

Ringway Primary School Design and Technology Progression Grid



National Curriculum Statements - Key Stage 1

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. They should work in a range of relevant contexts (for example, the home and school, gardens and playgrounds, the local community, industry and the wider environment). When designing and making, pupils should be taught to: **Design**

- design purposeful, functional, appealing products for themselves and other users based on design criteria
- generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology

Make

- select from and use a range of tools and equipment to perform practical tasks (for example, cutting, shaping, joining and finishing)
- select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics

Evaluate

- explore and evaluate a range of existing products
- evaluate their ideas and products against design criteria

Technical knowledge

- build structures, exploring how they can be made stronger, stiffer and more stable
- explore and use mechanisms (for example, levers, sliders, wheels and axles), in their products.

Cooking and nutrition

- use the basic principles of a healthy and varied diet to prepare dishes
- understand where food comes from.

National Curriculum statements - 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. They should work in a range of relevant contexts (for example, the home, school, leisure, culture, enterprise, industry and the wider environment). When designing and making, pupils should be taught to:

Design

- use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups
- generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design

Make

- select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately
- select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities

Evaluate

- investigate and analyse a range of existing products
- evaluate their ideas and products against their own design criteria and consider the views of others to improve their work
- understand how key events and individuals in design and technology have helped shape the world

Technical knowledge

- apply their understanding of how to strengthen, stiffen and reinforce more complex structures
- understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]
- understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors] apply their understanding of computing to program, monitor and control their products.

Cooking and nutrition

- understand and apply the principles of a healthy and varied diet
- prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques
- understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed

	At EYFS:	At Key Stage One:	At Lower Key Stage Two:	At Upper Key Stage Two:
Research	 Children safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function. Children use what they have learnt about media and materials in original ways, thinking about uses and purposes. Children represent their own ideas, thoughts and feelings through design and technology. 	 Children safely use and explore a variety of materials, tools and 	 Children safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function. Children use what they have learnt about media and materials in original ways, thinking about uses and purposes. Children represent their own ideas, thoughts and 	 Children safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function. Children use what they have learnt about media and materials in original ways, thinking about uses and purposes. Children represent their own ideas, thoughts and feelings through design and technology.

	At Key Stage One:	At Lower Key Stage Two:	At Upper Key Stage Two:
Design	 Talk about what they want to make, in relation to the design brief and their research. Draw a labelled picture of their product, which may include parts, components, materials. Choose the materials/ingredients/tools they will use, from a selection. Write a list of the materials/ ingredients/tools they will need. Food and cookery Understand that the basic principles of a healthy and varied diet feature within their design. Create a basic recipe, using drawings and labels. 	 Use their research to develop some of their own design criteria. Draw a fully labelled sketch/diagram of their product, including some measurements. Indicate where electrical components will go and briefly explain how they will function. Choose the materials/ ingredients / tools they will use, based on their suitability for the task. List the materials/ ingredients/tools they will need. Order the main stages of making. Use computer aided design. Food and cookery Use the principles of a healthy and varied diet to help inform their design decisions. Understand seasonality and locality of food and use this knowledge when designing their product. Create/adapt a recipe, including some weight/volume measurements. 	 Use their research to develop their own design criteria. Draw a fully labelled/annotated sketch/diagram of their product, including measurements and cross- sections. Indicate where/how materials will be joined in order to create a stable structure. Indicate where electrical components will go and explain how they will function. Explain how computer programming will control the product. Indicate where mechanisms will go and explain how they will function. Choose the materials/ingredients/tool s they will use, based on their suitability for the task, including sourcing their own materials where appropriate. List the materials/ ingredients/tools they will need.

	Write (brief) instructions for how they intend to make their product. Food and cookery
	 Independently apply the principles of a healthy and varied diet to inform their design decisions. Apply their knowledge of seasonality and locality of food to inform their design decisions. Create/adapt a recipe, including weight/volume measurements.

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Make – Construction	 At Key Stage One: Mark materials before cutting and sometimes measure. Cut paper and other materials safely and with increasing accuracy. Begin to choose the most effective joining methods for the task/materials. Use simple components, such as split pins. Test their product as they work, to see if it meets the requirements of the intended user. Apply their knowledge of materials to make a structure stiffer/ more stable as they work. 	 At Lower Key Stage Two: Measure and mark materials before cutting. Cut materials accurately, using appropriate tools. • Score and fold paper/card accurately. Join a range of materials using a variety of methods, usually choosing the method most suited to the task. • Test their product as they work, making informed adjustments to ensure their product meets the design criteria. Apply their prior knowledge and understanding to make structures stiffer/ more stable as they work. Create a basic electrical circuit and incorporate it into their product. Pay attention to the finishing of their product. 	 At Upper Key Stage Two: Measure and mark materials with increased accuracy, before cutting. Cut materials accurately, using appropriate tools. Join a range of materials using a variety of suitable methods. Test their product as they work, making informed adjustments and striving to address any anticipated problems. Apply their prior knowledge and understanding to make structures stiffer/ more stable as they work. Create a working mechanism (pulleys and gears) and incorporate it into their product. Create a basic electrical circuit and incorporate it into their product. Programme a computer to control their product. Create a polished and well-finished product.

	At Key Stage One:	At Lower Key Stage Two:	At Upper Key Stage 2:
Make – Textiles	 Making/using pattern pieces Cutting fabric Learning sewid threading a nichtreading a nichtreading off. Sewing using stitch, attemp produce neat, Creating a deguising applique 	 g simple paper Making/using simple paper pattern pieces. C carefully. C carefully. C carefully. C carefully. C carefully. C carefully. Learning sewing basics – threading a needle, knotting your thread, finishing off. Sewing using running stitch, attempting to produce neat, equal stitches C reating a design on fabric using pens/paint. 	Making/using a paper pattern (front and back pieces). • Including a seam allowance.

Make - Food	 At Key Stage One: Observe basic food hygiene procedures with support – washing hands; washing fruit/veg; keeping meat separate; cleaning surfaces before and after preparing food. Use a knife and chopping board to neatly chop ingredients. Use a spoon to add condiments. Carefully roll up their wrap. Serve food in an appealing way. Clean/wash up after themselves. 	 At Lower Key Stage Two: Observe basic food hygiene procedures – washing hands, washing fruit/veg; avoiding cross contamination when preparing raw meat; cleaning surfaces before and after preparing food. Use appropriate tools to peel, chop, slice, grate and mix ingredients. Knead and roll out dough. Cook the product in the oven, ensuring it is fully cooked. Serve food in an appealing way. Clean/wash up after themselves 	 At Upper Key Stage Two: Observe basic food hygiene procedures – washing hands, washing fruit/veg; avoiding cross contamination when preparing raw meat; cleaning surfaces before and after preparing food. Use appropriate tools to peel, chop, slice, grate and mix ingredients. Cook food in the oven and/or on a stove top, ensuring it is fully cooked. Serve food in an appealing way. Clean/wash up after themselves

Evaluate	 At Key Stage One: Describe what went well and which aspects of their product they are pleased with. Describe anything that didn't work as well and any changes they had to make. Discuss what the intended user might think about the product. Suggest how their product any d he impermed 	 At Lower Key Stage Two: Identify and discuss the strengths of their product. Identify any areas for development/ improvements that could be made. Discuss whether the product meets the requirements of the brief/the needs of the user – is it fit for purpose? Take part in peer evaluation, giving and receiving feedback from follows numits. 	 Discuss whether the product meets the requirements of the brief/the needs of the user – is it fit for purpose? Take part in peer 		
	could be improved.	fellow pupils.	evaluation, giving and receiving feedback from fellow pupils.		
Key Vocabulary					
Please note these definitions of key words which need to be understood in the specific context of primary Design and Technology, across all year groups.					
design 1. plan to do something with a specific purpose in mind; 2. do a drawing of something before making it					
designer 1. a person who creates a plan lo	- something they want to make; 2. KS2 –	also focus on 'designer' as a job title/	career, e.g. 'fashion designer'		
designer 1. a person who creates a plan for something they want to make; 2. KS2 – also focus on 'designer' as a job title/career, e.g. 'fashion designer' technology using what we know about Science to help us make useful things					
product an outcome piece with a function/	that does something - not necessarily a th	ing which can be sold			
brief the initial instructions that tell us who	it we need to do in our project				
user the person who we are designing our product for, whose needs/wants must be taken into account					
design	design	Design technology	Design technology		
designer materials	designer	product	product		
tools	materials	' intended user	intended user		
construct					
CONSTRUCTION	tools	annotated sketch	design criteria		

Make	brief	component	Cross- sectional diagram
Cut Join	product	design criteria	exploded diagram
strong	' evaluate	computer-aided design	innovation
U U	label		
FOOD ingredients healthy	technology	CONSTRUCTION	CONSTRUCTION
cook	problem-solving	net	frame
taste		scoring tab	structure
	CONSTRUCTION	accuracy	triangulation
	boat	packaging	strengthen
	buoyant (Science)	product designer	reinforce
	water-proof (Science)	graphic designer	greenhouse
	stable	shelf-appeal	agricultural
	Isambard	battery.	engineering
	Kingdom Brunel	circuit	architect
		switch	Nicolas Grimshaw
	TEXTILES	bulb	mechanical system
	textiles	electrical engineer	pulley
	needle	Alexander Graham Bell	driver
	thread	Nikola Tesla	follower
	pin		load
	pattern	TEXTILES	transport
	piece	pattern	mechanical engineer
	applique	piece	Ismail Al-Jazari
	William Morris	running	Edmund Cartwright

	stitch	George Stephenson
FOOD	cross stitch	
Ingredients	applique	TEXTILES
Hygiene	embroidery.	Pattern
balanced	textile designer	pieces
nutritious	Cath Kidston	back
appealing		stitch
Jamie Oliver	FOOD	tension
	hygiene	seam
	grown	allowance
	reared	turn out
	Local producer	fastener
	seasonal produce	fashion
	dough	designer
	knead	ethical
	bake	product
	Clare Smyth	corporate
		social responsibility
		FOOD
		hygiene
		cross contamination
		local produce
		seasonality

	cooking technique
	deconstructed food
	Heston Blumenthal