## **Subject progression: DESIGN TECHNOLOGY**

| Year & theme     | Vocabulary  | Objectives<br>Procedural (I can)   | Objectives<br>Declarative (I know)  |
|------------------|---|--|---|
| FS1 - Mechanisms | Rip, scrunch, tear,<br>snip, join, glue,<br>masking tape,<br>Sellotape. | <ul> <li>I can select and use activities and resources, with help when needed.</li> <li>I can explore varied materials freely, to develop ideas about how to use them and what to make.</li> <li>I can use one-handed tools and equipment.</li> <li>I can think of my own ideas and construct with a purpose in mind.</li> <li>I can verbalise an idea with an adult and draw a picture of what I want to make.</li> <li>I can take a picture of my final piece and talk about how to make it better.</li> </ul> | <ul> <li>I know how to choose the right resources to carry out my own plan.</li> <li>I know I can explore how things work.</li> <li>I know how to develop ideas and decide which materials to use to express them.</li> <li>I know how to manipulate materials by tearing, scrunching, ripping, and beginning to make snips with scissors.</li> <li>I know how to put materials back together using glue and tape.</li> </ul> |

| FS1 - Textiles   | Ribbon, wool,<br>material, thread,<br>weave. | <ul> <li>I can select and use activities and resources, with help when needed.</li> <li>I can explore varied materials freely, to develop ideas about how to use them and what to make.</li> <li>I can use one-handed tools and equipment.</li> <li>I can think of an idea and make my own decisions about how to approach the task.</li> <li>I can weave using ribbon, wool, and materials and begin to use a large plastic needle.</li> <li>I can review how well my approached work and how I could make it better.</li> </ul>              | <ul> <li>I know how to choose the right resources to carry out my own plan.</li> <li>I know I can explore how things work.</li> <li>I know how to develop ideas and decide which materials to use to express them.</li> <li>I know how to weave using various materials.</li> <li>I know that persistence or another approach will give me the results I want.</li> </ul>                             |
|------------------|--|--|---|
| FS1 - Structures | Build,<br>fall,<br>safe,<br>stack.           | I can make imaginative 'small worlds' with blocks and construction kits.     I can select and use activities and resources, with help when needed.     I can explore varied materials freely, to develop ideas about how to use them and what to make.     I can move with more fluency and develop control using tools.     I can make a structure with a purpose in mind.     I can stack blocks vertically and horizontally, making enclosures and creating spaces.     I can make improvements to my structure and tell an adult about it. | <ul> <li>I know how to choose the right resources to carry out my own plan.</li> <li>I know I can explore how things work.</li> <li>I know how to develop ideas and decide which materials to use to express them.</li> <li>know different types of buildings and what they are used for.</li> <li>I know what shapes are to build with.</li> <li>I know if my structure has done its job.</li> </ul> |

|                  |  | New Tastes  |  |
|------------------|--|---|--|
| FS1 - Food       | Grow, cook, bake,<br>wash, taste, mix.                                 | <ul> <li>I can select and use activities and resources, with help when needed.</li> <li>I can explore varied materials freely, to develop ideas about how to use them and what to make.</li> <li>I can use one-handed tools and equipment.</li> <li>I can taste foods linked to stories.</li> <li>I can engage in adult led baking.</li> <li>I can talk about the taste of food and if I like or dislike the taste.</li> </ul>  | <ul> <li>I know that some food is grown.</li> <li>I know how to wash my hands before eating or making food.</li> </ul>   |
|                  |  | Exploring Paper   |  |
| FS2 - Mechanisms | Cut, shred, hole punch, curl, fold, blue tack, treasury tags, staples. | <ul> <li>I can develop my small motor skills so I can use a range of tools, competently, safely, and confidently.</li> <li>I can move with more fluency and develop control using tools.</li> <li>I can move with more fluency and develop control using tools.</li> <li>ELG- I can share my creations, explaining the process I have used.</li> <li>I can think of my own ideas, plan, and make my own decisions about how to approach a task and discuss these ideas with and adult.</li> <li>I can manipulate materials and construct with a purpose in mind, adding embellishments for a finished product.</li> <li>I can draw/take a picture and discuss my products achievements and faults.</li> </ul> | <ul> <li>I know how to return to and build on previous learning, refining ideas and developing an ability to represent them.</li> <li>I know how to explore, use, and refine a variety of artistic effects to express ideas.</li> <li>ELG- I know how to use a range of small tools, safely and experiment with colour, design, texture, form, and function.</li> <li>I know how to manipulate materials by previous learnt techniques and cutting, shredding, curling, folding and hole punching.</li> <li>I know how to reattach materials using previous learnt techniques and blue tack, treasury tags and staples.</li> </ul> |

| FS2 - Textiles   | Natural,<br>manufactured,<br>running stitch,<br>Binca | <ul> <li>Veaving</li> <li>I can create collaboratively, sharing ideas, resources, and skills.</li> <li>I can develop my small motor skills so I can use a range of tools, competently, safely, and confidently.</li> <li>I can move with more fluency and develop control using tools.</li> <li>I can think of an idea and make my own decisions about how to approach the task.</li> <li>I can weave using various materials and use a large plastic needle.</li> <li>I can review how well my approached work and how I could make it better.</li> </ul> | <ul> <li>I know how to return to and build on previous learning, refining ideas and developing an ability to represent them.</li> <li>I know how to explore, use, and refine a variety of artistic effects to express ideas.</li> <li>ELG- I know how to use a range of small tools, safely and experiment with colour, design, texture, form, and function.</li> <li>I know how to weave using various materials, natural and manufactured.</li> <li>I know how to use a running stitch.</li> <li>I know that persistence or another approach will give me the results I want.</li> </ul> |
|------------------|---|--|--|
| FS2 - Structures | Build, fall,<br>safe, stack.                          | <ul> <li>Building Stronger</li> <li>I can develop my small motor skills so I can use a range of tools, competently, safely, and confidently.</li> <li>ELG- I can share my creations, explaining the process I have used.</li> <li>I can make a structure with a purpose in mind.</li> <li>I can stack blocks vertically and horizontally, making enclosures and creating spaces for a specific brief.</li> <li>I can make improvements to my structure and tell an adult about it.</li> </ul>  | <ul> <li>I know how to return to and build on previous learning, refining ideas and developing an ability to represent them.</li> <li>I know how to explore, use, and refine a variety of artistic effects to express ideas.</li> <li>ELG- I know how to use a range of small tools, safely and experiment with colour, design, texture, form, and function.</li> <li>I know different types of buildings and what they are used for.</li> <li>I know what shapes are best to build with.</li> <li>I know if my structure has done its job.</li> </ul>                                     |

| FS2 - Food                 | Plant, seeds,<br>harvest, raw,<br>cooked, pour,<br>stir, rolling,<br>cutting.  | <ul> <li>I can develop my small motor skills so I can use a range of tools, competently, safely, and confidently.</li> <li>I can move with more fluency and develop control using tools.</li> <li>I can taste foods linked to stories and events</li> <li>I can engage in adult led baking and begin to use some of the tools safely.</li> <li>I can talk about the taste of food and if I like or dislike the taste.</li> </ul> | <ul> <li>I know that some food is grown, and some food comes from animals.</li> <li>I know how to wash my hands before eating or making food.</li> <li>I know that some foods are healthy, and some foods need to be eaten in moderation.</li> </ul> |
|----------------------------|--|--|--|
| Year 1: A2 - Mechanisms    | Sliders, levers,<br>slider rod, guide<br>bridge, rotating,<br>horizontal,<br>vertical, diagonal,<br>rigid, pivot   | <ul> <li>Christmas Cards:         <ul> <li>I can design a Christmas card with mechanical elements.</li> <li>I can make a Christmas card by selecting appropriate tools and techniques.</li> <li>I can evaluate a Christmas card against the original criteria and reflect on its success.</li> </ul> </li> </ul>   | <ul> <li>I know how moving cards and books work.</li> <li>I know how levers and sliders work in paper and card format.</li> </ul>  |
| Year 1:<br>S1 - Structures | Frame solid/combined structure. Natural, manufactured, Stable, Unstable, balanced, free- standing, anchor, brace, base, A frame, rigid, folding, rolling, joining, beam, column, slab, cuboid, triangular prism. | <ul> <li>I can generate designs using mock-ups, discussion, and drawings.</li> <li>I can use templates, nets, and recycled materials, select from basic crafting tools, and use finishing techniques to style my medieval house.</li> <li>I can test the structures strength and reflect on the finished product by expressing likes, dislikes, and improvements.</li> </ul>   | <ul> <li>I know about different structure formats and understand how to turn 2D nets into 3D shapes.</li> <li>I know about materials to make new and medieval structures.</li> </ul>   |

| Year 1: S2 - Food       | Grating, chopping, peeling, the bridge hold, thumbs tucked, weighing, squeezing, stirring, blending, tasting, texture. | <ul> <li>I can design an appealing product, thinking about the ingredients.</li> <li>I can generate ideas through tasting various combinations and adapting recipes.</li> <li>I can prepare, chop and blend fruit correctly and safely, using simple utensils.</li> <li>I can trial and explore combinations, specify favourite flavours, and produce a finished smoothie against the original criteria.</li> </ul>   | <ul> <li>I know the differences between exotic fruits and vegetables and can describe texture and taste.</li> <li>I know about where and how fruits grow and can identify them and understand they play part of a healthy diet.</li> </ul> |
|-------------------------|--|---|--|
| Year 2:<br>A1, Textiles | Sewing, needle point and eye, Thread, Fabrics, Knot Embellishments, Template, Running stitch                           | <ul> <li>Mini stockings:         <ul> <li>I can design a functional, appealing product for a chosen user and purpose generating and communicating ideas through sketches and annotation using a template.</li> <li>I can make a mini stocking by threading a needle, sewing a running stitch to join two pieces of fabric together and tying a secure knot.</li> <li>I can evaluate the finished product by discussing the making process and reviewing other's and own outcome.</li> </ul> </li> </ul> | <ul> <li>I know how to identify the parts of a needle (point and eye).</li> <li>I know how to join fabrics and add embellishments.</li> </ul>  |

| Year 2: S1 - Food       | Hygienic, Claw Grip, Slice, Chop. Balanced diet, Food group, Recipe, Stirring, Vegetables, Herbs, Texture, Aroma, Research, Product | <ul> <li>I can create a design for a healthy wrap, couscous or pasta salad while following a design brief.</li> <li>I can prepare food safely and hygienically, chopping and slicing safely using a bridge of claw grip.</li> <li>I can conduct product research in order to evaluate a product, trialling and feeding back on food tastes, texture and aroma.</li> </ul>   | <ul> <li>Rhow how to identify each of the food groups and am beginning to understand what makes a balanced diet.</li> <li>I know that sugars may be hidden in everyday foods.</li> </ul> |
|-------------------------|---|---|--|
| Year 2: S2 - Mechanisms | Wheels, Axles,<br>Chassis,<br>Mechanisms,<br>Rotating, Attach,<br>Cylinder Force,<br>Tools, Sketch,<br>Adapt                        | <ul> <li>I can plan a toy vehicle by generating ideas, sketching, measuring and planning the chassis of the vehicle and the racing colours/ flag of their team's design.</li> <li>I can make a toy vehicle by adapting mechanisms, measuring and cutting accurately to a design brief, selecting a range of tools and equipment and materials to perform practical tasks.</li> <li>I can research and test mechanisms by racing each teams' vehicles in order to evaluate their ideas against original criteria.</li> </ul> | <ul> <li>I know how wheels work as part of a full mechanism including axles and axle holders.</li> <li>I know how to identify commonly used materials for wheels.</li> </ul>             |

**Sensational Salad:** 

I know how to identify

Preparation,

| Year 3: A2 - Mechanisms | Pneumatics,<br>compressed,<br>pressure,<br>hydraulics,<br>automatic,<br>piston, hollow<br>cylinder,<br>reciprocating,<br>Force, Friction  | <ul> <li>Design a vehicle with force:         <ul> <li>I can design a pneumatic toy car using sketches to model ideas.</li> <li>I can make a pneumatic car selecting and using tools with some accuracy.</li> <li>I can assess how well the product works and if it matches the original criteria.</li> </ul> </li> </ul>   | <ul> <li>I know how pneumatic<br/>systems work.</li> <li>I know some everyday<br/>products that use<br/>pneumatics.</li> </ul>   |
|-------------------------|---|---|--|
| Year 3: S1 - Food       | Ingredients, Method, Seasonal, Rubbing In, Adapt, Climate, Harvested, Pastry - Sweet/Savoury, Weighing, Texture, Grown/Reared, Processed, Names of fruits used i.e., rhubarb, blackberries, raspberries, apples | <ul> <li>I can generate and adapt a seasonal recipe for a crumble or tart based on research.</li> <li>I can make a crumble or tart by safely preparing fruit or vegetables whilst learning the 'rubbing in' method.</li> <li>I can follow and adapt a recipe.</li> <li>I can taste and evaluate my finished dessert against criteria.</li> </ul>                          | <ul> <li>I know what foods are in season and when.</li> <li>I know how climate affects which foods can grow naturally in different environments.</li> </ul>  |
| Year 3: S2 - Structures | Laminating, Corrugating, Ribbing, Flange, L-Brace, Score, Measuring, Estimating, Nets, Cube, Cuboid, Component Parts, Assemble, Diagram, Modify   | <ul> <li>Fabulous Fossils:         <ul> <li>I can plan a suitable shell structure to display and protect fossils using annotated diagrams.</li> <li>I can make and adapt a shell structure using techniques such as laminating, corrugating and joining.</li> <li>I can reflect on my own and other's products and make modifications as required.</li> </ul> </li> </ul> | <ul> <li>I know how to assess existing nets to test their strength and suitability for a purpose.</li> <li>I know how to consolidate methods and techniques to improve stability and strength using paper and card.</li> </ul> |

| Year 4: A2 Electrical Systems | Battery, Circui<br>Bulb, Cell,<br>Structures,<br>insulator,<br>conductor,<br>crocodile clip,<br>connection |
|-------------------------------|--|
| Year 4: S1 Textiles           | Applique, Pattern, Cross Stitch, Seam, Fastenin Wadding, Reinforce, Right side, Wrong side, Pins           |

## Let there be light: Construction. Rattery. Circuit, I can design a night S,

- light for a specific purpose and audience. I can make a
- functional, operational electrical series-circuit
  - and housing this appropriately within the frame structure. I can review and
  - evaluate existing night lights and torches, including use and the reasons behind the

materials

pattern piece

on CAD and in

stitch and running

seams, seal stuffing

sketches.

**Cushions:** 

- 2D shape to 3D shape-I can design the style, shape, and seams of the cushion, using
  - templates and models I can sew using cross stitch to join, complete
- and add applique decorative elements. I can review existing products and express constructive feedback
- on other's work. Cakes Galore:
  - I can review existing products to inform design ideas, working within a set design brief.
    - an existing recipe
    - I can follow and adapt whilst preparing food hygienically. I can reflect on and identify flavours from a prototype, reviewing

what aspects to

current recipe.

change to improve the

the cost implications behind professional food preparation. I know how to alter the batter and toppings to change the taste and to 'cream' the wet ingredients before combining the dry.

I know how to identify

I know the names of

components (bulb.

working electrical

series circuit and

correct errors.

structures and

of frames

I know how to build a

I know how to build on

prior knowledge of net

broadening knowledge

I know that fabrics can

technique for different

techniques to reinforce

be lavered for effect.

recognising the

appearance and

I know how to use

stitch types.

strengthening

ioins.

some electrical

cell).

ch, stening, de, Creaming, Batter, Icing, Hygienic, Fat, Sugar, Carbohydrate, Year 4: S2 Food Adaptation, Whisk, Fold,

Temperature,

Fondant Icing,

Royal Icing,

Buttercream,

**Temperature** 

Decorate,

| Year 5: A2 Food       |
|-----------------------|
| Year 5: S1 Mechanisms |

Utensils,

| Sprinkle, Pour, Roll Out, Shape, Grams, Kilograms, Complementary, Cross- contamination, Theme, Change of State, Target consumer, Garnish            | <ul> <li>I can review existing products to inform design ideas, working within a set design brief 'Afternoon tea party' to include a change of state.</li> <li>I can follow whilst adapting an existing recipe, preparing food hygienically, creaming and combining ingredients to make a basic dessert.</li> <li>I can reflect on and identify flavours from a prototype, reviewing what aspects to change to improve the current recipe.</li> </ul>             |
|---|---|
| Levers, Pivots, Pulleys, Linkages, Gear Train, Interlock, Mitre Gear, Driver Gear, Circumference, Mechanical Advantage, Physicist, Block and Tackle | <ul> <li>Titanic- how can we escape?</li> <li>I can devise and use design criteria to plan the design of a lifeboat pulley system, drawing simple diagrams to express ideas.</li> <li>I can make a lifeboat pulley system by assembling accurately, selecting appropriate mechanisms and pieces to build the pulley systems.</li> <li>I can carry out primary research, exploring and discussing existing objects which have linkages, levers, pivots,</li> </ul> |

and pulleys.

**The Great British Bake Off:** 

production of flour, sugar and butter and can use this knowledge to inform change of state when making deserts. I know how to research and adapt a recipe.

I know how to

investigate the

- levers and pulleys operate together.
- I know how to identify inputs and outputs as part of a mechanism. I know how linkages,

|   | Year 5: S2 Structures |
|---|-----------------------|
| - | Year 6: 51 Food       |

| Truss, Strut, Joining Plate, Interlocking, Chords, Girders, Wood, Steel, Jinks Corners, Cross Beams |
|---|
| Nutrition,<br>Crushing,   |
| Sautéing,   |
| Prototype,  |
| Perishable,   |
| Infectious,   |
| Intolerance,  |
| Gluten, Dairy,  |
|   |

Allergy,

Vegan,

Vegetarian,

Substitute

Triangulation,

Bracing, Rigid,

I can design arch and truss bridges, modelling various methods of bridge-making using CAD.
 I can use tools to accurately measure, mark out, cut, shape, and join materials to make frameworks whilst using triangulation for bracing.
 I can test through trial and error to evaluate the successful and unsuccessful functiona properties of a design

**Bridge building:** 

- and error to evaluate
  the successful and
  unsuccessful functional
  properties of a design
  and its materials.

  Come Dine with Me- Adapt
  a moussaka:

  I can adapt an existing
  recipe for moussaka.

  I can cut, prepare, and
  cook vegetables and
  meat hygienically,
  using kitchen
  equipment such as
  knives, hot pans, hobs,
  and ovens in a safe
  - recipe for moussaka. I can cut, prepare, and cook vegetables and meat hygienically, using kitchen equipment such as knives, hot pans, hobs, and ovens in a safe manner, recognising when meat/ food is cooked. I can evaluate existing products by tasting and feeding back on existing pre-made moussaka, suggesting substitute ingredients.

reinforcing more complex structures to improve strength, stability, and stiffness. I know how to research key events and

establish methods of

I know how to

understand the

importance of

I know how to

structures.

compression and

tension in bridge

- I know how to research key events and individuals relevant to frame structures.
- I know where meat
- comes from and understand the ethical issues around lamb.

  I know how to identify the nutritional values
- I know how to identification the nutritional values and contents on packaged food in order to make healthier ingredient choices.

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## allowance, Hidden Seam, Hem, Pattern Pieces, Names of Fabrics used – i.e., cotton, linen, polyester, wool, denim, pinking shears, backstitch, whipstitch, blanket stitch

Tesselate, Seam

- Fancy a bag? I can devise a list of design criteria, planning, sketching and annotating design ideas, and amending to create a final design using CAD. I can make a bag by marking out, cutting, and joining fabrics accurately, creating a consistent seam, attaching fastenings and adding decorative elements.
  - I can evaluate the final outcome against the criteria set, including clients' requirements and preferences.

- types of bags with a specific purpose in mind and understand stiches and fastenings and their pros and cons.
  - cons.

    I know how to use pattern pieces to tessellate and save fabric as well as produce more accurate

I know how to research

produce more accurate results.
I know how to create hidden seams, accurate and consistent stitches, and

secure fastenings.