

The Greville Primary School –Progression Map

D.T.

National curriculum	Design	Make	Evaluate
Early Years	 work within a range of contexts - story based, home, school, playground use existing examples to generate ideas begin to talk about their designs use language of designing and making (join, build, shape, longer, shorter, heavier etc.) 	 construct with a purpose, using a variety of resources use simple tools and techniques build / construct with a wide range of objects select tools & techniques to shape, assemble and join replicate structures with materials / components 	 adapt work if necessary dismantle, examine, talk about existing objects/structures consider and manage some risks practise some appropriate safety measures independently talk about how things work look at similarities and differences between existing objects / materials / tools show an interest in technological toys
Year 1	 use pictures and words to explain what they want to design and make say whether it is for themselves or someone else and how it will work use drawings to record ideas as they are developed select materials from a limited range that will meet the design criteria research similar existing products 	 explain what I'm making and why describe what I need to do next select tools/equipment to cut, shape, join, finish and explain choices measure, mark out, cut and shape, with support choose suitable materials and explain choices try to use finishing techniques to make product look good work in a safe and hygienic manner 	 talk about my work, linking it to what I was asked to do talk about existing products considering: use, materials, how they work, audience, where they might be used talk about existing products, and say what is and isn't good talk about things that other people have made begin to talk about what could make product better
Year 2	 have own ideas and plan what to do next explain what I want to do and describe how I may do it explain purpose of product, how it will work and how it will be suitable for the user describe design using pictures, words, models, diagrams design products for myself and others following design criteria choose best tools and materials, and explain choices 	 explain what I am making and why it fits the purpose make suggestions as to what I need to do next. join materials/components together in different ways measure, mark out, cut and shape materials and components, with support. describe which tools I'm using and why choose suitable materials and explain choices depending on characteristics. use finishing techniques to make product look good 	 describe what went well, thinking about design criteria talk about existing products considering: use, materials, how they work, audience, where they might be used; express personal opinion evaluate how good existing products are talk about what I would do differently if I were to do it again and why

		work and hydical and	
	use knowledge of existing products to produce ideas	work safely and hygienically	
Year 3	begin to research others' needs show design meets a range of requirements describe purpose of product follow a given design criteria have at least one idea about how to create product create a plan which shows order, equipment and tools describe design using an accurately labelled sketch and words make design decisions explain how product will work make a prototype	select suitable tools/equipment, explain choices; begin to use them accurately select appropriate materials, fit for purpose. work through plan in order consider how good a product will be begin to measure, mark out, cut and shape materials/components with some accuracy begin to assemble, join and combine materials and components with some accuracy begin to apply a range of finishing techniques with some accuracy	 look at design criteria while designing and making use design criteria to evaluate finished product say what I would change to make design better begin to evaluate existing products, considering: how well they have been made, materials, whether they work, how they have been made, fit for purpose begin to understand by whom, when and where products were designed learn about some inventors/designers/engineers/chefs/ manufacturers of ground-breaking products
Year 4	 use research for design ideas show design meets a range of requirements and is fit for purpose begin to create own design criteria have at least one idea about how to create product and suggest improvements for design. produce a plan and explain it to others say how realistic the plan is. include an annotated sketch make and explain design decisions considering availability of resources explain how product will work make a prototype 	select suitable tools and equipment, explain choices in relation to required techniques and use accurately select appropriate materials, fit for purpose; explain choices work through a plan in order. realise if product is going to be good quality measure, mark out, cut and shape materials/components with some accuracy assemble, join and combine materials and components with some accuracy apply a range of finishing techniques with some accuracy	 refer to design criteria while designing and making use criteria to evaluate product begin to explain how I could improve original design evaluate existing products, considering: how well they've been made, materials, whether they work, how they have been made, fit for purpose discuss by whom, when and where products were designed research whether products can be recycled or reused know about some inventors/designers/engineers/chefs/manufacturers of ground-breaking products
Year 5	 take a user's view into account when designing begin to consider needs/wants of individuals/groups when designing and ensure product is fit for purpose create own design criteria have a range of ideas produce a logical, realistic plan and explain it to others. 	use selected tools/equipment with good level of precision produce suitable lists of tools, equipment/materials needed select appropriate materials, fit for purpose; explain choices, considering functionality create and follow detailed step-by-step plan explain how product will appeal to an audience	 evaluate quality of design while designing and making evaluate ideas and finished product against specification, considering purpose and appearance. test and evaluate final product evaluate and discuss existing products, considering: how well they've been made, materials, whether they work, how they have been made, fit for purpose

	 use cross-sectional planning and annotated sketches make design decisions considering time and resources. clearly explain how parts of the product will work. model and refine design ideas by making prototypes 	 mainly accurately measure, mark out, cut and shape materials/components mainly accurately assemble, join and combine materials/components mainly accurately apply a range of finishing techniques use techniques that involve a small number of steps begin to be resourceful with practical problems 	 begin to evaluate how much products cost to make and how innovative they are research how sustainable materials are talk about some key inventors/designers/engineers/ chefs/manufacturers of groundbreaking product
Year 6	 draw on market research to inform design use research of user's individual needs, wants, requirements for design identify features of design that will appeal to the intended user create own design criteria and specification come up with innovative design ideas follow and refine a logical plan. use annotated sketches, cross-sectional planning and exploded diagrams make design decisions, considering, resources and cost clearly explain how parts of design will work, and how they are fit for purpose independently model and refine design ideas by making prototypes 	 use selected tools and equipment precisely produce suitable lists of tools, equipment, materials needed, considering constraints select appropriate materials, fit for purpose; explain choices, considering functionality and aesthetics create, follow, and adapt detailed step-bystep plans explain how product will appeal to audience; make changes to improve quality accurately measure, mark out, cut and shape materials/components accurately assemble, join and combine materials/components accurately apply a range of finishing techniques use techniques that involve a number of steps be resourceful with practical problems 	 evaluate quality of design while designing and making; is it fit for purpose? keep checking design is best it can be. evaluate ideas and finished product against specification, stating if it's fit for purpose test and evaluate final product; explain what would improve it and the effect different resources may have had do thorough evaluations of existing products considering: how well they've been made, materials, whether they work, how they've been made, fit for purpose evaluate how much products cost to make and how innovative they are research and discuss how sustainable materials are consider the impact of products beyond their intended purpose discuss some key inventors/designers/engineers/chefs/manufacturers of ground-breaking products

National curriculum	Technical Knowledge				Cooking and Nutrition
	Materials/ Structures	Mechanisms	Textiles	Electrical Systems	
	Recognise that a range oSelect and use technolog	Begin to understand some food preparation tools, techniques and processes			
Early Years	Begin to know about the simple working characteristics of materials and components	 Show an interest in toys with buttons and mechanisms Begin to understand the movement of simple mechanisms such as levers, sliders and wheels 	Use vocabulary to describe elements of different textiles e.g. soft, smooth, rough, fluffy, thick, thin	 Show an interest in toys that work using electricity Begin to understand that some toys or appliances need batteries to work 	 Practise stirring, mixing, pouring, blending Discuss how to make an activity safe and hygienic Discuss use of senses Understand need for variety in food Begin to understand that eating well contributes to good health
Year 1	 begin to measure and join materials, with some support describe differences in materials suggest ways to make material/product stronger 	begin to use levers and sliders	measure, cut and join textiles to make a product, with some support choose suitable textiles		 describe textures wash hands & clean surfaces think of interesting ways to decorate food say where some foods come from, (i.e. plant or animal) describe differences between some food groups (i.e. sweet, vegetable etc.) discuss how fruit and vegetables are healthy cut, peel and grate safely, with support
Year 2	 measure materials describe some different characteristics of materials join materials in different ways use joining, rolling or folding to make it stronger use own ideas to try to make product stronger 	use levers or sliders begin to understand how to use wheels and axles	 measure textiles join textiles together to make a product, and explain how I did it carefully cut textiles to produce accurate pieces explain choices of textile understand that a 3D textile structure can be 		 explain hygiene and keep a hygienic kitchen describe properties of ingredients and importance of varied diet say where food comes from (animal, underground etc.) describe how food is farmed, home-grown, caught draw eat well plate; explain there are groups of food describe "five a day"

			made from two identical fabric shapes		cut, peel and grate with increasing confidence
Year 3	 use appropriate materials work accurately to make cuts and holes join materials begin to make strong structures 	select appropriate tools / techniques alter product after checking, to make it better begin to try new/different ideas use simple lever and linkages to create movement	join different textiles in different ways choose textiles considering appearance and functionality begin to understand that a simple fabric shape can be used to make a 3D textiles project		 carefully select ingredients use equipment safely make product look attractive think about how to grow plants to use in cooking begin to understand food comes from UK and wider world describe how healthy diet= variety/balance of food/drinks explain how food and drink are needed for active/healthy bodies. prepare and cook some dishes safely and hygienically grow in confidence using some of the following techniques: peeling, chopping, slicing, grating, mixing, spreading, baking
Year 4	 measure carefully to avoid mistakes attempt to make product strong continue working on product even if original didn't work make a strong, stiff structure 	 select most appropriate tools / techniques explain alterations to product after checking it grow in confidence about trying new / different ideas. use levers and linkages to create movement 	 think about user when choosing textiles think about how to make product strong begin to devise a template explain how to join things in a different way understand that a simple fabric shape can be used to make a 3D textiles project 	use circuits that includes a number of components incorporate a switch into product	 explain how to be safe/hygienic think about presenting product in interesting/ attractive ways understand ingredients can be fresh, pre-cooked or processed begin to understand about food being grown, reared or caught in the UK or wider world describe eat well plate and how a healthy diet=variety / balance of food and drinks explain importance of food and drink for active, healthy bodies prepare and cook some dishes safely and hygienically use some of the following techniques: peeling, chopping, slicing, grating, mixing, spreading, kneading and baking
Year 5	select materials carefully, considering intended use of product and appearance	refine product after testing	 think about user and aesthetics when choosing textiles use own template 	•	explain how to be safe / hygienic and follow own guidelines

	 explain how product meets design criteria measure accurately enough to ensure precision ensure product is strong and fit for purpose begin to reinforce and strengthen a 3D frame 	grow in confidence about trying new / different ideas begin to use cams, pulleys or gears to create movement	 think about how to make product strong and look better think of a range of ways to join things begin to understand that a single 3D textiles project can be made from a combination of fabric shapes. 		 present product well - interesting, attractive, fit for purpose begin to understand seasonality of foods understand food can be grown, reared or caught in the UK and the wider world describe how recipes can be adapted to change taste, appearance, texture, aroma explain how there are different substances in food / drink needed for health prepare and cook some dishes safely and hygienically including, where appropriate, use of heat source use range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.
Year 6	 select materials carefully, considering intended use of the product, the aesthetics and functionality. explain how product meets design criteria reinforce and strengthen a 3D frame 	 refine product after testing, considering aesthetics, functionality and purpose incorporate hydraulics and pneumatics be confident to try new / different ideas use cams, pulleys and gears to create movement 	 think about user's wants/needs and aesthetics when choosing textiles make product attractive and strong make a prototype use a range of joining techniques think about how product might be sold think carefully about what would improve product understand that a single 3D textiles project can be made from a combination of fabric shapes. 	 use different types of circuit in product think of ways in which adding a circuit would improve product program a computer to monitor changes in environment or control a product 	 understand a recipe can be adapted by adding / substituting ingredients explain seasonality of foods learn about food processing methods name some types of food that are grown, reared or caught in the UK or wider world adapt recipes to change appearance, taste, texture or aroma. describe some of the different substances in food and drink, and how they can affect health prepare and cook dishes safely and hygienically including, where appropriate, the use of heat source. use a range of preparation and decoration techniques confidently