

	2 Yr Olds	FS1	FS2	Y1	Y2	Y3	Y4	Y5	Y6
Knowledge				-I know how to draw on my own experience to help generate ideas - I can suggest ideas and explain what I am going to do - I can Identify a target group for what I intend to design and make.	- I know how to generate ideas by drawing on my own and other people's experiences - I know how to develop my design ideas through discussion, observation, drawing and modelling I can identify a purpose for what I intend to design and make - I can Identify simple design criteria	- I know how to generate ideas for an item considering its purpose and the user/s - I know how to identify a purpose and establish criteria for a successful product I know how to plan the order of my work before starting	- I know how to generate ideas, considering the purposes for which they are designing - I know how to develop a clear idea of what has to be done, planning how to use materials, equipment and processes, and suggesting alternative methods of making, if the first attempts fail - I can evaluate products and	- I know how to generate ideas through brainstorming and identify a purpose for their product - I know how to develop a clear idea of what has to be done, planning how to use materials, equipment and processes, and suggesting alternative methods of making if the first attempts fail	- I know how to communicate my ideas through detailed labelled drawings. Skills



							identify criteria that can be used for my own designs		
<u>Skills</u>	- I can	- I can use	- I can	- I can model	- I can make	- I can explore,	- I am able to	- I am able to use	- I can explore,
	experime	various	safely use	my ideas in	simple	develop and	make labelled	results of	develop and
	nt with	constructi	and explore	card and	drawings and	communicate	drawings from	investigations,	communicate
	blocks	on	a variety of	paper - I am	label parts	design proposals	different views	information	aspects of my
	colours	materials - I can	materials, tools and	able to develop my	- I have begun to select tools	by modelling ideas - I can make	showing specific	sources, including ICT when	design proposals by modelling my
	marks	begin to	techniques	design ideas	and materials;	drawings with	features	developing design	ideas in a variety
	IIIaiks	construct	- I can	by applying	use vocab' to	labels when	- I can select	ideas	of
		stacking	experiment	findings from	name and	designing	appropriate	Knowledge	ways.
		blocks	with	earlier	describe them	- I can select tools	tools and	- I know how to	- I can plan the
		vertically	colour,	research	- I can	and techniques for	techniques for	communicate my	order of their
		and	design,	- I can make	measure,	making my product	making my	ideas through	work, choosing
		horizontal	texture,	my design	cut and score	- I am able to	product	detailed labelled	appropriate
		ly making	form, and	using	with some	measure, mark	- I can	drawings.	materials, tools
		enclosed	function	appropriate	accuracy	out, cut, score and	measure,	Skills	and techniques.
		spaces	- I can	techniques	- I can use	assemble	mark out, cut	- I can explore,	- I can develop a
		- I can	Share my	- I am able,	hand tools	components with	and shape a	develop and	design
		join	creations,	with	safely and	more accuracy	range of	communicate	specification
		constructi	explaining	help to	appropriately	- I can work safely	materials,	aspects of my	- I can select
		on pieces	the process	measure,	- I am able to	and accurately	using	design proposals	appropriate tools,
		together	I have used	mark out, cut	assemble, join	with a range of	appropriate	by modelling my	materials,
		to build	- I can	and shape a	and combine	simple tools	tools,	ideas in a variety	components and
		and	make use	range of	materials	- I can think about	equipment	of	techniques
		balance	of props	materials		my ideas as I make	and	ways.	- I am able to
			and			progress and I am	techniques.	- I can plan the	assemble



				T		
materials	- I can use	in order to	willing to change	- I can Join and	order of their	components and
when role	tools	make a	things if this helps	combine	work, choosing	make working
playing	e.g. scissors	product	me to improve my	materials	appropriate	models
characters	and a	- I can cut,	work	and	materials, tools	- I can use tools
in	hole punch	shape and join	- I can measure,	components	and techniques.	safely and
narratives	safely -	fabric to make	tape or pin, cut	accurately in	- I can develop a	accurately
and stories.	Assemble, join	a simple	and join fabric with	temporary and	design	- I am able to
	and combine	garment using	some accuracy	permanent	specification.	construct
	materials	basic sewing	- I can demonstrate	ways	-I can draw up a	products
	And	techniques	hygienic food	- I am able to	specification for	using permanent
	components	- I am able to	preparation and	sew	my design	joining
	together using	follow safe	storage	using a range		techniques
	a variety of	procedures for	- I am able to use	of	- I can select	- I can make
	temporary	food safety	finishing	different	appropriate	modifications as I
	methods e.g.	and hygiene	techniques to	stitches,	materials, tools	go along
	glues or	- I can choose	strengthen and	weave and	and techniques	- I can pin, sew
	masking tape	and use	improve the	knit	- I can measure	and
	- I can select	appropriate	appearance of my	- I can	and	stitch materials
	and use	finishing	product using a	measure,	mark out	together to
	appropriate	techniques	range of	tape or pin,	accurately	create
	fruit and	- I can	equipment	cut and	- I can use	a product
	vegetables,	evaluate	including ICT	join fabric with	different	- I am able to
	processes and	against my	- I can evaluate my	some accuracy	tools and	achieve a quality
	tools	design criteria	product against	- I am able to	equipment safely	product
	- I am able to	- I can valuate	original design	use	and accurately	- I can evaluate
	use basic food	my products	criteria e.g. how	simple	-I am able to	my
	handling,	as they are	well it meets its	graphical	weigh	products
	hygienic	developed,	intended purpose	communicatio	and measure	identifying
	practices and	identifying	- I can disassemble	n	accurately (time,	strengths and
	personal	strengths and	and evaluate		dry ingredients,	areas for



	hygiene - I can	possible	familiar products	techniques	liquids)	development,
	use simple	changes I		- I can	- I am able to	and
	finishing	might make		evaluate my	apply	carrying out
	techniques to	- I can talk		work both	the rules for basic	appropriate tests.
	improve the	about my		during	food hygiene and	- I am able to
	appearance of	ideas, saying		and at the end	other safe	record my
	my product	what they like		of	practices e.g.	evaluations using
	- I can	and dislike		the	hazards relating	drawings with
	evaluate my	about them.		assignment	to	labels.
	product by			- I can	the use of ovens	- I can evaluate
	discussing how			evaluate my	- I can cut and	against my
	well it works			product	join	original
	in relation to			carrying	with accuracy to	criteria and
	the purpose.			out	ensure a good	suggest
	- I can			appropriate	quality finish to	ways that my
	evaluate my			tests	my	product could be
	products as				product	improved.
	they are				I can evaluate a	
	developed,				product against	
	identifying				the	
	strengths and				original design	
	possible				specification	
	changes I				-I can evaluate	
	might make.				my	
	- I can				product	
	evaluate my				personally	
	product by				and seek	
	asking				evaluation from	
	questions				others	



			I		I	I	
		about what I					
		have made					
		and how I					
		have gone					
		about it.					
Key		Design, Make,	Design, Make,	Design, Make,	Design, Make,	Design, Make,	Design, Make,
<u>Vocabulary</u>		Evaluate	Evaluate	Evaluate	Evaluate	Evaluate	Evaluate
		planning,	investigating,	user, purpose,	evaluating,	design decisions,	function,
		investigating	planning,	design, model,	design brief	functionality,	innovative, design
		design,	design, make,	evaluate, prototype,	design criteria,	authentic, user,	specification,
		evaluate,	evaluate,	annotated sketch,	innovative,	purpose, design	design brief,
		make, user,	user, purpose,	functional,	prototype,	specification,	user, purpose
		purpose,	ideas, design	innovative,	user, purpose,	design brief,	design brief,
		ideas, product	criteria,	investigate, label,	function,	innovative,	design
			product,	drawing, function,	prototype,	research,	specification,
		Technical	function	planning, design	design	evaluate,	prototype,
		Knowledge		criteria, annotated	criteria,	design criteria,	annotated sketch,
		cut, fold, join,	Technical	sketch, appealing	innovative,	annotate,	purpose,
		fix structure,	Knowledge		appealing,	evaluate, mock-	user, innovation,
		wall, tower,	See Year 1	Technical	design brief,	up, prototype	research,
		framework,		Knowledge	planning,		functional, mock-
		weak, strong,	Cooking and	shell structure,	annotated	Technical	up,
		base, top,	nutrition	three-dimensional	sketch,	Knowledge	prototype
		underneath,	fruit and	(3-D) shape, net,	sensory	frame structure,	
		side, edge,	vegetable	cube, cuboid, prism,	evaluations	stiffen,	Technical
		surface,	names,	vertex, edge, face,		strengthen,	Knowledge
		thinner,	names of	length, width,	Technical	reinforce,	See Year 5
		thicker,	equipment	breadth, capacity,	Knowledge	triangulation,	
		corner, point,	and	marking out, scoring,	See Year 3	stability, shape,	Cooking and
		straight,	utensils	shaping, tabs,		join, temporary,	nutrition



		curved, metal,	sensory	adhesives, joining,	Cooking and	permanent,	ingredients,
		wood, plastic	vocabulary	assemble, accuracy,	nutrition	seam, seam	yeast, dough,
		circle, triangle,	e.g. soft,	material, stiff,	name of	allowance,	bran, flour,
		square,	juicy, crunchy,	strong, reduce,	products,	wadding,	wholemeal,
		rectangle,	sweet, sticky,	reuse, recycle,	names of	reinforce, right	unleavened,
		cuboid, cube,	smooth, sharp,	corrugating, ribbing,	equipment,	side, wrong side,	baking soda,
		cylinder,	crisp, sour,	laminating, font,	utensils,	hem, template,	spice, herbs fat,
		joining and	hard	lettering, text,	techniques	pattern pieces,	sugar,
		finishing	flesh, skin,	graphics, decision,	and	name of textiles	carbohydrate,
		techniques,	seed, pip,	fabric, names of	ingredients	and fastenings	protein, vitamins,
		tools, fabrics	core,	fabrics, fastening,	texture, taste,	used, pins,	nutrients,
		and	slicing,	compartment, zip,	sweet, sour,	needles, thread,	nutrition, healthy,
		components,	peeling,	button, structure,	hot, spicy,	pinking shears,	varied, gluten,
		template,	cutting,	finishing technique,	appearance,	fastenings, reed	dairy, allergy,
		pattern pieces,	squeezing,	strength, weakness,	smell,	switch, toggle	intolerance,
		mark out, join,	healthy diet,	stiffening, templates,	preference,	switch, push-to-	savoury, source,
		decorate,	choosing,	stitch, seam, seam	greasy, moist,	make switch,	seasonality
		finish	ingredients	allowance, series	cook, fresh,	push-to-break	utensils, combine,
				circuit, fault,	savoury,	switch, light	fold, knead, stir,
		Cooking and		connection, toggle	hygienic,	dependent	pour, mix,
		nutrition		switch, push-to-	edible, grown,	resistor (LDR), tilt	rubbing in, whisk,
		fruit and		make switch, push-	reared,	switch, light	beat, roll out,
		vegetable		to-break switch,	caught, frozen,	emitting diode	shape, sprinkle,
		names,		battery, battery	tinned,	(LED), bulb, bulb	crumble
		names of		holder, bulb, bulb	processed,	holder, battery,	
		equipment		holder, wire,	seasonal,	battery holder,	
		and		insulator, conductor,	harvested	USB cable, wire,	
		utensils		crocodile clip,	healthy/varied	insulator,	
				control, program,	diet	conductor,	
						crocodile clip	



sensory	system, input device,	control, program,
vocabulary	output device	system, input
e.g. soft,		device, output
juicy, crunchy,	Cooking and	device, series
sweet, sticky,	nutrition	circuit, parallel
smooth, sharp,	name of products,	circuit
crisp, sour,	names of equipment,	
hard	utensils, techniques	Cooking and
flesh, skin,	and ingredients	nutrition
seed, pip,	texture, taste, sweet,	ingredients,
core,	sour, hot, spicy,	yeast, dough,
slicing,	appearance, smell,	bran, flour,
peeling,	preference, greasy,	wholemeal,
cutting,	moist, cook, fresh,	unleavened,
squeezing,	savoury, hygienic,	baking soda,
healthy diet,	edible, grown,	spice, herbs fat,
choosing,	reared, caught,	sugar,
ingredients,	frozen, tinned,	carbohydrate,
	processed, seasonal,	protein, vitamins,
	harvested	nutrients,
	healthy/varied diet	nutrition, healthy,
		varied, gluten,
		dairy, allergy,
		intolerance,
		savoury, source,
		seasonality
		utensils, combine,
		fold, knead, stir,
		pour, mix,
		rubbing in, whisk,



				beat, roll out,	
				shape, sprinkle,	
				crumble	