



	Progression in Design Technology							
Teaching	Placing the DT being studied in the context of similar past learning in the subject							
Sequence in	Brief review of learning covered in previous lesson/s							
Design	Teacher delivers a design brief, posing a problem to be solved in a context the children understand							
Technology	Children research existing products and possible construction materials/ingredients/tools.							
	Children create their own design, in response to the brief and their research.							
	Children make their product.							
	Children critically evaluate their work							

Strand	EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Research	<ul> <li>Children safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function.</li> <li>Children use what they have learnt about media and materials in original ways, thinking about uses and purposes.</li> <li>Children represent their own ideas, thoughts and feelings through design and technology</li> </ul>	<ul> <li>Explore a range of existin discussing how they are m how they work.</li> <li>Discuss how these produce help them with their own of the second secon</li></ul>	ng products, ade and acts could design	<ul> <li>Learn about h technology have</li> <li>Investigate an discussing their intended users.</li> </ul>	ow key events a e helped shape f d analyse a rang features, consti	and individuals the world. ge of existing p ruction, purpo	in design and products, se and





Strand	EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Design	Represent and communicate their own ideas and thoughts through design Begin to use the language of designing and making, e.g. join, build and shape. Learning about planning and adapting initial ideas to make them better.	<ul> <li>Select pictures to help develop ideas and explain what they are making and which materials they are using</li> <li>Discuss their work as it progresses</li> <li>say whether their products are for themselves or other users</li> <li>describe what their products are for</li> <li>generate ideas by drawing on their own experiences</li> </ul>	<ul> <li>Use pictures and words to convey what they want to make</li> <li>Use drawings to record ideas as they are developed</li> <li>Add notes to drawings to help explanations</li> <li>say how their products will work</li> <li>say how they will make their products suitable for their intended users</li> <li>use knowledge of existing products to help come up with ideas</li> </ul>	<ul> <li>Investigate products to the one being made to give a starting point for design</li> <li>Draw/sketc h product to help understand how they are made</li> <li>Think ahead about the order of their work</li> <li>describe the purpose of their products</li> </ul>	<ul> <li>investigate and analyse a range of existing functional survival products and draw/sketch products to help understand how and why they are made</li> <li>develop more than one design or adaptation of an initial design</li> <li>indicate the design features of their products that will appeal to intended users</li> <li>explain how particular parts of their products work</li> </ul>	<ul> <li>make well-chosen decisions on how to prepare food products taking into account the properties of ingredients and sensory characteristics</li> <li>select dishes for a particular purpose based on their knowledge of seasonality and typical South American ingredients.</li> <li>sketch and model alternative ideas and record ideas using annotated diagrams with increasing detail</li> <li>generate innovative ideas, drawing on research</li> <li>carry out research, using surveys, interviews, questionnaires and web-based resources</li> </ul>	<ul> <li>make design decisions, taking account of constraint s such as time, resources and cost</li> <li>identify the needs, wants, preferenc es and values of particular individuals and groups</li> </ul>





Strand	EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Make	To learn to construct with a purpose in mind Selects tools and techniques needed to shape, assemble and join materials. Safely use tools and materials	<ul> <li>Materials</li> <li>Measure and mark out card to be cut using a template</li> <li>Join the card to make a 3D container using glue and tape</li> <li>Cut materials safely using tools provided.</li> <li>Demonstrate a range of cutting and shaping techniques (such as tearing, cutting, folding and curling).</li> </ul>	<ul> <li>Construction</li> <li>Cut wood using a hacksaw</li> <li>Glue wood to strengthening corners</li> <li>Measure and mark out to the nearest centimetre.</li> <li>Demonstrate a range of joining techniques (such as gluing, hinges or combining materials to strengthen).</li> <li>Use wood to practise drilling, screwing, gluing and nailing materials to make products</li> </ul>	<ul> <li>Construction</li> <li>Use the coiling technique with clay to build a pot</li> <li>Join coils accurately using tools selected.</li> <li>Understand how a wide base of a 3D object makes it more stable</li> </ul>			

Strand	EYFS	• Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Make	To learn to	<ul> <li>Join their fabrics with</li> </ul>			<ul> <li>join textiles</li> <li>neatly using</li> </ul>		<ul> <li>Join fabrics by pinning and tacking nieces together</li> </ul>
Textiles	a purpose in mindSelects	glue or by using running			basic stitch techniques		<ul> <li>Stitch using a range of stitches including blanket stitch</li> </ul>
	tools and techniques needed to shape, assemble and join materials.	stitch, staples or over- sewing • Decorate their puppet with buttons, boads			<ul> <li>(running, back and oversewing)</li> <li>Decorate using cross stitch</li> <li>explore factoring and</li> </ul>		<ul> <li>Create objects that employ a seam allowance.</li> <li>Join textiles with a combination of stitching techniques (such as back stitch for seams and running stitch to attach decoration).</li> </ul>
	Safely use tools and materials	sequins, braids and ribbons			recreate some e.g. sew on buttons and create loops		<ul> <li>Use the qualities of materials to create suitable visual and tactile effects in the decoration of textiles (such as a soft decoration for comfort on a cushion).</li> </ul>





Make• Create a mechanis m using a lever• build on their scientific knowledge of the transference of forces in year 3 to choose appropriate mechanisms for a product (such as levers, winding mechanisms, pulleys and gears).• Build frameworks using a range of material to support mechanisms• Use the lever to move an object/pict ure• build on their scientific knowledge of pulley systems to solve a problem to demonstrate how the Egyptians made it easier to lift rocks using pulleys• Know how mechanisms• Use the lever to move an object/pict ure• draw on their knowledge of pulley systems to solve a problem to demonstrate how the Egyptians made it easier to lift rocks using pulleys• Convert rotary motion to linear using cams	

Strand	EYFS	Year 1	Year 2	Year 3	• Year 4	Year 5	Year 6
Make Electronics					<ul> <li>Understand and create an electrical circuit</li> <li>Create series and parallel circuits</li> <li>Know how simple electric circuits and components can be used to create functional products</li> <li>How to program a computer to control products</li> </ul>		<ul> <li>Draw on their knowledge of year 6 computing and science work on electrical circuits to design and create circuits using electronic kits that employ a number of components (such as resistor, LED's, transistors and chips)</li> <li>Know how more complex electric circuits and components can be used to create functional products</li> <li>Know how to program a computer to monitor changes in the environment and control their product</li> </ul>





Strand	EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Make Food			<ul> <li>Understanding the basic principles of a healthy diet</li> <li>that all food comes from plants or animals</li> <li>that food has to be farmed, grown elsewhere (e.g. home) or caught</li> <li>how to name and sort foods into the five groups in The eatwell plate</li> <li>that everyone should eat at least five portions of fruit and vegetables every day</li> <li>Developing a food vocabulary using taste, smell, touch and texture</li> <li>Grate and chop a range of ingredients</li> <li>Measure and weigh food items using non-statutory measures such as cups</li> <li>Demonstrate how to work safely and hygienically</li> <li>Assemble or cook ingredients.</li> </ul>	<ul> <li>Build on their food vocabulary acquired in key stage 1 by increasing their sensory vocabulary and knowledge around how foods feel, smell and taste</li> <li>Make healthy eating choices from an understanding of a balanced diet when designing their product. Know that to be active and healthy, food and drink are needed to provide energy for the body</li> <li>Say how and why they need to work safely and hygienically by providing examples they have used when preparing the food using utensils</li> <li>use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking</li> <li>Understand seasonality and</li> </ul>		<ul> <li>Use scales to measure accurately</li> <li>Cut and shape ingredients using appropriate tools and equipment</li> <li>Decorate dishes based on knowledge of simple ingredients used to decorate dishes</li> <li>Understand the importance of correct storage and handling of ingredients (using knowledge of micro- organisms).</li> <li>Measure accurately and calculate ratios of ingredients to scale up or down from a recipe.</li> <li>Create and refine recipes, including ingredients, methods</li> <li>that seasons may affect the food available</li> <li>how food is processed into ingredients that can be eaten or used in cooking</li> </ul>	





	<ul> <li>which products can</li> <li>be grown locally and</li> <li>which can't. Know</li> <li>that food is grown</li> <li>(such as tomatoes,</li> <li>wheat and</li> <li>potatoes), reared</li> <li>(such as pigs,</li> <li>chickens and cattle)</li> <li>and caught (such as</li> <li>fish) in the UK,</li> <li>Europe and the</li> <li>wider world</li> <li>Measure ingredients</li> <li>to the nearest gram</li> <li>accurately.</li> <li>Follow a recipe.</li> <li>Assemble or cook</li> <li>ingredients</li> </ul>	<ul> <li>how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking</li> <li>that recipes can be adapted to change the appearance, taste, texture and aroma</li> <li>that different food and drink contain different substances – nutrients, water and fibre – that are needed for health</li> </ul>
--	---	--





Strand	EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6			
Evaluate	Begin to talk about changes made during the making process, e.g. making a decision to use a different joining method.	<ul> <li>Evaluate Existing Products:</li> <li>what products are</li> <li>who products are for</li> <li>what products are for</li> <li>Say what they like and do not like about the product they have made and why</li> <li>Talk about their design and identify good and bad points</li> </ul>	<ul> <li>Evaluate Existing Products:</li> <li>what products are</li> <li>who products are for</li> <li>what products work</li> <li>how products work</li> <li>how products are used</li> <li>where products might be used</li> <li>what materials products are made from</li> <li>what they like and dislike about products</li> <li>Describe the purpose of the product</li> <li>Evaluate how well it does its job (shows movement)</li> <li>Discuss how closely their finished product meets their design criteria</li> </ul>	<ul> <li>Evaluate existing products</li> <li>where products were designed and made</li> <li>when products were designed and made</li> <li>whether products can be recycled or reused</li> <li>Discuss how well the product meets the design criteria and how well it meets the needs of the user</li> <li>Evaluate their product and consider and explain how it could be improved.</li> </ul>	<ul> <li>Evaluate existing products</li> <li>where products were designed and made</li> <li>when products were designed and made</li> <li>when products can be recycled or reused</li> <li>evaluate against own design criteria</li> <li>consider the strengths and weaknesses of their work in relation to its function</li> <li>Understand how key events and individuals in design and technology have helped shape the world</li> </ul>	<ul> <li>Evaluate existing Products</li> <li>how much products cost to make how innovative products are</li> <li>how sustainable the materials in products are</li> <li>what impact products have beyond their intended purpose</li> <li>Consider the viewpoints of other when evaluating their work</li> <li>Evaluate the process of design and making the product</li> </ul>	<ul> <li>Critically evaluate the quality of the design, manufacture and fitness for purpose of their products as they design and make</li> <li>Justify decisions about materials and methods of construction.</li> </ul>			
Subject Specific Vocabulary	helped shape the world         Design: 1. plan to do something with a specific purpose in mind         2. do a drawing of something before making it         Designer: 1. a person who creates a plan for something they want to make         2. KS2 – also focus on 'designer' as a job title/career, e.g. 'fashion designer'         Technology: using what we know about Science to help us make useful things         Product: an outcome piece with a function/that does something - not necessarily a thing which can be sold         Brief: the initial instructions that tell us what we need to do in our project         User: the person who we are designing our product for, whose needs/wants must be taken into account									





Strand	EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Topic Specific Vocabulary	materials tools construct make cut join strong ingredients healthy cook taste	brief product evaluate problem- solving textiles needle thread pin running stitch cut join construct structure stable	label technology ingredients healthy chopping board hygiene chef balanced nutritious appealing cut join moving picture mechanism lever slider pivot strengthen	intended user annotated sketch component hygiene utensils slice dice recipe street food texture oven temperature salad coil	design criteria pattern piece running stitch cross stitch applique embroidery textile designer battery circuit switch bulb electrical engineer mechanical system pulley driver follower load transport mechanical engineer	computer-aided design hygiene cross contamination local produce seasonality bake fry spices frame structure triangulation strengthen reinforce greenhouse agricultural engineer	battery circuit switch monitor control program electrical engineer pattern pieces back stitch tension seam allowance turn out fastener fashion designer ethical product corporate social responsibility