D T Progression of Skills Map

Knowledge, Skills and Understanding

Rece	eption	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
			Plan and design 2D	Produce accurate	Produce 3D	Designs using	
			drawings of models	drawing to use for	drawings as a design	accurate	
				making/recording	for construction	measurements	
			Understand how	modifications and	including detailed	and scale	
			3D can be	alterations. Plans	labels,	when	
			represented –	should include	measurements and	necessary	
			labels	explanatory labels.	refinements		
						Labels to show	
						information	
						Notes to	
						support	
							Draw parts of
							models
							showing
							mechanisms
							Shading to
Plan							show form
							and texture

		Experiment with the use of scissors and clay/dough tools	Introduce the use of scissors, saws and cutting tools for different purposes.	Develop the use of scissors, saws and cutting tools for different purposes.	Correct and safe use of scissors, saws and cutting tools	Correct and safe use of scissors, saws and cutting tools Use of appropriate saw for a particular purpose eg. hacksaw, tennon saw.	To be able to use tools more accurately to cut parts such as cogs, gears and other structures Cut and shape using tools appropriate to purpose Be able to use	To be able to use all tools safely appropriately and accurately
ures							safely and accurately all cutting tools	
Structures							cutting tools	
and (Accurate cutting to		Understand	To be able to
ls a					minimise waste		the need for	accurately
Materials							economy of	estimate
late	Cut						materials	quantities
2	O							required

	Introduce a range of fixing materials, eg: glue, staples, fasteners, tape	Introduce a range of fixing materials, eg. glue, staples fasteners, hinges and joints.	Develop the use of a range of fixing materials eg. glue, staples nails, fasteners, hinges and joints Be able to choose the most appropriate fixing material for its intended use Know how to strengthen a structure when necessary Know how to use a hammer safely	Correct and safe use of a range of fixing materials, eg. glues, staples, nail fasteners, hinges or joints. Use of drilling to form a stronger join. Be able to choose the most appropriate join. Understand how to use a drill and hammer safely correctly.	Correct and safe use of a wide range of fixing materials Be able to choose the most appropriate join to suit the purpose Be able to use a jinx	Be able to mould and join clay using slip Be able to choose and use a wide range of fixing materials accurately and safely	To be able to use detailed construction and jointing techniques to produce a more sophisticated product
Join					joint		

	Introduce use of	Correct use of clay	Develop the use of	Understand how to	Understand when drilling is appropriate Be able to mould	Understand the best use of materials in order to strengthen a structure Be able to use	To be able to
Mould	clay tools	tools	clay tools in making simple 2D and 3D shapes eg. tiles and sculptures.	use clay tools to mould and join more complex 3D shapes eg. thumb pot, coil pot sculpture.	clay, dough etc. to make a purposeful finished product eg. cooking, candle holder	clay and handling techniques to improve earlier work Understand the need to keep clay moist over longer periods of use	To design and make moulds for clay

Ī		Introduce use of	Use of construction	Develop more	Be able to use more	Use complex	Be able to	To develop an
		construction	apparatus	detail in the use of	complex	construction	design and	appreciation
		materials		construction	construction	equipment including	make a model	of 3D
				apparatus.	equipment.	cogs, wheels, axles	using switches	
						etc. (push, pull,	and outputs	To develop
						rotate)		constructions
								using accurate
					Generate a design			nets
					that included levers			
					and pop-up			To use
					features.			electricity in
								constructions
	t							
	Construct							Be able to use
	Suc							computer
	Ŭ							control or
								circuits

		Develop grip and independent use of scissors	Begin to develop the use of scissors	Develop the use of scissors Design simple 2 D pattern template	Be able to choose correct scissors for purpose	Design and make a pattern for cutting out, pin and tack Safe and correct use of a variety of	Design and make own pattern for cutting out	Accurate and safe use of all tools Design and make pattern
	Cut					scissors including pinking shears.		consisting of 2 or more pieces
		Glue for fixing	Learn how to thread a needle	Choose and use threads correctly	Make appropriate choice of threads to suit purpose	Choose from a range of threads to suit purpose	Develop an understanding of more	Accurately and safely use more
		Introduce stitching to join	Experiment with different sized needles for sewing	Choose correct needle for purpose	Make appropriate		advanced tools and techniques eg.	advanced tools and techniques
			Glue for fixing	Choose appropriate adhesive for joining	choice of adhesive to suit purpose		knitting, weaving and sewing	eg. knitting, weaving, sewing
Textiles	Join						machines	machines and iron (under supervision)

Stitch	Simple threading and weaving	Simple free stitching on paper backed hessian Simple stitched patterns on binca Running stitch and cross stitch	Simple stitching to form a collage Stitched patterns on binca or hessian Back stitch, chain stitch	Understand how to start and finish stitching correctly Use more complex stitches on binca, hessian and collage work eg. French knots etc.	Correct use of start and finish techniques Be able to use more complex stitches particularly for adornment Understand how to weave	Be able to use a range of complex stitches to join and adorn work	Use detailed stitching and embroidery for surface decoration Understand how to use applique techniques Develop an understanding of soft sculpture 3D
Finish					Be able to produce a product as a final piece Design and print a fabric	Understand how to "finish off" a product Design and print a more complex pattern on fabric eg. tie dye and batik	Understand washing instructions re: symbols on labels

		Introduce	Develop hygiene	Understand the	Understand the	Understand and use	Understand	Understand
		hygiene	procedures	need for hygiene	necessity for safety	safety and hygiene	and use	and use
		procedures		procedures	and hygiene	procedures	correctly	correctly
							safety and	safety and
							hygiene	hygiene
							procedures	procedures
		Handle different	Handle different	Handle different	Handle and prepare	Handle and taste a		
		types of food	types of food	types of food	everyday foods but	wide range of		
					predominantly	unusual/unfamiliar		
					savoury	foods		
			Duamana simanla	Handle and average	Handle and			
			Prepare simple foods	Handle and prepare different foods	Handle and			
			10005	correctly	experiment with more unusual foods			
				Correctly	iniore unusual loous			
		Experience	Begin to	Understand the			Understand	Make simple
		properties, eg:	understand	properties of food			how, why and	informed
		smell, colour,	properties eg.				when foods	choices when
		texture, taste	smell, colour,				are combined	combining
		etc	texture, taste etc.					foods
			Follow a simple	Follow a simple	Follow a detailed	Be able to develop	Be able to	Devise a more
			recipe	recipe	recipe	own simple recipe	choose a	complex
	ion						recipe to fit a	recipe/menu
	utrit					Be able to follow	purpose	
	ž					own or other more		
	anc					complex recipes		
	Cooking and Nutrition							
Food	ook			Understand the		Understand the		Plan a simple
ъ.	Ŭ			requirements of a		elements of a		meal taking

Measuring using spoons, cups and scales with support	Understand the idea of a healthy diet	healthy and varied diet		healthy and varied diet		into account diet and health
	Measuring using spoons, cups and scales	Measuring more accurately using spoons, cups and scales	Use more accurate measures such as gms and mls		Be able to accurately use measurements	
	How to use kitchen tools safely and correctly	Use correctly and safely a range of kitchen tools	Use correctly and safely a range of kitchen tools	Understand how food should be correctly stored	Understand the control and transfer of heat when preparing	
		Understand that food comes from different sources		Understand "seasonality" of food, how it is grown, reared, caught and processed.	foods	
				processed.		Understand the importance of finished appearance
						and presentation

DT Progression of Technical Knowledge

	Reception	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Materials / Structures							
Mechanisms							
Textiles			Hannah				
Food and Nutrition			Mango Lassi Recipe Veg Recipes O'l India				
Electrical					LIGHT-UP		
Systems					SIGNS		