



## DT – Curriculum Progression

	Developing planning and communicating ideas	Working with tools, equipment and materials	Evaluating processes and products	Mechanisms and Construction	Cooking and Nutrition
Year R	Use what they have learnt about media and materials in original ways, thinking about uses and purposes. Experiment with colour, design, texture, form and function.	Safely use and explore a variety of materials. Explore and play with media and materials.	Explore and observe technology. Share thoughts and feelings through DT.	Safely use and explore tools and techniques.	To begin to understand some of the tools, techniques and processes involved in food preparation. Children to have basic hygiene awareness
Year 1	Create simple designs for a product. Use pictures and words to explain what he/she wants to do.	Select and use a range of tools and equipment to perform practical tasks for example cutting, shaping, joining and finishing. Use a range of simple tools to cut and join materials safely.	Ask simple questions about existing products and products that they have made.	Build structures exploring how they can be made stronger and more stable. Explore and use levers/sliders.	Be able to say where some foods come from and give examples of food which is grown; Talk about what he/she eats at home and be able to identify healthy foods. Use simple tools with adult help/supervision to prepare food safely
Year 2	Generate, develop, model and communicate his/her ideas through drawing, templates, mock-ups, and evidence of using ICT where appropriate. Design purposeful, functional and appealing products for himself/herself and other users based on given design criteria.	Choose appropriate tools, equipment, techniques and materials from a wide range. Safely measure, mark out, cut and shape materials and components using a range of tools.	Evaluate and assess existing products and those that he/she has made using given design criteria.	Investigate different techniques for stiffening a variety of materials and explore different methods of enabling structures to remain stable. Explore and use mechanisms e.g., wheels and axels.	Use a wider range of cookery techniques to prepare food safely. Understand that food has to be farmed, grown or caught. Understand the need for a variety of food in our diet.



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Year 3	Use knowledge of existing products to design his/her own functional products. Create designs using annotated sketches, cross sectional diagrams and simple computer programmes.	Safely measure, mark out, cut, assemble and join with some accuracy. Make suitable choices from a wider range of tools and unfamiliar materials and plan out the main stages of using them.	Investigate and analyse existing products and those he/she has made considering the design brief and specification	Strengthen frames using diagonal struts. Understand how pneumatic systems work and be able to use cams to create simple movements.	Talk about the different food groups and name food from each food group (science curriculum link). Understand that food has to be grown, farmed or caught in the UK, Europe and the wider world. Use a wider variety of ingredients and techniques to prepare and combine ingredients safely.
Year 4	Use knowledge of existing products to design a functional and appealing product for a particular purpose and audience. Focus here on introduction to target markets. Create designs using exploded diagrams.	Use his/her own knowledge of techniques and the functional and aesthetic qualities of a range of materials and plan how to use them. Use techniques which require more accuracy to cut, shape join and finish work. For example, cutting internal shapes and slots in framework structures	Consider how existing products and own products might be improved and how they meet the needs of the user.	Understand and experiment with electrical systems and how they may link to their own products.	Understand what makes a healthy and balanced diet and that different food and drink provide different nutrients to keep our bodies healthy & active. Understand seasonality and the advantages of eating seasonal and locally produced food. Read and follow recipes which involve several processes, skills and techniques.
Year 5	Create prototypes/mock ups to develop ideas and show working. Use own market research or client investigation to inform the design of own product.	Make careful and precise measurements so that joints, holes and openings are in exactly the right place. Produce step by step plans to guide his/her making, demonstrating that he/she can apply their knowledge of different materials and processes	Make detailed evaluations about existing products and his/her own products considering the views of others to improve their work.	Build more complex 3D structures and apply his/her knowledge of strengthening techniques to make them stronger and more stable. Understand how to use more complex mechanical and electrical systems, use of cams.	Select appropriate ingredients and use a wide range of techniques to combine them. Understand how a variety of ingredients are grown, reared, caught and processed to make them safe and palatable to eat. Understand the main food groups & the specific nutrients that are important for health.



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Year 6	<p>Use research he/she has done into famous designers to inform the design of his/her own innovative products. Generate and understand specifications. Generate, develop, model and communicate his/her ideas through discussion, annotated sketches, cross sectional diagrams, exploded diagrams, prototypes, pattern pieces and CAD (computer aided design).</p>	<p>Apply knowledge of materials and techniques to refine and rework his/her product to improve its functional properties and aesthetic qualities. Use technical knowledge and accurate skills to problem solve during the making process (QA and QC).</p>	<p>Use his/her knowledge of famous designers to further explain the effectiveness of existing products and products he/she has made. Be able to evaluate against a specification.</p>	<p>Technical Knowledge- Apply understanding of computing to program, monitor and control a product. Use a wide range of methods to strengthen, stiffen and reinforce complex structures and use them accurately and appropriately</p>	<p>Research, plan, prepare and cook a savoury dish applying his/her knowledge of ingredients and his/her technical skill. Use information on food labels to inform choices. Confidently plan a series of healthy meals based on the principles of a healthy and varied diet.</p>
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