Progression Grid Summercourt Academy Design and Technology



*In addition, please see EYFS Progression grids.

Key DT skills

Make appropriate suggestions for the appearance and materials for an item, consider how it will be made.

Choosing and using the appropriate tools, equipment and resources to make high quality prototypes and products following the design.

Critique, evaluate and test ideas and products, suggesting ideas for improvements and explaining how the product is suitable for purpose.

Technical knowledge:

Use and apply knowledge of materials, fixings and linkages to reinforce structures and build models with moving parts.

Understand the principles of nutrition and healthy eating, use basic techniques for food preparation and cooking.

Areas to be covered: food, textiles, construction, technological developments. These should incorporate: health & safety, design, electronics & electricals, mechanics & engineering, tools & equipment.

Design and technology is an inspiring, rigorous and practical subject. Using creativity and imagination, pupils design and make products that solve real and relevant problems within a variety of contexts, considering their own and others' needs, wants and values. They acquire a broad range of subject knowledge and draw on disciplines such as mathematics, science, engineering, computing and art. Pupils learn how to take risks, becoming resourceful, innovative, enterprising and capable citizens. Through the evaluation of past and present design and technology, they develop a critical understanding of its impact on daily life and the wider world. High-quality design and technology education makes an essential contribution to the creativity, culture, wealth and well-being of the nation.

The national curriculum for design and technology aims to ensure that all pupils: develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world build and apply a repertoire of knowledge, understanding and skills in order to design and make high-quality prototypes and products for a wide range of users 🗆 critique, evaluate and test their ideas and products and the work of others 🗅 understand and apply the principles of nutrition and learn how to cook.

	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Design	Design a functional product with a purpose for themselves and others.	Design an appealing and functional product with a purpose for themselves and	Design an appealing and functional product with a clear purpose and use for	Design an appealing and functional product for a particular audience.	Research existing products and develop design criteria.	Research existing products to inform design choices and criteria, taking into
	Design a product to do a specific job.	others. Use a set of criteria to aid the	themselves and others. Sketch and label diagrams of	Create design criteria for a product.	Design functional, appealing products aimed at particular individuals or groups.	consideration user needs. Design innovative, functional,
	Draw and label pictures of	design process.	their design ideas.	Use sketches, labelled	Create detailed design criteria	appealing products aimed at particular individuals or
	their design ideas.	Draw, and make notes on, their design ideas.	Discuss their ideas and explain the purpose, choice of	diagrams and notes to explain their design.	for a product.	groups.
	Discuss their ideas and explain their choices.	Explain what they are making, and what they will need to use.	materials, any necessary changes and how it will be made.	Explain their ideas, the purpose, choice of materials, any necessary changes and	Communicate ideas by developing sketches, labelled diagrams and notes to support their design.	Develop a set of criteria, based on research, to aid design process.
			Explain what they are making, why they are making it and what they will need to use.	how it will be made.		Communicate ideas by using cross-sectional diagrams, exploded diagrams,

Progression Grid

				Explain what they are making, why they are making it and what they will need to use, using the design criteria.	Communicate ideas through discussion, presentation and peer critique. Adapt designs, if needed, after design discussion.,	prototypes, pattern ideas and computer-aided design. Communicate ideas through oral and ICT presentations. Adapt designs, where necessary, based of design feedback.
Make	Name the tools they are using and know how to use them safely. Use given tools to cut, shape, join and finish products. Explore different materials and components to find appropriate ways of joining materials.	Select and name appropriate tools and equipment needed from a given range. Know which equipment is used for cutting, shaping joining and finishing. Select from a wide range of materials and components, depending on use.	Select and name appropriate tools and equipment needed from a suggested range Know and choose which equipment is used for cutting, shaping joining and finishing from a suggested range. Know some characteristics of materials and components and select from a wide range of these, depending on use.	Select and name appropriate tools and equipment needed Know and choose which equipment is used for cutting, shaping joining and finishing. Know the characteristics of materials and components and select, depending on use.	Select, name and use appropriate tools and equipment safely and accurately. Use some specialist equipment accurately and safely. Select from and use a range of specific materials and components according to their specific use and appearance	Select from and use a wider range of specialist tools and equipment. Use specialist equipment for a specific purpose accurately and safely. Select from and use a wider range of specific materials and components according to their use and aesthetic properties.
Evaluate	Explore, investigate and use existing products. Say whether or not their product does the job it is supposed to. Explain why their product is good.	Explore and evaluate existing products. Say why a product is good (or not) and what job it does (and if it good / bad at this job). Evaluate their product against their design criteria.	Explore and analyse existing products. Consider why products are good (or not) and how effective they are at meeting their purpose. Suggest ways of improving their own and others' work. Consider how some products have helped the world.	Explore and analyse existing products against a set of criteria. Consider how products were made, why they are good (or not) and how effective they are at meeting their purpose. Suggest ways of improving their own and others' work based on how effective the product is. Consider how some people and products have helped the world.	Investigate, explore and analyse a range of existing products based on a set of criteria. Evaluate their ideas, prototypes and products against a specific set of criteria. Suggest ways of improving their own and others' work, using their criteria Consider how some people and products have changed the world.	Investigate and explore a range of existing products, considering construction and purpose. Evaluate their ideas, prototypes and products against a specific set of criteria they have devised. Suggest ways of improving own and others' work, using specific criteria. Identify and understand how key events and individuals in design and technology have helped shape the world.

Progression Grid

Technical knowledge	Build structures and explore	Build structures and	Explore how to make	Explore how to make	Explain how to make	Design and build more
rechnical knowledge	how they can be made stiffer	investigate how they can be	structures stronger, stiffer and	structures stronger, stiffer and	structures stronger, stiffer and	complex frameworks, using a
	and stronger using a range of	made stronger, stiffer and	more stable using more /	more stable using a variety of	more stable using engineered	range of materials to support
	materials.	more stable.	other materials.	materials.	designs (e.g. diagonal struts).	mechanisms.
	Explore ways of joining cards	Explore different ways of	Explore different ways of	Explore and different ways of	Explore and analyse a range of	Apply understanding of how
	to make it move (e.g. split	joining similar materials	joining things together.	joining things together (both	linkages (ways of fixing and	to strengthen, stiffen and
	pins).	together.	Johning trinigs together.	moving joints and fixed	joining materials – temporary,	reinforce more complex
	p	100000000000000000000000000000000000000	Create models which use	joints).	fixed and moving) to change	structures.
	Create models with wheels	Create models with wheels,	wheels, axels, hinges to make	, , ,	movement (e.g. make it larger	
	and axels.	axels and hinges.	specific parts move.	Create models which use	or varied).	Understand and use CAM
				wheels, axels, hinges and		mechanisms to create moving
		Explore and use levers and	Explore and incorporate	other moving parts for a	Create models which use	models.
		sliders to move part of their	simple circuits and bulbs into	specific purpose.	gears, pulleys, levers and	
		product.	their product.		linkages for a specific	Understand and use a range
				Explore and investigate series	purpose.	of electrical systems in their
				circuits, bulbs, buzzers and	Cuanta una dala cubiah cua	products, such as series
				motors.	Create models which use series circuits, switches, bulbs,	circuits, incorporating switches, bulbs, buzzers and
				Use ICT to program and	buzzers and motors.	motors.
				control a moving product.	buzzers and motors.	11101013.
				control a moving producti	Use ICT to monitor, program	Apply their understanding of
					and control their products.	computing to program,
						monitor and control their
						products.
Cooking and nutrition	Understand which foods are	Understand what a healthy	Understand what a healthy,	Understand why we need to	Understand which foods will	Understand and apply the
_	healthy and which foods are	and varied diet is.	varied and balanced diet is.	eat a healthy, varied and	provide a healthy, varied and	principles of a healthy and
	treats.	Lies in souled as of bookh.	Channe and and	balanced diet.	balanced diet.	varied diet.
	Suggest healthy dishes to	Use knowledge of healthy eating to prepare dishes.	Choose, prepare and cook dishes using some cooking	Understand why we need	Understand which food	Understand which foods are
	prepare and make.	eating to prepare dishes.	techniques.	particular food groups.	groups help our bodies to	sources of required nutrition
	prepare and make.	Understand where food	teeriniques.	particular rood groups.	function.	(including minerals, vitamins,
	Understand where some	comes from (plant or animal).	Understand where fruit,	Choose, prepare and cook		etc.)
	foods come from (meat, fruit	,	vegetables, meat and meat	dishes using different cooking	Prepare and cook a variety of	,
	and veg).		products come from.	techniques.	dishes using different cooking	Prepare and cook a variety of
					techniques based on a specific	predominantly savoury dishes
				Know which foods can be	audience.	using a range of cooking
				grown or reared locally.		techniques.
					Understand why we can only	Hadayatan dagaan alita
					grow some foods in our	Understand seasonality and know where and how a
					country and why we need to get some foods from other	variety of ingredients are
					countries.	grown, reared, caught and
					countries.	processed.
	1	1	1	1	1	