## 2019

## Curriculum Skills and Progression Map Design Technology



## Nebula where stars are born

**Frettenham Primary School** 



DESIGN TECHNOLOGY: AGE RELATED STATUTORY COVERAGE				
KEY STAGE ONE LEARNING	KEY STAGE TWO LEARNING			
<ul> <li>Design</li> <li>Design purposeful, functional, appealing products based on design criteria</li> <li>Generate, develop, model and communicate their ideas through talking,</li> <li>drawing, templates, mock-ups and ICT</li> <li>Make</li> <li>Select from and use a range of tools and equipment to perform practical tasks</li> <li>Select from and use a wide range of materials and components, including</li> <li>construction materials, textiles, ingredients</li> <li>Evaluate</li> <li>Explore and evaluate a range of existing products</li> <li>Evaluate ideas / products against design criteria</li> <li>Technical knowledge</li> <li>Build structures, exploring how they can be made stronger, stiffer and more stable</li> <li>Explore and use mechanisms in their products.</li> <li>Use the basic principles of a healthy and varied diet to prepare dishes</li> <li>Understand where fod comes from.</li> </ul>	<ul> <li>Design         <ul> <li>Use research and develop criteria to inform the design of innovative, functional, appealing products that are fit for purpose</li> <li>Generate, develop, model and communicate ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design</li> </ul> </li> <li>Make         <ul> <li>Select from and use a wider range of tools and equipment to perform practical tasks accurately</li> <li>Select from and use a wider range of materials and components</li> </ul> </li> <li>Evaluate         <ul> <li>Investigate and analyse a range of existing products</li> <li>Evaluate ideas and products against own design criteria and consider the views of others</li> <li>Understand how key events and individuals have helped shape the world</li> </ul> </li> <li>Technical knowledge         <ul> <li>Apply their understanding of how to strengthen, stiffen and reinforce more complex structures</li> <li>Understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors]</li> <li>Apply understanding of computing to program, monitor and control products.</li> <li>Understand and apply the principles of a healthy and varied diet</li> <li>Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques</li> <li>Understand seasonality, and know where and how a variety of</li> </ul> </li> </ul>			



Progression of Skills- Design and Technology Class 1				
<ul> <li>DESIGN AND DEVELOP <ul> <li>Generate ideas from their own experience</li> <li>Talk about what they want to make</li> </ul> </li> <li>MAKING <ul> <li>Make simple models, not necessarily with a purpose</li> <li>Use simple construction kits – e.g. Lego</li> </ul> </li> <li>PRODUCT AND EVALUATION <ul> <li>Be excited about what they have made</li> <li>Use simple terms to talk about their own and others' work</li> </ul> </li> <li>GROWING, COOKING AND NUTRITION <ul> <li>Understand that food comes from plants or animals</li> <li>Select and use appropriate tools needed for a recipe</li> <li>Complete basic hygiene tasks</li> </ul> </li> </ul>	Tear 1         DESIGN AND DEVELOP         • Generate ideas from their own experience         • Suggest ideas and explain what they are going to do         • Identify a target group for what they intend to design and make         • Model their ideas in card and paper         • Develop their design ideas applying findings from their earlier research         MAKING         • Make their design using appropriate techniques         • With support, measure, mark out, cut and shape a range of materials         • Use basic tools, such as scissors and a hole punch, safely         • Join two materials together using a variety of temporary methods, e.g. glues or masking tape         • Use simple finishing techniques to improve the appearance of their product         PRODUCT AND EVALUATION         • Talk about how well a product works in relation to the purpose         • Evaluate their products as they are developed, identifying strengths and possible changes they might make         • Answer questions about what they have made and how they have made it         GROWING, COOKING AND NUTRITION         • Understand that food comes from plants or animals         • Explain that some ingredients need to be prepared before they can be eaten         • Select and use appropriate tools needed for a recipe			
	Use basic cooking skills to make a dish			
	Complete basic hygiene tasks			
Greater Depth				



Class 2				
Year 2	Year 3			
Year 2         ESIGN AND DEVELOP         Generate ideas by drawing on their own and other people's experiences         Develop design ideas through discussion, observation, drawing and modelling         Identify a purpose for what they intend to design and make         Identify simple design criteria         Make simple drawings and label parts         Share plans and designs with others         XAKING         Begin to select tools and materials, using specific vocabulary to name and describe them         Measure, cut and score with some accuracy         Use hand tools safely and appropriately         Assemble, join and combine materials in order to make a product         Use a simple template for cutting out         Cut, shape and join fabric to make a simple garment         Use basic sewing techniques         Choose and use simple finishing techniques         ROPUCT AND EVALUATION         Evaluate products against design criteria         Evaluate their products as they are developed, identifying strengths and possible changes they might make         Talk about their ideas, saying what they like and dislike about them         Compare with existing products         ROWING, COOKING AND NUTRITION         Explain that some equipment has a special job and know what that special job is, e.g. colander, peeler	Year 3         DESIGN AND DEVELOP         • 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         • Make drawings with labels when designing         MAKING         • Measure and cut out using centimetres and weigh in grams         • Choose appropriate tools and techniques for making their product         • Measure, mark out, cut, score and assemble components with more accuracy         • Work safely and accurately with a range of simple tools         • Think about their ideas as they make progress and be willing to change things it this helps them to improve their work         • Measure, tape or pin, cut and join fabric with some accuracy         • Use finishing techniques to strengthen and improve the appearance of their product using a range of equipment including ICT         PRODUCT AND EVALUATION         • Evaluate their product against original design criteria e.g. how well it meets its intended purpose         • Disassemble and evaluate familiar products         GROWING, COOKING AND NUTRITION         • Name the sources of common ingredients found in meals         • Explain the climate and conditions affect when and where food is produced         • Demonstrate hygienic food preparation and storage			
<ul> <li>Use basic cooking skills to make a dish</li> <li>Explain the hygiene and safety rules, which need to be followed before, during and after cooking</li> </ul>				
-	r Depth			



Progression of Skills- Design and Technology Class 3				
<ul> <li>DESIGN AND DEVELOP <ul> <li>Generate ideas, considering the purposes for which they are designing</li> <li>Make labelled drawings from different views showing specific features</li> <li>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</li> <li>Evaluate products and identify criteria that can be used for their own designs</li> </ul> </li> <li>MAKING <ul> <li>Select appropriate tools and techniques for making their product</li> <li>Measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques</li> <li>Join and combine materials and components accurately in temporary and permanent ways</li> <li>Sew using a range of different stitches, to weave and knit</li> <li>Measure, tape or pin, cut and join fabric with some accuracy</li> <li>Use simple graphical communication techniques</li> </ul> </li> <li>PRODUCT AND EVALUATION <ul> <li>Evaluate their work both during and at the end of the assignment</li> <li>Evaluate their products carrying out appropriate tests</li> </ul> </li> </ul>	<ul> <li>DESIGN AND DEVELOP <ul> <li>Generate ideas through brainstorming and identify a purpose for their product</li> <li>Draw up a specification for their design</li> <li>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</li> <li>Use the results of investigations, information sources, including ICT, when developing design ideas</li> </ul> </li> <li>MAKING <ul> <li>Select appropriate materials, tools and techniques</li> <li>Measure and mark out accurately</li> <li>Use skills in using different tools and equipment safely and accurately</li> <li>Cut and join with accuracy to ensure a good quality finish to the product</li> </ul> </li> <li>PRODUCT AND EVALUATION <ul> <li>Evaluate a product against the original design specification</li> <li>Evaluate it personally and seek evaluation from others</li> </ul> </li> </ul>	<ul> <li>DESIGN AND DEVELOP</li> <li>Communicate their ideas through detailed labelled drawings</li> <li>Develop a design specification</li> <li>Explore, develop and communicate aspects of their design proposals by modelling their ideas in a variety of ways to others</li> <li>Plan the order of their work, choosing appropriate materials, tools and techniques</li> <li>MAKING</li> <li>Select appropriate materials, tools, components and techniques</li> <li>Assemble components to make working models</li> <li>Use tools safely and accurately</li> <li>Construct products using permanent joining techniques</li> <li>Make modifications as they go along</li> <li>Pin, sew and stitch materials together to create a product</li> <li>Achieve a quality product, that looks good and works well</li> <li>Evaluate their products, identifying strengths and areas for development, and carrying out appropriate tests</li> <li>Record their evaluations using drawings with labels</li> <li>Evaluate against their original criteria and suggest ways their product could be improved</li> <li>Use technical subject-specific vocabulary</li> </ul>		



GROWING, COOKING AND NUTRITION	GROWING, COOKING AND NUTRITION	GROWING, COOKING AND NUTRITION		
<ul> <li>Name the sources of common ingredients found in meals</li> <li>Read and interpret basic nutrition information on food packaging when making choices</li> <li>Suggest and demonstrate healthier ways to prepare and cook foods</li> <li>Explain that climate and conditions affect when and where food is produced</li> <li>Demonstrate hygienic food preparation and storage</li> </ul>	<ul> <li>Follow recipes</li> <li>Weigh and measure accurately</li> <li>Select and use the most appropriate ingredients and equipment to plan and cook a range of dishes</li> <li>Explain how to use date marks and food storage instructions on food packaging</li> <li>Demonstrate a range of food skills and techniques</li> <li>Demonstrate good personal hygiene when cooking</li> </ul>	<ul> <li>Write and follow recipes</li> <li>Weigh and measure accurately</li> <li>Select and use the most appropriate</li> <li>ingredients and equipment to plan and cook a range of dishes</li> <li>Demonstrate an extended range of food skills and techniques</li> <li>Explain how to use date marks and food storage instructions on food packaging</li> <li>Demonstrate good personal hygiene when cooking</li> <li>Demonstrate good food safety and hygiene when cooking</li> </ul>		
Greater Depth				