# Subject progression: DESIGN TECHNOLOGY

Year &	Vocabulary	<b>Objectives</b>	<b>Objectives</b>
theme		<b>Procedural</b> (I can)	Declarative (I know)
FS1 - Mechanisms	Rip, scrunch, tear, snip, join, glue, masking tape, Sellotape.	<ul> <li>Exploring Paper</li> <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, material, thread, weave.

#### <u>Weaving</u>

- 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 use onehanded tools and equipment.
- I can think of an idea and make my own decisions about how to approach the task.
- I can weave using ribbon, wool, and materials and begin to use a large plastic needle.
- I can review how well my approached work and how I could make it better.

- I know how to choose the right resources to carry out my own plan.
- I know I can explore how things work.
- I know how to develop ideas and decide which materials to use to express them.
- I know how to weave using various materials.
- I know that persistence or another approach will give me the results I want.

		<b>Building Stonger</b>	
		<ul> <li>I can make imaginative 'small worlds' with blocks and construction kits.</li> </ul>	
FS1 - Structures	Build, fall, safe, stack.		<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>
		tell an adult about it.	

## FS1 - Food

Grow, cook, bake, wash, taste, mix.

#### **New Tastes**

- 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 use onehanded tools and equipment.
- I can taste foods linked to stories.
- I can engage in adult led baking.
- I can talk about the taste of food and if I like or dislike the taste.

- I know that some food is grown.
- I know how to wash my hands before eating or making food.

# FS2 -Mechanisms

Cut, shred, hole punch, curl, fold, blue tack, treasury tags, staples.

#### **Exploring Paper**

- I can develop my small motor skills so I can use a range of tools, competently, safely, and confidently.
- I can move with more fluency and develop control using tools.
- I can move with more fluency and develop control using tools.
- ELG- I can share my creations, explaining the process I have used.
- 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.
- I can manipulate materials and construct with a purpose in mind, adding embellishments for a finished product.
- I can draw/take a picture and discuss my products achievements and faults.

- I know how to return to and build on previous learning, refining ideas and developing an ability to represent them.
- I know how to explore, use, and refine a variety of artistic effects to express ideas.
- ELG- I know how to use a range of small tools, safely and experiment with colour, design, texture, form, and function.
- I know how to manipulate materials by previous learnt techniques and cutting, shredding, curling, folding and hole punching.
- I know how to reattach materials using previous learnt techniques and blue tack, treasury tags and staples.

## FS2 -Textiles

Natural, manufactured, running stitch, Binca

#### **Weaving**

- I can create collaboratively, sharing ideas, resources, and skills.
- I can develop my small motor skills so I can use a range of tools, competently, safely, and confidently.
- I can move with more fluency and develop control using tools.
- I can think of an idea and make my own decisions about how to approach the task.
- I can weave using various materials and use a large plastic needle.
- I can review how well my approached work and how I could make it better.

- I know how to return to and build on previous learning, refining ideas and developing an ability to represent them.
- I know how to explore, use, and refine a variety of artistic effects to express ideas.
- ELG- I know how to use a range of small tools, safely and experiment with colour, design, texture, form, and function.
- I know how to weave using various materials, natural and manufactured.
- I know how to use a running stitch.
- I know that persistence or another approach will give me the results I want.

#### FS2 -Structures

Build, fall, safe, stack.

## **Building Stronger**

- I can develop my small motor skills so I can use a range of tools, competently, safely, and confidently.
- ELG- I can share my creations, explaining the process I have used.
- I can make a structure with a purpose in mind.
- I can stack blocks vertically and horizontally, making enclosures and creating spaces for a specific brief.
- I can make improvements to my structure and tell an adult about it.

- I know how to return to and build on previous learning, refining ideas and developing an ability to represent them.
- I know how to explore, use, and refine a variety of artistic effects to express ideas.
- ELG- I know how to use a range of small tools, safely and experiment with colour, design, texture, form, and function.
- I know different types of buildings and what they are used for.
- I know what shapes are best to build with.
- I know if my structure has done its job.

		New Tastes	
FS2 - Food	Plant, seeds, harvest, raw, cooked, pour, stir, rolling, 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, slider rod, guide bridge, rotating, horizontal, vertical, diagonal, rigid, pivot	<ul> <li>Christmas Cards:</li> <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>	<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: Sp2 - 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>3D Nets         <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.</li> <li>I can test the structures strength and reflect on the finished product by expressing likes, dislikes, and improvements.</li> </ul> </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 structures.</li> </ul>
Year 1: Su2 - Food	Grating, chopping, peeling, the bridge hold, thumbs tucked, weighing, squeezing, stirring, blending, tasting, texture.	<ul> <li>Make a topical smoothie:         <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> </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: A2, 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>	•	I know how to identify the parts of a needle (point and eye). I know how to join fabrics and add embellishments.
Year 2: Sp2 - Food	Preparation, Hygienic, Claw Grip, Slice, Chop. Balanced diet, Food group, Recipe, Stirring, Vegetables, Herbs, Texture, Aroma, Research, Product	<ul> <li>Preparing Salads linked to a country we've studied:</li> <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>	•	I know how to identify each of the food groups and am beginning to understand what makes a balanced diet. I know that sugars may be hidden in everyday foods.

Year 2: Su2 - Mechanisms	Wheels, Axles, Chassis, Mechanisms, Rotating, Attach, Cylinder Force, Tools,	<ul> <li>Toy Cars:</li> <li>I can plan a toy vehicle by generating ideas,</li> </ul>	<ul> <li>I know how wheels work as part of a full mechanism including axles and</li> </ul>
	Sketch, Adapt	<ul> <li>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 to identify commonly used materials for wheels.</li> </ul>
Year 3: A2 - Mechanisms	Pneumatics, compressed, pressure, hydraulics, automatic, piston, hollow cylinder, reciprocating, 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 systems work.</li> <li>I know some everyday products that use pneumatics.</li> </ul>

Year 3: Sp2- 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>Eating seasonally: <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> </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: Su2 - 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	Construction, Battery, Circuit, Bulb, Cell, insulator, conductor, crocodile clip, connection Copper wire, LED, conductive, adhesive	<ul> <li>Let there be light: <ul> <li>I can design a simple circuit for a specific purpose and audience.</li> <li>I can make a functional, operational electrical seriescircuit.</li> <li>I can review and evaluate existing products and the reasons behind the materials.</li> </ul> </li> </ul>	<ul> <li>I know the names of some electrical components (bulb, cell).</li> <li>I know how to build a working electrical series circuit and correct errors.</li> </ul>
Year 4: Sp2 Textiles	Applique, Pattern, Cross Stitch, Seam, Fastening, Wadding, Reinforce, Right side, Wrong side, Pins	<ul> <li>2D shape to 3D shape- Cushions:         <ul> <li>I can design the style, shape, and seams of the cushion, using pattern piece templates and models on CAD and in sketches.</li> <li>I can sew using cross stitch and running stitch to join, complete seams, seal stuffing and add applique decorative elements.</li> <li>I can review existing products and express constructive feedback on other's work.</li> </ul> </li> </ul>	<ul> <li>I know that fabrics can be layered for effect, recognising the appearance and technique for different stitch types.</li> <li>I know how to use strengthening techniques to reinforce joins.</li> </ul>

Year 4: Su2 Food	Creaming, Batter, Icing, Hygienic, Fat, Sugar, Carbohydrate, Adaptation, Whisk, Fold, Temperature, Decorate, Fondant Icing, Royal Icing, Buttercream, Temperature	<ul> <li>Cakes Galore:         <ul> <li>I can review existing products to inform design ideas, working within a set design brief.</li> <li>I can follow and adapt an existing recipe whilst preparing food hygienically.</li> <li>I can reflect on and identify flavours from a prototype, reviewing what aspects to change to improve the current recipe.</li> </ul> </li> </ul>	<ul> <li>I know how to identify the cost implications behind professional food preparation.</li> <li>I know how to alter the batter and toppings to change the taste and to 'cream' the wet ingredients before combining the dry.</li> </ul>
Year 5: A2 Food	Utensils, Sprinkle, Pour, Roll Out, Shape, Grams, Kilograms, Complementary, Cross-contamination, Theme, Change of State, Target consumer, Garnish	<ul> <li>The Great British Bake Off:         <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> </li> </ul>	<ul> <li>I know how to investigate the production of flour, sugar and butter and can use this knowledge to inform change of state when making deserts.</li> <li>I know how to research and adapt a recipe.</li> </ul>

Year 5: Sp2 Mechanisms	Levers, Pivots, Pulleys, Linkages, Gear Train, Interlock, Mitre Gear, Driver Gear, Circumference, Mechanical Advantage, Physicist, Block and Tackle	<ul> <li>Pulleys, levers and linkages – funicular</li> <li>systems</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, and</li> </ul>	<ul> <li>I know how to identify inputs and outputs as part of a mechanism.</li> <li>I know how linkages, levers and pulleys operate together.</li> </ul>
		linkages, levers, pivots, and pulleys.	

Year 5: Su2 Structures	Triangulation, Bracing, Rigid, Truss, Strut, Joining Plate, Interlocking, Chords, Wood, Distribute	<ul> <li>Frame structure:</li> <li>I can draw annotated diagrams showing the theory of triangulation</li> <li>I can use tools to accurately measure, mark out, cut, shape, and join materials to make frameworks whilst using triangulation for bracing.</li> <li>I can experiment with a variety of 3D shapes.</li> <li>I can test through trial and error to evaluate the successful and unsuccessful functional properties of a design and its materials.</li> </ul>	<ul> <li>I know how to establish methods of reinforcing more complex structures to improve strength, stability, and stiffness.</li> <li>I know how to research key events and individuals relevant to frame structures.</li> <li>I know a triangle is rigid and it's very difficult to change it's shape.</li> <li>I know frames can be made stronger by adding a strut or joining plate to make a triangle shape.</li> </ul>
Year 6: A2 Food	Nutrition, Crushing, Sautéing, Prototype, Perishable, Infectious, Intolerance, Gluten, Dairy, Allergy, Vegetarian, Vegan, Substitute	<ul> <li>Come Dine with Me- Adapt a recipe</li> <li>I can adapt an existing recipe.</li> <li>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.</li> <li>I can evaluate existing products by tasting and feeding back on existing pre-made products, suggesting substitute ingredients.</li> </ul>	<ul> <li>I know where meat comes from and understand the ethical issues around lamb.</li> <li>I know how to identify the nutritional values and contents on packaged food in order to make healthier ingredient choices.</li> </ul>

<ul> <li>Year 6: Sp2 Mechanisms</li> <li>Linear reciprocating, dwell, eccentric circle CAM, Snail CAM, Pear CAM, Automation, Pulley, Moving pulley,</li> <li>I can understand the purpose of a CAM.</li> <li>I can draw annotated diagrams showing how different CAMs work.</li> <li>I can describe reciprocated movements and what dwell means.</li> <li>I can apply my knowledge of CAMS to design and create a product.</li> <li>I know how shape of the makes a dif to the motio</li> <li>I know how shape of the makes a dif to the motio</li> <li>I know how shape of the makes a dif to the motio</li> <li>I know how shape of the shape of th</li></ul>	e CAM ference on. ion linear. a
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Year 6: Su2 Textiles	Tesselate, Seam allowance, Hidden Seam, Hem, Pattern Pieces, Names of Fabrics used – I.e., cotton, linen, polyester, wool, denim, pinking shears, backstitch, whipstitch, blanket stitch	<ul> <li>Fancy a bag?</li> <li>I can devise a list of design criteria, planning, sketching and annotating design ideas, and amending to create a final design using CAD.</li> <li>I can make a bag by marking out, cutting, and joining fabrics accurately, creating a</li> </ul>	<ul> <li>I know how to research types of bags with a specific purpose in mind and understand stiches and fastenings and their pros and cons.</li> <li>I know how to use pattern pieces to tessellate and save fabric as well as produce more accurate results.</li> <li>I know how to</li> </ul>
	Fabrics used – I.e., cotton, linen, polyester, wool, denim, pinking shears, backstitch, whipstitch,	<ul> <li>sketching and annotating design ideas, and amending to create a final design using CAD.</li> <li>I can make a bag by marking out, cutting, and joining fabrics accurately,</li> </ul>	<ul> <li>mind and understand stiches and fastenings and their pros and cons.</li> <li>I know how to use pattern pieces to tessellate and save fabric as well as produce more accurate results.</li> </ul>