



Reception		Year One	Year Two	End of Key Stage Expectations
Within the Reception year: Return to and build on their previous learning. Refining ideas and developing their ability to represent them. Create collaboratively, sharing ideas, resources and skills. Develop their small motor skills so that they can use a range of tools competently, safely and confidently. e.g. pencils for drawing and writing, paintbrushes, scissors, knives forks and spoons.	Design	Begin to explore how products have been created. Design products that have a clear purpose and an intended user with support. Make simple diagrams to show my design. Develop design criteria with a group.	Explore how products have been created. Design products that have a clear purpose and an intended user. Draw diagrams to show a design. Develop own design criteria.	 Design purposeful. Functional, appealing products for themselves and other users based on a design criteria. Generate, develop, model and communicate their ideas through talking, drawing templates, mock ups and where appropriate, information and communication technology.
Early Learning Goals Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function. Share their creations, explaining the process they have used. Use a range of small tools, including scissors, paintbrushes and cutlery.				





	Cut safely using tools provided. Begin to demonstrate a range of cutting and shaping techniques such as tearing, cutting and folding.	Cut materials safely using tools provided. Measure and mark out to the nearest centimetre.	Select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately
	Begin to demonstrate a range of joining techniques such as gluing and combining materials to	Demonstrate a range of cutting and shaping techniques such as tearing, cutting, folding and curling.	Select from and use a wide range of materials and components, including
Make	strengthen. Begin to create products using	Demonstrate a range of joining techniques such as gluing, hinges, or combining materials to strengthen.	construction materials, textiles and ingredients, according to their characteristics.
Σ	levers.	Join textiles using running stitch.	
	Begin to refine the design as work progresses.	Create products using levers, wheels and axles.	
	Begin to choose the right materials for making a product according to the properties needed.	Refine the design as work progresses.	
		Choose the right materials for making a product according to the properties needed.	





Evaluate	Begin to explore objects to identify likes and dislikes of the designs. Begin to suggest improvements to existing designs. Evaluate a design or product against given design criteria. Begin to show an understanding of how historical events or people have helped shape the technological world today.	Explore objects to identify likes and dislikes of the designs. Suggest improvements to existing designs. Evaluate design or product against design criteria.	 Explore and evaluate a range of existing products. Evaluate their ideas and products against design criteria.
Technical Knowledge	Beginning to use knowledge of materials and their properties to strengthen, stiffen or reinforce products. Develop an understanding of how to use mechanical systems like levers, pivots and sliders.	Use knowledge of materials and their properties to strengthen, stiffen or reinforce products. Understand and use mechanical systems like gears, pulleys, levers and linkages in my designs and products?	 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





	Begin to talk about how to be healthy.	Talk about how to be healthy.	Use the basic principles of a healthy and varied diet.
Cooking and Nutrition	Begin to show understanding of a varied diet. Show some understanding about where different foods come from. Cut, peel or grate ingredients safely and hygienically with some	Show understanding of a varied diet. Talk about where different foods come from. Cut, peel or grate ingredients safely and hygienically.	Understand where food comes from.
ooking ar	support. Begin to measure or weigh using	Measure or weigh using measuring cups or scales. Assemble or cook ingredients.	
Ö	measuring cups or scales. Begin to assemble or cook	Show understanding of safety when	
	ingredients.	cooking ingredients.	
	Show some understanding of safety when cooking ingredients.		





	Year Three	Year Four	Year Five	Year Six	End of Key Stage Expectations
Design	Show that my design meets a range of requirements. Put together a plan which shows the equipment and tools I need. Describe a design using an accurately labelled diagram.	Design with purpose by identifying opportunities to design.	Come up with a range of ideas after the information collecting stage. Take a user's view into account when designing. Use cross sectional planning to show my design.	Design with the user in mind, motivated by the service a product will offer (rather than simply for profit). Use prototypes, crosssectional diagrams and computer aided designs to represent designs. Create innovative designs that improve upon existing products.	 Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computeraided design
Make	Use a range of tools and equipment accurately. Measure, mark out, assemble and join materials and components with some accuracy.	Cut materials accurately and safely by selecting appropriate tools. Measure and mark out to the nearest millimetre. Understand the need for a seam allowance. Join textiles with appropriate stitching. Make products by working efficiently (e.g. by carefully selecting materials)?	Cut materials more accurately. Ensure a product has a seam allowance. Join textiles efficiently using a simple stitch. Use a range of tools and equipment expertly.	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 shape).	 Select from and use a wider range of tools and equipment to perform practical tasks (for example, 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.





Evaluate	Look at products and talk about how they work. Practise my evaluation skills by evaluating existing products. Evaluate my own products. Suggest a change that could be made to improve a product.	Improve upon existing designs, giving reasons for choices. Identify some of the great designers in all of the areas of study to generate ideas for designs.	Test and evaluate my final product. Evaluate the design to suggest improvements, considering the materials and methods that have been used. Can I evaluate the appearance and function against the original criteria. Explain how a product will appeal to the audience. Think about the aesthetic qualities of work. Think about the	Make products through stages of prototypes, making continual refinements. Ensure products have a high quality finish, using art skills where appropriate. Evaluate the design of products so as to suggest improvements to the user experience.	•	Investigate and analyse a range of existing products. Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work. Understand how key events and individuals in design and technology have helped shape the world.
			Think about the functionality of work produced.			





Ψ	Select appropriate joining techniques. Select the most appropriate techniques to decora textiles.	Choose appropriate tools to cut, shape and justify choices with my knowledge (such as the nature of fabric may require sharper scissors than would be used to cut paper).	Show an understanding of the qualities of materials to choose appropriate tools to cut and shape (such as the nature of fabric may require sharper scissors than would be used to cut naper)	 Apply their understanding of how to strengthen, stiffen and reinforce more complex structures. Understand and use mechanical systems in their products (for example, gears, pulleus, cams, levers and
Technical Knowledge		Begin to use the qualities of materials to create suitable visual and tactile effects in the decoration of textiles. Can I write code to control and monitor models or products.	cut paper). Create circuits using electronics kits that employ a number of components (such as LEDs, resistors, transistors and chips). Use innovative	 pulleys, cams, levers and linkages). Understand and use electrical systems in their products (for example, series circuits incorporating switches, bulbs, buzzers and motors). Apply their understanding of
		products.	combinations of electronics (or computing) and mechanics in product designs.	computing to program, monitor and control their products.





	Choose the right	Prepare ingredients	Understand the	Understand and apply the
	ingredients for a	hygienically using	importance of correct	principles of a healthy and
	product.	appropriate utensils.	storage and handling of	varied diet.
			ingredients (using	
	Say what to do to	Measure ingredients to	knowledge of micro-	 Prepare and cook a variety of
	be hygienic and	the nearest gram	organisms).	predominantly savoury dishes
_	safe.	accurately.		using a range of cooking
tio			Measure accurately and	techniques.
ıtri	Use equipment	Follow a recipe.	calculate ratios of	
Cooking and Nutrition	safely.		ingredients to scale up or	 Understand seasonality, and
pu			down from a recipe.	know where and how a variety
g	Make sure that			of ingredients are grown,
si.	product looks		Demonstrate a range of	reared, caught and processed.
00	attractive.		baking and cooking	, 3
O			techniques.	
	Describe how my		· ·	
	combined		Create and refine	
	ingredients come		recipes, including	
	together.		ingredients, methods,	
			cooking times and	
			temperatures.	