



<b>Year 1</b>	<b>Year 2</b>
<p><b><u>Design</u></b></p> <ul style="list-style-type: none"><li>• Design purposeful, functional, appealing products for themselves and other users based on design criteria.</li><li>• Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology.</li></ul> <p><b><u>Make</u></b></p> <ul style="list-style-type: none"><li>• Select from and use a range of tools and equipment to perform practical tasks (for example cutting, shaping, joining and finishing).</li><li>• Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics.</li></ul> <p><b><u>Evaluate</u></b></p> <ul style="list-style-type: none"><li>• Explore and evaluate a range of existing products.</li><li>• Evaluate their ideas and products against design criteria.</li></ul> <p><b><u>Technical Knowledge</u></b></p> <ul style="list-style-type: none"><li>• Build structures, exploring how they can be made stronger, stiffer and more stable.</li></ul> <p><b><u>Cooking and Nutrition</u></b></p> <ul style="list-style-type: none"><li>• Understand where food comes from.</li></ul>	<p><b><u>Design</u></b></p> <ul style="list-style-type: none"><li>• Design purposeful, functional, appealing products for themselves and other users based on design criteria.</li><li>• Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology.</li></ul> <p><b><u>Make</u></b></p> <ul style="list-style-type: none"><li>• Select from and use a range of tools and equipment to perform practical tasks (for example cutting, shaping, joining and finishing).</li><li>• Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics.</li></ul> <p><b><u>Evaluate</u></b></p> <ul style="list-style-type: none"><li>• Explore and evaluate a range of existing products.</li><li>• Evaluate their ideas and products against design criteria.</li></ul> <p><b><u>Technical Knowledge</u></b></p> <ul style="list-style-type: none"><li>• Explore and use mechanisms (for example, levers, sliders, wheels and axles), in their product</li></ul> <p><b><u>Cooking and Nutrition</u></b></p> <ul style="list-style-type: none"><li>• Use the basic principles of a healthy and varied diet to prepare dishes.</li></ul>



<b>Year 3</b>	<b>Year 4</b>
<p><b><u>Design</u></b></p> <ul style="list-style-type: none"><li>• Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups.</li><li>• Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design.</li></ul> <p><b><u>Make</u></b></p> <ul style="list-style-type: none"><li>• Select from and use a wider range of tools and equipment to perform practical tasks (for example, cutting, shaping, joining and finishing), accurately.</li><li>• Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities.</li></ul> <p><b><u>Evaluate</u></b></p> <ul style="list-style-type: none"><li>• Investigate and analyse a range of existing products.</li><li>• Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.</li></ul> <p><b><u>Technical Knowledge</u></b></p> <ul style="list-style-type: none"><li>• Apply their understanding of how to strengthen, stiffen and reinforce more complex structures.</li></ul> <p><b><u>Cooking and Nutrition</u></b></p> <ul style="list-style-type: none"><li>• Understand and apply the principles of a healthy and varied diet.</li><li>• Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.</li></ul>	<p><b><u>Design</u></b></p> <ul style="list-style-type: none"><li>• Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups.</li><li>• Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design.</li></ul> <p><b><u>Make</u></b></p> <ul style="list-style-type: none"><li>• Select from and use a wider range of tools and equipment to perform practical tasks (for example, cutting, shaping, joining and finishing), accurately.</li><li>• Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities.</li></ul> <p><b><u>Evaluate</u></b></p> <ul style="list-style-type: none"><li>• Investigate and analyse a range of existing products.</li><li>• Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.</li></ul> <p><b><u>Technical Knowledge</u></b></p> <ul style="list-style-type: none"><li>• Understand and use electrical systems in their products (for example, series circuits incorporating switches, bulbs, buzzers and motors).</li></ul> <p><b><u>Cooking and Nutrition</u></b></p> <ul style="list-style-type: none"><li>• Understand and apply the principles of a healthy and varied diet.</li><li>• Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.</li></ul>



**Year 5**

**Design**

- Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups.
- Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design.

**Make**

- Select from and use a wider range of tools and equipment to perform practical tasks (for example, cutting, shaping, joining and finishing), accurately.
- Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities.

**Evaluate**

- Investigate and analyse a range of existing products.
- Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.
- Understand how key events and individuals in design and technology have helped shape the world.

**Technical Knowledge**

- Understand and use mechanical systems in their products (for example, gears, pulleys, cams, levers and linkages).

**Cooking and Nutrition**

- Understand and apply the principles of a healthy and varied diet.
- Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.
- Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.

**Year 6**

**Design**

- Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups.
- Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design.

**Make**

- Select from and use a wider range of tools and equipment to perform practical tasks (for example, cutting, shaping, joining and finishing), accurately.
- Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities.

**Evaluate**

- Investigate and analyse a range of existing products.
- Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.
- Understand how key events and individuals in design and technology have helped shape the world.

**Technical Knowledge**

- Apply their understanding of computing to program, monitor and control their products.

**Cooking and Nutrition**

- Understand and apply the principles of a healthy and varied diet.
- Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.
- Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.



## D.T. Progression Map 2021-2022

