

St Barnabas' CE Primary School & Nursery

DT Progression Map



Aut 1

EYFS | Who Am I?

Design and make their own house out of recyclable materials.

Creating with materials: Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function.

Share their creations, explaining the process they have used. (EAD 3-5y)
Healthy Eating
Oliver's Fruit Salad
Begin to understand the importance of a healthy diet. Demonstrate an understanding of nutritious and balance diet that contributes to a healthy life-style. Everyone should eat at least five portions of fruit and vegetables every day. (PD3-5y)

Aut 2

How Do We Celebrate?

Design Diya Lamps/ Diwali.
Preparation for Christmas
Market, planning and
making products out of clay
and salt-dough.

Explore different materials freely, to develop their ideas about how to use them and what to make. Develop their own ideas and then decide which materials to use to express them. Join different materials and explore different textures. (EAD 3-5y)

different textures.
(EAD 3-5y)
Recognise that people have different beliefs and celebrate special times in different ways. Recognise some similarities and differences between life in this country and life in other countries. (UtW4-5y) Christmas Baking Activities (gingerbread and star

shortbread biscuits)

how to prepare simple

Show an understanding of

Spr 1

Who Helps Us?

Junk modelling emergency vehicles.

Explore, use and refine a variety of artistic effects to express their ideas and feelings. Return to and build on their previous learning, refining ideas and developing their ability to represent them. Create collaboratively, sharing ideas, resources and skills. Explore different materials freely, to develop their ideas about how to use them and what to make. Develop their own ideas and then decide which materials to use to express them. Join different materials and explore different textures. (EAD 3-5y)

Making vehicles from junk modelling explore different materials understand what tools they need to join materials

Spr 2

Where Do We Live?

Design a map of the area where they live.

Describe their immediate environment using knowledge from observation, discussion, stories, non-fiction texts and maps. Know some similarities and differences between different religious and cultural communities in this country, drawing on their experiences and what has been read in class. Explain some similarities and differences between life in this country and life in other countries, drawing on knowledge from stories, non-fiction texts and (when appropriate) maps. (UtW3-5y)

Sum 1

How Do Things Grow?

Healthy Eating
Jasper's Beanstalk
Begin to understand the importance of a healthy diet. Demonstrate an understanding of nutritious and balance diet that contributes to a healthy life-style. Everyone should eat at least five portions of fruit and vegetables every day. (PD3-5y)

Sum 2

Traditional Stories

Create visual props and cues to support their story-telling and role-play.

Make use of props and materials when role playing characters in narratives and stories.

Join different materials and explore different textures. Explore different materials freely, to develop their ideas about how to use them and what to make. Develop their own ideas and then decide which materials to use to express them. Join different materials and explore different textures. (EAD 3-5y)

		dishes safely and hygienically. (PD3-5y)	Be able to manipulate tools Talk about their design and model and how they amde it			
Year 1	Build house for 3 pigs DT1/1.1-1.4 Design a house for the three pigs to live in. Begin to develop their ideas through talk and drawings. Begin to make their design using appropriate techniques. Begin to build structures, exploring how they can be made stronger, stiffer and more stable. With help measure, mark out, cut and shape a range of materials. Explore using tools e.g. scissors safely. Begin to assemble, join and combine materials and components together using a variety of temporary methods e.g. glues or masking tape. Start to evaluate their product by discussing how well it works in relation to the purpose (design criteria).	Christmas Crafts DT1/1.2 Start to suggest ideas and explain what they are going to do. Understand how to identify a target group for what they intend to design and make based on a design criteria. Begin to use simple finishing techniques to improve the appearance of their product.	Junk modelling rockets DT1/1.1 – 1.3 Begin to draw on their own experience to help generate ideas. Make templates and mock ups of their ideas in card and paper. Begin to build structures, exploring how they can be made stronger, stiffer and more stable. With help measure, mark out, cut and shape a range of materials.	Healthy Eating DT1/2.1a Begin to understand that all food comes from plants or animals. Start to understand how to name and sort foods into the five groups. Begin to understand that everyone should eat at least five portions of fruit and vegetables every day. Know how to prepare simple dishes safely and hygienically, without using a heat source. Know how to use techniques such as cutting, peeling and grating. Cooking DT1/2.1 Know how to prepare simple dishes safely and hygienically.	Kites DT1/1.1-1.4 Begin to understand the development of existing products: What they are for, how they work, materials used. Understand how to identify a target group for what they intend to design and make based on a design criteria. Begin to make their design using appropriate techniques. With help measure, mark out, cut and shape a range of materials. Begin to use simple finishing techniques to improve the appearance of their product. When looking at existing products explain what they like and dislike about products and why. Begin to evaluate their products as they are developed, identifying strengths and possible changes they might make.	Castle modelling DT1/1.2-1.4 Begin to build structures, exploring how they can be made stronger, stiffer and more stable. When looking at existing products explain what they like and dislike about products and why. Begin to evaluate their products as they are developed, identifying strengths and possible changes they might make.
Year 2	Cooking DT1/2.1 Understand that all food comes from plants or animals. Know that food has to be farmed, grown elsewhere (e.g. home) or caught.	Design and make Tudor houses DT1/1.1-1.4 Start to generate ideas by drawing on their own and other people's experiences. Begin to develop their design ideas through	-	-	Design a shoebox garden DT1/1.1 – 1.4 Start to generate ideas by drawing on their own and other people's experiences. Begin to develop their design ideas through	Props for the play DT1/1.1-1.4 Identify a purpose for what they intend to design and make. Begin to select tools and materials; use correct

	Understand how to name and sort foods into the five groups in 'The Eat Well Plate' . Know that everyone should eat at least five portions of fruit and vegetables every day. Demonstrate how to prepare simple dishes safely and hygienically, without using a heat source. Demonstrate how to use techniques such as cutting, peeling and grating.	discussion, observation, drawing and modelling. Start to assemble, join and combine materials in order to make a product. Christmas crafts DT1/1.2 Identify a purpose for what they intend to design and make. Understand how to identify a target group for what they intend to design and make based on a design criteria. Start to assemble, join and combine materials in order to make a product. Start to choose and use appropriate finishing techniques based on own ideas.		discussion, observation, drawing and modelling. With help measure, cut and score with some accuracy. Learn to use hand tools safely and appropriately. Evaluate their work against their design criteria. Look at a range of existing products explain what they like and dislike about products and why. Start to evaluate their products as they are developed, identifying strengths and possible changes they might make. With confidence talk about their ideas, saying what they like and dislike about them.	vocabulary to name and describe them. Demonstrate how to cut, shape and join fabric to make a simple product.
Year 3		Christmas crafts DT2/1.1 + 1.2 Understand how well products have been designed, made, what materials have been used	Greek pottery with images DT2/1.1 – 1.3 Start to order the main stages of making a product. Identify a purpose and establish criteria for a	Modern Greek food DT2/2.1 Start to know that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs,	Build a Roman colosseum DT2/1.1 – 1.4a With growing confidence generate ideas for an item, considering its purpose and the user/s.
		and the construction technique. Start to understand whether products can be recycled or reused. Measure, mark out, cut,	successful product. Know to make drawings with labels when designing. Measure, mark out, cut, score and assemble components with more	chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world. Understand how to prepare and cook a variety of	Understand how well products have been designed, made, what materials have been used and the construction technique.
		score and assemble components with more accuracy. Start to work safely and accurately with a range of simple tools.	accuracy. Start to work safely and accurately with a range of simple tools. Start to think about their ideas as they make progress and be willing to change things if this helps them to improve their work.	predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source. Begin to understand how to use a range of techniques such as peeling,	Learn about designers and engineers who have developed ground-breaking products. Know to make drawings with labels when designing. When planning explain their choice of materials

				chopping, slicing, grating, mixing, spreading, kneading and baking. Start to understand that a healthy diet is made up from a variety and balance of different food and drink, as depicted in 'The Eat well plate' Cooking DT2/2.1 Understand how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source.	and components including function and aesthetics. Select a wider range of tools and techniques for making their product. Start to work safely and accurately with a range of simple tools. Start to evaluate their product against original design criteria e.g. how well it meets its intended purpose.
Year 4	Design a chocolate box DT2/1.1 – 1.3 Start to generate ideas, considering the purposes for which they are designing. Confidently make labelled drawings from different views showing specific features. When planning consider the views of others, including intended users, to improve their work. Know how to measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques. Understand how to reinforce and strengthen a 3D framework.	Robot with lighting up parts – DT2/1.1 – 1.4c Start to generate ideas, considering the purposes for which they are designing. Develop a clear idea of what has to be done, planning how to use materials, equipment and processes, and suggesting alternative methods of making. Start to join and combine materials and components accurately in temporary and permanent ways. Know how mechanical systems such as cams or pulleys or gears create movement. Understand how more complex electrical circuits and components can be	Building a volcano – DT2/1.2 – 1.4a Select a wider range of tools and techniques for making their product safely. Know how to measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques. Evaluate their products carrying out appropriate tests. Start to evaluate their work both during and at the end of the assignment. Be able to disassemble and evaluate familiar products and consider the views of others to improve them.	Saxon armour DT2/1.1 – 1.4a Start to generate ideas, considering the purposes for which they are designing. Identify the strengths and areas for development in their ideas and products. When planning, explain their choice of materials and components according to function and aesthetic. Demonstrate how to measure, tape or pin, cut and join fabric with some accuracy. Be able to disassemble and evaluate familiar products and consider the views of others to improve them. Evaluate the key designs of individuals in design and	Viking long boats DT2/1.1 – 1.4 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. When planning consider the views of others, including intended users, to improve their work. Start to join and combine materials and components accurately in temporary and permanent ways. Understand how to reinforce and strengthen a 3D framework. Evaluate their products carrying out appropriate tests.

	Christmas crafts DT2/1.1 + 1.2 Select a wider range of tools and techniques for making their product safely. Begin to use finishing techniques to strengthen and improve the appearance of their product using a range of equipment	used to create functional products. Understand how to reinforce and strengthen a 3D framework. Start to evaluate their work both during and at the end of the assignment. Be able to disassemble and evaluate familiar products and consider the views of others to improve them.		technology has helped shape the world. Cooking DT2/2.1 Know how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.	Evaluate the key designs of individuals in design and technology has helped shape the world.
Year 5	Puppetry DT2/1.1 – 1.3 Start to generate, develop, model and communicate their ideas through discussion and annotated sketches. Select appropriate materials, tools and techniques e.g. cutting, shaping, joining and finishing, accurately. Select from and use a wider range of materials and components, including, textiles according to their functional properties and aesthetic qualities. Christmas crafts DT2/1.1 + 1.2 Start to understand how much products cost to make, how sustainable and innovative they are. Use finishing techniques to strengthen and improve the appearance		Tudor cooking DT2/2.1 Begin to understand that seasons may affect the food available. Understand how food is processed into ingredients that can be eaten or used in cooking. Know how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source. Start to understand how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking. Begin to understand that different food and drink contain different substances – nutrients, water and fibre – that are needed for health. Cooking DT2/2.1		Papier mache mask DT2/1.1-1.3 With growing confidence, apply a range of finishing techniques, including those from art and design. Draw up a specification for their design. Select appropriate materials, tools and techniques e.g. cutting, shaping, joining and finishing, accurately. Begin to evaluate it personally and seek evaluation from others.

	L Co	ooking DT2/2.1		Understand that food is		
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		cart to understand how to		grown (such as tomatoes,		
		se a range of techniques		wheat and potatoes),		
		ich as peeling, chopping,		reared (such as pigs,		
		icing, grating, mixing,		chickens and cattle) and		
		oreading, kneading and		caught (such as fish) in the		
	ba	aking.		UK, Europe and the wider		
				world.		
				Start to understand how to		
				use a range of techniques		
				such as peeling, chopping,		
				slicing, grating, mixing,		
				spreading, kneading and		
				baking.		
Year	- An	nderson Shelters DT2/1.1	Mechanical whales and	Cooking DT2/2.1	Cooking DT2/2.1	Props for the show DT2/1.1
6		1.4a	penguins DT2/1.1 – 1.4b	Understand how food is	Know that food is grown	- 1.4a
J		enerate, develop, model	Draw up a specification for	processed into ingredients	(such as tomatoes, wheat	Use research and develop
		nd communicate their	their design- link with	that can be eaten or used	and potatoes), reared (such	design criteria to inform
		eas through discussion	Mathematics and Science.	in cooking.	as pigs, chickens and cattle)	the design of innovative,
		nd annotated sketches.	Plan the order of their	Understand how to use a	and caught (such as fish) in	functional, appealing
		evelop design criteria to	work, choosing appropriate	range of techniques such	the UK, Europe and the	products that are fit for
			materials, tools and	as, mixing, spreading,	wider world. Understand	purpose.
		novative, functional,	techniques.	kneading and baking	that seasons may affect the	Accurately apply a range of
			Assemble components to	Kileduliig aliu bakilig	food available. Understand	finishing techniques,
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			make working models.		how food is processed into	including those from art
		onfidently select	Demonstrate when make		ingredients that can be	and design.
		opropriate tools,	modifications as they go		eaten or used in cooking.	Plan the order of their
			along.		Know how to prepare and	work, choosing appropriate
		echniques and use them.	Construct products using		cook a variety of	materials, tools and
		se tools safely and	permanent joining		predominantly savoury	techniques.
		ccurately.	techniques.		dishes safely and	Confidently select
			Evaluate their products,		hygienically including,	appropriate tools,
		rengthen a 3D	identifying strengths and		where appropriate, the use	materials, components and
	fra	amework.	areas for development, and		of a heat source.	techniques and use them.
			carrying out appropriate		Understand how to use a	Aim to make and to
		hristmas crafts DT2/1.1 +	tests.		range of techniques such as	achieve a quality product.
	1.2	2	Evaluate their work both		peeling, chopping, slicing,	With confidence, pin, sew
	Ide	entify the strengths and	during and at the end of		grating, mixing, spreading,	and stitch materials
	are	reas for development in	the assignment.		kneading and baking. Know	together to create a
	the	neir ideas and products.	Record their evaluations		different food and drink	product.
			using drawings with labels.		contain different	
		ost to make, how	Evaluate against their		substances – nutrients,	
	COS	ost to make, now	Evaluate against their		substances – nutrients,	

	sustainable and innovative	original criteria and suggest	water and fibre – that are	
	they are and the impact	ways that their product	needed for health.	
	products have beyond their	could be improved.		
	intended purpose.			
	Use tools safely and			
	accurately.			
	Use finishing techniques to			
	strengthen and improve			
	the appearance of their			
	product using a range of			
	equipment			