



Owston Park Primary Academy Design and Technology Skills Progression



	Designing	Making	Evaluating	Technical Knowledge	Cooking and Nutrition
EYFS	<p>I can explain what I am making and what materials I am using.</p> <p>I can select my own materials.</p> <p>I can select and name the tools I need to make my model.</p> <p>I can discuss my work as it progresses.</p>	<p>I can make my design using basic techniques.</p> <p>I can build structures and join components together.</p> <p>I can use scissors to cut straight and curved edged.</p> <p>I can join materials and explore what is the best adhesive to use e.g. glue, Sellotape, masking tape etc.</p>	<p>I can say what I like/don't like about my model and think about why.</p> <p>I can identify good and bad points in my design.</p> <p>I can talk about what changes I made while developing my models.</p> <p>I can discuss what I would do differently next time.</p>	<p>I can build using junk modelling and describe its 3D properties.</p>	<p>I can develop my vocabulary around food by talking about: taste, smell, texture, appearance and feel.</p> <p>I can explore familiar and unfamiliar foods in my play.</p> <p>I can work safely and hygienically.</p> <p>I can measure and weigh food using non-standard measures e.g. spoons, cups.</p>
1	<p>I can generate ideas by drawing on my own experiences.</p> <p>I can suggest ideas and explain what I am going to do.</p> <p>I can identify a target group to design for.</p>	<p>I can make my design using appropriate techniques.</p> <p>I can use tools safely. (e.g. scissors, hole punch)</p> <p>I can assemble, join and combine materials and</p>	<p>I can evaluate my product by discussing how well it works in relation to the purpose.</p> <p>I can evaluate my product as it develops, identifying strengths and possible changes.</p>	<p>I can build 3D structures.</p> <p>I can explore basic mechanisms in other products (hinges, folding).</p>	<p>I can use basic food handling, hygienic practices and personal hygiene.</p> <p>I can identify healthy and unhealthy food choices.</p>

	<p>I can model my ideas in card and paper.</p> <p>I can develop my design ideas applying findings from my research.</p>	<p>components together using a variety of temporary methods. (e.g. glues, masking tape)</p> <p>I can use simple finishing techniques to improve the appearance of my product.</p>	<p>I can evaluate my product by asking questions about what I have made and how.</p>		<p>I can identify where food comes from.</p>
2	<p>I can generate ideas by drawing on my own and other people's experiences.</p> <p>I can develop my design ideas through discussion, observation, drawing and modelling.</p> <p>I can identify a purpose for what I intend to design and make.</p> <p>I can identify simple design criteria.</p> <p>I can make simple drawings and label parts.</p>	<p>I can select basic tools and materials, naming and describing them.</p> <p>I can measure, cut and score with some accuracy.</p> <p>I can use hand tools safely and appropriately.</p> <p>I can assemble, join and combine materials in order to make a product.</p> <p>I can cut, shape and join fabric.</p> <p>I can choose and use appropriate finishing techniques.</p>	<p>I can evaluate my product against my design criteria.</p> <p>I can evaluate my product as it develops, identifying strengths and possible changes.</p> <p>I can talk about my ideas, saying what I like and dislike about them.</p>	<p>I can build structures, exploring how they can be stiffer, stronger and more stable.</p> <p>I can explore and use mechanisms in my product (axles).</p>	<p>I can follow safe procedures for food safety and hygiene.</p> <p>I can identify a healthy and varied diet to prepare dishes.</p> <p>I can identify and explain where food comes from.</p>

3	<p>I can generate ideas for an item considering its purpose and the user/s.</p> <p>I can identify a purpose and establish criteria for a successful product.</p> <p>I can plan the order of work before I start.</p> <p>I can explore, develop and communicate design proposals by modelling ideas.</p> <p>I can make drawings with labels when designing.</p>	<p>I can select tools and techniques for making my product.</p> <p>I can measure, mark out, cut, score and assemble components with more accuracy.</p> <p>I can use a range of tools safely and accurately.</p> <p>I can think about my ideas as they progress and change things if this helps improve my product.</p> <p>I can measure, tape/pin, cut and join fabric with some accuracy.</p> <p>I can use finishing techniques to strengthen and improve the appearance of my product using a range of equipment including ICT.</p>	<p>I can evaluate my product against my original design criteria, discussing how well it meets its intended purpose.</p> <p>I can disassemble and evaluate familiar products.</p>	<p>I can explore and use mechanisms in my product (levers and linkages).</p>	<p>I can demonstrate hygienic food preparation and storage.</p>
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4	<p>I can generate ideas, considering the purposes for which they are designing.</p> <p>I can make labelled drawings from different views showing specific features.</p> <p>I can develop a clear idea of what has to be done, planning how to use materials, equipment and processes, and suggesting alternative methods, if the first attempts fail.</p> <p>I can evaluate products and identify criteria that can be used for my design.</p>	<p>I can select appropriate tools and techniques for making my product.</p> <p>I can measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques.</p> <p>I can join and combine materials and components accurately in both temporary and permanent ways.</p> <p>I can sew using a range of different stitches, weave and knit.</p> <p>I can measure, tape/pin, cut and join fabric with some accuracy.</p> <p>I can use simple graphical communication techniques.</p>	<p>I can evaluate my work both during and at the end.</p> <p>I can evaluate my products carrying out appropriate tests.</p>	<p>I can explore and use mechanisms in my product (pulleys).</p>	<p>I can prepare and cook a variety of savoury dishes using a range of cooking techniques.</p>
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5	<p>I can generate ideas through brainstorming and identify a purpose for my product.</p> <p>I can draw up a specification for their design.</p> <p>I can 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.</p> <p>I can use results of investigations, information sources, including ICT when developing design ideas.</p>	<p>I can select appropriate materials, tools and techniques.</p> <p>I can measure and mark out accurately.</p> <p>I can use skills in using different tools and equipment safely and accurately.</p> <p>I can weigh and measure accurately. (time, dry ingredients, liquids)</p> <p>I can cut and join with accuracy to ensure a good-quality finish to my product.</p>	<p>I can evaluate my product against my original design specification.</p> <p>I can evaluate my product personally and seek evaluation from others.</p>	<p>I can explore and use mechanisms in my product (cams).</p>	<p>I can apply the rules for basic food hygiene and other safe practices. (e.g. hazards relating to the use of ovens)</p>
6	<p>I can communicate my ideas through detailed labelled drawings.</p> <p>I can develop a design specification.</p>	<p>I can select appropriate tools, materials, components and techniques.</p> <p>I can assemble components to make working models.</p>	<p>I can evaluate my products identifying strengths and areas for development, and carrying out appropriate tests.</p> <p>I can record my evaluations using drawings with labels.</p>	<p>I can apply my understanding of how to strengthen, stiffer, and reinforce more complex structures.</p>	<p>I can understand and apply the principles of a healthy and varied diet.</p> <p>I can understand seasonality and know where and how a variety</p>

	<p>I can explore, develop and communicate aspects of my design proposals by modelling my ideas in a variety of ways.</p> <p>I can plan the order of my work, choosing appropriate materials, tools and techniques.</p>	<p>I can use tools safely and accurately.</p> <p>I can construct products using permanent joining techniques.</p> <p>I can make modifications as I go.</p> <p>I can pin, sew and stitch materials together to create my product.</p> <p>I can achieve a quality product.</p>	<p>I can evaluate against my original criteria and suggest ways my product could be improved.</p>	<p>I can understand and use mechanical systems in my product.</p> <p>I can understand and use electrical systems in their products.</p> <p>I can apply my understanding of computing to program, monitor and control my products.</p> <p>I can explore and use frame and shell structures.</p>	<p>of ingredients are grown, reared, caught and processed.</p>
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