

DESIGN TECHNOLOGY KNOWLEDGE PROGRESSION FROM YEAR R-6

EYFS	YEAR 1	YEAR 2	YEAR 3 & 4	YEAR 5 & 6
There are healthy and unhealthy foods.	A mechanism makes something move.	Flange, slot and tab are types of joins that can be used with cardboard or paper.	A hinge is a type of join which helps something open and close.	Cross stitch, running stitch, back stitch and hemming stitch are all types of stitches used in sewing.
Some food comes from the ground.	Levers and sliders are types of mechanism.	Freestanding means a structure that can stand up without a support.	Many products require an electrical circuit to work.	A series circuit needs a battery and can include a bulb, buzzer or motor.
Some food products are made by combining ingredients and cooking or chilling them.	Different products are designed for a certain user. Bread is made using flour.	When cutting with a knife, use a bridge hold. Ingredients can be mixed which will make a new or different taste.	A simple circuit can be attached to a product. Levers can be joined together using a linkage for movement. Different joins can create a stronger structure.	Potatoes, strawberries, onions and tomatoes can all be grown locally. Climate influences which crops thrive, which is why different foods are produced worldwide.
There are different tools to cut things.	Butter can be made by hand.	A smoothie is when fruit or vegetables are blended to make a liquid.	An A-frame is a type of support used in construction.	Recipes can be adapted depending on available produce.
There are different ways to join things.	Butter is a dairy product.	Different countries have different traditional foods.	There are lots of different types of bridges.	A lever is a simple mechanism used for lifting.
Products are made for a purpose.	Bread is cooked in the oven.	The bread eaten in Egypt is different to the bread traditionally in the UK because it is flat.	Isambard Kingdom Brunel is a famous engineer who designed bridges (and lots of other things).	A pulley is a rope over one or more wheels used to lift or move heavy objects.
There are famous designers.	Hygiene is important when preparing food.		Pneumatics uses gas or pressurised air to move things. Bread was eaten in Roman times. Yeast is a raising agent used when making bread. Weighing and measuring accurately is important when cooking. Sewing is a way of joining materials together. A running stitch is when the thread is sewn under and over along a line.	Leonardo Da Vinci is a famous artist and engineer.