

Design Technology Progression



Key Objectives	Year I	Year 2	Year 3	Year 4
Design	 To generate, develop and communicate their ideas through talking, drawing, templates, mockups and, where appropriate, information and communication technology. To design purposeful, functional and appealing products for themselves based on a design criteria. 	 To generate, develop and communicate their ideas through talking, drawing, templates, mockups and, where appropriate, information and communication technology. To design purposeful, functional and appealing products for themselves and others based on design criteria. 	 To use research to design products that are fit for a purpose, aimed at particular individuals or groups. To generate, develop, and communicate their ideas through discussion, annotated sketches and information and communication technology. 	 To use research to design products that are fit for a purpose, aimed at particular individuals or groups. To generate, develop, and communicate their ideas through discussion, annotated sketches and information and communication technology. Create a design criteria using prior knowledge
Make	 To select from and use a range of tools and equipment to perform practical tasks (cutting, shaping, joining, finishing). To select from and use a wide range of materials and components, including constructions materials and ingredients according to their characteristics. 	 To select from and use a range of tools and equipment to perform practical tasks (cutting, shaping, joining, finishing). To select from and use a wide range of materials and components, including constructions materials, ingredients and textiles according to their characteristics. 	 To select from and use a wider range of tools and equipment to perform practical tasks (cutting, shaping, joining and finishing). To select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their characteristics. 	 To select from and use a wider range of tools and equipment to perform practical tasks (cutting, shaping, joining and finishing). To select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their characteristics.
Evaluate	 To explore a range of existing products. To evaluate their ideas and products. 	 To explore and evaluate a range of existing products. To evaluate their ideas and products against design criteria. 	 To investigate a range of existing products. To evaluate their ideas and products against the design criteria and consider the views of others to improve their work. 	 To investigate a range of existing products. To evaluate their ideas and products against the design criteria and consider the views of others to improve their work.

Technical knowledge	To build structures, exploring how they can be made stronger, stiffer and more stable	 To explore and use mechanisms (levers, sliders, wheels and axles) in their products 	 To develop their understanding of how to strengthen, stiffen and reinforce structures. To explore and use mechanical systems in their products (gears, pulleys, cams, levers and linkages) 	 To explore and use electrical systems in their products (series circuits incorporating switches, bulbs, and buzzers)
Cooking and Nutrition	 Use the basic principles of a healthy and varied diet to prepare dishes. Understand where food comes from. 	 Use the basic principles of a healthy and varied diet to prepare dishes. Understand where food comes from. 	 Understand and apply the principles of a healthy and varied diet Cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet Become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes] Understand the source, seasonality and characteristics of a broad range of ingredients 	 Understand and apply the principles of a healthy and varied diet Cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet Become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes] Understand the source, seasonality and characteristics of a broad range of ingredients