D&T PROGRESSION OF SKILLS 2022-2023

YEAR 1	YEAR 2	YEAR 3	YEAR 4	YEAR 5	YEAR 6
		DES	IGN		
I can create a simple design for my product I can use pictures and words to describe what I want to make	l can design useful products for other users based on a design brief l can generate, develop and model my ideas	I can create designs using annotated sketches, cross- sectional diagrams and simple computer programmes I can use my knowledge of existing products to design my own functional product I can generate, develop, model and communicate my ideas	l can use my knowledge of existing products to design a functional product for a particular purpose I can create designs using exploded diagrams	I can produce step by step plans to guide my making, demonstrating that I can apply my knowledge of different materials, tools and technique	l can generate, develop, model and communicate my ideas through discussion, annotated sketches, cross- sectional and exploded diagrams. I can confidently plan a series of healthy meals based on the principles of a healthy and varied diet
		MA	KE		
I can use a range of simple tools to cut, join and combine materials and components safely. I can build structures, exploring how they can be made stronger, stiffer and more stable I can select from and use a range of tools and equipment to perform practical tasks e.g. cutting, shaping, joining and finishing I can use simple tools with help to prepare food safely	I can select materials based on my knowledge of their properties I can safely cut and shape materials using tools I can safely measure, mark out, cut and shape materials and components using a range of tools I can use a wider range of cookery techniques to prepare food safely	I can safely measure, mark out, cut, assemble and join with accuracy I can make suitable choices from a wider range of tools and unfamiliar materials and plan out the main stages of using them	l can use techniques which require accuracy to cut, shape, join and finish my work. I can safely cut and shape materials using tools	I can make careful and precise measurements to ensure that joins are in the exactly the right place I can use a range of tools to cut, join and combine materials and components safely I can build complex 3D structures and apply my knowledge of strengthening techniques to make 3D structures stronger or more stable	I can apply my knowledge of materials and techniques to refine and rework my product to improve its functional properties and aesthetic qualities I can use techniques which require more accuracy to cut, shape, join and finish my work I can research, plan and prepare and cook a dish, applying my knowledge of ingredients and my technical skills
		EVAL	UATE		
I can ask simple questions about existing products and those that I have made. I can talk about what I eat at home and begin to discuss what healthy foods are	I can evaluate and assess existing products and those that I have made using a design criteria	I can investigate and analyse existing products and those I have made, considering a wide range of factors. I can evaluate my ideas and products against my own design criteria and consider the views of others to improve my work	I can consider how existing products and my own finished products might be improved and how well they meet the needs of the intended user	I can make detailed evaluations about my own product	I can apply my knowledge of materials and techniques to refine and rework my product to improve its functional properties and aesthetic qualities I can evaluate a meal I have designed and prepared
		TECHNICAL	KNOWLEDGE		
I can use wheels and axles in a product I can say where some food comes from and	l can investigate different techniques for stiffening materials	l can strengthen frames with diagonal struts	l can apply my knowledge of different materials, tools and techniques	I can apply my knowledge of strengthening techniques to make 3D	I can understand and use electrical systems in their products

food comes from and give examples of food that is grown	I can explore different methods of enabling structures to remain stable I can choose tools I would like to use and select materials based on my knowledge of their properties I understand the need for a variety of food in a diet I understand that all food has to be farmed, grown or caught	I can understand how mechanical systems such as levers, linkages or pneumatic systems create movement. I can select from and use a range of materials according to their characteristics	I can use my knowledge of techniques and the functional and aesthetic qualities of a wide range of materials to plan how to use them I can understand and use electrical systems in my products I can apply techniques I have learnt to strengthen structures and explore my own ideas	I can use techniques that require accuracy to cut, shape, join and finish my work I can understand how to use more complex mechanical systems I can understand how to use more complex electrical systems.	I can use my technical knowledge and accurate skills to problem solve during the making process I can use information on food labels to inform choice
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