

St. Paul's Catholic Primary School D&T– Cycle A Progression of skills and knowledge through Key Stages 1 & 2

Yr		Autumn				S	pring			Su	mmer	
	Project	Skills	Knowledge	Material s/ Tools	Project	Skills	Knowledge	Materials / Tools	Project	Skills	Knowledge	Materials / Tools
1&	Fabric	Design	explain how	Fabric	Moving	Design	Use their	Card	Sensational	Make	Follow a	Knives,
2	Faces	Make	their	Thread	Pictures	Make	knowledge	Wheels,	Salads	<mark>Evaluate</mark>	simple	forks,
		<mark>Eval-</mark>	products	Scissors	Tradition	<mark>Evaluate</mark>	of existing	split pins,		Cooking	recipe;	spoons,
		<mark>uate</mark>	will look	Needles	al Tales	Technical	products and	scissors,		and	Select from a	chopping
		Techni	and work			know-	their own	glue, blue		nutrition	range of	boards,
		cal	through			ledge	experience	tac, card,			hand tools	mixing
		know-	talking and				to help	paper			and	bowls,
		ledge	simple				generate				equipment;	kitchen
			annotated				their ideas;				Learn to use	scissors,
			drawings;				Design				kitchen	can
			plan and				products				equipment	opener,
			test ideas				that have a				safely and	kitchen
			using				purpose and				appropriatel	scales,
			templates				are aimed at				y and learn	juicer,
			and mock-				an intended				to follow	zester
			ups;				user;				hygiene	
			understand				Explain how				procedures;	
			and follow				their				assemble,	



simple	products will	join and
design	look and	combine
criteria;	work	materials,
follow a	through	components
simple plan;	talking and	or
Select from	simple	ingredients;
a range of	annotated	Cut, peel and
hand tools	drawings;	grate
and	understand	ingredients,
equipment;	and follow	including
Select from	simple	measuring
a range of	design	and
materials,	criteria;	weighing
textiles and	Work in a	ingredients
component	range of	using
s according	relevant	measuring
to their	contexts.	cups;
characterist	Follow a	Explore and
ics;	simple plan;	<mark>evaluate</mark>
learn to use	Select from a	existing
hand tools	range of	products
safely and	hand tools	mainly
appropriate	and	through
ly;	equipment;	discussions,



Cut, shape		Comparisons
	Select from a	comparisons and simple
	_	written
		evaluations;
		Explain
		positives and
-		things to
	characteristic	<mark>improve for</mark>
materials,	S;	existing
component	Use a range	products;
s;	of materials	Explain
Demonstrat	and	where in the
e how to	components;	world
cut, shape	Assemble,	different
and join	join and	foods
fabric to	combine	originate
make a	materials or	from;
simple	components;	Understand
product;	Explore and	that all food
	evaluate	comes from
fabrics in	existing	plants or
simple ways		animals;
		Understand
		that food
	component s; Demonstrat e how to cut, shape and join fabric to make a simple product; Manipulate	materialsmaterials, textiles and components according to theirAssemble, join and combineaccording to theircombinecharacteristicmaterials, components;componentUse a ranges; componentof materialsDemonstrat e how to cut, shapeand components;and join fabric to make amaterials or components;make a simplecomponents;product; fabrics in simple ways to createExplore and existing products



effect;	discussions,	has to be
Use a basic	comparisons	farmed,
running	and simple	grown
stich;	written	elsewhere
Explore and	evaluations;	(e.g. home)
evaluate	Explain	or caught;
existing	positives and	Name and
products	things to	sort foods
mainly	improve for	into the five
through	existing	groups in the
discussions,	products;	Eatwell
<mark>comparison</mark>	Talk about	Guide;
<mark>s and</mark>	<mark>their design</mark>	Understand
simple	<mark>ideas and</mark>	that
written	what they	everyone
evaluations;	are making;	should eat at
Explain	As they	least five
positives	work, start	portions of
and things	<mark>to identify</mark>	fruit and
to improve	strengths	vegetables
for existing	and possible	every day
products;	<mark>changes they</mark>	and start to
Explore	might make	explain why;
what	to refine	Use what



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mat	terials	their existing	they know
proc	ducts	design;	about the
are	made	Evaluate Evaluate	Eatwell
fron fron	n;	their	Guide to
eval	luate	products and	design and
thei	ir l	ideas against	prepare
proc	ducts	their simple	dishes.
and	ideas	design	
agai	<mark>inst</mark>	<mark>criteria;</mark>	
thei	<mark>ir simple</mark>	Talk about	
desi	<mark>ign</mark>	and start to	
crite	eria;	understand	
Talk	k about	the simple	
and	start to	working	
und	lerstand	characteristic	
the	simple	s of materials	
wor	rking	and	
char	racterist	components;	
ics o	of	Explore and	
mat	terials	create	
and		products	
com	nponent	using	
s;		mechanisms,	
		such as	



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							levers, sliders and wheels.					
							-				-	
3&	Juggling	Design	Identify the	Dyes	Mech-	Design	Identify the	Paper/	Edible	Make	Select and	Seeds
4	Balls	Make	features	Elastic	anical	Make	features	card	Garden	Cooking	explain	Kitchen
		<mark>Eval-</mark>	Use	bands/	Posters	<mark>Evaluate</mark>	Use	Split pins		and	appropriate	equipm
		<mark>uate</mark>	knowledge	string		Technical	knowledge	Model-		nutrition	tools/materials	ent (see
			to generate	Pipettes/		know-	to generate	ling clay			Use a range of	re-
			ideas	squirting		ledge	ideas	Sticky			tools/	source
			Design	bottles			Explain how	tape			materials	list)
			products	Fillings:			particular				safely (inc.	Ingred-
			with clear	dried			parts of their				hygiene)	ients
			purpose	beans/			products				Start to know	(see
			Explore	sand			work				when, where	resourc
			different	Needle			Use				and how food	e list)
			ideas	and			annotated				is grown	
			before	thread			sketches and				Understand	
			deciding on	Fabric			cross-				how to prepare	
			final design	paints			sectional				and cook	
							drawings to				dishes safely	
			Make				develop and				and	



nretetunes	communicat	hygionically
prototypes	communicat	hygienically
to test ideas	e their ideas	With support,
Select and	Explore	use a heat
explain	different	source to cook
appropriate	ideas before	ingredients
tools/mater	deciding on	showing
ials	final design	awareness of
Use a range	Make	the need to
of tools/	prototypes	control the
materials	to test ideas	temperature of
safely (inc.	Develop and	the hob and/or
hygiene)	follow simple	oven
Measure,	design	Use a range of
cut, shape	criteria	techniques
and join	Select and	such as
fabric with	explain	mashing,
some	appropriate	whisking,
accuracy	tools/materi	crushing,
Use	als Use a	grating,
finishing	range of	cutting,
techniques	tools/	kneading and
Consider	materials	baking
their design	safely (inc.	Explain that a
criteria as	hygiene)	healthy diet is



they make	Cut, shape	made up of a
	and score	
progress		variety and
and alter	materials	balance of
accordingly	with some	different food
Evaluate	degree of	and drink,
their their	accuracy	apply these
product	Assemble,	principles
against	join and	when planning
their the state of	combine	and cooking
original	material and	dishes
design	components	Understand
criteria	with some	that to be
	degree of	active and
	accuracy	healthy,
	Use finishing	nutritious food
	techniques	and drink are
	Consider	needed to
	their design	provide energy
	criteria as	for the body
	they make	Prepare
	progress and	ingredients
	alter	using
	accordingly	appropriate
	Evaluate	cooking



		<mark>their product</mark>	utensils
		against their	Measure and
		<mark>original</mark>	weigh
		<mark>design</mark>	ingredients to
		<mark>criteria</mark>	the nearest
		Understand	gram and
		and	millilitre
		demonstrate	Start to
		how	independently
		mechanical	follow a recipe
		systems have	Start to
		an input and	understand
		output	seasonality
		process	
		Explain how	
		mechanical	
		systems such	
		as levers and	
		linkages	
		create	
		movement	
		Use	
		mechanical	
		systems in	



							their products					
5&	Felt	Design	Use	Felt	Super	Design	Use	Fruit	Programm-	Design	Use research	Beebots
6	Phone	Make	research to	Squared	Seasonal	Make	annotated	Vege-	ing	Make	to inform	A range of
	Cases	Eval-	inform and	paper	Cooking	<mark>Evaluate</mark>	sketches,	tables	Adventures	<mark>Evaluate</mark>	and develop	different
		<mark>uate</mark>	develop	Scrap	_	Cooking	cross-	Salmon		Technical	detailed	materials



	detailed	fabric	а	and	sectional	Prawns	knowled	design	Staplers
	design	Fabric	r	nutrition	drawings and	Lentils	ge	criteria to	Glue
	criteria to	sheers			exploded	A range		inform the	Sticky
	inform the	Fasten-			diagrams.	of kitchen		design.	tape
	design.	ings			Learn to use	equip-		Design	scissors
	Design	Needle			a range of	ment		products	
	products	and			tools and	Ingre-		that have a	
	that have a	thread			equipment	dents		clear	
	clear				safely and			purpose and	
	purpose				approp-			indicate the	
	and indicate				riately and			design	
	the design				learn to			features.	
	features.				follow			Use	
	Use				hygiene			annotated	
	annotated				procedures			sketches,	
	sketches,				Independ-			cross-	
	cross-				ently.			sectional	
	sectional				<mark>Evaluate</mark>			drawings	
	drawings				<mark>their ideas</mark>			and	
	and				and products			exploded	
	exploded				<mark>against the</mark>			diagrams.	
	diagrams.				<mark>original</mark>			Generate a	
	Generate a				<mark>design</mark>			range of	
	range of				<mark>criteria,</mark>			design ideas	



design ideas	making	and clearly
and clearly	changes as	commun-
commun-	needed.	icate final
icate final	Know,	designs
designs.	explain and	Select from a
Independ-	give	range of
ently plan.	examples of	materials.
Select from	food that is	Learn to use
a range of	grown,	a range of
materials.	reared and	tools and
Create step-	caught the	equipment
by-step	UK, Europe	safely and
plans.	and the	approp-
Learn to use	wider world.	riately and
a range of	Understand	learn to
tools and	about	follow
equipment	seasonality.	hygiene
safely and	Understand	procedures.
approp-	that food is	Shape and
riately and	processed	score
learn to	into	materials
follow	ingredients	with
hygiene	that can be	precision
procedures	eaten or	and



Independ-	used in	accuracy
ently.	cooking.	Critically
Take exact	Demonstrate	evaluate the
measure-	how to	quality of
ments and	prepare and	design,
mark out,	cook a	manufacture
to within 1	variety	and fitness
millimetre.	dishes safely	for purpose
Shape and	and	<mark>of products</mark>
score	hygienically.	as they
materials	Demonstrate	design and
with	how to use a	make.
precision	range of	<mark>Evaluate</mark>
and	cooking	their ideas
accuracy.	techniques,	and products
Demon-	such as	against the
strate how	griddling,	original
to measure,	grilling,	design
make a	frying and	criteria,
seam	boiling.	making
allowance,	Explain that	changes as
tape, pin,	foods	needed.
cut, shape	contain	Understand
and join	different	and



fabric with	substances,	demonstrate
precision to	such as	that
make a	protein, that	mechanical
more	are needed	and
complex	for health.	electrical
product.	Adapt and	systems
Join textiles	refine	have an
using a	recipes by	input,
greater	adding or	process and
variety of	substituting	output.
stitches,	one or more	Apply their
such as	ingredients	under-
backstitch,	to change	standing of
whip stitch,	the	computing
blanket	appearance,	to program,
stitch.	taste,	monitor and
Critically	texture and	control a
evaluate	aroma.	product.
the quality	Alter	
<mark>of design,</mark>	methods,	
manufact-	cooking	
ure and	times and	
<mark>fitness for</mark>	temper-	
purpose of	atures.	



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products as they design and make. Evaluate their ideas and products against the original design criteria, making changes as needed.	Measure accurately and calculate ratios of ingredients to scale up or down from a recipe. ingredients	
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