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Design and Technology

	EYFS: Nursery • Aquariums • Easter Gardens • Character masks	EYFS: Reception • Box buildings • Weather vanes • Character models	Year 1 Designing a toy and making fruit salad/fruit kebabs Making a vehicle Designing and making a basket 	Year 2 Construction of London landmark Recycled fashion show 3D Superheroes Book
Design	I can construct with a purpose in mind, using a variety of resources.	I can use what I have learnt about media and materials in original ways, thinking about uses and purposes. I can experiment with colour, design, texture, form and function. I can represent my own ideas, thoughts and feelings through design and technology.	I can think of some ideas of my own. – Toys I can explain what I want to do. I can describe my design by using pictures, model mock-ups and words. Journeys – making a vehicle I can design a product for myself and others following design criteria.	 I can think of ideas and plan what to do next. I can choose the best tools and materials. I can give a reason why these are best tools or materials. I can describe my design by using pictures, diagrams, model mockwords and ICT. I can design a product for others following design criteria.
Make	I can stack blocks vertically and horizontally, making enclosures and creating spaces. I can join construction pieces together to build and balance. I can use available resources to create props to support role- play.	I can combine different media to create new effects. I can manipulate materials to achieve a planned effect. I can adapt my work where necessary.	I can explain what I am making and why. I can select tools and equipment to cut, shape, join and finish. I can describe which tools I am using and why. I can choose materials and explain why they are being used.	I can explain what I am making and why my audience will like it. I can join things (materials/ components) together in different way I can choose materials and explain why they are being used depen their characteristics.
Evaluate		 I am beginning to talk about the ideas and processes which have led me to make designs or products. I am beginning to talk about features of my own and others' work, recognising the differences between them and the strengths of others. 	I can describe how existing products work. I can talk about my own work linked to what I was asked to do. I can talk about my own work and things that other people have done.	I can describe what went well with my work. I can evaluate what I would do differently if I did it again and why. I can judge my work against the design criteria.
Technical Knowledge	I can use simple tools and techniques competently and appropriately. I show understanding of the need for safety when tackling new challenges, and consider and manage some risks.	I can safely use and explore a variety of materials, tools and techniques. I can select the tools and techniques needed to shape, assemble and join materials	Use of materials: I can measure materials to use in a model or structure. I can join material in different ways. I can use joining, folding or rolling to make it stronger. I can use axels and wheels in my work. Journeys – making a vehicle Cooking and nutrition: I can describe the properties of the ingredients I am using and why it is important to be varied in my diet. Keeping Healthy I can explain what it means to be hygienic. Keeping Healthy I can say where food comes from i.e. animals, underground, over ground etc.	 Mechanisms: I can join materials together as part of a moving product. I can add a specific design to my product. Textiles: I can cut and join textiles together to make something. I can explain why they chose a certain textile.

Design and Technology

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Early Years and Key Stage 1						
	End of Key Stage Expectations					
	Design Design purposeful, functional, appealing products for themselves and other users based on design criteria Generate, develop, model and communicate their					
nock-ups,	ideas through talking, drawing, templates, mock- ups and, where appropriate, information and communication technology					
it.	Make					
: ways.	Select from and use a range of tools and equipment to perform practical tasks such as cutting, shaping,					
epending on	joining and finishing					
	Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics					
	Evaluate					
why.	Explore and evaluate a range of existing products					
	Evaluate their ideas and products against design criteria					
	The share the standard as					
	Technical knowledge Build structures, exploring how they can be made stronger, stiffer and more stable					
	Explore and use mechanisms, such as levers, sliders, wheels and axles, in their products.					
	Cooking and Nutrition Use the basic principles of a healthy and varied diet to					
	prepare dishes					
	Understand where food comes from					

Key Stage 2

Together Through Christ We Grow and Learn

St Vincent's Catholic Primary School Design & Technology Progression Map

	 Year 3 Designing and constructing Egyptian boats with a focus on textiles Designing and making a stone age shelter using natural materials (art links - sketching) Designing and making a healthy smoothie 	 Year 4 Designing and making a Colosseum Making a musical instrument. Designing and making a set design for a Shakespeare play 	 Year 5 Designing and constructing settlement islands with a focus on textiles Nuffield project 'How will your beast open its mouth?' Designing and making a Greek Feast 	 Year 6 'Make do and Mend'-designing and making a new product out of old textiles. Designing and making a model depicting the Blitz using electricity circuits. Making an animal rights quilt and a bridge (Link with Geography). 	End of K
Design	I can put together a plan which shows the order and also what equipment and tools I need. I can describe my design using an accurately labelled sketch and words.	 I can come up with at least one idea about how to create my product. I can take account of the ideas of others when designing. I can produce a plan and explain it to others. I can suggest some improvements and say what was good and not so good about my original design. 	 I can come up with a range of ideas after I have collected information. I can take a user's view into account when designing. I can produce a detailed step-by-step plan and produce prototypes to show my ideas. I can use cross-sectional planning to show my design. 	I can use a range of information (including market research) to inform my design. I can follow and refine my plan if necessary. I can use exploded diagrams to show my designs. I can use computer aided designs to show my ideas.	Design Use resear innovative aimed at p Generate, discussion, diagrams,
Make	I can use equipment and tools accurately. I can stop and think about how good my product is going to end up.	I can show a good level of expertise when using a range of tools and equipment. I can explain how my product will appeal to the audience.	I can explain how my product will appeal to the audience. I can think about the aesthetic qualities of my work. I can think about the functionality of my work.	I can think about the aesthetic qualities of my work. I can think about the functionality of my work.	Make Select from practical ta accurately Select from including c their funct
Evaluate	I can say what I would change to make my design even better.	I can evaluate my product against set criteria.	I can evaluate appearance and function against the original criteria. I can test and evaluate my final product.	I can evaluate if different resources would have improved my product. I can practise my evaluation skills by evaluating existing products against criteria which I have set.	Evaluate Investigate Evaluate th consider th Understan have helpe
Technical Knowledge	Cooking and nutrition: I can choose the right ingredients for a product. I can use equipment safely. I can make sure that my product looks attractive. I can describe how my combined ingredients come together.	Cooking and nutrition: I can describe what I need do to be both hygienic and safe. I can present my product well. I can explain where and how a variety of ingredients are grown, reared, caught and processed	Technical knowledge I can apply my understanding of computing to programme, monitor and control my product.	 Technical knowledge Electrical and mechanical components I can use electrical systems in my product, such as series circuits incorporating switches, bulbs, buzzers and motors. I can use different kinds of circuit in my product. I can think of ways in which adding a circuit would improve my product. I can incorporate a switch into my product. 	Technical I Apply their more comp Understan gears, pulle Understan circuits inc Apply their control the Cooking ar Understan prepare an range of co Understan ingredients

Key Stage Expectations

earch and develop design criteria to inform the design of ve, functional, appealing products that are fit for purpose, t particular individuals or groups

e, develop, model and communicate their ideas through on, annotated sketches, cross-sectional and exploded s, prototypes, pattern pieces and computer-aided design

om and use a wider range of tools and equipment to perform I tasks, such as cutting, shaping, joining and finishing, ely

om and use a wider range of materials and components, construction materials, textiles and ingredients, according to nctional properties and aesthetic qualities

ate and analyse a range of existing products.

their ideas and products against their own design criteria and the views of others to improve their work.

and how key events and individuals in design and technology ped shape the world.

al knowledge

eir understanding of how to strengthen, stiffen and reinforce mplex structures

and and use mechanical systems in their products, such as ulleys, cams, levers and linkages

and and use electrical systems in their products, such as series ncorporating switches, bulbs, buzzers and motors

eir understanding of computing to programme, monitor and heir products.

and Nutrition

and and apply the principles of a healthy and varied diet and cook a variety of predominantly savoury dishes using a cooking techniques

and seasonality, and know where and how a variety of nts are grown, reared, caught and processed