

Strand	EYFS	KS1	Lower KS2	Upper KS2
Take		Explore objects and designs to identify likes	Disassemble products to understand how they work.	Use knowledge of inventors, designers, engineers, chefs and
inspiration		and dislikes.		manufacturers who have developed ground-breaking
from design			Improve on existing designs, giving reasons for choices.	products to create their own innovative designs.
throughout		Explore how products have been created.		
history			Identify some of the great designers in different areas of	
			study to generate ideas from their designs.	
Technical	To learn how to use a range of tools, e.g. scissors,	About the simple working characteristics of materials	How mechanical systems such as levers and linkages or	How mechanical systems such as cams or pulleys or gears
knowledge	hole punch, stapler, woodworking tools, rolling pins, pastry cutters.	and components	pneumatic systems create movement	create movement
	Learn how everyday objects work by dismantling things.	About the movement of simple mechanisms such as levers, sliders, wheels and axles	How simple electrical circuits and components can be used to create functional products	How more complex electrical circuits and components can be used to create functional products
		How freestanding structures can be made stronger, stiffer and more stable	How to program a computer to control their products	How to program a computer to monitor changes in the environment and control their products
			How to make strong, stiff shell structures	
		That a 3-D textiles product can be assembled from two		How to reinforce and strengthen a 3D framework
		identical fabric shapes	That a single fabric shape can be used to make a 3D	
			textiles product	That a 3D textiles product can be made from a combination
		That food ingredients should be combined according to		of fabric shapes
		their sensory characteristics	That food ingredients can be fresh, precooked and	
			processed	That a recipe can be adapted by adding or substituting one
		The correct technical vocabulary for the projects they		or more ingredients
		are undertaking	How to use learning from science to help design and	
			make products that work	How to use learning from science to help design and make products that work
			How to use learning from mathematics to help design and make products that work that materials have both functional properties and aesthetic qualities	How to use learning from mathematics to help design and make products that work
			That materials can be combined and mixed to create more useful characteristics	That materials have both functional properties and aesthetic qualities
			That mechanical and electrical systems have an input, process and output	That materials can be combined and mixed to create more useful characteristics
				That mechanical and electrical systems have an input, process and output
				The correct technical vocabulary for the projects they are undertaking
Make Knowledge	To show understanding of the need for safety when tackling new challenges and	Plan by suggesting what to do next	Select tools and equipment suitable for the task	Select tools and equipment suitable for the task
	consider and manage some risks.	Select from a range of tools and equipment, explaining their choices	Explain their choice of tools and equipment in relation to the skills and techniques they will be using	Explain their choice of tools and equipment in relation to the skills and techniques they will be using
	To show understanding of how to			
	transport and store equipment safely.	Select from a range of materials and components according to their characteristics	Select materials and components suitable for the task	Select materials and components suitable for the task
			Explain their choice of materials and components according to functional properties and aesthetic qualities	Explain their choice of materials and components according to functional properties and aesthetic qualities
			Order the main stages of making	Produce appropriate lists of tools, equipment and materials that they need



				Formulate step-by-step plans as a guide to making
Cooking	Children have basic hygiene awareness.	That all food comes from plants or animals	That food is grown (such as tomatoes, wheat	That seasons may affect the food available
			and potatoes), reared (such as pigs, chickens and	
		That food has to be farmed, grown elsewhere	cattle) and caught (such as fish) in the UK, Europe	How food is processed into ingredients that can
		(e.g. home) or caught	and the wider world	be eaten or used in cooking
Design Skills	Begin to use the language of designing and making, e.g. join, build and shape.	Beginning to explore how products have been created	Show that a design meets a range of requirements	Come up with a range of ideas after collecting information
		Design products that have a clear purpose and an	Put together a plan which shows the equipment and	Take a user's view into account when designing
	Learning about planning and adapting initial ideas to make them better.	intended user with support	tools needed	Produce a detailed step-by-step plan
		Make simple diagrams to show a design	Describe a design using an accurately labelled diagram	
	To construct with a purpose in mind, using a			Use cross sectional planning to show my design
	variety of resources.	Develop design criteria with a group	Generate realistic ideas, focusing on the needs of the user	Produce prototypes to show ideas
	Manipulate materials to achieve a planned effect	Generate ideas by drawing on their own experiences		
	······································		Make design decisions that take account of the	Share and clarify ideas through discussion
	Use simple tools and techniques competently and	Use knowledge of existing products to help come up	availability of resources	
	appropriately	with ideas		Model their ideas using prototypes and pattern pieces
	- F F - F 7		Generate ideas, considering the purposes for which they	
	Select appropriate resources and adapt work	Develop and communicate ideas by talking and drawing	are designing	Use annotated sketches, cross-sectional drawings and
	where necessary	, , , , ,		exploded diagrams to develop and communicate their ide
		Model ideas by exploring materials, components and	Make labelled drawings from different views showing	
	Select tools and techniques needed to shape	construction kits and by making templates and mock-	specific features	Use computer-aided design to develop and communicate
		ups		their ideas
			Develop a clear idea of what has to be done, planning	
		Use information and communication technology, where	how to use materials, equipment and processes, and	Generate innovative ideas, drawing on research
		appropriate, to develop and communicate their ideas	suggesting alternative methods of making, if the first	
			attempts fail	Make design decisions, taking account of constraints such time, resources and cost
			Evaluate products and identify criteria that can be used	
			for their own designs	
Aake Skills	To learn to construct with a purpose in mind.	Cut safely using tools provided	Design meets a range of requirements	Come up with a range of ideas after collecting information
	Selects tools and techniques needed to shape,	Begin to demonstrate a range of cutting and shaping	Put together a plan which shows the equipment and	Take a user's view into account when designing
	assemble and join materials.	techniques such as tearing, cutting and folding	tools needed	Take a user s view into account when acsigning
	ussenisie und join materiais.			Produce a detailed step-by-step plan
	To explore what happens when they mix colours.	Begin to demonstrate a range of joining techniques	Describe a design using an accurately labelled diagram	
		such as gluing and combining materials to strengthen?		Use cross sectional planning to show a design
	To experiment to create different textures.		Select appropriate tools and techniques for making their	
		Begin to join textiles using running stitch?	product	Produce prototypes to show ideas
	To practise some appropriate safety measures			
	without direct supervision.	Colour and decorate textiles using techniques such as	Measure, mark out, cut and shape a range of materials,	Select appropriate tools, materials, components and
		dying or adding sequins?	using appropriate tools, equipment and techniques	techniques
		Begin to use materials to practise drilling, screwing,	Join and combine materials and components accurately	Assemble components make working models
		gluing and nailing materials to make and strengthen	in temporary and permanent ways	
		products		Use tools safely and accurately
			Weave	
		Begin to create products using levers, wheels and		Construct products using permanent joining techniques
		winding mechanisms	Measure, tape or pin, cut and join fabric with some	
			accuracy	Make modifications as they go along
		Begin to refine the design as work progresses?		
			Use simple graphical communication techniques	Pin, sew and stitch materials together create a product



		Begin to choose the right materials for making a	Apply a range of finishing techniques, including those	Achieve a
		product according to the properties needed	from art and design, with some accuracy	Weigh an
		Plan by suggesting what to do next		liquids)
		Select from a range of tools and equipment, explaining their choices		Apply the practices
		Select from a range of materials and components according to their characteristics		Cut and jo the produ
		Follow procedures for safety and hygiene		Demonstr
		Use a range of materials and components, including construction materials and kits, textiles, food ingredients and mechanical components		Use techn
		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		
Evaluate Skills	Begin to talk about changes made during the making process, e.g. making a decision to use a	Begin to explore objects to identify likes and dislikes of the designs	Look at products and talk about how they work	Test and o
	different joining method.	Begin to suggest improvements to existing designs	Practise my evaluation skills by evaluating existing products?	Evaluate t the mater
		Evaluate my design or product against given design criteria	Evaluate my own products	Evaluate t criteria
		Begin to show an understanding of how historical events or people have helped shape the technological world today	Suggest a change that could be made to improve a product? Refer to their design criteria as they design and make	Practise n against cr
		Investigate and analyse a range of existing products	Use their design criteria to evaluate their completed products	Explain w quality
		Evaluate their ideas and products against their own design criteria and consider the views of others to	Identify the strengths and areas for development in their ideas and products	Explain ho
		improve their work	Consider the views of others, including intended users,	Think abo
		Understand how key events and individuals in design and technology have helped shape the world	to improve their work	Think abo
		Talk about their design ideas and what they are making		Critically of fitness for make
		Make simple judgements about their products and ideas against design criteria		Evaluate
		Suggest how their products could be improved		their orig
Cooking Skills	To begin to understand some of the tools, techniques and processes involved in	Begin to talk about how to be healthy	Choose the right ingredients for a product	Understar of ingredi
	food preparation.	Begin to show understanding of a varied diet	Explain what to do to be hygienic and safe	

a quality product
nd measure accurately (time, dry ingredients,
ne rules for basic food hygiene and other safe s e.g. hazards relating to the use of ovens
join with accuracy to ensure a good-quality finish to duct
strate resourcefulness when tackling practical
nniques that involve a number of steps
d evaluate my final product
e the design to suggest improvements, considering erials and methods that have been used
e the appearance and function against the original
my evaluation skills by evaluating existing products criteria set
why my finished product is going to be of good
how my product will appeal to the audience
pout the aesthetic qualities of my work
pout the functionality of my work
y evaluate the quality of the design, manufacture and or purpose of their products as they design and
e their ideas and products against ginal design specification
and the importance of correct storage and handling dients



		Begin to measure accurately and calculate ratios of
Show some understanding about where different foods come from	Use equipment safely	ingredients to scale up or down from a recipe
	Make sure that my product looks attractive	Begin to demonstrate a range of baking and cooking
Cut, peel or grate ingredients safely and hygienically		techniques
with some support	Describe how my combined ingredients come together	
		Begin to create and refine recipes, including ingredien
Begin to measure or weigh using measuring cups or	That a healthy diet is made up from a variety and balance	methods, cooking times and temperatures
electronic scales	of different food and drink, as depicted in The eatwell	
	plate	That recipes can be adapted to change the appearance
Begin to assemble or cook ingredients		taste, texture and aroma
	That to be active and healthy, food and drink are needed	
Show some understanding of safety when cooking	to provide energy for the body	That different food and drink contain different substar
ingredients		nutrients, water and fibre – that are needed for health
	How to prepare and cook a variety of predominantly	
How to name and sort foods into the five groups in the	savoury dishes safely and hygienically including, where	How to prepare and cook a variety of predominantly s
eatwell plate	appropriate, the use of a heat source	dishes safely and hygienically including, where approp
		the use of a heat source
That everyone should eat at least five portions of fruit	How to use a range of techniques such as peeling,	
and vegetables every day	chopping, slicing, grating, mixing, spreading, kneading	How to use a range of techniques such as peeling, cho
	and baking	slicing, grating, mixing, spreading, kneading and baking
How to prepare simple dishes safely and hygienically,		
without using a heat source		
How to use techniques such as cutting, peeling and		
grating		

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