Progression of Design Technology				
Subject content	resources and skills. • Physical: Develop their small motor skills so that they of paintbrushes, scissors, knives, forks and spoons. ELG: (Physical development) Fine Motor Skills: Use a rail drawing. ELG: (Expressive art and design) Creating with	ir previous learning, refining ideas and developing their ability can use a range of tools competently, safely and confidently. Singe of small tools, including scissors, paint brushes and on Materials - Safely use and explore a variety of materials, explaining the process they have used. Make use of property	suggested tools: pencils for drawing and writing, cutlery; - Begin to show accuracy and care when tools and techniques, experimenting with colour,	
	KS1 Pupils should be taught to: Design design purposeful, functional, appealing products for themselves and other users based on design criteria generate, develop, model and communicate their ideas through talking, drawing templates, mock-ups and, where appropriate, information and communication technology Make 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 Evaluate explore and evaluate a range of existing products evaluate their ideas and products against design criteria Technical knowledge 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 Cooking and nutrition Use the basic principles of a healthy and varied diet to prepare dishes. Understand where food comes from.			
Skills	Reception	Year 1	Year 2	
Design design purposeful, functional, appealing products for themselves and other users based on design criteria	To draw on their own experience to help generate ideas, with support. To suggest ideas and explain what they are going to do, with support.	To draw on their own experience to help generate ideas. To suggest ideas and explain what they are going to do.	Generate ideas, by drawing on their own and other people's experiences. To develop their design ideas through discussion, observation, drawing and modelling.	
generate, develop, model and communicate their ideas through talking, drawing templates, mock-ups and, where appropriate, information and communication technology	do, with support.	To model their ideas in card or paper. E.g. mock up with class simple design criteria. To develop their design ideas applying findings from their earlier research.	To identify simple design criteria. To make simple drawings and label parts.	
Make select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]	To explore new techniques, e.g. joining and cutting. To begin to use small tools safely e.g. scissors and cutlery.	To make their design using appropriate techniques. E.g. shaping and finishing. To begin to cut, shape and join fabric to make a simple piece with support.	To make their design using appropriate and effective techniques. E.g. cutting, shaping, joining and finishing. To cut, shape and join fabric to make a simple piece	
select from and use a wide range of materials and	To begin to assemble, join and combine materials and components together using a variety of temporary methods e.g. glue or masking tape.	To use tools safely e.g. scissors and a hole punch.	To use hand tools safely and appropriately e.g. hack saw.	

 Textiles Food To begin to use basic sewing techniques with support. E.g. running stitch. To assemble, join and combine materials appropriately in order to make a product. 	
• Card independently.	components together using a variety of temporary methods e.g. glue or masking tape. To begin to use basic sewing techniques with support. E.g. running stitch. To assemble, join and combine materials appropriately in order to make a product
Evaluate explore and evaluate a range of existing products To share my creation and explain what I did explore and evaluate a range of existing products To say what I like about my work To say what I like about my work To evaluate their product by discussing how well it works in relation to its purpose (class design criteria). To evaluate against their design criteria. To evaluate their products as they are developed, identifying strengths and possible changes they	To evaluate their product by discussing how well it works in relation to its purpose (class design criteria). To evaluate against their design criteria. To evaluate against their design criteria. To evaluate their products as they are developed, identifying strengths and possible changes they
and dislike about them. E.g. written evaluation.	identifying strengths and possible changes they might make next time. To communicate their ideas saying what they like and dislike about them. E.g. written evaluation.
build structures, exploring how they can be made stronger, stiffer and more stable construction resources. stiffer and more stable. stiffer and more stable. To begin to explore and use simple mechanisms [for example, levers, sliders] in their products. stronger, stiffer and more stable according to their design criteria. To explore and use mechanisms [for example, levers, sliders] in their products.	struction resources. stiffer and more stable. stronger, stiffer and more stable according to their design criteria. To begin to explore and use simple mechanisms [for
Cooking and nutrition Use the basic principles of a healthy and varied diet to To learn how to select and use appropriate fruit and vegetables, processes and tools. To select and use appropriate fruit and vegetables, processes and tools. To follow safe procedures for food finishing techniques.	
prepare dishes. Understand where food comes from. To have an awareness of basic food handling hygienic practises and personal hygiene. E.g. washing hands. To have an awareness of basic food handling hygienic practises and personal hygiene. To understand basic food handling hygienic practises and personal hygiene. To communicate basic food safety and hygiene practises.	ienic practises and personal hygiene. E.g. practises and personal hygiene. practises.
To begin to learn about Harvest and understand where food comes from (farm to fork). To understand where food comes from (farm to fork). To use simple finishing techniques to improve the appearance of their food. To explain where food comes from.	pegin to learn about Harvest and understand are food comes from (food origin). fork). appearance of their food.
How will we implement Design Technology in our school?	

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- Planned teaching of Design Technology each term through **enquiry lessons**, which is progressive, and provide purpose and meaning for children.

 Children will use Design Technology in their classrooms as part of their **daily life** at school to apply skills taught. For example, finger gym (Reception), junk modelling, construction area etc. Each class/year group has a **construction area** with a range of different materials. In KS1 this also includes a design template.

- In **Forest School** sessions, DT skills are reinforced and children are given opportunity to design, make and evaluate using natural resources. In FS sessions children explore how to make dens stronger, stiffer and more stable. Children also use tools such as bow saws, secateurs and loppers.
- Evidence of DT can be seen in individual pupil enquiry books (KS1), on Tapestry, class learning journey displays on enquiry medium term planning, enquiry organisers and whole school displays.
- Across each term, all children will be given the opportunity to design, make and evaluate and children are encouraged to consider purpose when making any products.
- Each year, all children will be given the opportunity to prepare **food**, **fabric and card**. This includes Christmas decorations for a school tree. In KS1, technical knowledge (structures) is also covered at least once.
- A cooking club is also provided to supplement our food technology lessons.
- · Our annual healthy week also includes skills and knowledge about healthy eating and food.
- Daily **fruit snack time** is used as an opportunity to discuss fruit origins. All children receive a **water bottle** when starting school and are encouraged to drink regularly to support their understanding of healthy lifestyles, food and nutrition.