Design & Technology Progression of Skills and Knowledge

Key to understanding this document: Black = National Curriculum objectives Red = Knowledge/Skills to be taught Green = Resources to be used

<u>Area of</u> <u>Learning</u>	EYFS	Year 1	<u>Year 2</u>	Year 3	<u>Year 4</u>	<u>Year 5</u>	<u>Year 6</u>
Technical Knowledge		Explore and use mechanisms, e.g. levers, sliders and wheels and axels, in their products. GETAWAY CARS, BOOK COVER Use lever and linkages board	To build structures, exploring how they can be made stronger, stiffer and more stable. DWELLING (bridges) That a 3D textile product can be assembled from two identical pieces of fabric. BAGS	Understand and use mechanical systems in their products. That mechanical systems have an input, process and output and create movement ie levers and linkages. (Use lever and linkages board) CARDS That a simple fabric shape can be used to make a 3D textile product. PENNANT To apply their understanding of computing to program, monitor and control their products.	Understand and use mechanical systems in their products and have an input process and output. e.g. pneumatics. How pneumatic systems create movement. ANIMAL To understand and use simple electrical systems in their products e.g. series circuits incorporating switches, bulbs, buzzers and motors. LIGHT	That mechanical systems have an input, process and output. Understand how cams, gears and pulleys create movement and use them in their products. (Use cams/gears board) TOY/LUNAR BUGGY Apply their understanding of how to strengthen and stiffen more complex structures. To apply their understanding of computing to program, monitor and control their products. K'nex Challenge	Understand and use more complex electrical systems in their products e.g. series circuits incorporating switches, bulbs, buzzers and motors. MORSE CODE MACHINE That a combination of fabric shapes can be used to make a 3D textile product. DECORATION
Evaluate Existing Products		Talk about: What products are and what they are for. Who products are for and how they are used. How products work. What materials have been used? What they like and dislike about products.	Briefly explain in writing: What products are and what they are for. Who products are for and how they are used. How products work What materials products are made from.	Investigate and analyse a range of existing products: What is the product and how is it used? How well do products work, achieve their purpose and meet the user's needs and wants?	Investigate and analyse a range of existing products: What is the product and how is it used? How well do products work, achieve their purpose and meet the user's needs and wants? Why materials have been chosen - what	Investigate and analyse a range of existing products: What is the product and how is it used? How well do products work, achieve their purpose and meet the user's needs and wants? Why materials have been chosen - what	Investigate and analyse a range of existing products: What is the product and how is it used? How well do products work, achieve their purpose and meet the user's needs and wants? Why materials have been chosen - what properties do they have?

			What they like and dislike about products			properties do they have?	properties do they have? How well have the products been designed and made?	How well have the products been designed and made? What methods of construction have been used?
		u Gan do		How have key events and individuals helped shape the world? Focus: Archimedes of Syracuse, Italy who discovered the laws of pulleys. What was the impact of pulleys?	How have key events and individuals helped shape the world? Focus: Robert William Thomson of Scotland; the inventor of the pneumatic tyre. What was the impact of the pneumatic tyre?	How have key events and individuals helped shape the world? Focus: Eduardo San Juan the designer of the Lunar Rover. What was the impact of the Lunar Rover design and what did it mean for the world?	How have key events and individuals helped shape the world? Focus: Samuel Morse the inventor of the telegraph. What was the impact of the telegraph?	
Design Understandi ng contexts, users and purpose	Constructs with a purpose in mind using a variety of materials	Design purposeful, functional, appealing products for themselves and others based on design criteria:	Design purposeful, functional, appealing products for themselves and others based on design criteria:	Use research and develop design criteria that informs the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups:	Use research and develop design criteria that informs the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups:	Use research and develop design criteria that informs the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups:	Use research and develop design criteria that informs the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups:	
		Choose between 2 different criteria and talk about the criteria given to them, what/who their product is for, and how it will work. (wolf, self and class)	Given a choice of 2 different products (e.g. differently shaped bags) use children's own simple design criteria including what/who the product is for and how it will work. (Paddington Bear, self)	Gather information about the intended user to inform the design criteria - self, historical figure, imaginary figure Develop and use own design criteria	Gather information, including web-based sources, about the intended user - self, group outdoors, wildlife campaigner Develop and use own design criteria	Gather information including web-based sources to inform own design criteria. Identify the needs and wants and preferences intended user - young child, astronaut	Gather information including web-based sources to inform own design criteria. Identify the needs and wants, preferences of individuals and groups - WW2 child, WW2 code talker, customers	
		Work confidently within relevant contexts: imaginary	Work confidently within relevant contexts: local community, school,	Work in a range of relevant contexts: School, home, culture	Work in a range of relevant contexts: Wider environment, leisure, culture	Work in a range of relevant contexts: Culture, industry, school	Work in a range of relevant contexts: Enterprise, industry, home	

	and story-based, garden and home	elderly people, industry, or the wider environment.				Enterprise Week: questionnaires, costings, sustainability
Generating, developing, modelling and communicati ng ideas.	Pupils should be taught through a variety of creative and practical activities. Generate, develop, model, and communicate their ideas (based on their own experiences) through talking, drawing and mock-ups. Use ICT where appropriate to generate, develop, and communicate ideas Use 2Animate to design a background and character for the levers and sliders unit.	Pupils should be taught through a variety of creative and practical activities. Generate, develop, model and communicate their ideas (drawing on their own experiences and knowledge of existing products) through talking, drawing, mock-ups and templates. Use ICT where appropriate to generate, develop, and communicate ideas. Use Paint to design bags.	Pupils should: Generate, develop, model and communicate their ideas through: discussion, annotated sketches, pattern pieces and prototypes. e.g. for the monster maze. Describe how the product is fit for purpose. Indicate the design features of their product that will appeal to the intended user. Explain how particular parts of their product will function. Generate realistic ideas focusing on the needs of the user. Communicate ideas through: discussion	Pupils should: Generate, develop, model and communicate their ideas through: discussion, annotated sketches, pattern pieces, prototypes and computer-aided design. e.g. to design a monster. https://www.gameso lo.com/flash- game/create-a- monster.html Describe how the product is fit for purpose. Indicate the design features of their product that will appeal to the intended user. Explain how particular parts of their product will function. Generate realistic ideas focusing on needs of user. to communicate ideas through discussion and sketches.	Pupils should: Generate, develop, model and communicate their ideas through: discussion, annotated sketches, pattern pieces, prototypes, and computer-aided design e.g. Word shapes to design a lunar buggy. Describe how the product is fit for purpose. Indicate the design features of their product that will appeal to the intended user. Explain how particular parts of their product will function. Generate innovative ideas having identified the user and their needs. Begin to use cross- sectional diagrams and exploded diagrams.	Pupils should: Generate, develop, model and communicate their ideas through: discussion, annotated sketches, pattern pieces and prototypes. Describe how the product is fit for purpose. Indicate the design features of their product that will appeal to the intended user. Explain how particular parts of their product will function. Generate innovative ideas having identified the user and their needs. Independently use cross- sectional diagrams and exploded diagrams.

	Uses simple tools	Pupils should:	Pupils should:	Pupils should:	Pupils should:	Pupils should:	Pupils should:
Make	and techniques	Select from and use a	Select from and use a	Begin to order the	Independently order the	List tools,	List tools, equipment and
Planning/	competently and	range of tools and	range of tools and	main stages of	main stages of making.	equipment and	materials needed.
Practical	appropriately.	equipment to perform	equipment to perform	making.	main stages of making.	materials needed.	march als needed.
	appropriarciy.	practical tasks e.g.	practical tasks	making.		marchais needed.	Independently formulate
skills and	Selects appropriate	cutting, shaping,	e.g. cutting, shaping,			Begin to formulate	detailed step by step
Techniques	resources and	joining and finishing.	joining and finishing.			simple step by	plans as a guide to
,	adapts where	Johning and Thisning.	Johning and Thisning.			step plans as a	making.
	necessary.	 Follow procedures 	 Follow procedures 			guide to making.	making.
	necessary.	for safety and	for safety and		1	galae to making.	
		hygiene.	hygiene.	•Follow procedures	 Follow procedures for 	 Follow procedures 	•Follow procedures for
		nygiene.	nygiene.	for safety and	safety and hygiene.	for safety and	safety and hygiene.
		•Measure, mark out,	•Measure, mark out,	hygiene.	Sufery and Hygiene.	hygiene.	sufery and hygiene.
		cut and shape	cut and shape	nygiene.	•Measure, mark out, cut	nygione.	• Measure, mark out, cut
		materials and	materials and	•Measure, mark out,	and shape materials and	• Measure, mark	and shape materials and
		components: ruler,	components: ruler,	cut and shape	components with more	out, cut and shape	components accurately
		pencil, saw, sawing	scissors, pencil, chalk,	materials and	accuracy.	materials and	using a range of tools:
		block, scissors	needle, pins	components with	decuracy.	components	ruler, scissors, pencil,
			noouro, pino	some accuracy: ruler,	•Assemble, join and	accurately.	chalk, needle, pins
		•Assemble, join and	•Assemble, join and	scissors, pencil,	combine materials and	accuratory.	chan, necale, phil
		combine materials and	combine materials and	chalk, needle, pins	components with some	• Assemble, join	• Assemble, join and
		components: blutac, a	components: thread,		accuracy.	and combine	combine materials and
		gluestick, masking	split pins, PVA glue,			materials and	components accurately
		tape, sticky tape,	paperclips, sticky tape	•Assemble, join and	•Use a wider range of	components	with a wider range of
		masking tape	paper on po, or only rape	combine materials	materials and	accurately.	techniques.
		interning rupe	Select from and use a	and compon <mark>ents with</mark>	components including,	uccu: u.c.y.	
		Select from and use a	wide range of	some accuracy.	food ingredients,	•Use a wider range	•Use a wider range of
		wide range of	materials and		pneumatic and electrical	of materials and	materials and
		materials and	components, including	•Use a wider range	components.	components	components including
		components:	construction	of materials and		including	textiles, food
		cardboard, cotton	materials, textiles and	components		construction	ingredients, and
		wheels, wood,	ingredients according	including, food	228	materials and kits,	electrical components.
		including construction	to their	ingredients,	•Use simple finishing	and mechanical	ľ
		materials and kits	characteristics.	mechanical	techniques accurately.	components.	•Use a wider range of
		(LEGO)		components.			finishing techniques
		ingredients according	•Use finishing				accurately.
		to their	techniques	•Experiment with	1. * C-1	•Use a range of	,
		characteristics.		simple finishing	A 3 7 7 1	finishing	•Demonstrate
				techniques		techniques	resourcefulness when
		•Use finishing		and the second se		accurately.	tackling practical
		techniques		The		,	problems.

Evaluate Own products and ideas		Pupils should be taught to: Make simple judgements about their ideas and products against design criteria. Suggest how their products could be improved.	Pupils should be taught to: Explain their design ideas and what they are making. Make simple judgements about their ideas and products against design criteria. Suggest how their products could be improved.	Refer to their design criteria as they design and make. Evaluate their ideas and products against their own design criteria and identify strengths and areas for development in their ideas and products.	Refer to their design criteria as they design and make. Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.	Critically evaluate the quality of design, manufacture and fitness for purpose as they design and make against original design criteria. Evaluate and feedback on the work of others against their design criteria.	Critically evaluate the quality of design, manufacture and fitness for purpose as they design and make against original design criteria. Evaluate and feedback on the work of others against their design criteria.
Nutrition and Healthy Eating Where food comes from	Eats a healthy range of foodstuffs and understands need for variety in food. Shows some understanding that good practices with regard to exercise, eating, sleeping and hygiene can contribute to	To understand where food comes from. •That all food comes from plants or animals.	To understand where food comes from. •That food must be farmed, grown or caught.	 To understand seasonality. To use food packaging to find out where the food they eat comes from. Which types of foods are processed? 	•To understand seasonality. •Using a world map identify where different types of food are grown, reared and caught.	 To understand seasonality. To understand what Fairtrade is. How food is processed into ingredients that can be eaten or used in cooking. 	 To understand seasonality. To understand the principles of organic farming. To understand how organic food is processed into ingredients that can be eaten or used in cooking.
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Food preparation, cooking and nutrition	good health. Understands that equipment and tools have to be used safely	Select from and use a wide range of ingredients according to their characteristics. Pupils should be taught that everyone should eat five portions of fruit and veg a day. Pupils should be taught to prepare a sandwich which includes something from each of the 5 food groups. Pupils should be taught how to prepare food safely and hygienically without a heat source. Pupils should be taught how to use the taught how to use the taught how to use the taught how to use the	Select from and use a wide range of ingredients according to their characteristics. • Pupils should be taught how to name and sort food into the five groups on the eat well plate. • Pupils should be taught how to prepare food safely and hygienically without a heat source. • Pupils should be taught how to use the techniques peeling and grating to make wraps or a layered springtime salad in a jar.	 That a healthy diet is made up from the variety and balance of different foods and drink as depicted in the eat well plate That to be active and healthy food and drink are needed to provide energy for the body. How to prepare and cook a savoury dish safely and hygienically using a heat source and boiling to make soup. How to use the techniques of peeling and chopping. 	That a recipe can be adapted by adding or substituting one or more ingredients. •How to prepare and cook a savoury dish safely and hygienically using a heat source and baking to make pizza. How to use the techniques slicing and grating	very Sur	That food and drink contain different substances - nutrients, fibre and water that are needed for health. •How to prepare and cook a savoury dish safely and hygienically using a heat source and melting and baking to make bread. To instil a love of cooking whilst learning the crucial life skill that enables pupils to feed themselves affordably and well. How to use the techniques mixing, spreading and kneading to make a variety of WW2 recipes.
Key Vocabulary		*slider, lever, pivot, slot, bridge/guide, card, masking tape, paper fastener, join, pull, push, up, down, straight,	*fruit and vegetable names, names of equipment and utensils flesh, skin, seed, pip, core, peeling, grating,	*mechanism, lever, linkage, pivot, slot, bridge, input, process, output linear, rotary, oscillating, reciprocating	*circuit, switch, diagram, annotated drawings, mechanical system, electrical system, input, process, output	*pulley, drive belt, gear, rotation, spindle, driver, follower, ratio, transmit, axle, motor, circuit, switch, circuit diagram,	*reed switch, toggle switch, push-to-make switch, push-to-break switch, light light emitting diode (LED), bulb, bulb holder, battery, battery holder, USB cable,

curve, forwards,	healthy diet,	*name of products,	*series circuit,	annotated	wire, insulator,
backwards.	ingredients	names of	fault, connection,	drawings,	conductor, crocodile
		equipment,	toggle switch,	exploded	clip control, program,
*vehicle, wheel,	*cut, fold, join, fix	utensils, techniques	battery, battery	diagrams,	system, input device,
axle, axle holder,	structure, wall,	and ingredients	holder, bulb, bulb	mechanical	output device, series
chassis, body,	framework, weak,	t <mark>exture,</mark> taste,	holder, wire,	system, electrical	circuit, parallel circuit
cutting, joining,	strong, base, top,	sweet, sour, hot,	insulator,	system, input,	
shaping, finishing,	underneath, side,	spicy, appearance,	conductor,	process, output	
fixed, free, moving	edge, surface,	s <mark>me</mark> ll, preference,	crocodile clip,		*seam, seam
mechanism, names	thinner, thicker,	greasy, moist, cook,	control, input	*shell structure,	allowance, wadding,
of tools,	corner, point,	fresh, savoury,	device, output	three-	reinforce, right side,
equipment and	straight, curved,	hygienic, edible,	device	dimensional (3-D)	wrong side, hem,
materials used	circle, triangle,	frozen, tinned,		shape, net, cube,	template, pattern
	square, rectangle,	processed,	*fabric, names of	cuboid, prism,	pieces, name of
*fruit and	cuboid, cube,	seasonal,	fabrics, fastening,	vertex, edge,	textiles and
vegetable names,	cylinder	healthy/varied diet	finishing	face, length,	fastenings used, pins,
names of			technique,	width, breadth,	needles, thread,
equipment and	*joining and		strength,	marking out,	pinking shears,
utensils, cutting,	finishing		weakness,	scoring, shaping,	fastenings,
healthy diet,	techniques, tools,		stiffening,	tabs, adhesives,	
ingredients.	fabrics and		templates, stitch,	joining, assemble,	*ingredients, yeast,
and the second s	components,		seam, seam	accuracy,	dough, bran, flour,
	template, pattern		allowance.	material, stiff,	wholemeal,
10 M	pieces, mark out,		10 C	corrugating,	unleavened, baking
1 (B)	join, decorate,		*name of	ribbing,	soda, spice, herbs fat,
Se	finish		products, names	frame structure,	sugar, carbohydrate,
			of equipment,	stiffen,	protein, vitamins,
62-			ut <mark>ensil</mark> s,	strengthen,	nutrients, nutrition,
6	100 State of the second		techniques and	reinforce,	healthy, varied,
1.00	100 C		ingredients	triangulation,	gluten, dairy, allergy,
			texture, taste,	stability, shape,	intolerance, savoury,
			sweet, sour, hot,	join, temporary,	source, seasonality
		the second se	spicy,	permanent	utensils, combine,
		The	appearance,		fold, knead, stir,
			smell, preference,		pour, mix, rubbing in,
			fresh, savoury,		whisk, beat, roll out,
			hygienic, edible,		, ,

			reared, caught,	shape, sprinkle,
			frozen, seasonal,	crumble
			harvested	
	1	1 - A.C.	healthy/varied	
		0.0	diet.	

