

Skills Progression Sheet DT

Year 3	Year 4	Year 5	Year 6
<u>Board Game Bonanza</u> • Review existing products (board games). • Design a selection of board games. • Choose design that best fits the criteria. • Create a prototype. • Construct final product. • Evaluate product against design criteria and against existing products. • Apply understanding of how to strengthen, stiffen and reinforce more complex structures (flange, I brace, tab and slot methods of attachment). • Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose aimed at a particular audience (board games). • Generate, develop, model and communicate ideas through	<u>What did the Romans do for us?</u> • Investigate and analyse roads today and in Roman times. • Label and annotate parts of a road in cross section. • Design a cross section of a roman road. • Make a replica of a Roman road. • Select tools and construction materials to create a cross section of a roman road. • Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work. <u>Bright Sparks</u> • 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. • Through careful planning and organisation choose the tools	<u>Reach for the Stars</u> • Research features of Mars rovers. • Develop design criteria to inform the design of their Mars rover. • Plan a Mars rover design that is purposeful, functional and fit for purpose based on their research and own design criteria. • Select from and use a range of tools and equipment to create a Mars rover (saws, glue guns, wooden blocks, wooden doweling, wooden wheels, cardboard, scissors). • Strengthen, stiffen and reinforce the Mars rover using wood, cardboard and glue guns. • Understand and use mechanical systems in their Mars rovers to allow them to move (wooden doweling, wooden wheels, elastic band). • Evaluate their Mars rover against their own design criteria	<u>Wonders of Peru</u> • Understand and apply the principles of a healthy and varied diet. • Taste and evaluate a variety of foods common in Peru. • Select ingredients based on the Eatwell plate and foods common in Peruvian stir fries. • Select foods that complement the flavours of other foods selected. • To use knives safely and correctly to be able to chop, dice and cut food. • Prepare and cook a stir fry using a range of cooking techniques including chopping, frying and boiling. • Follow correct food hygiene rules. • Evaluate finished dish and reflect on how it could be further improved next time.

discussion and cross-sectional and exploded diagrams. • Select from and use a wide range of tools (scissors, glue) and equipment (cardboard) to perform practical tasks (board game). • Use skills to perform practical tasks (including cutting, shaping, joining and finishing) accurately. • Investigate and analyse a range of existing products. • Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work. • Understand how key events and individuals in D&T have helped shape the world (history of board games). <u>Splendid Shakespeare</u> • To select which materials and equipment will be needed. • To plan which costume they want to design.	that will support you in making your piece. • How did you do? Using the original design brief and questions how well does your finished product meet the criteria? Be reflective and critical. • Understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors]. <u>Mortimer Masterchefs</u> • Select healthy food items to create a menu plan. • To select foods in the correct proportion from the Eatwell plate to create a balanced meal. • Select foods that complement the flavours of other foods selected. • To use knives safely and correctly to be able to chop, dice and cut food. • Use vegetable peelers safely. • To use heating (cooking) to create meals.	and consider the views of others to improve their work. <u>Fantastic Fairgrounds</u> • Research features and mechanisms of fairground rides (carousel and ferris wheel). • Develop design criteria to inform the design of the fairground ride. • Plan a fairground ride design that is purposeful, functional and appealing to others based on their own design criteria. • Select from and use a wider range of tools and equipment to create fairground ride (elastic bands, wooden and plastic pulleys, saws, glue guns, wooden blocks, wooden doweling, wooden wheels, cardboard, scissors). • Strengthen, stiffen and reinforce your fairground ride using wood, cardboard and glue guns. • Understand and use mechanical systems in their products (pulleys / gears).	• Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed. • Learn about the weaving process used within traditional Peruvian clothing. • Weave paper practising the skills learnt about Peruvian weaving.
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• To design and make a costume fit for purpose (to wear for our outcome). • To use a running stitch to sew materials together. • To learn other stitches e.g., cross stitch. • To cut simple shapes for sewing onto our t-shirt. • To thread a needle. • To tie a knot. <u>Trust Me I am a Botanist</u> • To create a plant based healthy meal - falafel burgers. • To develop skills of weighing, mixing, frying, chopping, food hygiene. • To understand what a healthy diet is and alternatives to meat. • To understand where food comes from. • To follow a recipe. • To keep myself and others safe when frying and chopping.	• To adapt a recipe to include new ingredients to complement the existing ones. • To evaluate foods sold by high street chains for flavour, appeal and taste. • To use market research to improve their own menu. • To evaluate their own healthy menu based on their set criteria. • To make changes and suggestions for improvements to their menu based on their evaluation. • Understand and apply the principles of a healthy and varied diet. • Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques. • Understand seasonality and know where and how a variety of ingredients are grown, reared, caught and processed.	• Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.	
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