****Stakesby Primary Academy Design Technology Substantive Progression of Skills *Commitment Kindness Excellence*

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| Year Group | Design | Make | Evaluate | Food and Nutrition | Materials/ Structures | Mechanisms |
| EYFS | I know what is meant by vocabulary plan, make, evaluate. | I know how to make an activity safe.  I know how to make an activity hygienic. | I know similarities and differences between existing objects / materials / tools. | I know the names of some food preparation tools.  I know ways to make an activity safe.  I know ways to make an activity hygienic.  I know and use my sense.  I know we need a variety of food.  I begin to know that eating well contributes to good health. | I know the names of some textures. | I know how some toys move. |
| Year 1 | I know what the term design means. | I know how to make an activity safe.  I know how to make an activity hygienic.  I know what is meant by the terms cut, shape, join and finish. |  | I know the names of food textures.  I know where some foods come from, (i.e. plant or animal).  I know the differences between some food groups (i.e. sweet, vegetable etc.).  I know fruit and vegetables are healthy. | I know and describe differences in materials. | I know what is meant by a lever.  I know what is meant by a slide. |
| Year 2 | I know the names of relevant tools and how they’re used.  Perimeter | I know how to make an activity safe.  I know how to make an activity hygienic.  I know ways to join materials together. | I know what went well, thinking about design criteria. | I know the meaning of hygiene.  I know how to keep the kitchen hygienic.  I know the importance of a varied diet.  I know where food comes from (animal, underground etc).  I know how food is farmed, home-grown, caught.  I know what is meant by the “eat well” plate and can name the food groups.  Draw eat well plate; explain there are groups of food.  I know what “five a day” means. | I know some different characteristics of materials.  I know ways to join materials together. | I know what is meant by a lever.  I know what is meant by a slide.  I know what is meant by an axle. |
| Year 3 | I know what is meant by the purpose of a product.  I know how my product will work. | I know why tools are fit for purpose.  I know why materials are fit for purpose. | I know about some inventors/ designers/ engineers/ chefs/ manufacturers of ground-breaking products. | I know food comes from UK and wider world.  I know what makes a healthy diet= variety/balance of food/drinks.  I know how food and drink are needed for active/healthy bodies. | I know what is meant by techniques such as cutting, shaping, hole-punching and drilling. | I know what is meant by linkage. |
| Year 4 | I know how a product will work.  SPECIFIC CAD KNOWLEDGE |  | I know the names of some recyclable/ reusable materials.  I know about some inventors/ designers/ engineers/ chefs/ manufacturers of ground-breaking products. | I know how to be safe/hygienic.  I know that ingredients can be fresh, pre-cooked or processed.  I know about food being grown, reared or caught in the UK or wider world.  I know what is meant by the “eat well” plate and how a healthy diet=variety / balance of food and drinks.  I know the importance of food and drink for active, healthy bodies. | I know techniques such as scoring, folding, hole punching and drilling.  I know ways to make a product strong. | I know how pneumatics work. |
| Year 5 | I know and explain how parts of product will work. | I know and explain how product will appeal to an audience. | I know of some key inventors/ designers/ engineers/ chefs/ manufacturers of ground-breaking products. | I know how to be safe / hygienic and follow own guidelines.  I know about the seasonality of foods.  I know that food can be grown, reared or caught in the UK and the wider world.  I know how recipes can be adapted to change appearance, taste, texture, aroma.  I know how there are different substances in food / drink needed for health. | I know how my product meets design criteria. |  |
| Year 6 |  | I know which materials are fit for purpose; explain choices, considering functionality and aesthetics.  I know how my product will appeal to audience. | I know how sustainable materials are. | I know about seasonality of foods.  I know what processed food means.  I know some types of food that are grown, reared or caught in the UK or wider world.  I know some of the different substances in food and drink, and how they can affect health. | I know how my product meets design criteria. | I know how electrical systems which use a buzzer/light/motor and a switch work. |