

Essence of subject: Design and make for a purpose  
 Fluency: DESIGN, MAKE, EVALUATE  
 Themes: Textiles, Food, Structures and Mechanisms

	Assessment progression	Autumn	Spring	Summer
Y1	<p>I use my own ideas to make something</p> <p>I describe how something works</p> <p>I make a product that moves</p> <p>I make my product stronger</p> <p>I explain to someone else how I made my product</p> <p>I choose appropriate resources and tools</p> <p>I make a simple plan before making</p>	<p><b>Design, make and evaluate a vessel that floats</b></p> <p>Suggested curriculum link: History (Grace Darling)            Science – floating and sinking)</p>	<p><b>Design, make and evaluate a puppet (Textiles)</b></p> <p>Suggested curriculum link: History (toys over time)</p>	<p><b>Design, make and evaluate a healthy snack</b></p> <p>Use the basic principles of a healthy and varied diet to prepare a snack</p> <p>Understand where food comes from</p> <p>Suggested curriculum link (Science- Humans)</p>
Y2	<p>I think of an idea and plan what to do next</p> <p>I choose tools and materials and explain why I have chosen them</p> <p>I join materials and components in different ways</p> <p>I explain what went well with my work</p> <p>I explain why I have chosen specific textiles</p> <p>I measure materials to use in a model or structure</p> <p>I describe the ingredients I am using</p>	<p><b>Design, make and evaluate a healthy lunch</b></p> <p>Use the basic principles of a healthy and varied diet to prepare a snack</p> <p>Understand where food comes from</p> <p>Suggested curriculum link (Science)</p>	<p><b>Design, make and evaluate a moon buggies</b></p> <p>Technical knowledge: explore and use mechanisms (wheels and axles)</p> <p>Suggested curriculum link (History)</p>	<p><b>Design, make and evaluate a bridge</b></p> <p>Technical knowledge: build structures, exploring how they can be made stronger, stiffer and more stable</p> <p>Suggested curriculum link (Geography – Newcastle)</p>
Y3	<p>I prove that my design meets some criteria</p> <p>I follow a step by step plan choosing the right equipment and materials</p> <p>I design a product and make sure it looks attractive</p> <p>I chose a material for both its suitability and appearance</p> <p>I select the most appropriate tools and techniques for a given task</p> <p>I make a product which uses both electrical and mechanical components</p> <p>I work accurately to measure, make cuts and make holes</p> <p>I describe how food ingredients come together</p>	<p><b>Design, make and evaluate a bookmark (Textiles)</b></p> <p>Sewing</p> <p>Weaving</p> <p>Finger knitting</p>	<p><b>Design, make and evaluate a product that lights up</b></p> <p>Technical knowledge: understand and use electrical systems in their products e.g. circuits using bulbs.</p> <p>Suggested curriculum link: Science - list</p>	<p><b>Design, make and evaluate a sandwich</b></p> <p>Understand and apply the principles of a healthy and varied diet</p> <p>Prepare and cook a savoury dish using a range of cooking techniques</p> <p>Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed</p> <p>Suggested curriculum link (from farm to fork)</p>
Y4	<p>I use ideas from other people when I am designing</p> <p>I produce a plan and explain it</p> <p>I evaluate and suggest improvements for my designs</p> <p>I evaluate how I have improved my original design</p> <p>I present a product in an interesting way</p> <p>I measure accurately</p> <p>I perseveres an adapt my work when my original ideas do not work</p> <p>I know how to be hygienic and safe when using food</p>	<p><b>Design, make and evaluate an ice lolly product</b></p> <p>Understand and apply the principles of a healthy and varied diet</p> <p>Suggested curriculum link (Science / changes of state)</p>	<p><b>Design, make and evaluate a product that uses a switch and buzzer</b></p> <p>Technical knowledge: understand and use electrical systems in their products e.g. circuits using switches and buzzers</p> <p>Suggested curriculum link: Science / electricity</p>	<p><b>Design and make an Olympic flag ( Textiles)</b></p> <p>Printing</p> <p>Sewing</p> <p>Suggested curriculum link: History</p>

Y5	<p>I come up with a range of ideas after collecting information from different sources</p> <p>I produce a detailed step by step plan</p> <p>I suggest alternative plans; outlining the positive features and draw backs</p> <p>I explain how a product will appeal to a specific audience</p> <p>I evaluate appearance and function against original criteria</p> <p>I use a range of tools and equipment competently</p> <p>I make a prototype before making a final version</p> <p>I show I can be both hygienic and safe in the kitchen</p>	<p><b>Design, make and evaluate a product using a pulley</b></p> <p>Technical knowledge: understand and use mechanical systems in their products (pulleys)</p> <p>Suggested curriculum link: History / mineshafts</p>	<p><b>Design, make and evaluate a product to apply their understanding of computing to program.</b> Monitor and control products</p>	<p><b>Design, make and evaluate a pizza</b></p> <p>Understand and apply the principles of a healthy and varied diet</p> <p>Prepare and cook a savoury dish using a range of cooking techniques</p> <p>Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed</p>
Y6	<p>I use market research to inform my plans and ideas</p> <p>I follow and refine my plans</p> <p>I justify my plans in a convincing way</p> <p>I show that I consider culture and society in my plans and designs</p> <p>I show I can test and evaluate my products</p> <p>I explain how products should be stored and give reasons</p> <p>I work within a budget</p> <p>I evaluate my product against criteria</p>	<p><b>Design, make and evaluate a product for a Christmas gift</b></p> <p>Technical knowledge</p> <p>Understand and use mechanical systems such as gears, cams, leavers and linkages</p>		<p><b>Design and make a range of products for a healthy tuck-shop</b></p> <p>Understand and apply the principles of a healthy and varied diet</p> <p>Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed</p>

**Key Questions: What is the problem? How could it be solved? What resources and equipment do I need? Is my product fit for purpose? How could it be improved?**