



	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Developing, planning and communicating ideas.	Draw on their own experience to help generate ideas	Generate ideas by drawing on their own and other people's experiences	Generate ideas for an item, considering its purpose and the user/s	Generate ideas, considering the purposes for which they are designing	Generate ideas through brainstorming and identify a purpose for their product	Communicate their ideas through detailed labelled drawings
	Suggest ideas and explain what they are going to do	Develop their design ideas through discussion, observation, drawing and modelling	Identify a purpose and establish criteria for a successful product.	Make labelled drawings from different views showing specific features	Draw up a specification for their design	Develop a design specification
	Identify a target group for what they intend to design and make		Plan the order of their work before starting	Develop a clear idea of what has to be done, planning how to use materials, equipment and processes, and suggesting alternative methods of making, if the first attempts fail	Develop a clear idea of what has to be done, planning how to use materials, equipment and processes, and suggesting alternative methods of making if the first attempts fail	Explore, develop and communicate aspects of their design proposals by modelling their ideas in a variety of ways
	Model their ideas in card and paper	Identify simple design criteria	Explore, develop and communicate design proposals by modelling ideas	Evaluate products and identify criteria that can be used for their own designs	Use results of investigations, information sources, including ICT when developing design ideas	Plan the order of their work, choosing appropriate materials, tools and techniques
	Develop their design ideas applying findings from their earlier research	Make simple drawings and label parts	Make drawings with labels when designing			
Working with tools, equipment, materials and components to make quality products	Make their design using appropriate techniques	Begin to select tools and materials; use vocab' to name and describe them	Select tools and techniques for making their product	Select appropriate tools and techniques for making their product	Select appropriate materials, tools and techniques	Select appropriate tools, materials, components and techniques
	With help measure, mark out, cut and shape a range of materials	Measure, cut and score with some accuracy	Measure, mark out, cut, score and assemble components with more accuracy	Measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques	Measure and mark out accurately	Assemble components make working models
	Use tools eg scissors and a hole punch safely	Use hand tools safely and appropriately	Work safely and accurately with a range of simple tools	Join and combine materials and components accurately in temporary and permanent ways	Use skills in using different tools and equipment safely and accurately	Use tools safely and accurately
	Assemble, join and combine materials and components together using a variety of temporary methods e.g. glues or masking tape	Assemble, join and combine materials in order to make a product	Think about their ideas as they make progress and be willing change things if this helps them improve their work	Sew using a range of different stitches, weave and knit	Weigh and measure accurately (time, dry ingredients, liquids)	Construct products using permanent joining techniques
	Use simple finishing techniques to improve the appearance of their product	Cut, shape and join fabric to make a simple garment. Use basic sewing techniques	Measure, tape or pin, cut and join fabric with some accuracy	Measure, tape or pin, cut and join fabric with some accuracy	Cut and join with accuracy to ensure a good-quality finish to the product	Make modifications as they go along
		Choose and use appropriate finishing techniques	Use finishing techniques strengthen and improve the appearance of their product using a range of equipment including ICT	Use simple graphical communication techniques		Pin, sew and stitch materials together create a product
						Achieve a quality product
Evaluating processes and products	Evaluate their product by discussing how well it works in relation to the purpose	Evaluate against their design criteria	Evaluate their product against original design criteria e.g. how well it meets its intended purpose	Evaluate their work both during and at the end of the assignment	Evaluate a product against the original design specification	Evaluate their products, identifying strengths and areas for development, and carrying out appropriate tests
	Evaluate their products as they are developed, identifying strengths and possible changes they might make	Evaluate their products as they are developed, identifying strengths and possible changes they might make	Disassemble and evaluate familiar products	Evaluate their products carrying out appropriate tests	Evaluate it personally and seek evaluation from others	Record their evaluations using drawings with labels
	Evaluate their product by asking questions about what they have made and how they have gone about it	Talk about their ideas, saying what they like and dislike about them	understand how key events and individuals in design and technology have helped shape the world	understand how key events and individuals in design and technology have helped shape the world	understand how key events and individuals in design and technology have helped shape the world	Evaluate against their original criteria and suggest ways that their product could be improved
						understand how key events and individuals in design and technology have helped shape the world
Food & Nutrition	use the basic principles of a healthy and varied diet to prepare dishes	use the basic principles of a healthy and varied diet to prepare dishes	understand and apply the principles of a healthy and varied diet	understand and apply the principles of a healthy and varied diet	understand and apply the principles of a healthy and varied diet	understand and apply the principles of a healthy and varied diet
			cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet	cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet	cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet	cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet
	understand where food comes from.	understand where food comes from.				
	Use basic food handling, hygienic practices and personal hygiene	Follow safe procedures for food safety and hygiene	become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes]	become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes]	become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes]	become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes]
			understand the source, seasonality and characteristics of a broad range of ingredients	understand the source, seasonality and characteristics of a broad range of ingredients	understand the source, seasonality and characteristics of a broad range of ingredients	understand the source, seasonality and characteristics of a broad range of ingredients
			Demonstrate hygienic food preparation and storage	Demonstrate hygienic food preparation and storage	Apply the rules for basic food hygiene and other safe practices e.g. hazards relating to the use of ovens	Demonstrate hygienic food preparation and storage