

Design and Technology Progression of skills

Nursery (2-4 years)	Technical knowledge	Design	Make	Evaluate	Cooking and Nutrition
	<ul style="list-style-type: none"> • 	<ul style="list-style-type: none"> • Explore different materials, using all their senses to investigate them. • Use their imagination as they consider what they can do with different materials. • Explore different materials freely, in order to develop their ideas about how to use them and what to make. 	<ul style="list-style-type: none"> • Manipulate and play with different materials. • Make simple models which express their ideas. • Join different materials and explore different textures • Develop their own ideas and then decide which materials to use to express them. 		<ul style="list-style-type: none"> • Try a wider range of foods with different tastes and textures. • Make healthy choices about food and drink
Reception (end of EYFS)	Technical knowledge	Design	Make	Evaluate	Cooking and Nutrition
		<ul style="list-style-type: none"> • Make use of props and materials when role playing characters in narratives and stories. 	<ul style="list-style-type: none"> • Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function. • Create collaboratively sharing ideas, resources and skills. 	<ul style="list-style-type: none"> • Share their creations, explaining the process they have used. • Return to and build on their previous learning, refining ideas and developing their ability to represent them. 	<ul style="list-style-type: none"> • Understanding the importance of healthy food choices.

Key Stage 1	<p>Technical knowledge</p> <ul style="list-style-type: none"> • Build structures • Explore how structures can be improved (E.g. stronger or stiffer). • Explore and use mechanisms (e.g. levers, sliders, wheels and axles). 	<p>Design</p> <ul style="list-style-type: none"> • Design purposeful, functional, appealing products for themselves and others based on design criteria. • Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, ICT. 	<p>Make</p> <ul style="list-style-type: none"> • Use a range of tools and equipment to perform practical tasks (e.g. cutting, shaping, joining, finishing). • Select and use a range of materials and components. 	<p>Evaluate</p> <ul style="list-style-type: none"> • Explore and evaluate a range of existing products. • Evaluate their ideas and products against design criteria. 	<p>Cooking and Nutrition</p> <ul style="list-style-type: none"> • Use the basic principles of a healthy and varied diet to prepare dishes. • Understand where food comes from.
Key Stage 2	<p>Technical knowledge</p> <ul style="list-style-type: none"> • Apply their knowledge of how to strengthen, stiffen and reinforce more complex structures. • Understand and use mechanical systems in their products (e.g. gears). • Understand and use electrical systems in their products (e.g. bulbs, buzzers). 	<p>Design</p> <ul style="list-style-type: none"> • Use research and develop design criteria to inform designs. • Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and explored diagrams, prototypes, pattern pieces and ICT. 	<p>Make</p> <ul style="list-style-type: none"> • Select and use a wider range of tools and equipment 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. 	<p>Evaluate</p> <ul style="list-style-type: none"> • Investigate and evaluate 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. • Understand how key events and individuals in DT have helped shape the world. 	<p>Cooking and Nutrition</p> <ul style="list-style-type: none"> • 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. • Understand seasonality, and know how a variety of ingredients are grown, reared, caught and processed.