



Featherstone Primary School: Progression and Sequencing within Design and Technology



Intent: Design and Technology at Featherstone will ensure that by the time children leave at the end of KS2, they will be able to actively participate in the technological world. Our Design and Technology Curriculum allows children make products that solve real and relevant problems within a variety of contexts based on a well-thought, child-led design brief and specification. Meaningful and purposeful cross-curricular links are made with Art and Design, Maths and Science to support children's breadth and depth of understanding, so children communicate their learning in a range of forms.

		Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Knowledge	Technical	Build basic structures, beginning to explore how they could be made stronger, stiffer and more stable	Build structures with 3-4 elements, exploring how they could be made stronger, stiffer and more stable Explore and use mechanisms in their products	Strengthen, stiffen and reinforce structure	Use electrical systems in products	Use complex mechanical systems, that are strengthened, stiffened and reinforced, in products	Use computing to program, monitor and control products
	Cooking and nutrition	Select and use appropriate fruit and vegetables to prepare basic healthy dishes With support, cut and chop food Understand where fruit and vegetables come from Know how to effectively and thoroughly wash hands and explain why	Select and use a wider range of appropriate food Understand where a wider range of food comes from Prepare basic popular dishes (i.e. vegetable curry) Cut, chop and mix food Implement basic food handling procedures to be hygienic (i.e. wear aprons and wipe surfaces)	Apply the principles of a healthy diet Slice, grate and mix food Implement food handling procedures to be hygienic (i.e. how to store food)	Apply the principles of a healthy and varied diet With support, weigh ingredients and keep time Peel, slice, grate and mix food Identify unhygienic food preparation techniques and know how to remedy them	Weigh ingredients and keep time Prepare and cook a savoury dish Know how to knead, spread and bake Understand seasonality Understand the hazards involved in using an oven and preparing food in a kitchen Identify unhygienic food preparation techniques and know how to remedy them	Weigh ingredients and keep time Prepare and cook a savoury dish with many skills Understand seasonality and how food is sourced Apply all principles of hygiene
Skills	Design	Design purposeful, functional, appealing products for themselves Generate, develop, model and communicate ideas through talking and templates Explore existing products	Design purposeful, functional, appealing products for other users based on design criteria Generate, develop, model and communicate ideas through drawing, mock-ups and ICT Evaluate existing products	Develop design criteria to inform the design of functional products that are fit for purpose, aimed at an audience Generate, develop, model and communicate ideas through discussion and basic sketches Investigate a range of existing products	Use research and develop design criteria to inform the design of innovative, functional and appealing products that are fit for purpose, aimed at an audience Generate, develop, model and communicate ideas through discussion and annotated sketches (from different angles) Analyse a range of existing products for their qualities	Use research and develop design criteria to inform the design of innovative, functional and appealing products that are fit for purpose, aimed at an audience Generate, develop, model and communicate ideas through discussion, precise, annotated sketches (from different angles), cross-sections and exploded diagrams Analyse a range of existing products for their qualities and utility	Use research and develop design criteria to inform the design of innovative, functional and appealing products that are fit for purpose, aimed at an audience Generate, develop, model and communicate ideas through discussion, precise, annotated sketches, cross-sections, exploded diagrams, prototypes, pattern pieces and CAD Analyse a range of existing products for their qualities, incl. aesthetics, and utility
	Make	Mark out and cut with support Use glue and sellotape with support Know how to be safe with scissors Use simple finishing techniques (i.e. going around the edge in black paint)	Begin to select tools and use correct vocab. to describe them; use the tools safely Measure, mark out and cut with some accuracy Assemble, join and combine materials Use finishing techniques to complete a project	Select tools for their work and begin to justify; use all tools safely Measure, mark out, score, cut and assemble with growing accuracy Use finishing techniques to complete a project and explain why it is improved (or not)	Select tools and techniques for their work and justify; use all tools safely Measure, mark out, cut and shape a range of materials Join and combine materials and components accurately	Select materials, tools and techniques for their work and justify; use all tools safely Measure, mark out, cut and shape a range of materials accurately Apply skills depending on the context (i.e. use of tools and equipment) Ensure a good quality finish to the product	Select materials, tools, components and techniques for their work and justify; use all tools safely Assemble components to make working models and modify where needed Apply skills depending on the context (i.e. use of tools and equipment) Ensure a high-quality finish to the product
	Evaluate	Discuss how well a product works in relation to its purpose Propose a change that could be made to improve their product	Discuss how well a product works and its strengths in relation to the design criteria Propose a change that could be made to improve their product and justify	Evaluate their product's strengths and weaknesses in relation to the design criteria Begin to evaluate how well the production of their product is going during the making stages	Evaluate their product's strengths and weaknesses in relation to the design criteria throughout the process Fully test out their product	In depth and detail, evaluate their product's strengths and weaknesses in relation to the design criteria throughout the process Peer evaluate with justification	In depth and detail, with multiple reasons, evaluate their product's strengths and weaknesses in relation to the design criteria throughout the process using drawings alongside writing Peer evaluate with detailed justification, esp. focused on improvements