

## DT Progression

EYFS			
Stage	Area of Learning		Outcome
Reception	Physical development		<ol style="list-style-type: none"> <li>1. Progress towards a more fluent style of moving, with developing control and grace.</li> <li>2. Develop their small motor skills so that they can use a range of tools competently, safely and confidently.</li> <li>3. Use their core muscle strength to achieve a good posture when sitting at a table or sitting on the floor.</li> </ol>
	Expressive Arts and Design		<ol style="list-style-type: none"> <li>1. Explore, use and refine a variety of artistic effects to express their ideas and feelings.</li> <li>2. Return to and build on their previous learning, refining ideas and developing their ability to represent them. Create collaboratively, sharing ideas, resources and skills.</li> </ol>
ELG	Physical development	Fine motor skills	Use a range of small tools, including scissors, paintbrushes and cutlery.
	Expressive arts and design	Creating with materials	<ol style="list-style-type: none"> <li>1. Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function. Share their creations, explaining the process they have used.</li> </ol>

DESIGNING						
	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
National Curriculum:	Pupils should be taught to: <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,</li> </ul>		Pupils should be taught to: <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>			
Understanding contexts, users and purposes	Begin to think about the purpose of the design and the intended user  Begin to explore materials, make templates and mock ups e.g. moving picture / lighthouse	State the purpose of the design and the intended user  Explore materials, make templates and mock ups e.g. moving picture / lighthouse	Begin to gather information about the needs and wants of particular individuals and groups  Begin to develop their own design criteria and use these to inform their ideas  Begin to research designs	Gather information about the needs and wants of particular individuals and groups  Develop their own design criteria and use these to inform their ideas  Research designs	Carry out research, using surveys, interviews, questionnaires and web-based resources  Identify the needs, wants, preferences and values of particular individuals and groups  Develop a simple design specification to guide their thinking  Recognise when their products have to fulfil conflicting requirements	Carry out research, using surveys, interviews, questionnaires and web-based resources  Identify the needs, wants, preferences and values of particular individuals and groups  Develop a simple design specification to guide their thinking  Recognise when their products have to fulfil conflicting requirements

Making						
	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
National Curriculum	Pupils should be taught to: <ul style="list-style-type: none"> <li>select from and use a range of tools and equipment to perform practical tasks [e.g. cutting, shaping, joining and finishing]</li> <li>select from and use a wide range of materials and components, including construction materials, textiles</li> </ul>		Pupils should be taught to: <ul style="list-style-type: none"> <li>select from and use a wider range of tools and equipment to perform practical tasks [e.g. 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><i>Follow procedures for safety Use a wider range of materials and components, including construction materials and kits, textiles, food ingredients, mechanical components and electrical components</i></p>			
Practical skills and techniques	Follow procedures for safety  Begin to use and make own templates  Begin to measure, mark out, cut out and shape materials and components (supported if needed)  Begin to assemble, join and combine materials and components (supported if needed)  Use simple fixing materials e.g. temporary – paper clips tape and permanent – glue, staples Use finishing techniques (including those from art and design)	Follow procedures for safety  Use and make own templates  Measure, mark out, cut out and shape materials and components  Assemble, join and combine materials and components  Explain reasons for choice of fixing materials  Think carefully about finishing techniques (including those	Begin to measure, mark out, cut and shape materials and components with some accuracy  Assemble, join and combine materials and components with some accuracy  Apply a range of finishing techniques, include those from art and design,	Measure, mark out, cut and shape materials and components with some accuracy  Assemble, join and combine materials and components with some accuracy  Apply a range of finishing techniques, include those from art and design, with some accuracy	Accurately measure to nearest cm/ mm mark out, cut and shape materials and components  Accurately assemble, join and combine materials/components  Accurately apply a range of finishing techniques, including those from art and design  Demonstrate resourcefulness, e.g. make refinements	Accurately measure to nearest mm, mark out, cut and shape materials and components  Use techniques that involve a number of steps  Accurately apply a range of finishing techniques, including those from art and design  Refine design and explain reasons for refinement
Planning and Making	Make a plan of their product  Use a range of tools and equipment safely and correctly	Plan by suggesting what to do next  Select from a range of tools and equipment (explaining their choices)	Select tools and equipment suitable for the task	Explain their choice of tools and equipment in relation to the skills and techniques they will be using	Explain their choice of tools and equipment in relation to the skills and techniques they will be using	Explain their choice of tools and equipment in relation to the skills and techniques they will be using

	<p>Choose appropriate materials and components for their product</p>	<p>Select from a range of materials and components according to their characteristics</p>	<p>Select materials and components suitable for the task</p> <p>Order the main stages of making</p> <p>Produce detailed lists of tools, equipment and materials that they need</p>	<p>Explain their choice of materials and components according to functional properties and aesthetic qualities</p> <p>Produce detailed lists of tools, equipment and materials that they need</p>	<p>Explain their choice of materials and components according to functional properties and aesthetic qualities</p> <p>Explain their choice of materials and components according to functional properties and aesthetic qualities</p> <p>Produce detailed lists of tools, equipment and materials that they need</p>	<p>Explain their choice of materials and components according to functional properties and aesthetic qualities</p> <p>Explain their choice of materials and components according to functional properties and aesthetic qualities</p> <p>Produce detailed lists of tools, equipment and materials that they need</p>
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## EVALUATING

	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
National Curriculum	Pupils should be taught to: <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>		Pupils should be taught to: <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> <li>• understand how key events and individuals in design and technology have helped shape the world</li> </ul> <p><i>Investigate - how well products have been designed, how well products have been made, why materials have been chosen, what methods of construction have been used, how well products work, how well products achieve their purposes and how well products meet user needs and wants</i></p>			
Existing products	Begin to investigate and understand - what products are, who they are for, how they are made and what materials are used	Investigate - what products are, who they are for, how they are made and what materials are used	Investigate - who designed and made the products, where products were designed and made, when products were designed and made and whether products can be recycled or reused	Investigate - who designed and made the products, where products were designed and made, when products were designed and made and whether products can be recycled or reused	Investigate - how much products cost to make, how innovative products are and how sustainable the materials in products are	Investigate - how much products cost to make, how innovative products are and how sustainable the materials in products are
Own ideas and products	Talk about their design ideas and what they are making  Suggest how their products could be improved	Make simple judgements about their products and ideas against design criteria  Evaluating products and components used	Identify the strengths and weaknesses of their ideas and products  Consider the views of others, including intended users, to improve their work	Identify the strengths and weaknesses of their ideas and products  Consider the views of others, including intended users, to improve their work	Critically evaluate the quality of the design, manufacture and fitness for purpose of their products as they design and make  Compare their ideas and products to their original design specification	Critically evaluate the quality of the design, manufacture and fitness for purpose of their products as they design and make  Compare their ideas and products to their original design specification

## TECHNICAL KNOWLEDGE

	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
National Curriculum	<p>Pupils should be taught to:</p> <ul style="list-style-type: none"> <li>• build structures, exploring how they can be made stronger, stiffer and more stable</li> <li>• explore and use mechanisms [e.g. levers, sliders, wheels and axles], in their products</li> </ul>		<p>Pupils should be taught to:</p> <ul style="list-style-type: none"> <li>• apply their understanding of how to strengthen, stiffen and reinforce more complex structures</li> <li>• understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]</li> <li>• understand and use electrical systems in their products [e.g. series circuits incorporating switches, bulbs, buzzers and motors]</li> <li>• apply their understanding of computing to program, monitor and control their products</li> </ul> <p><i>Understand how to use learning from science and maths to help design and make products that work</i>  <i>Know that materials have both functional properties and aesthetic qualities</i>  <i>Know that materials can be combined and mixed to create more useful characteristics</i>  <i>Know that mechanical and electrical systems have an input, process and output</i>  <i>Use the correct technical vocabulary for the projects they are undertaking</i></p>			
Technical knowledge	<p>Understand about the simple working characteristics of materials and components</p> <p>Understand about the movement of simple mechanisms: levers, sliders (Year 1)</p>	<p>Understand about the simple working characteristics of materials and components</p> <p>Understand about the movement of simple mechanisms: wheels and axles (Year 2)</p> <p>Understand how freestanding structures can be made stronger, stiffer and more stable</p>	<p>Understand how levers and linkages create movement</p> <p>Know that a single fabric shape can be used to make a 3D textiles product</p>	<p>Understand how cams create movement</p> <p>Understand how simple electrical circuits and components can be used to create functional products</p>	<p>Know how to reinforce/strengthen a 3D framework</p> <p>Know that a 3D textiles product can be made from a combination of fabric shapes</p> <p>Know how to make strong, stiff shell structures</p>	<p>Understand how more complex electrical circuits and components can be used to create functional products</p> <p>Understand how to program a computer to control their products</p> <p>Understand how to program a computer to monitor changes in the environment / control their products</p>
<p>Know the correct technical vocabulary for the projects they are undertaking</p>						

FOOD						
	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
National Curriculum	Pupils should be taught to: <ul style="list-style-type: none"> <li>use the basic principles of a healthy and varied diet to prepare dishes</li> <li>understand where food comes from</li> </ul>		Pupils should be taught to: <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> <li>understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed</li> </ul> <p><i>How to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source How to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking</i></p>			
Where food comes from	Know where food comes from: – all food comes from plants or animals	Know where food comes from: -food has to be farmed, grown elsewhere (e.g. home) or caught	Know that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world	Know that seasons may affect the food available Know that food ingredients can be fresh, pre-cooked and processed	Understand how food is processed into ingredients that can be eaten or used in cooking	Know that a recipe can be adapted a by adding or substituting one or more ingredients
Food preparation	Prepare simple dishes safely and hygienically, without using a heat sources  Use techniques such as cutting  Name and sort foods into the five groups of the 'eat well' plate	Use appropriate equipment to weigh and measure ingredients Know that everyone should eat at least five portions of fruit and vegetables every day Understand that food ingredients should be combined according to their sensory characteristics	Know that a healthy diet is made up from a variety and balance of different foods and drinks, as depicted in the 'eat well' plate  Measure using grams	Know that to be active and healthy, food is needed to provide energy for the body	Know that different foods contain different substances - nutrients, water and fibre - that are needed for health Understand the need for correct storage  Measure accurately	Know that recipes can be adapted to change the appearance, taste, texture and aroma  Work out ratios in recipes
Recipe instructions	Follow a simple recipe, supported by an adult Carry out instructions with a little support		Follow a simple recipe with guidance from an adult  Carry out instructions with a little support/independently.		Follow a simple recipe independently  Carry out modifications to recipes	

<p>Equipment</p>	<p>Crushing and squeezing – potato masher, fork, juicer          Peeling – by hand, swivel peeler (adult support)          Shaping – rolling pin          Mixing - mixing spoon, whisk          Measuring – spoons, cups          Cutting – butter knife, cutters, table knife          Snipping – kitchen scissors (adult supervision)          Grating – grater (adult support)          Heating – microwave (adult support)</p>	<p>Crushing and squeezing – garlic press          Peeling – swivel peeler (adult supervision)          Shaping          Mixing – blender (adult supervision)          Measuring – measuring jug, digital scales          Cutting – vegetable knife (adult supervision)          Snipping          Grating – grater (adult support)          Heating – toaster, hob (adult support and supervision)</p>	<p>Crushing and squeezing          Peeling          Shaping          Mixing          Measuring – analogue scales          Cutting          Snipping          Grating – grater (light adult supervision)          Heating – kettle, grill (adult supervision)</p>
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