**DT Skills and Knowledge Progressions for Year 6**

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| Objective | | Topic covered in | Pupils Working Towards Expectations | Pupils Exceeding Expectations |
| Designing | * I can carry out research into user needs and existing products generate innovative ideas by carrying out research including using survey, interviews, questionnaires and web-based resources * I can communicate my ideas through detailed labelled drawings, discussion and prototypes in a variety of ways * I can develop a design specification to guide my thinking taking account of time, resources and cost |  |  |  |
| Making | * I can formulate a step-by-step guide to make a plan and allocate tasks within a team * I can competently select from a range of tools and equipment to make products that are accurately assembled and well finished, working within the constraints of time, resources and cost * I can make modifications throughout to achieve a high quality product |  |  |  |
| Technical Knowledge | * I can join and combine materials and components accurately in temporary and permanent ways e.g. taping, sewing or pinning * I can choose the most appropriate way to strengthen, stiffen and reinforce fabrics or structures * I know and can use technical vocabulary relevant to the project |  |  |  |
| Evaluating | * I can test products with an intended user and critically evaluate the quality of the design, manufacture, functionality and fitness for purpose and record |  |  |  |
| Food | * I understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed * I can apply the rules for basic food hygiene and other safe practices e.g. hazards related to the use of ovens and knives * I can weigh and measure accurately ( time, dry ingredients and liquid) |  |  |  |