## Design and Technology Progression Map through Key Stage 2 at



Year 3	Year 4	Year 5	Year 6		
When designing and making, pupils should be taught to:					
<u>Design</u>					
<ul> <li>Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups.</li> <li>Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design.</li> </ul>					
<u>Make</u>					
<ul> <li>Select from and use a wider range of tools and equipment to perform practical tasks accurately.</li> <li>select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities.</li> </ul>					
<u>Evaluate</u>					
<ul> <li>Investigate and analyse a range of existing products.</li> <li>Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.</li> <li>Understand how key events and individuals in design and technology have helped shape the world.</li> </ul>					
Technical knowledge					
<ul> <li>Apply their understanding of how to strengthen, stiffen and reinforce more complex structures.</li> <li>Understand and use mechanical systems in their products (for example, gears, pulleys, cams, levers and linkages).</li> <li>Understand and use electrical systems in their products (for example, series circuits incorporating switches, bulbs, buzzers and motors).</li> <li>Apply their understanding of computing to program, monitor and control their products.</li> </ul>					

## Cooking and nutrition Pupils should be taught to: Understand and apply the principles of a healthy and varied diet. Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques. Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed. Design In LKS2, children can: Identify the design features of their products that will appeal to intended customers • Use their knowledge of a broad range of existing products to help generate their ideas • Design innovative and appealing products that have a clear purpose and are aimed at a specific user • Explain how particular parts of their products work Use annotated sketches and cross-sectional drawings to develop and communicate their ideas • When designing, explore different initial ideas before coming up with a final design When planning, start to explain their choice of materials and components including function and aesthetics • Develop and follow simple design criteria Work in a broader range of relevant contexts, for example entertainment, the home, school, leisure, food industry and the wider environment.

## In UKS2, children can:

- Use research to inform and develop detailed design criteria to inform the design of innovative, functional and appealing products that are fit for purpose and aimed at a target market
- Use their knowledge of a broad range of existing products to help generate their ideas
- Design products that have a clear purpose and indicate the design features of their products that will appeal to the intended user
- Explain how particular parts of their products work
- Use annotated sketches, cross-sectional drawings and exploded diagrams (possibly including computer-aided design) to develop and communicate their ideas
- Generate a range of design ideas and clearly communicate final designs
- Work in a broad range of relevant contexts, for example conservation, the home, school, leisure, culture, enterprise, industry and the wider environment

Make		
	In LKS2, children can:	In UKS2, children can:
	<ul> <li>With growing confidence, carefully select from a range of tools and equipment, explaining their choices</li> <li>Learn to use a range of tools and equipment safely, appropriately and accurately and learn to follow hygiene procedures</li> <li>Use a wider range of materials and components, including construction materials and kits, textiles and mechanical and electrical components</li> <li>With growing independence, measure and mark out to the nearest cm and millimetre</li> <li>Cut, shape and score materials with some degree of accuracy</li> <li>Assemble, join and combine material and components with some degree of accuracy</li> <li>Demonstrate how to measure, cut, shape and join fabric with some accuracy to make a simple product</li> <li>Join textiles with an appropriate sewing technique</li> </ul>	<ul> <li>Independently plan by suggesting what to do next</li> <li>With growing confidence, select from a wide range of tools and equipment, explaining their choices</li> <li>Learn to use a range of tools and equipment safely and appropriately and learn to follow hygiene procedures</li> <li>Independently take exact measurements and mark out, to within 1 millimetre</li> <li>Use a full range of materials and components, including construction materials and kits, textiles, and mechanical components</li> <li>Cut a range of materials with precision and accuracy</li> <li>Shape and score materials with precision and accuracy</li> <li>Assemble, join and combine materials and components with accuracy</li> <li>Demonstrate how to measure, make a seam allowance, tape, pin, cut, shape and join fabric with precision to make a more complex product</li> <li>Join textiles using a greater variety of stitches, such as backstitch</li> </ul>
Evaluate	In LKS2, children can:	In UKS2, children can:
	<ul> <li>Explore and evaluate existing products, explaining the purpose of the product and whether it is designed well to meet the intended purpose</li> </ul>	<ul> <li>Evaluate their ideas and products against the original design criteria, making changes as needed</li> </ul>

Technical	<ul> <li>Explore what materials/ingredients products are made from and suggest reasons for this</li> <li>Consider their design criteria as they make progress and are willing to alter their plans, sometimes considering the views of others if this helps them to improve their product</li> <li>Evaluate their product against their original design criteria</li> <li>Evaluate the key events, including technological developments, and designs of individuals in design and technology that have helped shape the world.</li> </ul>	<ul> <li>Critically evaluate the quality of design, manufacture and fitness for purpose of products as they design and make</li> <li>Complete detailed competitor analysis of other products on the market</li> </ul>
Knowledge	<ul> <li>Understand that materials have both functional properties and aesthetic qualities</li> <li>Apply their understanding of how to strengthen, stiffen and reinforce more complex structures in order to create more useful characteristics of products</li> <li>Understand and demonstrate how mechanical and electrical systems have an input and output process</li> <li>Make and represent simple electrical circuits, such as a series and parallel, and components to create functional products</li> <li>Explain how mechanical systems such as levers and linkages create movement</li> <li>Use mechanical systems in their products</li> </ul>	<ul> <li>Apply their understanding of how to strengthen, stiffen and reinforce more complex structures in order to create more useful characteristics of products</li> <li>Understand and demonstrate that mechanical and electrical systems have an input, process and output</li> <li>Explain how mechanical systems, such as cams, create movement and use mechanical systems in their products</li> <li>Apply their understanding of computing to program, monitor and control a product</li> </ul>
Cooking and Nutrition	<ul> <li>Start to know when, where and how food is grown (such as herbs, tomatoes and strawberries) in the UK, Europe and the wider world</li> <li>Understand how to prepare and cook a variety of predominantly savoury dishes safely and hygienically</li> </ul>	<ul> <li>In UKS2, children can:</li> <li>Know, explain and give examples of food that is grown (such as pears, wheat and potatoes), reared (such as poultry and cattle) and caught (such as fish) in the UK, Europe and the wider world</li> </ul>

- With support, use a heat source to cook ingredients showing awareness of the need to control the temperature of the hob and/or oven
- Use a range of techniques such as mashing, whisking, crushing, grating, cutting, kneading and baking
- Explain that a healthy diet is made up of a variety and balance of different food and drink, as represented in the Eatwell Guide and be able to apply these principles when planning and cooking dishes
- Understand that to be active and healthy, nutritious food and drink are needed to provide energy for the body
- Prepare ingredients using appropriate cooking utensils
- Measure and weigh ingredients to the nearest gram and millilitre
- Start to independently follow a recipe
- Start to understand seasonality

- Understand about seasonality, how this may affect the food availability and plan recipes according to seasonality
- Demonstrate how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source
- Demonstrate how to use a range of cooking techniques, such as griddling, grilling, frying and boiling
- 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 temperatures
- Measure accurately and calculate ratios of ingredients to scale up or down from a recipe
- Independently follow a recipe