

Design & Technology Progression Map and End Points

St Joseph's RC Primary School



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Food Cut. peel or mix ingredients safely and hygierically. With support measure ingredients. Mix or assemble ingredients. Materials Cut materials safely using tools provided under supervision Develop a range of cutting and folding) Develop a range of joining techniques (such as tearing, and folding) Develop a range of joining techniques (such as a gluing, sticking or combining Food Cut. peel or grate ingredients ingredients safely using safely and hygierically. Measure or weigh using appropriate utensils. Measure or weigh using appropriate utensils. Measure ingredients to the nearest gram accurately. Measure and mark out to the nearest centimetre. Demonstrate a range of cutting appropriate tools. Demonstrate a range of cutting and shaping techniques (such as aghing, sticking or combining.) Demonstrate a range of cutting and saging. Prepare ingredients Nygienically using appropriate utensils. Measure ingredients to the nearest gram accurately. Measure a guing. Measure or weigh using appropriate utensils. Measure ingredients to the nearest gram accurately. Measure a guing. Measure and mark out to the nearest millimetre. Apply appropriate cutting. Measure or weigh using appropriate utensils. Measure ingredients Measure ingredients Measure ingredients Measure ingredients Measure ingredients to the nearest gram accurately. Measure ingredients	Design and Technology Curriculum Progression					
Cut. peel or mix ingredients safely and hygienically. Measure or weigh using measuring cups or electronic scales. Materials Cut materials safely using tools provided under supervision Develop a range of cutting and shaping techniques (such as tearing, and folding) Develop a range of joining techniques (such as galuing, and folding) Develop a range of joining techniques (such as galuing, sticking or combining Cut materials and shaping techniques (such as gluing, sticking or combining Cut materials and shaping techniques (such as gluing, sticking or combining Cut materials and shaping techniques (such as gluing, sticking or combining Cut materials and safely using techniques (such as gluing, sticking or combining Cut materials and safely using techniques (such as gluing, sticking or combining Cut materials and mark out to the nearest certimetre. Demonstrate a range of cutting, and shaping techniques (such as gluing, sticking or combining Cut materials and hygienically, using appropriate utensils. Measure ingredients to the nearest gram accurately. Materials Prepare ingredients Neasure ingredients Neasure ingredients to the nearest gram accurately. Materials Cut materials safely using tools provided. Materials Cut materials accurately Assemble or cook ingredients (controlling the temperature of the oven or hob, if cooking). Materials Cut materials accurately Assemble or cook ingredients. Neasure ingredients to the nearest gram accurately. Materials Cut materials safely using tools provided. Cut materials saf	Skills Focus	End of EYFS	End of KSI	End of Lower KS2	End of Upper KS2	
gluing, hinges or combining materials to strengthen). Textiles Shape textiles using templates. Join textiles using glue, staples Decorate textiles through sticking on other materials Textiles Join textiles using templates. Textiles Shape textiles using templates. Textiles Textiles Textiles Textiles Include cuts within the perimeter of the material (such as slots or cut outs). Select appropriate joining techniques. Select appropriate joining techniques. Textiles Textiles Understand the need for a the qualities of materials Textiles	To master practical	Food Cut, peel or mix ingredients safely With support measure ingredients Mix or assemble ingredients. Materials Cut materials safely using tools provided under supervision Develop a range of cutting and shaping techniques (such as tearing, cutting, and folding) Develop a range of joining techniques (such as gluing, sticking or combining materials to strengthen). Textiles Shape textiles using templates. Join textiles using glue, staples Decorate textiles through	Food Cut, peel or grate ingredients safely and hygienically. Measure or weigh using measuring cups or electronic scales. Assemble or cook ingredients. Materials Cut materials safely using tools provided. Measure and mark out to the nearest centimetre. Demonstrate a range of cutting and shaping techniques (such as tearing, cutting, folding and curling). Demonstrate a range of joining techniques (such as gluing, hinges or combining materials to strengthen). Textiles Shape textiles using templates. Join textiles using running stitch.	Food Prepare ingredients hygienically using appropriate utensils. Measure ingredients to the nearest gram accurately. Follow a recipe. Assemble or cook ingredients (controlling the temperature of the oven or hob, if cooking). Materials Cut materials accurately and safely by selecting appropriate tools. Measure and mark out to the nearest millimetre. Apply appropriate cutting and shaping techniques that include cuts within the perimeter of the material (such as slots or cut outs). Select appropriate joining techniques. Textiles Understand the need for a	Food • Understand the importance of correct storage and handling of ingredients (using knowledge of micro-organisms). • Measure accurately and calculate ratios of ingredients to scale up or down from a recipe. • Demonstrate a range of baking and cooking techniques. • Create and refine recipes, including ingredients, methods, cooking times and temperatures. Materials • Cut materials with precision and refine the finish with appropriate tools (such as sanding wood after cutting or a more precise scissor cut after roughly cutting out a	

 Explore products that use a battery to produce sounds/lights

Computing

Explore creating a design using software.

Construction

 Use materials to practise drilling, screwing, gluing and nailing materials to make and strengthen products.

Mechanics

 Create a product that uses a slider techniques (such as dyeing, adding sequins or printing).

Electricals and Electronics

 Diagnose faults in battery operated devices (such as low battery, water damage or battery terminal damage).

Computing

 Model designs using software.

Construction

 Use materials to practise drilling, screwing, gluing and nailing materials to make and strengthen products.

Mechanics

 Create products using levers, wheels and winding mechanisms.

- Join textiles with appropriate stitching.
- Select the most appropriate techniques to decorate textiles.

Electricals and Electronics

Create series and parallel circuits.

Computing

 Control and monitor models using software designed for this purpose.

Construction

- Choose suitable techniques to construct products or to repair items.
- Strengthen materials using suitable techniques.

Mechanics

 Use scientific knowledge of the transference of forces to choose appropriate mechanisms for a product (such as levers, winding mechanisms, pulleys and gears). to cut and shape (such as the nature of fabric may require sharper scissors than would be used to cut paper).

Textiles

- Create objects (such as a cushion) that employ a seam allowance.
- Join textiles with a combination of stitching techniques (such as back stitch for seams and running stitch to attach decoration).
- 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).

Electricals and Electronics

 Create circuits using electronics kits that employ a number of components (such as LEDs, resistors, transistors and chips).

Computing

 Write code to control and monitor models or products.

				Construction Develop a range of practical skills to create products (such as cutting, drilling and screwing, nailing, gluing, filing and sanding). Mechanics Convert rotary motion to linear using cams. Use innovative combinations of electronics (or computing) and mechanics in product designs.
Designing Understanding contexts, users and purposes	• Design a simple product	 End of KSI Design products that have a clear purpose and an intended user. Use simple design criteria State what their products are, who and what they are for and how they will work. Use software to design. 	 End of Lower KS2 Design with purpose by identifying opportunities to design. Use software to design and represent product designs Gather information about user needs Develop their own design criteria Describe the user, purpose and design features of their products and explain how they will work. 	 End of Upper KS2 Carry out research Design with the user in mind, motivated by the service a product will offer (rather than simply for profit). Develop a simple design specification Use prototypes, cross-sectional diagrams and computer aided designs to represent designs. Describe the user, purpose and design features of their products and explain how they will work.

Generating developing, modelling and communication ideas	Generate ideas using their own experiences Use knowledge of existing products to help come up with ideas Develop and communicate ideas by talking and drawing. Model ideas by exploring materials, components and construction kits and by making templates and mock—ups	Generate ideas by drawing on their own experiences to use knowledge of existing products to help come up with ideas Develop and communicate ideas by talking and drawing Model ideas by exploring materials, components and construction kits and by making templates and mock—ups Use information and communication technology, where appropriate, to develop and communicate their ideas	 Share and clarify ideas through discussion · model their ideas using prototypes and pattern pieces Use annotated sketches, cross-sectional drawings and exploded diagrams to develop and communicate their ideas Use computeraided design to develop and communicate their ideas In early KS2 pupils should also: Generate realistic ideas, focusing on the needs of the user 	 Generate innovative ideas drawing on research Use a range of drawing skills, discussion, prototypes, pattern pieces and computer-aided design Make design decisions that take account of the availability of resources Make design decisions, taking account of constraints such as time, resources and cost
Making	End of EYFS • Make a simple product	 End of KSI Make a simple product, refining the design as work progresses. 	 End of Lower KS2 Make products by working efficiently (such as by carefully selecting materials). 	 End of Upper KS2 Make products through stages of prototypes, making continual refinements.
			Order the main stages of making	 Produce appropriate list of tools, equipment and materials that they need
Planning	Make a simple plan Select equipment and materials	 Plan by suggesting what to do next Select from a range of tools and equipment, explaining their choices Select from a range of materials and components according to their characteristics 	Plan by suggesting what to do next Select from a range of suitable tools, equipment, materials and components and explain their choices.	 Formulate step by step plans as a guide to making Select tools, equipment, materials and components suitable for the task Explain their choice of tools and equipment in relation to the skills and techniques they will be using

Practical skills and techniques	 Follow procedures for safety and hygiene Mark out, cut, shape, join and finish a range of materials. 	 Follow procedures for safety and hygiene Measure, mark out, cut, shape, assemble, join, combine and finish a range of materials and components, 	 Follow procedures for safety and hygiene Use a wider range of materials and components. Measure, mark out, cut, shape, assemble, join, combine and finish with some accuracy. 	 Explain their choice of materials and components according to functional properties and aesthetic qualities Follow procedures for safety and hygiene Use a wider range of materials and components. Measure, mark out, cut, shape, assemble, join, combine and finish with accuracy.
Exiting Products: To take inspiration from design throughout history	Explore a range of objects to identify likes and dislikes	 Explore objects and designs to identify what materials they are made from and what they like and dislike about them. Explore who and what products are for, how they work and are used Suggest improvements to existing designs. Explore how products have been created. 	 End of Lower KS2 Investigate how well products have been designed and made, whether they are fit for purpose and meet user needs. Investigate why materials have been chosen, the methods of construction used and how well they work. Identify some of the great designers in all of the areas of study (including pioneers in horticultural techniques) to generate ideas for designs. Disassemble products to understand how they work. Improve upon existing designs, giving reasons for 	 End of Upper KS2 Investigate how well products have been designed and made, whether they are fit for purpose and meet user needs. Investigate why materials have been chosen, the methods of construction used and how well they work and how innovative and sustainable they are. Combine elements of design from a range of inspirational designers throughout history, giving reasons for choices. Evaluate the design of products so as to suggest improvements to the user experience.

			choices.	Create innovative designs that improve upon existing products.
Evaluating and improving own ideas and products	Evaluate a simple product	 Evaluating and improving design as work progresses Make simple judgements about their products and ideas against design criteria. 	 Refine work and techniques as work progresses, continually evaluating the product design. Evaluate their ideas and products against their design criteria, 	 Ensure products have a high quality finish, using art skills where appropriate. Identify strengths and areas to develop in their ideas and products against their design specification. Consider the views of others to make improvements.
Key events and individuals	Not a requirement in EYFS and KSI	 Know about inventors, designers, engineers, chefs and manufacturers, who have developed ground breaking products. 		
Technical Knowledge	End of EYFS	End of KSI	End of Lower KS2	End of Upper KS2
Making products work	Can talk about: The simple properties of materials and components. the movement of simple mechanisms:	 Know about the simple working characteristics of materials and components; the movement of simple mechanisms; how freestanding structures can be made stronger, stiffer and more stable, Use the correct technical vocabulary, 	 Know that materials have functional and aesthetic qualities. Know that systems have an input, process and output. Know how to program a computer to control their products. Know how to make strong, stiff shell structures. Use the correct technical vocabulary. 	 Know that materials have functional and aesthetic qualities. Know that systems have an input, process and output. Know how to program a computer to control and monitor their products. Know how to reinforce and strengthen a framework. Use the correct technical wocabulary.

Cooking and Nutrition	End of EYFS	End of KSI	End of Lower KS2	End of Upper KS2
Where food comes from	 Know that food comes from plants or animals 	 Know that food comes from plants or animals and that it is farmed or caught. 	Know that food is grown, reared and caught in the UK, Europe and the wider world.	 Know that food is grown, reared and caught in the UK, Europe and the wider world. Know that seasons may affect the food available. Know how food is processed into ingredients,
Food preparation, cooking and nutrition	 Know how to prepare simple dishes safely and hygienically, without a heat source. 	 Know how to prepare simple dishes safely and hygienically, without a heat source. Name and sort foods into groups. Know that everyone should eat at least five portions of fruit and vegetables a day. 	 Know how to prepare simple dishes safely and hygienically. Know that a healthy diet is made from a variety and balance of different food and drink, Know that food and drink are needed to provide energy for the body. 	 Know how to prepare and cook a variety of dishes safely and hygienically using, where appropriate, a heat source. Know that different food and drink contain nutrients, water and fibre that are needed for health.

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Design and Technology End Points					
EYFS					
 Pupils can design and make products that solve real and relevant problems within a variety of contexts 	Pupils can consider their own and others' needs, wants and values when considering design criteria	Pupils can use and apply mathematics, science, computing and art through DT Pupils can learn how to take calculated risks in designing stage			
Pupils can evaluate and test their ideas and products against a design criteria	Pupils can understand the basic principles of a healthy diet	Pupils understand where food has come from			
Year					
 Pupils can design and make products that solve real and relevant problems within a variety of contexts 	Pupils can consider their own and others' needs, wants and values when considering design criteria	Pupils can use and apply mathematics, science, computing and art through DT Pupils can learn how to take calculated risks in designing stage			
 Pupils can evaluate and test their ideas and products against a design criteria 	Pupils can understand the basic principles of a healthy diet	Pupils understand where food has come from			
Year 2					
 Pupils can design and make products that solve real and relevant problems within a variety of contexts 	Pupils can consider their own and others' needs, wants and values when considering design criteria	Pupils can use and apply mathematics, science, computing and art through DT Pupils can learn how to take calculated risks in designing stage			
Pupils can evaluate and test their ideas and products against a design criteria	Pupils can understand the basic principles of a healthy diet	Pupils understand where food has come from			
Year 3					
Pupils can use creativity and imagination to design and make	Pupils can acquire a broad range of subject knowledge and draw on	Pupils can learn how to take risks, becoming resourceful, innovative, Pupils can critique, evaluate and test their ideas and products and			

products that solve real and relevant problems within a variety of contexts	disciplines such as mathematics, science, engineering, computing and art during the design process	enterprising and capable citizens	the work of others
Pupils can evaluate and test their ideas and products against a design criteria	Pupils can generate develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams	Pupils can prepare and cook a range of savoury dishes using a range of cooking techniques	Pupils can understand the principles of a healthy diet
Year 4			
 Pupils can use creativity and imagination to design and make products that solve real and relevant problems within a variety of contexts 	Pupils can acquire a broad range of subject knowledge and draw on disciplines such as mathematics, science, engineering, computing and art during the design process	Pupils can learn how to take risks, becoming resourceful, innovative, enterprising and capable citizens	 Pupils can critique, evaluate and test their ideas and products and the work of others
Pupils can evaluate and test their ideas and products against a design criteria	Pupils can generate develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams	Pupils can prepare and cook a range of savoury dishes using a range of cooking techniques	Pupils can understand the principles of a healthy diet
Year 5			
 Pupils can use creativity and imagination to design and make products that solve real and relevant problems within a variety of contexts, considering their own and others' needs, wants and values 	Pupils can acquire a broad range of subject knowledge and draw on disciplines such as mathematics, science, engineering, computing and art in the design process	Pupils can through the evaluation of past and present design and technology develop a critical understanding of its impact on daily life and the wider world	 Pupils can critique, evaluate and test their ideas and products and the work of others effectively?
 Pupils can build and apply a repertoire of knowledge, understanding and skills in order to design and make high-quality prototypes and products for a wide 	Pupils can use increasingly complex mechanical systems in their designs	Pupils can understand and apply the principles of nutrition and learn how to cook using a range of cooking techniques?	

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range of users			
Year 6			
 Pupils can use creativity and imagination to design and make products that solve real and relevant problems within a variety of contexts, considering their own and others' needs, wants and values of nutrition and learn how to cook using a range of cooking techniques 	Pupils can acquire a broad range of subject knowledge and draw on disciplines such as mathematics, science, engineering, computing and art in the design process?	Pupils can through the evaluation of past and present design and technology develop a critical understanding of its impact on daily life and the wider world	Pupils can critique, evaluate and test their ideas and products and the work of others effectively?
 Pupils can build and apply a repertoire of knowledge, understanding and skills in order to design and make high-quality prototypes and products for a wide range of users? 	Pupils can use increasingly complex mechanical systems in their designs	Pupils can understand and apply the principles.	