-				School – Steps in			
			ession of Skills in Design Technology				
Skill	Class 1 A	Class 1 B	Class 2 A	Class 2 B	Class 3	Class 4 A	Class 4 B
Developing, planning and communicating ideas.	Begin to use the lang making e.g. join, build Learn about planning make them better. Draw on their own ex generate ideas. Suggest ideas and ex going to do.	puage of designing and d, shape. g and adapting ideas to speriences to help xplain what they are p for what they intend card and paper. ideas applying	Generate ideas by and other people's Develop their desig discussion, observ modelling. Identify a purpose design and make. Identify simple des Make simple drawi Generate ideas for purpose and the us Identify a purpose a successful produ Plan the order of th Explore, develop a proposals by mode	drawing on their own experiences. gn ideas through ration, drawing and for what they intend to sign criteria. ings and label parts r an item, considering its ser/s. and establish criteria for act. heir work before starting.	Generate ideas, considering the purposes for which they are designing. Make labelled drawings from different views showing specific features. Develop a clear idea of what has to be done, planning how to use materials, equipment and processes, and suggesting alternative methods of making, if the first attempts fail. Evaluate products and identify criteria that can be used for their own designs.	Generate ideas thro identify a purpose for Draw up a specifical Develop a clear ide done, planning how equipment and prod alternative methods attempts fail. Use results of invest sources, including I design ideas. Communicate their labelled drawings. Develop a design st Explore, develop ar of their design prop ideas in a variety of Plan the order of the	bugh brainstorming and or their product. ation for their design. a of what has to be to use materials, cesses, and suggesting of making if the first stigations, information CT when developing ideas through detailed pecification. and communicate aspects osals by modelling their i ways.

Skill	Class 1 A	Class 1 B	Class 2 A	Class 2 B	Class 3	Class 4 A	Class 4 B
Working with tools, equipment, materials and components to make quality products (inc-food)	Learn to construct with Select tools and techn shape, assemble and Learn how to use a ra scissors, hole-punch, tools, rolling pins, pas Learn how an everyda dismantling. Begin to understand s techniques and proce preparation. Make their design usi techniques. With help measure, m shape a range of mat Assemble, join and co components together temporary methods e tape. Select and use appro vegetables, processe Use basic food handli and personal hygiene Use simple finishing t the appearance of the	niques needed to l join materials. ange of tools e.g. stapler, woodworking stry cutters. ay object works by some of the tools, esses involved in food ng appropriate nark out, cut and erials. ombine materials and using a variety of .g. glues or masking priate fruit and s and tools. ing, hygienic practices a.	garment. Use basic sewing tec Follow safe procedure hygiene. Choose and use appr techniques. Select tools and techn product. Work safely and accu simple tools Think about their idea progress and be willir helps improve their w	escribe them. and appropriately ombine materials in uct. abric to make a simple hniques. es for food safety and ropriate finishing niques for making their arately with a range of as as they make ng change things if this ork. c food preparation and ues strengthen and nee of their product	Select appropriate tools and techniques for making their product. Measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques. Join and combine materials and components accurately in temporary and permanent ways. Sew using a range of different stitches, weaves and knits. Measure, tape or pin, cut and join fabric with some accuracy. Use simple graphical communication techniques.	techniques. Measure and ma Use skills in usin equipment safely Weigh and meas ingredients, liqui Apply the rules fo other safe practic the use of ovens Cut and join with good-quality finis Assemble compored models. Construct product techniques. Make modification	sure accurately (time, dry ds). or basic food hygiene and ces e.g. hazards relating to accuracy to ensure a sh to the product. onents to make working cts using permanent joining ons as they go along. ch materials together to

Skill	Class 1 A	Class 1 B	Class 2 A	Class 2 B	Class 3	Class 4 A	Class 4 B
Evaluating processes and products	to use a different join Evaluate their product well it works in relation Evaluate their product developed, identifying possible changes the	e.g. making a decision ing method. et by discussing how on to the purpose. ets as they are g strengths and ey might make. et by asking questions	Evaluate against their Evaluate their product developed, identifying possible changes the Talk about their ideas and dislike about their Evaluate their product design criteria e.g. ho intended purpose. Disassemble and eva products.	ets as they are g strengths and y might make. s, saying what they like m. et against original ow well it meets its	Evaluate their work both during and at the end of the assignment. Evaluate their products carrying out appropriate tests.	design specification Evaluate it person from others. Evaluate their prod strengths and area carrying out appro Record their evalue with labels. Evaluate against th	ally and seek evaluation ducts, identifying as for development, and