

Design and Technology KS2 Progression

	Yea	ar 3	Year 4		Year 5		Year 6	
	I can statements	Lesson I can statements	I can statements	Lesson I can statements	I can statements	Lesson I can statements	I can statements	Lesson I can statements
Autumn 1	I can cook savoury dishes safely and hygienically.	I can design and make a healthy Greek meal.	I can explore and talk about different battery powered products.	I can explore using a switch in a circuit and talk about the how it works.			I can talk about key inventors.	I can explain how different electrical products work.
	I can describe a balanced diet. I can recognise eating healthy food and drink are	I can make a healthy Greek meal. I can evaluate my meal and discuss what I could	I can generate, develop and communicate my ideas through discussion and annotated sketches.	I can explore making different switches using different materials.			I can describe the purpose of my product. I can generate and develop my ideas through discussion,	I can design and create an annotated sketch of my electrical circuit or circuit diagram.
	needed to provide energy for the body.	change.	I can use electrical components to make a switch	I can make a simple switch circuit with a switch.			annotated sketches and representations of electrical circuits.	I can make a reliable, functional electrical product.
			I can evaluate my switch circuit, identifying the strengths and areas for improvement.	I can reflect on my switch circuit and talk about how it could be improved.			I can accurately and securely connect electrical components to produce a reliable, functional product.	I can evaluate my electrical product and talk about what I used to make it and how I could improve it.
							I can evaluate and modify my product	















					to match the initial	
					design specification.	
Autumn	I can cook savoury	I can design a	I can investigate	I can talk about my	I can generate,	I can look at and
	dishes safely and hygienically.	healthy Mediterranean	and analyse textile products.	ideas and plan how I am going to make	develop and model innovative ideas,	discuss the effectiveness of
2	riygieriicaliy.	meal.	products.	my apron.	through discussion,	different types of
					prototypes and	shelters.
	I can use a range of		I can develop		annotated sketches.	
	techniques such as	I can make a	innovative ideas	I can design an		
	peeling, chopping, slicing, grating,	healthy Mediterranean	through talking, drawing, templates	apron using felt and combining fabric.	I can formulate a	I can design a shelter thinking
	mixing, spreading,	meal.	and where	combining raphe.	clear plan, including	about its purpose.
	kneading and		appropriate CAD.		a step by step list of	
	baking.			I can make an apron	what needs to be done and resources	
		I can evaluate my	1	using felt and	I will need.	I can make a shelter
	I can explain and	Mediterranean meal and talk about what	I can design a purposeful,	sewing technique.		using tarp and rope.
	talk about where	ingredients I would	functional,			
	and how a variety of	change.	appealing product	I can reflect on my	I can safely and	I can suggest ways
	ingredients are grown.		for the intended user.	original design and	securely make a shelter that is stable	to make my shelter
	9.5		4001.	talk about what challenges I faced	and fit for its	more stable.
				and how I overcame	purpose.	
	I can select from a		I can select and use	them.		I can critically
	range of ingredients		a range of tools and		Loop upo my	evaluate my shelter
	to make a healthy meal.		equipment to make a product that is		I can use my knowledge to	and discuss how
			accurately		strengthen, stiffen	effective it is.
			assembled and well		and reinforce my	
			finished.		shelter.	
			I can compare the		I can critically	
			final product to the		evaluate my shelter	
					against the design	
					specification,	















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					original design		carrying out	
					specification.		appropriate tests.	
Spring 1	I can generate my	I can design a flag	I can develop my	I can look at	I can generate ideas	I can talk about		
	own design through	using levers and	ideas through	pictures of an	through research,	what a mechanical		
	discussion and	linkages.	annotated sketches.	amphitheatre and	surveys, interviews	system is.		
	focusing on the			talk about the	and questionnaires.			
	needs of the user.			structure and how it				
		I can explore levers	I can order the main	was built.		I can design a		
					Loop formulate a			
	1	and linkages and	stages of making.		I can formulate a	mechanical system		
	I can create	talk about how they			step by step plan	using pulleys and		
	prototypes to	work.		I can design my own	and if appropriate	gears.		
	develop, model and		I can select and use	amphitheatre and	allocate tasks within			
	communicate my		appropriate tools to	write about what	a team.			
	ideas.	I can make a flag	measure, mark out,	materials I will use		I can make a		
		using levers and	cut, score, shape	to make it and why.		mechanical system		
		linkages.	and assemble.		I can make a	using pulleys and		
	I can use	iiiikages.	and assemble.		mechanical system	gears.		
	appropriate tools to			I can make an	using a range of	years.		
				amphitheatre	tools and			
	cut, shape and join	I can evaluate my	I can explain my	•				
	paper and card.	flag talking about	choice of materials.	structure using	equipment.	I can evaluate and		
		how effective it is.		finishing techniques.		reflect on the		
						process when		
	I can understand				I can test my	making my		
	and use lever and		I can use finishing	I can evaluate my	product with the	mechanical system.		
	linkages		techniques suitable	amphitheatre and	intended user and	moonamoar oyotomi		
	mechanisms.		for the product.	talk about the	evaluate the quality			
	mediansms.			structure and what	of the design.			
					or the design.			
			I can develop and	techniques I used.				
			use knowledge of					
			how to construct					
			strong, stiff shell					
			structures.					















Spring 2 Can prepare and Cook a dish using a variety of cooking techniques. Can design a cooked healthy meal and plan which cooking processes I will use. Can make a cooked healthy meal and use utersilis and cooking methods safely. Can use utensilis and equipment including heat sources to prepare and cook food. Can talk about how key chefs have influenced eating habits to promote varied eating healthy diets. Can design a cooking methods safely. Can valuate my heathy meal and suggest improvements. Can talk about how key chefs have influenced eating habits to promote varied eating healthy diets. Can design a cooked healthy meal and use utersilis and cooking methods safely. Can valuate my heathy meal and suggest improvements. Can talk about how key chefs have influenced eating habits to promote varied and healthy diets. Can talk about how key chefs have influenced eating habits to promote varied and healthy diets. Can talk about how key chefs have influenced eating habits to promote varied and healthy diets. Can talk about how key chefs have influenced eating habits to promote varied and healthy diets. Can talk about how key chefs have influenced eating habits to promote varied and healthy diets. Can talk about how key chefs have influenced eating habits to promote varied and healthy diets. Can talk about how key chefs have influenced eating habits to promote varied and healthy diets. Can talk about how key chefs have influenced eating habits to promote varied and healthy diets. Can talk about how key chefs have influenced eating habits to promote varied and healthy diets. Can talk about how key chefs have influenced eating habits to promote varied and healthy diets. Can talk about how key chefs have influenced eating habits to promote varied eating habits to promote varied ea			T	T	Ι.		1
variety of cooking techniques. I can explain and talk about where and how a variety of ingredients are grown, reared, caught and processed. I can use utensils and equipment including heat sources to prepare and cook food. I can talk about how key chefs have influenced eating habits to promote varied and healthy diets. Summer I can generate ideas through discussion. I can at a cooking methods safely. I can evaluate my heathy meal and suggest improvements.	Spring 2						
techniques. Cooking processes will use.							
Can explain and talk about where and how a variety of ingredients are grown, reared, caught and processed. Can make a cooked healthy meal and use utensils and equipment including heat sources to prepare and cook food. Can talk about how key chefs have influenced eating habits to promote varied and healthy diets. Can generate ideas I can design a through discussion. Victorian trinket. Can select the I can talk about I can ta							
Can explain and talk about where and how a variety of ingredients are grown, reared, caught and processed.					techniques.		
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including heat sources to prepare and cook food. I can talk about how key chefs have influenced eating habits to promote varied and healthy diets. Summer 1 can generate ideas through discussion. I can select the I can talk about inmprovements.						heathy meal and	
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through discussion. Victorian trinket. I can select the I can talk about					2.3.01		
I can select the I can talk about	Summer						
I can select the I can talk about	1	through discussion.	Victorian trinket.				
		correct fabrics and	different textiles and				
fastenings that are		fastenings that are					















	suitable for the	what they could be				
	chosen purpose.	used for.				
	Choosii parpooo.	dood for:				
	I can select and use	I can make a				
	finishing techniques	Victorian trinket				
	suitable for the	using a layering				
	product.	technique.				
	I can select and use	I can evaluate my				
	a range of tools with	Victorian trinket to				
	some accuracy.	my original design				
		criteria.				
	I can securely join					
	two pieces of fabric					
	together.					
	I can test my					
	product against the					
	original design					
	criteria.					
C					I can prepare and	I can design a
Summer					cook a dish using a	sustainable, fair
2					variety of cooking	trade healthy meal,
					techniques.	choosing
						ingredients.
						J
					I can use utensils	
					and equipment	I can make a
					including heat	sustainable, fair
					sources to prepare	trade healthy meal.
					and cook food.	















			I can talk about seasonality in relation to food products and the source of different food products.	I can evaluate my healthy meal.
			I can use relevant technical vocabulary (e.g. carbohydrate, protein, fat, vitamins, nutrition, seasonality).	











