Design and Technology Curriculum Progression

	EYFS	Year 1/Year 2	Year 3/Year 4	Year 5/Year 6
Design		NC- design purposeful, functional, appealing products for themselves and other users based on design criteria NC-generate, develop, model and communicate their ideas through talking, drawing, templates, mock ups and, where appropriate, information and communication technology	NC-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. NC-generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer aided design.	NC-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. NC-generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer aided design.
n v v r r c c c c c c c c c c c c c c c c	can construct with a purpose in mind, using a variety of resources. Can I use various construction materials? (EAD 30-50) Am I beginning to construct, stacking plocks, making enclosures and creating spaces? (EAD 30-50) Can I join construction pieces ogether to build and balance? (EAD 30-50) Do I realise tools can be used for a	I can look at existing products to generate ideas I can use their knowledge of existing products and their own experience to help generate their ideas; C1T2,C2T2 I can design a product which is appealing for myself and others based on my own design criteria I can design products that have a purpose and are aimed at an intended user C2T2,C1T2 I can talk about my design I can explain how their products will look and work through talking and simple annotated drawings C1T2,C2T2 I can use draw and label my design I can design models using simple computing software	I can consider the design features and create a design brief for a product. I can identify the design features of their products that will appeal to intended customers; C1T1 (Shaduf), C2T3 (Spanish tapas) I can generate ideas through looking at a range of existing products. I can use their knowledge of a broad range of existing products to help generate their ideas C1T1 (Shaduf), C2T3 (Spanish tapas) I can design a product that has a clear purpose I can design innovative and appealing products that have a clear purpose and are aimed at a specific user; C1T1 (Shaduf), C2T3 (adapting for vegetarians) I can talk about how my product works I can explain how particular parts of their	I can use a range of research techniques to develop a functional product I can use research to inform and develop detailed design criteria to inform the design of innovative, functional and appealing products that are fit for purpose and aimed at a target market C1T2, C2T3 I can produce a detailed design specification which considers the needs, wants and preferences of the intended user. I can design products that have a clear purpose and indicate the design features of their products that will appeal to the intended user; C1T2, C2T3 I can explain how the parts of my product work I can explain how particular parts of their

nurnose? (FAD 30-	C1T2 C2T2	products work:	products work
	C112,C212	1 -	*
purpose? (EAD 30-50)	I can plan and test some of my ideas using templates and mock-ups I can plan and test ideas using templates and mock-ups; C1T2,C2T2 I can make simple designs from a design brief I can understand and follow simple design criteria C1T2,C2T2 I can understand different contexts for a product e.g home or school. I can work in a range of relevant contexts, for example imaginary, story-based, home, school and the wider environment. C1T2,C2T2	products work; C1T1 (Shaduf) I can use annotated sketches to develop ideas. I can use annotated sketches and cross-sectional drawings to develop and communicate their ideas; C1T1 (Shaduf), C2T3 (Spanish tapas) I can different ideas for my design I can explore different initial ideas before coming up with a final design C1T1 (Shaduf), C2T3 (Spanish tapas) I can start to explain my choice of materials and components including function and aesthetics when planning, I can explain my choice of materials and components including function and aesthetics when planning, C1T1 (Shaduf), C2T3 (Spanish tapas) I can test ideas out through using mockups of some parts I can test ideas out through using prototypes; C1T1 (Shaduf), C2T3 (food tasting) I am starting to use computer-aided design to develop and communicate my ideas I can use computer-aided design to develop and communicate their ideas Covered through Computing objectives I can follow simple design criteria I can develop and follow simple design criteria; C1T1 (Shaduf), C2T3 (Spanish tapas)	products work C1T2, C2T3 I can create sketches, cross sectional drawings and exploded diagrams of my design. I can use annotated sketches, cross-sectional drawings and exploded diagrams (possibly including computer-aided design) to develop and communicate their ideas; C1T1, C1T2 I can create a number of different designs and explain why I have made my final choice of design. I can generate a range of design ideas and clearly communicate final designs; C1T2, C2T3
		I can in a range of relevant contexts, for example entertainment, the home, school,	

			leisure, food industry and the wider environment. I can work in a broader range of relevant contexts, for example entertainment, the home, school, leisure, food industry and the wider environment. C1T1 (Shaduf), C2T3 (Spanish tapas)	
Make		NC-select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing] NC-select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics	NC-select from and use a wider range of tools tasks [for example, cutting, shaping, joining a NC-select from and use a wider range of mate construction materials, textiles and ingredien properties and aesthetic qualities	and finishing], accurately erials and components, including
Make	I am beginning to be interested in, and can describe the texture of things. I can experiment to create different textures I can use various construction materials. I am beginning to construct, stacking blocks vertically and horizontally, making enclosures and creating spaces. I can join construction pieces together to build and balance	I can with support follow parts of a simple plan or recipe I can with support, follow a simple plan or recipe; C1T2,C2T2,C2T3, I know that different tools are suitable for different tasks and I am able to select some tools appropriate to the task. I can begin to select from a range of hand tools and equipment, such as scissors, graters, zesters, safe knives, juicer; C1T2,C2T2,C2T3, I can make a selection from a range of materials, textiles and components I can select from a range of materials, textiles and components according to their characteristics; C2T1,C2T2 I am aware that I need to use hand tools and kitchen safely and hygienically. I can learn to use hand tools and kitchen equipment safely and appropriately and learn to follow hygiene procedures; C1T2,C2T2,C2T3,	I can with growing confidence select from a range of tools and equipment for a purpose I can with growing confidence, carefully select from a range of tools and equipment, explaining their choices; C1T1 (Shaduf), C2T3 (Spain food) I can select an appropriate material or component for an intended purpose I can select from a range of materials and components according to their functional properties and aesthetic qualities; C1T1 (Shaduf), C2T3 (Spain food) I can sequence the stages of making when given the main stages. I can describe the main stages of making in a systematic order; C1T1 (Shaduf), C2T3 (Spain food) I am learning to use a range of tools and equipment safely, appropriately and accurately and learn to follow hygiene procedures; I can learn to use a range of tools and equipment safely, appropriately and accurately and learn to follow hygiene procedures; C1T1 (Shaduf), C2T3 (Spain food)	I can talk about what to do next to plan I can independently plan what to do next; C1T2 I can select from a wide range of tools and equipment appropriate for a task. I can with growing confidence, select from a wide range of tools and equipment, explaining their choices; C1T2 I can select from a range of materials and components according to their functional properties and aesthetic qualities; I can select from a range of materials and components according to their functional properties and aesthetic qualities and explain why I have selected them. C1T2 I can create step-by-step plans as a guide to making; I can create step-by-step plans as a guide to making for someone else to follow C1,T2

I realise tools can be used for a purpose

I can operate mechanical toys, e.g. turn the knob on a wind-up toy or pull back on a friction car.

I can show skill in making toys work by pressing parts or lifting flaps to achieve effects such as sound, movements or new images I am starting to use a range of materials and components, including textiles and food ingredients;

I can use a range of materials and components, including textiles and food ingredients; C1T2,C2T2,C2T3,

I am starting to measure and mark out I can, with help, measure and mark out; C1T2,C2T2,C2T3,

I can with support cut, shape and score materials with some accuracy I can cut, shape and score materials with some accuracy; C2T1,C2T2

I can with support assemble, join and combine materials, components or ingredients I can assemble, join and combine materials, components or ingredients; C1T2,C2T1,C2T2,C2T3

I can with support demonstrate how to cut, shape and join fabric to make a simple product; I can demonstrate how to cut, shape and join fabric to make a simple product; C2T1,C2T2

I am starting to manipulate fabrics in simple ways to create the desired effect;
I can manipulate fabrics in simple ways to create the desired effect;
C2T1,C2T2

I can with support use a basic running stich I can use a basic running stich; C2T1,C2T2

I can with support cut, peel and grate ingredients, including measuring and weighing ingredients using measuring cups;

I can use a range of materials and components, including construction materials and kits, textiles and mechanical and electrical components:

I can use a wider range of materials and components, including construction materials and kits, textiles and mechanical and electrical components;

C1T1 (Shaduf)

I can with support measure and mark out to the nearest cm and millimetre I can with growing independence, measure and mark out to the nearest cm and millimetre;

I can with support cut, shape and score materials with some degree of accuracy I can cut, shape and score materials with some degree of accuracy;

C1T1 (Shaduf), C2T3 (Spain food)

I can assemble, join and combine material and components

I can assemble, join and combine material and components with some degree of accuracy;

C1T1 (Shaduf)

I can demonstrate how to measure, cut, shape and join fabric to make a simple product; I can demonstrate how to measure, cut, shape and join fabric with some accuracy to make a simple product;

Covered through Art/textiles

I can join textiles with an appropriate sewing technique;

I can join textiles with an appropriate sewing technique with some accuracy

Covered through Art/textiles

I can begin to select and use different and appropriate finishing techniques to improve

I can learn to use a range of tools and equipment safely and appropriately and learn to follow hygiene procedures; I can use a range of tools and equipment safely and appropriately and learn to follow hygiene procedures; C1T3, C2T3

I can with support take exact measurements and mark out, to within 1 millimetre:

I can independently take exact measurements and mark out, to within 1 millimetre;

C1T2

I can use a full range of materials and components, including construction materials and kits, textiles, and mechanical components;
I can cut a range of materials with precision and accuracy;
I can use a full range of materials and components, including construction materials and kits, textiles, and mechanical components;
C1T1 C2T1

I can cut a range of materials with precision and accuracy with support I can cut a range of materials with precision and accuracy; C1T1, C1T2, C2T1

I can shape and score materials with precision and accuracy with support I can shape and score materials with precision and accuracy; C1T1, C1T2, C2T1

I can assemble, join and combine materials and components
I can assemble, join and combine materials and components with accuracy; C1T1, C1T2, C2T1

		I can cut, peel and grate ingredients, including measuring and weighing ingredients using measuring cups; C1T2,C2T2,C2T3 I can begin to use simple finishing techniques to improve the appearance of their product, such as adding simple decorations. I can begin to use simple finishing techniques to improve the appearance of their product, such as adding simple decorations. C2T2	the appearance of a product such as hemming, tie-dye, fabric paints and digital graphics. I can select and use different and appropriate finishing techniques to improve the appearance of a product such as hemming, tie-dye, fabric paints and digital graphics. Covered through Art/textiles (hemming canopy jar covers)	I can demonstrate how to measure, make a seam allowance, tape, pin, cut, shape and join fabric I can demonstrate how to measure, make a seam allowance, tape, pin, cut, shape and join fabric with precision to make a more complex product; C2T3 I can join textiles using a variety of stitches, such as backstitch, whip stitch, blanket stitch; I can join textiles using a greater variety of stitches, such as backstitch, whip stitch, blanket stitch; C2T3 I can refine the finish using techniques to improve the appearance of my product, such as sanding or a more precise scissor cut after roughly cutting out a shape. I can refine the finish using techniques to improve the appearance of my product, such as sanding or a more precise scissor cut after roughly cutting out a shape. C2T1
Evaluate		NC-explore and evaluate a range of existing products NC-evaluate their ideas and products against design criteria	NC-investigate and analyse a range of existing NC- evaluate their ideas and products against the views of others to improve their work NC- understand how key events and individuals shape the world	st their own design criteria and consider
Evaluate	I can manipulate materials to achieve a planned effect	I can say what is good or bad about existing products through discussions and simple written evaluations I can explore and evaluate existing products mainly through discussions, comparisons and simple written evaluations C1T1,C1T2,C2T1,C2T2 I can say how a product could be improved	I can explore and evaluate if an existing product meets its intended purpose I can explore and evaluate existing products, explaining the purpose of the product and whether it is designed well to meet the intended purpose; C1T1 (Shaduf), C2T3 (Spain food)	I can complete competitor analysis of other products on the market I can complete detailed competitor analysis of other products on the market; C2T1 I can evaluate the quality of design, manufacture and fitness for purpose of products I design and make;

knowledge	NC-explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products.	NC- understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages] NC- understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors] NC- apply their understanding of computing to program, monitor and control their products.	
Technical	NC-build structures, exploring how they can be made stronger, stiffer and more stable	NC-apply their understanding of how to strengthen, stiffen and reinforce more	
	I know that to improve my design I might need to change the process to redo some parts I can start to understand that the iterative process sometimes involves repeating different stages of the process C1T1,C1T2,C2T1,C2T2	I can I can evaluate the key events, including technological developments, and designs of individuals in design and technology that have helped shape the world. C1T1 (Shaduf), C2T3 (Spain food)	
	I can explain if a product was successful. I can evaluate their products and ideas against their simple design criteria; C1T1,C1T2,C2T1,C2T2	I can evaluate my product against my original design criteria; C1T1 (Shaduf), C2T3 (Spain food)	
	I can start to identify strengths and possible changes they might make to refine their existing design as I am making C1T1,C1T2,C2T1,C2T2	I can explain where my product meets my original design criteria	
	I can start to think about changes to my design whilst I am making	this helps me to improve my product; C1T1 (Shaduf), C2T3 (Spain food)	
	I talk about my design ideas I can talk about their design ideas and explain what I am making; C1T1,C1T2,C2T1,C2T2	considering the views of others to improve my product. I can consider my design criteria as I make progress and am willing to alter my plans, sometimes considering the views of others if	making changes as needed. C1T2, C2T1
	I can explore what materials products are made from C1T1,C1T2,C2T1,C2T2	C1T1 (Shaduf), C2T3 (Spain food) I can make changes to my design criteria	I can evaluate where a product has met the original design criteria I can evaluate my ideas and products against the original design criteria,
	I can explain positives and things to improve for existing products; C1T1,C1T2,C2T1,C2T2 I can say what some products are made from	I can say what materials/ingredients products are made from I can explore what materials/ingredients products are made from and suggest reasons for this	I can critically evaluate the quality of design, manufacture and fitness for purpose of products I design and make; C1T2, C2T1

I can build simple structures, exploring how they can be made stronger, stiffer and more stable.

I can build simple structures, explaining how they can be made stronger, stiffer and more stable.

C1T2,C2T2

I can talk about the simple working characteristics of materials and components; I can talk about and start to understand the simple working characteristics of materials and components;

C1T1,C1T2,C2T1,C2T2

I can explore products using mechanisms, such as levers, sliders and wheels.

I can explore and create products using mechanisms, such as levers, sliders and wheels. **C2T2,C2T1**

I understand that materials have both functional properties and aesthetic qualities; I understand that materials have both functional properties and aesthetic qualities;

C1T1 (Shaduf)

I can apply their understanding of how to strengthen, stiffen and reinforce more complex structures

I can apply their understanding of how to strengthen, stiffen and reinforce more complex structures in order to create more useful characteristics of products

C1T1 (Shaduf)

I demonstrate and am starting to understand how mechanical and electrical systems have an input and output process;

I understand and demonstrate how mechanical and electrical systems have an input and output process;

Covered through Computing objectives

I can make and represent simple electrical circuits, such as a series and parallel, and components to create a product I can make and represent simple electrical circuits, such as a series and parallel, and components to create functional products; Covered through Science objectives

I can simply explain how mechanical systems such as levers and linkages create movement; I can explain how mechanical systems such as levers and linkages create movement;

C1T1 (Shaduf)

I am starting to use mechanical systems in my products.

I can use mechanical systems in my products to create functional products.

C1T1 (Shaduf)

I can apply my understanding of how to strengthen, stiffen and reinforce more complex structures;

I can apply my understanding of how to strengthen, stiffen and reinforce more complex structures in order to create more useful characteristics of products; C1, T2

I understand that mechanical and electrical systems have an input, process and output;

I understand and demonstrate that mechanical and electrical systems have an input, process and output;

I can explain how mechanical systems, such as cams, create movement and I am starting to use these in my products; I can explain how mechanical systems, such as cams, create movement and use mechanical systems in my products;

I can apply my understanding of computing to program, monitor and control a product.

I can apply my understanding of computing to program, monitor and control a product.

NC-understand where food comes from.	NC-understand and apply the principles of a healthy and varied diet NC-prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques NC-understand seasonality, and know where and how a variety of ingredients are	
the world I can explain where in the world different for originate from C1T1,C2T1 I can understand that all food comes from por animals I can name some foods that comes from either plants or animals C1T1,C2T2,C2T3 I know that food is made in different ways I can understand that food has to be farmed grown elsewhere (e.g. home) or caught C1T1 I can name each section of the EatWell platt I can name and sort foods into the five groups in the Eatwell Guide; C2T2,C2T3 I know that I should eat at least 5 portions of fruit and veg each day I can understand that everyone should eat at least five portions of fruit and vegetables every day and start to explain why C2T2,C2T3 I can plan a dish based on the Eatwell I can use what I know about the Eatwell Guides I can use wha	different times, in different places and in different ways. I am starting to know when, where and how food is grown (such as herbs, tomatoes and strawberries) in the UK, Europe and the wider world; C1T1 (Egyptian crops), C2T2 (Roman agriculture), C2T3 (Spain) I am starting to understand how to prepare and cook a variety of savoury dishes safely and hygienically. I understand how to prepare and cook a variety of predominantly savoury dishes safely and hygienically; C2T3 (Spain) I can use a heat source safely with support. I can, with support, use a heat source to cook ingredients showing awareness of the need to control the temperature of the hob and/or oven; C2T3 (Spain) I am starting to use a range of techniques such as mashing, whisking, crushing, grating, cutting, kneading and baking; I can use a range of techniques such as mashing, whisking, crushing, grating, cutting, kneading and baking; C2T3 (Spain)	I can give examples of some food that is grown (such as pears, wheat and potatoes), reared (such as poultry and cattle) and caught (such as fish) in the UK, Europe and the wider world; I can explain and give examples of food that is grown (such as pears, wheat and potatoes), reared (such as poultry and cattle) and caught (such as fish) in the UK, Europe and the wider world; C1, T3 I understand about seasonality, know how this may affect food availability and plan recipes according to seasonality; I understand about seasonality, know how this may affect food availability and plan recipes according to seasonality; C1, T3 I understand that food is processed into ingredients that can be eaten or used in cooking; I understand that food is processed into ingredients that can be eaten or used in cooking; C1, T3 I can demonstrate how to prepare and cook a variety of savoury dishes safely and hygienically; I can demonstrate how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat
í	the world I can explain where in the world different for originate from C1T1,C2T1 I can understand that all food comes from plor animals I can name some foods that comes from eith plants or animals C1T1,C2T2,C2T3 I know that food is made in different ways I can understand that food has to be farmed, grown elsewhere (e.g. home) or caught C1T1 I can name each section of the EatWell plate I can name and sort foods into the five groups in the Eatwell Guide; C2T2,C2T3 I know that I should eat at least 5 portions or fruit and veg each day I can understand that everyone should eat at least five portions of fruit and vegetables every day and start to explain why C2T2,C2T3 I can plan a dish based on the Eatwell	It know that food comes from different places in the world I can explain where in the world different foods originate from CTT1,CZT1 I can understand that all food comes from plants or animals I can aname some foods that comes from either plants or animals I can understand that food is made in different ways I can understand that food has to be farmed, grown elsewhere (e.g. home) or caught CTT1 I can name each section of the EatWell plate. I can name and sort foods into the five groups in the Eatwell Guide; CTT2,CZT3 I know that I should eat at least 5 portions of fruit and veg each day I can understand that everyone should eat at least five portions of fruit and veg each day I can understand that everyone should eat at least five portions of fruit and veg each day I can understand that everyone should eat at least five portions of fruit and veg each day I can understand that everyone should eat at least five portions of fruit and veg each day I can understand that everyone should eat at least five portions of fruit and veg each day I can understand that everyone should eat at least five portions of fruit and veg each day I can understand that everyone should eat at least five portions of fruit and veg each day I can understand that everyone should eat at least five portions of fruit and veg each day I can understand that everyone should eat at least five portions of fruit and veg each day I can understand that everyone should eat at least five portions of fruit and vegetables every day and start to explain why C2T2,C2T3 I can plan a dish based on the Eatwell I can use what I know about the Eatwell Guide to plan and design dishes. I understand how to prepare and cook a variety of predominantly savoury dishes safely and hygienically; C2T3 (Spain) I can use a heat source safely with support. I can, with support, use a heat source to cook ingredients showing awareness of the need to control the temperature of the hob and/or oven; C2T3 (Spain) I am starting to know when, where and how to prepare and cook a va

I can explain that a healthy diet is made up of a I can demonstrate how to use a range variety and balance of different food and drink, of cooking techniques, such as as represented in the Eatwell Guide and be able griddling, grilling, frying and boiling; to apply these principles when planning and I can demonstrate how to use a range cooking dishes; of cooking techniques, such as C2T3 (Spain - healthy tapas) griddling, grilling, frying and boiling safely and with confidence. C1, T3 Lunderstand that nutritious food and drink are needed to keep the body healthy I understand that to be active and healthy, I can explain that foods contain different substances, such as protein. nutritious food and drink are needed to provide that know that these are needed for energy for the body; our health and can identify these C2T3 (Spain) substances in a range of dishes. I can explain that foods contain I can select the tools and equipment suitable different substances, such as protein, for the task that are needed for health and be able I can prepare ingredients using appropriate to apply these principles when cooking utensils; planning and preparing dishes; C2T3 (Spain) C1, T3 I can weigh ingredients to an appropriate level I can adapt a recipe by adding or of accuracy with support substituting an ingredient. I can measure and weigh ingredients to the I can adapt and refine recipes by adding nearest gram and millilitre; or substituting one or more ingredients C2T3 (Spain) to change the appearance, taste, texture and aroma; C1. T3 I can follow a recipe with some support I can with support alter methods, cooking I can start to independently follow a recipe; times and/or temperatures; C2T3 (Spain) I can alter methods, cooking times and/or temperatures; I am starting to understand seasonality. C1. T3 I understand seasonality. C2T3 (Spain) I can measure accurately I can measure accurately and calculate ratios of ingredients to scale up or down from a recipe: C1, T3 I can follow a simple recipe. I can independently follow a recipe.

	1		1	C1 FD2	
				C1, T3	
Vocabulary	Join	Design	Identify	Category	
	Label	Structure	Resource	Precise	
	Decorate	Material	Outcome	Dynamic	
		Equipment	Refine	Uniform	
		Evaluate	Assemble	Qualitative	
		Construct	Reinforce	Critical	
		Investigate	Disassemble	Prototype	
		Mechanism	Alternative	Economy	
		Properties	Communicate	Sustainable	
		Function	Project	Environment	
		Method	Guideline	Proportion	
		Template	Specification	Input	
		Technique	Prototype	Innovate	
		Sequence	Research	Fluctuate	
		Strengthen	Analyse	virtual	
Aspirational	Across school caree	Across school career aspirations: Designers, inventors, nutritionists, chefs, farmers, textile workers			
Global Citizenship		Where food comes from	Where food is produced	How food is produced globally	
				Cultural differences in food	
Health and	Healthy Diet	Eatwell plate	Eat well plate	Effects of different food types on the	
Wellbeing		Food hygiene	Processed Food	body	
			Healthy Diet		