****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.  |