**DT Skills and Knowledge Progressions for Year 3**

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| Objective | | Topic covered in | Pupils Working Towards Expectations | Pupils Exceeding Expectations |
| Designing | * I can generate realistic ideas through discussions which focus on the purpose of the product * I can develop ideas through the investigation and analysis of existing products * I can use annotated sketches to model and communicate ideas |  |  |  |
| Making | * I can measure, cut, score and assemble with some accuracy * I can select from and use a wider range of resources and tools safely to cut, shape, join or finish my work, explaining my choices. * I can select and use a wider range of materials and components e.g. construction, textile materials |  |  |  |
| Technical Knowledge | * I can apply my understanding of how to strengthen, stiffen and reinforce my product * I can begin to understand and use mechanical systems in my work e.g. gears, pulleys * I can include a simple mechanism that produces one outcome e.g. a lever creating forwards and backwards movement * I know and can use most technical vocabulary relevant to the project * I can use different finishing techniques on my product avoiding over-embellishment, using a range of equipment including ICT |  |  |  |
| Evaluating | * I can evaluate my ideas throughout and my final product against original design criteria e.g how well it meets its intended purpose * I can consider the views of others to improve my work e.g. peer critique |  |  |  |
| Food | * I understand and can use basic principles of a healthy and varied diet to prepare predominantly savoury dishes * I can use simple utensils and equipment to mix, grate, slice, chop safely * I can understand basic food handling, hygiene practices and personal hygiene |  |  |  |