



## D&T Progression of Skills UKS2

UKS2 National Curriculum Objectives: In this unit, children will be taught to:	
<p><u>Design</u></p> <p><b>D1:</b> Generate a range of ideas and develop design criteria after collecting others' ideas.</p> <p><b>D2:</b> Use a range of information (i.e. market research using surveys, interviews, questionnaires or web based resources) to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups.</p> <p><b>D3:</b> Produce a detailed and develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design, a written explanation and step-by-step guide. Suggest improvements to develop and refine a planned idea.</p> <p><b>D4:</b> Work within constraints, refining and justifying plans as necessary.</p>	<p><u>Technical Knowledge (Construction, Textiles and Mechanisms)</u></p> <p><b>T1:</b> Use sheet materials and construction tools with appropriate supervision. Apply their understanding of materials to strengthen, stiffen and reinforce more complex structures.</p> <p><b>T2:</b> Pin and tack fabrics, use patterns and seam allowances and join fabrics to make quality products.</p> <p><b>T3:</b> Understand how mechanical systems such as cams, pulleys or gears create movement. Use them in own products.</p>
<p><u>Make</u></p> <p><b>M1:</b> Explain what is being made, the function it will perform and choices for specific design elements.</p> <p><b>M2:</b> Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately</p> <p><b>M3:</b> Consider the aesthetic qualities and functionality of the product as making it, refining details as necessary.</p>	<p><u>Cooking and Nutrition</u></p> <p><b>C&amp;N1:</b> Understand and apply the principles of a healthy and varied diet.</p> <p><b>C&amp;N2:</b> Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.</p> <p><b>C&amp;N3:</b> Cut, mix, mould and use hobs to heat food, developing independence with this as appropriate. Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques</p>

Evaluate

**E1:** Evaluate the appearance and test the function of a product (own and pre-existing) against the original criteria, saying whether it is fit for purpose.

**E2:** Suggest improvements that could be made, considering materials, methods, sustainability of the product and how much a product costs to make.