

Curriculum Progression planning Subject: DT

Skill
Cut, peel or grate ingredients safely and hygienically.
Measure or weigh using measuring cups or electronic scales.
Assemble or cook ingredients.
Cut materials safely using tools provided.
Demonstrate a range of joining techniques (such as gluing, hinges or combining materials to strengthen).
<i>Model designs using software.</i>
Shape textiles using templates.
Join textiles using running stitch.
Colour and decorate textiles using a number of techniques (such as dyeing, adding sequins or printing).
<i>Design products that have a clear purpose and an intended user.</i>
<i>Explore objects and designs to identify likes and dislikes of the designs.</i>

Knowledge
Understand the basic principles of a healthy and varied diet to prepare dishes
Understand where food comes from
<i>Build structures, exploring how they can be made stronger, stiffer and more stable</i>

Year 2

Skill
Demonstrate a range of cutting and shaping techniques (such as tearing, cutting, folding and curling).
Cut, peel or grate ingredients safely and hygienically.
Measure or weigh using measuring cups or electronic scales.
Assemble or cook ingredients.
Demonstrate a range of cutting and shaping techniques (such as tearing, cutting, folding and curling).
<i>Use software to design.</i>
<i>Make products, refining the design as work progresses.</i>
Use materials to practise drilling, screwing, gluing and nailing materials to make and strengthen products.
Create products using levers, wheels and winding mechanisms
Measure and mark out to the nearest centimetre
<i>Suggest improvements to existing designs.</i>

<i>Explore how products have been created.</i>
<i>Diagnose faults in battery operated devices (such as low battery, water damage or battery terminal damage)</i>

Knowledge
Understand the basic principles of a healthy and varied diet to prepare dishes
Understand where food comes from
<i>Explore and use mechanisms (for example, levers, sliders, wheels and axles), in their products.</i>

Year 3

Skill
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.
Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities.
Apply their understanding of how to strengthen, stiffen and reinforce more complex structures.
Understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors].
Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design.
Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities.
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.
Investigate and analyse a range of existing products.
Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.

Year 4

Skill
Investigate and analyse a range of existing products.
Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.
Prepare ingredients hygienically using appropriate utensils.
Measure ingredients to the nearest gram accurately.
Follow a recipe.
Assemble or cook ingredients (controlling the temperature of the oven or hob, if cooking).
Investigate and analyse a range of existing products.
Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.

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

Year 5

Skill
Develop a range of practical skills to create products (such as cutting, drilling and screwing, nailing, gluing, filling and sanding).
Cut materials with precision and refine the finish with appropriate tools (e.g. sanding wood after cutting or a more precise scissor cut after roughly cutting out a shape)
Show an understanding of the qualities of materials to choose appropriate tools to cut and shape (such as the nature of fabric may require sharper scissors than would be used to cut paper).
<i>Make products through stages of prototypes, making continual refinements.</i>
<i>Evaluate the design of products so as to suggest improvements to the user experience.</i>
<i>Ensure products have a high quality finish, using art skills where appropriate.</i>
Understand the importance of correct storage and handling of ingredients (using knowledge of micro-organisms).
Measure accurately and calculate ratios of ingredients to scale up or down from a recipe.
Demonstrate a range of baking and cooking techniques.
Create and refine recipes, including ingredients, methods, cooking times and temperatures.
<i>Create innovative designs that improve upon existing products.</i>
Develop a range of practical skills to create products (such as cutting, drilling and screwing, nailing, gluing, filling and sanding).
Cut materials with precision and refine the finish with appropriate tools (e.g. sanding wood after cutting or a more precise scissor cut after roughly cutting out a shape)
Show an understanding of the qualities of materials to choose appropriate tools to cut and shape (such as the nature of fabric may require sharper scissors than would be used to cut paper).
Create objects (such as a cushion) that employ a seam allowance.
Join textiles with a combination of stitching techniques (such as back stitch for seams and running stitch to attach decoration).
Use the qualities of materials to create suitable visual and tactile effects in the decoration of textiles (such as a soft decoration for comfort on a cushion).
Show an understanding of the qualities of materials to choose appropriate tools to cut and shape (such as the nature of fabric may require sharper scissors than would be used to cut paper).

Knowledge

Understand the principles of a healthy and varied diet
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Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques
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Year 6

Skill

Measure accurately and calculate ratios of ingredients to scale up or down from a recipe.

Create and refine recipes, including ingredients, methods, cooking times and temperatures.
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Knowledge

Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.
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