



	EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6		
DESIGN Developing, planning and communicating ideas									
Statutory guidance (Development matters & NC)		Design purposeful, fu products for themsel based on design crite Generate, develop, m communicate their id drawing, templates, n appropriate, informat	ves and other users ria odel and deas through talking, mock-ups and, where tion and	appealing products that Generate, develop, mode	are fit for purpose, aim I and communicate the	p inform the design of innovative, functional, e, aimed at particular individuals or groups e their ideas through discussion, annotated grams, prototypes, pattern pieces and			
School Specific		Communication tech Understand the devel products: Explain wh they work, what mat used. Understand the targe product. Start to generate ide their own and other Start to suggest idea they are going to do. Develop their design discussion, observation and modelling. Make templates and ideas in card and pap relevant) Begin to explain why material. Communicate with o they want to constru Explain how they into materials.	topment of existing at they are for, how cerials have been et audience of their as by drawing on people's experiences. as and explain what ideas through on, labelled drawing mock ups of their er or using ICT (if they chose a certain thers about how act their product	Learn about inventors, a chefs and manufacturer ground-breaking produc Understand how well ex been designed, made, wh been used and the const Consider the views of ot intended users) and the designers. Establish a clear design for a successful product Generate ideas for an ite purpose and the user/s. Create clear annotated a different views showing Produce a plan showing making process. Create a prototype. Suggest alternative met first attempts fail. Explain choice of materi including aesthetics and Identify what tools and	s who have developed ts. isting products have nat materials have cruction technique. thers (including ideas of other criteria (specification) em, considering its drawings from specific features. the main stages of the chods of making, if the als and components function.	Learn about invento engineers, chefs and who have developed products. Use a wealth of res magazines, intervie investigations) to in criteria. Show consideration society when design Draw up a clear and specification to info (including maths ar appropriate). Produce a range of and say what the g drawbacks are about selecting a final des Create cross section diagrams and patte Use CAD (Computer Produce a detailed s the making process Create a prototype initial plan if neces	d manufacturers d ground-breaking earch (e.g. books, ws, questionnaires, nform design to culture and ning. d detailed orm the design nd science where initial design ideas ood points and at each before sign. hal, exploded rn pieces. Aided Design). step-by-step plan for and use to refine		

Vocabulary	Idea shape construct build plan Wood card paper	idea, shape, make, construct, purpose, customer, aim, develop, template, use, appearance, transparent, opaque, wood, plastic, absorbent, wheel, wool,	functional, appealing, aesthetic, ergonomic, brie usability, dimension, evaluate, innovate, manufa process, product, prototype, quality, research, sa section, consumer, dismantle, enlarged, exploded	icture, material, modification, modify, afety, specification, suitable, cross- d drawing, malleable, market research,		
	plastic straw	decoration, pattern, style, lever, survey	proportion, circuit, friction, force, linear, linkage	e, pulleys, resistance, questionnaire		
		la (autoine a suittle tere la servicione autoine at	MAKE			
		Working with tools, equipment, mate Select from and use a range of tools and	erials and components to make quality produces select from and use a wider range of tools and e			
Statutory guidance (Development matters & NC)		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	example, cutting, shaping, joining and finishing], accurately 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			
School Specific		 Explore different tools and use safely, e.g. scissors and a hole punch safely. Measure, mark out and cut different materials with increasing accuracy (wood, paper, card, fabric). Use basic sewing techniques to join (e.g. running stitch). Begin to select appropriate tools and materials. Use hand tools safely (e.g. hand saw). Assemble, join and combine materials and components together using a variety of temporary methods e.g. glues or masking tape. Use simple finishing techniques to improve the appearance of their product. 	Select and use a wider range of tools and techniques for making their product i.e. construction materials and kits, textiles, food ingredients, mechanical components and electrical components. Work safely and accurately with a range of simple tools and equipment. Explain their choice of tools and equipment in relation to the skills and techniques they will be using. Measure, mark out, score and cut, score with accuracy. Measure, tape or pin, cut and join fabric with some accuracy. Join and combine materials and components accurately in temporary and permanent ways. Use a glue gun with 1:1 supervision.	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. Select the most appropriate materials, tools and techniques to use for a given task Use a simple pattern to create a life- sized item of clothing. Cut and join precisely to ensure a good- quality finish to the product. Use finishing techniques to strengthen and improve the appearance of their product using a range of equipment including ICT. Use a glue gun with close supervision.		

		Sew using a range of different stitches, to weave and knit.	Assemble components to make working models.	
		Try alternative ways of fixing something if the first attempt is not successful	Pin, sew and stitch materials together to create a product.	
		Use finishing techniques to strengthen and improve the appearance of their product using	Demonstrate when make modifications as they go along.	
		a range of equipment including ICT.	Join and combine materials and components accurately in temporary and permanent ways.	
			Use a craft knife, cutting mat and safety ruler with close supervision (one to one)	
Vocabulary	equipment, tools, saw, cut, join, finish, construct, material, sew, glue, attach, stable, axle, glue gun, joint, scissors, screwdriver, ruler.	carpentry, timber, grain, screw, nails, glue, hinges, chisel, hammer, bench hook, glass paper, smoothing plane, knot, strengthening, right angle, assemble, adhesive, acrylic, dowel, laminate, coping saw,		
		EVALUATE		
	37	processors and products		
Statutory guidance (Development	Explore and evaluate a range of existing products, identifying what they like and dislike. Evaluate their own ideas and products	Investigate and analyse a range of existing products, identifying strengths and weaknesses. Evaluate their ideas and products against their own design criteria (specification) and consider the views of others to improve their work.		
matters & NC)	against design criteria (specification).	Understand how key events and individuals in design and technology have helped shape the world		
Vocabulary	Explore, evaluate, existing product, likes, strengths, dislikes, weaknesses, design criteria/ specification, review, improve, appearance	Investigate, analyse, existing product, design criteria/ specification, evaluate, illustrate, label, critical, analyse, change, improve, process, appearance, purpose, function		
	TECHN	NICAL KNOWLEDGE		
Build structures, exploring how they can be made stronger, stiffer and more stable			gthen, stiffen and reinforce more	
Statutory guidance (Development	Explore and use mechanisms [for example, levers, sliders, wheels and	Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages] Understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors] Apply their understanding of computing to program, monitor and control their products		
matters & NC)	axles], in their products.			

School Specific	Explore how structures can be made stronger, stiffer and more stable. Use methods to improve the strength of a product if needed. Explore and use levers and sliders within a product. Cut paper and other materials safely and with some accuracy. Join paper and other materials using a variety of basic methods such as gluing, taping, clipping, tying. Use simple components, such as split pins. Know a simple order of making a structure. Know some simple fixing techniques and when to use them (i.e. masking tape to secure a Lolliops ctick clidar)	Explore how structures can be made stronger, stiffer and more stable. Use methods to improve the strength of a product if needed. Understand how to securely join two pieces of fabric together. Cut paper and other materials safely and with increasing accuracy. Explore and use wheels and axles within a product. Know the difference between fixed and free moving axles. Know simple methods to fix wheels and axles to a product.	Strengthen materials using suitable techniques. Explore how structures can be made stronger, stiffer and more stable. Know how to test a material's strength. Begin to measure, mark out, cut and shape materials/components with some accuracy. Select appropriate materials, fit for purpose. Apply a range of finishing techniques with some accuracy. Understand how to reinforce and strengthen a 3D framework. Understand how to securely join two pieces of fabric together.	Understand that mechanical and electrical systems have an input, process and output. Begin to measure, mark out, cut and shape materials/components with some accuracy. Understand how pneumatic systems create movement. Create and use simple pneumatic systems. Apply a range of finishing techniques with some accuracy.	Create and use simple cams. Incorporate switches to turn on and off circuits within products made. Understand how cams create movement. Consider the aesthetic qualities and functionality of my work when making. Understand how to join fabrics using different techniques e.g. running stitch, glue, over stitch, stapling.	Create and use simple gears and pulleys. Know that gears and pulleys can be used to speed up, slow down or change the direction of movement. Consider the aesthetic qualities and functionality of my work when making. Use a range of tools and equipment precisely. Understand how to join fabrics using different techniques e.g. running stitch, glue, over stitch, stapling.
Vocabulary Statutory	tape to secure a lollipop stick slider) Levers, sliders, wheel stronger, stiffer, stab mechanisms	le, reinforce, COOK	ING & NUTRITION	, linkages, pulleys, levers he principles of a healthy		uit.
guidance (Development	varied diet to prepare dishes Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.			ange of cooking		

matters &		Understand where fo	od comes from.				
NC)				Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.			
School Specific	Begin to develop a food vocabulary using taste, smell, texture and feel. Explore familiar food products e.g. fruit and vegetables. Begin to work safely and hygienically.	Understand that all food comes from plants or animals. Develop understanding of where different foods come from including food from different countries. Begin to understand how to name the five food groups. Know how to prepare simple dishes safely and hygienically, without using a heat source. Know how to use techniques such as cutting, peeling and grating. Know how to follow a recipe.	Explore common food sources (e.g. flour from wheat, pork from pig) Sort foods into the five food groups. Recognise the need for a variety of food in a diet. Know how to prepare simple dishes safely and hygienically, without using a heat source. Know how to use techniques such as cutting, peeling and grating. Measure and weigh food items using non-standard measures (e.g. spoons and cups). Know how to follow a recipe.	 Know that food is grown, reared and in the UK, Europe and the wider world. Identify foods which come from the UK and other countries in the world. Know how a healthy diet is made up of a variety and balance of different food and drink. Begin to know that to be active and healthy, food and drink are needed to provide energy for the body (and begin to distinguish healthy high energy foods). Know how to prepare and cook a variety of predominantly savoury dishes safely and hygienically, including experience of using a heat source. Know how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking. Measure and weigh ingredients using standard measures. Know how to follow a recipe. 	Understand that seasons may affect the food available. Understand how food is processed into ingredients that can be eaten or used in cooking. Know how to prepare and cook a variety of predominantly savoury dishes safely and hygienically, including experience of using a heat source. Demonstrate increasing confidence in how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking. Evaluate a meal and consider if they contribute towards a balanced diet. Understand the need for correct storage.		
Vocabulary		fruit, vegetable, healthy, portion, look, taste, texture, smell, size, shape, colour, ingredients, techniques, chopping, peeling, grating, measure, weigh, safety, hygiene, non-standard, farmed, caught, grown, standard measures, labelled increments, prepare, cook, recipe, consistency, heat source, sweet, savoury, recipe		accompaniments, calories, energy, savoury, garnish, diet, variety, carbohydrate, protein, dairy, fat, vitamin, mineral, crumbly, crunchy, greasy, creamy, gooey, moist, mushy, slicing, mixing, spreading, kneading, baking, raw, starchy, stodgy, cubing, creaming, melting, boiling, simmering, seasonality, sensory characteristics, zest. Source, grown, reared, caught, processed, organic, vegetarian, vegan, pescatarian, sustainability, allergies, intolerance, free range.			