



Design

Class 1	Class 2	Class 3	Class 4	Class 5	Class 6
They represent their own ideas, thoughts and feelings through their designs, experimenting with colour, design, texture, form and function.	Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology.	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.	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.	Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design.	Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design.

Make

Class 1	Class 2	Class 3	Class 4	Class 5	Class 6
They safely use and explore a variety of materials, tools and techniques. They handle equipment and tools effectively.	Select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]. Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics.	Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately.	Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], 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.	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.



Evaluate

Class 1	Class 2	Class 3	Class 4	Class 5	Class 6
Children use what they have learnt about media and materials, thinking about uses and purposes of what they have made.	Explore and evaluate a range of existing products. Evaluate their ideas and products against design criteria.	Investigate and analyse a range of existing products.	Investigate and analyse a range of existing products. Evaluate their ideas and products against their own design criteria.	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 design and technology have helped to shape the world.

Technical Knowledge

Class 1	Class 2	Class 3	Class 4	Class 5	Class 6
Children use what they have learnt about media and materials in original ways.	Build structures, exploring how they can be made stronger, stiffer and more stable. Explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products	Apply their understanding of how to strengthen, stiffen and reinforce more complex structures.	Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages].	Understand and use electrical systems in their products [series circuits incorporating switches, bulbs, buzzers and motors].	Apply their understanding of computing to program, monitor and control their products.



Food Tech

Class 1	Class 2	Class 3	Class 4	Class 5	Class 6
Children know the importance of a healthy diet by exploring a range of fruit and vegetables.	Understand where food comes from. Use the basic principles of a healthy and varied diet to prepare dishes	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 where and how a variety of ingredients are grown, reared, caught and processed.	Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques. Understand seasonality