



Knowledge and Skills Progression: DT

Year group	Structures	Textiles	Cooking & Nutrition
Foundation (F1)	<p><u>Design</u></p> <ul style="list-style-type: none"> Begin to talk about their ideas. Explore a range of materials to make models. <p><u>Make</u></p> <ul style="list-style-type: none"> Begin to develop motor skills. Start to make models with adult assistance. <p><u>Evaluate</u></p> <ul style="list-style-type: none"> To start to talk about models they have made. <p><u>Knowledge</u></p> <ul style="list-style-type: none"> To become familiar with a range of materials. 	<p><u>Design</u></p> <ul style="list-style-type: none"> Designing a simple pattern with paper. Designing a bookmark. Choosing from available materials. <p><u>Make</u></p> <ul style="list-style-type: none"> Using a prepared needle and wool to practise threading. <p><u>Evaluate</u></p> <ul style="list-style-type: none"> Reflecting on a finished product and comparing to their design. <p><u>Knowledge</u></p> <ul style="list-style-type: none"> To know that a design is a way of planning our idea before we start. 	<p><u>Design</u></p> <ul style="list-style-type: none"> Designing soup packaging. <p><u>Make</u></p> <ul style="list-style-type: none"> Chopping plasticine safely. <p><u>Evaluate</u></p> <ul style="list-style-type: none"> Tasting the soup and giving opinions. Describing some of the following when tasting food: look, feel, smell and taste. <p><u>Knowledge</u></p> <ul style="list-style-type: none"> To know that vegetables are grown. To know that eating vegetables is good for us.
Reception (F2)	<p><u>Design</u></p> <ul style="list-style-type: none"> Making verbal plans and material choices. Developing a junk model. <p><u>Make</u></p> <ul style="list-style-type: none"> Improving fine motor/scissor skills with a variety of materials. Joining materials in a variety of ways (temporary and permanent). Joining different materials together. Describing their junk model, and how they intend to put it together. <p><u>Evaluate</u></p> <ul style="list-style-type: none"> Giving a verbal evaluation of their own and others' junk models with adult support. Checking to see if their model matches their plan. Considering what they would do differently if they were to do it again. Describing their favourite and least favourite part of their model. <p><u>Knowledge</u></p> <ul style="list-style-type: none"> To know there are a range to different materials that can be used to make a model and that they are all slightly different. Making simple suggestions to fix their junk model. 	<p><u>Design</u></p> <ul style="list-style-type: none"> Discussing what a good design needs. Designing a simple pattern with paper. Designing a bookmark. Choosing from available materials. <p><u>Make</u></p> <ul style="list-style-type: none"> Developing fine motor/cutting skills with scissors. Exploring fine motor/threading and weaving (under, over technique) with a variety of materials. Using a prepared needle and wool to practise threading. <p><u>Evaluate</u></p> <ul style="list-style-type: none"> Reflecting on a finished product and comparing to their design. <p><u>Knowledge</u></p> <ul style="list-style-type: none"> To know that a design is a way of planning our idea before we start. To know that threading is putting one material through an object. 	<p><u>Design</u></p> <ul style="list-style-type: none"> Designing a soup recipe as a class. Designing soup packaging. <p><u>Make</u></p> <ul style="list-style-type: none"> Chopping vegetables with support. <p><u>Evaluate</u></p> <ul style="list-style-type: none"> Tasting the soup and giving opinions. Describing some of the following when tasting food: look, feel, smell and taste. Choosing their favourite packaging design and explaining why. <p><u>Knowledge</u></p> <ul style="list-style-type: none"> To know that soup is ingredients (usually vegetables and liquid) blended together. To know that vegetables are grown. To recognise and name some common vegetables. To know that different vegetables taste different. To know that eating vegetables is good for us. To discuss why different packages might be used for different foods.

Year 1

Design

- Learning the importance of a clear design criteria.
- Including individual preferences and requirements in a design.

Make

- Making stable structures from card, tape and glue.
- Learning how to turn 2D nets into 3D structures.
- Following instructions to cut and assemble the supporting structure of a windmill
- Making functioning turbines and axles which are assembled into a main supporting structure.

Evaluate

- Evaluating a windmill according to the design criteria, testing whether the structure is strong and stable and altering it if it isn't.
- Suggest points for improvements.

Technical

- To understand that the shape of materials can be changed to improve the strength and stiffness of structures.
- To understand that cylinders are a strong type of structure (e.g. the main shape used for windmills and lighthouses).
- To understand that axles are used in structures and mechanisms to make parts turn in a circle.
- To begin to understand that different structures are used for different purposes.
- To know that a structure is something that has been made and put together.

Additional

- To know that a client is the person I am designing for.
- To know that design criteria is a list of points to ensure the product meets the clients needs and wants.
- To know that a windmill harnesses the power of wind for a purpose like grinding grain, pumping water or generating electricity.
- To know that windmill turbines use wind to turn and make the machine inside work.
- To know that a windmill is a structure with sails that are moved by the wind.
- To know the three main parts of a windmill are the turbine, axle and structure.

Design

- Using a template to create a design for a puppet.

Make

- Cutting fabric neatly with scissors.
- Using joining methods to decorate a puppet.
- Sequencing steps for construction.

Evaluate

- Reflecting on a finished product, explaining likes and dislikes.

Knowledge

- To know that 'joining technique' means connecting two pieces of material together.
- To know that there are various temporary methods of joining fabric by using staples, glue or pins.
- To understand that different techniques for joining materials can be used for different purposes.
- To understand that a template (or fabric pattern) is used to cut out the same shape multiple times.
- To know that drawing a design idea is useful to see how an idea will look.

Design

- Designing smoothie carton packaging by-hand.

Make

- Chopping fruit and vegetables safely to make a smoothie.
- Juicing fruits safely to make a smoothie.

Evaluate

- Tasting and evaluating different food combinations.
- Describing appearance, smell and taste.
- Suggesting information to be included on packaging.
- Comparing their own smoothie with someone else's.

Knowledge

- To know that a blender is a machine which mixes ingredients together into a smooth liquid.
- To know that a fruit has seeds.
- To know that fruits grow on trees or vines.
- To know that vegetables can grow either above or below ground.
- To know that vegetables is any edible part of a plant (e.g. roots: potatoes, leaves: lettuce, fruit: cucumber).

Year 2

Design

- Generating and communicating ideas using sketching and modelling.
- Learning about different types of structures, found in the natural world and in everyday objects.

Make

- Making a structure according to design criteria.
- Creating joints and structures from paper/card and tape.
- Building a strong and stiff structure by folding paper.

Evaluate

- Exploring the features of structures.
- Comparing the stability of different shapes.
- Testing the strength of own structures.
- Identifying the weakest part of a structure.
- Evaluating the strength, stiffness and stability of own structure.

Technical

- To know that shapes and structures with wide, flat bases or legs are the most stable.
- To understand that the shape of a structure affects its strength.
- To know that materials can be manipulated to improve strength and stiffness.
- To know that a structure is something which has been formed or made from parts.
- To know that a 'stable' structure is one which is firmly fixed and unlikely to change or move.
- To know that a 'strong' structure is one which does not break easily.
- To know that a 'stiff' structure or material is one which does not bend easily.

Additional

- To know that natural structures are those found in nature.
- To know that man-made structures are those made by people.

Design

- Designing a pouch.

Make

- Selecting and cutting fabrics for sewing.
- Decorating a pouch using fabric glue or running stitch.
- Threading a needle.
- Sewing running stitch, with evenly spaced, neat, even stitches to join fabric.
- Neatly pinning and cutting fabric using a template.

Evaluate

- Troubleshooting scenarios posed by teacher.
- Evaluating the quality of the stitching on others' work.
- Discussing as a class, the success of their stitching against the success criteria.
- Identifying aspects of their peers' work that they particularly like and why.

Knowledge

- To know that sewing is a method of joining fabric.
- To know that different stitches can be used when sewing.
- To understand the importance of tying a knot after sewing the final stitch.
- To know that a thimble can be used to protect my fingers when sewing.

Design

- Designing three wrap ideas based on a food combination which work well together

Make

- Chopping foods safely to make a wrap.
- Constructing a wrap that meets a design brief.
- Grating foods to make a wrap.
- Snipping smaller foods instead of cutting.

Evaluate

- Describing the taste, texture and smell of fruit and vegetables.
- Taste testing food combinations and final products.
- Describing the information that should be included on a label.
- Evaluating food by giving a score.

Knowledge

- To know that 'diet' means the food and drink that a person or animal usually eats.
- To understand what makes a balanced diet.
- To know that the five main food groups are: Carbohydrates, fruits and vegetables, protein, dairy and foods high in fat and sugar.
- To understand that I should eat a range of different foods from each food group, and roughly how much of each food group.
- To know that 'ingredients' means the items in a mixture or recipe.

Year 3

Design

- Designing a castle with key features to appeal to a specific person/purpose.
- Drawing and labelling a castle design using 2D shapes, labelling: -the 3D shapes that will create the features - materials needed and colours.
- Designing and/or decorating a castle tower on CAD software.

Make

- Constructing a range of 3D geometric shapes using nets.
- Creating special features for individual designs.
- Making facades from a range of recycled materials.

Evaluate

- Evaluating own work and the work of others based on the aesthetic of the finished product and in comparison to the original design.
- Suggesting points for modification of the individual designs.

Technical

- To understand that wide and flat based objects are more stable.
- To understand the importance of strength and stiffness in structures.

Additional

- To know the following features of a castle: flags, towers, battlements, turrets, curtain walls, moat, drawbridge and gatehouse - and their purpose.
- To know that a façade is the front of a structure.
- To understand that a castle needed to be strong and stable to withstand enemy attack.
- To know that a paper net is a flat 2D shape that can become a 3D shape once assembled.
- To know that a design specification is a list of success criteria for a product.

Design

- Designing and making a template from an existing cushion and applying individual design criteria.

Make

- Following design criteria to create a cushion or Egyptian collar.
- Selecting and cutting fabrics with ease using fabric scissors.
- Threading needles with greater independence.
- Tying knots with greater independence.
- Sewing cross stitch to join fabric.
- Decorating fabric using appliqué.
- Completing design ideas with stuffing and sewing the edges

Evaluate

- Evaluating an end product and thinking of other ways in which to create similar items.

Knowledge

- To know that applique is a way of mending or decorating a textile by applying smaller pieces of fabric to larger pieces.
- To know that when two edges of fabric have been joined together it is called a seam.
- To know that it is important to leave space on the fabric for the seam.
- To understand that some products are turned inside out after sewing so the stitching is hidden.

Design

- Designing a recipe for a savoury tart.

Make

- Following the instructions within a recipe.
- Tasting seasonal ingredients.
- Selecting seasonal ingredients.
- Peeling ingredients safely.
- Cutting safely with a vegetable knife.

Evaluate

- Establishing and using design criteria to help test and review dishes.
- Describing the benefits of seasonal fruits and vegetables and the impact on the environment.
- Suggesting points for improvement when making a seasonal tart.

Knowledge

- To know that not all fruits and vegetables can be grown in the UK.
- To know that climate affects food growth.
- To know that vegetables and fruit grow in certain seasons.
- To know that cooking instructions are known as a 'recipe'.
- To know that imported food is food which has been brought into the country.
- To know that exported food is food which has been sent to another country..
- To know that eating seasonal foods can have a positive impact on the environment.
- To know that similar coloured fruits and vegetables often have similar nutritional benefits.
- To know that the appearance of food is as important as taste.

Year 4

Design

- Designing a stable pavilion structure that is aesthetically pleasing and selecting materials to create a desired effect.
- Building frame structures designed to support weight.

Make

- Creating a range of different shaped frame structures.
- Making a variety of free standing frame structures of different shapes and sizes.
- Selecting appropriate materials to build a strong structure and cladding.
- Reinforcing corners to strengthen a structure.
- Creating a design in accordance with a plan.
- Learning to create different textural effects with materials.

Evaluate

- Evaluating structures made by the class.
- Describing what characteristics of a design and construction made it the most effective.
- Considering effective and ineffective designs.

Technical

- To understand what a frame structure is.
- To know that a 'free-standing' structure is one which can stand on its own.

Additional

- To know that a pavilion is a decorative building or structure for leisure activities.
- To know that cladding can be applied to structures for different effects.
- To know that aesthetics are how a product looks.
- To know that a product's function means its purpose.
- To understand that the target audience means the person or group of people a product is designed for.
- To know that architects consider light, shadow and patterns when designing.

Design

- Writing design criteria for a product, articulating decisions made.
- Designing a personalised book sleeve.

Make

- Making and testing a paper template with accuracy and in keeping with the design criteria.
- Measuring, marking and cutting fabric using a paper template.
- Selecting a stitch style to join fabric.
- Working neatly by sewing small, straight stitches.
- Incorporating a fastening to a design.

Evaluate

- Testing and evaluating an end product against the original design criteria.
- Deciding how many of the criteria should be met for the product to be considered successful.
- Suggesting modifications for improvement.
- Articulating the advantages and disadvantages of different fastening types

Knowledge

- To know that a fastening is something which holds two pieces of material together for example a zipper, toggle, button, press stud and velcro.
- To know that different fastening types are useful for different purposes.
- To know that creating a mock up (prototype) of their design is useful for checking ideas and proportions.

Design

- Designing a biscuit within a given budget, drawing upon previous taste testing judgements.

Make

- Following a baking recipe, including the preparation of ingredients.
- Cooking safely, following basic hygiene rules.
- Adapting a recipe to meet the requirements of a target audience.

Evaluate

- Evaluating a recipe, considering: taste, smell, texture and appearance.
- Describing the impact of the budget on the selection of ingredients.
- Evaluating and comparing a range of food products.
- Suggesting modifications to a recipe (e.g. This biscuit has too many raisins, and it is falling apart, so next time I will use less raisins).

Knowledge

- To know that the amount of an ingredient in a recipe is known as the 'quantity.'
- To know that safety and hygiene are important when cooking.
- To know the following cooking techniques: sieving, measuring, stirring, cutting out and shaping.
- To understand the importance of budgeting while planning ingredients for biscuits.
- To know that products often have a target audience.

Design

- Designing a stable structure that is able to support weight.
- Creating a frame structure with a focus on triangulation.

Make

- Making a range of different shaped beam bridges.
- Using triangles to create truss bridges that span a given distance and support a load.
- Building a wooden bridge structure.
- Independently measuring and marking wood accurately.
- Selecting appropriate tools and equipment for particular tasks.
- Using the correct techniques to saws safely.
- Identifying where a structure needs reinforcement and using card corners for support.
- Explaining why selecting appropriating materials is an important part of the design process.
- Understanding basic wood functional properties.

Evaluate

- Adapting and improving own bridge structure by identifying points of weakness and reinforcing them as necessary.
- Suggesting points for improvements for own bridges and those designed by others.

Technical

- To understand some different ways to reinforce structures.
- To understand how triangles can be used to reinforce bridges.
- To know that properties are words that describe the form and function of materials.
- To understand why material selection is important based on properties.
- To understand the material (functional and aesthetic) properties of wood.

Additional

- To understand the difference between arch, beam, truss and suspension bridges.
- To understand how to carry and use a saw safely.

Design

- Designing a stuffed toy, considering the main component shapes required and creating an appropriate template.
- Considering the proportions of individual components.

Make

- Creating a 3D stuffed toy from a 2D design.
- Measuring, marking and cutting fabric accurately and independently .
- Creating strong and secure blanket stitches when joining fabric.
- Threading needles independently.
- Using appliqué to attach pieces of fabric decoration.
- Sewing blanket stitch to join fabric.
- Applying blanket stitch so the spaces between the stitches are even and regular.

Evaluate

- Testing and evaluating an end product and giving point for further improvements.

Knowledge

- To know that blanket stitch is useful to reinforce the edges of a fabric
- material or join two pieces of fabric.
- To understand that it is easier to finish simpler designs to a high standard.
- To know that soft toys are often made by creating appendages separately and then attaching them to the main body.
- To know that small, neat stitches which are pulled taut are important to ensure that the soft toy is strong and holds the stuffing securely.

Design

- Adapting a traditional recipe, understanding that the nutritional value of a recipe alters if you remove, substitute or add additional ingredients.
- Writing an amended method for a recipe to incorporate the relevant changes to ingredients.
- Designing appealing packaging to reflect a recipe.
- Researching existing recipes to inform ingredient choices.

Make

- Cutting and preparing vegetables safely.
- Using equipment safely, including knives, hot pans and hobs.
- Knowing how to avoid cross-contamination.
- Following a step by step method carefully to make a recipe.

Evaluate

- Identifying the nutritional differences between different products and recipes.
- Identifying and describing healthy benefits of food groups.

Knowledge

- To understand where meat comes from - learning that beef is from cattle and how beef is reared and processed.
- To know that recipes can be adapted to suit nutritional needs and dietary requirements.
- To know that I can use a nutritional calculator to see how healthy a food option is.
- To understand that 'cross-contamination' means bacteria and germs have been passed onto ready-to-eat foods and it happens when these foods mix with raw meat or unclean objects.
- To know that coloured chopping boards can prevent cross-contamination.
- To know that nutritional information is found on food packaging.
- To know that food packaging serves many purposes.

