

Year 1	Year 2	Year 3
DT	DT	DT
<ul style="list-style-type: none"> • I can use my own ideas to make something • I can describe how something works • I can cut food safely • I can make a product which moves • I can make my model stronger • I can explain to someone else how I want to make my model • I can choose appropriate resources and tools • I can make a simple plan before making 	<ul style="list-style-type: none"> • I can think of an idea and plan what to do next • I can choose tools and materials and explain why I have chosen them • I can join materials and components in different ways • I can explain what went well with my work • I can explain why I have chosen specific textiles • I can measure materials to use in a model or structure • I can describe the ingredients I am using 	<ul style="list-style-type: none"> • I can prove that my design meets some set criteria • I can follow a step-by-step plan, choosing the right equipment and materials • I can design a product and make sure that it looks attractive • I can choose a textile for both its suitability and its appearance • I can select the most appropriate tools and techniques for a given task • I can work accurately to measure, make cuts and make holes • I can describe how food ingredients come together
<p>0-4 – working towards 5+ - at</p>	<p>0-4 – working towards 5+ - at</p>	<p>0-4 – working towards 5+ - at</p>

Year 4	Year 5	Year 6
DT	DT	DT
<ul style="list-style-type: none"> • I can use ideas from other people when I am designing. • I can produce a plan and explain it. • I can evaluate and suggest improvements for my designs. • I can evaluate products for both their purposes and appearances. • I can explain how I have improved my original design. • I can present a product in an interesting way. • I can measure accurately. • I can persevere and adapt my work when my original ideas do not work. • I know how to be both hygienic and safe when using food. 	<ul style="list-style-type: none"> • I can come up with a range of ideas after collecting information from different sources. • I can produce a detailed, step-by-step plan. • I can suggest alternative plans; outlining the positive features and draw backs. • I can explain how a product will appeal to a specific audience. • I can evaluate appearance and function against original criteria. • I can use a range of tools and equipment competently. • I can make a prototype before making a final version. • I show that I can be both hygienic and safe in the kitchen. 	<ul style="list-style-type: none"> • I can use market research to inform my plans and ideas. • I can follow and refine my plans. • I can justify my plans in a convincing way. • I can show that I consider culture and society in my plans and designs. • I show that I can test and evaluate my products. • I can explain how products should be stored and give reasons. • I can work within a budget. • I can evaluate my product against clear criteria.
<p align="center">0-5 – working towards 6+ - at</p>	<p align="center">0-4 – working towards 5+ - at</p>	<p align="center">0-4 – working towards 5+ - at</p>

