



DT Skills Progression Map

Curriculum Aims:

- To master practical skills
- To design, make, evaluate & improve
- To take inspiration from design throughout history
- To understand the principles of a healthy diet and prepare and cook healthy food

	EYFS	Y1	Y2	Y3	Y4	Y5	Y6
Food	<p>Know the importance for good health of physical exercise and a healthy diet.</p> <p>Handle equipment including knives effectively.</p>	<p>Hygiene Use a knife to Cut, peel, grate</p> <p>Weigh using cups and scales Assemble ingredients</p> <p>Understand that food has to be farmed, grown or caught.</p> <p>Name food groups</p> <p>Understand 5 portions of fruit & veg</p> <p>The "Eat well" plate</p>	<p>Hygiene Measure using grams</p> <p>Prepare simple dishes without a heat source</p>	<p>Follow a recipe Assemble & cook predominantly savoury ingredients controlling oven temperature</p> <p>Know that food is grown, reared and caught.</p> <p>Know that to be active and healthy, food and drink is required</p> <p>Use chopping, slicing, grating, mixing, spreading, kneading and baking.</p>	<p>Follow a recipe Assemble & cook ingredients controlling oven temperature</p> <p>Know about a healthy diet</p> <p>Know that to be active and healthy, food and drink is required</p> <p>Use chopping, slicing, grating, mixing, spreading, kneading and baking.</p>	<p>Understand importance of correct storage using knowledge of micro organisms Demonstrate a range of baking & cooking techniques</p> <p>Use chopping, slicing, grating, mixing, spreading, kneading and baking.</p> <p>Understand the importance of nutrients, water and fibre</p>	<p>Measure accurately and calculate ratios of ingredients Create & refine recipes Demonstrate a range of baking & cooking techniques</p> <p>Use chopping, slicing, grating, mixing, spreading, kneading and baking.</p> <p>Understand the importance of nutrients, water and fibre</p>
Materials	Handle equipment including scissors effectively.	Cut materials safely	Measure & mark to nearest centimetre	Measure & mark to nearest millimetre	Measure & mark to	Cut with precision using appropriate	Cut with precision using appropriate



DT Skills Progression Map

	Explore different materials.	Demonstrate gluing and combining materials to strengthen	Demonstrate tearing, cutting folding & curling Glue using hinges	Cut and shape using slots Select appropriate joining techniques eg gluing, hinges or combining materials to strengthen	nearest millimetre Select appropriate joining techniques eg gluing, hinges or combining materials to strengthen	tools for material tools Refine finish by sanding or more precise scissor cutting	tools for material tools Refine finish by sanding or more precise scissor cutting
Electricals And electronics	Know some items need a battery for power	Understand batteries run low, can be damaged	Understand batteries run low, can be damaged	Create electrical circuits Series and parallel	Create electrical circuits Series and parallel	Create circuits using kits that use a number of components eg LED resistors transistors and chips	Create circuits using kits that use a number of components eg LED resistors transistors and chips
Construction	Use glue and sticky tape Construct with a purpose in mind.	Use materials to practise gluing and nailing to make and strengthen products.	Use materials to practise drilling, screwing, gluing and nailing to make and strengthen products.	Choose suitable techniques from drilling, screwing, gluing & nailing to strengthen materials and construct products Learn about inventors, designers, engineers, chefs and manufacturers who have developed ground-breaking products. Evaluate the key designs of individuals in	Choose suitable techniques from drilling, screwing, gluing & nailing to strengthen materials and construct products	Develop a range of practical skills to create products using: Cutting Drilling Screwing Nailing Gluing Filing Sanding Learn about inventors, designers,	Develop a range of practical skills to create products using: Cutting Drilling Screwing Nailing Gluing



DT Skills Progression Map

		<p>Evaluate work against design criteria</p> <p>Identify strengths & possible changes</p>	<p>Evaluate work against design criteria</p> <p>Identify strengths & possible changes</p>	<p>design and technology that have shaped the world</p>	<p>Evaluate work against design criteria</p> <p>Identify strengths & possible changes</p>	<p>engineers, chefs and manufacturers who have developed ground-breaking products</p> <p>Evaluate the key designs of individuals in design and technology that have shaped the world</p>	<p>Filing Sanding</p> <p>Evaluate work against design criteria</p> <p>Identify strengths & possible changes</p>
Mechanics	Name different types of transport.	Levers, wheels & winding mechanisms	Levers, wheels & winding mechanisms	Use scientific knowledge of the transference of forces to choose appropriate mechanisms for a product eg levers, winding mechanisms, pulleys and gears.	Use scientific knowledge of the transference of forces to choose appropriate mechanisms for a product eg levers, winding mechanisms, pulleys and gears.	Convert rotary motion to linear using cams. Use combinations of electronics & mechanics in product design	Convert rotary motion to linear using cams. Use combinations of electronics & mechanics in product design



DT Skills Progression Map