



St Nicholas CE Primary School  
**Skills Progression**  
**Subject area: Design Technology**



Skill	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
<b>Developing ideas and planning a product</b>	<p>Make a simple plan before making.</p> <p>Explain to someone else how to make the product.</p>	<p>Think of an idea and plan what to do next,</p> <p>Communicate ideas through talking, drawing and labelling.</p>	<p>Design a product and make sure that it looks attractive.</p> <p>Follow a step-by-step plan, choosing the right equipment and materials.</p>	<p>Use ideas from other people when designing.</p> <p>Produce a plan and explain it.</p> <p>Present a product in an interesting way.</p>	<p>Come up with a range of ideas after collecting information from different sources.</p> <p>Produce a detailed, step-by-step plan.</p> <p>Explain how a product will appeal to a specific audience.</p>	<p>Use market research to inform plans and ideas.</p> <p>Follow and refine plans.</p> <p>Justify plans in a convincing way.</p>
<b>Making and understanding how products work</b>	<p>Use own ideas to make something.</p> <p>Cut food safely.</p> <p>Make a product which moves.</p> <p>Choose appropriate resources and tools.</p> <p>Make a model stronger.</p>	<p>Choose tools, ingredients and materials and explain why they have been chosen.</p> <p>Use tools, including scissors, correctly and confidently.</p> <p>Know how to prepare food safely.</p> <p>Explore and use mechanisms.</p> <p>Join materials and components in different ways.</p> <p>Explore how to build stronger, stiffer and more stable structures.</p>	<p>Join materials together using the best method for the material.</p> <p>Select the most appropriate tools and techniques for a given task.</p> <p>Work safely and hygienically.</p> <p>Work accurately to measure, make cuts and make holes.</p> <p>Describe how food ingredients come together.</p>	<p>Measure and cut accurately using the correct equipment.</p> <p>Persevere and adapt work when original ideas do not work.</p> <p>Know how to be both hygienic and safe when using food and why this is important.</p>	<p>Use a range of tools and equipment competently.</p> <p>Make a prototype before making a final version.</p>	<p>Produce a product which is functional and uses the correct construction techniques.</p> <p>Work within a budget.</p> <p>Show that designs fit their purpose.</p>
<b>Evaluating products made</b>	<p>Describe how something works.</p>	<p>Evaluate ideas against a design plan/design criteria.</p>	<p>Prove that a design meets some set criteria.</p>	<p>Evaluate and suggest improvements for designs.</p>	<p>Suggest alternative plans; outlining the positive features and draw backs. Evaluate appearance and function against original criteria.</p>	<p>Test and evaluate products.</p> <p>Evaluate a product against clear criteria.</p>