Essential Knowledge Steps: Design & Technology

1	2	3	4
Nursery	Reception	Year 1	Year 2
To begin to understand the purpose of some different tools such as scissors and know how to use them safely. To name and use some materials and tools such as card, fabric, scissors. To begin to use senses to talk about materials and experiment with different materials. To cut, fold and join with support. To talk about what they like and dislike about what they have made. To show some understanding of good practices regarding eating and hygiene. (hand washing, rolling sleeves up, wearing an apron).	To begin to think about and talk about own design, including purpose. To begin to choose appropriate resources and tools to create a desired effect. To name and use materials eg. fabric, cardboard, paper, bubble wrap, plastic. To use basic techniques such as cutting and folding with a little support. To begin to explain why they like or dislike parts of their model and how it might be improved. To name some healthy foods. To explain the importance of brushing teeth. To prepare simple food with guidance.	To design a product for themselves or others following design criteria. To select tools and materials to cut, shape, join and finish and know why they are using them. To explore joining techniques to create a strong cross structure. Make a simple mechanism ie. a slider. To assess their work against a given success criteria with support. To know that food comes from plants or animals. To know we should eat at least five daily portions of fruit & vegetables. To use techniques such as cutting to prepare simple food with some adult support, including the claw knife technique on soft foods.	To design purposeful, functional and appealing products for self and other users based on design criteria, and explain reasons for choice of materials. To explore joining techniques to create a strong frame structure. To build structures exploring how they can be made stronger and more stable. To explore and use a mechanism ie. a lever, in a product. To evaluate what they would do differently next time and why. To assess work against design criteria. To name and sort foods into five groups in the Eatwell Plate. To use techniques such as cutting, peeling and grating with growing independence, including a bridge technique on harder foods.

5 essential ingredients to knowing and remembering more				
LEARNING THAT STICKS IS...				
emotionally engaging	hands-on and practical	social	scaffolded	repetitive