



ESF Progression in DT Skills / Knowledge - Years 1-6



	Year 1
Cooking and Nutrition	I can use a knife to cut food safely.
Processes	I can generate ideas and recognise characteristics of familiar products.
	I can use pictures and words to decide what I would like to do.
	I can select from and use a range of tools and equipment to perform practical tasks e.g. cutting, shaping, joining and finishing.
	I can choose materials and explain why I have selected them.
	I can explore and evaluate a range of existing products.
	I can build structures, exploring how they can be made stronger, stiffer and more stable.
	I can use levers and sliders.

	Year 2
Cooking and Nutrition	I can understand the need for a variety of food in a diet.
	I can group familiar food groups e.g. fruit and vegetables.
	I can measure and weigh food items – using informal methods.
Processes	I can design purposeful, functional, appealing products for myself and other users based on design criteria.
	I can generate, develop, model and communicate my ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology.
	I can select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics.
	I can choose materials and explain why they are being used depending on their characteristics.
	I can evaluate my ideas and products against design criteria.
	I can join materials together as part of a moving structure.
	I can explore and use mechanisms e.g. levers, sliders, wheels and axles, in the products I make.

	Year 3
Cooking and Nutrition	I can say what to do to be hygienic and safe.
	I am beginning to read and understand food labels.
	I can measure and weigh ingredients appropriately.
Processes	I can demonstrate that my design meets a range of requirements.
	I can complete a plan that shows the order and also what equipment and tools I need.
	I can use equipment and tools accurately.
	I can explain how I have selected appropriate materials and components to create a finished product that will be of good quality.
	I can investigate and analyse a range of existing products.
	I can strengthen frames using diagonal struts.
	I can use a simple circuit in my product.

	Year 4
Cooking and Nutrition	I can understand what makes a healthy and balanced diet and that different foods and drinks provide different substances the body needs to be healthy and active.
	I can understand seasonality and know how a variety of ingredients are grown, reared, caught and processed to make them safe and palatable/tasty to eat.
Processes	I can investigate similar products to the one to be made to give starting points for a design.
	I can generate alternative plans and comment on the good points and drawbacks of my original design.
	I can select from and use a wider range of tools and equipment to perform practical tasks e.g. cutting, shaping, joining and finishing, accurately.
	I can explain how my choices of materials and components have contributed to the aesthetic qualities of my finished product.
	I can consider how the finished product might be improved and how well it meets the needs of the user.
	I can join and combine materials and components accurately in temporary and permanent way.
	I can understand and use electrical systems in my products e.g. series circuits incorporating switches, bulbs, buzzers and motors.

	Year 5
Cooking and Nutrition	I know appropriate portion sizes and the importance of not skipping meals, including breakfast
	I can understand some of the basic processes to get food from farm to plate
	I can taste a range of ingredients and food items to develop a food vocabulary when designing
Processes	I can use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups
	I can create prototypes to show my ideas
	I can use tools and materials precisely
	I can 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
	I can evaluate my ideas and products against my own design criteria and consider the views of others to improve my work
	I can apply my understanding of how to strengthen, stiffen and reinforce more complex structures
	I can understand and use mechanical systems in my products e.g. gears, pulleys, cams, levers and linkages

	Year 6
Cooking and Nutrition	I can understand the main food groups and the different nutrients that are important for health.
	I can use information on food labels to inform choices.
	I can join and combine ingredients appropriately e.g. beating, rubbing in.
Processes	I can use market research to inform my plans.
	I can generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design.
	I can make modifications to the original design as I proceed.
	I can cut and join with accuracy to ensure a high quality finish to my product.
	I can understand how key events and individuals in design and technology have helped shape the world.
	I can construct products using different joining techniques.
	I can apply my understanding of computing to program, monitor and control my product.