

Hoo Progression Steps

DT

Yr. 1

Cooking and Nutrition

- Talk about what I eat at home and discuss what healthy foods are
- Say where some foods come from and give examples of food which is grow
- Use simple tools, under supervision, to prepare food in a safe way

Processes

- Create simple designs for a product and its packaging
- Use pictures and words to tell others what I need to do
- Select from and use a range of tools to carry out simple practical tasks:
 - cutting, shaping, joining and finishing
- Use a range of simple tools to cut, combine and join materials safely
- Ask simple questions about existing products and those I have made
- Build structures, exploring how they can be made stronger, stiffer and more stable

Yr. 2

Cooking & Nutrition

- Understand the need for a variety of food in a diet
- Understand that all food needs to be farmed, grown or caught
- Use a wider range of cookery skills to prepare food safely

Processes

- Design useful, functional and appealing products based on a design criteria
- Generate, develop and model my ideas through talking, drawing, templates, mock-ups and where appropriate using ICT
- Choose suitable tools and materials based on my knowledge of their properties
- Safely measure, mark out, cut out and shape materials and components using a range of tools
- Evaluate and assess existing products and those that I have made using a design criteria
- Investigate different techniques for stiffening a variety of materials and investigate how to make structures stable
- Explore and use mechanisms e.g. levers, sliders, wheels and axles in my products



Yr. 3

Cooking & Nutrition

- Talk about the different food groups and name foods from each group.
- Understand that all food needs to be farmed, grown or caught in Europe and the wider world
- User a wider variety of ingredients and techniques to prepare and combine ingredients safely

Processes

- Use knowledge of exiting product to design my own functional product
- Create designs using annotated sketches, cross-sectional diagrams and simple computer programmes
- Safely measure, mark-out, cut, assemble, join with some accuracy
- Make suitable choices from a wider range of tools and unfamiliar materials and plan out the main stages of using them
- Investigate and analyse existing products that I have made
- Strengthen frames using diagonal struts
- Understand how mechanical systems such as levers and linkages or pneumatic systems create movement

Yr. 4

Cooking & Nutrition

- Understand what makes a healthy and balanced diet and that different foods and drinks provide different substances a body needs to remain active
- Understand that certain foods are of a seasonal nature and the benefits of eating seasonal and locally produced foods
- Read and follow recipes which follow several different processes, skills and techniques.

Processes

- Use knowledge of existing products to design a functional and appealing product for a particular purpose and audience
- Create designs using exploded designs
- Use techniques which require more accuracy to cut, shape, join and finish my work e.g. cut internal shapes, create slots for fixtures
- Use knowledge of techniques and the functional qualities of a wide range of materials to plan how to use them
- Consider how products can be improved to better match the intended use or user
- Apply techniques I have learnt to strengthen structures
- Understand and use electrical systems in products

Yr. 5

Cooking & Nutrition

- Understand the main food groups and the different nutrients that are important for health.
- Understand how a variety of ingredients are grown, reared, caught and processed to make them safe and trusty to eat
- Select appropriate ingredients and use a wide range of techniques to combine them.

Processes

- Use research into existing products to inform the design of my own innovative product
- Create prototypes to show my ideas
- Make careful and precise measurements to that joins, holes and openings are in exactly the right place
- Produce step by step plans to guide the making of products
- Make details evaluations about products I have made
- Make detailed evaluations about products others have made bearing in mind their views and feelings
- Build more complex 3D structures and use skills to strengthen them and make them more stable
- Understand how to use more complex mechanical and electrical systems

Yr. 6

Cooking & Nutrition

- Confidently plan a series of healthy meals based on the principles of a healthy and varied diet
- Use information on food labels to inform choices about having a healthy diet
- Research, plan and cook a savoury dish using my knowledge of ingredients and technical skills

Processes

- Use my research into famous designers to inform my design and be able to discuss links between them
- Generate, develop, model and communicate my ideas through discussion, annotated sketches, cross sectional drawings and exploded diagrams, prototypes, pattern pieces and computer-aided design
- Use my knowledge of techniques and materials to refine my design and product to improve its functional properties and its looks
- Use technical skills to problem solve effectively throughout the design and making process
- Use a variety of methods to strengthen, stiffen and reinforce complex structures
- Apply my understanding of computing to program, monitor and control my product

