Yealmpton Primary School
Design Technology Progression of Knowledge and Skills

|  | KEY STAGE I | LOWER KEY STAGE 2 UPPER KEY STAGE 2 |
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| NC | The national curriculum for design technology aims to en <br> > Develop the creative, technical and practical expertise successfully in an increasingly technological world <br> > build and apply a repertoire of knowledge, understan and products for a wide xange of users <br> > critique, evaluate and test their ideas and product <br> > understand and apply the principles of nutrition and | e that all pupils: <br> needed to perform everyday tasks confidently and to participate <br> ding and skills in oxder to design and make high-quality prototypes <br> and the work of athers learn how to cook. |
| NC by key stage | Key stage 1 <br> Pupils should be taught: <br> Design <br> - design purposeful, functional, appealing products for themselves and other users based on design criteria <br> - generate, develop, model and communicate their ideas through talking, drawing, templates, mackups and, where appropriate, information and communication technology <br> Make <br> - select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing] <br> - select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics <br> Evaluate <br> - explore and evaluate a xange of existing products <br> - evaluate their ideas and products against design criteria <br> Technical knowledge <br> - build structures, exploxing how they can be made stronger, stiffer and more stable <br> - explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products. | Key stage 2 <br> Pupils should be taught: <br> Design <br> - 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 <br> - generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design <br> Make <br> - select from and use a wider range of toals and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately <br> - select from and use a wider xange of materials and components, including construction materials, textiles and ingredients, accoxding to their functional properties and aesthetic qualities <br> Enaluate <br> - investigate and analyse a range of existing products <br> - evaluate their ideas and products against their own design criteria and consider the views of others to improve their work <br> - understand how key events and individuals in design and technolagy have helped shape the world <br> Technical knowledge <br> - apply their understanding of how to strengthen, stiffen and reinforce more complex structures <br> - understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages] <br> - understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors] <br> - apply their understanding of computing to program, monitor and control their products. |


|  | YEAR 1 | YEAR 2 | YEAR 3 | YEAR 4 | YEAR 5 | YEAR 6 |
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| Coverage | Food | Mechanisms | Structures | Textiles | Mechanisms | Structures |
|  | Structures | Food | Mechanisms | Electrical | Food | Electrical |
|  | Mechanisms | Textiles | Textiles | Food | Digital | Mechanisms |



## Designing a pouch. <br> Designing o healthy sandwich based on a food combination which work well together.

Designing a vehicle that includes wheels, axles and axle holders, which will allow the wheels to move.

Creating clearly labelled drawings which illustrate movement.
Designing and
making a template
from an existing
cushion and
applying
individual design
criteria
Designing a stable
pavilion structure
that is
aesthetically
pleasing and
selecting materials
to create a desired
effect.

Building frame structures designed to support weight.

Designing a tay which uses a preumatic system.

Developing design criteria from a design brief.
Writing design
criteria for a
product,
articulating
decisions made.
Designing a
personalised book
sleeve.
Adapting a
traditional recipe,
understanding that
the nutritional
value of a recipe
alters if you
remone, substitute or add additional
ingredients.

## Writing an amended method for a recipe to incorporate the relevant changes to ingredients. <br> Designing appealing packaging to reflect a recipe.

## Designing a pop-

 up book which uses a mixture of structures and mechanisms.Naming each mechanism, input
Designing an
Anderson Shelter
featuring a variety
of different
structures, giving
careful
consideration to
how the structures
will be used,
considering
effective and
ineffective designs.
Designing a steady
hand game -
identifying and
naming the
components
required.
Drawing a design
from three
different
perspectives.
Generating ideas
through sketching
and discussion.
Modelling ideas

|  |  |  | Generating ideas using thumbnail sketches and exploded diagrams. <br> Learning that different types of drawings are used in design to explain ideas clearly. |  | and output accurately. <br> Storyboarding ideas for a book. <br> Researching (books, internet) for a particular (user's) animal's needs. <br> Developing design criteria based on research. <br> Generating multiple housing ideas using building bricks. <br> Understanding <br> what a virtual <br> model is and the pros and cons of traditional and CAD modelling. <br> Placing and maneuvering 3D - objects, using CAD. <br> Changing the properties of, on combine one or more 3D abjects, using CAD. | through <br> prototypes. <br> Understanding the purpose of products (toys), including what is meant by 'fit for purpose' and 'form over function'. <br> Experimenting with a xange of cams, creating a design for an automata toy based on a choice of cam to create a desired movement. <br> Understanding how linkages change the direction of a force. <br> Making things move at the same time. <br> Understanding and drawing crosssectional diagrams to show the innerworking. |
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|  |  |  | Selecting materials due to their functional and aesthetic characteristics. <br> Manipulating materials to create different effects by cutting, creasing, folding, weaving. |  |  |  |
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| Esaluate | Tasting and evaluating different food combinations. <br> Describing appearance, smell and taste. <br> Suggesting information to be included on packaging. <br> Testing a finished product, seeing whether it moves as planned and if not, explaining why and how it can be fixed. <br> Reviewing the success of a product by testing it with its intended audience. | Troubleshooting scenarios posed by teacher. <br> Evaluating the quality of the stitching on others' work. <br> Discussing as a class, the success of their stitching against the success criteria. <br> Identifying aspects of their peers' work that they particularly like and why. <br> Describing the taste, texture and smell of fruit and vegetables. <br> Taste testing food | Evaluating an end product and thinking of other ways in which to create similar items. <br> Evaluating structures made by the class. <br> Describing what characteristics of a design and construction made it the most effective. <br> Considering effective and ineffective designs. <br> Using the views of others to improve designs. <br> Testing and | Testing and evaluating an end product against the oxiginal design criteria. <br> Deciding how many of the criteria should be met for the product to be considered successful. <br> Suggesting modifications for improvement. <br> Articulating the advantages and disadvantages of different fastening types. <br> Evaluating a recipe, considering: taste, smell, | Identifying the nutritional differences between different products and recipes. <br> Identifying and describing healthy benefits of food groups. <br> Evaluating the work of others and receiving feedback on own work. <br> Suggesting points for improvement. <br> Stating an event or fact from the last 100 years of plastic history. <br> Explaining how plastic is affecting | Improving a design plan based on peer evaluation. <br> Testing and adapting a design to improve it as it is developed. <br> Identifying what makes a successful structure. <br> Testing own and others finished games, identifying what went well and making suggestions for improvement. <br> Gathering images and information about existing children's toys. |


|  |  | combinations and final products. <br> Describing the information that should be included on a label. <br> Evaluating which grip was most effective. <br> Testing mechanisms, identifying what stops wheels from turning, knowing that a wheel needs an axle in oxder to move. | modifying the outcome, suggesting improvements. <br> Understanding the purpose of exploded-diagrams through the eyes of a designer and their client. | texture and appearance. <br> Describing the impact of the budget on the selection of ingredients. <br> Evaluating and comparing a xange of products. <br> Suggesting modifications. <br> Evaluating electrical products. <br> Testing and evaluating the success of a final product. | planet Earth and suggesting ways to make more sustainable choices. <br> Explaining key <br> functions in my <br> program (audible <br> alert, visuals). <br> Explaining how my product would be useful for an animal carer including programmed features. | Analysing a selection of existing children's toys. <br> Evaluating the work of others and receiving feedback on own work. <br> Applying points of improvements. <br> Describing changes they would make/do if they were to do the project again. |
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| Technical Knowledg e | Understanding the difference between fruits and vegetables. <br> To understand that some foods typically known as vegetables are actually fruits (e.g. cucumber). <br> To know that a fruit has seeds and a vegetable does. not. | To know that sewing is a method of joining fabric. <br> To know that different stitches can be used when sewing. <br> To understand the importance of tying a knot after sewing the final stitch. | To know that applique is a way of mending or decorating a textile by applying smaller pieces of fabric <br> To know that when two edges of fabric have been joined together it is called a seam. <br> To know that it is | To know that a fastening is something which holds two pieces of material together for example a ripper, toggle, button, press stud and Velcro. <br> To know that different fastening types are useful for different purposes. | To understand where meat comes from - learning that beef is from cattle and how beef is reared and processed, including key welfare issues. <br> To know that I can adapt a recipe to make it healthier by substituting ingredients. | To know that structures can be strengthened by manipulating materials and shapes. <br> To understand what a 'footprint plan' is. <br> To understand that in the real world, design, can impact users in positive and |


|  | To know that fruits grow on trees or vines. <br> To know that vegetables can grow either above or below ground. <br> To know that vegetables can come from different parts of the plant (e.g. roots: potatoes, leaves: lettuce, fruit: cucumber). <br> To understand that the shape of materials can be changed to improve the strength and stiffness of structures. <br> To understand that cylinders are a strong type of structure. <br> To understand that axles are used in structures and mechanisms to make parts turn in a circle. <br> To begin to | To know that a thimble can be used to protect my fingers when sewing. <br> To know that 'diet' means the food and drink that a person or animal usually eats. <br> To understand what makes a balanced diet. <br> To know where to find the nutritional information on packaging. <br> To know that the five main food groups are: Carbohydrates, fruits and vegetables, protein, dairy and foods high in fat and sugar. <br> To understand that I should eat a range of different foods from each food group, and soughly how much of each | important to leave space on the fabric for the seam. <br> To understand that some products are turned inside out after sewing so the stitching is hidden. <br> To understand what a frame structure is. <br> To know that a 'free-standing' structure is one which can stand on its own. <br> To know that a pavilions is a decorative building or structure for leisure activities. <br> To know that cladding can be applied to structures for different effects. <br> To know that aesthetics are how a product looks. | To know that creating a mock up (prototype) of their design is useful for checking ideas and proportions. <br> To know that the amount of an ingredient in a recipe is known as the 'quantity'. <br> To know that it is important to use oven gloves when removing hot food from an oven. <br> To know the following cooking techniques: sieving, creaming, rubbing method, cooling. <br> To understand the importance of budgeting while planning ingredients for biscuits. <br> To understand that electrical conductors are materials which | To know that I can use a nutritional calculator to see how healthy a food option is. <br> To understand that 'crosscontamination' means that bacteria and germs have been passed onto ready-to-eat foods and it happens. when these foods mix with raw meat or unclean objects. <br> To know that mechanisms contral movement. <br> To understand that mechanisms that can be used to change one kind of motion into another. <br> To understand how to use sliders, pivots and folds to create paper-based mechanisms. | negative ways. <br> To know that a prototype is a cheap model to test a design idea. <br> To know that batteries contain acid, which can be dangerous if they leak. <br> To know the names of the components in a basic series circuit including a buzzer. <br> To know that 'form' means the shape and appearance of an object. <br> To know the difference between 'form' and 'function' <br> To understand that 'fit for purpose' means that a product works how it should and is easy to use. |
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|  | understand that different structures are used for different purposes. <br> To know that a structure is something that has been made and put together. <br> To know that a client is the person I am designing for. <br> To know that design criteria is a list of points to ensure the product meets the clients. needs and wants. <br> To know that a mechanism is the parts of an object that move together. <br> To know that a slider mechanism moves an object from side to side. <br> To know that a slider mechanism has a slider, slots , guides and an object. <br> To know that | food group. <br> To know that nutrients are substances in food that all living things need to make energy, grow and develop. <br> To know that 'ingredients' means the items in a mixture or recipe. <br> To know that I should only have a maximum of five teaspoons of sugar a day to stay healthy. <br> To know that many food and drinks we do not expect to contain sugar do; we call these 'hidden sugars'. <br> To know that wheels need to be round to rotate and move. <br> To understand that for a wheel to move it must be attached to a | To know that a product's function means its purpose. <br> To understand that the target audience means the person or group of people a product is designed for. <br> To know that architects consider light, shadow and patterns when designing. <br> To understand how preumatic systems work. <br> To understand that pneumatic systems can be used as part of a mechanism. <br> To know that preumatic systems operate by drawing in, releasing and compressing air. <br> To understand how sketches, drawings and diagrams can be | electricity can pass through. <br> To understand that electrical insulators are materials which electricity cannot pass through. <br> To know that a battery contains stored electricity that can be used to power products. <br> To know that an electrical circuit must be complete for electricity to flow. <br> To know that a switch can be used to complete and break an electrical circuit. <br> To know the features of a torch: case, contacts, batteries, switch, reflector, lamp, lens. <br> To know facts from the history and invention of | To know that a design brief is $a$ description of what I am going to design and make. <br> To know that designers often want to hide mechanisms to make a product more aesthetically pleasing. <br> To understand key developments in thermometer history. <br> To know events or facts that took place over the last 100 years in the history of plastic, and how this is changing our outlook on the future. <br> To know the 6Rs of sustainability. <br> To understand what a virtual model is and the pros and cons of <br> traditional NS CAD | To know that form over purpose means that a product looks good but does not work very well. <br> To know the importance of form fallaws function' when designing: the product must be designed primarily with the function in mind. <br> To understand the diagram perspectives 'top view', 'side view' and 'back'. <br> To understand that the mechanism in an automata uses a system of cams, axles and followers. <br> To understand that different shaped cams produce different outputs. To know that an automata is a hand powered |
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