



	Reception	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Developing,	Design a simple	Draw on their	Generate ideas by	Generate ideas for	Generate and	Generate ideas	Communicate their
planning and	plan to follow.	own ideas to help	drawing on their	an item,	clarify ideas	through	ideas through
communicating	Improve a model	generate ideas.	own and other	considering its	through discussion	brainstorming and	detailed labelled
ideas	they have made.		experiences.	purpose and the	with peers and	identify a purpose	drawings
		Can explain their		user/s	adults to develop	for their product	
	Talk about their	ideas and what	Develop their		design criteria		Develop a design
	model to a	they are going to	ideas through	Identify a purpose	including	Draw up a	specification
	teacher or class.	do.	discussion,	and establish	appearance, taste,	specification for	
			observation,	criteria for a	texture and aroma	their design	Explore, develop
		Identifies a target	drawing and	successful product	for an appealing		and communicate
		group for what	modelling.		product for a	Develop a clear idea	aspects of their
		they intend to			particular user and	of what has to be	design proposals by
		design/make.	Identify a purpose		purpose	done, planning how	modelling their
			for what they			to use materials,	ideas in a variety of
		Make a simple	intend to design		Use annotated	equipment and	ways
		drawing and label	and make.		sketches and	processes, and	
		parts.			appropriate ICT,	suggesting	Plan the order of
					such as web-based	alternative	their work,
					recipes, to	methods of making	choosing
					develop and	if the first attempts	appropriate
					communicate	fail	materials, tools and
					ideas		techniques
						Use results of	
					Investigate and	investigations,	Manage a budget
					analyse a range of	information	when considering a
					existing battery	sources, including	design
					powered products	ICT when	
						developing design	
						idea	
						Make a prototype	





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						Consider a specific	
						audience appeal.	
Working with	Practise effective	Makes their design	Begin to select	Select ingredients	Plan the main	Select appropriate	Select appropriate
tools, equipment,	hand washing.	using appropriate	tools and	and techniques for	stages of a recipe,	materials, tools and	tools, materials,
materials and		techniques.	materials, use	making their	listing ingredients,	techniques	components and
components to	Use simple tools		correct vocab to	product	utensils and		techniques
make quality	in baking to mix,	Can measure, mark	name and		equipment	Measure and mark	
products	measure and	out, cut, and shape a range of	describe them.	Measure and mix		out accurately	Assemble
(including food)	transfer	materials.		ingredients with	Select and use		components make
	ingredients.	materials.	Measure and cut	more accuracy	appropriate	Use skills in using	working models
		Can use tools eg.	with some		utensils and	different tools and	
		Scissors and hole	accuracy.	Work safely and	equipment to	equipment safely	Use tools safely
		punch safely.		accurately with a	prepare and	and accurately	and accurately
			Use hand tools	range of simple	combine		
		Can combine	safely and	tools (including	ingredients	Weigh and measure	Construct products
		materials using a	appropriately.	ovens)		accurately (time,	using permanent
		variety of temporary methods			Select from a	dry ingredients,	joining techniques
		eg. Glue, tape.	Follow safe	Think about their	range of	liquids)	
		eg. Giue, tape.	procedures for	ideas as they	ingredients to		Make modifications
		Uses basic food	food safety and	make progress	make appropriate	Apply the rules for	as they go along
		hygienic practices	hygiene.	and be willing to	food products,	basic food hygiene	
		and personal hygiene.		change things if	thinking about	and other safe	Pin, sew and stitch
			Choose and use	this helps them	sensory	practices e.g.	materials together
			appropriate	improve their	characteristics	hazards relating to	create a product
		Use simple finishing	finishing	work		the use of ovens	
		techniques to	techniques.		Order the main		Achieve a quality
		improve the		Demonstrate	stages of making	Cut and join with	product
		appearance of their product.	Use the basic	hygienic food		accuracy to ensure	
		product.	principles of a	preparation and	Select from and	a good-quality	
		To build structures,	healthy and varied	storage	use tools and	finish to the	
		exploring how they	diet to prepare dishes. Understand		equipment to cut,	product	
		can be made	where food comes	Improve the	shape, join and		
		stronger, stiffer and	from.	appearance of	finish with some		
		more stable.		their product	accuracy		





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		using a range of		
		equipment/	Select from and	
		decorations	use materials and	
			components,	
		Select tools and	including	
		techniques for	construction	
		making their	materials and	
		product	electrical	
		•	components	
		Measure, mark	according to their	
		out, cut, score and	functional	
		assemble	properties and	
		components with	aesthetic qualities	
		more accuracy		
		Work safely and	Apply their	
		accurately with a	understanding of	
		range of simple	how to	
		tools	strengthen, stiffen	
			and reinforce	
		Think about their	more complex	
		ideas as they	structures	
		make progress		
		and be willing	Use and	
		change things if	understand	
		this helps them	computing to	
		improve their	program, monitor	
		work	and control their	
		WOTK	products	
		Use finishing	p. caaces	
		techniques		
		strengthen and		
		improve the		
		appearance of		
		their product		
		men product		





				using a range of equipment			
Evaluating processes and products	Can answer question about what they have made. Can say what they like about their model.	To explore and evaluate a range of existing products. To evaluate their ideas and products.	To evaluate their ideas and products against design criteria. Talk about their ideas saying what they like and dislike about them.	Evaluate their product against original design criteria e.g. how well it meets its intended purpose	Carry out sensory evaluations of a variety of ingredients and products. Record evaluation using e.g. tables and simple graphs Evaluate the ongoing work and the final product with reference to the design criteria and the views of others Evaluate their ideas and products against their own design criteria and identify the strengths and areas for improvement in their work	Evaluate a product against the original design specification Evaluate it personally and seek evaluation from others	Evaluate their products, identifying strengths and areas for development, and carrying out appropriate tests Record their evaluations using drawings with labels Evaluate against their original criteria and suggest ways that their product could be improved



