Sand Hutton and Warthill Primary Schools Progression of skills – Design and Technology

		Working with	tools, equipment, materials	and components to make qu	uality products	
EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Begin to create their design using basic techniques. Start to build structures, joining components together. Look at simple hinges, wheels and axles. Use technical vocabulary when appropriate. Begin to use scissors to cut straight and curved edges and hole pinches to punch holes. Explore using/ holding basic tools such as a saw or hammer. Use adhesives to join material.	Begin to make their design using appropriate techniques. Begin to build structures, exploring how they can be made stronger, stiffer and more stable. Explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products. With help measure, mark out, cut and shape a range of materials. Explore using tools e.g. scissors and a hole punch safely. Begin to assemble, join and combine materials and components together using a variety of temporary methods e.g. glues or masking tape. Begin to use simple finishing techniques to improve the appearance of their product.	Begin to select tools and materials; use correct vocabulary to name and describe them. Build structures, exploring how they can be made stronger, stiffer and more stable. With help measure, cut and score with some accuracy. Learn to use hand tools safely and appropriately. Start to assemble, join and combine materials in order to make a product. Demonstrate how to cut, shape and join fabric to make a simple product. Use basic sewing techniques. Start to choose and use appropriate finishing techniques based on own ideas.	Select a wider range of tools and techniques for making their product i.e. construction materials and kits, textiles, food ingredients, mechanical components and electrical components. Explain their choice of tools and equipment in relation to the skills and techniques they will be Using. Start to understand that mechanical and electrical systems have an input, process and output. Start to understand that mechanical systems such as levers and linkages or pneumatic systems create movement. Know how simple electrical circuits and components can be used to create functional products. Measure, mark out, cut, score and assemble components with more accuracy. Start to work safely and accurately with a range of simple tools. Start to think about their ideas as they make progress and be willing to change things if this helps them to improve their work. Start to measure, tape or pin, cut and join fabric with some accuracy.	Select a wider range of tools and techniques for making their product safely. Know how to measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques. Start to join and combine materials and components accurately in temporary and permanent ways. Know how mechanical systems such as cams or pulleys or gears create movement. Understand how more complex electrical circuits and components can be used to create functional products. Continue to learn how to program a computer to monitor changes in the environment and control their products. Understand how to reinforce and strengthen a 3D framework. Now sew using a range of different stitches, to weave and knit. Demonstrate how to measure, tape or pin, cut and join fabric with some accuracy. Begin to use finishing techniques to strengthen and improve the appearance of their product using a range of equipment including ICT.	Select appropriate materials, tools and techniques e.g. cutting, shaping, joining and finishing, accurately. Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities. Understand how mechanical systems such as cams or pulleys or gears create movement. Know how more complex electrical circuits and components can be used to create functional products and how to program a computer to monitor changes in the environment and control their products. Understand that mechanical and electrical systems have an input, process and output. Begin to measure and mark out more accurately. Demonstrate how to use skills in using different tools and equipment safely and accurately With growing confidence cut and join with accuracy to ensure a good-quality finish to the product Weigh and measure accurately (time, dry ingredients, liquids). Use finishing techniques to strengthen and improve the appearance of their product using a range of equipment including ICT.	Confidently select appropriate tools, materials, components and techniques and use them. Use tools safely and accurately. Assemble components to make working models. Aim to make and to achieve a quality product. With confidence pin, sew and stitch materials together to create a product. Demonstrate when make modifications as they go along. Construct products using permanent joining techniques. Understand how mechanical systems such as cams or pulleys or gears create movement. Know how more complex electrical circuits and components can be used to create functional products and how to program a computer to monitor changes in the environment and control their products. Know how to reinforce and strengthen a 3D framework. Understand that mechanical and electrical systems have an input, process and output. Use finishing techniques to strengthen and improve the appearance of their product using a range of equipment including ICT.

	Evaluating processes and products							
EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6		
Say what they like and	Start to evaluate their	Evaluate their work	Start to evaluate their	Evaluate their products	Start to evaluate a	Evaluate their products,		
do not like about items	product by discussing	against their design	product against original	carrying out appropriate	product against the	identifying strengths		
they have made and	how well it works in	criteria.	design criteria	tests.	original design	and areas for		
attempt to say why.	relation to the purpose		e.g. how well it meets		specification and by	development, and		
	(design criteria).	Look at a range of	its intended purpose	Start to their work both	carrying out tests.	carrying out appropriate		
Begin to talk about		existing products		during and at the end of		tests.		
their designs as they	When looking at	explain what they like	Begin to disassemble	the assignment.	Evaluate their work			
develop and identify	existing products	and dislike about	and evaluate familiar		both during and at the	Evaluate their work		
good and bad points.	explain what they like	Products and why.	products and consider	Be able to disassemble	end of the assignment.	both during and at the		
	and dislike about		the views of others to	and evaluate familiar		end of the assignment.		
Start to talk about	Products and why.	Start to evaluate their	improve them.	products and consider	Begin to evaluate it			
changes made during		products as they are		the views of others to	personally and seek	Record their evaluations		
the making process.	Begin to evaluate their	developed, identifying	Evaluate the key designs	improve them.	evaluation from others.	using drawings with		
	products as they are	strengths and possible	of individuals in design			labels.		
Discuss how closely	developed, identifying	changes they might	and technology has	Evaluate the key	Evaluate the key			
their finished products	strengths and possible	make.	helped shape the world.	designs of individuals in	designs of individuals in	Evaluate against their		
meet their design	changes they might			design and technology	design and technology	original criteria and		
criteria.	make.	With confidence talk		has helped shape the	has helped shape the	suggest ways that their		
		about their ideas, saying		world.	world.	product could be		
		what they like and				improved.		
		dislike about them.						
						Evaluate the key designs		
						of individuals in design		
						and technology has		
						helped shape the		
						world.		

			Food and Nutrition			
EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Begin to develop a food vocabulary using taste, smell, texture and feel. Explore familiar food products e.g. fruit and vegetables. Stir, spread, knead and shape a range of food and ingredients. Begin to work safely and hygienically. Start to think about the need for a variety of foods in a diet. Measure and weigh food items, non statutory measures e.g. spoons, cups.	Year 1 Begin to understand that all food comes from plants or animals. Explore the understanding that food has to be farmed, grown elsewhere (e.g. home) or caught. Start to understand how to name and sort foods into the five groups in 'The Eat well plate' Begin to understand that everyone should eat at least five portions of fruit and vegetables every day. Know how to prepare simple dishes safely and hygienically, without using a heat source. Know how to use techniques such as cutting, peeling and grating.	Year 2 Understand that all food comes from plants or animals. Know that food has to be farmed, grown elsewhere (e.g. home) or caught. Understand how to name and sort foods into the five groups in 'The Eat well plate' Know that everyone should eat at least five portions of fruit and vegetables every day. Demonstrate how to prepare simple dishes safely and hygienically, without using a heat source. Demonstrate how to use techniques such as cutting, peeling and grating.	1	Year 4 Understand that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world. Understand how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source. Know how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking. Know that a healthy diet is made up from a variety and balance of different food and drink, as depicted in 'The Eat well plate' Know that to be active and healthy, food and drink are needed to provide energy for the body.	Year 5 Understand that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world. Begin to understand that seasons may affect the food available. Understand how food is processed into ingredients that can be eaten or used in cooking. Know how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source Start to understand how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking. Begin to understand that different food and drink contain different	Year 6 Know that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world. Understand that seasons may affect the food available. Understand how food is processed into ingredients that can be eaten or used in cooking. Know how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source Understand how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking. Know different food and drink contain different substances – nutrients, water and fibre – that