	EYFS	Year One	Year Two	Year Three	Year Four	Year Five	Year
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Design	*Select appropriate resources *Use gestures, talking and arrangements of materials and components to show design * Use contexts set by the teacher and myself *Use language of designing and making (join, build, shape, longer shorter, heavier etc.)	* design a product for myself following design criteria *research similar existing products	* have own ideas and plan what to do next * explain what I want to do and describe how I may do it * explain purpose of product,how it will work and how it will be suitable for the user * describe design using pictures, words, models, diagrams, begin to use ICT * design products for myself and others following design criteria * choose best tools and materials, and explain choices * use knowledge of existing products to produce ideas	*begin to research others' needs * show design meets a rangeof requirements * describe purpose of product * follow a given design criteria * have at least one idea abouthow to create product * create a plan which shows order, equipment and tools * describe design using an accurately labelled sketch andwords * make design decisions * explain how product willwork * make a prototype * begin to use computers toshow design	* use research for design ideas * show design meets a range of requirements and is fit for purpose *begin to create own design criteria *have at least one idea abouthow to create product and suggest improvements for design. * produce a plan and explain itto others *say how realistic plan is. *include an annotated sketch *make and explain design decisions considering availability of resources *explain how product will work * make a prototype *begin to use computers to show design.	*use internet and questionnaires for research and design ideas *take a user's view into account when designing * begin to consider needs/wants of individuals/groups when designing and ensure product is fit for purpose *create own design criteria * have a range of ideas *produce a logical, realistic plan and explain it to others. *use cross-sectional planning and annotated sketches * make design decisions considering time and resources. *clearly explain how parts of product will work. *model and refine design ideas by making prototypes and using pattern pieces. *use computer-aided designs	* draw on market research to informdesign * use research of user's individual needs, wants, requirements for design * identify features of design that willappeal to the intended user * create own design criteria andspecification * come up with innovative designideas *follow and refine a logical plan. *use annotated sketches, cross-sectional planning and explodeddiagrams * make design decisions, considering, resources and cost * clearly explain how parts of designwill work, and how they are fit for purpose * independently model and refine design ideas by making prototypes andusing pattern pieces * use computer-aided designs
Make	*Construct with a purpose, using variety of resources *Use simple tools and techniques *Build / construct with a wide range of objects *Select tools & techniques to shape, assemble and join *Replicate structures with materials / components *Discuss how to make an activity safe and hygienic *Record experiences by drawing, writing, voice recording *Understand different media can combined for a purpose	*consider what I need to donext *select tools/equipment tocut, shape, join, finish and explain choices *measure, mark out, cut and shape, with support *choose suitable materials and explain choices *try to use finishing techniques to make productlook good *work in a safe and hygienic manner	*explain what I am makingand why it fits the purpose *make suggestions as to whatI need to do next. *join materials/components together in different ways *measure, mark out, cut andshape materials and components, with support. *describe which tools I'musing and why *choose suitable materials and explain choices depending on characteristics. *use finishing techniques tomake product look good *work safely and hygienically	*select suitable tools/equipment, explain choices; begin to use them accurately * select appropriate materials, fit for purpose. * work through plan in order *consider how good productwill be * begin to measure, mark out, cut and shape materials/components with some accuracy * begin to assemble, join and combine materials and components with some accuracy * begin to apply a range of finishing techniques with some accuracy	* select suitable tools and equipment, explain choices in relation to required techniquesand use accurately *select appropriate materials, fit for purpose; explain choices * work through plan in order. * realise if product is going tobe good quality * measure, mark out, cut and shape materials/components with some accuracy *assemble, join and combine materials and components with some accuracy *apply a range of finishing techniques with some accuracy	* use selected tools/equipment with good level of precision * produce suitable lists of tools, equipment/materials needed *select appropriate materials, fit for purpose; explain choices, considering functionality * create and follow detailed step- by-step plan * explain how product will appeal to an audience * mainly accurately measure, mark out, cut and shape materials/components *mainly accurately assemble, join and combine materials/components * mainly accurately apply a range of finishing techniques * use techniques that involve a small number of steps * begin to be resourceful with practical problems	* use selected tools and equipmentprecisely *produce suitable lists of tools, equipment, materials needed, considering constraints * select appropriate materials, fit for purpose; explain choices, considering functionality and aesthetics * create, follow, and adapt detailedstep-by-step plans * explain how product will appeal to audience; make changes to improvequality * accurately measure, mark out, cut and shape materials/components * accurately assemble, join and combine materials/components * accurately apply a range of finishingtechniques * use techniques that involve anumber of steps * be resourceful with practicalproblems

Technical knowledge – Materials/structures		*begin to measure and join materials, with some support *describe differences in materials *suggest ways to make material/product stronger	*measure materials *describe some different characteristics of materials *join materials in differentways *use joining, rolling or foldingto make it stronger *use own ideas to try tomake product stronger	*use appropriate materials *work accurately to make cutsand holes * join materials *begin to make strong structures	*measure carefully to avoid mistakes *attempt to make product strong *continue working on producteven if original didn't work *make a strong, stiff structure	*select materials carefully, considering intended use of product and appearance *explain how product meets design criteria *measure accurately enough to ensure precision *ensure product is strong and fit for purpose *begin to reinforce and strengthen a 3D frame	*select materials carefully, consideringintended use of the product, the aesthetics and functionality. *explain how product meets designcriteria * reinforce and strengthen a 3D frame
Technical knowledge - Mechanisms		*begin to use levers or slides	*use levers or slides *begin to understand how touse wheels and axles	*select appropriate tools / techniques *alter product after checking, to make it better *begin to try new/different ites *use simple lever and linkages to create movement	*select most appropriate tools / techniques *explain alterations to productafter checking it *grow in confidence about trying new / different ideas. *use levers and linkages to create specific movement *use pneumatics to create movement	*refine product after testing *grow in confidence about trying new / different ideas *begin to use cams, pulleys or gears to create movement	*refine product after testing, considering aesthetics, functionalityand purpose *incorporate hydraulics andpneumatics *be confident to try new / differentideas *use cams, pulleys and gears to createmovement
Technical knowledge - Textiles		*measure, cut and join textiles to make a product, with some support *choose suitable textiles	*measure textiles *join textiles together to make a product, and explain how I did it * know how to join fabric by pinning, stapling, glueing or sewing *carefully cut textiles to produce accurate pieces *explain choices of textile *understand that a 3D textile structure can be made from two identical fabric shapes.	*join different textiles in different ways *choose textiles considering appearance and functionality *begin to understand that asimple fabric shape can be used to make a 3D textiles project	*think about user when choosing textiles *think about how to make product strong * begin to devise a template *explain how to join things in a different way *understand that a simple fabric shape can be used tomake a 3D textiles project	*think about user and aesthetics when choosing textiles *use own template * think about how to make product strong and look better *think of a range of ways to join things *begin to understand that a single 3D textiles project can be made from a combination of fabric shapes.	*think about user's wants/needs andaesthetics when choosing textiles *make product attractive and strong *make a prototype *use a range of joining techniques *think about how product might besold *think carefully about what wouldimprove product *understand that a single 3D textilesproject can be made from a combination of fabric shapes.
Technical knowledge – Food and nutrition	*Begin to understand some food preparation tools, techniques and processes *Practise stirring, mixing, pouring, blending *Discuss how to make an activity safe and hygienic *Discuss use of senses *Understand need for variety in food *Begin to understand that eating well contributes to good health	*describe textures *wash hands & clean surfaces *think of interesting ways to decorate food *say where some foods comefrom, (i.e. plant or animal) *describe differences betweensome food groups (i.e. sweet, vegetable etc.) *discuss how fruit and vegetables are healthy *cut, peel and grate safely, with support	*explain hygiene and keep a hygienic kitchen *describe properties of ingredients and importanceof varied diet *say where food comes from (animal, underground etc.) *describe how food is farmed, home-grown, caught *draw eat well plate; explainthere are groups of food *describe "five a day" *cut, peel and grate with increasing confidence	*carefully select ingredients *use equipment safely *make product look attractive *think about how to growplants to use in cooking *begin to understand foodcomes from UK and wider world *describe how healthy diet= variety/balance of food/drinks *explain how food and drink are needed for active/healthybodies. *prepare and cook some dishes safely and hygienically *grow in confidence using some of the following techniques: peeling, chopping,slicing, grating, mixing, spreading, kneading and baking	*explain how to be safe/hygienic *think about presenting product in interesting/ attractive ways *understand ingredients can befresh, pre-cooked or processed *begin to understand about food being grown, reared or caught in the UK or wider world *describe eat well plate andhow a healthy diet=variety / balance of food and drinks *explain importance of food and drink for active, healthybodies *prepare and cook some dishessafely and hygienically *use some of the following techniques: peeling, chopping, slicing, grating, mixing, spreading, kneading and baking	*explain how to be safe / hygienic and follow own guidelines *present product well - interesting, attractive, fit for purpose *begin to understand seasonality of foods *understand food can be grown, reared or caught in the UK and the wider world *describe how recipes can be adapted to change appearance, taste, texture, aroma *explain how there are different substances in food / drink needed for health *prepare and cook some savoury dishes safely and hygienically including, where appropriate, use of heat source * use range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.	*understand a recipe can be adaptedby adding / substituting ingredients *explain seasonality of foods *learn about food processing methods *name some types of food that are grown, reared or caught in the UK orwider world *adapt recipes to change appearance, taste, texture or aroma. *describe some of the different substances in food and drink, and howthey can affect health *prepare and cook a variety of savourydishes safely and hygienically including, where appropriate, the use of heat source. *use a range of techniques confidently such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.

al knowledge –	*	learn about how to programa computer to control product.	*program a computer to control product	components in circuit *begin to be able to program a computer to monitor changes in environment and control product *Use CAD Tinkerlab to create a	*use different types of circuit inproduct * think of ways in which adding a circuit would improve product * program a computer to monitor changes in environment and control
Electrical Electrical					environment and control product * Use CAD Tinkerlab to create a 3D product and consider user's needs