	KNOWLEDGE PROGRESSION IN DESIGN TECHNOLOGY AT THE FOUNDATION STAGE					
	Personal, Social and	Physical Development	Understanding the	Expressive Arts and		
	<b>Emotional Development</b>		World	Design		
THREE AND FOUR YEAR OLDS	Know how to select and use activities and resources, with help when needed. This helps them to achieve a goal they have chosen or one which is suggested to them.	<ul> <li>Know how to use large muscle movements to wave flags and streamers, paint and make marks.</li> <li>Know which resources to choose to carry out their own plan.</li> <li>Know how to use one handed tools and equipment, for example, making snips in paper with scissors</li> </ul>	Know how to explore different items and know how some things work.	<ul> <li>Know how to make imaginative and complex 'small worlds' with blocks and construction kits, such as a city with different buildings and a park.</li> <li>Know that they can explore different materials freely, in order to develop their ideas about how to use them and what to make.</li> <li>Develop their own ideas and then decide which materials to use to express them.</li> <li>Know how to create closed shapes with continuous lines, and begin to use these shapes to represent objects.</li> </ul>		

KNOWLEDGE PROGRESSION IN DESIGN TECHNOLOGY AT THE FOUNDATION STAGE				
	Physical Development	Expressive Arts and Design		
RECEPTION	<ul> <li>Progress towards a more fluent style of moving, with developing control and grace.</li> <li>Develop their small motor skills and know how to use a range of tools competently, safely and confidently.</li> <li>Know how to use their core muscle strength to achieve a good posture when sitting at a table or sitting on the floor.</li> </ul>	<ul> <li>Know how to explore, use and refine a variety of artistic effects to express their ideas and feelings.</li> <li>Know that they can return to and build on their previous learning, refining ideas and developing their ability to represent them.</li> <li>Know how to create collaboratively, sharing ideas, resources and skills.</li> </ul>		

KNOWLEDGE PROGRESSION IN DESIGN TECHNOLOGY AT THE FOUNDATION STAGE				
	Physical Development	Expressive Arts and Design		
EARLY LEARNING GOALS	Fine Motor Skills  • Know how to use a range of small tools, including scissors, paintbrushes and cutlery.	<ul> <li>Creating with Materials</li> <li>Know how to safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function.</li> <li>Know that they can share their creations, explaining the process they have used.</li> </ul>		

	KNOWLEDGE PROGRESSION IN DESIGN TECHNOLOGY AT KEY STAGE ONE.				
NATIONAL	• design purposeful, functional, appealing products for themselves and other users based on design criteria				
CURRICULUM	• generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology				
	• select from and use a range of tools and equipment to perform practical tasks				
	• select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics				
	explore and evaluate a range of existing products				
	evaluate their ideas and products against design criteria				
	• build structures, exploring how they can be made stronger, stiffer and more stable				
	• explore and use mechanisms				
	• use the basic principles of a healthy and varied diet to prepare dishes				
	• understand where food comes from				
YEAR ONE	Marvellous Mechanisms (mechanisms)				
	Know how to operate moving books.				
	• Know about mechanisms such as sliders and levers, including how to make and operate them.				
	• Know how to push and pull and how to move right, left, up, down, forwards, backwards, in and out.				
	Know how a mechanism can be used to create a movement.				
	• Know that scissors are used to cut and that a split pin can be used as a pivot - to fix things together whilst still allowing them to move.				
	How can we improve a toy from the past? (mechanisms)				

- Know how wheels allow an object to move.
- Know why wheels are round and designed the way they are.
- Know some different techniques for attaching wheels and axles.
- Know that the appearance of a product can be enhanced with finishing techniques such as painting.

#### **Fabulous Food (cooking and nutrition)**

- Know what healthy food is.
- Know what fruit and vegetables are and know the names and tastes of a range of different ones.
- Know how to safely and hygienically handle and prepare fruits and vegetables.
- Know a variety of methods for preparing food e.g. cutting, grating, slicing, peeling.
- Know how to assemble and present food for others to eat.

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	• select from and use a range of tools and equipment to perform practical tasks	
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	• build structures, exploring how they can be made stronger, stiffer and more stable	
	• explore and use mechanisms	
	• use the basic principles of a healthy and varied diet to prepare dishes	
	• understand where food comes from	
YEAR TWO	Where Would an Animal Like to Live? (use of materials & construction)	
	Know how zoos contribute to the conservation of endangered species.	
	• Know what zoo enclosures look like and how they are designed to suit the animal that lives there.	
	Know the names of a range of different materials and their properties.	
	• Know how to cut and shape materials, joining them together to create strong, stiff and stable constructions.	
	Super Salads (cooking and nutrition)	
	• Know the names of a wider range of vegetables and some words that can be used to describe them.	
	Know how to collect and represent basic data.	
	• Know a range of techniques for cutting vegetables and be able to select the most appropriate one.	
	Know how to prepare food safely and hygienically.	
	Know about some foods that complement each other.	
	Know where vegetables and carbohydrates like potatoes and pasta come from.	
	Can We Put On a Puppet Show? (textiles)	
	Know some techniques used for creating a variety of different puppets.	
	Know techniques for joining fabrics including stitching, stapling, pinning and gluing.	
	Know how to use research to influence design decisions.	

# KNOWLEDGE PROGRESSION IN DESIGN TECHNOLOGY AT LOWER KEY STAGE TWO. NATIONAL • use research and develop design criteria to inform the design of innovative, functional, CURRICULUM • 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 computer-aided design • 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 • 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 apply their understanding of how to strengthen, stiffen and reinforce more complex structures • understand and use mechanical systems in their products • understand and use electrical systems in their products • apply their understanding of computing to program, monitor and control their products. • understand and apply the principles of a healthy and varied diet • prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques • understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed YEAR THREE How Can a Poster be Interactive? (mechanisms) • Know how levers and linkages can be used to create different movements. • Know how to measure, mark out, cut and join card and paper to create mechanisms of a certain size. Sandwich Snacks (cooking and nutrition) • Know where and how a variety of ingredients are grown and harvested. • Know the names of a range of different breads and know some words that can be used to describe them. • Know how to work safely and hygienically in the kitchen. • Know how to hold ingredients securely whilst cutting them. Know how to combine ingredients based on texture, appearance and taste. • Know how to make a sandwich that they will enjoy. How Do People Keep Their Money Safe? (textiles) • Know more techniques for joining and fastening fabrics including zips and Velcro.

• Know what changes have been made within textile production and products, comparing old with new.

• Know to develop sewing skills by using a wider range of stitching techniques.

- Know how to incorporate research into creating an annotated design.
- Know about the importance of creating a plan to achieve a desired outcome.

# KNOWLEDGE PROGRESSION IN DESIGN TECHNOLOGY AT LOWER KEY STAGE TWO. 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 computer-aided design
- 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
- 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
- apply their understanding of how to strengthen, stiffen and reinforce more complex structures
- understand and use mechanical systems in their products
- understand and use electrical systems in their products
- apply their understanding of computing to program, monitor and control their products.
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#### YEAR FOUR How Can We Help People in Need? (materials)

**NATIONAL** 

CURRICULUM

- Know what a shell structure is.
- Know how shell structures can be made including the materials they are made from, how they are stiffened and strengthened and how they are made appealing to certain users.
- Know how to construct nets in a range of different shapes, including techniques like scoring and cutting.
- Know how to design based on an audience.
- Know how computer-aided design (CAD) can be used effectively, and when it should not be used.
- Know how to use CAD to improve our work.

#### Light It Up (materials and electrical components)

- Know how battery-powered products work, including examples with a range of different switches.
- Know how reading lights are made fit for purpose, including their intended audience.
- Know how lights and lamps have changed and developed over time.
- Know how to make manually controlled, simple series circuits with batteries and different types of switches, bulbs and buzzers and to apply this learning to include a circuit within a product.

• Know how to make sure that electrical products are safe for use.

#### Riverside Picnics (cooking and nutrition)

- Know the names of the different food groups and give examples of foods in each group.
- Know and understand the basic principles of a healthy and varied diet.
- Know how to plan a meal that forms part of a healthy and varied diet, incorporating the different food groups.

# KNOWLEDGE PROGRESSION IN DESIGN TECHNOLOGY AT UPPER KEY STAGE TWO. **NATIONAL** • use research and develop design criteria to inform the design of innovative, functional, CURRICULUM • 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 computer-aided design • 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 • 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 apply their understanding of how to strengthen, stiffen and reinforce more complex structures • understand and use mechanical systems in their products • understand and use electrical systems in their products • apply their understanding of computing to program, monitor and control their products. • understand and apply the principles of a healthy and varied diet • prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques • understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed YEAR FIVE **Birdhouse Builders (materials)** Know what a frame structure is. • Know how frame structures, both permanent and portable, are used and when we might see them in everyday life. • Know how frame structures can be strengthened, stiffened and reinforced. • Know about key events and individuals related to their study of frame structure, e.g. Stephen Sauvestre (Eiffel Tower), Thomas Farnolls Pritchard (Iron Bridge). • Know how to use triangulation to reinforce square frameworks. • Know how to safely and accurately use junior hacksaws, bench hooks, square section wood, card triangles and hand drills to construct wooden frames. • Know how to identify potential problems by creating a prototype. Food from Other Cultures (cooking and nutrition)

• Know the names of some traditional Islamic dishes and be able to describe their taste and appearance.

Know about nutritional value and why it is important to know before eating a food.

• Know and understand that all foods have nutritional values.

- Know the names of the essential nutrients and why we need them in our bodies.
- Know the name of a famous chef in this area and be able to relay some key facts about her.
- Know the names of the ingredients used to create bread and those that can be added to enhance flavour.

#### **Talking Textiles (textiles and materials)**

- Know how fabric shapes can be combined.
- Know how designers have impacted fabrics used today and different products.
- Know whether products are functional or decorative.
- Know about a range of cushion products including what their purpose is and how they have been constructed.
- Know how to use iron-transfer paper.
- Know about a range of different stitching techniques.

## NATIONAL CURRICULUM

- 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 computer-aided design
- 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
- investigate and analyse a range of existing products
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- understand how key events and individuals in design and technology have helped shape the world
- apply their understanding of how to strengthen, stiffen and reinforce more complex structures
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- understand and use electrical systems in their products
- apply their understanding of computing to program, monitor and control their products.
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- understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed

#### YEAR SIX

#### <u>Programming Propaganda (electrical components)</u>

- Know the names of some products that operate through changes in the environment.
- Be able to talk about the advantages of computer control programs to operate products.
- Know some facts about a key individual within this area of DT.
- Know how to create more complex circuits including series circuits where two output devices are controlled by one switch and parallel circuits.
- Know how to use a computer to control their circuit.

#### **Spanish Tapas (cooking and nutrition)**

- Know the names of some traditional Spanish dishes and what they look like.
- Know and understand that all foods have nutritional values.
- Know about nutritional value and why it is important to know before eating a food.
- Know the names of the essential nutrients and why we need them in our bodies.
- Know about seasonality.
- Know about how key chefs have contributed to Spanish cuisine.
- Know some key facts about a Spanish chef.
- Know how to enhance the flavour of a dish with herbs and spices, etc. and know the names of some of these ingredients.
- Know how to cook safely using a range of kitchen utensils and hot appliances.

### **Terrific Toys (mechanical components and materials)**

- Know what different types of movement look like: rotary, oscillating and reciprocating.
- Know the different components of a moving mechanism: the cam and the follower.
- Know how to change the movement of a follower.
- Know how to use market research to design a product.
- Know how to accurately cut, shape and join wood