East Preston Infant School Design Technology Progression Overview



Intent:

At East Preston Infant School, we aim for children to develop skills in designing, making and evaluating products for a given purpose, working both collectively as a team and on individual projects and developing the ability to solve problems which are encountered during the process.

Implementation:

Design and Technology is taught through both specific skills-based lessons and cross curricular opportunities, where children are inspired by exciting and engaging topics and themes and are introduced to real-world designers, including chefs, weavers and engineers. Through a variety of creative and practical activities, pupils are taught the process of designing, making, evaluating, improving and developing technical knowledge to create their own product using textiles, constructions, mechanisms and structures.

Our Cooking Corner provides a dedicated space for children to develop an understanding of cooking techniques, knowledge of the journey of our foods from field to fork and the principles of healthy eating. Through our Forest School environment children have the opportunity to extend their skills using a wide range of materials and real tools to further develop their creativity and design skills. Our annual STEAM (Science, Technology, Engineering, Arts and Maths) week provides opportunities for our pupils to further embed design technology skills and knowledge in specific mini-tasks.

Intended Impact:

Through Design Technology, the children will learn:

- essential life skills of team work, logical thinking, problem solving and cooperation
- to select from and use a range of tools and equipment to perform practical tasks, cutting, shaping, joining and finishing
- to evaluate their products and ideas against criteria
- to apply their knowledge and skills in real world contexts

	Design	Make	Evaluate	Technical Knowledge	Food & Nutrition
	Show curiosity about objects, events and people.	Engage in open-ended activity.	Checking how well their activities are going.	Question why things happen.	Understand what foods are healthy.
		Test their ideas and find new		Use senses to explore the world	
	Find ways to solve problems.	ways to do things.	Changing strategy as needed.	around them.	Manage their own basic hygiene and personal needs, including the
Reception ELG (EAD)	Make decisions about how to approach a task, solve a problem and reach a goal.	Create simple representations of events, people and objects.	Stating how well the approach worked.	Understand some important processes and changes in the natural world around them,	importance of healthy food choices.
Emerging		Safely use and explore a variety of materials, tools and techniques,	Share their creations, explaining the process they have used.	including changing states of matter.	
ELG		experimenting with colour, design, texture, form and function.			
		Use a range of small tools,			
		including scissors, paintbrushes and cutlery.			
Reception Key	cut, measure, stick, glue, join, dra	aw, design, make, fix, fold, attach, co	rners, tape, rubber bands, scissors, sa	ame, different, slice, chop, mix, stir,	whisk, measure, pour, bake, cook,
Vocabulary	ingredients, needle, thread, pinch, sew, material, fabric, germs, washing, soap,				

East Preston Infant School Design Technology Progression Overview

Year One	Design appealing products	Select and use simple utensils,	Taste, explore and evaluate a	Begin to know how to make	Begin to understand where a		
. 34. 3	for a particular user based on	tools and equipment to perform	range of products to determine	freestanding structures stronger,	range of fruit and vegetables		
	simple design criteria	a job	the intended user's preferences	stiffer and more stable	come from		
			for the product				
	Generate initial ideas and	Select from a range of		Begin to know and use technical	Begin to use basic principles of a		
	design criteria through own	ingredients and materials	Evaluate their ideas throughout	vocabulary relevant to the	healthy and varied diet to		
	experiences	according to their characteristics	and finished products against	project	prepare dishes		
		to create a chosen product	design criteria, including				
	Develop and communicate	Coloct materials, components	intended user and purpose	Understand how to join fabrics	Know and use technical and		
	these ideas through talk and drawings	Select materials, components and construction kits to build		Understand that different	sensory vocabulary relevant to the project		
	urawings	and create their products		mechanisms produce different	the project		
		and or eate their products		types of movement.			
Vocabulary	planning, investigating, design, evaluate, user, purpose, ideas, criteria, product, colour, decorate, create, print, template, label, structure, strong, stable, stiff, flexible, pivot, levers, pulley, fasten, observe, similarities, differences, moving, non-moving, grate, peel, chef, raw, cooked, heat, healthy, unhealthy, binca						
vocabulary							
•	pulley, fast	en, observe, similarities, differences	, moving, non-moving, grate, peel, ch	ef, raw, cooked, heat, healthy, unhe	althy, binca		
Year Two	pulley, fast Generate ideas based on simple	en, observe, similarities, differences Select and use tools, equipment,	, moving, non-moving, grate, peel, ch Explore a range of existing	ef, raw, cooked, heat, healthy, unhe	althy, binca Understand where a range of		
•	pulley, fast	en, observe, similarities, differences	, moving, non-moving, grate, peel, ch	ef, raw, cooked, heat, healthy, unhe	althy, binca		
•	pulley, fast Generate ideas based on simple design criteria and their own	Select and use tools, equipment, skills and techniques to perform	Explore a range of existing products related to their design criteria	Know how to make freestanding structures stronger, stiffer and more stable	Understand where a range of fruit and vegetables come from Understand and use basic		
•	pulley, fast Generate ideas based on simple design criteria and their own experiences, explaining what they could make	Select and use tools, equipment, skills and techniques to perform practical tasks, explaining their choices	Explore a range of existing products related to their design criteria Evaluate their product by	Know how to make freestanding structures stronger, stiffer and more stable Know and use technical	Understand where a range of fruit and vegetables come from Understand and use basic principles of a healthy and varied		
	pulley, fast Generate ideas based on simple design criteria and their own experiences, explaining what they could make Develop, model and	Select and use tools, equipment, skills and techniques to perform practical tasks, explaining their choices Use simple finishing techniques	Explore a range of existing products related to their design criteria Evaluate their product by discussing how well it works in	kef, raw, cooked, heat, healthy, unheater, raw, cooked, heat, healthy, unheater, stronger, stiffer and more stable Know and use technical vocabulary relevant to the	Understand where a range of fruit and vegetables come from Understand and use basic		
•	pulley, fast Generate ideas based on simple design criteria and their own experiences, explaining what they could make Develop, model and communicate their ideas through	Select and use tools, equipment, skills and techniques to perform practical tasks, explaining their choices Use simple finishing techniques suitable for the products they	Explore a range of existing products related to their design criteria Evaluate their product by discussing how well it works in relation to the purpose, the user	Know how to make freestanding structures stronger, stiffer and more stable Know and use technical	Understand where a range of fruit and vegetables come from Understand and use basic principles of a healthy and varied diet to prepare dishes		
•	pulley, fast Generate ideas based on simple design criteria and their own experiences, explaining what they could make Develop, model and	Select and use tools, equipment, skills and techniques to perform practical tasks, explaining their choices Use simple finishing techniques	Explore a range of existing products related to their design criteria Evaluate their product by discussing how well it works in relation to the purpose, the user and whether it meets the original	kef, raw, cooked, heat, healthy, unheater, raw, cooked, heat, healthy, unheater, stronger, stiffer and more stable Know and use technical vocabulary relevant to the project	Understand where a range of fruit and vegetables come from Understand and use basic principles of a healthy and varied diet to prepare dishes Know and use technical and		
•	pulley, fast Generate ideas based on simple design criteria and their own experiences, explaining what they could make Develop, model and communicate their ideas through	Select and use tools, equipment, skills and techniques to perform practical tasks, explaining their choices Use simple finishing techniques suitable for the products they	Explore a range of existing products related to their design criteria Evaluate their product by discussing how well it works in relation to the purpose, the user	kef, raw, cooked, heat, healthy, unheater, raw, cooked, heat, healthy, unheater, stronger, stiffer and more stable Know and use technical vocabulary relevant to the	Understand where a range of fruit and vegetables come from Understand and use basic principles of a healthy and varied diet to prepare dishes		
•	pulley, fast Generate ideas based on simple design criteria and their own experiences, explaining what they could make Develop, model and communicate their ideas through	Select and use tools, equipment, skills and techniques to perform practical tasks, explaining their choices Use simple finishing techniques suitable for the products they	Explore a range of existing products related to their design criteria Evaluate their product by discussing how well it works in relation to the purpose, the user and whether it meets the original	kef, raw, cooked, heat, healthy, unheater, raw, cooked, heat, healthy, unheater, stronger, stiffer and more stable Know and use technical vocabulary relevant to the project	Understand where a range of fruit and vegetables come from Understand and use basic principles of a healthy and varied diet to prepare dishes Know and use technical and sensory vocabulary relevant to		
•	pulley, fast Generate ideas based on simple design criteria and their own experiences, explaining what they could make Develop, model and communicate their ideas through	Select and use tools, equipment, skills and techniques to perform practical tasks, explaining their choices Use simple finishing techniques suitable for the products they	Explore a range of existing products related to their design criteria Evaluate their product by discussing how well it works in relation to the purpose, the user and whether it meets the original	Know how to make freestanding structures stronger, stiffer and more stable Know and use technical vocabulary relevant to the project Explore and use sliders	Understand where a range of fruit and vegetables come from Understand and use basic principles of a healthy and varied diet to prepare dishes Know and use technical and sensory vocabulary relevant to		

National Curriculum

Vocabulary

The National Curriculum for D.T. aims to ensure that all pupils are taught to:

- Design
 - o design purposeful, functional, appealing products for themselves and other users based on design criteria
 - o generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology
- Make
 - o select from and use a range of tools and equipment to perform practical tasks
 - o select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics

prototype, assemble, function, model, mechanism, sliders, sturdy, three-dimensional, carbohydrates, protein, vegetables, dairy, fruits, fats, sugars, weave, designer,

- Evaluate
 - o explore and evaluate a range of existing products
 - o evaluate their ideas and products against design criteria

East Preston Infant School Design Technology Progression Overview



- Technical knowledge
 - o build structures, exploring how they can be made stronger, stiffer and more stable
 - o explore and use mechanisms in their products
- Cooking and nutrition
 - o use the basic principles of a healthy and varied diet to prepare dishes
 - understand where food comes from

Assessment

Teachers observe children's design and technological knowledge and skills throughout lessons and make on-going assessments against the learning intention.