



Subject Leader Sticky Knowledge Grid

Subject: Design & Technology

Rec	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
<u>Designing</u>						
say what is going to be made	- know how to use own idea to make a simple plan and design something - describe how it will work	- think of an idea and plan what to do next - know how to plan what resources will be needed	- know how to design a product and make sure that it looks attractive - choose a material for its appearance and suitability	- know how to use ideas from other people when producing a design - know how to produce a plan e.g. draw, sketch, and explain it through discussion and annotation	- know how to produce a detailed step-by-step plan - explain how a product will appeal to a specific audience	- know how to use research to inform plans and ideas, considering culture and society - follow and refine original plans
<u>Making</u>						
know how to make or build something	- use own ideas to make something - know how to choose appropriate resources and tools	- know how to choose appropriate tools and textiles/materials and explain why they have chosen them - know how to join materials and components together	- know how to follow a step-by-step plan - know how to work carefully making cuts, holes and joins in the correct place	- know how to persevere and adapt work when original ideas do not work - know which tools to use for a particular job, handling it correctly - know how to measure accurately	- know how to use a range of tools and equipment competently - know how to make a prototype before making a final product - know how to measure precisely	- know how to use a wider range of tools and equipment confidently and competently to perform a practical task, explaining why a specific tool is best for a specific action - know how to use a wider range of materials and components and explain why it is suitable for that specific product
<u>Evaluating</u>						
explain what it is	describe how something works	explain what went well	explain how a finished model can be improved	know how to evaluate the products purpose and appearance,	suggest alternative plans highlighting the positive features and drawbacks	know how to test and evaluate designed products

			• know why a model has or has not been successful	suggesting any improvements • explain how and why the original design has been improved	• know how to evaluate appearance and functions against original criteria	• know how to investigate and analyse existing products
<u>Technical Knowledge</u>						
• explain if it could be better	• know how to make the model stronger • know how to use levers and sliders	• know how to make a model stronger and stable • know how to use wheels and axles, when appropriate to do so	• know how to strengthen a product by stiffening or reinforcing a given part of the structure • know how to use a simple IT program within the design	• know how to use both electrical and mechanical components • link scientific knowledge by using lights, switches or buzzers	• link scientific knowledge to design by using pulleys and gears • know how to use more complex IT programs to enhance the quality of a product	• use knowledge to improve a made product by strengthening, stiffening or reinforcing • know how to use electrical systems correctly and accurately to enhance a given product • know which IT program would further enhance a product
<u>Food Technology</u>						
• know how to mix ingredients together	• know how to cut food safely • know where some foods come from	• know the names of simple ingredients • know how to follow a simple recipe • know where a variety of foods come from	• know how to weigh out ingredients and follow a given recipe to create a dish • know how to identify talk about which foods are healthy and which are not • know when food is ripe and ready for harvesting	• know how to be both hygienic and safe when using and preparing food • know which season some foods are available for harvesting	• know how to be both hygienic and safe in the kitchen • know how to prepare a meal by collecting the correct ingredients	• know the difference between savoury and sweet dishes • know how to explain how food ingredients should be stored and give reasons