

		EYFS	
	3 & 4-year-olds will be learning to:	Children in Reception will be learning to:	ELG
Expressive Art and Design	Join different materials and explore different textures.	Return to and build on their previous learning, refining ideas and developing their ability to represent them	Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture,
	Explore different materials freely, in order to develop	SMar.	form and function
	their ideas about how to use them and what to make.		Share their creations, explaining the process they have
	Develop their own ideas and then decide which	W/ 3\C,	used
	materials to use to express them.	477 Sel 214	
	· ·	C. 1 -1.	Make use of props and materials when role playing
	Create closed shapes with continuous lines, and begin to	317 / 10 16	characters in narratives and stories
	use these shapes to represent objects.	7\ / / / / / / / / / / / / / / / / / / /	
	Make imaginative and complex 'small worlds' with blocks		
	and construction kits, such as a city with different	The same of the sa	
	buildings and a park.		
Understanding the World	Explore how things work	71 65	
Personal, Social	Select and use activities and resources, with help when	Manage their own needs.	Manage their own basic hygiene and personal needs,
and Emotional	needed. This helps them to achieve a goal they have	Personal hygiene	including dressing, going to the toilet and understanding
	chosen or one which is suggested to them		the importance of healthy food choices
	Make beather shares about food drink askining and	Know and talk about the different factors that	
	Make healthy choices about food, drink, activity and toothbrushing.	support their overall health and wellbeing:	
	toothbrushing.	regular physical activityhealthy eating	
		• toothbrushing	
		• sensible amounts of 'screen time'	
		having a good sleep routine	
		being a safe pedestrian	
Communication		Learn new vocabulary.	
and Language		Use new vocabulary throughout the day.	
		Use new vocabulary in different contexts.	



		Articulate their ideas and thoughts in well-formed sentences.	
		Connect one idea or action to another using a range of connectives.	
		Use talk to help work out problems and organise	
		thinking and activities, and to explain how things work and why they might happen.	
Physical	Use large-muscle movements to wave flags and	Develop their small motor skills so that they can use a	Hold a pencil effectively in preparation for fluent writing –
	streamers, paint and make marks.	range of tools competently, safely and confidently.	using the tripod grip in almost all cases;
		Suggested tools - pencils for drawing and writing,	
	Choose the right resources to carry out their own plan.	paintbrushes, scissors, knives, forks and spoons.	Use a range of small tools, including scissors, paint
		* 1/2 / / A / P	brushes and cutlery;
	Use one-handed tools and equipment, for example,	21 // 1/	
	making snips in paper with scissors.		Begin to show accuracy and care when drawing.

Dartford Primary Academy



KS1

				KS1						
Yr1	Desi	gning		Ma	king		Evaluating			
	Contexts, Users and Purpose Generating, development of modelling and communicating is		ind		Practical skills and techniques	Existing Products		Own ideas and products		
	-Work confidently within a range of contexts, such as imaginary, story-based, home, school, Gardens, playgrounds, local community, industry and the wider environment -State what products they are designing and making -Say whether their products are for themselves or other users	-Generate ideas by drawing on their own experiences -Use knowledge of existing products to help come up with ideas -Develop and communicate ideas by talking and drawing -Model ideas by exploring materials, components and construction kits		-Select from a range of tools and equipment -Select from a range of materials and components according to their characteristics	-Measure, mark out, cut and shape materials and components -Assemble, join and combine materials and components -Use finishing techniques, including those from art and design	-Say what products are -Say who products are for -Know what products are for		-Talk about their design ideas and what they are making -Make simple judgements about their products and ideas		
Yr1	Food	Food		Mechanisms Structures				Textiles		
	-Know that all food comes from plants or animals -Know that a healthy diet comprises food and drinks from the food groups -Know that everyone should eat at least five portions of fruit and vegetables every day -Know how to prepare simple dishes safely and hygienically, without using a heat source e.g. dips, salads, sandwiches and fruit kebabs/salads -Know how to use techniques such as cutting, peeling and grating		-Make a product that moves using levers, sliders or linkagesMake a product that moves using wheels and axles		-Make a freestanding structure including walls and towers -Know how freestanding structures can be made stronger, stiffer and more stab		-Make a product and join materials togeth by glueing			



	Desig	gning		Ma	king	Evaluating				
Yr2	Contexts, Users and Generating, developi Purpose modelling and communicating idea		nd	Planning	Practical skills and techniques	Existing Products		Own ideas and products		
	-Work confidently within a range of contexts, such as imaginary, story-based, home, school, gardens, playgrounds, local community, industryDescribe what their products are for -Say how their products will work -Say how they will make their products suitable for their intended users -Use simple design criteria to help develop their ideas	-Generate ideas by drawing on their own experiences -Use knowledge of existing products to help come up with ideas -Develop and communicate ideas by talking and drawing -Model ideas by exploring materials, components and construction kits and by making templates and mock- ups -Use ICT to develop and communicate their ideas		-Plan by suggesting what to do next -Select from a range of tools and equipment, explaining their choices -Select from a range of materials and components according to their characteristics	-Measure, mark out, cut and shape materials and components -Assemble, join and combine materials and components -Use finishing techniques, including those from art and design	-Know how prused -Know where might be used -Know what r products are -Say what the dislike about	products d naterials made from y like and	-Talk about their design ideas and what they are making -Make simple judgements about their products and ideas against design criteria -Suggest how their products could be improved		
Yr2	Food			Mechanisms	Structures	Structures		Textiles		
				product that moves using and axles	-Make a freestanding structure that has a framework -Know how freestanding structures can be made stronger, stiffer and more stable		-Make a 3-D textiles product that is assembled from two identical fabric shapes			



KS2

	K5Z									
Yr3	Desi	gning			Ma	king			Evalu	uating
	Understanding contexts, users and purposes -Work confidently within a range of contexts, such as the home, school, leisure, culture, enterprise, industry and the wider environment -Describe the purpose of their products -Develop their own design criteria and use these to inform their ideas Generating, developing, modelling and communicating ideas -Share and clarify ideas through discussion -Model their ideas using prototypes and pattern pieces -Use annotated sketches to communicate their ideas -Generate realistic ideas		modelling and		Planning	-Measure, mark out, cut and shape materials and components with some accuracy -Assemble, join and combine materials and components with some accuracy -Apply a range of finishing techniques, including those from art and design, with some accuracy		Existing products, key events and individuals -Know about an inventor, designer, engineer, chef or manufacturer who has developed ground-breaking products -Know who designed and made the products -Know where products were designed and made -Know why materials have been chosen -Know what methods of construction have been used		Own ideas and products
			task -Select ma componer the task	ols and t suitable for the terials and its suitable for main stages of	-Identify the strengths and areas for development in their ideas and products -Refer to their design criteria as they design and make					
Yr3	Food	Mechanisms		ms	ns Structures			Textiles		Electrical Systems
	-Know that food is grown, reared and caught in the UK, Europe and the wider world -Know how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including the use of a heat source -Use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneadingKnow that a healthy diet is made up from a balance of different food and		-Make a product u mechanical systen levers, linkages an e.g a moving pictu	ns such as id pivots,	-Make a product strong, stiff, shel as a gift box		piece of fa	roduct using a single bric to make a 3D ch as a bag or pencil	NA	



drink, as depicted in The eatwell plate

Yr4	Desi	gning			Ma	king		Evaluating		
	users and purposes mo		ting, developing, odelling and nunicating ideas		Planning Practical Skills and techniques		Existing products, key events and individuals		Own ideas and products	
	-Work confidently within a range of contexts, such as the home, school, leisure, industry and outdoors -Describe the purpose of their products -Develop their own design criteria and use these to inform their ideas -Gather information about the needs and wants of particular individuals and groups	through discussion -Model their ideas using prototypes and pattern pieces -Use annotated sketches to develop and communicate ideas -Generate realistic ideas, focusing on the needs of the user		-Select tools and equipment suitable for the task -Select materials and components suitable for the task -Order the main stages of making		-Measure, mark out, cut and shape materials and components with some accuracy -Assemble, join and combine materials and components with some accuracy -Apply a range of finishing techniques, including those from art and design, with some accuracy		-Know about an inventor, designer, engineer, chef or manufacturer who has developed ground-breaking products -Know who designed and made the products -Know where products were designed and made -Know when products were designed and made -Know why materials have been chosen -Know whether products can be recycled or reused		-Identify the strengths and areas for development in their ideas and products -Consider the views of others, including intended users, to improve their work -Refer to their design criteria as they design and make -Use their design criteria to evaluate their completed products
Yr4	Food		Mechai	nisms Str		ructures		Textiles		Electrical Systems
	caught in the UK, Europe and the mechanical s wider world levers, linkag		-Make a product u mechanical systen levers, linkages an moving picture	ms such as strong, stiff,		oduct that has a shell structure kaging			simp	ke a product that contains a ole electrical circuit to create nctional product



from a balance of different food and		
drink, as depicted in The eatwell plate		

Yr5	Desig	gning			Maki	ng		Evaluating			
	users and purposes mod		nting, developing, odelling and nunicating ideas		Planning Practical Skills and techniques		Existing products, key ev individuals	Own ideas and products			
	-Work confidently within a range of contexts, such as the home, school, culture, enterprise, industry and the wider environment -Indicate the design features of their products that will appeal to intended users -Identify the needs, wants, preferences and values of particular individuals and groups	pieces -Use annotated sketches and cross-sectional		-Explain their choice of materials and components according to functional properties and aesthetic qualities -Produce appropriate lists of tools, equipment and materials that they need -Formulate step-by-step plans as a guide to making		-Accurately measure, mark out, cut and shape materials and components -Accurately assemble, join and combine materials and components -Accurately apply a range of finishing techniques, including those from art and design		-Know about an inventor, designer, engineer, chef or manufacturer who have developed ground-breaking products -Know what methods of construction have been used -Know how well products work -Know how well products achieve their purposes -Know how well products meet user needs and wants -Know how much products cost to make -Know how innovative products are		-Critically evaluate the quality of the design, manufacture and fitness for purpose of their products as they design and make -Consider the views of others, including intended users, to improve their work	
Yr5	Food		Mechanis	ms Struc		ctures		Textiles	E	lectrical Systems	
	-Know that seasons may affect the food available -Know how food is processed into ingredients that can be eaten or used in cooking -Know how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including the use of a heat source -Know how to use a range of techniques -Know that different food and drink		-Make a product t incorporates cams or gears	rporates cams or pulleys		-Make a product that looks at how to strengthen and reinforce a 3D framework such as a bus shelter or playhouse		-Make a 3D product using a combination of fabric shapes such as a shopping bag or hat		-Make a product that incorporates more complex electrical circuits and components to make it functional	



contain different substances – nutrients, water and fibre – that are			
needed for health	nutrients, water and fibre – that are		

Yr6	Design	ning			ſ	Making		ı	Evaluating	
	Understanding contexts, users and purposes	me	ting, developing, odelling and unicating ideas	Pla	nning	Practical Skills a techniques	ind	Existing products, key ev individuals	ents and	Own ideas and products
	-Work confidently within a range of contexts -Explain how particular parts of their products work -Carry out research, using surveys, interviews, questionnaires and web-based resources -Develop a simple design specification to guide their thinking -Model their ideas using prototypes and pattern pieces -Use annotated sketches, cross-sectional drawings and exploded diagrams to develop and communicate their ideas -Use computer-aided design to develop and communicate their ideas -Generate innovative ideas, drawing on research -Make design decisions, taking account of constraints such as time, resources and cost		-Explain their choice of materials and components according to functional properties and aesthetic qualities -Produce appropriate lists of tools, equipment and materials that they need -Formulate step-by-step plans as a guide to making		-Accurately measure, mark out, cut and shape materials and components -Accurately assemble, join and combine materials and components -Accurately apply a range of finishing techniques, including those from art and design -Use techniques that involve a number of steps -Demonstrate resourcefulness when tackling practical problems		who have developed ground-breaking products -Know what methods of construction have been used -Know how well products work -Know how well products achieve their purposes -Know how well products meet		-Critically evaluate the quality of the design, manufacture and fitness for purpose of their products as they design and make -Evaluate their ideas and products against their original design specification -Consider the views of others, including intended users, to improve their work	
	Food	Food Mechanis		ms	5	Structures		Textiles	E	lectrical Systems
	-Know that seasons may affect the food available -Know how food is processed into ingredients that can be eaten or used in cooking -Know how to prepare and cook a variety of predominantly savoury dishes safely			Make a product that looks at how to strengthen and reinforce a 3D framework such as a bus shelter or playhouse		-Make a 3D product using a combination of fabric shapes such as a shopping bag or hat		-Make a product that incorporates more complex electrical circuits and components to make it functional		



and hygienically including the use of a heat source -Know how to use a range of techniques -Know that recipes can be adapted to change the appearance, taste, texture and aroma -Know that different food and drink contain different substances – nutrients, water and fibre – that are needed for health	-1/1/4.	

