Design and Technology Progression in Skills

		Key Stage 1 Design and Techr	nology
		Year 1	Year 2
Coverage	Pe Kn vo Co	velop basic principles of balanced eating and where food comes from. rform simple, useful, practical tasks. ow about good design, everyday products and use correct technical cabulary. mmunicate ideas simply such as through drawing, jottings, modelling, in 2D d 3D, where appropriate, using ICT to record and develop designs.	 Understand food nutrition, with opportunities to cook. Develop practical skills and use safely with a range of resistant and non-resistant materials, drawing media tools and equipment in both 2D and 3D. Perform simple, useful, practical tasks, making products for a purpose. Develop and use a range of common practical skills in contexts such as mechanical, diagnostic and repair tasks. Appreciate the need for good design by evaluating a range of design
	DESIGN Developing and planning ideas/	 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 Develop their design ideas, applying findings from their earlier research. 	 and designers. 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.
Skills	MAKE and TECHNICAL Using techniques to develop products	 With help, measure, mark out, cut and shape a range of materials. Select and use appropriate fruit and vegetable processes and tools. Practice basic food handing, hygienic practices and personal hygiene. Use simple finishing techniques to improve the appearance of their food. 	 Select tools and materials Measure, cut and score with some accuracy Use hand tools safely and appropriately Identify design criteria Make drawings and label parts for design process.
	EVALUATE	 Evaluate by discussing how well it works in relation to the purpose. Ask questions about what they have made and how they have gone about it 	 Evaluate against their design criteria 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.

Key Stage 2 Design and Technology				
Coverage	 Year 3 Develop skills and safe use of a wider range of tools and equipment through a range of practical tasks. Extend the skills to communicate ideas visually in 2D and 3D including through the use of ICT. Connect to local crafts or industries 		 Year 4 Develop skills and safe use of a wider range of tools and equipment through a range of practical tasks. Learn about the major components of a balanced diet and how ingredients can be designed to create healthy meals. Learn basic cooking techniques and preparation of a variety of savoury dishes. Make products that are fit for purpose. 	
	DESIGN Developing and planning ideas/	 Generate ideas for an item, considering the 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. Make detailed drawings with labels when designing. 	 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 processes and suggesting alternative methods of making if the first attempts fail Identify criteria that can be used for their own designs 	
Skills	MAKE and TECHNICAL Using techniques to develop products	 Select tools and techniques for making their product and work safely/accurately Measure, mark out, cut, score and assemble components with more accuracy Measure, tape or pin, cut and join fabric with some accuracy Use finishing techniques to strengthen and improve the appearance of their work 	 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 materials and components accurately in temporary and permanent ways Use simple graphical communication techniques Demonstrate hygienic food preparation and storage 	
	EVALUATE	 Think about their ideas as they make progress and be willing to change things if this helps them to improve their work Evaluate their product against original design criteria 	 Disassemble and evaluate familiar products Evaluate their products carrying out appropriate tests 	