

Year 3	Design	Make	Evaluate	Technical Knowledge	Cooking and Nutrition
	Create designs using	Make suitable choices from a	Investigate and analyse	Use a range of existing skills	Understand that food has to
	annotated sketches.	wider range of tools and	existing products and those	and media that are familiar to	be grown, farmed or caught
		familiar materials.	he/she has made, considering	the children.	in Europe and the wider
	Generate simple		a wide range of factors.		world.
	prototypes to evaluate	Safely measure, mark out,		Begin to develop methods of	
	and practise skills.	cut, assemble and join with some accuracy.	Consider the strengths and weaknesses of designs and	joining, weaving and plaiting.	Use a variety of ingredients to prepare and combine
	Create designs using		prototypes and how they	Select appropriate fruits and	ingredients safely.
	annotated sketches.		relate to each other and prior	discuss flavour combinations.	
			knowledge.		
	Generate simple				
	prototypes to evaluate		Cultural links of the dream		
	and practise skills.		catcher.		

Year 3	Dream Catchers	Stone Age Jewellery	Smoothies
Brain Busters	BB1: Dreamcatchers originate from Native America.	BB1: Stone Age Jewellery would be made from shells, bones and animal teeth.	BB1: A smoothie is a blended drink containing fruit.
	BB2: The webs catch bad dreams.	BB2: They would use animal sinew (tendons) instead of string.	BB2: Some store bought smoothies contain a lot of sugar.
	BB3: The holes let the good dreams through, which travel down to the baby from the feathers.	BB3: They use tools to twist and plait.	BB3: Some smoothies contain milks or grains to change the texture and taste.
	BB4: The string on the dreamcatcher acts as a ladder for the dream to travel up or down.	BB4: The Stone Age people were resourceful and nothing went to waste.	BB4: Citrus fruits are sour, others are sweet
	BB5: They are made from yarn.	BB5: They wore jewellery to show their importance.	BB5: You need a blender to create the right smoothie consistency.





Year 3	Dream Catchers	Stone Age Jewellery	Smoothies
Vocabulary	Charm	Clay	Blender
	Indigenous	Join	Consumer
	String/Yarn	Twist	Smoothie
	Woven	plait	Ingredients
	Feathers		Fruit
	Net or web		Healthy
	Ribbon		Juice
	Prototype		Target Audience
	Beads		Carton



Year 4	Design	Make	Evaluate	Technical Knowledge	Cooking and Nutrition
	Create designs using	Use knowledge of existing	Use his/her knowledge of	Apply techniques he/she has	Talk about the different food
	cross-sectional diagrams.	products to design a	techniques and the functional	learnt to strengthen	groups and name food from
		functional and appealing	and aesthetic qualities of a	structures and explore	each group.
	Introduce step by step	product for a particular	wide range of materials to	his/her own ideas	
	plans for food production.	purpose and audience.	plan how to use them.		Understand what makes a
				Understand and use electrical	healthy and balanced diet,
	Develop more complex	Use techniques which require	Consider how existing	systems and gearing in	and that different foods and
	prototypes and use	more accuracy to cut, shape,	products and his/her own	products.	drinks provide different
	successes as a base for	join and finish his/her work	finished products might be		substances the body needs to
	final product.	eg. Applying buttons/ zips for	improved and how well they	Read and follow recipes	be healthy and active.
		aesthetically and functional	meet the needs of the	which involve several	
	Create designs using	purpose.	intended purpose.	processes, skills and	
	cross-sectional diagrams.			techniques.	
			Gerald Ford and the mass		
	Introduce step by step		production of the model T		
	plans for food production.				
	Develop more complex				
	prototypes and use				
	successes as a base for				
	final product.				

Year 4	Buggies	Bread	Money Containers
Brain	BB1: A prototype is an example model.	BB1: Bread was first discovered in the Stone age.	BB1: A seam is where two pieces of fabric are
Busters			joined together.
	BB2: Weight and strength are properties of a material.	BB2: Yeast is added to make bread rise.	BB2: Running stitch is a popular style of stitch.
	BB3: A chassis is the frame of a buggy.	BB3: Bread can be sweet or savoury.	BB3: Backstitch creates a solid line of stitching.
	BB4: Wood is a good material to build a buggy.	BB4: Kneading is when we squeeze the dough together.	BB4: A prototype is an early sample.



BB5: An electric circuit can power a buggy.	BB5: Proving is when the dough is allowed to rise before baking.	BB5: Product evaluation assesses suitability.
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Year 4	Buggies	Bread	Money Containers
Vocabulary	Series circuit	Bread	Overstitch
	Friction	Recipe	Container
	simple circuit	Bake	Fabric
	axle	Flour	Sew
	gears	Kneading	Back stitch
	motor	Temperature	Purse
	chassis	Rise	Running stitch
	cross-section	prove	
	material		



Year 5	Design	Make	Evaluate	Technical Knowledge	Cooking and Nutrition
	Create designs using	Make suitable choices from a	Use his/her research into	Build more complex 3D	Understand seasonality and
	exploded diagrams.	wider range of tools and	existing products and his/her	structures and apply his/her	the advantages of eating
	Produce step by step plans	unfamiliar materials and plan	market research to inform	knowledge of strengthening	seasonal and locally produced
	to guide manufacturing/	out the main stages of using	the design of his/her own	techniques to make them	food.
	food production.	them.	innovative product.	stronger or more stable	Understand the main food groups and the different
	Demonstrating application	Make careful and precise	Use his/her knowledge of	Understand how mechanical	nutrients that are important
	of knowledge for	measurements so that joins,	requirements/ abilities/	systems such as levers,	for health.
	materials, tools,	holes and openings are in	materials related to the	gearing or pulleys create	
	techniques and flavour	exactly the right place.	period to further explain the	movement.	Use information on food
	combinations.		effectiveness of existing		labels to inform choices
			products and products he/she	Select appropriate	
	Create and use more		have made.	ingredients and use a wide	
	technically developed			range of techniques to	
	prototypes within own		The roles of people in	combine them.	
	work.		professional kitchen.		
	Create designs using exploded diagrams. Produce step by step plans to guide manufacturing/ food production.				
	Demonstrating application of knowledge for materials, tools,				
	techniques and flavour combinations.				
	Create and use more technically developed prototypes within own				
	work.				



Year 5	Cranes	Saxon Houses	Ratatouille
Brain	BB1: A crane is a machine that is used to lift heavy	BB1: The Anglo-Saxons lived in small villages rather	BB1: Ratatouille is a French vegetable dish.
Busters	objects.	than Roman towns.	
	BB2: The boom is a large lever used to lift an	BB2: The Anglo-Saxons made these houses from	BB2: Recipes can feature different methods to
	object.	the natural materials that they found-wood, thatch	make the same dish.
		and wattle and daub.	
	BB3: A counter-weight is used to balance the	BB3: Instructions for building can be written as	BB3: Knives go between the bridge made by the
	weight of an object.	steps – bullet pointed or numbered, drawn as	hand.
		images or a mixture of both.	
	BB4: Some mechanisms allow a smaller force to	BB4: Anglo-Saxon buildings were joined using	BB4: Nutritional values can be found on the
	have a greater effect.	ropes and knotting or wooden pegs.	backs of all food packaging.
	BB5: The closer an object is to the pivot, the more	BB5: Wattle and daub is a woven lattice of wooden	BB5: Ratatouille is a traditional vegetable stew.
	weight can be lifted.	strips (wattle) and is covered with a sticky material	
		made of a combination of wet soil, clay, sand,	
		animal dung and straw (daub).	

Year 5	Cranes	Saxon Houses	Ratatouille
Vocabulary	Counter weight	Profile	Bake
	Weight	Weave	Roast
	Boom	Frame	Slice
	Pivot	Thatch	Dice
	Gear	Knot	Stew
	Crane	Stage	Recipe
	diL	Wattle and daub	Bridge
	Pulley		nutrition
	Mechanism		

Buttsbury Junior School DT Progression



Year 6	Design	Make	Evaluate	Technical Knowledge	Cooking and Nutrition
	Generate, develop, model	Use technical knowledge and	Make detailed evaluations	Understand how to use more	Understand how a variety of
	and communicate his/her	accurate skills to problem	about existing products and	complex mechanical and	ingredients are grown,
	ideas through discussion,	solve during the making	his/her own considering the	electrical systems.	reared, caught and processed
	annotated sketches, cross-	process.	views of others to improve		to make them safe and
	sectional and exploded		his/her work	Use knowledge of existing	palatable / tasty.
	diagrams, pattern pieces	Use a wide range of methods		stitches and repetition to	
	and computer-aided	to strengthen, stiffen and	Apply his/her knowledge of	create patterns.	Research, plan and prepare
	design.	reinforce complex structures	materials and techniques to		and cook a savoury dish,
		and can use them accurately	refine and rework his/her	Continue to develop safe	applying his/her knowledge of
	Generate prototypes to	and appropriately.	product to improve its	methods of preparing and	ingredients and his/her
	more critically evaluate		functional properties and	cooking food.	technical skills
	skills and processes of own		aesthetic qualities.		
	and others work.				
			CCL – Art Christopher Wren		
	Generate, develop, model		architecture.		
	and communicate his/her				
	ideas through discussion,				
	annotated sketches, cross-				
	sectional and exploded				
	diagrams, pattern pieces				
	and computer-aided				
	design.				
	Generate prototypes to				
	more critically evaluate				
	skills and processes of own				
	and others work.				



Year 6	Cross Stitch	Salsa	Electronic Game
Brain Busters	BB1: Cross stitch is a form of embroidery.	BB1: The ingredients for salsa dip originate from all over the world.	BB1: Operation and Buzz Wires are examples of electronic games.
	BB2: Binka = material used	BB2: A product can change (ingredients, packaging, price) depending on the brand.	BB2: Electronic games have a circuit that enables lights and sounds to work.
	BB3 Half stitch = / Diagonal stitch	BB3: The main ingredients are tomatoes, onions and garlic.	BB3: A prototype is a basic model of the final product.
	BB4: Cross-stitch = X	BB4: Recipes can be modified according to personal preferences.	BB4: Testers are given prototypes to ensure the product works effectively and identify modifications.
	BB5: Cross-stitch patterns are used as a guide.	BB5: Products are marketed towards a specific target audience.	BB5: Electronic games are designed with a target audience in mind.

Year 6	Cross Stitch	Salsa	Electronic Game
Brain	Embroidery	Aroma	Electronic
Busters	Binka	Appearance	Audience
	Cross-stitch	Modify	Design brief
	Half-stitch	Consistency	Cell
	Patterns		Wires
	Adjustments		Bulb
			buzzer