

Progression For Design Technology - Key Stage 1

Developing, planning and communicating ideas	DT Aspect	Year 1	Year 2
	IDEAS	DT6 I can use my own ideas to design something.	DT7 I can use different experiences to generate ideas for designs.
EXPLORING AND DESIGNING	DT 6 I can explore similar products to one I am going to make. DT6 I can tell someone else about my design. DT 6 I can draw my design. DT 6 I can build a simple prototype with some help.	DT7 I can say how a similar product is made and how it works. DT7 I can discuss my design with others. DT7 I can draw a labelled diagram of my design DT7 I can build a simple prototype.	
INTENDED USE	DT6 I can say what my product will be used for.	DT7 I can identify the purpose of what I am going to make. DT7 I can identify who my product is designed for.	
Working with tools, equipment materials and components to make quality products	PREPARING	DT6 I can measure, mark out, cut and shape different materials (with some help)	DT7 I can measure, score and cut (with some help)
	TOOLS and MATERIALS	DT6 I can use simple tools safely (e.g. scissors and hole punches etc)	DT7 I can select tools and materials and talk about them DT7 I can use hand tools correctly and safely.
	ASSEMBLING And JOINING	DT6 I can assemble, join and combine materials using temporary methods (e.g. glues, masking tape etc) DT6 I can make my product using the right materials and tools. DT6 I can build structures and make them stronger and more stable DT6 I can explore and use simple mechanisms (e.g. levers, sliders, wheels and axles)	DT7 I can assemble, join and combine materials to make a product DT7 I can build structures and make them stronger, stiffer and more stable DT7 I can cut, shape and join fabric to make a simple textiles product. DT7 I can use simple sewing techniques.
	FINISHING	DT6 I can use simple finishing techniques to make my product look better.	DT7 I can choose and use an appropriate finishing technique, using my own ideas.
Evaluating processes	DT6 I can talk about how well my product works. DT6 I can say what I like and dislike about my products DT6 I can make some small changes to make my product.	DT 7 I can evaluate using the criteria for the product.	

<p>and products</p>	<p>EVALUATING</p>		<p>DT7 I can look at existing products and explain what I like and dislike. DT7 I can evaluate my product as I build it by identifying strengths and some things that could be improved.</p>
<p>Food and Nutrition</p>	<p>UNDERSTANDING FOOD</p>	<p>DT6 I start to understand that all food comes from plants or animals. DT6 I understand that food has to be grown elsewhere or caught. DT6 I can name and sort food into the five groups in the 'EatWell Plate', with some help. DT6 I know that everyone should eat at least 5 portions of fruit and vegetables each day.</p>	<p>DT7 I understand that all food comes from plants or animals. DT7 I understand that food has to be grown elsewhere or caught. DT7 I can name and sort food into the five groups in the 'EatWell Plate'. DT7 I know that everyone should eat at least 5 portions of fruit and vegetables each day.</p>
	<p>PREPARING FOOD</p>	<p>DT 6 I can prepare simple dishes safely and hygienically, with some help. (without a heat source). DT 6 I can cut, peel and grate foods, with some help.</p>	<p>DT7 I can demonstrate how to prepare simple dishes safely and hygienically (without a heat source). DT7 I can demonstrate how to cut, peel and grate foods.</p>

Progression For Design Technology - Key Stage 2

		Year 3	Year 4	Year 5	Year 6
Developing, planning and communicating ideas	IDEAS	DT8 I can generate my own ideas for a product.	DT9 I can generate ideas by considering the purpose of the product.	DT10 I can generate and develop my ideas for a design. DT10 I can model and communicate my ideas through: discussion, annotated sketches, cross-sectional and exploded diagrams and prototypes.	DT11 I can generate and develop my ideas for a design. DT11 I can model and communicate my ideas through: discussion, annotated sketches, cross-sectional and exploded diagrams and prototypes.
	EXPLORING AND DESIGNING	DT8 I can see what an existing product is made of and how it was made. DT8 I know about inventors, designers, engineers, chefs and manufacturers who have made ground-breaking products. DT8 I can show my designs with labelled diagrams. DT8 I can order the main stages needed to make a product.	DT9 I can draw labelled diagrams from different views. DT9 I can find out about inventors, designers, engineers, chefs and manufacturers who have made ground-breaking products. DT9 I can explain how I plan to use materials, equipment and processes. DT9 I can suggest alternative methods to make my product, if the first attempt fails.	DT10 I can use research in my designs. DT10 I can draw up a specification for my design. DT10 I can use the results of my investigations to develop my design. DT10 I know how much products cost to make.	DT11 I can use and range research in my designs. DT11 I can draw up a specification for my design. DT11 I can plan the order of my work before I start. DT11 I can identify the strengths and areas for improvement in my ideas and products. DT11 I know how much products cost to make
	INTENDED USE	DT8 I can identify the purpose of a product DT8 I can create simple criteria that a product should have. DT8 I know whether products can be recycled or reused. DT 8 I can choose and explain the best materials for my product.	DT9 I can consider the views of others when planning my product. DT9 I can explain how my choice of materials and components affects how my product looks and works.	DT10 I can create my own criteria for my design to make sure my product is fit for its purpose. DT10 I know how products can be sustainable and what impact they have on the environment.	DT11 I know how products can be sustainable and what impact they have on the environment.

Working with tools, equipment, materials and component -s to make quality products	PREPARING	DT8 I can measure, mark out, cut, score and assemble components. DT8 I can work safely and accurately with different tools.	DT9 I can accurately measure, mark out, cut, score and assemble components.	DT10 I can measure and mark out with high levels of accuracy.	
	TOOLS AND MATERIALS AND COMPONENTS	DT8 I can select a wider range of tools and techniques to make my product. DT 8 I can explain why I have chosen tools and equipment. DT8 I understand that mechanical and electrical systems have inputs and outputs. DT8 I understand how levers, linkages and pneumatics systems create movement. DT8 I know how electrical circuits and components can be used to make a product.	DT9 I can select a wider range of tools and techniques to safely make my product. DT9 I understand how cams, pulleys and gears create movement. DT9 I understand how more complex electrical circuits can be used in a product.	DT10 I can select the appropriate materials, tools and techniques (e.g. cutting, shaping, joining and finishing). DT10 I can select and use a wide range of materials and components (e.g. construction materials, textiles, ingredients) DT10 I can demonstrate skills in using different tools and equipment safely and accurately. DT10 I understand how cams, pulleys and gears create movement. DT10 I know how more complex electrical circuits and components can be used to create products. DT10 I know how to program a computer to control my product. DT10 I understand that mechanical and electrical systems have an input and output.	DT11 I can confidently select the appropriate materials, tools and techniques (e.g. cutting, shaping, joining and finishing). DT11 I can use tools safely and accurately. DT11 I understand how cams, pulleys and gears create movement. DT11 I know how more complex electrical circuits and components can be used to create products. DT11 I understand that mechanical and electrical systems have an input and output.
	ASSEMBLING AND JOINING	DT 8 I can make simple changes as I go to improve my product.	DT9 I can accurately join and combine materials and components in temporary and permanent ways. DT9 I can reinforce and strengthen a 3D structure.	DT10 I can cut and join accurately so my product has a high-quality finish.	DT11 I can assemble components to make working models. DT11 I can aim to make and achieve a quality product. DT11 I can construct products with permanent joining techniques. DT11 I can make modifications as I create my product. DT11 I can confidently reinforce and strengthen a 3D structure.
	SEWING AND TEXTILES	DT8 I can measure, tape, pin, cut and join fabric.	DT9 I can accurately measure, tape, pin, cut and join fabric.		DT11 I can confidently pin, sew and stitch materials together to make a product.
	FINISHING	DT8 I can use finishing techniques to make my product suitable for its intended use.	DT9 I can use finishing techniques to improve my product's strength and appearance (including IT).	DT10 I can use a range of finishing techniques, including use of art and design. DT10 I can use finishing techniques to improve my product's strength and appearance (including IT).	DT11 I can use a wide range of finishing techniques, including use of art and design.

Evaluating processes and products	EVALUATING MY PRODUCT	DT8 I can explain how well my product meets the purpose it was intended for.	DT9 I can carry out tests and checks to evaluate my product. DT9 I can evaluate my product as I make it and once it is finished.	DT10 I can evaluate my product against the original design DT10 I can carry out different tests to evaluate my product. DT 10 I can evaluate my product as I make it and once it is finished.	DT11 I can suggest alternative methods of making, if my first attempt fails. DT11 I can evaluate my product against the original design DT11 I can carry out different tests to evaluate my product. DT11 I can identify the strengths and areas for improvement in my ideas and products. DT 11 I can evaluate my product as I make it and once it is finished. DT11 I can record my evaluations using drawings and labels.
	EVALUATING THE PRODUCTS OF OTHERS	DT8 I can disassemble and evaluate familiar products. DT8 I can explain how the design technology designs have helped shape the world.	DT9 I can disassemble and evaluate familiar products. DT9 I can explain how the design technology designs have helped shape the world.	DT10 I can evaluate how the design technology designs have helped shape the world.	DT11 I can evaluate how the design technology designs have helped shape the world.
Food and Nutrition		DT8 I know that food is grown, reared and caught in the UK, Europe and the wider world. DT 8 I understand how to prepare and cook a variety of dishes. DT8 I can prepare food safely and hygienically, using heat sources. DT8 I can peel, chop, slice, grate and spread. DT8 I can mix and knead when baking. DT8 I know what a healthy diet is made of. DT8 I know that food provides energy to be active and healthy.	DT9 I know that food is grown, reared and caught in the UK, Europe and the wider world. DT9 I understand how to prepare and cook a variety of dishes, using a heat source. DT9 I can peel, chop, slice, grate and spread. DT9 I can mix and knead when baking. DT9 I know what a healthy diet is made of. DT9 I know that food provides energy to be active and healthy.	DT10 I know that food is grown, reared and caught in the UK, Europe and the wider world. DT10 Understand how seasons may affect the foods available. DT10 I understand how food is processed into ingredients that can be eaten or used in cooking. DT10 I know how to prepare and cook a variety of savoury dishes, using a heat source. DT10 I know how to cook safely and hygienically. DT10 I can peel, chop, slice, grate and spread. DT10 I can mix and knead when baking. DT10 I understand that different food and drink contains different substances that are need for health (e.g. nutrients, water, fibre etc)	DT11 I know that food is grown, reared and caught in the UK, Europe and the wider world. DT11 Understand how seasons may affect the foods available. DT11 I understand how food is processed into ingredients that can be eaten or used in cooking. DT11 I know how to prepare and cook a variety of savoury dishes, using a heat source. DT11 I know how to cook safely and hygienically. DT11 I can peel, chop, slice, grate and spread. DT11 I can mix and knead when baking. DT11 I understand that different food and drink contains different substances that are need for health (e.g. nutrients, water, fibre etc)

