Ready to Progress Criteria Subject: DT

	Knowledge	Skills
EYFS	 Design: I can create my own designs. Evaluate: I can share and talk about my creations. 	 I can understand how to keep myself safe when using equipment. I can use a range of small tools, including scissors, paint brushes and cutlery.
Year 1	 Design: I can design purposeful, functional, appealing products for myself and other users based on design criteria. Evaluate: I can explore and evaluate a range of existing products Cooking and Nutrition: I understand where food comes from. 	 I can select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]. I can build structures, exploring how they can be made stronger, stiffer and more stable.
Year 2	 Design: I can generate, develop, model and communicate my ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology. Evaluate: I can evaluate my ideas and products against design criteria. Cooking and Nutrition: I can use the basic principles of a healthy and varied diet to prepare dishes. 	 I can select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics. I can explore, use and make mechanisms in my products.
Year 3	 Make: I can apply my understanding of how to strengthen, stiffen and reinforce more complex structures. Evaluate: I can begin to modify my original designs based on suitability for purpose. 	I can begin to use more complicated joins safely using equipment such as glue guns, junior hacksaws, hand drills and sanding equipment.
Year 4	 Make: I can understand and use mechanical systems in my products [for example, gears, pulleys, cams, levers and linkages]. Evaluate: I can investigate and analyse a range of existing products. Technical Knowledge: I can understand and use electrical systems in my products [for example, series circuits incorporating switches, bulbs, buzzers and motors]. Cooking and Nutrition: I can understand and apply the principles of a healthy and varied diet. 	I can build working mechanical systems using a variety of different equipment safely.
Year 5	 Design: I can 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. Make: I can apply my understanding of how to strengthen, stiffen and reinforce more complex structures. Evaluate: I can evaluate my ideas and products against my own design criteria and consider the views of others to improve my work. Cooking and Nutrition: I can prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques. 	I can select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately.
Year 6	 Design: I can generate, develop, model and communicate my ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design. Technical Knowledge: I can understand how key events and individuals in design and technology have helped shape the world. Cooking and Nutrition: I can understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed. 	 I can apply my understanding of computing to program, monitor and control my products. I can use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities.