

Broadmayne First School DT Progression of Skills

YrR

Moving and Handling

• To handle equipment and tools effectively, including pencils for writing.

Exploring and Using Media and Materials

• To safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function.

Being Imaginative

• To use what they have learnt about media and materials in original ways, thinking about uses and purposes. They represent their own ideas, thoughts and feelings through design and technology, art, music, dance, role play and stories

Yr1

Design

• Design purposeful, functional, appealing products for themselves and other users based on design criteria. Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology.

Make

• Select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]. Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics.

Evaluate

• Explore and evaluate a range of existing products. Evaluate their ideas and products against design criteria.

Technical

• Explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products.

Cooking and Nutrition

• Understand where food comes from. Use the basic principles of a healthy and varied diet to prepare dishes.

Yr2

Design

• Design purposeful, functional, appealing products for themselves and other users based on design criteria. Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology.

Make

• Select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]. Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics.

Evaluate

• Explore and evaluate a range of existing products. Evaluate their ideas and products against design criteria.

Technical

• Build structures, exploring how they can be made stronger, stiffer and more stable.

Cooking and Nutrition

• Understand where food comes from. Use the basic principles of a healthy and varied diet to prepare dishes.

Yr3 Design

• 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.

Make

• Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately.

Evaluate

• Investigate and analyse a range of existing products. Evaluate their ideas and products against their own design criteria.

Technical

• Apply their understanding of how to strengthen, stiffen and reinforce more complex structures. Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages].

Cooking and Nutrition

• Understand and apply the principles of a healthy and varied diet. Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.

Yr4

Design

• 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.

Make

• Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately.

Evaluate

- Investigate and analyse a range of existing products. Evaluate their ideas and products against their own design criteria. **Technical**
- Apply their understanding of how to strengthen, stiffen and reinforce more complex structures. Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages].

Cooking and Nutrition

• Understand and apply the principles of a healthy and varied diet. Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.