



DESIGN AND TECHNOLOGY PROGRESSION MAP

KEY STAGE TWO

NATIONAL CURRICULUM AIMS. PUPILS SHOULD BE TAUGHT TO:

- **DESIGN – USE RESEARCH TO DEVELOP INNOVATIVE, FUNCTIONAL, APPEALING, APPROPRIATE AND SPECIFIC PRODUCTS**
- **MAKE – SELECT AND USE APPROPRIATE TOOLS, MATERIALS AND COMPONENTS FOR PRACTICAL TASKS.**
- **EVALUATE – INVESTIGATE AND ANALYSE DESIGNS, PRODUCTS, AND THE IMPACT OF DESIGNERS ON THE WORLD.**
- **TECHNICAL KNOWLEDGE – UNDERSTAND CONSTRUCTION TECHNIQUES, MECHANICAL SYSTEMS, ELECTRICAL SYSTEMS AND DEVELOP COMPUTING SKILLS.**
- **COOKING AND NUTRITION – UNDERSTAND WHAT MAKES A HEALTHY DIET, COOK A RANGE OF DISHES USING COOKING SKILLS, DEVELOP KNOWLEDGE OF FOOD PRODUCTION AND SEASONALITY**

HOW THIS IS MAPPED IN OUR CURRICULUM

- **DESIGN PRODUCTS USING KNOWLEDGE AND RESEARCH, TO SPECIFIC CRITERIA FOR A RANGE OF CONTEXTS, CONSIDERING THE COST AND IMPACT OF THE DESIGN, AND PROVIDE ANNOTATED SKETCHES, PLANS, AND EXPLODED DIAGRAMS TO EXPLAIN THEIR IDEAS.**
- **PLAN EFFECTIVELY AND MAKE PRODUCTS USING A WIDE RANGE OF SKILLS – APPROPRIATE AND SAFE USE OF TOOLS, ACCURATE MEASUREMENT, CUTTING, ASSEMBLING AND JOINING, SEWING SKILLS.**
- **EVALUATE BY CRITICALLY ANALYSING PRODUCTS, COMPARING WITH OTHER PRODUCTS AVAILABLE AND MEASURE SUCCESS AGAINST DESIGN CRITERIA, MAKING CHANGES IF NECESSARY.**
- **CHILDREN SHOULD DEMONSTRATE A TECHNICAL KNOWLEDGE OF; HOW TO STRENGTHEN THEIR PRODUCTS, HOW MECHANICAL (CAMs, LEVERS ETC.) AND ELECTRICAL SYSTEMS WORK (INPUT, PROCESS, OUTPUT), AND USE COMPUTING SKILLS TO PROGRAMME, MONITOR AND CONTROL A PRODUCT.**
- **CHILDREN CAN EXPLAIN THE COUNTRY OF ORIGIN FOR MANY FOODS AND UNDERSTAND SEASONALITY. THEY CAN COOK INDEPENDENTLY, HYGIENICALLY, USE A RANGE OF COOKING TECHNIQUES, AND ADAPT RECIPES TO SCALE AND TASTE. THEY UNDERSTAND THE COMPONENT PARTS OF FOOD e.g. CARBOHYDRATE AND PLAN MAINLY SAVOURY DISH.**