

## The T-RF- Design and Technology Progression



	F1 Nursery	F2 Reception	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Designing	• Use and experiment with various construction materials.	Choose construction materials for a purpose     Talk about what they want to make.	<ul> <li>Use own ideas to design something and describe how their own idea works.</li> <li>Design a product which moves.</li> <li>Explain to someone else how they want to make their product and make a simple plan before making.</li> </ul>	Think of an idea and plan what to do next.  Explain why they have chosen specific materials.	<ul> <li>I can prove that a design meets a set criteria.</li> <li>I can design a product and make sure that it is aesthetically pleasing.</li> <li>I can choose a material for both its suitability and its appearance.</li> </ul>	<ul> <li>I can use ideas from other people when designing.</li> <li>I can produce a plan and explain it.</li> <li>I can persevere and adapt work when original ideas don't work.</li> <li>I can communicate ideas through annotated sketches and drawings.</li> </ul>	<ul> <li>I can come up with a range of ideas after collecting information from different sources.</li> <li>I can produce a detailed step- by step plan.</li> <li>I can explain how a product will appeal to a specific audience.</li> <li>I can design a product containing pulleys and gears.</li> </ul>	<ul> <li>I can use market research to inform plans and ideas.</li> <li>I can follow and refine original plans.</li> <li>I can justify planning in a convincing way.</li> <li>I can show that culture and society is considered in plans and designs.</li> </ul>
Making	Begin to construct stacking blocks vertically and horizontally, making enclosures and creating spaces.  Join construction pieces together to build and balance	<ul> <li>Select tools and use techniques needed to shape, assemble and join materials.</li> <li>Safely use and explore a variety of materials, tools and techniques experimenting with design and function.</li> </ul>	Use own ideas to make something.  Make a product which moves.  Choose appropriate resources and tools.	<ul> <li>Choose tools and materials and explain why they have chosen them.</li> <li>Join materials and components in different ways.</li> <li>Measure materials to use in a model or structure.</li> </ul>	I can follow a step- by- step plan choosing the right equipment and tools. I can select the most appropriate tools and materials. I can work accurately to measure, make cuts and make holes.	I know which tools to use for a particular task and show knowledge of handling the tool.  I know which materials is likely to give the best outcome.  I can measure accurately.  I can make a product that uses electrical and mechanical components.	<ul> <li>and equipment competently.</li> <li>I can use a variety of methods to create my design Eg discussion, annotated sketches, exploded diagrams and make a prototype before making the final version.</li> </ul>	I know which tool to use for a specific practical task.  I know how to use a range of tools correctly and safely.  I know what each tool is used for.  I can explain why a specific tool is best for a specific action.
Evaluation	• Talk about what I like about my work.	Share creations explaining the processes used.	Describe how something works.     Explain what works well in the model they have made.	Explain what went well with their work and how they would make is better next time.	I can explain how to improve a finished model.  I understand why a model has or has not been successful.	<ul> <li>I can evaluate and suggest improvements for a design.</li> <li>I can evaluate products for their appearance and design.</li> <li>I can explain how the original design has been improved.</li> <li>I can present a product in an interesting way.</li> </ul>	<ul> <li>I can suggest alternative plans outlining the positive features and drawbacks.</li> <li>I can evaluate appearance and function against the original criteria.</li> </ul>	I know how to test and evaluate designed products.  I can explain how products should be stored and justify my reasons.  I can evaluate a product against a clear criteria.

Technical Knowledge	•	Understand that different materials can be combined to create new designs and effects.	<ul> <li>Make their own model.</li> <li>Use levers and sliders in a product.</li> </ul>	<ul> <li>Make a model and make it stronger and more stable.</li> <li>Use wheels and axles, when appropriate to do so.</li> </ul>	I know how to strengthen a product by stiffening or reinforcing a part. I can use a simple IT program within the design.	<ul> <li>I can link scientific knowledge by using switches, lights or buzzers.</li> <li>I can use electrical systems to enhance the product.</li> <li>I can use IT to add to the quality of the finished product Eg nutritional information on labels.</li> </ul>	I can like scientific knowledge to the design by using pulleys, gears and cams.  I can use a more complex IT program to enhance the quality of the product produced.	<ul> <li>I can use electrical systems correctly and accurately to enhance a given product.</li> <li>I know which IT product would further enhance a given product.</li> <li>I can use my knowledge to improve a finished product by reinforcing.</li> </ul>
Food technology	Use different tools when baking.  Know that I must wash my hands before cooking.	<ul> <li>Use tools for baking correctly.</li> <li>Know that I must wash my hands before cooking.</li> </ul>	Cut food safely. Know basic hygiene rules Know what a balanced diet is.	<ul> <li>Weigh ingredients to use in a recipe.</li> <li>Describe the ingredients use when making a dish or cake.</li> <li>I know what a balanced diet is and how to stay healthy.</li> </ul>	<ul> <li>I can describe how food ingredients come together.</li> <li>I can weigh out ingredients and follow a recipe.</li> <li>I can talk about which food is healthy and which is not.</li> <li>I know when food is ready to be harvested.</li> </ul>	I know how to be both hygienic and safe when using food. I can bring a creative element to the food product being designed.	I can be both hygienic and safe in a kitchen. I know how to prepare a meal by collecting the correct ingredients. I understand that different foods are harvested at different times.	I can work within a budget to create a meal or menu Eg cross curricular Maths.
Vocabulary			Levers, sliders, design, evaluate, join, cut and shape, materials, finishing, tools.	Construct, Template, Design, Evaluate, Ingredients, Components Joining, Mechanism, Finishing, Materials, Axle, Levers, Instructions				