

## Design and Technology Whole School Progression Map

### Preschool – Aspects of Physical development and Expressive Arts and Design relevant to Design and Technology – Three and four year olds

#### **Expressive Arts and Design**

- Take part in simple pretend play, using an object to represent something else even though they are not similar.
- Begin to develop complex stories using small world equipment like animal sets, dolls and dolls houses, etc.
- Make imaginative and complex 'small worlds' with blocks and construction kits, such as a city with different buildings and a park.
- Explore different materials freely, to develop their ideas about how to use them and what to make.
- Develop their own ideas and then decide which materials to use to express them.
- Join different materials and explore different textures.
- Create closed shapes with continuous lines, and begin to use these shapes to represent objects.
- Draw with increasing complexity and detail, such as representing a face with a circle and including details.
- Use drawing to represent ideas like movement or loud noises.
- Show different emotions in their drawings and paintings, like happiness, sadness, fear, etc.
- Explore colour and colour-mixing.

#### **Physical Development**

- Match their developing physical skills to tasks and activities in the setting. For example, they decide whether to crawl, walk or run across a plank, depending on its length and width.
- Choose the right resources to carry out their own plan. For example, choosing a spade to enlarge a small hole they dug with a trowel.
- Collaborate with others to manage large items, such as moving a long plank safely, carrying large hollow blocks.
- Use one-handed tools and equipment, for example, making snips in paper with scissors.
- Use a comfortable grip with good control when holding pens and pencils.
- Show a preference for a dominant hand.

	Reception	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
O	Plan a model with a simple drawing	their ideas through	design criteria	Can, with growing confidence generate ideas, considering its purpose and users.  Can begin to understand how well products have been designed, made, what materials have been used and the	<b>O</b>	Can start to generate, develop, model and communicate their ideas through discussion, annotated sketches, cross sectional and exploded diagrams, prototypes, pattern pieces.	Can generate, develop, model and communicate their ideas through discussion, annotated sketches, crosssectional and exploded diagrams, prototypes or pattern pieces.



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Can begin to use knowledge of existing products

and ICT (where appropriate).

Can use knowledge of existing products to help come up with ideas, such as story books with moving parts, variety of puppets, selection of vehicles.

Can model ideas by making templates and mock ups of

design

construction technique.

Can model ideas by making templates and mock ups of design

Can make drawings with labels when designing.

showing specific features.

Can understand how well products have been designed, made, what materials have been used and the construction technique.

Can begin to use research and develop (including ICT) to design criteria to inform the design of innovative, functional, appealing products that are fit for purpose.

Know how to use information sources, including ICT when developing design ideas.

Can use research develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose.

Make

Make a model using basic equipment and joining methods

Begin to make their design using scissors, zester, juicer and knife as appropriate

With help measure, mark out, cut and shape a range of materials, such as card, paper, felt and other fabric.

Begin to assemble, join and combine materials and components together using a variety of temporary methods, such as glue, tape, split pins, needle and thread.

Can select tools such as scissors, a hole punch, a stapler, a needle, knives or graters and use correct vocabulary to name and describe them.

Can cut and score with some accuracy and use hand tools such as scissor a stapler, a needle, knives or graters, safely and appropriately. (Pizzas, Puppets and vehicles)

Can select and use a wide range of materials such as card, paper, felt, fabric and other art materials for decoration (sequins,

Can begin to select a wider range of tools such as scissors, knives,

Can select the most appropriate tools and techniques to use.

Can measure mark out, cut, score and assemble components with more accuracy.

Can start to measure, tape or pin, cut and join fabric, including felt with some accuracy.

Can select a wider range of tools such as appropriate materials scissors, paper clips

and techniques such as sewing, making an electrical circuit for making their product safelv.

Can measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques.

Can select and use e.g. fabric, cardboard, straws, lollipop sticks and tools, e.g. scissors, rulers to measure accurately, according measure accurately, to their functional properties and aesthetic qualities

Can select and use a wider range of techniques, e.g. cutting, shaping, joining and finishing

Can begin to measure and mark out materials more accurately

Can pin, sew and stitch materials together to create a

Can confidently select and use appropriate materials e.g. paper, card, straws, wood, wires, batteries, buzzers and tools e.g. scissors, rulers to according to their functional properties and aesthetic qualities.

Can select use a wider range of techniques, e.g. cutting, shaping, joining and finishina.

Can pin, sew and stitch materials together to create a product.



Evaluate better?

buttons, ribbon) and ingredients in different ways.

Can start to assemble. join and combine materials in a variety of ways e.g. glue, tape, split pins, needle and thread.

product.

Talk about what they like about their model

How can we make it

Can start to evaluate their product by discussing how well it works in relation to the identify strengths and purpose (design criteria), and identify strengths and possible changes they might make.

When looking at existing products (salads, Christmas stockings, boats and rockets) and begin to explain what they like and dislike about them them and why. and why.

Can evaluate their work against their design criteria, and possible changes they its intended purpose. might make.

Can look at a range of existing products, (story books with moving parts, variety of puppets, selection of fruit and vegetables) and explain what they like and dislike about

Can start to evaluate their product against original design criteria e.g. how well it meets

Begin to evaluate familiar products and consider the views of others to improve them.

Can start to evaluate their work both during a product against the products, identifying and at the end of the original design process.

Be able to evaluate familiar products and consider the views of others to improve them.

Can start to evaluate specification and by carrying out tests.

Can evaluate their work both during and at the end of the process and consider the views of others to improve their work.

Can evaluate their strengths and areas for development, and carryina out appropriate tests.

Can evaluate their work both during and at the end of the process and consider the views of others to improve their work.

Can suggest ways that their product could be improved and consider the views of others to improve their work.

Can evaluate the designs of individuals in design and how technology has helped shape the world.



Can begin to build

Technical Knowledge Vocabulary

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Can build structures, Can make a product Can understand and Can apply their

Can understand and

apply the principles of

Can use more

	•	•	•	carrinake a product	Carronacistana ana	Carr apply mon	
		structures, exploring	exploring how they	move using simple	use electrical systems	understanding of how	complex electrical
		how they can be	can be made	mechanisms such as	in their products.	to strengthen, stiffen	systems in their
		made stronger.	stronger, stiffer and	sliders, pneumatics.	Can use finishing	and reinforce more	product
		Can explore and use	more stable.	(Moving Iron Man)	techniques to	complex structures e.g. bridges.	Know how to program
		mechanisms such as	Can make a product	Begin to use finishing	strengthen and	c.g. blidges.	a computer to control
		levers and sliders in	move using simple	techniques to	improve the	Use pulleys or <b>gears or</b>	their product.
		their products. Can	mechanisms such as	strengthen and	appearance of their	cams in a piece of	To the classification of a set a but
		make a product which	slider, axels.	improve the	product using a range	work.	To understand safety
		moves.	Can make a product	appearance of their	of equipment		of using equipment
		Safatyusina	Can make a product	product using a range	including ICT.		and safe use of
		Safety using equipment such as	which moves.	of equipment	Can strengthen		electricity.
		needles, knives, scissors	Safety using	including ICT.	structures to ensure it		
		etc.	equipment such as	Safety of using	is fit for purpose.		
		OIC.	needles, knives,	equipment.	13 III 101 PUIPU3C.		
		Use sliders and levers.	scissors etc.	счоритет.	Safety of using		
			Create a piece of	Create a piece of	equipment and safe		
			Create a piece of work using <b>wheels and</b>	work using	use of electricity.		
			axels.	pneumatics.	Create a piece of		
			dacis.		work using <b>Levers and</b>		
					linkages.		
					iiikuges.		
Cooking and Nutrition	Can be sin to	Can begin to	Can up deretand that	Can understand that	Can up deretand that	Can understand that	Can up deratan d that
Cooking and Nutrition	Can begin to	Can begin to	Can understand that		Can understand that	Can understand that	Can understand that
Cooking and Nutrition	understand the basics	understand that all	all food comes from	all food comes from	food is grown, reared	food is grown, reared	food is grown, reared
Cooking and Nutrition		understand that all food comes from		all food comes from	food is grown, reared and caught in the UK,	food is grown, reared and caught in the UK,	food is grown, reared and caught in the UK,
Cooking and Nutrition	understand the basics	understand that all	all food comes from plants or animals and	all food comes from plants or animals and	food is grown, reared and caught in the UK, Europe and the wider	food is grown, reared	food is grown, reared and caught in the UK,
Cooking and Nutrition	understand the basics	understand that all food comes from plants or animals and has to be farmed, grown somewhere else	all food comes from plants or animals and has to be farmed, grown elsewhere (e.g.	all food comes from plants or animals and has to be farmed, grown elsewhere (e.g. home) or caught.	food is grown, reared and caught in the UK, Europe and the wider world.	food is grown, reared and caught in the UK, Europe and the wider world.	food is grown, reared and caught in the UK, Europe and the wider world.
Cooking and Nutrition	understand the basics	understand that all food comes from plants or animals and has to be farmed,	all food comes from plants or animals and has to be farmed, grown elsewhere (e.g. home) or caught.	all food comes from plants or animals and has to be farmed, grown elsewhere (e.g. home) or caught.	food is grown, reared and caught in the UK, Europe and the wider world. Understand that	food is grown, reared and caught in the UK, Europe and the wider world. Understand that	food is grown, reared and caught in the UK, Europe and the wider world.  Know how to prepare
Cooking and Nutrition	understand the basics	understand that all food comes from plants or animals and has to be farmed, grown somewhere else (e.g. home) or caught.	all food comes from plants or animals and has to be farmed, grown elsewhere (e.g. home) or caught.  Can demonstrate	all food comes from plants or animals and has to be farmed, grown elsewhere (e.g. home) or caught.  Can demonstrate	food is grown, reared and caught in the UK, Europe and the wider world. Understand that seasons may affect	food is grown, reared and caught in the UK, Europe and the wider world. Understand that seasons may affect	food is grown, reared and caught in the UK, Europe and the wider world.  Know how to prepare and cook a variety of
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grating.



diet.

a healthy and varied Can understand and apply the principles of a healthy and varied diet