

Overview of Progression in Design Technology Skills and Knowledge



Add mixtures of herbs and

spices to a basic bread dough to make flavoured burger buns.

Design a burger to incorporate different patties, sides and sauces

Classify a purpose from what they threat to design and make. Now the time of them to to be done, planing how the town designing and processes. When designing in make. Working with those when designing and lobel parts. Working with tools, with the design such a foot of the tools and lobel parts.	•	their simple designs through	and appealing products for				Communicate their ideas
planning and communicating (Dasign)	•		Themselves and others.				through detailed labelled drawings.
(Design) What they are going to do. (Design) What they are going to do. (Design) What they are going to do. What they are going they the do. What they are going they are do. What they are going they are going they are going they are do. What they are going they are going they are going they are going they product to they are going they product to they are going they are g		for themselves and others.	through discussion, observation, drawing and	establish criteria for a	different views showing	their design.	Develop a design specification.
Working with tools, equipment, marterials and components to make quality products. Use tools a science product service with a range of simple tools and components together using a work your method, age products. Evaluating processes and products Evaluating products Evaluating processes and products Evaluating processes and products Evaluating processes and products Evaluating processes and products Evaluating products Evalu			Identify a purpose for what they intend to design and make. Make simple drawings and	work before starting. Make drawings with labels	has to be done, planning how to use materials, equipment and processes. Evaluate products and	has to be done, planning how to use materials, equipment and processes, and suggesting alternative methods of making if the	Explore, develop and communicate aspects of their design proposals by modelling their ideas in a variety of ways.
tools, edupment, materials and with help, measure, mark out, out and shope a range of materials and components to make quality products. Western and the control of make quality products. (Make) Evaluating processes and products of they are developed, between they might make. Evaluate their products on the products of they are developed, between they are developed, between the products and possible changes they might make. Food & Nutrition Food & Nutrition Food & Nutrition Levaluate their products as they might make. The makes are are of emides the might of course the might of the products and products. The product against their design contens are plow well it works are developed, between the products as they are developed, between the products are they are developed, between			iabei partis.		used for their own designs	investigations, information sources, including ICT when	Plan the order of their work, choosing appropriate materials, tools and techniques.
## Measure, mark out, cut, and sample a range of materials and components from the guality products. With help, measure, mark out, out and shape a range of materials and components to make quality products. We have a semble, join and combine materials and components together using a variety of temporary methods, e.g. glues or masking tope. Evaluating processes and products Evaluate their product shape in the product shape of simple tools			materials; use vocabulary		techniques for making their	materials, tools and	Select appropriate materials, tools, components and techniques
to make quality products. Assemble, joh and combine materials and components together using a variety of temporary methods, e.g. glues or masking trape. (Make) Evaluating products (Evaluate) (Evaluate) (Evaluate) Evaluating products (Evaluate) Evaluating products (Evaluate) Evaluate there product by charges and product by charges they might make. Evaluate there product by charges they might make. Evaluate there product as they are developed, begring to identify, strengths and possible changes they might make. Evaluate their products as they are developed, dentifying strengths and possible changes they might make. Evaluate their products as they are developed, dentifying strengths and possible changes they might make. Evaluate their products as they are developed, dentifying strengths and possible changes they might make. Evaluate their products as they are developed, dentifying strengths and possible changes they might make. Evaluate their products as they are developed, dentifying strengths and possible changes they might make. Evaluate their products as they are developed, dentifying strengths and possible changes they might make. Evaluate their products as they are developed, dentifying strengths and possible changes they might make. Evaluate their products as they are developed. Seasonal food propropriate the size in trended purpose. Disassemble and evaluate familiar products. Evaluate their products as they are developed. Seasonal food propropriate the size in trended purpose. Evaluate their products as they are developed. Seasonal food propropriate the size in trended purpose. Evaluate their products as they are developed. Seasonal food programs or trended purpose. Evaluate their products as they are developed. Seasonal food programs or trended purpose. Evaluate their products as they are developed. Seasonal food programs or trended purpose. Evaluate their products. Evaluate the	materials and	out, cut and shape a range	Measure, cut and score with	score and assemble	Measure, mark out, cut and	product. Measure and mark out	for making their product. Assemble components,
materials and components and accomponents in temporary methods, e.g. glues on masking tape. Evaluating processes and products (Evaluate) Evaluate their product by discussing how well if works. Evaluate their products as they are developed, beginning to identify strengths and possible changes they might make. Evaluate their products as they are developed, beginning to identify strengths and possible changes they might make. Earl more fruit and vegetables Begin to use techniques such as cutting, peeling and grating. Evaluate their products. Evaluate their products as they are developed, leading they strengths and possible changes they might make. Evaluate their products as they are developed, leading they are developed they are developed. Evaluate their products as they are developed they are developed they are developed they are developed. Evaluate their products as they are developed they are developed they are developed to a training they are developed. Evaluate their products as they are developed they are developed they are developed. Evaluate their products. Evaluate their products as t	to make	,		Work safely and accurately	using appropriate tools,	Use skills in using different	make working models. Use tools and equipment
Evaluating processes and products (Evaluate) Evaluate their product by discussing how well it works in relation to the purpose. Evaluate their products as they are developed, beginning to identify strengths and possible changes they might make. Food & Nutrintion Food & Eat more fruit and vegetables Begin to use techniques such as cutting, peeling and grating. Use a knife to cut some Pruit and vegetables In different ways. Evaluate their product against their design criteria. Talk about their product, saying what they like and dislike about them. Evaluate their products as they are developed, identifying strengths and possible changes they might make. Evaluate their products as they are developed, identifying strengths and possible changes they might make. Evaluate their products as they are developed, identifying strengths and possible changes they might make. Evaluate their products as they are developed, identifying strengths and possible changes they might make. Evaluate their products as they are developed. Disassemble and evaluate familiar products. Evaluate their products carrying out appropriate tests. Evaluate their products carrying out appropriate tests. Evaluate their products as they are developed, identifying strengths and possible changes they might make. Evaluate their products as they are developed, identifying strengths and evaluate familiar products. Evaluate their products as they are developed. Disassemble and evaluate familiar products. Evaluate their products as they are developed. Disassemble and evaluate familiar products. Evaluate their products as they are developed. Disassemble and evaluate familiar products. Evaluate their products as they are developed. Disassemble and evaluate familiar products. Evaluate their products as they are developed. Disassemble and evaluate familiar products. Evaluate their products as they are t	products.	materials and components together using a variety of temporary methods, e.g.	materials in order to make	with a range of simple tools.	and components in		safely, accurately and confidently.
discussing how well it works in relation to the purpose. Evaluate their products as they are developed, beginning to identify strengths and possible changes they might make. Food & Eat more fruit and vegetables & Nutrition Begin to use techniques such as cutring, peeling and grating. Use a knife to cut some Fruit and vegetables. In different ways. Criteria. Talk about their product, against original design criteria e. Talk about their product, against original design criteria e. Talk about their product, against original design criteria e. Talk about their product, against original design criteria e. Talk about their product, against original design criteria e. Talk about their product, against original design criteria e. Talk about their product, against original design criteria e. Talk about their product, against original design criteria e. Talk about their product, against original design criteria e. Talk about their product, against original design criteria e.g. how well it meets its intended purpose. Disassemble and evaluate familiar products. Evaluate their products as they arriving out appropriate tests. Evaluate their products as they arriving out appropriate tests. Evaluate their products as they arriving out appropriate tests. Evaluate their products as they arriving out appropriate tests. Evaluate their products as they arriving out appropriate tests. Evaluate their products as they arriving out appropriate tests. Evaluate their products as they arriving out appropriate tests. Evaluate their products as they arriving out appropriate tests. Evaluate their products as they arriving out appropriate tests. Evaluate their products as they arriving out appropriate tests. Evaluate their products as they arriving out appropriate tests. Evaluate their products as they arriving out appropriate tests. Evaluate their products as they arriving out appropriate tests. Evaluate their products as they arriving out appropriate tests. Evaluate their products as they arriving out appropriate tests.	(Make)				ways.		
they are developed, beginning to identify strengths and possible changes they might make. Food & Eat-more fruit and vegetables Nutrition Begin to use techniques such as cutting, peeling and grating. Use a knife to cut some fruit and vegetables. In different ways. Indifferent ways. Indifferen	processes and	discussing how well it works in relation to the purpose. Evaluate their products as	criteria. Talk about their product, saying what they like and	against original design criteria e.g. how well it	during and at the end of the assignment. Evaluate their products	the original design specification.	Evaluate their products, identifying strengths and areas for development, and carrying out appropriate tests.
Food & Begin to use techniques such as cutting, peeling and grating. Use a knife to cut some fruit and vegetables. In different ways. Name a variety of pizza toppings. Food & Eat more fruit and vegetables Such as cutting, peeling and grating. Food vegetables Regin to use techniques such as cutting, peeling and grating. Know how to use techniques such as cutting, peeling and grating. Know how to prepare simple dishes safely and hygienically. Name a variety of pizza toppings.	(Evaluate)	beginning to identify strengths and possible	Evaluate their products as they are developed,			personally and seek	Record their evaluations using drawings with labels.
Food & Nutrition Eat more fruit and vegetables Nutrition Begin to use techniques such as cutting, peeling and grating. Use a knife to cut some fruit and vegetables. In different ways Food Vegetables Know how to use techniques such as cutting, peeling and grating. Know how to use techniques such as cutting, peeling and grating. Know how to prepare simple dishes safely and hygienically. Name a variety of pizza toppings. Know how to prepare themselves and a work			possible changes they might				Evaluate against their original criteria and suggest ways that their product could be improved.
Nutrition Segin to use techniques such as cutting, peeling and grating. Sieving, rolling and grating.			Techr	inical skills and k	nowledge		
Nutrition Begin to use techniques such as cutting, peeling and grating. Such as cutting, peeling and grating. Know how to prepare simple dishes safely and hygienically. Such as cutting, peeling and grating. Know how to prepare simple dishes safely and hygienically. Name a variety of pizza toppings. Know how to prepare themselves and a work	Food						Burgers
Use a knife to cut some fruit and vegetables. In different ways Name a variety of pizza toppings. Click to cut some seasonal foods. Know how to prepare themselves and a work		Begin to use techniques such as cutting, peeling and	such as cutting, peeling and grating.		including slicing, dicing, beating, whisking, folding, sieving, rolling and grating.		Use cooking skills including slicing, dicing, beating, whisking, folding, sieving, rolling and grating, independently and
1991.90		fruit and vegetables. In	dishes safely and hygienically. Name a variety of pizza		seasonal Foods. Know how to prepare		confidently. Work safely and hygienically with confidence and independence.
Peel a banana, apple and cura mber. Use the model of the balanced plate to evaluate balanced plate to evaluate			Use the model of the balanced plate to evaluate		space to cook safely in, learning the basic rules to		Know that most foods we buy have nutrition labels to help us make informed
how healthy different pizzas are. Understand basic food hygiene e.g. washing hands, Explore different types of Know that different parts of the world have different seasonal food.		Understand basic food	pizzas are.		of the world have different		choices about what we eat. Know that calories come from fats, proteins and
cleaning surfaces. bread and evaluate which would work best for a pizza base. Discuss the benefits and problems of unseasonal food being available in shops all year round.		cleaning surfaces. Name a variety of fruits	would work best for a pizza		problems of unseasonal food being available in shops		carbohydrates. Compare different burgers and assess which is
Use adjectives to describe the taste, smell and texture of a variety of fruits and belong to. Identify which food group a variety of pizza toppings Know that some foods, like wheat, are available all year round in the UK.		Use adjectives to describe the taste, smell and texture	variety of pizza toppings		wheat, are available all year		healthiest based on its nutrition label. Explain some of the
vegetables. Sort pizza toppings into Know that some fruits and groups based on different groups based on different Know that some fruits and groups based on different		vegetables. Know that some fruits and	groups based on different		can speed up or slow down		different ways in which burger patties are cooked. Follow a recipe to make a
vegetables need to be washed, cut, cored, peeled or grated before they can be eaten. criteria, e.g. animal vs plant products. the ripening process to make fruits and vegetables available all year round. Explain why each of the Know some of the nutrients		washed, cut, cored, peeled or grated before they can	products.		make fruits and vegetables available all year round.		beef, turkey or vegetable burger patty. Add ingredients to a basic
food groups is important we get from fruits,			food groups is important for a balanced diet.				burger patty to reflect global cuisine. Follow a recipe to make
dairy products.				•	Í.	İ	rollow a recibe to make
			pizza following given criteria Evaluate their finished pizza,		are in season in the UK and which are available all year		different burger sauces, including salsa, tzatziki and barbecue sauce.

Use knowledge of seasonal food to design healthy meals and menus

						and for a particular purpose or dietary need.
						Make and evaluate a burger, following their recipe and design.
Textiles		Puppets Explore a variety of puppets, identifying and labelling their features.		Seasonal stockings. Evaluate the function and visual appeal of a variety of Christmas stockings.	Fashion and Textiles Know that products that are woven together are called textiles.	
		Cut out felt using a simple template.		Use pins to temporarily fasten two pieces of fabric together	Know that different textiles have different properties, and can match these to their purpose.	
		Stick pieces of felt together to make a finger puppet.		Use running stick, back stitch, overstitch and zigzag stitch to join two pieces of fabric together.	Identify straight stitch, zigzag stitch, whip/blanket stitch, blind stitch, buttonhole stitch and	
		Add pieces of felt and other materials to a finger puppet to create features, such as eyes, hats and		Identify a variety of decorative techniques that have been used to decorate Christmas stockings.	overlock stitch on a variety of ready-made garments. Describe what the job of a	
		mouths. Use running stitch to join two pieces of fabric		Sew a button, bead, sequin or pipe cleaner onto a piece of fabric	fashion designer entails. Sew a basting stitch. Sew a whip stitch.	
		together. Use overstitch to join two pieces of fabric together.		Embroider shapes and patterns into a piece of fabric.	Sew a hem. Sew back stitch.	
		Sew a button onto a piece of fabric.		Use appliqué to add decoration to a piece of fabric.	Sew an appliqué decoration. Use back stitch to	
		Design and make a glove puppet by sewing two pieces of fabric together and adding decorations.		Use a template to cut out front and back pattern pieces. Design and make a Christmas stocking	embroider. Know what a pattern piece is and why they are important when designing a garment.	
		Follow a design to make a glove puppet by sewing two pieces of fabric together and adding decorations.		incorporating a range of decorative techniques Use a template to cut out	Use pattern pieces to measure, mark, cut and sew fabric	
		Evaluate their finished glove puppet by identifying what went well and what could be		front and back pattern pieces. Follow a design to create a Christmas stocking.	Design a drawstring bag, including the necessary pattern pieces.	
		improved.		Evaluate the function and visual appeal of their finished Christmas stocking.	Sew design elements according to design criteria. Join two pieces of fabric by	
					hand sewing, using an appropriate stitch. Evaluate their finished	
Charakasa	Stable Structures		British Inventors	Making Mini Greenhouses	product against a set of design criteria. Bridges	Bird House Builders
Structures	Identify the features of toy garages. Know what the word 'stable'		Explain how concrete is used to make structures more stable.	Know what a greenhouse is and how they work. Explore a range of	Know what beams and pillars are and how they are used in bridge construction.	Investigate the appearance and function of a variety of different bird houses.
	means. Make changes to the design of a stable structure to		Create a structure strong enough to hold a dictionary using just newspaper and	different greenhouses. Know how greenhouses are used today.	Predict which beams will be strongest from their cross-section.	Identify what materials have been used to construct a variety of bird houses and suggest how the
	make it fit for purpose. Explore a range of materials and evaluate the		tape.	Explain how the shape of a structure affects its stability.	Test the strength of different beam shapes using paper and card.	parts have been joined together. Know what a flat pack
	usefulness of their properties for a particular project.			Know that the weight of the structure needs to be evenly spread on the base	Explain what a truss is and how trusses make bridges stronger.	diagram is and can use it to identify each part of a structure.
	Explore how to make stable structures that hold a given object.			to make it secure. Know that the wider a structure's base is, the	Identify the three types of trusses commonly used in bridge design.	Create a flat pack diagram of a constructed bird house.
	Follow a design to make a stable structure. Know some ways to make a structure more stable.			more stable it will be. Use 3D nets to explore potential structures for a	Build a truss bridge spanning a width of 40cm using paper straws.	Draw an exploded diagram. Identify the tools associated with basic woodwork.
	Evaluate their finished structure against a set of given criteria.			greenhouse, assessing their stability. Investigate ways of making	Use a fair test to evaluate the strength of their truss bridge.	Measure, clamp, saw, sand and join wood.
	g. (), () () (), ()			a structure more stable, e.g. by inserting dowelling or adding triangles at the joins.	Explain how arches work to make bridges stronger. Test the arch heights to	Use a hand drill to drill a hole in a piece of wood.
				Experiment with a range of materials to test which would be most appropriate for making the structure	see which can bear the most load. Make an arch frame.	Know the safety rules they need to follow when doing woodwork.
				of a mini greenhouse. Design a mini greenhouse using specific design criteria.	Explain how suspension bridges use tension forces to work.	Design a bird house for a particular bird, taking into account the bird's needs. Select appropriate tools and
				Select appropriate tools and materials to make a mini greenhouse.	Design, make and evaluate a prototype suspension bridge using a scale of 1:100 according to specific design	materials to use when making a bird house. Create a sturdy bird house
				Follow their design to make a mini greenhouse	criteria.	frame using wood. Evaluate their finished bird

Evaluate their finished mini greenhouse for stability, effectiveness and visual appeal Evaluate their finished bird house, taking into account the views of others to improve their work.

					Use observation to evaluate the effectiveness of their bird house.
Mechanisms	Moving Minibeasts Make a sliding mechanism out of card.	Vehicles Investigate a range of	Storybooks Explore moving parts in	Moving toys Recognise the movement of a mechanism within a toy or	
	Know what a pivot and lever are.	vehicles, identifying and labelling their features. Know what an axle is.	storybooks, suggesting how they work and what purpose they serve. Explain what the words	model. Understand that a cam	
	Use a pivot and lever mechanism using card and a split pin.	Know what a chassis is.	'linkage', 'pivot', 'rotate' and 'lever' mean.	mechanism will change rotary motion into linear motion.	
	Make a wheel mechanism using card and a split pin. Match a mechanism to the	Explore different ways of using axles, chassis and wheels to create a moving base.	Use a paper concertina to make an object pop out of a book.	Investigate examples of cam toys describe how they work using appropriate vocabulary.	
	type of movement they produce. Design a moving minibeast	Design a vehicle with wheels, axles and chassis, as well as	Arrange and stick paper between pages to create a pop-out.	Explore how different shaped cams affect the movement of the follower.	
	picture to include a variety of moving mechanisms Follow a design to create a	a body Follow a design to make a moving vehicle.	Use levers to create moving parts.	Design and make a moving toy with a cam mechanism.	
	moving minibeast picture for a particular purpose. Evaluate their finished	Evaluate their finished moving vehicle.	Create moving wheel mechanisms to create different effects.	Evaluate their finished moving toy by identifying things that worked well and things that could be	
	moving minibeast picture by identifying things that worked well and things that could be improved		Experiment with different fonts and graphic design features.	improved.	
			Design pages of a storybook to include moving mechanisms and appropriate graphic features.		
			Follow their designs to create a storybook with moving mechanisms.		
			Evaluate how well their moving mechanisms work.		
Electrical			Evaluate the overall effectiveness of their storybook. Light-up signs		Programming Pioneers
systems			Explore and analyse illuminated signs.		Explain how computers and computer programs are used in a variety of products.
			Create a simple circuit with incandescent bulbs and a switch.		Explain how modern memory chips work to store information.
			Describe the difference between an LED and an incandescent light bulb.		Write an algorithm to suggest how various appliances might work.
			Create a simple circuit with an LED bulb and a resistor.		Know what a computer engineer is and what they do.
			Make a circuit with a string of LED lights. Design an illuminated light box against a set of design		Describe some examples of how computer hardware and software specialists work together to create new products.
			criteria. Select materials, tools and components to create a		Develop and build a prototype pedestrian crossing using computer programming.
			free-standing structure.		Develop, model and communicate ideas for an embedded system which

	Make a stable, free-	monitors and controls a
	standing structure to house	door, room or both.
	an electrical circuit.	
		Describe the typical design
	Strip, twist and join wire to	process for computer- controlled electronic
	make permanent	products.
	connections.	products.
	estilled tells.	Debug errors in an
	Insert an electrical circuit	algorithm.
	into a free-standing	Sigot III III.
	i i i i i i i i i i i i i i i i i i i	Suggest ways to change an
	structure to create an	algorithm to improve a
	illuminated light box.	system.
	Evaluate the effectiveness	Select and use electronic
	of their finished product	components to construct a
	against the design criteria.	prototype of an embedded
		computer-controlled room system.
		System.
		Evaluate their design for a
		computer-controlled
		system and consider the
		views of others to improve
		their work
Inventions and	British Inventors	Programming Ploneers
Achievements	Explain about the invention	Know that Charles Babbage
ACHEVELLIE 113	of the mackintosh.	created the first
		mechanical computer.
	Investigate ways of making	Know that Ada Lovelace is
	fabric waterproof.	referred to as the world's
		first computer
	Explain about the invention	programmer.
	of the world wide web.	F9
		Know that Steve Jobs and
	Describe how the invention	Steve Wozniak co-founded
	of the internet has changed	Apple, Inc. to make the
	the world	first Apple computers.
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