D and T Assessment Statements

<u>Reception</u>

 I can safely use and explore a variety of materials, tools and techniques. 	
• I can experiment with colour, design, texture, form and function.	
• I can share my creations, explaining the process I have used.	

<u>Year 1</u> - I am beginning to...

Degie		
Desigi		
•	communicate my ideas through talking and drawing	
•	design purposeful, functional, appealing products.	
Make		
•	select from and use a range of tools and equipment to perform	
	practical tasks [e.g.cutting, joining and finishing]	
•	select from and use a range of materials [including construction	
	materials and ingredients].	
Evalua	te	
•	explore and evaluate a range of existing products	
•	evaluate their ideas and products against design criteria.	
Techn	ical Knowledge	
•	build structures, exploring how they can be made stronger and more	
	stable	
•	explore and use mechanisms [e.g. sliders] in their products.	
Cookir	ng and Nutrition	
•	use the basic principles of a healthy and varied diet to prepare	
	dishes	
•	understand where food comes from.	

<u>Year 2 - </u>I can ...

Design		
•	design purposeful, functional products for themselves and other users based on design criteria generate, develop, model and communicate their ideas through talking, drawing and creating templates and mock-ups	
Make		
	select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing] select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics.	
Evalua	te	
•	explore and evaluate a range of existing products	
•	evaluate their ideas and products against design criteria.	
Techni	cal Knowledge	
•	build structures, exploring how they can be made stronger, stiffer and more stable	
•	explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products.	
Cookin	g and Nutrition - Scones	
•	use the basic principles of a healthy and varied diet to prepare	
	dishes	
•	understand where food comes from.	

<u>Year 3 - I</u> am beginning to ...

Design	Design		
•	use criteria to design innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups generate, develop, model and communicate their ideas through discussion, annotated sketches and prototypes.		
Make			
•	select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately select from and use a wider range of materials and components, including laware linkages and increasion to their		
	including levers, linkages and ingredients, according to their functional properties and aesthetic qualities.		
Evalua			
•	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		
Techn	ical Knowledge		
•	apply their understanding of how to strengthen, stiffen and reinforce more complex structures understand and use mechanical systems in their products [for example, levers and linkages]		
Nutrit	tion - Healthy Sandwiches		
•	understand and apply the principles of a healthy and varied diet prepare and combine a variety of predominantly savoury dishes using a range of preparation techniques understand seasonality, and know where and how a variety of		
	ingredients are grown, reared, caught and processed.		

<u>Year 4 -</u> I am developing my ability to ...

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Design	n l	
•	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	
•	generate, develop, model and communicate their ideas through	
	discussion, annotated sketches, prototypes, pattern pieces.	
Make		
•	select from and use a wider range of tools and equipment to perform	
	practical tasks [for example, cutting, shaping, joining and finishing],	
	accurately	
•	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.	
Evalua	te	
•	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	
Techni	ical Knowledge	
•	apply their understanding of how to strengthen, stiffen and	
•	reinforce more complex structures	
•	understand and use electrical systems in their products [for	
_	example, series circuits incorporating switches, bulbs, buzzers and	
	motors]	
•	apply their understanding of computing to program, monitor and	
	control their products	
Cookin	ng and Nutrition	
•	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.	

<u>Year 5 - I</u> am improving my ability to ...

Desigr	1	
•	use criteria to design innovative, functional, appealing products that	
	are fit for purpose, aimed at particular individuals or groups	
•	generate, develop, model and communicate their ideas through	
	discussion, annotated sketches and exploded diagrams, prototypes	
	and computer-aided design.	
Make		
•	select from and use a wider range of tools and equipment to perform	
	practical tasks [for example, cutting, shaping, joining and finishing], accurately	
•	select from and use a wider range of materials and components,	
	including construction materials and ingredients, according to their	
	functional properties and aesthetic qualities.	
Evalua	te	
•	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 design and technology	
	have helped shape the world e.g., Fazlur Rahman Khan.	
Techn	ical Knowledge	
•	apply their understanding of how to strengthen, stiffen and	
	reinforce more complex structures	
•	understand and use mechanical systems in their products [for	
	example, cams]	
•	apply their understanding of computing to program, monitor and	
	control their products	
Cookin	g and Nutrition - Potato Cakes	
•	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.	

<u>Year 6 - I</u> am successfully able to ...

Desigr	1	
•	use criteria to design innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups generate, develop, model and communicate their ideas through discussion, annotated sketches and exploded diagrams, prototypes, pattern pieces and computer-aided design.	
Make		
•	select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately	
•	select from and use a wider range of materials and components,	
	including construction materials and textiles, according to their functional properties and aesthetic qualities.	
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Evalua		
•	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	
Techn	ical Knowledge	
•	apply their understanding of how to strengthen, stiffen and reinforce more complex structures	
•	understand and use mechanical systems in their products [for example, gears and pulleys]	
•	understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and	
	motors]	
•	apply their understanding of computing to program, monitor and control their products	