

Bury and Whitefield JEWISH PRIMARY SCHOOL

Design Technology

Progression Map

This knowledge should be used to recap and revisit learning from previous years, during 'Flashback' time. This will enable stronger schema to be built, allowing our children to remember key facts.

| Our Curriculum Celebrates | | | | |
|---------------------------|--|--|--|--|
| Resilience | | | | |
| Creativity | | | | |
| Critical Thinking | | | | |
| Curiosity | | | | |
| Challenge | | | | |
| Culture | | | | |
| | | | | |

| | Making | | | | | |
|----------------------|---|---|--|---|--|--|
| EYFS Year 1 & Year 2 | | Year 3 & Year 4 | Year 5 & Year 6 | | | |
| • | To choose the right | Planning | Planning | Planning | | |
| • | resources to carry out their own plan. To use one-handed tools and equipment, for example, making snips in paper with scissors. To develop their small motor skills so that they | To plan by suggesting what to do next To select from a range of tools and equipment, explaining their choices To select from a range of materials and components according to their characteristics | To begin to select tools and equipment suitable for the task and explain their choice in relation to the skills and techniques they will be using To begin to select materials and components according to functional properties and aesthetic qualities To order the main stages of making | To select tools and equipment suitable for the task and explain their choice in relation to the skills and techniques they will be using To select materials and components according to functional properties and aesthetic qualities To produce appropriate lists of tools | | |
| • | can use a range of tools competently, safely and confidently To safely use and explore a | To follow procedures for safety and hygiene To use a range of materials and components, including construction | To order the main stages of making Practical skills and techniques To follow procedures for safety and hygiene | To produce appropriate lists of tools, equipment and materials they need To formulate step-by-step plans as a guide to making | | |
| | variety of materials, tools and techniques, experimenting with colour, design, texture, form and function | and kits, textiles, food ingredients and mechanical components To measure, mark out, cut and shape materials and components To assemble, join and combine materials and components. To use finishing techniques, including those from art and design | To use a wide range of materials and components, including construction materials and kits, textiles, food ingredients, mechanical components and electrical components To measure, mark out, cut and shape materials and components with some accuracy To assemble, join and combine materials and components with some accuracy To apply a range of finishing techniques, including those from art and design, with some accuracy | Practical skills and techniques To follow procedures for safety and hygiene To use a wider range of materials and components, including construction materials and kits, textiles, food ingredients, mechanical components and electrical components To accurately measure, mark out, cut and shape materials and components To accurately assemble, join and combine materials and components with some accuracy To accurately demonstrate a range of finishing techniques, including those from art and design To use techniques that involve a number of steps To demonstrate resourcefulness when tackling practical problems. | | |

| EYFS Year 1 & Year 2 Year 3 & Year 4 Year 5 & Year 6 | |
|--|---|
| To share their creations, taiking about the process they have used To comment on their design adwhat they are making about their products and what they are making about their products against design criteria about their products against design criteria To suggest how their products To use their design criteria to evaluate their orapleted products To use their design criteria to evaluate their orapleted products To use their design criteria to evaluate their orapleted products To use their design criteria to evaluate their orapleted products To use their design criteria to evaluate their orapleted products To use their design criteria to evaluate their orapleted products To use their design criteria to evaluate their orapleted products To wat they like and dislike about products are made from Which materials products What they like and dislike about products What they like and dislike about products What they like and dislike about products can be recycled or reused Where and when products can be recycled or reused Where and when products can be recycled or reused Where and undeventor, designers, engineers, chefs and manufacturers who have developed ground-breaking products To know about inventors, designers, engineers, chefs and manufacturers who have developed ground-breaking products | For Jucts uding he purpose make s against hed and chieve been and their , who oducts. |

| | Technical Knowledge | | | | | |
|---|---------------------------|---|----|--|----|--|
| | EYFS | Year 1 & Year 2 | | Year 3 & Year 4 | | Year 5 & Year 6 |
| • | To know how things work, | Making products work | Ma | aking products work | Ma | aking products work |
| | use construction kits and | To know about the simple working | • | To know how to use learning from | • | To know how to use learning from science |
| | understand how to connect | characteristics of materials and | | science and maths to help design and | | and maths to help design and make |
| | different parts | components | | make products that work | | products that work |
| • | To name some different | • To know about the movement of simple | • | To know that materials have both | ٠ | To know that materials have both |
| | tools and equipment used | mechanisms such as levels, sliders, wheels and axels | | functional properties and aesthetic qualities | | functional properties and aesthetic qualities |
| | | • To know how freestanding structures can | ٠ | To know that materials can be combined | ٠ | To know that materials can be combined |
| | | be made stronger, stiffer and more | | and mixed to create more useful | | and mixed to create more useful |
| | | stable | | characteristics | | characteristics |
| | | • To know that a 3D textiles product can be | • | To know that mechanical and electrical | • | To know that mechanical and electrical |
| | | assembled from 2 identical fabric shapes | | systems have an input, process and | | systems have an input, process and |
| | | To know that food ingredients should be combined according to their second. | | output. | _ | output. |
| | | combined according to their sensory | • | To know now mechanical systems such | • | To know now mechanical systems such as |
| | | Characteristics | | as levers and initiages of pheumatic | | To know how more complex electrical |
| | | | | To know how simple electrical circuits | • | circuits and components can be used to |
| | | | | and components can be used to create | | create functional products |
| | | | | functional products | • | To know how to program a computer to |
| | | | • | To know how to program a computer to | | monitor changes in the environment and |
| | | | | control their products | | control their products |
| | | | • | To know how to make strong, stiff shell | • | To know how to reinforce and strengthen |
| | | | | structures | | a 3D framework |
| | | | • | To know that a single fabric shape can be | • | To know that a 3D textiles product can be |
| | | | | used to make a 3D textiles product | | made from a combination of fabric shapes |
| | | | • | To know that food ingredients can be | • | To know that a recipe can be adapted by |
| | | | | fresh, pre-cooked and processed | | adding or substituting one or more |
| | | | | | | ingredients |

| Cooking and Nutrition | | | | | |
|---|---|--|---|--|--|
| EYFS | Year 1 & Year 2 | Year 3 & Year 4 | Year 5 & Year 6 | | |
| To choose the right resources to carry out their own plan. To use one-handed tools and equipment, for example, using a knife to chop fruit To start to talk about where different foods come from | Where food comes from To know that all food comes from plants or animals To know that all food has to be farmed, grown elsewhere (e.g. home) or caught Food preparation, cooking and nutrition To know how to name and sort foods into the 5 groups on the eatwell plate To know that everyone should eat at least 5 portions of fruit and vegetables a day To know how to prepare simple dishes safely and hygienically, without using a heat source. To know how to use techniques such as cutting, peeling and mutical substance. | Where food comes from To know that food is grown (e.g. tomatoes, wheat and potatoes), reared (e.g. pigs, chickens and cattle) and caught (e.g. fish) in the UK, Europe and the wider world. | Where food comes from To know that food is grown (e.g. tomatoes, wheat and potatoes), reared (e.g. pigs, chickens and cattle) and caught (e.g. fish) in the UK, Europe and the wider world. To know that seasons may affect the food available To know how food is processed into ingredients that can be eaten or used in cooking | | |

| Vocabulary | | | |
|---|--|--|--|
| EYFS | Year 1 & Year 2 | Year 3 & Year 4 | Year 5 & Year 6 |
| Join, sew, stick, glue, wheel, pull, push, cut, fold, join, make, draw, shapes, taste, fruit, vegetable, healthy | Pattern, mark out, decorate, running stitch, needle, fabric, template, quality, suitable, features, dye, overstitch, design, fray, mock-up, seam, axel, fixed, free, design, make, cutting, joining, hacksaw, vice, dowel, body, shaping, mechanism, lever, slider, slot, pivot, guide/bridge, masking tape, fastener, pull, push, down, straight, work, design, evaluate, purpose, cut, fold, join, fix, weak, strong, structure, underneath, thicker, thinner, straight, curved, shapes, fruit, vegetables, soft, juicy, crunchy, sticky, smooth, sharp, crisp, sour hard, flesh, skin, seed pip, core, slicing, peeling, cutting, squeezing, healthy diet, choosing, ingredients, planning, tasting, arranging | Fastening, compartment, zip, finishing technique, function, prototype, back stitch, felt, woven, pinning, embroidery, back stitch, blanket stitch, cross stitch, user, fault, toggle switch, insulator, conductor, battery holder, crocodile clip, series circuit, connection, push-to-make switch, push-to- break switch, innovative, appealing, control box, input device, output device, system, system, input, process, output, linear, rotary, reciprocating, innovative, appealing, shell, structure, net, marking out, material, joining, three dimensional, stiff, assemble, prism, vertex, capacity, scoring, adhesives, reduce, reuse, recycle, corrugating, laminating, texture, taste, appearance, preference, greasy, moist, fresh, savoury, hygienic, edible, grown, reared, caught, frozen, tinned, processed, seasonal, harvested | Specification, tacking, working drawing, clasp, pinking shears, design criteria, hem, reinforce, stem stitch, satin stitch, tie dye, annotate, evaluate, innovation, functionality, renewable, authentic, chain stitch, parallel circuit, monitor, flowchart, design specification, reed switch, tilt switch, light dependent resistor, interface control, micro switch, latching switch, pulley, gear, driver, follower, rotation, motor, belt, spindle, motor, circuit, switch, ratio, transmit, annotated drawings, exploded diagrams, functionality, reinforce, triangulation, stability, temporary, permanent, prototype, innovation, functional, design brief, ingredients, yeast, dough, wholemeal, unleavened, baking soda, spice, herbs, carbohydrate, sugar, fat, protein, vitamins, nutrients, gluten, allergy, intolerance, savoury, seasonality, pour, mix, kneed, whisk, beat, combine, fold, rubbing in |