

## Progression in Design Technology Skills

	EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6			
Design										
Communicate	Talk about Ask questions about Suggest ideas and explain what they are going to do.	Talk about their own experiences Explain		Suggest ideas Explain using specific DT vocabulary		Talk about (what would be the most efficient way of making my product/which tools will be used in the design and creation of this product)  Explain how this product can be produced on a mass scale.				
Explore	Show an interest in Safely explore Experiment with Take apart Explore what happens when	Deconstruct Safely explore Explore products and how they work. Explore what happens when		Deconstruct and put back together Research information on Generate ideas, considering the purposes for which they are designing		Explore products that (do the same job but have different designs/specifications/how existing designs might be improved upon)  Analyse existing products.				
Research	Look at examples of Talk about what does a look like.	Find out about Observe Generate ideas from their own experiences and other people's experiences of Identify		Conduct research Gather information from others on their experiences of Generate ideas Record answers to product research questions (Who, what, why when, where, how?) Evaluate (familiar products) Explore different initial ideas before coming up with a final design.		Use market research tools to aid my design process.  Conduct market research  Suggest ideas and explain own knowledge of existing designs  Use results of investigations and information sources, (including ICT) to inform the development of my own product design.				
Criteria	Talk about Construct with a purpose in mind	Talk about my product (What does it look like? Why is this needed? Where will it be used? When will it be used?) Identify a purpose/a simple design criteria. Identify a target group (What will it be used for? Who might use this? Why is this needed? Where will it be used? When will it be used?) Plan and test ideas through drawings or models.		Identify purpose Create a design criteria for Explain (their material choice/choice of components/how my project will develop/how I will use material or the equipment/ about the process I will follow?) Explain (the order I should complete my work in/how I can make sure I use my time carefully when making) Plan Testusing prototypes		Explain what will my alternative methods of making be if first attempts fail.  Create my own specification criteria for my product Compare my specification criteria with those of existing products.  Consider the availability and costings of resources when planning out designs.				
Record	Talk about Share ideas Draw simple representations of ideas	Draw simple drawings/model Label Explain		Record using (models/labelled drawings/annotated sketches/cross sectional and exploded diagrams/prototypes/pattern pieces/computer aided design/photographs) Use simple graphical communication techniques to show my project plans at each stage		Draw more detailed and labelled drawings from a range of viewpoints, each exploring different and specific features and included measurements or scale.  Use advanced graphical communication techniques to show my project plans at each stage				
Make										
Planning		Follow a simple plan or recipe.		Select from a range of tools, equipment. Explain choices for these. Plan main stages of making in a systematic order		Plan independently Create a step by step plan as a guide to making.				
Working with tools & equipment	Demonstrate an understanding for the need of safety Select tools needed to Handle tools, equipment and materials with care Explore different tools, equipment and materials Use	Select Measure with some accuracy Mark outwith some accuracy Cutwith some accuracy Score Usesafely Assemble materials, components or ingredients Joinmaterials, components or ingredients Combine materials, components or ingredients Demonstrate control when using tools Food — cut/grate/peel/measure/weigh using		Select carefully  Measure/mark out/cut/score accurately and with precision with a wider range of tools.  Select the tool that would be better for the job.  Work safely  Explore the uses of more advanced tools.  Join textiles with an appropriate sewing technique.  Make a seam  Tape/pin/cut/shape/join  Assemble/join/combinematerials, components or ingredients with some accuracy.  Construct products using permanent joining techniques		Select appropriate tools, materials, components and techniques Make exact measurements Mark out Cut with precision and accuracy. Assemble/join/combine materials and components with accuracy. Join textiles using a variety of stiches, such as, back stitch, whip stich, blanket stich Explain how to use these tools safely Follow hygiene procedures Refine the finish using techniques to improve the appearance of their products, such as sanding or more precise scissor cut				



Record								
Evaluate								
Review		Explore existing products through  Explain positives and things to improve for existing products.  Talk about materials products are made from.  Talk about their design ideas and what they are/have been making.  Identify strengths in their work.  Identify things to change.  Evaluate their product against the design criteria.  Adjust their design criteria.	Investigate/Explore a range of existing products Analyse/Evaluate a range of existing products. Explain the purpose of the product and whether the design will meet the intended purpose. Reflect on their design criteria as they progress. Alter plans Evaluate their ideas and product against their design criteria. Consider the views of others in improving their work.	Critically evaluate the quality of design, manufacture and fitness of products as they design and make.  Complete detailed competitor analysis of other products on the market  Evaluate their ideas and products against the original design criteria, making changes as needed				
Food and Nutrition								
		Explain where different foods originate from.  Identify that all food comes from plants and animals/ that all food have to be farmed, grown elsewhere or caught.  Name foods Sort foods Explain what everyone should eat everyday and why. Design a meal using the Eatwell Guide. Prepare a meal using the Eatwell Guide	Prepare a variety of savoury dishes using a range of cooking techniques.  Cook a variety of savoury dishes using a range of cooking techniques  Locate where ingredients are grown, reared, caught and processed.  Find out how ingredients are grown, reared, caught and processed.  Work hygienically.  Control temperature when cooking.  Mash/whisk/grate/crush/cut/knead/bake  Explain what a healthy diet is  Apply their knowledge of healthy eating to plan and prepare a meal.  Prepare ingredients  Measure/weigh ingredients  Follow a recipe independently.	Explain and give examples of food that is grown, reared, caught in the UK, Europe and the wider world.  Explain seasonality how this may affect the foo availability  Plan recipes according to seasonality.  Explain that foods contain different substances, such as, protein, that are needed for health and be able to apply these principles when planning and preparing dishes.  Adapt and refine recipes by adding or substituting one or more ingredients to change the appearance, taste, texture and aroma  Alter methods, cooking times and/or temperature Measure accurately  Calculate ratios of ingredients				