

Bow Community Primary School



Design and Technology Progression

	Year R	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Design	appropria te resources Use gestures, talking and arrangem ents of materials and compone nts to show design Use	 Draw on their own experience to help generate ideas Suggest ideas and explain what they are going to do Identify a target group for what they intend to design and make Model ideas in card and paper 	 Generate ideas by drawing on their own and other people's experiences Develop their design ideas through discussion, observation, drawing and modelling Identify design criteria Make drawings and label parts for the design process 	 Generate ideas for an item, considering its purpose and the user/s Identify a purpose and establish criteria for a successful product. Plan the order of their work before starting Explore, develop and communicate design proposals by modelling ideas 	 Generate ideas, considering the purposes for which they are designing Make labelled drawings from different views showing specific features Develop a clear idea of what has to be done, planning how to use materials, equipment and 	 Generate ideas through brainstormin g and identify a purpose for their product Draw up a specification for their design Develop a clear idea of what has to be done, planning how to use materials, equipment and processes; suggesting alternative methods if 	 Communicate ideas through detailed labelled drawings Develop a design specification Explore, develop and communicate aspects of their design proposals by modelling their ideas in a variety of ways Plan the order of work, choosing appropriate materials,

	and myself Use language of designing and making (join, build, shape, longer, shorter, heavier etc.) Develop their design ideas applying findings from their earlier research Use IT as appropriat e	Use IT as appropriate	Make detailed drawings with labels when designing	processes, and suggesting alternative methods of making, if the first attempts fail Identify criteria that can be used for their own designs	the first attempts fail Use results of investigations and information sources when developing design ideas	tools and techniques including the use of the design cycle
Make	with a purpose, using a variety of resources Use simple tools and technique s with a measure, mark out, cut and shape a range of materials Select and use appropriat e fruit and vegetables	 Select tools and materials Measure and cut with some accuracy Use hand tools safely and appropriatel y Assemble, join and combine materials in order to make a product 	and techniques for making their product and work safely / accurately Measure, mark out, cut, score and assemble components with more accuracy	 Select appropriate tools and techniques for making their product Measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques Join and combine 	 Select appropriate materials, tools and techniques Measure and mark out accurately Construct products using permanent joining techniques Use skills with different tools and equipment 	 Select appropriate tools, materials, components and techniques Assemble components to make working models Use tools safely and accurately Construct products using permanent

	 Select tools & technique s to shape, assemble and join Replicate structure s with materials / compone nts *Discuss how to make an activity safe and hygienic Understa nd different media can be combined for a purpose 	practices and personal hygiene Use simple finishing techniques to improve the appearanc e of their product	procedures for food safety and hygiene Choose and use appropriate finishing techniques build structures, exploring how they can be made stronger, stiffer and more stable explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products	and improve the appearance of their product Demonstrate hygienic food preparation and storage apply their understandin g of how to strengthen, stiffen and reinforce more complex structures understand and use mechanical systems in their products	materials and components accurately in temporary and permanent ways Demonstrate hygienic food preparation and storage apply their understandin g of how to strengthen, stiffen and reinforce more complex structures understand and use mechanical systems in their products	safely and accurately Weigh and measure accurately Apply the rules for basic food hygiene and other safe practices understand and use electrical systems in their products apply their understandin g of computing to program, monitor and control their products.	joining techniques Make modifications in process understand and use electrical systems in their products apply their understandin g of computing to program, monitor and control their products.
Evaluate	Adapt work if	by discussing how well it works in	Evaluate against their design criteria	 Think about their ideas as they make progress and be willing to 	 Analyse a range of familiar products 	 Evaluate a product against the original 	 Evaluate products, identifying strengths and areas for

y Dismantl e, examine, talk about existing objects/st ructures the pt	elation to ne urpose sk urpose sk uestions bout what they ave made and how ney have one bout it elation to process identifying strengths and possible changes they might make • Talk about ideas, saying what they like and dislike about them • Evaluate designs by other people to learn from them • Evaluate in process identifying strengths and possible changes they might make • Talk about ideas, saying what they like and dislike about them • Evaluate designs by other people to learn from them	 Evaluate their products carrying out appropriate tests Evaluate their product against their own criteria design specification Evaluate it personally and seek evaluation from others 	development, and carrying out appropriate tests Record evaluations using drawings with labels Evaluate against original criteria and suggest ways that their product could be improved
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	existing objects / materials / tools • Show an interest in technolog ical toys • Describe textures					
Food and nutrition	 Begin to understa nd some food preparati on tools, technique s and processes Practise stirring, mixing, pouring, blending Understa nd need for variety in food Begin to understa 	Understand food and nutrition with opportunitie s to cook. Understand where food comes from	 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 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 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, 	 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,

nd that eating well contril es to good health	out		caught and processed.	caught and processed.
health				