

Design and Technology Skills Progression

Eden Park Primary School Academy

In order to ensure broad and balanced coverage, we follow these principles:

- Within each phase, DT is a driver for at least 3 Learning Experiences over the two year cycle.
- The foundation stage covers the objectives and skills within each year.

FOUNDATION STAGE				
ELG: I can safely use and explore a variety of materials, tools, and techniques, experimenting with colour, design, texture, form and function. I manage my own basic hygiene successfully. Learning Experiences:				
Design	Make	Evaluate	Technical Knowledge	Cooking and Nutrition
I can construct with a purpose in mind, using a variety of resources. I can select appropriate resources and adapt work where necessary.	I can use various construction materials. I can manipulate materials to achieve a planned effect. I can use simple tools and techniques competently and appropriately.	I can talk about my own and others' work. I can describe how a product works.	I realise that tools can be used for a purpose.	I can usually wash and dry my hands effectively. I can practise some appropriate safety measures without direct supervision. I eat a range of foodstuffs and describe their texture, taste or colour.

YEAR 1 AND 2

Learning Experiences:

Design	Make	Evaluate	Technical Knowledge	Cooking and Nutrition
<p>I can design functional products with a purpose, based on design criteria.</p> <p>I can generate and develop my own ideas through drawing, talking and models.</p>	<p>I can select from and use a range of tools and equipment (e.g. cutting, shaping, joining and finishing).</p> <p>I can measure and mark out materials with care, including standard units of measure.</p> <p>I can select from and use a wide range of materials and components (e.g. construction, textiles and ingredients).</p>	<p>I can explore and evaluate existing products.</p> <p>I can evaluate my own ideas and products.</p> <p>I can suggest things I could do in the future.</p>	<p>I can explore structures to make them stronger, stiffer and more stable.</p> <p>I explore and use mechanisms (e.g. levers, sliders, wheels and axles).</p>	<p>I know that a healthy diet is a balanced diet which contains a range of different foods.</p> <p>I know that I have to wash my hands and keep work surfaces clean when preparing food.</p> <p>I can weigh or measure my ingredients accurately.</p> <p>I understand where food comes from.</p> <p>I can describe the properties of the food ingredients: taste, smell, texture, and consistency.</p>

YEAR 3 AND 4

Learning Experiences:

Design	Make	Evaluate	Technical Knowledge	Cooking and Nutrition
<p>I can generate ideas by collecting and using information.</p> <p>I can generate ideas and recognise that my designs have to meet specific criteria and be fit for purpose.</p> <p>I can aim my design at particular individuals or groups.</p> <p>I can make realistic plans to achieve my aims.</p> <p>I can clarify my ideas using labelled sketches and models to communicate the details of my designs (e.g. cross-sectional and exploded diagrams, prototypes, pattern pieces, CAD).</p>	<p>I can work precisely so that products have a high quality finish.</p> <p>I can use the most appropriate material suitable for the purpose of my product.</p> <p>I know that the texture and other properties of materials affect my choice.</p> <p>I can use a variety of techniques well (e.g. cutting, sewing, sawing, making holes, scoring and folding).</p> <p>I can produce a product with a good finish that a user will find it both useful and attractive.</p>	<p>I analyse and evaluate existing products and compare these with my own products.</p> <p>I can identify where my evaluations have led to improvements in my products.</p> <p>I take the views of others into account when designing and improving my products,</p> <p>I understand how key events and individuals in design and technology have helped shape the world.</p>	<p>I can apply my understanding to strengthen, stiffen and reinforce structures.</p> <p>I understand and use electrical systems, for example circuits, switches, bulbs, buzzers and motors.</p> <p>I use mechanical systems in my products using cams and levers.</p>	<p>I know and understand that a varied and healthy diet is made from different food types, and know the function of each of the food types.</p> <p>I can work in a safe and hygienic way.</p> <p>I prepare and cook a variety of predominantly savoury dishes using a variety of techniques.</p> <p>I can measure out my ingredients by weight or quantity, using scales where appropriate.</p> <p>I understand where ingredients are grown, caught, reared and processed.</p>

YEAR 5 AND 6

Learning Experiences:

Design	Make	Evaluate	Technical Knowledge	Cooking and Nutrition
<p>I can aim my design at particular individuals or groups and</p> <p>I can clarify my ideas using labelled sketches and models to communicate the details of my designs (e.g. cross-sectional and exploded diagrams, prototypes, pattern pieces, CAD).</p>	<p>I can measure and select materials with cost and workability in mind.</p> <p>I can use precise measurements so that joins are in exactly the right place.</p> <p>I can hide joints for aesthetic effect.</p> <p>I can combine art skills to improve colour and texture.</p> <p>I can make sure my product is well finished in a way that would appeal to users.</p>	<p>I evaluate and analyse existing products and use this when planning and evaluating my own products.</p> <p>I can come up with solutions to problems as they happen.</p> <p>I take the views of users' into account when designing and improving my products,</p> <p>I understand how key events and individuals in design and technology have helped shape the world.</p>	<p>I apply my understanding of computing to program, monitor and control my product.</p> <p>I use mechanical systems in my products using gears, pulleys and linkages.</p>	<p>I prepare and cook a variety of predominantly savoury dishes using a variety of techniques.</p> <p>I can use my science knowledge of micro-organisms to store and prepare food properly.</p> <p>I know and can explain that meals contain a variety of food types which have different functions in my body.</p> <p>I apply my knowledge of a healthy and varied diet to the products that I make.</p> <p>I understand seasonality and know when ingredients are grown, caught, reared and processed.</p>

