

Care, Share, Respect, Learn!

	Progression Statements			
	EYFS	Years 1 and 2	Years 3 and 4	Years 5 and 6
Designing	 Develop their small motor skills so that they can use a range of tools competently, safely and confidently. Use their core muscle strength to achieve a good posture when sitting at a table or sitting on the floor. Develop overall body-strength, balance, coordination and agility Hold a pencil effectively in preparation for fluent writing - using the tripod 	 Work within a range of contexts e.g story based, playgrounds., local community, industry and 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 work and how they're suitable for intended users Use existing knowledge to generate their own original designs. 	 Work confidently in a range of contexts e.g home, school, leisure, culture and wider environment Describe the purpose of products Indicate design features of products Gather information about the needs and wants of individual groups Develop their own design criteria and use this to inform ideas Share and clarify ideas through discussion Model ideas using prototypes and pattern pieces Use annotated sketches, diagrams and 	 Work confidently in a wide range of contexts. E.g. home, school, leisure, culture, industry, enterprise and wider environment Describe in detail the purpose of products Indicate design features of their products that will appeal to intended users Gather information about the needs and wants of particular individuals and groups Develop their own design criteria and use this to inform ideas Carry out research e.g surveys and interviews, questionnaires and



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grip in almost all cases	 Use knowledge of existing products to help come up with ideas Develop and communicate ideas by talking and drawing Model ideas by exploring components, construction kits and making templates and mock-us Use ICT where appropriate to develop and communicate ideas 	some computer-aided design packages, to develop and communicate ideas, focusing on the needs of the user • Take into account the availability of resources	 web based resources to identify users' needs and wants and preferences Develop detailed design specifications to guide their thinking and planning Share and clarify ideas confidently through discussions Model ideas using prototypes and pattern pieces Use annotated sketches, cross- sectional drawings, exploded diagrams and computer –aided design packages, to develop and communicate ideas. Generate realistic
			develop and communicate ideas.



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				 the availability of resources Generate innovative ideas drawing on research Make informed design decisions based on time, cost and resources constraints
Making	 Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function. Return to and build on their previous learning, refining ideas and developing their ability to represent them. Explore, use and refine a variety of artistic effects to 	 Plans by suggesting what to do next Selects from a range of tools, materials and components according to their characteristics Explains their choices Follows procedures for safety and hygiene Uses a range of materials, components, construction kits, textiles, food ingredients and mechanical products Measures, marks out and cuts a range of 	 Select tools and equipment suitable for the task Explain their choices, giving evidence Select materials and components suitable for the task Order the main stages of making logically Follow procedures for safety and hygiene Use extensive range of materials and components suitable for the task e.g textiles, mechanical, construction kits, 	 Confidently select tools and equipment suitable to the task Explain their choices giving evidence Select materials and components suitable for the task Produce appropriate list of tools, equipment and materials that they need Order the stages of the making process in logical steps Formulate step by step plans as guide to making



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express their ideas and feelings. • Use a range of small tools, including scissors, paintbrushes.	 materials and components Assembles, joins and combines materials and components Begins to use finishing techniques, including those from art and design sessions 	 electrical and food ingredients Measures, marks out, cuts and shapes materials and components with accuracy Accurately assembles, joins and combines most materials Accurately applies several finishing techniques including those from art and design sessions Use techniques that involve a number of steps Use resourcefulness when tackling practical problems 	 Follow procedures for safety and hygiene Use extensive range of materials components e.g textiles, mechanicals, construction kits, electrical and food ingredients Measures, marks out, cuts and shapes materials and an shapes materials and components with accuracy Accurately assembles, joins and combines materials Accurately apply a range of finishing techniques including those from art and design Use techniques that involve a number of steps Use resourcefulness and resilience and
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				 innovation when tackling practical problems Explain next steps in learning drawing from prior experience
Evaluating	 Return to and build on their previous learning, refining ideas and developing their ability to represent them. Explore, use and refine a variety of artistic effects to express their ideas and feelings. 	 Talk about their design ideas and what they are making Make simple judgements about their products and ideas against design criteria Talk and write about how to make their products better Explore what products are, what they are made from, who they are for, how they are losed and where they might be used Talk about likes and dislikes of existing products with reason 	 Identify strengths and areas for development in their ideas and products Consider the views of others, including the intended users, to improve their work Refer to the design criteria as they design and make Use their design criteria to evaluate and improve their completed products Critically evaluate the quality of their design, manufacture and the fitness for purpose of their products 	 Confidently 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 and improve their completed products Critically evaluate the quality of the design manufacture and fitness for purpose of their products



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 Evaluate their ideas and products against 	 Evaluate their ideas and products against
the original design	their original design
specification	specification
 Investigate and analyse 	 Investigate and
how well products	analyse: how well
have been made and	products have been
designed, why	designed and made;
materials have been	why materials have
chosen; what methods	been chosen; what
of construction have	methods of
been used; how well	construction were
the products worked;	used; how well the
whether they achieved	products worked;
their purpose and	whether they achieve
needs/wants of the	, their purpose and the
users	wants/needs of the
 Investigate and 	users
analyse: who designed	 Investigate and
the products; where	analyse; who designed
products were	the products; where
designed and made;	the products were
when products were	designed and made;
designed and made;	when products were
whether products can	designed and made;
be recycled or reused	whether products can
Recognise several	be recycled and reused
inventors, designers,	 Investigate and
chefs, manufacturers	analyse: how much



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			and engineers who have been influential in design and technology industries (link with local study)	 products cost to make; how innovative products are; how sustainable the materials in products are; what impact products have beyond their intended purpose Recognise several inventors, designers, chefs, manufacturers, and engineers, who have been influential in the design and technology industries
Technical knowledge	 Return to and build on their previous learning, refining ideas and developing their ability to represent them. Explore, use and refine a variety of artistic effects to express their ideas and feelings. 	 Pupils understand the working characteristics of materials and components They know about the movement of simple mechanisms such as levers, sliders, wheels and axles Recognise that food ingredients should be combined according to their sensory characteristics 	 Pupils use learning from science, mathematics and other subjects to help design and make products that work They understand that materials have functional and aesthetic qualities Apply this thinking successfully to their own products 	 Pupils use learning from science, mathematics. And from several subjects and sources to help design, make and evaluate products that work. They understand that materials have aesthetic and functional qualities



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 Understanding how free standing structures can be made stronger, stiffer and more stable Recognise that 3D textiles products can be assembled from 2 identical fabric shapes Use the correct technical vocabulary for projects 	 Recognise that materials can be combines and mixed to create more useful characteristics Know that mechanical and electrical systems have an input, process and output Know how mechanical systems such as levers and linkages create movement Know that simple electrical circuits and components can be used to create functional products Program computer to control their products Make strong, stiff shell structures for a purpose Know that a single fabric shape can be used to make a 3d textile product 	 Apply this thinking successfully to their own products Recognise that materials can be combined and mixed to create more useful characteristics Know that mechanical and electrical systems have an input, process and output. Know how mechanical systems such as levers and linkages create movement Know that simple electrical circuits and components can be used to create functional products Program computer systems and devices to control products Make strong, stiff shell structures for a program computer
		purpose



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	Pocognico a rango of	• Know that a single
	Recognise a range of froch and pro-specied	
	fresh and pre-cooked	fabric shape can be used to make a 3d
	foods	
		textile product
		Recognise a wide range
		of fresh, pre-cooked
		and processed foods
		 Know that mechanical
		systems e.g cams,
		pulleys or gears create
		movement
		• Explore more complex
		electrical circuits and
		components
		 Program computers
		and devices to monitor
		changes in the
		environment and
		control their products
		Reinforce and
		strengthen a 3d
		framework
		products can be made
		from a combination of
		fabric shapes
		Recreate and adapt
		existing and new



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				recipes by adding or substituting a range of ingredients
Cooking and nutrition	 Know and talk about the different factors that support their overall health and wellbeing - healthy eating. 	 Know that food comes from plants or animals Food is farmed, grown elsewhere (e.g home), imported or caught Name and sort foods into the 5 groups in the 'eat well' plate Begin to recognise that everyone should eat at least5 portions a day of fruit and vegetables Know how to prepare simple dishes safely and hygienically without using a heat source Use techniques e.g. cutting, chopping, peeling and grating 	 Know that food is farmed, reared, grown elsewhere (e.g. home, allotments), exported, imported or caught. This can be on a local, regional and international scale Know how to prepare and cook a variety of savoury and some sweet dishes safely and hygienically including the use of a heat source Know how to use a wide range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking Know that a healthy diet is made up of a variety and balance of 	 Know that food is farmed, reared, grown elsewhere (e.g. home, allotments), exported, imported or caught. This can be on a local, regional and international scale Begin to know that seasons and weather affect food availability Begin to know how food is processed into ingredients that can be eaten or used in cooking Know how to prepare and cook a variety of savoury and sweet dishes safely and hygienically, including



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	different foods and drinks, as depicted in	the use of a heat
	 drinks, as depicted in the 'eatwell plate' Know that to be active and healthy, food is needed to provide energy for the body 	 Source Know how to use a wide range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking Know that a healthy diet is made up of a variety and balance of different foods and
		drinks as depicted on the 'eatwell plate'
		 Know that to be active and healthy, food is need to provide energy for the body
		 Know that recipes can be adapted to change
		the taste, texture, aroma and appearance
		• Know that different
		foods contain substances that are
		substances that die



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		needed for health e.g water, fibre, vitamins, minerals and nutrients
		 Understand that healthy diets must incorporate the correct amounts of food types and substances
		 Understand that exercise is also important for wellbeing and fitness