

Our Design and Technology Adventure



Progression of Knowledge and Skills in Design and Technology

Skills in evaluating current technology, planning, making and evaluating their own work runs through all units of work. Children will have the opportunity to work on their own, and collaboratively with others, to work on projects to develop their technical knowledge of structures, mechanism and cooking & nutrition. They will have the opportunity to evaluate past and present design and technology and develop a critical understanding of its impact on daily life and the wider world.

	EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Developing, planning and communicat ing ideas.	Explain what they are making and which materials they are using.	Suggest ideas by drawing on their own and other people's experiences and explain what they are going to do		Identify a purpose and establish criteria for a successful product. Generate ideas, considering the		Communicate their ideas through detailed labelled drawings or mind mapping	
	Use key vocabulary of designing and						
	making (join, build, shape, longer, shorter,	Identify a purpose or target group for what they intend to design		proposed user. Develop a clear idea of what has to be done and the order it needs to be done in, planning how to use materials, equipment and processes,		Develop a design specification including annotations about purpose.	
	heavier etc.)						
	Select materials from a limited range that will meet a simple design criteria e.g. shiny.	and make. Develop their design ideas through				Explore, develop	and communicate
						aspects of their design proposals	
	Explore different materials freely, in order to develop their ideas about how to use them and what to make.	discussion, observation , drawing and modelling		and suggesting alte making, if the fir			heir ideas in a of ways
	Discuss their work as it progresses.	Create initial ideas	•	Make labelled draw views showing s	-	Plan the order choosing approp tools and	riate materials,
	Discusses their own ideas with a grown up or peers.	·	ings and label parts have been successful	Evaluate produc criteria that can b own de	be used for their	Use results of information sou	•
	Make imaginative and complex 'small worlds' with blocks and construction kits such as Duplo, Lego and Knex.	•	ld be improved.		o.g.,o	ICT when deve	eloping design
	Makes simple marks and drawings and explain what they mean.						

Working with tools, equipment, materials and components to make quality products (including food and nutrition) Develop fine motor skills to use a range of tools competently, safely and confidently such as scissors, paintbrushes, hole punches and staplers.

Begin to select equipment that helps achieve a goal they have chosen or one which is suggested to them.

Explore freely a range of ways to manipulate and join materials such as split pins, paper clips, or making simple folds or hinges.

Begin to understand some food preparation tools, techniques and processes

Know to wash hands without being reminded before snack and lunchtime and when handling food.

Practice stirring, mixing, pouring, blending

Discuss how to make an activity safe and hygienic

Begin to understand that eating well contributes to good health

Make their design using appropriate techniques and tools. Use accurate vocabulary associated with the task.

With help measure, mark out, cut and shape a range of materials

Use some simple tools safely and appropriately e.g.

Assemble, join and combine materials and components in order using a variety of temporary methods e.g. glues or masking tape

Choose and use appropriate finishing techniques

Use basic food handling, hygienic practices and personal hygiene.

Select appropriate tools and techniques for making their product

Measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques

Work safely and accurately with a range of simple tools.

Join and combine materials and components accurately in temporary and permanent ways

Think about their ideas as they make progress and be willing change things if this helps them improve their work

Use finishing techniques that strengthen and improve the appearance of their product using a range of equipment including ICT

Demonstrate hygienic food preparation and storage.

Select appropriate materials, tools and techniques

Use a wider variety of skills, tools, techniques and equipment safely and accurately

Assemble more complex components to make final product using a wider variety of permanent joining techniques

Cut and join with accuracy to ensure a good-euality finish to the product Select appropriate tools, materials, components and techniques

Weigh and measure accurately and independently (time, dry ingredients, liquids)

Make modifications as they go along in light of tests and feedback

Apply the rules for basic food hygiene and other safe practices e.g. hazards relating to the use of ovens.

Evaluating processes and	Return to and build on their previous learning, giving reasons for any possible	Evaluate against their design criteria including discussing how well it works	Evaluate their product against original design criteria e.g. how well	Evaluate their products, identifying strengths and areas for development,
products	changes to their designs e.g. building a	in relation to the purpose	it meets its intended purpose both	and carrying out appropriate tests
'	structure with blocks differently.		during and at the end of the	
			assignment	Record their evaluations using
	Dismantle, examine, talk about existing	Evaluate their products as they		drawings with labels
	objects, tools and materials and consider	are developed, identifying	Disassemble and evaluate familiar	
	their similarities and differences.	strengths and possible changes	products	Evaluate against their original
		they might make.		criteria and suggest ways that their
	Consider and manage some risks and		Evaluate their products carrying out	product could be improved
	begin to use some age appropriate safety		appropriate tests.	
	measures independently.			Complete self and peer evaluations
				for final product.