## <u>Childwall CE Design and Technology Progression of Learning Years 1 – 6</u>

The document below has been designed to outline all of the relevant knowledge and skills that are taught within the Design and Technology curriculum at Childwall Church of England Primary School. From Years 1-6, Design and Technology lessons are taught to the discretion of the teacher, using the DT Association Planning where possible.

| Year<br>Group                 | A Unique Child Observing what a child is learning   | ring what a child is learning What adults can   |   | do What adults could provide   |  | Early Learning Goal   |  | Link to school Christian<br>Vision (Intent)  |   |
|-------------------------------|---|---|---|--|--|---|--|--|---|
| EYFS                          | Children explore what happens when they mix colours. Experime to create different textures. Understand that different media c be combined to create new effects Manipulate materials to achieve a planned effect. Construct with a purpose in mind, using a variety or resources. Use simple tools and techniques competently and appropriately. Select appropriate resources and adapts work where necessary. Select tools and techniques needed to shape, assemble and join materials they a using.                     | finding out what they can different media and what I when they put different th together such as sand, pair sawdust. Encourage childranotice changes in propertimedia as they are transforthrough becoming wet, dr. fixed. Talk about what is I helping them to think about and effect.   | Talk to children about ways of finding out what they can do with different media and what happens when they put different things together such as sand, paint and sawdust. Encourage children to notice changes in properties of media as they are transformed through becoming wet, dry, flaky or fixed. Talk about what is happening, helping them to think about cause and effect.  Provide resources colours, joining the combining materi where appropriate with opportunities and explore conce through their reprince a 'holding bay' works can be retained for children to enjoye and effect. |  | variety of mat techniques, experience of use their skills tentations. Have ere models and ed for a period y, develop, or   |   | terials, tools and with op creative confidence design.  express whilst I equipm  |  | ildren in EYFS are provided opportunities to explore their ity and start to become ent in expressive arts and. The will find joy in sing themselves imaginatively learning to respect the ent, resources and other n's work.  |
| Year<br>Group                 | Designing   | Making  | E   | valuating  | Techi<br>Know  |   | Cooking and nutrition  | d  | Link to school<br>Christian Vision<br>(Intent).   |
| KS1<br>(Year 1 and<br>Year 2) | Understanding contexts, users and purposes: Children are to work confidently within a range of contexts such as imaginary, story based, home, school, gardens, playgrounds, local communities, industry and the wider environment. Stage what products they are designing and making. Say whether their products are for themselves or for other users. Describe what their products are for. Say how they will make their products suitable for their intended users. Use simple design criteria to develop their ideas. | Planning: Children should plan by suggesting what to do next. Select from a range of tools and equipment, explaining their choices. Select from a range of materials and components according to their characteristics.  Practical skills and techniques: Follow procedures for safety and hygiene. Use a range of materials and components, including construction materials and kits, textiles, food ingredients and mechanical components. | Children to design idea are makin judgemen products a design cri their prod improved.  Existing To unders are, who products a are used, might be a products a   | products: stand what products products are for, lucts are for, how work, how products where products used, what materials are made from and like and dislike | Making product Children know a simple working characteristics of and components Know about the simple mechanistlevers, sliders, waxels. Know how structures can be stronger, stiffer stable. Know that textiles product assembled from fabric shapes. Kingredients show combined according to the correct technic simple working the correct simple working the c | f materials movement of sms, such as wheels and w freestanding e made and more at a 3D can be two identical now that food ald be ding to their eristics. Know | Where food comes from Children need to know food comes from plant animals. Know that foot to be farmed, grown elsewhere (e.g. home) of caught.  Food preparation, coordinate and nutrition: Children need to know name and sort foods in groups. That everyone eat at least five portion fruit and vegetables even day. How to prepare sit dishes safely and hygienically, without us heat source. How to us | that all s or od has or od how to to should s of ery mple sing a | In Key Stage One, the children continue to explore their creativity and become more knowledgeable of Design and Technology as a subject.  The children become more confident in their abilities, understanding that it is important to forgive oneself when a mistake is made. Resilience is built throughout the design process, enabling the children to thrive and flourish, both personally and emotionally.  Children are encouraged to work collaboratively and |

|                                | Generating, developing, modelling and communicating ideas: Children are to generate ideas by drawing on their own experiences. Use knowledge of existing products to help them come up with ideas. Develop and communicate ideas by talking and drawing. Model ideas by exploring materials, components and construction kits and by making templates and mock-ups. Use information and communication technology, where appropriate, to develop  | Measure, mark out, cut and shape materials and components. Assemble, join and combine materials and components. Use finishing techniques, including those from art and design.  |   | vocabulary for the projects they are undertaking.   | techniques such as cutting, peeling and grating.  | support each other, remembering to be honest, kind and compassionate with others.   |
|--------------------------------|--|---|---|---|---|---|
| LKS2<br>(Year 3 and<br>Year 4) | and communicate their ideas.  Understanding contexts, users and purposes: Children are to gather information about the needs and wants of particular individuals and groups. Develop their own design criteria and use these to inform their ideas. Work confidently within a range of contexts, such as the home, school, leisure, culture, enterprise, industry and the wider environment. Describe the purpose of their products. Indicate the design features of their products that will appeal to intended users. Explain how particular parts of their products work. | Planning: Children are to order the main stages of making. Select tools and equipment suitable for the task. Explain their choice of tools and equipment in relation to the skills and techniques they will be using. Select materials and components suitable for the task. Explain their choice of materials and components according to functional properties and aesthetic qualities.  Practical skills and techniques: Children to measure, mark out, cut and shape materials and components with some | Own ideas and products: Children refer to their design criteria as they design and make. Use their design criteria to evaluate their completed products. Identify the strengths and areas for development in their ideas and products. Consider the views of others, including intended users, to improve their work.  Existing products: Children to understand who designed and made the products, where products were designed and made, when products were designed and made, when products are here. | Making products work: Children understand how mechanical systems such as levers and linkages or pneumatic systems create movement. How simple, electrical circuits and components can be used to create functional products. How to program a computer to control their products How to make strong, stiff shell structures. That a single fabric shape can be used to make a 3D textiles product. That food ingredients can be fresh, pre-cooked and processed. How to use learning from science to help design and make products that work. How to use learning | Where food comes from: Children understand that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattles) and caught (such as fish) in the UK, Europe and the wider world.  Food preparation, cooking and nutrition: Children to understand that a healthy diet is made up from a variety and balance of different food and drink. That to be active and healthy, food and drink are needed to provide energy for the body. How to prepare and cook a variety of predominantly groups dishes gafaly and | In Lower Key Stage Two, the children become more confident and proficient in their design skills and their knowledge of the design process Children become increasingly more self-sufficient and reflective when designing, making and evaluating their work. The children continue to build their resilience throughout the design process, enabling the children to continue to thrive and flourish, both personally and emotionally. |
|                                | Generating, developing, modelling and communicating ideas: Children to generate realistic ideas, focusing on the needs of the user. Make design decisions that account of the  | and components with some accuracy. Assemble, join and combine materials and components with some accuracy. Apply a range of finishing techniques, including those from art and design, with some accuracy.  | whether products can be recycled or reused, how well products have been designed, how well products have been made, why materials have been chosen, what method of construction have been used, how well products work, how well products achieve their   | from mathematics to help design and make products that work. That materials have both functional properties and aesthetic qualities. That materials can be combined and mixed to create more  | savoury dishes safely and hygienically including, where appropriate, the use of a heat source. How to use a range of techniques, such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.   |   |

well products achieve their

purposes and how well

and mixed to create more

useful characteristics. That

and clarify ideas through

availability of resources. Share

Follow procedures for safety

and hygiene. Use a wider

|             | discussion. Model their ideas    | range of materials and                            | products meet user needs and                          | mechanical and electrical                    |   |   |
|-------------|----------------------------------|---|---|--|---|---|
|             | using prototypes and pattern     | components than KS1,                              | wants.  | systems have an input process                |   |   |
|             | pieces. Use annotated            | including construction                            |   | and output.                                  |   |   |
|             | sketches, cross-sectional        | materials and kits, textiles,                     | Key events and individuals:                           | Know the correct technical                   |   |   |
|             | drawings and exploded            | food ingredients, mechanical                      | Children to know about                                | vocabulary for the projects                  |   |   |
|             | diagrams to develop and          | components and electrical                         | inventors, designers,                                 | they are undertaking.                        |   |   |
|             | communicate their ideas. Use     | components.                                       | engineers, chefs and                                  | , ,  |   |   |
|             | computer aided design to         | 1   | manufacturers who have                                |  |   |   |
|             | develop and communicate          |   | developed ground-breaking                             |  |   |   |
|             | their ideas.                     |   | products.   |  |   |   |
| UKS2        | Understanding contexts,          | Planning:   | Own ideas and products:                               | Making products work:                        | Where food comes from:                                  | In Upper Key Stage Two,                               |
| (Year 5 and | users and purposes:              | Children produce appropriate                      | Children critically evaluate                          | Children understand how                      | Children know that seasons                              | the children become                                   |
| Year 6)     | Children carry out research      | lists of tools, equipment and                     | the quality of the design,                            | mechanical systems, such as                  | may affect the food available.                          | increasingly more                                     |
| 1001 0)     | using surveys, interviews,       | materials that they need.                         | manufacture and fitness for                           | CAMS, pulleys or gears,                      | How food is processed into                              | confident, articulate and                             |
|             | questionnaires and web-based     | Formulate step by step plans                      | purpose of their products as                          | create movement.                             | ingredients that can be eaten                           | knowledgeable when                                    |
|             | resources. Identify the needs,   | as a guide to making. Select                      | they design and make.                                 | Know how more complex                        | or used in cooking. That food                           | discussing the design                                 |
|             | wants, preferences and values    | tools and equipment suitable                      | Evaluate their ideas and                              | electrical circuits and                      | is grown (such as tomatoes,                             | process, existing products                            |
|             | of particular individuals and    | for the task. Explain their                       | products against their original                       | components can be used to                    | wheat and potatoes), reared                             | and research. The children                            |
|             | groups. Develop a simple         | choice of tools and equipment                     | design criteria/specification.                        | create functional products.                  | (such as pigs, chickens and                             | are encouraged to become                              |
|             | design criteria/specification to | in relation to the skills and                     | Identify the strengths and                            | How to program a computer                    | cattles) and caught (such as                            | more inquisitive and                                  |
|             | guide their thinking. Work       | techniques they will be using.                    | areas for development in their                        | to monitor changes in the                    | fish) in the UK, Europe and                             | honest whilst showing                                 |
|             | confidently within a range of    | Select materials and                              | ideas and products. Consider                          | environment and to control                   | the wider world.  | respect to others when                                |
|             | contexts, such as the home,      | components suitable for the                       | the views of others, including                        | their products. How to                       |   | articulating and                                      |
|             | school, leisure, culture,        | task. Explain their choice of                     | intended users, to improve                            | reinforce and strengthen a 3D                | Food preparation, cooking                               | evaluating their ideas.                               |
|             | enterprise, industry and the     | materials and components                          | their work.   | framework. That a 3d textiles                | and nutrition:  | Children are encouraged to                            |
|             | wider environment. Describe      | according to functional                           |   | product can be made from a                   | Children know that recipes                              | become more <b>proactive</b> ,                        |
|             | the purpose of their products.   | properties and aesthetic                          | Existing products:                                    | combination of fabric shapes.                | can be adapted to change the                            | adaptable and self-                                   |
|             | Indicate the design features of  | qualities.  | Children understand how                               | That a recipe can be adapted                 | appearance, taste, texture and                          | sufficient within DT                                  |
|             | their products that will appeal  | December 1 al-21 and 1                            | much products cost to make,                           | by adding or substituting one                | aroma. Know that different                              | lessons and are <b>challenged</b>                     |
|             | to intended users. Explain how   | Practical skills and                              | how innovative products are,                          | or more ingredient. How to                   | food and drink contain                                  | to problem-solve, think                               |
|             | particular parts of their        | techniques: Children accurately measure,          | how sustainable the materials                         | use learning from science to                 | different substances –<br>nutrients, water and fibre –  | creatively and responsibly.  Creative, reflective and |
|             | products work.                   |   | in products are, what impact                          | help design and make                         | ,   |   |
|             | Generating, developing,          | mark out, cut and shape materials and components. | products have beyond their intended purpose, how well | products that work. How to use learning from | that are needed for health<br>How to prepare and cook a | resilient practice is encouraged, enabling the        |
|             | modelling and                    | Accurately assemble, join and                     | products have been designed,                          | mathematics to help design                   | variety of predominantly                                | children to continue to                               |
|             | communicating ideas:             | combine materials and                             | how well products have been                           | and make products that work.                 | savoury dishes safely and                               | thrive and flourish. The                              |
|             | Children generate innovative     | components.                                       | made, why materials have                              | That materials have both                     | hygienically including, where                           | DT curriculum enables                                 |
|             | ideas drawing on research.       | Accurately apply a range of                       | been chosen, what method of                           | functional properties and                    | appropriate, the use of a heat                          | every child to grow                                   |
|             | Make design decisions taking     | finishing techniques,                             | construction have been used,                          | aesthetic qualities. That                    | source. How to use a range of                           | academically, socially,                               |
|             | account of constraints such as   | including those from art and                      | how well products work, how                           | materials can be combined                    | techniques, such as peeling,                            | morally, spiritually and                              |
|             | time, resources and costs.       | design. Use techniques that                       | well products achieve their                           | and mixed to create more                     | chopping, slicing, grating,                             | culturally, preparing                                 |
|             | Share and clarify ideas through  | involve a number of steps                         | purposes and how well                                 | useful characteristics. That                 | mixing, spreading, kneading                             | children for life beyond                              |
|             | discussion. Model their ideas    | Demonstrate resourcefulness                       | products meet user needs and                          | mechanical and electrical                    | and baking.   | Primary School.                                       |
|             | using prototypes and pattern     | when tackling practical                           | wants.  | systems have an input process                |   |   |
|             | pieces. Use annotated            | problems. Follow procedures                       |   | and output. Know the correct                 |   |   |
|             | sketches, cross-sectional        | for safety and hygiene. Use a                     | Key events and individuals:                           | technical vocabulary for the                 |   |   |
|             | drawings and exploded            | wider range of materials and                      | Children know about                                   | projects they are undertaking.               |   |   |
|             | diagrams to develop and          | components than KS1,                              | inventors, designers,                                 | 1 9 9 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1      |   |   |
|             | communicate their ideas.         | including construction                            | engineers, chefs and                                  |  |   |   |
|             |                                  | materials and kits, textiles,                     | manufacturers who have                                |  |   |   |
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| develop and communicate | food ingredients, mechanical components and electrical components. | developed ground-breaking products. |  |  |
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|                         | von ponents.   |                                     |  |  |