**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; |
| 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; |
| 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. |