

Bramingham Primary School Design and Technology Progression of Skills

	Design	Make	Evaluate	Technical knowledge – materials/ structures	Technical knowledge - Mechanisms	Technical knowledge - Textiles	Technical knowledge - Food and nutrition	Technical knowledge - Electrical systems
EYFS	*Select appropriate resources *Use gestures, talking and arrangements of materials and components to show design * Use contexts set by the teacher and myself. *Use language of designing and making (join, build, shape, longer, shorter, heavier etc.)	*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 *Replicate structures with materials / components *Discuss how to make an activity safe and hygienic *Record experiences by drawing, writing, voice recording *Understand different media can be combined for a purpose	*Adapt work if necessary *Dismantle, examine, talk about existing objects/structures *Consider and manage some risks *Practise some appropriate safety measures independently *Talk about how things work *Look at similarities and differences between existing objects / materials / tools *Show an interest in technological toys *Describe textures				*Begin to understand some food preparation tools, techniques and processes *Practise stirring, mixing, pouring, blending *Discuss how to make an activity safe and hygienic *Discuss use of senses *Understand need for variety in food *Begin to understand that eating well contributes to good health	

Year 1	* Have own ideas * Explain what I want to do *Explain what my product is for, and how it will work * Use pictures and words to plan, begin to use models * Design a product for myself following design criteria *Research similar existing products	*Explain what I'm making and why *Consider what I need to do next *Select tools/equipment to cut, shape, join, finish and explain choices *Measure, mark out, cut and shape, with support *Choose suitable materials and explain choices *Try to use finishing techniques to make product look good *Work in a safe and hygienic manner	*Talk about my work, linking it to what I was asked to do * Talk about existing products considering: use, materials, how they work, audience, where they might be used *Talk about existing products, and say what is and isn't good * Talk about things that other people have made *Begin to talk about what could make product better	*Begin to measure and join materials, with some support *Describe differences in materials *Suggest ways to make material/product stronger	*Begin to use levers or slides	*Measure, cut and join textiles to make a product, with some support *Choose suitable textiles	*Describe textures *Wash hands & clean surfaces *Think of interesting ways to decorate food *Say where some foods come from, (i.e. plant or animal) *Describe differences between some food groups (i.e. sweet, vegetable etc.) *Discuss how fruit and vegetables are healthy *Cut, peel and grate safely,	
Year 2	* Have own ideas and plan what to do next * Explain what I want to do and describe how I may do it * Explain purpose of product, how it will work and how it will be suitable for the user	*Explain what I am making and why it fits the purpose *Make suggestions as to what I need to do next. *Join materials/ components together in different ways *Measure, mark out, cut and shape materials and components, with support. *Describe	*Describe what went well, thinking about design criteria * Talk about existing products considering: use, materials, how they work, audience, where they might be used; express personal opinion *Evaluate how good existing products are *Talk about what I would do differently if I were to do it again and why	*Measure materials *Describe some different characteristics of materials *Join materials in different ways *Use joining, rolling or folding to make it stronger	*Use levers or slides *Begin to understand how to use wheels and axles	*Measure textiles *Join textiles together to make a product, and explain how I did it *Carefully cut textiles to produce accurate pieces	with support *Describe textures *Wash hands & clean surfaces *Think of interesting ways to decorate food *Say where some foods come from, (i.e. plant or animal) *Describe	

	* Describe design using pictures, words, models, diagrams, begin to use ICT * Design products for myself and others following design criteria * Choose best tools and materials, and explain choices * Use knowledge of existing products to produce ideas	which tools I'm using and why *Choose suitable materials and explain choices depending on characteristics. *Use finishing techniques to make product look good *Work safely and hygienically		*Use own ideas to try to make product stronger		*Explain choices of textile *Understand that a 3D textile structure can be made from two identical fabric shapes.	differences between some food groups (i.e. sweet, vegetable etc.) *Discuss how fruit and vegetables are healthy *Cut, peel and grate safely, with support	
End of KS 1	*Design purposeful, functional, appealing products for themselves and other users based on design criteria *Generate, develop, model and communicate their ideas through talking, drawing, templates, mockups and, where appropriate, information and communication technology	*Select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing] *Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics	*Explore and evaluate a range of existing products *Evaluate their ideas and products against design criteria	*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.		*Use the basic principles of a healthy and varied diet to prepare dishes *Understand where food comes from.	

	*begin to research	*select suitable	* look at design criteria while	*use appropriate	*select	*join different	*carefully select	*use simple
	others' needs	tools/equipment,	designing and making	materials	appropriate	textiles in	ingredients	circuit in
Year	* show design	explain choices; begin	*use design criteria to evaluate	*work accurately	tools /	different	*use equipment	product
3	meets a range of	to use them	finished product	to make cuts	techniques	ways *choose	safely	*learn about
	requirements	accurately	* say what I would change to	and holes	*alter product	textiles	*make product	how to
	* describe purpose	* select appropriate	make design better	* join materials	after checking,	considering	look attractive	program a
	of product	materials, fit for	*begin to evaluate existing	*begin to make	to make it	appearance	*think about	computer to
	* follow a given	purpose.	products, considering: how	strong structures	better *begin to	and	how to grow	control
	design criteria	* work through plan	well they have been made,	strong structures	try	functionality	plants to use in	product.
	* have at least one	in order *consider	materials, whether they work,		new/different	*begin to	cooking *begin	produce.
	idea about how to	how good product	how they have been made, fit		ideas *use	understand	to understand	
	create product	will be	for purpose		simple lever	that a simple	food comes	
	* create a plan	* begin to measure,	* begin to understand by		and linkages to	fabric shape	from UK and	
	which shows	mark out, cut and	whom, when and where		create	can be used	wider world	
	order, equipment	shape	products were designed		movement	to make a 3D	*describe how	
	and tools *describe	materials/components	* learn about some			textiles	healthy diet=	
	design using an	with some accuracy	inventors/designers/			project	variety/balance	
	accurately	* begin to assemble,	engineers/chefs/				of food/drinks	
	labelled sketch	join and combine	manufacturers of				*explain how	
	and words	, materials and	groundbreaking products				food and drink	
	* make design	components with	5 51				are needed for	
	decisions *explain	some accuracy					active/healthy	
	how product will	* begin to apply a					bodies.	
	work	range of finishing					*prepare and	
	* make a	techniques with some					cook some	
	prototype	accuracy					dishes safely	
	* begin to use						and	
	computers to						hygienically	
	show design						*grow in	
							confidence	
							using some of	
							the following	
							techniques:	
							peeling,	
							chopping,	
							slicing,	
							grating,	
							mixing,	
							spreading,	

							kneading and baking	
Year 4	 * use research for design ideas * show design meets a range of requirements and is fit for purpose *begin to create own design criteria *have at least one idea about how to create product and suggest improvements for design. * produce a plan and explain it to others *say how realistic plan is. *include an annotated sketch *make and explain design decisions considering availability of resources *explain how product will work * make a prototype *begin to use computers to show design. 	* select suitable tools and equipment, explain choices in relation to required techniques and use accurately *select appropriate materials, fit for purpose; explain choices * work through plan in order. * realise if product is going to be good quality * 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	*refer to design criteria while designing and making *use criteria to evaluate product * begin to explain how I could improve original design *evaluate existing products, considering: how well they've been made, materials, whether they work, how they have been made, fit for purpose * discuss by whom, when and where products were designed * research whether products can be recycled or reused * know about some inventors/designers/ engineers/chefs/manufacturers of ground-breaking products	*measure carefully to avoid mistakes *attempt to make product strong *continue working on product even if original didn't work *make a strong, stiff structure	*select most appropriate tools / techniques *explain alterations to product after checking it *grow in confidence about trying new / different ideas. *use levers and linkages to create movement *use pneumatics to create movement	*think about user when choosing textiles *think about how to make product strong * begin to devise a template *explain how to join things in a different way *understand that a simple fabric shape can be used to make a 3D textiles project	*explain how to be safe/hygienic *think about presenting product in interesting/ attractive ways *understand ingredients can be fresh, pre- cooked or processed *begin to understand about food being grown, reared or caught in the UK or wider world *describe eat well plate and how a healthy diet=variety / balance of food and drinks *explain importance of food and drink for active, healthy bodies *prepare and cook some dishes safely	*use number of components in circuit *program a computer to control product

situpes. Itale, texture,	Year 5	*use internet and questionnaires for research and design ideas *take a user's view into account when designing * begin to consider needs/wants of individuals/groups when designing and ensure product is fit for purpose *create own design criteria * have a range of ideas *produce a logical, realistic plan and explain it to others. *use cross- sectional planning and annotated sketches	* use selected tools/equipment with good level of precision * produce suitable lists of tools, equipment/materials needed *select appropriate materials, fit for purpose; explain choices, considering functionality * create and follow detailed stepby-step plan * explain how product will appeal to an audience * mainly accurately measure, mark out, cut and shape materials/components *mainly accurately assemble, join and combine materials/components	*evaluate quality of design while designing and making *evaluate ideas and finished product against specification, considering purpose and appearance. *test and evaluate final product * evaluate and discuss existing products, considering: how well they've been made, materials, whether they work, how they have been made, fit for purpose * begin to evaluate how much products cost to make and how innovative they are *research how sustainable materials are *talk about some key inventors/designers/ engineers/ chefs/manufacturers of groundbreaking products	*select materials carefully, considering intended use of product and appearance *explain how product meets design criteria *measure accurately enough to ensure precision *ensure product is strong and fit for purpose *begin to reinforce and strengthen a 3D frame	*refine product after testing *grow in confidence about trying new / different ideas *begin to use cams, pulleys or gears to create movement	*think about user and aesthetics when choosing textiles *use own template * think about how to make product strong and look better *think of a range of ways to join things *begin to understand that a single 3D textiles project can be made from a combination of fabric shapes.	and hygienically *use some of the following techniques: peeling, chopping, slicing, grating, mixing, spreading, kneading and baking *explain how to be safe / hygienic and follow own guidelines *present product well - interesting, attractive, fit for purpose *begin to understand seasonality of foods *understand seasonality of foods *understand seasonality of foods *understand seasonality of foods *understand seasonality of foods *understand seasonality of foods *understand food can be grown, reared or caught in the UK and the wider world *describe how recipes can be adapted to change appearance, taste, texture,	*incorporate switch into product *confidently use number of components in circuit *begin to be able to program a computer to monitor changes in environment and control product
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	* make design	apply a range of					*explain how	
	decisions						there are	
		finishing techniques						
	considering time	* use techniques that					different	
	and resources.	involve a small					substances in	
	*clearly explain	number of steps					food / drink	
	how parts of	* begin to be					needed for	
	product will work.	resourceful with					health *prepare	
	*model and refine	practical problems					and cook some	
	design ideas by						savoury dishes	
	making prototypes						safely and	
	and using pattern						hygienically	
	pieces.						including,	
	*use computer-						where	
	aided designs						appropriate,	
							use of heat	
							source	
							* use range of	
							techniques	
							such as	
							peeling,	
							chopping,	
							slicing,	
							grating,	
							mixing,	
							spreading,	
							kneading and	
							baking.	
	* draw on market	* use selected tools	*evaluate quality of design	*select materials	*refine product	*think about	*understand a	*use different
	research to inform	and equipment	while designing and making;	carefully,	after testing,	user's	recipe can be	types of
Year	design	precisely *produce	is it fit for purpose?	considering	considering	wants/needs	adapted by	circuit in
6	* use research of	suitable lists of tools,	* keep checking design is best	intended use of	aesthetics,	and	adding /	product
	user's individual	equipment, materials	it can be.	the product, the	functionality	aesthetics	substituting	* think of
	needs, wants,	needed, considering	*evaluate ideas and finished	aesthetics and	and purpose	when	ingredients	ways in
	requirements for	constraints * select	product against specification,	functionality.	*incorporate	choosing	*explain	which adding
	design	appropriate	stating if it's fit for purpose	*explain how	hydraulics and	textiles	seasonality of	a circuit
	* identify features	materials, fit for	*test and evaluate final	product meets	pneumatics	*make	foods	would
	of design that will	purpose; explain	product; explain what would	, design criteria	*be confident to	product	*learn about	improve
	appeal to the	choices, considering	improve it and the effect	* reinforce and	try new /	, attractive and	food processing	product
	intended user	functionality and	different resources may have	strengthen a 3D	different ideas	strong	methods	* program a
		aesthetics	had	frame	*use cams,	5		computer to
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* create own	* create, follow, and	*do thorough evaluations of	pulleys and	*make a	*name some	monitor
design criteria	adapt detailed step-	existing products considering:	gears to create	prototype	types of food	changes in
and specification	by-step plans	how well they've been made,	movement	*use a range	that are	environment
* come up with	*explain how product	materials, whether they work,	movement	of joining	grown, reared	and control
innovative design	will appeal to	how they've been made, fit for		techniques	or caught in	product
ideas	audience; make	purpose		*think about	the UK or	product
		*evaluate how much products		how product	wider world	
*follow and refine	changes to improve	cost to make and how				
a logical plan.	quality			might be sold *think	*adapt recipes	
*use annotated	* accurately measure,	innovative they are			to change	
sketches,	mark out, cut and	*research and discuss how		carefully	appearance,	
crosssectional	shape	sustainable materials are		about what	taste, texture	
planning and	materials/components	*consider the impact of		would	or aroma.	
exploded	* accurately assemble,	products beyond their		improve	*describe some	
diagrams * make	join and combine	intended purpose *discuss		product	of the different	
design decisions,	materials/components	some key inventors/designers/		*understand	substances in	
considering,	* accurately apply a	engineers/		that a single	food and drink,	
resources and cost	range of finishing	chefs/manufacturers of		3D textiles	and how they	
* clearly explain	techniques	groundbreaking products		project can be	can affect	
how parts of	* use techniques that			made from a	health *prepare	
design will work,	involve a number of			combination	and cook a	
and how they are	steps			of fabric	variety of	
fit for purpose	* be resourceful with			shapes.	savoury dishes	
* independently	practical problems				safely and	
model and refine					hygienically	
design ideas by					including,	
making prototypes					where	
and using pattern					appropriate,	
pieces					the use of heat	
* use computer-					source.	
aided designs					*use a range of	
					techniques	
					confidently	
					such as	
					peeling,	
					chopping,	
					slicing,	
					grating,	
					mixing,	
					spreading,	

						kneading and baking.	
End of KS 2	*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 *Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross sectional and exploded diagrams, prototypes, pattern pieces and computer aided design	*Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately *Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities	*Investigate and analyse a range of existing products. *Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work. *Understand how key events and individuals in design and technology have helped shape the world	*Apply their understanding of how to strengthen, stiffen and reinforce more complex structures	*Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]	*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, caught and processed.	*Understand and use electrical systems in their products [for example, series circuits