

Duddon St Peter's CE Primary School

Design Technology Progression Map

Substantive Knowledge – design, make, evaluate and technical knowledge.

Disciplinary Knowledge – thinking like a designer the children to use their substantive knowledge of products and materials around them to make links between and across different areas of the curriculum.

	Nursery	Reception	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Design	Make	Think and	Design	Generate	Generate realistic	Generate and clarify	Generate innovative	Use research,
	verbal	talk about	appealing	ideas based	ideas through	ideas through	ideas through	surveys, interviews,
	plans	what they	products for	on simple	discussion and	discussion with	research including	questionnaires and
	and	are going to	a particular	design	design criteria for a	peers to develop	surveys, interviews,	web-based
	design	do before	user based	criteria and	functional product	design criteria to	questionnaires and	resources. to develop
	choices.	they make it.	on simple	their own	fit for purpose and	inform the design of	discussion with	a design
			design	experiences,	specific user/s.	products that are fit	peers to develop a	specification for a
	Talk	Plan what	criteria.	explaining		for purpose, aimed	design brief and	range of functional
	about	they are		what they	Use a variety of	at particular	criteria for a design	products.
	what	going to	Develop	could make.	methods to	individuals or	specification.	
	they are	make by	and		communicate ideas	groups.		Develop a simple
	going to	drawing it	communica	Develop,	including:		Design purposeful,	design specification
	make	first.	te these	model and	annotated	Use annotated	functional,	to guide the
	before		ideas	communicate	sketches,	sketches and	appealing products	development of their
	they do		through	their ideas	prototypes, final	appropriate	for the intended user	ideas and products,
	it.		talk,	through	product sketches,	information and	that are fit for	taking account of
			drawings	talking,	pattern pieces and	communication	purpose based on a	constraints including
			and mock	mock-ups	communication	technology, such as	simple design	time, resources and
			ups where	and	technology such as	web-based recipes,	specification.	cost.
			relevant.	drawings.	web-based recipes.	to develop and		Develop and
				_		communicate ideas.	Develop and	communicate ideas
			Include	Know about	Create a plan		communicate ideas	through discussion,
			individual	different	which shows order,	Generate, develop,	through discussion,	annotated drawings,
			preferences	structures in		model and	annotated drawings,	exploded drawings,



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			and	the natural	equipment and	communicate	exploded drawings	drawings from
			requirement	world and	tools.	realistic ideas	and drawings from	different views and
			s in a	everyday		through discussion	different views.	where appropriate,
			design.	objects.	Make design	and, as appropriate,		computer-aided
					decisions.	annotated sketches,		design.
						cross-sectional and		
						exploded diagrams.		
Make	Choose	Choose the	Explain	Explain what	Select suitable	Select suitable	Use selected	Use selected tools
	the right	resources	what I am	I am making	tools/equipment,	tools/equipment,	tools/equipment	and equipment with
	resources	needed for	making and	and why it	explain choices	explain choices in	with good level of	precision.
	to carry	the activity.	why.	fits the	and begin to use	relation to required	precision.	
	out their			purpose.	them accurately.	techniques and		Select appropriate
	own	Construct	Select		-	begin to use them	Select appropriate	materials, fit for
	plan.	with a	tools/equip	Make	Select appropriate	accurately.	materials, fit for	purpose; explain
	-	purpose,	ment to cut,	suggestions	materials fit for		purpose; explain	choices, considering
	Use one	using a	shape, join,	about what I	purpose.	Select appropriate	choices, considering	functionality and
	handed	variety of	finish and	need to do		materials fit for	functionality.	aesthetics.
	tools and	resources.	explain	next.	Begin to measure,	purpose and explain		
	equipme		choices.		mark out, cut and	their choices.	Create and follow	Create, follow, and
	nt.	Use simple		Join	shape		detailed step-by-	adapt detailed step-
		tools and	Measure,	materials/	materials/compone	Measure, mark out,	step plans.	by-step plans.
	Join	techniques.	mark out,	components	nt with some	cut and shape		
	different	ŀ	cut and	together in	accuracy.	materials/compone	With increasing	Explain how product
	materials	Build /	shape with	different	-	nts with some	accuracy assemble,	will appeal to
	and	construct	support.	ways.	Begin to assemble,	accuracy.	join and combine	audience; make
	explore	with a wide		-	join, and combine	Assemble, join, and	materials/componen	changes to improve
	different	range of	Choose	Measure,	materials and	combine materials	ts.	quality.
	textures.	objects.	suitable	mark out, cut	components with	and components		
		,	materials	and shape	some accuracy.	with some	With increasing	Accurately measure,
	Select	Select tools	and explain	materials	-	accuracy.	accuracy measure,	mark out, cut and
	and use	& techniques	choices.	and	Begin to apply a	-	mark out, cut and	shape
	activities	to shape,		components	range of finishing	Apply a range of	shape	materials/componen
	and	assemble	Work in a	with support.	techniques with	finishing techniques	materials/componen	ts.
	resources	and join.	safe and		some accuracy.	with some	ts.	
	, with		hygienic	Describe	-	accuracy.		Accurately assemble,
	help.		manner.	which tools I		-		join and combine



when	Replicate		am using		With increasing	materials/componen
	structures					-
necessar			and why.		accuracy apply a	ts.
у.	with				range of finishing	
	materials /		Choose		techniques	Accurately apply a
	components.		suitable			range of finishing
	Discuss how		materials			techniques.
	to make an		and explain			
	activity safe		choices			
	and		depending on			
	hygienic.		characteristic			
		5	S⁄.			
	Record					
	experiences	`	Work safely			
	by drawing,		and			
	writing,	1	hygienically.			
	voice					
	recording.					
	_					
	Understand					
	different					
	media can					
	be combined					
	for a					
	purpose.					
	Practise					
	some					
	appropriate					
	safety					
	measures					
	independentl					
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	J.					l



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Evalu	Develop	Adapt work	Talk about	Describe	Look at design	Look at and refer to	Evaluate the quality	Evaluate the quality
ate	their	if necessary.	my work	what went	criteria while	design criteria while	of the design when	of the design while
	own		linking it to	well thinking	designing and	designing and	designing and	designing and
	ideas	Dismantle,	what I was	about design	making.	making.	making.	making; is it fit for
	and	examine,	asked to do.	criteria.				purpose?
	decide	talk about			Use design criteria	Use design criteria	Evaluate ideas and	
	which	existing	Talk about	talk about	to evaluate.	to evaluate finished	the finished product	Evaluate ideas and
	materials	objects/struc	existing	existing		product.	against design	finished product
	to use to	tures.	products	products	Say what would		specification,	against
	express		and say	considering	be changed to	Say what I would	considering purpose	specification, stating
	them.	Talk about	what is and	use,	make the design	change to make a	and appearance.	if it's fit for purpose.
		how things	isn't good.	materials,	better.	design better to		5 5 5 1 1
	Explore	work.	J. J	how they		explain how I could	Evaluate and	Test and evaluate
	how		Talk about	work,	Begin to evaluate	improve the original	discuss existing	final product;
	things	Look at	things that	audience,	existing products	design.	products,	explain what would
	work &	similarities	other	where they	considering how	5	considering how	improve it and the
	talk	and	people have	might be	well they have	Evaluate existing	well they've been	effect different
	about	differences	made.	used, express	been made,	products,	made, materials	resources may have
	what	between		personal	materials used,	considering how	used, whether they	had.
	they see	existing	Talk about	opinion.	whether they work,	well they have been	work, how they	
		objects /	existing	- [how they have	made, materials	have been made fit	Do thorough
		materials /	products	Evaluate how	been made and if	used, whether they	for purpose.	evaluations of
		tools.	considering	good existing	they are fit for	work, how they	Jer her heer	existing products
			; use,	products are,	purpose.	have been made	Begin to evaluate	considering: how
			, ase, materials.	produces are,	pui pose.	and if they are fit	how much products	well they've been
			how they	Talk about	Begin to	for purpose.	cost to make and	made, materials,
			work,	what I	understand by	Joi parpose.	how innovative they	whether they work,
			audience,	would do	whom, when and	Understand and	are.	how they've been
			where they	differently if	where products	discuss by whom,	uie.	made, fit for
			might be	I were to do	were designed.	when and where	Test and evaluate	purpose.
			used.	it again and	were designed.	products were	final product.	pui pose.
			useu.	5			Juni pounce.	Evaluate how much
			Begin to	why.		designed.		products cost to
			talk about					make and how
			what could					innovative they are.
			make the					



product better.		Consider the impact of products beyond
		their intended purpose.

Textiles

Nursery	Reception	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Understand the	Know that a	Know that	Know that	Know that	Know that	To know that	Understand that
process of	design is a way	'joining	sewing is a	applique is a	applique is a	blanket stitch is	it is important to
weaving and	of planning our	technique' means	method of	way of mending	way of mending	useful to	design clothing
develop the	idea before we	connecting two	joining fabric.	or decorating a	or decorating a	reinforce the	with the client/
appropriate fine	start.	pieces of		textile by	textile by	edges of a fabric	target customer
motor skills.	Know that	material together.	Know that	applying smaller	applying smaller	material or join	in mind.
	threading is	_	different stitches	pieces of fabric to	pieces of fabric to	two pieces of	
	putting one	Know that there	can be used	larger pieces.	larger pieces.	fabric.	Know that using
	material	are various	when sewing.				a template (or
	through an	temporary		Know that when	Know that when	To understand	clothing pattern)
	object.	methods of	Understand the	two edges of	two edges of	that it is easier	helps to
		joining fabric by	importance of	fabric have been	fabric have been	to finish simpler	accurately mark
		using staples.	tying a knot after	joined together it	joined together it	designs to a high	out a design on
		glue or pins.	sewing the final	is called a seam.	is called a seam.	standard.	fabric.
			stitch.				
		Understand that		Know that it is	Know that it is	Know that soft	Understand the
		different	Know that a	important to	important to	toys are often	importance of
		techniques for	thimble can be	leave space on	leave space on	made by creating	consistently sized
		joining materials	used to protect	the fabric for the	the fabric for the	appendages	stitches
		can be used for	my fingers when	seam.	seam.	separately and	
		different	sewing.			then attaching	
		purposes.		Understand that	Understand that	them to the main	
				some products	some products	body.	
		Understand that		are turned inside	are turned inside		
		a template (or		out after sewing	out after sewing	Know that small,	
		fabric pattern) is				neat stitches	



used to cut out	so the stitching	so the stitching	which are pulled
the same shape	is hidden.	is hidden.	taut are
multiple times.			important to
			ensure that the
Know that			soft toy is strong
drawing a design			and holds the
idea is useful to			stuffing securely.
see how an idea			
will look.			

Structures

Nursery	Reception	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Explore different	Know there are a	Understand that	Know that	Understand that	Understand what	Understand some	Know that
materials freely -	range to different	the shape of	shapes and	wide and flat	a frame structure	different ways to	structures can be
to develop ideas,	materials that	materials can be	structures with	based objects are	is.	reinforce	strengthened by
see how to use	can be used to	changed to	wide, flat bases	more stable.	Know that a	structures.	manipulating
them and what	make a model	improve the	or legs are the		'free-standing'		materials and
to make.	and that they are	strength and	most stable.	Understand the	structure is one	Understand how	shapes.
	all slightly	stiffness of		importance of	which can stand	triangles can be	
Select shapes	different.	structures.	Understand that	strength and	on its own.	used to reinforce	Understand what
appropriately.			the shape of a	stiffness in		bridges.	a 'footprint plan'
	Making simple	Understand that	structure affects	structures.		-	is.
Combine shapes	suggestions to	cylinders are a	its strength.			Know that	
to make new	fix their junk	strong type of				properties are	
ones.	model.	structure (e.g. the	Know that			words that	
		main shape used	materials can be			describe the form	
	Know that	for windmills	manipulated to			and function of	
	'waterproof'	and lighthouses).	improve strength			materials.	
	materials are		and stiffness.				
	those which do	Understand that				Understand why	
	not absorb	axles are used in	Know that a			material	
	water.	structures and	structure is			selection is	
		mechanisms to	something which			important based	
			has been formed			on properties.	



	make parts turn	or made from		Understand the	
	in a circle.	parts.		material	
	u t u cu cue.	pui w.		(functional and	
	Begin to	Know that a		aesthetic)	
	5				
	understand that	'stable' structure		properties of	
	different	is one which is		wood.	
	structures are	firmly fixed and			
	used for different	unlikely to			
	purposes.	change or move.			
		5			
	Know that a	Know that a			
	structure is	'strong' structure			
	something that	is one which			
	has been made	does not break			
	and put together.	easily.			
	uni pui vyertet.	Eusiy. Know that a			
		'stiff' structure or			
		material is one			
		which does not			
		bend easily.			

Mechanisms

Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Know that wheels need to be round to rotate and move.	Know that mechanisms are a collection of moving parts that work	To understand how pneumatic systems work. Understand that	Understand that all moving things have kinetic energy.	To know that mechanisms control movement.	Understand that the mechanism in an automata uses a system of cams, axles and
Understand that for a wheel to move it must be attached to a rotating axle.	together as a machine to produce movement.	pneumatic systems can be used as part of a mechanism.	Understand that kinetic energy is the energy that something (object/person)	Understand that mechanisms can be used to change one kind	followers. Understand that different shaped cams produce different outputs.



Know that an	Know that there	Know that	has by being in	of motion into	
axle moves	is always an	pneumatic	motion.	another.	
within an axle	input and output	systems operate			
holder which is	in a mechanism.	by drawing in,	Know that air	Understand how	
fixed to the		releasing and	resistance is the	to use sliders,	
vehicle or toy.	Know that an	compressing air.	level of drag on	pivots and folds	
	input is the		an object as it is	to create paper-	
Know that the	energy that is		forced through	based	
frame of a	used to start		the air.	mechanisms.	
vehicle (chassis)	something				
	working.		Understand that		
			the shape of a		
	Know that an		moving object		
	output is the		will affect how it		
	movement that		moves due to air		
	happens as a		resistance.		
	result of the				
	input.				
	Know that a				
	lever is				
	something that				
	turns on a pivot.				
	Know that a				
	linkage				
	mechanism is				
	made up of a				
	series of levers.				
L	Jeries of levers.				

Food Technology

Nursery	Reception	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Plant seeds and	Know that soup	Know that a	Know that 'diet'	Know that not	Know that the	Understand	Know that
care for growing	is ingredients	blender is a	means the food	all fruits and	amount of an	where meat	'flavour' is how a



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understand where food comes from.vegetables and liquid) blended together.mixes ingredients together into a smooth liquid.person or animal usually eats.be grown in the UK.recipe is known as the 'quantity.'learning that beef is from cattle and howtastes.Begin to be aware of different vegetables and be able to talk about their likes.Know that recipe is known as the 'quantity.'Know that fruits recipe is known as the 'quantity.'Know that beef is from cattle and howKnow tastes.Wegetables and be able to talk about their likes. and dislikes.Know that recipeables.Know that fruits grown trees or vines.Know that fruits andKnow that makes a balanced diet.Know that fruit grow in catale and balanced diet.Know that recipea is known as the 'quantity.'learning that beef is from cattle and howtastes.Know that be able to talk about their likes.Know that fruits recipeables.Know that fruits grow on trees or vines.Know that the five main food groups are: Carbohydrates, fruits andKnow that recipea is known adapted to suit requirements.Know requirements.Know requirements.	that many ies have ral dishes' are recipes ated with runtry. that ssed food' food that
where food comes from.liquid) blended together.together into a smooth liquid.usually eats.UK.as the 'quantity.'beef is from cattle and howKnowBegin to be aware of differentKnow that yegetables are grown.Know that a fruit has seeds.Understand what balanced diet.Know that balanced diet.Know that food growth.Know that safety and hygiene are important when cooking.beef is from cattle and howKnow knowVegetables and be able to talk about their likes and dislikes.Recognise and name some common vegetables.Know that five main food 	that many ies have ral dishes' are recipes ated with runtry. that ssed food' food that
comes from.together.smooth liquid.Understand whatKnow that climate affects food growth.Know that safety and hygiene are important when corking.cattle and how beef is reared and processed.Know countr and processed.Begin to be aware of different vegetables and be able to talk about their likes and dislikes.Know that makes.Know that of fruits five main food groups are: Carbohydrates, fruits andKnow that climate affects food growth.Know that safety and hygiene are important when 	ies have ral dishes' are recipes ated with runtry. that ssed food' food that
Begin to be aware of different vegetables and be able to talk and dislikes.Know that t name some common vegetables.Know that a fruit has seeds.Understand what makes a balanced diet.Know that climate affects food growth.Know that safety and hygiene are important when cooking.beef is reared and hygiene are important when cooking.countr and hygiene are 	ies have ral dishes' are recipes ated with runtry. that ssed food' food that
Begin to be aware of different vegetables and be able to talk and dislikes.Know that t as seeds.Know that a fruit has seeds.makes a balanced diet.climate affects food growth.and hygiene are important when cooking.and processed.'nation which thatBegin to be aware of different vegetables and be able to talk about their likes orKnow that fruits grow on trees or vines.Know that the 	ral dishes' are recipes ated with runtry. that ssed food' food that
aware of different vegetables and be able to talk and dislikes.vegetables are grown.has seeds.balanced diet.food growth.important when cooking.which associ that cooking.aware of different vegetables and be able to talk about their likes recipes.Know that fruits grow on trees or vines.Know that the five main food groups are: 	are recipes ated with runtry. that ssed food' food that
different grown. be able to talk about their likes and dislikes. regetables. Know that fruits grow on trees or vines. Know that fruits groups are: Carbohydrates, reguines and fruits and fruits and the fruits and	ated with runtry. that seed food' food that
uggetables and be able to talk about their likes and dislikes.Know that fruits grow on trees or vines.Know that fruits five main food groups are: Carbohydrates, fruits andKnow that recipes can be adapted to suit fruit grow in conkingKnow that recipes can be adapted to suit nutritional needsKnow that or hat or recipes can be adapted to suit fruit grow in corkingKnow that recipes can be adapted to suit nutritional needsKnow that or fruit grow in certain seasons.Know that following cooking techniques:Recognise and adapted to suit procesKnow that or fruit grow in certain seasons.Know that following techniques:Know that	runtry. that sed food' food that
be able to talk about their likes and dislikes.	that ssed food' food that
about their likes and dislikes.name some common vegetables.vines.groups are: Carbohydrates, fruits andfruit grow in certain seasons.following cooking techniques:nutritional needs following techniques:Know requirements.	ssed food' food that
and dislikes. common vegetables. Know that fruits and fruits and certain seasons. cooking and dietary requirements. means	ssed food' food that
vegetables. Know that fruits and techniques: requirements. means	food that
	on nut
Sort different vegetables can vegetables, Know that sieving, has be	en pun
vegetables, Know that grow either protein, dairy cooking measuring, Know that I can throug	h multiple
explaining their different above or below and foods high instructions are stirring, cutting use a nutritional change	es in a
grouping. Vegetables taste ground. in fat and sugar. known as a out and shaping. calculator to see factor	<u></u>
different. ('recipe'. how healthy a	
Know that Winderstand that Understand that Understand the food option is. Understand the	stand that
cook some Know that eating vegetables is any I should eat a Know that importance of it is in	portant to
vegetables and vegetables is edible part of a range of different imported food is budgeting while Understand that wash	fruit and
some we eat good for us. plant (e.g. roots: foods from each food which has planning 'cross- vegeta	, bles before
raw. potatoes, leaves: food group, and been brought ingredients for contamination' eating	to remove
Discuss why lettuce, fruit: roughly how into the country. biscuits. means bacteria any di	irt and
different cucumber). much of each Know that and germs have insecti	cides.
packages might food group. Know that products often been passed onto	
be used for exported food is have a target ready-to-eat Unders	stand what
different foods Know that food which has audience. foods and it happed	ns to a
'ingredients' been sent to happens when certain	ı food
means the items another country. these foods mix before	it appears
in a mixture or with raw meat or on the	,
recipe Know that eating unclean objects. supern	narket shelf
	to Fork).
can have a Know that	
positive impact coloured	
chopping boards	



		on the	can prevent	
		environment.	cross-	
			contamination.	
		Know that		
		similar coloured	Know that	
		fruits and	nutritional	
		vegetables often	information is	
		have similar	found on food	
		nutritional	packaging.	
		benefits.		
			Know that food	
		Know that the	packaging serves	
		appearance of	many purposes.	
		food is as	51 1	
		important as		
		taste.		



Cycle A

Year Group	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2	
Nursery/Reception	Cooking and Seasonal		Textiles	Seasonal	Structures	Cooking and	
	nutrition	projects	Bookmarks	Projects	boats	nutrition	
	Soup		Fine motor	Easter		Sandwiches	
			and weaving			and fillings	
Junk modelling and construction provided throughout the year through continuous provision.							
	Textiles		Construction/Mechanisms		Food and Nutrition		
Year 1/2	Puppets (Y1)		Wheels and axles (Y1)		Smoothies (Y1)		
Year 3/4	Cross stitch and applique –		Pavilions		Cooking seasonally		
	Cushio	1s (Y3)				-	
Year 5/6	Stuffed toys		Playgrounds		Developing a recipe		

DT Week – Year 1/2 and 3/4 structure focus Vear 5/6 mechanisms focus

Cycle B

Year Group Autu	nn 1 🛛 🛛 Ai	utumn 2	Sprin	g 1 Sprin	g 2	Sum	ner 1	Sumn	ner 2
Nursery/Reception	Food and	Seasona	l	Food and	Seasonal	l	Textiles		Beach huts
	nutrition –	projects		nutrition	projects		Dens and	ł	(twinkl)
	toast and	Christmo	ls/	Pizza faces	Easter		tents		
	toppings			(twinkl)					
Junk modelling and construction provided through continuous provision									
	Textiles		Construction	Construction/Mechanism		Food and Nutrition		Nutrition	
Year 1/2	Pouches		Baby bea	ır's chair 🛛 🛛 🛛 Bc		Balan	ılanced diet – making		
							wro	ips	



Year 3/4	Fastenings – making a book sleeve	Pneumatic toys	Adapting a recipe -biscuits
Year 5/6	Waistcoats	Pop-up book	Come dine with me

DT Week – Year 1/2 and 3/4 mechanisms focus. Year 5/6 Structures focus