

## Design and Technology - skills progression

	EYFS	K51	LKS2	UKS2
Design	*Select appropriate resources *Use gestures, talking and arrangements of materials and components to show design	*Know the importance of a clear design criteria  *Use knowledge of existing products to produce ideas  *Describe the design using pictures, words, models, diagrams  *Design products for myself and others following a given design criteria  *Explain the purpose of the product, how it will work and how it will be suitable for the user  *Choose the best tools and materials and explain my choices	*Research similar existing products *Identify a target audience and begin to create a design criterion *Use research for design ideas *Make design decisions that take account of the availability of resources *Describe design using a sketch with annotations *Label with material and tools needed *Describe purpose of product *Explain how product will work *Show design meets a range of requirements	*Carry out research using surveys, interviews, questionnaires and web-based resources to gather information about the needs and wants of a user *Identify the needs, wants, preferences and values of a user (write a design criteria) *Consider the needs/wants of the user when designing and ensure product is fit for purpose *Generate realistic ideas, focusing on the needs of the user *Make design decisions considering time and resources *Create detailed sketches with thorough annotations *Clearly explain how parts of design will work, and how they are fit for purpose *Indicate the design features of their products that will appeal to intended users
Make	*Construct with a purpose, using a variety of resources  *Use simple tools and techniques  *Build/construct with a wide range of objects  *Select tools & techniques to shape, assemble and join  *Discuss how to make an activity safe and hygienic  *Understand different media can be combined for a purpose	*Make a product according to a design criterion  *Beginning to select tools/equipment to measure, mark out, cut, shape, join, finish  *Choose suitable materials and explain choices  *Try to use finishing techniques to make product look good  *Join materials/components together in different ways  *Work safely and hygienically	*Use a wider range of materials and equipment safely  *Select suitable tools/equipment, explain choices  *Begin to measure, mark out, cut and shape materials/components with some accuracy  *Assemble, join and combine materials and components with some accuracy  *Apply a range of finishing techniques with some accuracy	*Use selected tools/equipment with good level of precision  *Accurately measure, mark out, cut and shape materials/components  *Accurately assemble, join and combine materials/components  *Accurately apply a range of finishing techniques



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Evaluate	*Adapt work if necessary *Look at similarities and differences between existing objects / materials / tools	*Talk about existing products considering use, materials, how they work, audience, where they might be used; express personal opinion *Evaluate a product according to the design criteria *Suggest points for improvement *Review the success of a product by testing it with its intended audience	*Begin to understand by whom, when and where products were designed *Begin to evaluate existing products, considering how well they have been made, materials, whether they work, how they have been made, fit for purpose *Decide how many of the criteria should be met for the product to be considered successful *Use design criteria to evaluate finished product; justify opinions *Suggest points for modification of the individual design	*Do thorough evaluations of existing products considering how well they've been made, materials, whether they work, how they've been made, fit for purpose *Evaluate final product considering purpose and appearance; explain what would improve it and the effect different resources may have had *Look at modifications that could be made *Evaluate quality of design
Technical knowledge - materials and structures	*Experiment with making structures	*Describe some different characteristics of materials *Use own ideas to try to make product stronger	*Select appropriate materials to build a strong structure *Reinforce weaker areas of a structure	*Reinforce and strengthen a 3D frame *Identify where a structure needs reinforcement
Technical knowledge - mechanisms		*Use levers or slides *Use wheels and axles	*Use cams to create movement	*Use pulleys and gears to create movement
Technical knowledge – textiles	*Experiment with Binca	*Have a go at threading a needle *Basic sewing - running stitch	*Thread a needle  *Start to explore other simple stitches - backstitch, cross stitch	*Thread a needle  *Use a variety of stitches – backstitch, cross stitch, running stitch, zig zag stitch
Technical knowledge – cooking and nutrition	*Practise stirring, mixing, pouring, blending *Discuss how to make an activity safe and hygienic *Understand need for variety in food	*Measure or weigh using measuring cups or electronic scales *Cut, peel and grate with increasing confidence *Follow basic hygiene rules	*Measure ingredients to the nearest gram *Grow in confidence using some of the following techniques: peeling, chopping, slicing, grating, mixing, spreading and kneading	*Measure ingredients to the nearest gram accurately *Use a range of techniques confidently such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking *Use a heat source safely



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	*Begin to understand that eating	*Know that foods give us nutritional	*Consider taste, texture, smell and	*Explain how to be safe/hygienic and
	well contributes to good health	benefits	appearance of a dish	follow own guidelines
		*Understand the need for a balanced diet	*Know how to prepare themselves and	*Know how to avoid cross contamination
		*Learn where and how fruits and	their workspace	*Present product well - interesting,
		vegetables grow	*Know the basic rules to avoid food	attractive, fit for purpose
		*Say where some foods come from (plant	contamination	*Identify the health benefits of food
		or animal)	*Explain importance of food and drink for	groups
			active, healthy bodies	*Adapt a recipe based on research
			*Know that fruit and vegetables grow in	*Adapt recipes to change appearance,
			certain seasons	taste, texture or aroma
			*Learn that imported foods can negatively	*Compare nutritional value of 2 dishes and
			impact the environment	identify the healthier option
Technical			*Use a simple circuit in a product	*Incorporate a switch into a product
knowledge -				*Use number of components in a circuit
electrical				
systems				