**Design and Technology Curriculum Progression Key Stage 1**

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|  | LCC Question | **How could you be the next Simone Biles?** | **Which birds and plants would Little Red Riding Hood find in our park?** | **Who were the Wright Brothers?** |
| **CYCLE A** | Knowledge | **Cooking and Nutrition** (eg smoothies)* understand where food comes from.
* identify a purpose and target audience for what they intend to design and make.
* make simple labelled drawings based on simple criteria.
* evaluate their ideas and products against design criteria
* evaluate their ideas and products considering what they like and don’t like about it.
 | **Design/Make/Evalaute** (eg puppets)* draw on their own and other’s experiences to help generate ideas.
* develop their design ideas through discussion, observation , drawing and modelling.
* identify a purpose and target audience for what they intend to design and make.
* make simple labelled drawings based on simple criteria.
* evaluate their ideas and products against design criteria
* evaluate their ideas and products considering what they like and don’t like about it.
 | **Technical Knowledge** (eg parachutes)* draw on their own and other’s experiences to help generate ideas.
* develop their design ideas through discussion, observation , drawing and modelling.
* identify a purpose and target audience for what they intend to design and make.
* make simple labelled drawings based on simple criteria.
* evaluate their product by discussing how well it works in relation to the purpose
* evaluate their product by asking questions about how it went and what could have been done differently
* evaluate their product by thinking about what changes they might make;
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| Skills | * I can use the basic principles of a healthy and varied diet to prepare dishes.
* I can make my design using the appropriate tools, equipment and techniques safely.
* I can measure, mark and cut with some level of accuracy.
 | * I can make my design using the appropriate tools, equipment and techniques safely.
* I can measure, mark and cut with some level of accuracy.
* I can assemble, join and combine materials to make a finished product.
* I can select finishing techniques.
* I can develop my basic sewing skills.
 | * I can make my design using the appropriate tools, equipment and techniques safely.
* I can measure, mark and cut with some level of accuracy.
* I can assemble, join and combine materials to make a finished product.
* I can select finishing techniques.
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|  | LCC Question | **Why are humans not like tigers?** | **Where do and did the wheels on the bus go?** | **What would our grandparents have played with?** |
| **CYCLE B** | Knowledge | **Cooking and Nutrition*** understand where food comes from.
* identify a purpose and target audience for what they intend to design and make.
* make simple labelled drawings based on simple criteria.
* evaluate their ideas and products against design criteria.
* evaluate their ideas and products considering what they like and don’t like about it.
 | **Design/Make/Evaluate** (eg. own moving transport)* help generate ideas.
* develop their design ideas through discussion, observation , drawing and modelling.
* identify a purpose and target audience for what they intend to design and make.
* make simple labelled drawings based on simple criteria.
* evaluate their product by discussing how well it works in relation to the purpose
* evaluate their product by asking questions about how it went and what could have been done differently
* evaluate their product by thinking about what changes they might make;
 | **Technical Knowledge** (eg. make and design own toy)* draw on their own and other’s experiences to help generate ideas.
* develop their design ideas through discussion, observation , drawing and modelling.
* identify a purpose and target audience for what they intend to design and make.
* make simple labelled drawings based on simple criteria.
* evaluate their product by discussing how well it works in relation to the purpose
* evaluate their product by asking questions about how it went and what could have been done differently
* evaluate their product by thinking about what changes they might make;
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| Skills | * I can use the basic principles of a healthy and varied diet to prepare dishes.
* I can make my design using the appropriate tools, equipment and techniques safely.
* I can measure, mark and cut with some level of accuracy.
 | * I can make my design using the appropriate tools, equipment and techniques safely.
* I can measure, mark and cut with some level of accuracy.
* I can assemble, join and combine materials to make a finished product.
* I can select finishing techniques.
 | * I can make my design using the appropriate tools, equipment and techniques safely.
* I can measure, mark and cut with some level of accuracy.
* I can assemble, join and combine materials to make a finished product.
* I can select finishing techniques.
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