#### Features

- At Early Years, the key knowledge progression document takes reference from the following documentation: Early Years
   Framework, Development Matters and Birth to 5 Matters
- At Key Stage 1 and 2, the Key Knowledge Progression Document takes full account of the National Curriculum's requirements and
  groups these into the following strands:
  - Design
  - Make
  - Evaluate
  - Using Technical Knowledge
  - Cooking and Nutrition
- These strands have been selected to reflect the key knowledge and skills in the National Curriculum subject content.
- Children should work in a range of relevant contexts [for example in KS1, the home and school, gardens and playground, the local
  community, industry and the wider environment and for example in KS2, the home, school, leisure, culture, enterprise, industry
  and the wider environment].
- Threaded throughout all Design and Technology learning should be the opportunity for children to create products following a
  design process. This should include consideration of the following concepts:
  - User
  - Purpose
  - Functionality
  - o Design decisions
  - Authenticity
  - Innovation

KKPDs match the ambition of the National Curriculum. In some instances, knowledge specified within the KKPDs is more ambitious than the National Curriculum. For example:

 Understanding the importance of food hygiene and using recipes to create dishes are taught from the EY onwards and into KS1 (e.g., DT2.19 and DT2.20). These are not part of the National Curriculum requirements for KS1.

#### National Curriculum Aims:

- develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world.
- build and apply a repertoire of knowledge, understanding and skills in order to design and make high-quality prototypes and products for a wide range of users.
- critique, evaluate and test their ideas and products and the work of others.
- understand and apply the principles of nutrition and learn how to cook.
- Substantive knowledge (S) is the truths or facts of a subject. Procedural knowledge (P) is the knowledge of how to do something. Disciplinary knowledge (D) is the knowledge, practices and traditions of a subject (that enable you to behave as a master of the subject e.g., as a Designer). These knowledge statements should be what pupils retain. In other words, this knowledge is within their long-term memory and will be remembered.
- Skills are dependent on specific knowledge. A skill is the capacity to perform and, in order to perform, a deep body of knowledge needs to be acquired and retained.
- When considering pupils' improvement in subject specific vocabulary, pupils could be provided with a knowledge organiser which contains the relevant words used for design technology for their age group.

Early Years Framework									
Early Years Statutory Framework: Educational Programme	Early Learning Goal	Early Learning Goal							
Evaressive Arts and Design	Creating with Materials	Fine Motor Skills							



Early Years											
			•								
Strand	Design	Make	Evaluate	Technical Knowledge	Cooking and Nutrition						
Key Stage 1	<ul> <li>Design purposeful, functional, appealing products for themselves and other users based on design criteria.</li> <li>Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology.</li> </ul>	<ul> <li>Select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing].</li> <li>Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics.</li> </ul>	<ul> <li>Explore and evaluate a range of existing products.</li> <li>Evaluate their ideas and products against design criteria.</li> </ul>	<ul> <li>Build structures, exploring how they can be made stronger, stiffer and more stable.</li> <li>Explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products.</li> </ul>	<ul> <li>Use the basic principles of a healthy and varied diet to prepare dishes.</li> <li>Understand where food comes from.</li> </ul>						
Key Stage 2	<ul> <li>Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups.</li> <li>Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design.</li> </ul>	<ul> <li>Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing] accurately</li> <li>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.</li> </ul>	views of others to improve their work.  • Understand how key events and	in their products [for example, gears, pulleys, cams, levers and linkages]	<ul> <li>Understand and apply the principles of a healthy and varied diet.</li> <li>Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.</li> <li>Understand seasonality and know where and how a variety of ingredients are grown, reared, caught and processed</li> </ul>						

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Strand	Nursery	Reception	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	Year 7
Design	DTN.1 know what they are going to make before they make it (P)	DTR.1 know what a product is (by exploring the whole and its parts) (S)	DT1.1 know how to use own ideas to design a functional product (P)	DT2.1 know the purpose and audience of their product through design criteria set by the teacher (D)     DT2.2 know how to use IT to communicate and research ideas where appropriate (e.g., taking pictures and annotating them) (P)	DT3.1 know how to prove that a design is fit for purpose and meets the user's needs in line with the design criteria (based on disassembly of existing products where appropriate) (P)	DT4.1 know how to use ideas from other people and/or existing products when designing (e.g. creating a mood board or disassembling existing products)  (P)	DT5.1 know how to design with a range of initial ideas using computer- aided design (CAD) where appropriate (e.g. CAD for packaging) (P)	DT6.1 know how to justify design choices and planning in terms of audience, purpose and knowledge of how a product is assembled (D)	DT7.1 know how to create their designs against a specific design specification for a specific audience (P)
	DTN.2 know how to share what they are doing with their key worker (P)	DTR.2 know how to discuss what they want to make (P)  DTR.3 know how to discuss problems (P) and how they might be solved as they arise, with an adult (D)	DT1.2 know how to describe how their own idea works (P) DT1.3 know how to explain to someone else how they want to make their product (P)	DT2.3 know how to explain why they have chosen specific textiles or materials (D)	DT3.2 know how to design a product and make sure that it looks appealing (P)	DT4.2 know how to produce a design criteria to inform the designing and making process (P)	DT5.2 know how to explain how a product will appeal to a specific audience (P) and how it meets the purpose through creating their own design criteria (D)	DT6.2 know how to show that culture and society is considered in plans and design criteria (D)	DT7.2 know how to show that their product can be made in a sustainable way (P)     DT7.3 know how to understand and research a product within the context of the world around them (P)

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	DTR.4 know ho to use drawing create a simple plan (P)	to to draw a simple	DT2.4 know how to draw a simple design and label the parts of their product (using patterns/templates where appropriate) (P)	DT3.3 know how to draw annotated designs with labels that detail their material choices (P) and suitability of the given materials (D)	DT4.3 know how to communicate ideas through annotated sketches that show different viewpoints of the product (P)	• DT5.3 know how to create annotated 3D drawings of their design on isometric or squared paper (P)	DT6.3 know how to draw detailed 3D designs using exploded diagrams or cross-sectional drawing to display finer details (where appropriate converting these designs into templates/patterns)     (P)	DT7.4 know how to create a detailed step-by-step plan of the making process, utilising their knowledge of specific technical vocabulary and detailed sketches (P)     DT7.5 know how to design products using sketching skills, rendering and creating 3d designs where appropriate (P)
Make	DTR.5 know th designs can he shape our thin before making	to use own design king plan to make	DT2.5 know how to make a mock-up of their design where appropriate (e.g. paper patterns for puppets) (P)			DT5.4 know how to make a prototype before making a final version (P)		DT7.6 know how to create prototypes and patterns dependant on subject area (P)
	• DTR.6 know how to choose the right resources carry out their own plan, (e.g. cutting tool for the playdough)	to use tools safely for a specific purpose (e.g. to cut, shape or to join) <b>(P)</b>	DT2.6 know how to identify and name a selection of hand tools (S) DT2.7 know how to choose tools and materials (P) and explain why they have chosen them (D)	DT3.4 know how to select the most appropriate tools for a given task (P)     DT3.5 know how to choose the right equipment and materials (including textiles, construction materials and/or ingredients) (D)	DT4.4 know which tools to use for a particular task and show knowledge of handling the tool (P) DT4.5 know which material and/or component is likely to give the best outcome based on its properties (D)	DT5.5 know (S)     and use a range of     tools and     equipment     competently and     safely (P)	DT6.4 know which tool to use for a specific practical task (P) DT6.5 know how to use any tool correctly and safely (P) DT6.6 know why a specific tool is best for a specific action (S)	DT7.7 know the basic safety rules in the classroom and the workshop (P) DT7.8 know the constraints of working in a school environment in comparison to industrial production (S)

to d	DTN.4 know how to explore joining	DTR.7 know     different	DT1.7 know how to	DT2.8 know how to	DT3.6 know how	DT4.6 know how			DT7.9 know how
	different materials together ( <b>S</b> )	techniques for joining materials, such as how to use adhesive tape and different sorts of glue <b>(S)</b>	assemble and join materials (including construction materials) using a variety of methods (P)	join materials and components in different ways (P) and explain their design choices (D)  DT2.9 know how to cut and join fabric to make a simple product (P)	to select the most appropriate technique for shaping and joining (P) and justify their choices (D)  • DT3.7 know how to work accurately to measure, make cuts and make holes (P)	to mark, measure, cut and join accurately (P)			to successfully mark and cut materials with increasing accuracy (P)
	DTN.5 know how to thread <b>(P)</b>	DTR.8 know how to thread continuously (e.g., using lacing boards) (P)	DT1.8 know how to use simple sewing techniques with support or scaffolded resource (P)	DT2.10 know how to use simple sewing techniques (P)		• DT4.7 know how to sew, weave or knit using a range of stitches (P)		DT6.7 know how to pin, sew and stitch materials together to create a product (P)	DT7.10 know how to use a range of temporary and permanent stitches by hand or machine (P)
		• DTR.9 know how to select the appropriate materials to create a desired aesthetic (P) justifying their choices (e.g., applying feathers to a bird model) (D)		DT2.11 know how to carry out finishing techniques that have been modelled by the teacher (P)	DT3.8 know how to choose and justify finishing techniques to improve the appearance of their products using a range of equipment including ICT (D)		DT5.6 know how to carry out finishing techniques to enhance the appearance and function of their product (P) and justify their design choices (D)		DT7.11 know how to apply finishing techniques to enhance a product justifying their design choices (D)
Evaluate		H	DT1.9 know how to explore a range of existing products (P) and describe what makes it work well to inform their own choices (D)	DT2.12 know how to explore and evaluate a range of existing products     (P) describing what makes it work well and not so well to inform their own choices (D)	DT3.9 know why existing products have or have not been successful (S) to inform their own designs (D)	DT4.8 know how to evaluate existing products for both their purpose and appearance (P)	DT5.7 know how to collect information from investigating existing products and research using ICT where appropriate (P) to inform their own designs (D)		DT7.12 know how to analyse the work of past and present professionals and others (D) to develop and broaden their understanding (P)

Strand	Nursery	Reception	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	Year 7
							• DT5.8 know key events and individuals that have led to existing products (S)	DT6.8 know how key events and individuals have shaped the products that exist today (5)	
	DTN.6 know what they like about their creation (P)	DTR.10 know how to evaluate their product using appropriate vocabulary (P) including how they might make it better (D)	DT1.10 know what went well with their own work against a design criteria (P)	DT2.13 know what was successful and less successful in the model they have made against a design criteria (P)	DT3.10 know why their own product has or has not been successful (D)     DT3.11 know how to improve their finished product in relation to the design criteria (P)	DT4.9 know how to evaluate their own and others final product against the design criteria (P)     DT4.10 know how to evaluate and suggest improvements for their own designs (D)	DT5.9 know how to evaluate appearance and function against the design criteria (P) and existing products or designs (D)     DT5.10 know to suggest alternative plans using feedback from others; outlining the positive features and draw backs (D)	DT6.9 know how to evaluate their own and others' finished product against the design criteria (P) and existing products or designs (D)     DT6.10 know how to test and evaluate their own prototype on a specified audience (P) (where possible) and use feedback on final product (D)	DT7.13 know how to outline and justify how they have met the design specification (P) and against other existing products (D)     DT7.14 know how to evaluate your own and others work giving feedback based on the design specification (P)     DT7.15 know the drawbacks of the product, design and making process and suggest improvements for all aspects (D)
Technical Knowledge	DTN.7 know how to make their creation more stable (e.g. a tower) (P)	H	DT1.11 know how to make their own model stronger / stiffer (P)	DT2.14 know how to make a model stronger, stiffer (if appropriate) and more stable (P)	DT3.12 know how to strengthen a product to stiffen, reinforce or create flexibility within a structure (P)			DT6.11 know how to use knowledge to improve a made product by stiffening or reinforcing to create strength and/or flexibility (P)	DT7.16 know and use the properties of materials and the performance of structural elements to achieve functioning solutions (P)
	DTN.8 know how to distinguish between moving	DTR.11 know how to select correct materials which allow for movement (P)	DT1.12 know how to make a simple product that moves (P)	DT2.15 know how to use wheels and axles, when appropriate to do so (P)	DT3.13 know how to create a product with a simple mechanism     (P) justifying their	DT4.11 know how to apply scientific knowledge of electrical systems to their structural	DT5.11 know how to apply scientific knowledge to their product design by using	DT6.12 know how to use electrical systems correctly and accurately to	DT7.17 know how more advanced mechanical systems used in their products

Strand	Nursery	Reception	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	Year 7
	and non-moving elements <b>(S)</b>			DT2.16 know how simple mechanisms work (e.g. sliders, levers, wheels and axels)     (S)	choices (e.g. gears, pulleys, cams, levers and linkages) (D)	or mechanical product (e.g. series circuits incorporating switches, bulbs, buzzers and motors) (P)	pulleys, cams, gears, levers and linkages (P)	enhance a given product <b>(P)</b>	enable changes in movement and force (S)  DT7.18 know how more advanced electrical and electronic systems can be powered and used in their products [for example, circuits with heat, light, sound and movement as inputs and outputs] (P)
			ly:	ing h		DT4.12 know how to use IT where appropriate to add to the quality of the product (program, monitor and control) (P)	DT5.12 know how to use IT products to program, monitor and control their products (P)	DT6.13 know which IT product would further enhance a specific product (P)	DT7.19 know how to apply computing and use electronics to embed intelligence in products that respond to inputs [for example, sensors], and control outputs [for example, actuators], using programmable components [for example, microcontrollers]      (P)     DT7.20 know materials are made up of natural and manmade fibres (S)     DT7.21 know how to enhance the aesthetic of a textile product using layering of materials (e.g.

Strand	Nursery	Reception	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	Year 7
									applique and mola) <b>(P)</b>
Cooking and Nutrition	DTN.9 know which foods they like to eat (S)	DTR.12 know the names of well- known fruit and vegetables (S)	DT1.13 know where fruit and vegetables come from (S)	DT2.17 know where a variety of foods come from (S)	DT3.14 know when food is available for harvesting and understand seasonality (S)	• DT4.13 know that animals are reared and caught for food (S)	DT5.13 know where and how certain foods are processed (S)	DT6.14 know how to explain how food ingredients should be stored and give reasons (P)	
	DTN.10 know there are healthy and unhealthy foods (S)	<ul> <li>DTR.13 know how to make some simple healthy food choices (P)</li> <li>DTR.14 know the importance of healthy food choices (S)</li> </ul>	DT1.14 know which foods are healthy and which are not (S)	DT2.18 know about foods that support good health and the risks of eating too much sugar (S)	DT3.15 know what a balanced diet looks like (S)			DT6.15 know the difference between a savoury and sweet dish and select ingredients accordingly (S)	DT7.22 know how to prepare a savoury meal taking into consideration healthy choices     (P)
	DTN.11 know how to use a knife and fork when supported by an adult (P)     DTN.12 know how to wash hands before and after eating (P)	DTR.15 know how to independently use a knife and fork (P)     DTR.16 know how to follow simple hygiene rules, (e.g. washing hands before eating, washing hands before cooking) (P)	DT1.15 know how to cut food safely (P)     DT1.16 know how to use basic food handling, hygiene practices and personal hygiene (P)	DT2.19 know how to follow safe procedures for food safety and hygiene (P)	DT3.16 know how to demonstrate hygienic food preparation (P)	DT4.14 know safe practices in the kitchen and can identify hazards (e.g. hazards when using an oven)     (S)	DT5.14 know how to be both hygienic and safe in the kitchen (P)		DT7.23 know food hygiene and safety standards including use of the fridge and preparation of the cooking station (S)

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accurately (S)  • DT.272 know how to experiment with one type of useful bacteria (e.g. yeast) (P)	to experiment
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#### **Curriculum End Points**

The KKPDs are the input to the curriculum. The curriculum end points are the output. Curriculum end points capture the knowledge, skills and understanding that children should have at the end of each year. They build progressively over time so that children leave Year 6 well-prepared for the next stage of education as competent and capable designers.

For subject leaders, they provide a clear overview of the end of year expectations for each year group, which will support the planning and assessment of the curriculum.

For teachers, they provide further clarity around what children should be able to do at the end of each year, using the knowledge they have gained from being taught the KKPDs. They support teachers to plan activities that help to develop children as effective designers. They should be used to check what children know and how well they can apply this knowledge across the curriculum.

For children, they ensure that they receive an equitable curriculum which gives them the substantive, procedural and disciplinary knowledge needed to be successful in their future studies.

riculum d points	Children should be able to:	Children should be able to:	Children should be able to:	Children should be able to:	Children should be able to:	Children should be able to:	Children should be able to:	Children should be able to:	Children should able to:
	Recall the	Recall the	Recall the	Recall the	Recall the	Recall the	Recall the	Recall the	Recall the
	knowledge specified	knowledge specified	knowledge specified	knowledge specified	knowledge specified	knowledge specified	knowledge specified	knowledge specified	knowledge spe
	within the KKPDs for	within the KKPDs for	within the KKPDs for	within the KKPDs for	within the KKPDs for	within the KKPDs for	within the KKPDs for	within the KKPDs for	within the KKP
	Nursery	Reception	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	Year 7
	Talk about what they	Know what a	Draw a plan of what	Identify the purpose	Annotate designs	Explore a range of	Understand and	Create detailed	Create their de
	are going to make	product is, discuss	they want to create,	and audience for	with their own	existing products	explain the benefit	designs in a range of	against a speci
	and how.	what they want to	using templates and	their product,	design choices	and identify what	of CAD.	formats, displaying	design specific
		create and use	describe how they	through unpicking	(materials, tools)	makes products		an awareness of	for a specific
	Use simple tools	drawings to	want their product	the design criteria.	considering the	successful.	Create 3D designs	culture and society.	audience.
	safely (including	represent their	to work.		audience and		and CAD which are		
	knives and forks)	design choices.		Research and	purpose.	Create designs from	annotated with	Justify design	Understand ho
			Use their own plans	communicate ideas		different viewpoints.	materials and tools.	choices with	make their pro
	Reflect on what they	Discuss problems	to create a product,	using IT.	Use knowledge of	Considering the		references to	in a sustainabl
	like about their	with their product	informed by		the purpose and	influence of existing	Know, select and use	audience and	
	creation.	and how they are	exploring a range of	Draw simple designs	audience for their	designs/designers	a range of tools	purpose.	Make design c
	I de a MC a basa lide a secol	going to solve them.	existing products	with annotations	product to choose	W	independently,	Calastandonatas	with an aware
	Identify healthy and	Charac management	and observing what	alongside mock ups	the most suitable	Know a range of	being able to justify	Select and use tools	of the world a
	unhealthy foods and which foods they like	Choose resources and materials	works well.	to explain why they	tools, materials and mechanisms,	tools, their uses and when best to use	their choices.	correctly and safely,	them.
	or dislike.	suitable for the	Choose tools and	have made design choices.	,		Create protetypes of	selecting different tools for different	Create detailed
	or dislike.	creation of their	resources for a	choices.	justifying their choices.	them.	Create prototypes of their product before	purposes and being	by-step plans
	•	product.	specific purpose	Identify a range of	choices.	Mark, measure, cut	making a final	able to justify their	including speci
		product.	(such as tools for	hand tools and	Identify what makes	and join accurately.	version.	choice.	technical voca
		Understand how to	cutting, joining, etc.)	select whether they	a product successful	and join accurately.	version.	CHOICE.	and detailed
		join materials.	and use them safely.	are appropriate for	or not, including	Use sewing, weaving	Investigate and	Pin, sew and stitch	sketches
		join materials.	and use them surely.	the creation of the	their own.	or knitting skills.	research existing	materials together.	Sketeries
		Explain the	Explain what went	product, explaining	then own.	or kineting skins.	products using IT.	materials together.	Create prototy
		importance of	well after making	their reasoning.	Make improvements	Evaluate their own	p. 2.3000 000	Make links between	products
		making healthy food	their product,		to designs and	and others' products	Understand how	key events and	beforehand.
		choices and	against a set criteria.	Evaluate a range of	products based on	and consider	significant events	individuals, being	
		following simple	Ü	existing products,	evaluative feedback	possible	and people have led	able to explain and	Have an aware
		hygiene rules.	Understand where	observing what	against the design	improvements.	to change and	reflect on how they	of how to be s
		, 5	fruit and vegetables	works well to inform	criteria.	·	innovation.	have shaped existing	the classroom
			come from, which	their own design				products.	
			are healthy and	choices.					

which are not and		Explain when it is	Understand that	Evaluate the	Evaluate their own	Have an awareness
how to use basic	Use simple	best to use a gear,	animals are caught	appearance and	products and others,	of the differences
food handling and	mechanisms (sliders,	pulley or linkage in a	or reared for food.	function of their own	against a design	between working in
hygiene.	levers, wheels, axels)	design/product.		product, based on	criterion.	a classroom and a
,8.55.	in their product.		Apply knowledge of	the design criteria.		workshop.
		Understand when	electrical systems to		Test their product	
	Understand where a	food is ready to	their own product	Reflect on and make	with a target	Know how to mark
	variety of foods	harvest and what a	and why these are	amendments based	audience and take	and cut materials.
	come from, have a	balanced diet	needed.	on feedback from	feedback on success	
	good understanding	consists of.		others.	and/or	Know how to use a
	of foods which				improvements.	range of stitches
	support good health			Use technology to	'	(temporary or
	(including the risks			improve the	Select the most	permanent) by
	of eating too much			performance of a	appropriate way to	machine or by hand.
	sugar)			product	improve their	,
	- '				product by	Analyse the work of
				Understand how and	strengthening,	past and present
				where foods are	stiffening and	professionals in the
				processed and how	reinforcing.	fields to develop an
				to prepare them		understanding.
				safely and	Understand where	
				hygienically.	food ingredients	Justify how they
					should be stored and	have met the design
					if a dish is sweet or	criteria by evaluating
					savoury.	their own and others
						work, giving
						feedback based on
						the design criteria.
						Identify the
						drawbacks of the
						product and suggest
						improvements for all
						aspects of the
						process.
						Know how electrical
						systems can be
						powered and know
						how they can be
						used in products.

