



Design & Technology Progression of Learning at Woodstock CE Primary School

National Curriculum Overview

Key Stage 1

Key Stage 2

Through a variety of creative and practical activities, pupils should be taught:

- ☆ The knowledge, understanding and skills needed to engage in an iterative process of designing and making
- ☆ Work in a range of relevant contexts [for example, the home, school, leisure, culture, enterprise, industry and the wider environment, including food and nutrition]
- ☆ Acquire a broad range of subject knowledge and draw on disciplines such as mathematics, science, engineering, computing and art

Design

EYFS	KS1: Years 1 & 2		KS2: Years 3 & 4		KS2: Years 5 & 6	
ELG	Understanding contexts, users and purposes	Generating, developing, modelling and communicating ideas	Understanding contexts, users and purposes	Generating, developing, modelling and communicating ideas	Understanding contexts, users and purposes	Generating, developing, Modelling and communicating ideas
☆ Represent own ideas, thoughts and feelings in a variety of ways.	☆ Work confidently within a range of contexts, such as imaginary, story-based, home, school, gardens, playgrounds, local community, industry and the wider environment ☆ State what products they are designing and making ☆ Say whether their products are for themselves or other users ☆ Describe what their products are for ☆ Say how their products will work ☆ Say how they will make their products suitable for their intended users	☆ Generate ideas by drawing on 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 ☆ Use information and communication technology, where appropriate, to develop and communicate their ideas	☆ Work confidently within a range of contexts, such as the home, school, leisure, culture, enterprise, industry and the wider environment ☆ Describe the purpose of their products ☆ Indicate the design features of their products that will appeal to intended users ☆ Explain how particular parts of their products work ☆ Gather information about the needs and wants of individuals and groups ☆ Develop their own design criteria and use these to inform 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 computer-aided design to develop and communicate their ideas ☆ Generate realistic ideas, focusing on the needs of the user ☆ Make design decisions that take account of the availability of resources	☆ Work confidently within a range of contexts, such as the home, school, leisure, culture, enterprise, industry and the wider environment ☆ Describe the purpose of their products ☆ Indicate the design features of their products that will appeal to intended users ☆ Explain how particular parts of their products work ☆ Carry out research, using surveys, interviews, questionnaires and web-based resources ☆ Identify the needs, wants, preferences and	☆ 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 computer-aided design to develop and communicate their ideas ☆ Generate innovative ideas, drawing on research ☆ Make design decisions, taking account of constraints such as time, resources and cost

	☆ Use simple design criteria to help develop their ideas				values of individuals and groups ☆ Develop a simple design specification to guide their thinking	
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Make						
EYFS	KS1: Years 1 & 2		KS2: Years 3 & 4		KS2: Years 5 & 6	
ELG	Planning	Practical Skills & Techniques	Planning	Practical Skills & Techniques	Planning	Practical Skills & Techniques
☆ Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function.	☆ 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	☆ Follow procedures for safety and hygiene ☆ Use a range of materials and components, including construction materials and kits, textiles, food ingredients and mechanical components ☆ Measure, mark out, cut and shape materials and components ☆ Assemble, join and combine materials and components ☆ Use finishing techniques, including those from art and design	☆ Select tools and equipment suitable for the task ☆ Explain their choice of tools and equipment in relation to the skills and techniques they will be using ☆ Select materials and components suitable for the task ☆ Explain their choice of materials and components according to functional properties and aesthetic qualities ☆ Order the main stages of making	☆ Follow procedures for safety and hygiene ☆ Use a wider range of materials and components than KS1, including construction materials and kits, textiles, food ingredients, mechanical components and electrical components ☆ Measure, mark out, cut and shape materials and components with some accuracy ☆ Assemble, join and combine materials and components with some accuracy ☆ Apply a range of finishing techniques, including those from art and design, with some accuracy	☆ Select tools and equipment suitable for the task ☆ Explain their choice of tools and equipment in relation to the skills and techniques they will be using ☆ Select materials and components suitable for the task ☆ Explain their choice of materials and components according to functional properties and aesthetic qualities ☆ Produce appropriate lists of tools, equipment and materials that they need ☆ Formulate step-by-step plans as a guide to making	☆ Follow procedures for safety and hygiene ☆ Use a wider range of materials and components than KS1, including construction materials and kits, textiles, food ingredients, mechanical components and electrical components ☆ Accurately measure, mark out, cut and shape materials and components ☆ Accurately assemble, join and combine materials and components ☆ Accurately apply a range of finishing techniques, including those from art and design ☆ Use techniques that involve a number of steps ☆ Demonstrate resourcefulness when tackling practical problems

Evaluate

EYFS	KS1: Years 1 & 2		KS2: Years 3 & 4		KS2: Years 5 & 6	
ELG	Own Ideas & Products	Existing Products	Own Ideas & Products	Existing Products	Own Ideas & Products	Existing Products
<ul style="list-style-type: none"> ☆ Use what they have learnt about media and materials in original ways, thinking about uses and purposes. 	<ul style="list-style-type: none"> ☆ Talk about their design ideas and what they are making ☆ Make simple judgements about their products and ideas against design criteria ☆ Suggest how their products could be improved 	<p>Children will explore:</p> <ul style="list-style-type: none"> ☆ What products are for ☆ Who products are for ☆ What products are for ☆ How products work ☆ How products are used ☆ Where products might be used ☆ What materials products are made from ☆ What they like and dislike about products 	<ul style="list-style-type: none"> ☆ Identify the strengths and areas for development in their ideas and products ☆ Consider the views of others, including intended users, to improve their work ☆ Refer to their design criteria as they design and make ☆ Use their design criteria to evaluate their completed products 	<p>Children will investigate and analyse:</p> <ul style="list-style-type: none"> ☆ How well products have been designed ☆ How well products have been made ☆ Why materials have been chosen ☆ What methods of construction have been used ☆ How well products work ☆ How well products achieve their purposes ☆ How well products meet user needs and wants ☆ Who designed and made the products? ☆ Where products were designed and made ☆ When products were designed and made ☆ Whether products can be recycled or reused 	<ul style="list-style-type: none"> ☆ Identify the strengths and areas for development in their ideas and products ☆ Consider the views of others, including intended users, to improve their work ☆ Critically evaluate the quality of the design, manufacture and fitness for purpose of their products as they design and make ☆ Evaluate their ideas and products against their original design specification 	<p>Children will investigate and analyse:</p> <ul style="list-style-type: none"> ☆ How well products have been designed ☆ How well products have been made ☆ Why materials have been chosen ☆ What methods of construction have been used ☆ How well products work ☆ How well products achieve their purposes ☆ How well products meet user needs and wants ☆ How much products cost to make? ☆ How innovative products are ☆ How sustainable the materials in products are? ☆ What impact products have beyond their intended purpose

Children should know about: Key Events & Individuals: Inventors, designers, engineers, chefs and manufacturers who have developed ground-breaking products. These will be identified in the long-term plan Learning Journeys and link to phase group themes.

Technical Knowledge

EYFS	KS1: Years 1 & 2		KS2: Years 3 & 4		KS2: Years 5 & 6	
ELG	Making Products Work		Making Products Work		Making Products Work	
<ul style="list-style-type: none"> ☆ Recognise that a range of technology is used in places such as homes and schools. ☆ Select and use technology in different ways. 	<p>Children will know:</p> <ul style="list-style-type: none"> ☆ About the simple working characteristics of materials and components ☆ About the movement of simple mechanisms such as levers, sliders, wheels and axles ☆ How freestanding structures can be made stronger, stiffer and more stable 	<p>Children will know:</p> <ul style="list-style-type: none"> ☆ That a 3-D textiles product can be assembled from two identical fabric shapes ☆ That food ingredients should be combined according to their sensor characteristics ☆ The correct technical vocabulary for the projects they are undertaking 	<ul style="list-style-type: none"> ☆ Use learning from science to help design and make products that work ☆ Use learning from mathematics to help design and make products that work ☆ Know that materials have both functional properties and aesthetic qualities ☆ Know that materials can be combined and mixed to create more useful characteristics ☆ Know that mechanical and electrical systems have an input, process and output ☆ Use the correct technical vocabulary for the projects they are undertaking 	<p>Children will know:</p> <ul style="list-style-type: none"> ☆ How mechanical systems such as levers and linkages or pneumatic systems create movement ☆ How simple electrical circuits and components can be used to create functional products ☆ How to program a computer to control their products ☆ How to make strong, stiff shell structures ☆ That a single fabric shape can be used to make a 3D textiles product ☆ That food ingredients can be fresh, pre-cooked and processed 	<ul style="list-style-type: none"> ☆ Use learning from science to help design and make products that work ☆ Use learning from mathematics to help design and make products that work ☆ Know that materials have both functional properties and aesthetic qualities ☆ Know that materials can be combined and mixed to create more useful characteristics ☆ Know that mechanical and electrical systems have an input, process and output ☆ Use the correct technical vocabulary for the projects they are undertaking 	<p>Children will know:</p> <ul style="list-style-type: none"> ☆ How mechanical systems such as cams or pulleys or gears create movement ☆ How more complex electrical circuits and components can be used to create functional products ☆ How to program a computer to monitor changes in the environment and control their products ☆ How to reinforce and strengthen a 3D framework ☆ That a 3D textiles product can be made from a combination of fabric shapes ☆ That a recipe can be adapted by adding or substituting one or more ingredients

Food Technology

EYFS	KS1: Years 1 & 2		KS2: Years 3 & 4		KS2: Years 5 & 6	
ELG	Where Food Comes From	Food Preparation, Cooking & Nutrition	Where Food Comes From	Food Preparation, Cooking & Nutrition	Where Food Comes From	Food Preparation, Cooking & Nutrition
☆	<p>Children will know:</p> <ul style="list-style-type: none"> ☆ All food comes from plants or animals ☆ Food has to be farmed, grown elsewhere (e.g. home) or caught 	<p>Children will know:</p> <ul style="list-style-type: none"> ☆ How to name and sort foods into the five groups in The Eatwell Plate ☆ That everyone should eat at least five portions of fruit and vegetables every day ☆ How to prepare simple dishes safely and hygienically, without using a heat source ☆ How to use techniques such as cutting, peeling and grating 	<p>Children will know:</p> <ul style="list-style-type: none"> ☆ Food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world ☆ What seasons foods grow best 	<p>Children will know:</p> <ul style="list-style-type: none"> ☆ How to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source ☆ How to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking ☆ That a healthy diet is made up from a variety and balance of different food and drink, as depicted in The Eatwell plate ☆ That to be active and healthy, food and drink are needed to provide energy for the body 	<p>Children will know:</p> <ul style="list-style-type: none"> ☆ Food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world ☆ Seasons may affect the food available ☆ How food is processed into ingredients that can be eaten or used in cooking 	<p>Children will know:</p> <ul style="list-style-type: none"> ☆ How to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source ☆ How to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking ☆ That recipes can be adapted to change the appearance, taste, texture and aroma ☆ That different food and drink contain different substances – nutrients, water and fibre – that are needed for health