By the end of year 6 children at RAB should demonstrate the following essential characteristics of Design and Technology:

- The ability to describe, in some detail, the purpose of the products they are designing and making.
- To be able to indicate the design features of their products that will appeal to intended user and to explain how particular parts of their products work, becoming increasingly innovative.
- Will have carried out research, using surveys, interviews, questionnaires and web based resources which will have informed their design decisions.
- Will have develop a simple design specification to guide their thinking when designing and making and have evaluated their ideas and products against their design specification.
- Modelled their ideas by using prototypes and pattern pieces and use annotated sketches, cross-sectional drawings and exploded diagrams to help develop and communicate their design ideas.
- Used computer-aided design (CAD) to develop, communicate, model and evaluate their design ideas.
- Have the ability to select suitable tools, equipment, materials and components for the task and can explain their choice of materials and components according to functional properties and aesthetic qualities.
- Work accurately when they are measuring, marking out, cutting, shaping, assembling, joining, combining and applying finishing techniques.
- Will have learnt about inventors, designers, engineers, chefs and manufacturers who have developed ground-breaking products. They know a range of inventors, what they are famous for designing and/or making and what characteristics enabled them to become successful.
- Will be able to think about the related components that make up mechanical and electrical system, and have thought about the input, output and the process.
- Will know how mechanical systems such as pulleys or gears create movement. Children will able to explain why the mechanical components are suitable for the product they are designing and making according to the type of movement they produce. Children will have developed and applied the correct technical vocabulary to describe the movement of mechanical systems.
- Know how to program a computer to monitor changes in the environment and control their products.
- Will have learnt how to use skills and techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.
- Children will apply the principles of nutrition and healthy eating, learn how to prepare and cook dishes using a wide range of ingredients, using a heat source where appropriate.

	EYFS	KS1		KS2				
	-	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	
Designing	 Communicate their ideas through talking and sometimes drawings. Designing by talking about what they intend to do, are doing and have done. Saying who and what their products are for. Drawing what they have made, with some children drawing their ideas before they make. 	 Generate ideas based on simple design criteria and their own experiences, explaining what they could make. Develop, model and communicate their ideas through talking, drawings and mock-ups with card and paper. 	 Generate simple design criteria as appropriate through talking, using their own experiences. Design a functional and appealing product for a chosen user and purpose based on simple design criteria communicating their ideas through drawing, templates, mock-ups and information and communication technology. 	 Generate their own design criteria collaboratively and through discussion, focusing on the needs of the user and the purpose of the product. Develop realistic and appropriate ideas through the analysis of existing products using annotated sketches and prototypes to model and communicate ideas. 	 Gather information about needs and wants, and develop design criteria to inform the design of products that are fit for purpose, aimed at particular individuals or groups. Generate, develop, model and communicate realistic ideas through discussion for an appealing, functional product using, as appropriate, annotated sketches, cross- sectional and exploded diagrams, final product sketches and pattern pieces. 	 Generate innovative ideas by carrying out research including surveys, interviews and questionnaires and web based resources. Develop, model and communicate ideas through talking, annotated drawings, exploded drawings, drawings from different views, templates, mock- ups, prototypes and, where appropriate, computer aided design (iron on logo). Design purposeful, functional, appealing products for the intended user that are fit for purpose based on a simple design specification, that they have developed to guide their thinking. 	 Research into user needs and existing products, using surveys, interviews, questionnaires and web-based resources. Develop a simple design specification to guide the development of their ideas and products, taking account of constraints including time, resources and cost. Generate, develop and communicate ideas through discussion, prototypes, annotated sketches and pictorial representations of electrical circuits or circuit diagrams. 	

	EYFS	KS1		KS2					
		Year 1	Year 2	Year 3	Year 4	Year 5	Year 6		
- r (0,0) (1	 Opportunities to make their own choices and to discuss the reasons for these. Developing practical skills and techniques using a range of materials including food, textiles and construction materials. Early experiences of working with paper and card to make simple flaps and hinges. Experience of simple cutting, shaping, joining and finishing skills using scissors, glue, paper fasteners, hole punches and masking tape with construction materials e.g. paper, card, plastic, fabric 		_	Year 3 • Order the main stages of making. • Select from and use appropriate tools with some accuracy to cut and join materials and components. • Select from and use finishing techniques suitable for the product they are creating.	Year 4 • Plan the main stages of making. • Select and use a range of appropriate tools and equipment with some accuracy e.g. cutting, shaping, joining and finishing. • Select from and use fabrics, materials and components, including construction materials and electrical components according to their functional properties and aesthetic qualities.		Year 6 • Formulate a step-by- step plan to guide making, listing tools, equipment, materials and components and resources to be used. • Competently select and accurately assemble materials, and securely connect electrical components to produce a reliable, functional product. • Create and modify a computer control program to enable their electrical product to respond to changes in the environment. • Competently select from and use appropriate tools to accurately measure, mark out, cut, shape and join construction materials to make frameworks. • Use finishing and		

EYFS KS1				KS2				
		Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	
Evaluating	 EYFS Explore moving vehicles, fabrics and construction kits. Asking questions about a range of existing products. Exploring the designed and made world through the indoor and outdoor environment, and through roleplay. 	Year 1 • Explore a range of existing freestanding structures in the school and local environment e.g. everyday products and buildings and books and everyday products that use simple l sliders and levers. • Evaluate their product by discussing	S1	Year 3 Investigate and evaluate a range of existing shell structures including the materials, components and techniques that have been used. • Investigate and analyse books, video clips and products with pneumatic mechanisms. • Test and evaluate their own products against design criteria and the intended user needs and purpose as they design and make.		KS2	Year 6 • Research key events and individuals relevant to frame structures. • Investigate and evaluate a range of existing frame structures. • Continually evaluate and modify the working features of the product to match the initial design specification. • Critically evaluate their products against their design specification, intended user and purpose, identifying strengths and areas for development, and carrying out appropriate tests to demonstrate its effectiveness.	

	EYFS	K	S1	Food Technology KS2				
	ETF3	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	
Designing	 Experience of common fruit and vegetables, undertaking sensory activities i.e. appearance taste and smell. Experience of cutting soft fruit and vegetables using appropriate utensils. Introduced to a variety of basic cooking techniques, kneading, mixing, measuring, cutting/shaping. 	 FRUIT Design appealing products for a particular user based on simple design criteria. Generate initial ideas and design criteria through investigating a variety of fruit. Communicate these ideas through talk and drawings 	 VEGETABLES Design appealing products for a particular user based on simple design criteria. Generate initial ideas and design criteria through investigating a variety of vegetables. Communicate these ideas through talk and drawings 	 BREAD SNACK Generate and clarify ideas through discussion with peers and adults to develop design criteria including appearance, taste, texture and aroma for an appealing product for a particular user and purpose. Use annotated sketches and appropriate information and communication technology, such as web-based recipes, to develop and communicate ideas. 	 PASTY Generate and clarify ideas through discussion with peers and adults to develop design criteria including appearance, taste, texture and aroma for an appealing product for a particular user and purpose. Use annotated sketches and appropriate information and communication technology, such as webbased recipes, to develop and communicate ideas. 	 SOUP Generate innovative ideas through research and discussion with peers and adults to develop a design brief and criteria for a design specification. Explore named chefs/manufacturers to link to topic research. Explore a range of initial ideas, and make design decisions to develop a final product linked to user and purpose. Use words, annotated sketches and information and communicate ideas. 	 BREAD Generate innovative ideas through research and discussion with peers and adults to develop a design brief and criteria for a design specification. Explore named chefs/manufacturers to link to topic research. Explore a range of initial ideas, and make design decisions to develop a final product linked to user and purpose. Use words, annotated sketches and information and communication technology as appropriate to develop and communicate ideas. 	
Making		 Use simple utensils and equipment to e.g. cut and slice safely. Select from a range of fruit according to their characteristics e.g. colour, texture and taste to create a chosen product. 	 Use simple utensils and equipment to e.g. peel, cut, slice and chop safely. Select from a range of vegetables according to their characteristics e.g. colour, texture and taste to create a chosen product. 	 Plan the main stages of a recipe, listing ingredients, utensils and equipment. Select and use appropriate utensils and equipment to prepare and combine ingredients. Select from a range of ingredients to make appropriate food products, thinking about sensory characteristics. 	 Plan the main stages of a recipe, listing ingredients, utensils and equipment. Select and use appropriate utensils and equipment to prepare and combine ingredients. Select from a range of ingredients to make appropriate food products, thinking about sensory characteristics. 	 Write a step-by-step recipe, including a list of ingredients, equipment and utensils Select and use appropriate utensils and equipment accurately to measure and combine appropriate ingredients. Make, decorate and present the food product appropriately for the intended user and purpose 	Write a step-by-step recipe, including a list of ingredients, equipment and utensils • Select and use appropriate utensils and equipment accurately to measure and combine appropriate ingredients. • Make, decorate and present the food product appropriately for the intended user and purpose	
Evaluating		Taste and evaluate a range of fruit to determine the intended user's preferences. Evaluate ideas and finished products against	Taste and evaluate a range of vegetables to determine the intended user's preferences. Evaluate ideas and finished	• Carry out sensory evaluations of a variety of ingredients and products. Record the evaluations using e.g. tables and simple graphs.	 Carry out sensory evaluations of a variety of ingredients and products. Record the evaluations using e.g. tables and simple graphs. Evaluate the ongoing work and the final product 	 Understand how key chefs have influenced eating habits to promote varied and healthy diets. Carry out sensory evaluations of a range of relevant products and ingredients. Record the evaluations using e.g. 	 Understand how key chefs have influenced eating habits to promote varied and healthy diets. Carry out sensory evaluations of a range of relevant products and ingredients. Record the evaluations using e.g. tables/graphs/charts such as star diagrams. 	

design criteria,	products against	 Evaluate the ongoing 	with reference to the	tables/graphs/charts such as	
including intended	design criteria,	work and the final	design criteria and the	star diagrams.	 Evaluate the final product with
user and purpose.	including intended	product with reference	views of others.		reference back to the design brief
Vocabulary to fruit	user and purpose.	to the design criteria		 Evaluate the final product with 	and design specification, taking into
used e.g. sour,	Extend vocabulary	and the views of others.		reference back to the design	account the views of others when
sweet, soft etc.	to vegetables used			brief and design specification,	identifying improvements.
	e.g. crunchy, sweet,			taking into account the views of	
	soft, hard etc.			others when identifying	
				improvements.	