



## St Teresa's Catholic Primary School

## Design & Technology Knowledge Progression

	EYFS Curriculum			
Unit	Autumn	Spring	Summer	
	<ul> <li>Design: Christmas Cards</li> <li>I know how to fold paper to create a card.</li> <li>I know how to draw and colour a festive picture.</li> <li>I know how to add decorative elements such as glitter, fabric, or stickers.</li> <li>I know how to write a message inside the card.</li> <li>I know how to think about the recipient of the card and design it for them.</li> </ul>	<ul> <li>Structures: Junk Modelling Vehicles</li> <li>I know how to explore and experiment with different materials (cardboard, paper, plastic).</li> <li>I know how to manipulate materials to create a vehicle (cutting, shaping, joining).</li> <li>I know how to use a basic mechanism to make my vehicle move.</li> <li>I know how to test and adjust my model to improve its movement.</li> <li>I know how to think about the function of my vehicle (does it roll?).</li> <li>I know how to assess the materials I choose to make sure my vehicle is sturdy.</li> </ul>	<ul> <li>Textiles: Animal Masks</li> <li>I know how to select and use materials such as card, fabric, and paper to make a mask.</li> <li>I know how to cut and shape materials to create the features of an animal (ears, eyes, nose).</li> <li>I know how to use glue and scissors to assemble my mask.</li> <li>I know how to wear and adjust my mask for comfort.</li> <li>I know how to evaluate my mask and make improvements to fit better or look more realistic.</li> </ul>	

	Year 1			
Unit	Autumn	Spring	Summer	
	<ul> <li>Nutrition: Smoothies</li> <li>I know how to select healthy ingredients (fruit, milk, yogurt).</li> <li>I know how to prepare ingredients safely (peeling, chopping).</li> <li>I know how to blend ingredients to make a smooth texture.</li> <li>I know how to evaluate the taste of my smoothie and make adjustments.</li> <li>I know the importance of eating a balanced diet.</li> <li>I know how to serve my smoothie and present it attractively.</li> </ul>	Mechanisms: Sliders and Levers – Moving Picture  I know how to use simple mechanisms (sliders and levers) to create movement in a design.  I know how to sketch my ideas before starting.  I know how to use scissors and glue to attach the components.  I know how to test and adjust my mechanism to ensure it works smoothly.  I know how to evaluate the success of my design by checking if the mechanism moves properly.  I know how to make improvements based on my tests.	<ul> <li>Structures: Free-Standing Structures</li> <li>I know how to build a strong, free-standing structure using blocks, sticks, or other materials.</li> <li>I know how to join materials together (glue, tape, or clips).</li> <li>I know how to assess the strength and stability of my structure.</li> <li>I know how to improve the stability of my design by making it stronger or stiffer.</li> <li>I know how to evaluate and modify my structure to make it stand without support.</li> </ul>	

		Year 2	
Unit	Autumn	Spring	Summer
	<ul> <li>Nutrition: Fruit and Vegetable Salad</li> <li>I know how to select a variety of fruits and vegetables for a healthy salad.</li> <li>I know how to chop and prepare ingredients safely.</li> <li>I know how to combine different ingredients to make the salad look attractive.</li> <li>I know how to dress my salad with healthy options such as olive oil or lemon juice.</li> <li>I know how to evaluate the taste and texture of my salad.</li> <li>I know why it is important to eat a variety of fruits and vegetables for health.</li> </ul>	Mechanisms: Wheels and Axles Vehicles  I know how to use materials such as card, wood, or plastic to make a vehicle.  I know how to create wheels and axles for my vehicle to make it move.  I know how to test my vehicle and make adjustments to ensure it moves smoothly.  I know how to use glue or tape to assemble my vehicle.  I know how to evaluate the movement of my vehicle and suggest improvements.	<ul> <li>Textiles: Puppets</li> <li>I know how to use a range of materials to make a puppet (fabric, buttons, thread).</li> <li>I know how to stitch simple parts of fabric together (using running stitch or glue).</li> <li>I know how to create a character by adding features such as eyes, mouth, and hair.</li> <li>I know how to create a design for my puppet before I begin making it.</li> <li>I know how to evaluate my puppet and improve it (such as making it more durable).</li> <li>I know how to use my puppet to tell a simple story.</li> </ul>

	Year 3			
Unit	Autumn	Spring	Summer	
	Nutrition: Festive Meals	Structures: Building Bridges	Mechanisms: Levers and Linkages	
	I know how to plan a meal that is nutritious	I know how to select materials to build a	I know how to design a moving mechanism	
	and festive.	strong bridge (cardboard, sticks, string).	using levers, linkages, and pivots.	
	<ul> <li>I know how to prepare ingredients safely and</li> </ul>	I know how to design a bridge to span a gap	I know how to use simple tools to cut and	
	hygienically.	and hold weight.	assemble components for the mechanism.	
	I know how to use cooking equipment	I know how to test the strength of my bridge	I know how to test the mechanism to ensure	
	(knives, graters, ovens) under supervision.	by adding weig <mark>ht</mark> .	it works.	
	I know how to present food attractively.	I know how to improve the strength of my	I know how to modify my design if it doesn't	
	I know how to taste and evaluate my meal,	bridge by reinforcing certain parts.	work as expected.	
	considering both flavour and nutritional	I know how to evaluate and reflect on the	I know how to describe how the mechanism	
	value.	effectiveness of my design.	moves and what it does.	
	10	I know how to consider stability and balance     whom designing and balance		
		when designing my bridge.		
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	Year 4			
Unit	Autumn	Spring	Summer	
	Nutrition: Rearing and Catching Food	Electrical Systems: Torches	Textiles: Carnival Headdress	
	I know how different food ingredients are	I know how to use a circuit to make a torch	I know how to select and use fabrics and	
	sourced (farming, fishing, foraging).	light up.	materials for a headdress.	
	I know how to prepare ingredients safely	I know how to safely use electrical	I know how to sew or glue parts of the	
	(e.g., washing, peeling, chopping).	components (wires, batteries, bulbs).	headdress together.	
	I know how to cook a meal that includes	I know how to design and build a casing for	I know how to incorporate decorative	
	ingredients sourced from nature.	the torch.	elements such as beads or feathers.	
	I know how to evaluate the nutritional	I know how to test my torch to ensure it	I know how to design a headdress that is	
	content of my meal.	works.	<ul> <li>both functional and creative.</li> <li>I know how to evaluate the comfort and fit of</li> </ul>	
	<ul> <li>I know how to consider sustainability when sourcing food.</li> </ul>	<ul> <li>I know how to evaluate my torch and suggest ways to improve it.</li> </ul>	<ul> <li>I know how to evaluate the comfort and fit of my headdress.</li> </ul>	
	I know how to present my meal in an	ways to improve it.	my neaduress.	
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	Year 5			
Unit	Autumn	Spring	Summer	
	Nutrition: Seasonality Food (Autumn)	Textiles: Belt with Loops and Pockets	Mechanical Systems: Cam, Pulleys, and Gears	
	I know what foods are in season in autumn	I know how to select fabric that is durable	I know how to design and build a mechanical	
	and why this is important.	and suitable for a belt.	system using cams, pulleys, or gears.	
	I know how to choose seasonal ingredients	I know how to sew loops and pockets onto	I know how to test my mechanical system to	
	that are healthy and nutritious.	fabric using simple stitches.	see if it works.	
	I know how to prepare and cook dishes	I know how to design and cut a belt to fit a	I know how to modify my design to improve      The street of the st	
	safely using these ingredients.	specific size.	its function.	
	I know how to evaluate the taste and presentation of my dish.	<ul> <li>I know how to add functional elements to the belt, such as pockets for storage.</li> </ul>	<ul> <li>I know how to evaluate my mechanical system and explain how it works.</li> </ul>	
	I know how to consider sustainability and	I know how to evaluate my belt to ensure it	I know how to use precise measurements and	
	local sourcing in my food choices.	is functional and comfortable.	tools to construct my mechanism.	
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	Year 6				
Unit	Autumn	Spring	Summer		
	Nutrition: Balanced Meals	Structures: Model House Design	Digital Design: 3D Printing		
	I know what constitutes a balanced diet	I know how to select materials that will make	<ul> <li>I know how to use 3D design software to</li> </ul>		
	(proteins, carbohydrates, fats, vitamins).	my house sturdy and weather-resistant.	create a digital model.		
	I know how to select ingredients to make a	I know how to join materials in a way that	I know how to transform my design into a 3D		
	healthy and nutritious meal.	ensures strength and stability.	printable file.		
	I know how to prepare and cook meals	I know how to plan the layout and design of	I know how to set up and operate a 3D		
	safely.	the house.	printer.		
	I know how to evaluate the nutritional value	I know how to evaluate the functionality and	I know how to evaluate the functionality and		
	of my meal.	durability of my model.	appearance of my 3D printed object.		
	I know how to adjust my meal based on  distance and (a property in a later for a later).	I know how to make modifications to	I know how to make adjustments to my  design if the printed abject is not as		
	dietary needs (e.g., vegetarian, gluten-free).	improve my desi <mark>g</mark> n.	design if the printed object is not as		
	S		expected.		
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