

Design and Technology Progression of Skills

| Aspect | Reception | Year 1 | Year 2 |
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| Developing, planning and communicating ideas. | ★ Share their creations, explaining the process they have used. | ★ Draw on their own experience to help generate ideas. ★ Suggest ideas and explain what they are going to do. ★ Identify a target group for what they intend to make ★ Model their ideas using card and paper. ★ Develop their design ideas applying findings from their earlier research. | ★ Generate ideas drawing on their own and other people's experiences. ★ Develop their design ideas through discussion, observation, drawing and modelling. ★ Identify a purpose for what they intend to design and make. ★ Identify simple design criteria. ★ Make simple drawings and label parts. ★ Identify a purpose for what they |
| Working with tools, equipment. Materials and components to make quality products (including food). | ★ Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function. ★ Make use of props and materials when role playing | ★ Make their design using appropriate techniques. ★ With help measure, mark out, cut and shape a range of materials. ★ Use tools e.g. scissors and a hole punch safely. | ★ Begin to select tools and materials: use vocabulary to name and describe them. ★ Measure, cut and score with some accuracy. |

| | characters in narratives and stories. | ★ Assemble, join and combine materials and components together using a variety of temporary materials e.g. glue or masking tape. ★ Select and use appropriate fruit and vegetables, processes and tools. ★ Use basic food handling, hygienic practices and personal hygiene. ★ Use simple finishing techniques to improve the appearance of their product. | ★ Use hand tools safely and appropriately. ★ Assemble, join and combine materials in order to make a product. ★ Cut, shape and join fabric to make a simple garment. Use basic sewing techniques. ★ Follow safe procedures for food safety and hygiene. ★ Choose and use appropriate finishing techniques. |
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| Evaluating processes and products. | ★ Share their creations, explaining the process they have used. | ★ Evaluate their product by discussing how well it works in relation to the purpose. ★ Evaluate their product as they are developed. Identifying strengths and possible changes they might make. ★ Evaluate their product by asking questions about what they have made and how they have gone about it. | ★ Evaluate against their design criteria. ★ Evaluate their product as they are developed, identifying strengths and possible changes they might make. ★ Talk about their ideas, saying what they like and dislike about them. |
| Food and nutrition | ★ Safely use and explore a range of small tools including scissors, paint brushes and cutlery. | ★ Knows that all food comes from plants and animals. | ★ Follow safe procedures for food safety and hygiene and know how to prepare simple dishes safely and hygienically |

| | | ★ Begin to understand what a healthy and varied diet might look like. ★ Prepares simple cold dishes techniques such as cutting, peeling and grating with supervision safely and hygienically. | ★ Know that all food has to be farmed, grown (elsewhere) or caught. ★ To plan and make healthy and varied meals. ★ With supervision, safely use techniques such as cutting, peeling and grating. |
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| Technical knowledge | ★ Share their creations, explaining the process they have used. | ★ Can talk about the characteristics of different materials using appropriate vocabulary ★ Can explain the movement of simple mechanisms such as levers and sliders ★ Can explain how to make structures stronger. | ★ Can talk about characteristics of different materials ★ Can explain how to make structures stronger, stiffer and more stable ★ Explores and can talk about movement of simple mechanisms such as wheels and axles. |