**BOSTON WEST ACADEMY** 

## DT KNOWLEDGE PROGRESSION OVERVIEW

Y1-Y6



DT Year 1

Throughout the year children will gain knowledge on how to design products that have a clear purpose and intended user. They will know how to make products, refining the design as work progresses. They will know how to cut, peel or grate ingredients safely and hygienically. Children will know how to measure and weigh using measuring scales and electronic scales. They will know how to assemble and cook ingredients.

Term 1/2	Prior Learning:	Next	Steps:
Mechanical unit			hanical unit
•	Children will know how to construct with a purpose in mind, using a variety of resources. Children will know how to explore different materials freely, in order to develop their ideas about how to use them and what to make. Children will know how to develop their own ideas and then decide which materials to use to express them. Children will know how to use a range of	Mec Child and a Unit Strue Child towe Child addi	hanical unit Iren will know how to use levers, sliders, wheels axles 2A Vehicles ctures unit Iren will know about the structure of the Eiffel er and Gustave Eiffel. Iren will know about strengthening structures by ng triangles to strengthen corners. Iren will know how to build a strong stable
Term 3/4 Food Children will know how to follow instructions given one step at a time. Children will know how to spread soft ingredients with a butter knife. Children will know how to mix, whisk, rub and knead Children will know how to crush soft fruit with a potato masher or fork.	Children will know how to use a range of small tools, including scissors, paintbrushes and cutlery.	Chilc supp Chilc Chilc food	I unit Iren will know how to follow simple instructions orted by an adult. Iren will know how to use a peeler with support. Iren will know how to use a grater to grate soft s such as cheese and cucumber. Iren will know how to use a table knife safely.
Term 5/6 Textiles unit Children know how to sew with a big needle Children will know how to sew onto binka using a running stitch. Children will know how to thread through holes Children will know how to attach a bead or sequin using a running stitch.		Child the s Child a rur Child	iles unit Iren will know how to thread smaller needles with support of a needle threader Iren will know how to use smaller needles to sew aning stitch and cross stitch on felt. Iren will know how to attach beads, felt, sequins buttons to add finer details
Throughout each unit the design, make, evaluate process should be for	ollowed.		
Design	Make		Evaluate
	Children will know how to choose appropria	ately	Children will know how to evaluate their ideas

Children will know how to design products for a reason. Children will be able to tell people about their ideas.	from a variety of equipment and materials to meet a design brief.	and their final piece.	
Vocabulary			
design equipment evaluate Levers sliders Needle binka thread running stitch	structure Instructions ingredients	mix whisk rub knead	
DT Year 2			
products, refining the design as work progresses. They will know mark out to the nearest centimetre. They will know how to de and curling along with a range of joining techniques such as glu using levers, wheels and winding mechanisms. Children will know understand where food comes from.	monstrate a range of cutting and shaping tec uing, hinges or combining materials to streng	hniques such as tearing, cutting and folding then. They will know how to create products	
Term 1/2	Prior Learning:	Next Steps:	
Mechanical unit Children will know how to use levers, sliders, wheels and axles Unit 2A Vehicles	Mechanical unit Children will know how to use levers and sliders	Mechanisms unit (use moving monsters unit 3c for guidance) Children will know how to assemble simple pneumatic systems Children will know ways of using pneumatic systems in conjunction with simple levers to control movement	
Term 3/4 Structures unit Children will know about the structure of the Eiffel tower and Gustave Eiffel. Children will know about strengthening structures by adding triangles to strengthen corners. Children will know how to build a strong stable structure.	Structures unit Children will know strategies to build a strong structure Homes – Unit 1D Children will know how to build a shelter OL link	Structures unit Children will know how to build a more complex structure – reinforced Roman fort Children will know how to build a lean to shelter OL Children will know how to make a shelter using natural resources – celtic round house OL	
Term 5/6 Food unit Children will know how to follow simple instructions supported by an adult. Children will know how to use a peeler with support. Children will know how to use a grater to grate soft foods such as cheese and cucumber. Children will know how to use a table knife safely.	Food unit Children will know where certain food comes from. Children will know how to follow instructions given one step at a time. Children will know how to spread soft ingredients with a butter knife. Children will know how to mix, whisk, rub and knead Children will know how to crush soft fruit with a potato masher or fork.	Food unit Children will know how to follow simple recipes with guidance from an adult Children will know how to use a knife to cut medium resistance food using a claw grip Children will know how to use a swivel peeler with adult supervision Children will know how to grate firmer foods such as carrots and apples	

-	ut each unit the design, ma	ke, evaluate proces	ss should be fo		
Design				Make	Evaluate
Children w	vill know how to design pro	ducts for a reason.		Children will know how to choose appropriately	Children will know how to evaluate their ideas
				from a variety of equipment and materials to	and their final piece.
Children will be able to tell people about their ideas.			meet a design brief.		
					Children will know how to take steps to improve
					their product.
Vocabula	iry			•	
Desian	and the second set	Churchter			
Design	evaluate product	Structure	strengthen	Levers sliders wheels axles G	rate peel
DT Year 3	3				
		l gain knowledge	e on how to d	esign products with a purpose by identifying	opportunities to design. They will know how
Through	out the year children wil				opportunities to design. They will know how refine work and techniques as work
Througho to make	but the year children wil products by working effi	ciently such as b	y carefully se	electing materials. Children will know how to	refine work and techniques as work
Througho to make   progresse	out the year children wil products by working effi es, continually evaluatin	ciently such as b g the product de	y carefully se sign. They wi		refine work and techniques as work rcuit. Children will know how to choose
Througho to make progresse suitable t	out the year children wil products by working effi es, continually evaluatin techniques to construct	ciently such as b g the product de products or to re	y carefully se sign. They wi pair items. Th	electing materials. Children will know how to ill know how to create a series and parallel ci	refine work and techniques as work rcuit. Children will know how to choose sing suitable techniques. Children will know
Througho to make progresse suitable t and apply	but the year children wil products by working effi es, continually evaluatin techniques to construct y the principles of a heal	ciently such as b g the product de products or to re thy and varied di	y carefully se sign. They wi pair items. Tl iet. They will	electing materials. Children will know how to Il know how to create a series and parallel ci hey will know how to strengthen materials u	refine work and techniques as work rcuit. Children will know how to choose sing suitable techniques. Children will know es using a range of cooking techniques.
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Througho to make progresse suitable t and apply Children Term 1/2 Food unit Children w	but the year children wil products by working effi es, continually evaluatin techniques to construct y the principles of a heal will know about seasona	ciently such as by g the product des products or to re thy and varied di ality and know ho	y carefully se sign. They wi pair items. Th iet. They will ow and wher	electing materials. Children will know how to ill know how to create a series and parallel ci hey will know how to strengthen materials us know how to prepare and cook savoury dish e a variety of ingredients are grown, reared, Prior Learning: Food unit Children will know how to follow simple	refine work and techniques as work rcuit. Children will know how to choose sing suitable techniques. Children will know es using a range of cooking techniques. caught and processed. Next Steps: Food unit Children will know how to follow simple recipes
Througho to make progresses suitable t and apply Children v Food unit Children w an adult	out the year children wil products by working effi es, continually evaluatin techniques to construct y the principles of a heal will know about seasona	ciently such as by g the product des products or to re thy and varied di ality and know ho ple recipes with gu	y carefully se sign. They wi pair items. Th iet. They will ow and wher idance from	electing materials. Children will know how to ill know how to create a series and parallel ci- hey will know how to strengthen materials us know how to prepare and cook savoury dish e a variety of ingredients are grown, reared, Prior Learning: Food unit Children will know how to follow simple instructions supported by an adult.	refine work and techniques as work rcuit. Children will know how to choose sing suitable techniques. Children will know es using a range of cooking techniques. caught and processed. Next Steps: Food unit Children will know how to follow simple recipes with guidance from an adult
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Througho to make p progresse suitable t and apply Children m Term 1/2 Food unit Children w an adult Children w using a cla Children w Children w apples Textiles un Children w of a needle	but the year children will products by working effi- es, continually evaluating techniques to construct of y the principles of a heal will know how to follow simp will know how to use a knife will know how to use a swive will know how to use a swive	ciently such as by g the product des products or to re- thy and varied di ality and know ho ble recipes with gu to cut medium res el peeler with adult er foods such as car aller needles with t	y carefully se sign. They wi pair items. They will ow and where idance from sistance food t supervision rrots and the support	electing materials. Children will know how to ill know how to create a series and parallel ci- hey will know how to strengthen materials us know how to prepare and cook savoury dish e a variety of ingredients are grown, reared, Prior Learning: Food unit Children will know how to follow simple instructions supported by an adult. Children will know how to use a peeler with support. Children will know how to use a grater to grate soft foods such as cheese and cucumber. Children will know how to use a table knife safely.	refine work and techniques as work rcuit. Children will know how to choose sing suitable techniques. Children will know es using a range of cooking techniques. caught and processed. Next Steps: Food unit Children will know how to follow simple recipes with guidance from an adult Children will know how to use a knife safely and cut medium resistance food using a claw grip and a bridge grip Children will know how to use a hand whisk Children will know how to snip with kitchen scissors (herbs, spring onions, lettuce and cabbage) with control

Children will know how to attach beads, felt, sequins and buttons to add finer details	Children will know how to thread through holes. Children will know how to attach a bead or sequin using a running stitch.	Children will know how to attach sequins, beads and buttons with running and joining stitches Children will know how to sew a blanket stitch
Term 3/4 Mechanisms unit (use moving monsters unit 3c for guidance) Children will know how to assemble simple pneumatic systems Children will know ways of using pneumatic systems in conjunction with simple levers to control movement Electrical (Science x curricular link) Children will know how to create a series circuit, parallel circuit and add an electrical system with either a bulb, buzzer or motor to a product (in science learning time)	Mechanical unitChildren will know how to use levers, sliders, wheels and axles Unit 2A VehiclesElectrical First unitFood unit Children will know how to follow simple instructions supported by an adult. Children will know how to use a peeler with support. Children will know how to use a grater to grate soft foods such as cheese and cucumber. Children will know how to use a table knife safely.	Mechanical unit – Use unit 5c for reference (Link to local history creating Mayflower boats bobbing along the sea cam toys)Children know that many toys have mechanisms to allow moving parts Children know the purpose of cogs, levers, pullys and cams Children know that different shaped cams 
Term 5/6 Structures unit Children will know how to build a more complex structure – reinforced Roman fort (History x curricular link) Children will know how to build a lean to shelter OL link Children will know how to make a shelter using natural resources – celtic round house OL Link	Structures unit Children will know about the structure of the Eiffel tower and Gustave Eiffel. Children will know about strengthening structures by adding triangles to strengthen corners. Children will know how to build a strong stable structure.	Structures unit Children will know how to design and make a water collecting devise (History x curricular link Egyptian Shaduf)

Throughout each unit the design, make, evaluate process should be followed.				
Design	Make	Evaluate		
Children will know how to research with guidance, to inform the design of a functional and appealing product. Children will know how to generate, develop, model and communicate their ideas through discussions and annotated sketches.	Children will know how to select from a wide range of suitable materials and equipment, whilst making their product.	Children will know how to investigate and analyse a range of existing products to inform their designs. Children will know how to use a design brief to evaluate a product and their own product.		
Vocabulary				
research functional appealing product annotated Me	chanism pneumatic system assemble leve ning/cross stitch attach Clove hitch knot	ers Circuit parallel bulb buzzer motor		
DT Year 4				
Throughout the year children will gain knowledge on how to design products with a purpose by identifying opportunities to design. They will know how to make products by working efficiently such as by carefully selecting materials. Children will know how to refine work and techniques as work progresses, continually evaluating the product design. They will know how to create a series and parallel circuit. Children will know how to choose suitable techniques to construct products or to repair items. They will know how to strengthen materials using suitable techniques. Children will know and apply the principles of a healthy and varied diet. They will know how to prepare and cook savoury dishes using a range of cooking techniques. Children will know how and where a variety of ingredients are grown, reared, caught and processed.				
Term 1/2	Prior Learning:	Next Steps:		
Structures unit	Structures unit	Structures unit		
Children will know how to design and make a water collecting devise (History x curricular link Egyptian Shaduf)	Children will know how to build a more complex structure – reinforced Roman fort (History x curricular link) Children will know how to build a lean to shelter OL link Children will know how to make a shelter using natural resources – celtic round house OL Link	Children know how to reinforce a beam to improve it's strength Children know how to build a truss bridge structure (use doweling for final bridge, spaghetti, straws for mock ups) Children know about the influence of Isambard Kingdom Brunel (History Victorians x curricular link) Children know how to add an electrical and mechanical system to a product Children know how to construct circuits with switches and other innovative combinations of electronics		

ecifications for the torch by considering who will use it and the nditions under which it might be used. The children also consider w the torch can be controlled by designing and making their own <i>i</i> tch.		
rm 5/6 extiles unit ildren will know how to use smaller needles to attach materials ildren will know how to attach sequins, beads and buttons with nning and joining stitches ildren will know how to sew a blanket stitch od unit ildren will know how to follow simple recipes with guidance from adult ildren will know how to use a knife safely and cut medium sistance food using a claw grip and a bridge grip ildren will know how to use a hand whisk ildren will know how to snip with kitchen scissors (herbs, spring ions, lettuce and cabbage) with control	Textiles unit Children will know how to thread smaller needles with the support of a needle threader Children will know how to use smaller needles to sew a running stitch and cross stitch on felt. Children will know how to attach beads, felt, sequins and buttons to add finer details Food unit Children will know how to follow simple recipes with guidance from an adult Children will know how to use a knife to cut medium resistance food using a claw grip Children will know how to use a swivel peeler with adult supervision Children will know how to grate firmer foods such as carrots and apples	Textiles unit Children know when to use and apply a range of different stitching techniques previously learnt Children know how to sew a back stitch Children know how to create objects that employ a seam allowance (such as a bag) Children know how to join textiles with a combination of stitching techniques such as back stitch for seams and running stitch to add decoration Food unit Children know how to follow simple instructions independently Children know how to cut high resistance food with a vegetable knife using the claw grip Children know how to thread vegetables onto a kebab stick safely Children know how to fold ingredient together carefully

Design	Make	Evaluate
Children will know how to research to inform the design of a functional and appealing product. Children will know how to generate, develop, model and communicate their ideas through discussions and annotated sketches. Children will know how to create step by step designs.	Children will know how to select from a wide range of suitable materials and equipment, whilst making their product Children will know how to make a product to a good standard, adapting and making improvements	Children will know how to investigate and analyse a range of existing products to inform their designs. Children will know how to use a design brief to evaluate a product and their own product. Children know how key civilisations through history have shaped the world
Vocabulary functional appealing product Generate model annotated adapt improvements analy Attach blanket stitch claw grip bridge grip specific g	5	

## DT Year 5

Throughout the year children will gain knowledge on how to design with the user in mind, motivated by the service a product will offer. Children will make products through stages of prototypes, making continual refinements. Children will know that products are expected to have a high quality finish, using art skills where appropriate. Children will know how to use prototypes, cross sectional drawings to represent designs. Children will know how to cut materials with precision and refine the finish with appropriate tools. Children will show an understanding of the qualities of materials to choose appropriate tools to cut and shape. Children will know a range of practical skills to create products. Children will know and apply the principles of a healthy and varied diet. They will know how to prepare and cook savoury dishes using a range of cooking techniques. Children will know about seasonality and know how and where a variety of ingredients are grown, reared, caught and processed.

Term 1/2 Mechanical unit – Use unit 5c for Children know that many toys have mechanisms to allow moving parts Children know the purpose of cogs, levers, pulleys and cams Children know that different shaped cams produce a different movement	Prior Learning: Mechanisms unit (use moving monsters unit 3c for guidance) Children will know how to assemble simple pneumatic systems Children will know ways of using pneumatic systems in conjunction with simple levers to control movement	Next Steps: Electrical and Mechanical unit – refer to Unit 6c Fairground/WW1 spotlights) Children know how to add an electrical and mechanical system to a product Children know how to construct circuits with switches and other innovative combinations of electronics
Term 3/4 Structures unit Children know how to reinforce a beam to improve it's strength Children know how to build a truss bridge structure (use doweling for final bridge, spaghetti, straws for mock ups) Children know about the influence of Isambard Kingdom Brunel (History Victorians x curricular link) Textiles unit Children know when to use and apply a range of different stitching techniques previously learnt Children know how to sew a back stitch Children know how to create objects that employ a seam allowance (such as a bag) Children know how to join textiles with a combination of stitching techniques such as back stitch for seams and running stitch to add decoration	Structures unit Children will know how to design and make a water collecting devise (History x curricular link Egyptian Shaduf) Textiles unit Children will know how to use smaller needles to attach materials Children will know how to attach sequins, beads and buttons with running and joining stitches Children will know how to sew a blanket stitch	Structures unit Children will know how to build a more complex structure – reinforced Roman fort (History x curricular link) Children will know how to build a lean to shelter OL link Children will know how to make a shelter using natural resources – celtic round house OL Link
Term 5/6 Food unit Children know how to follow simple instructions independently	Food unit Children will know how to follow simple recipes with guidance from an adult	Food unit Children know how to make modifications to simple recipes independently

Children know how to cut high resistance food with a vegetable knife using the claw grip Children know how to thread vegetables onto a kebab stick safely Children know how to fold ingredients together carefully	Children will know how to use a knife safely and cut medium resistance food using a claw grip and a bridge grip Children will know how to use a hand whisk Children will know how to snip with kitchen scissors (herbs, spring onions, lettuce and cabbage) with control	using the Children ribbons Children	know how to cut high resistance food from whole e bridge grip know how to use a swivel peeler to create food know how to use the zesting part of a grater urricular MFL food)
Throughout each unit the design, make, evaluate process should be	followed.	•	
Design	Make		Evaluate
Children know how to research information about a range of products Children know how to use accurate drawings, step by step instructions, cross sectional drawings and prototypes to communicate and develop ideas	Children know how to select from a wide of suitable materials and equipment whi making their products. Children know that their products need made to a high standard. Children know how to adapt and make improvements to their design	ilst	Children know how to follow simple instructions independently Children know key individuals and events which have shaped the world
Vocabularyaccuratecross sectionalprototypeadaptReinforcebeamgranny knotreef knotclove hitchBack stitchseam allowanceemployclogsleverspull	·		

## DT Year 6

Throughout the year children will gain knowledge on how to design with a purpose by identifying opportunities to design. Children will know how to design products by working efficiently, refine work and techniques as work progresses whilst continually evaluating the product design. Children will extend their knowledge of series and parallel circuits. They will know how to choose suitable techniques to construct products or repair items including strengthening materials using suitable techniques. Children will know and apply the principles of a healthy and varied diet. They will know how to prepare and cook savoury dishes using a range of cooking techniques. Children will know about seasonality and know how and where a variety of ingredients are grown, reared, caught and processed.

ingredients are grown, reared, caught and processed.				
Term 1/2	Prior Learning:	Next Steps:		
Structures - WW2 Shelters	Food unit	National curriculum in England: design and		
Design/Make/Evaluate	Children know how to follow simple	technology programmes of study - GOV.UK		
Children know how to research information on products	instructions independently	(www.gov.uk)		
Children know how to use accurate drawings / step by step / cross	Children know how to cut high resistance food			
sectional drawings / prototypes to communicate and develop ideas	with a vegetable knife using the claw grip	See KS3		
Children know how to select, from a wide range of suitable	Children know how to thread vegetables onto a			
materials and equipment, whilst making my product to a high	kebab stick safely			
standard	Children know how to fold ingredients together			
Children know how to adapt their design and make improvements	carefully			
Children know how to evaluate ideas and against a design brief,				
whilst considering others opinions	Structures unit			
Children know key individuals / events that have shaped the world.	Children know how to reinforce a beam to			
	improve it's strength			
	Children know how to build a truss bridge			
Food unit	structure (use doweling for final bridge,			
Children know how to use a swivel peeler to create food ribbons	spaghetti, straws for mock ups)			
Children know how to use the zesting part of a grater	Children know about the influence of Isambard			
	Kingdom Brunel (History Victorians x curricular			
	link)			
Term 3/4				
Term 5/6	Mechanical unit – Use unit 5c for reference			
Electrical and Mechanical unit – refer to Unit 6c Fairground/WW	(Link to local history creating Mayflower boats			
spotlights/ Christmas badge	bobbing along the sea cam toys)			
Children know how to add an electrical and mechanical system to a	Children know that many toys have			
product	mechanisms to allow moving parts			
Children know how to construct circuits with switches and other	Children know the purpose of cogs, levers,			
innovative combinations of electronics	pullys and cams			
	Children know that different shaped cams			

<b>Food</b> Children know how to make modifications to simple recipes independently Children know how to cut high resistance food from whole using the bridge grip (Cross curricular MFL food French onion soup)	produce a different movement Electrical unit Unit 4c Torches	
Throughout each unit the design, make, evaluate process should be for	llowed.	
Design	Make	Evaluate
Children know how to research information on products Children know how to use accurate drawings / step by step / cross sectional drawings / prototypes to communicate and develop ideas	Children know how to select, from a wide range of suitable materials and equipment, whilst making my product to a high standard Children know how to adapt their design and make improvements	Children know how to evaluate ideas and against a design brief, whilst considering others opinions Children know key individuals / events that have shaped the world.
Vocabulary		
modify accurate cross sectional drawings prototype bridge grip zesting food ribbons mechanical system Circuits (science link) electronics		