



D & T Progression in Skills – Upper Key Stage Two

Year group _____

Class Teacher _____

Date _____

Area	National Curriculum Objective	Children needing support to achieve key skills	Children surpassing key skills
DESIGN	<ul style="list-style-type: none"> • use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at individuals or groups 		
	<ul style="list-style-type: none"> • generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design 		
MAKE	<ul style="list-style-type: none"> • select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately 		
	<ul style="list-style-type: none"> • select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities 		
TECHNICAL KNOWLEDGE	<ul style="list-style-type: none"> • apply their understanding of how to strengthen, stiffen and reinforce more complex structures • understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages] • understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors] • apply their understanding of computing to program, monitor and control their products. 		
EVALUATE	<ul style="list-style-type: none"> • investigate and analyse a range of existing products 		
	<ul style="list-style-type: none"> • evaluate their ideas and products against their own design criteria and consider the views of others to improve their work 		
	<ul style="list-style-type: none"> • understand how key events and individuals in design and technology have helped shape the world 		

FOOD	<ul style="list-style-type: none"> • understand and apply the principles of a healthy and varied diet 		
	<ul style="list-style-type: none"> • prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques 		
	understand seasonality , and know where and how a variety of ingredients are grown, reared, caught and processed .		