

	EYFS					
	19-24 months	25-30 months	31-36 months	37-42 months	43-48 months	49-54 months
Technology Skills		EUMM - Explores the textures, movement, feel and look of different media and materials including sounds.	EUMM - Responds to a wide range of media and materials showing an understanding that they can manipulate and create effects with these.	EUMM - Representations and responses show understanding that different media, music or materials will support the expression of their own ideas.  BI - Creates or builds new 'worlds', stories or scenarios.	EUMM - Constructs with a purpose in mind using a variety of resources to create a model, dance or composition.  BI - Uses a resource or material in a different or unusual way, showing intent as they do so.	EUMM - Uses simple tools and techniques competently and appropriately to create something new.
echr	55-60 months	61-66 months		67+ months		
Design and To	EUMM - Selects appropriate resources and adapts work where necessary to create and change a piece of music, art, a picture or model.	EUMM - Sing songs, makes music and dances, experiments with ways of changing them. Safely uses and explores a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function.  BI - Uses what they have learned about media and materials in original ways, thinking about uses and		EUMM - Selects and uses materials to work on processes that interest them. Through their explorations finds out and makes decisions about how media and materials can be combined and changed.  BI - Talks about ideas and processes which have led them to make music, designs, images or products.		
		purposes. They can represe thoughts and feelings through technology, art, music, dan	ugh design and	Can talk about features of their own and others work, recognising the differences between them and the strengths of others.		

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	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Design Contexts, Uses and Purposes	To gather information about their end product.  Design products with a clear purpose and an intended user (to meet design criteria).  Explore different materials. Which material is best for the purpose?  Discuss ideas and create annotated sketches (drawing on own experiences).	To research and gather information about their end product.  Design products with a clear purpose and an intended user (to meet design criteria).  To refine the design as work progresses.  Discuss ideas and create annotated sketches.  Make templates and mock ups (drawing on own experiences or from reading).	To investigate the needs and wants of particular individuals and groups.  Develop their own design criteria and explain their reasoning for their design.  Share and clarify ideas through discussion.  Create annotated sketches and model ideas using pattern pieces. To use computer aideddesign to express their ideas.	To investigate the needs and wants of particular individuals and groups.  To research designs.  Develop their own design criteria and use this to inform/ adapt their design.  Create annotated sketches and crosssectional diagrams.  Model ideas using prototypes.	Carry out research, using surveys and questionnaires.  Identify the needs, wants, preferences and values of particular individuals and groups.  Develop a simple deign specification.  To use pattern pieces and develop prototypes.	Carry out research, using interviews, questionnaires and webbased resources. Generate innovative ideas, drawing on research.  Identify the needs, wants, preferences and values of particular individuals and groups.  Develop a simple deign specification and make decisions taking into account constraints, such as: time, resources and cost.  Create annotated sketches and crosssectional diagrams. To use computer aideddesign.

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	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	
Planning	their choices.	ools and equipment explaining naterials and components acteristics.	Select tools and equipme the task. Explain their ch reasoning.  Select materials and com suitable for the task and  Order the main stages of Produce lists of tools, equipmeded.	oices and share  ponents that are most explain their choices.  making.	needed. Explain their choice in relation to the skills and techniques that they will be using.  Select materials and components that are the most suitable for the task. Explain their choice according to functional properties and aesthetic qualities.  Order and explain the main stages of making.		
Practical Skills and Techniques	Follow procedures for safety.  Cut out and shape materials.  Join and combine materials.  Use simple fixing materials e.g. temporary (tape) and permanent (glue).	Follow procedures for safety.  Use and make own templates.  Measure, mark out, cut out and shape materials and components. Assemble, join and combine materials and components.  Use simple fixing materials e.g. temporary (paper clips, tape) and permanent (glue, staples).  Use finishing techniques from	Follows procedures for solution use a wider range of maingredients, mechanical of Measure, mark out, cut a components with some and Assemble, join and combic components with some and Apply a range of finishin those from Art and Designation	terials and components, is omponents and electrical nd shape materials and eccuracy.  ine materials/ ccuracy.  g techniques, including	Accurately measure to cut and shape materior Accurately assemble, components.  Apply a range of finist accurately, including	aterials/ kits, textiles, food  the nearest mm, mark out, als/ components. join and combine materials/ thing techniques effectively and those from Art and Design.  avolve a number of steps. fulness e.g. make refinements.	

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		Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	
		Talk about design ideas and what they have made.	Make judgements about their products/ ideas based on the	Identify the strengths and weaknesses of their ideas and products.  Refer back to their design criteria and use this to evaluate the overall effectiveness.		Identify the strengths and weaknesses of their ideas and products.		
	ıcts	Make simple judgements	agreed design criteria.			Compare their ideas and products to their original design specification, considering the views of others.		
	and Products	about their products	Suggest how their	Consider the views of	Consider the views of	Evaluate the design and	Critically evaluate the	
	ł Pr	based on the agreed	products can be	others when evaluating	others, including	fitness for purpose of	quality of the design,	
	anc	design criteria.	improved. Evaluate the	their product.	intended users, to	their products.	manufacture and fitness	
	eas		effectiveness of		improve their work.		for purpose of their	
	Ide	Suggest how their	products and				products as they design	
je je	Own Ideas	products can be improved.	components used.				and make.	
na		Investigate — What produc	cts are? Who are they	Investigate - How well have products been designed/ made? Why have the materials been chosen? What				
Evaluate		for? How are they made? used? Why?	What materials are	methods of construction were used? How well does the product work? How well does the product achieve purposes and meet user needs?				
	ts			Dissemble products to expl	ore how they work.	Dissemble products to explore how they work. How		
	Products					could they be made better or changed? What impact		
	Pro			Investigate - Who designed	•	would this have?		
	ing			When was the product ma	3	Investigate — How much o	•	
	Existing			reused? How effective are	the materials/ components?	make? How innovative is	•	
	Ŭ.		T			materials used in the prod	luct sustainable?	
	uts/ als			Identify great designers an	d their work. Use this resear	ch to influence their work.		
	- - idu			Thomas Saint (sewing	Thomas Edison (light	Jamie Oliver (chef)	Alan Turing (pioneer of	
	Key Events/ Individuals			machine)	bulb)		computer science)	

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		Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
dge		Use the correct technical verthat they are undertaking. Understand the simple charant components. Understand that food ingree combined according to the	edients should be eir sensory characteristics.	that they are undertaking.  Know that food ingredients can be fresh, pre-cooked and processed.  Know that mechanical and electrical systems have an input, process and output Know that materials can be combined and mixed to create more useful characters.			e adapted by adding or ngredients.
Technical Knowledge	Making Products Work	Understand how free standing structures can be made stronger, stiffer and more stable.  Understand the movement of simple mechanisms, including levers and sliders.	Understand about the movement of simple mechanisms, including wheels and axles.  Use a running stitch to join two pieces of fabric together.	Know that a single fabric shape can be used to make a 3D textiles project.  Understand how pneumatic systems (balloons and syringes) create movement.	Understand how to program a computer to monitor/ control their products. Understand how electrical circuits and components can be used to create functional products.  Understand how to create strong and stable structures.	Know that a 3D textiles project can be made from a combination of fabric shapes.  Understand how mechanical systems (levers and linkages) create movement.	Understand how to program a computer to control their products. Understand how more complex electrical circuits and components can be used to create functional products. Understand how cams create movement. Know how to reinforce/strengthen a 3D framework.

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			Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	
		Where Food Comes From		Know where food comes from.	Know that food is grown, reared and caught in the UK, Europe and the wider world. Primary School Know that seasons may affect the food available.  Understand how food is processed into ingredients that can be eaten or used in cooking.				
!	uo		Prepare simple dishes safe without using a heat sour		How to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source.  How to use a range of techniques, such as: peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.				
F ===	Cooking and Nutrition	, Cooking and Nutrition	Know that everyone should eat at least five portions of fruit and vegetables every day.  Use techniques such as cutting, slicing and peeling.  Use appropriate equipment to weigh and measure ingredients.  Name and sort foods into the five groups of the 'eat well' plate.  Use techniques such as slicing and chopping using 'bridge' or 'claw'		in the 'eat well' plate.	ods and drinks, as depicted I healthy, food is needed to	Know that recipes can be adapted to change the appearance, taste, texture and aroma.  Know that different foods contain different substances (nutrients, water and fibre) that are need for health.  Understand the need for the correct storage of ingredients.  Measure ingredients accurately.  Work our ratios in recipes.		
		Food Preparation,		grip.	Use techniques such as chopping, slicing, spreading and baking.	Use techniques such as rolling, cutting mixing and baking.	Use techniques such as chopping, simmering, frying and mixing.	Use techniques such as peeling, grating, chopping, slicing and mixing.	

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