

Progression of skills in Design and Technology
Tenbury Primary Academy Key Stage 2

<p>Developing, planning and communicating ideas</p>	<ul style="list-style-type: none"> ● Communicate ideas through detailed labelled drawings ● Develop a design specification ● Explore, develop and communicate aspects of their design proposals by modelling their ideas in a variety of ways. ● Plan the order of their work ● Choose appropriate materials, tools and techniques ● Use ICT when developing design ideas 	<p>Year 3- Bronze age Torc Year 4 – Textiles Roman Caligae Year 5 Nutrition- Mexican Tacos Year 5 Mechanisms- Water Wheels Year 6 Textiles- Viking purses Year 6 Tinkercad Year 4 Computer control</p>
<p>Working with tools, equipment, materials and components to make quality products (including food)</p>	<ul style="list-style-type: none"> ● Select appropriate materials, tools, components and techniques ● Assemble components make working models ● Use tools safely and accurately ● Construct products using permanent joining techniques ● Make modifications as they go along ● Pin, sew and stitch materials together to create a product ● Weigh and measure ingredients accurately ● Apply the rules of basic food hygiene ● Achieve a quality product 	<p>Year 3- Bronze age Torc Year 4 – Textiles Roman Caligae Year 4 – Mechanisms Moving Posters Year 5 Mechanisms- Water Wheels Year 5 Nutrition- Mexican Tacos Year 6 Electrical- Big Ben Models Year 6 Textiles- Viking purses</p>
<p>Evaluating processes and products</p>	<ul style="list-style-type: none"> ● Evaluate their products identifying strengths and areas for development and carrying out appropriate tests ● Record their evaluations using drawings and labels ● Evaluate against criteria and suggest ways it could be improved ● Self and peer evaluation. 	<p>Year 3 – Nutrition Sandwiches for Explorers Year 3 Structures Kites Year 4 – Textiles Roman Caligae Year 5 Mechanisms- Water Wheels Year 5 – Nutrition Mexican Tacos Year 6 Electrical- Big Ben Models Year 6 Textiles- Viking purses</p>
<p>Food and nutrition</p>	<ul style="list-style-type: none"> ● Understand that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world. ● Know how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source. 	<p>Year 3 – Nutrition Sandwiches for Explorers Year 5 – Nutrition Mexican Tacos Year 6 – Nutrition Greek Salad</p>