

## SKILLS PROGRESSION Design & Technology

SKILLS THEME	Reception & Year 1 skills &/or concepts	Year 2 skills &/or concepts	Year 3 skills &/or concepts	Year 4 skills &/or concepts	Year 5 skills &/or concepts	Year 6 skills &/or concepts			
Understanding contexts, users and purposes:									
	Say whether their products are for themselves or other users	• Indicate the design features of their products that will appeal to intended users			<ul> <li>Investigate products/images to collect ideas and use found information to inform decisions</li> </ul>				
DESIGNING	Generating, developing, modelling and communicating ideas								
	<ul> <li>Verbalise ideas</li> <li>Explain what they are making and which materials they are using</li> <li>Name the tools they are using</li> <li>Describe what they need to do next</li> </ul>	-Select appropriate technique explaining FirstNextLast  -Discuss their work as it progresses  -Describe their models and drawings of ideas a intentions  -Think ahead about the order of their work an decide upon tools and materials  - Propose realistic suggestions as to how they can achieve their design ideas			(If useful)sketch and model alternative ideas  -Develop one idea in depth  - Plan the sequence of work using a "storyboard"  - Record ideas using annotated diagrams  -Make prototypes  -If appropriate, use a computer to model ideas  -Combine modelling and drawing to refine ideas				
					-Give a report using vocabulary	g correct technical			

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meme	PLANNING								
MAKING	•If appropriate, use drawings to record ideas as they are developed	<ul> <li>Plan a sequence of actions to make a product</li> <li>Record the plan by drawing (labelled sketches) or writing</li> </ul>			<ul> <li>Draw plans which can be read/followed by someone else</li> <li>Choose the best method (models, kits and drawings) to help formulate design ideas</li> </ul>				
	Practical Skills & Techniques								
	-Select materials from a limited range that will meet the design criteria -Select and name the tools needed to work the materials -Model ideas with kits, reclaimed materials -Colour fabrics using a range of techniques e.g. fabric paints, printing, painting -Join fabrics by using running stitch, glue, staples ,over sewing, tape -Join appropriately for different materials and situations e.g. glue, tape, -Mark out materials to be cut using a template -Fold, tear and cut paper and card -Roll paper to create tubes -Cut along lines, straight and curved -Use hole punch -Insert paper fasteners for card linkages -Make vehicles with construction kits which contain free running wheels -Use a range of materials to create models with wheels and axles e.g. tubes, dowel, cotton reels	<ul> <li>Join fabrics using running stitch, over sewing, back stitch</li> <li>Explore fastenings and recreate some e.g. sew on buttons and make loops</li> <li>Create a simple pattern</li> <li>Cut slots</li> <li>Use lolly sticks/card to make levers and linkages</li> <li>Use and explore complex pop ups</li> <li>Create nets</li> <li>Incorporate a circuit with a bulb or buzzer into a model</li> <li>Make structures more stable by giving them a wide base</li> <li>Prototype frame and shell structures with close supervision</li> <li>Create 3D products using pattern pieces and seam allowance</li> <li>Decorate textiles appropriately often before joining components</li> <li>Pin and tack fabric pieces together</li> </ul>			<ul> <li>Join fabrics using over sewing, back stitch, blanket stitch or machine stitching (closer supervision)</li> <li>Use bradawl to mark hole positions</li> <li>Use hand drill to drill tight and loose fit holes</li> <li>Cut strip wood, dowel, square section wood accurately to 1mm</li> <li>Join materials using appropriate methods</li> <li>Build frameworks using a range of materials e.g. wood, card corrugated plastic to support mechanisms</li> <li>Use glue gun with close supervision</li> <li>Cut accurately and safely to a marked line</li> <li>Join and combining materials with temporary, fixed or moving joinings</li> <li>Choose an appropriate sheet material for the purpose</li> <li>Apply previously developed skills in self-initiated projects</li> <li>Make quality products</li> <li>Incorporate motor and a switch into a model</li> <li>Use craft knife, cutting mat and safety ruler under close supervision</li> </ul>				

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	Own ideas and products & existing products						
EVALUATING	•Say what they like and do not like about items they have made and • Identify the strengths and weaknesses of their design ideas			•Use the design criteria to inform their decisions about ways to proceed			
	attempt to say why -Talk about changes made during the	<ul><li>Decide which design idea to develop</li><li>Consider how the finished product could be improved and make adaptations</li></ul>			-Justify their decisions about materials and methods of construction		
	making process				<ul> <li>Reflect on their work using design criteria stating how well the design fits the needs of the user</li> </ul>		
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COOKING & NUTRITION	Where food comes from						
	That all food comes from plants or animals	• 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			<ul> <li>That seasons may affect the food available</li> <li>How food is processed into ingredients that can be eaten or used in cooking</li> </ul>		
	Food preparation, cooking and nutrition						
	-Develop a food vocabulary using taste ,smell, texture and feel -Group familiar food products e.g. fruit and vegetables -Cut, peel, grate, chop a range of ingredients -Work safely and hygienically -Understand the need for a variety of foods in a diet	- Develop sensory vocabulary/knowledge using, smell, taste, texture and feel -Follow instructions -Join and combine a range of ingredients e.g. snack foods -Work safely and hygienically -Measure and weigh ingredients appropriately -Prepare food products taking into account the properties of ingredients and sensory characteristics			-Select & prepare foods for a purpose -Weigh and measure using scales -Cut and shape ingredients using appropriate tools and equipment e.g. grating -Join and combine food ingredients appropriately e.g. beating, rubbing in -Work safely and hygienically -Taste a range of ingredients, food items to develop a sensory food vocabulary for use when designing -Decorate appropriately		