**DT Skills and Knowledge Progressions for Year 4**

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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 needs of the user and the purpose of the product * I can develop ideas through the investigation and analysis of existing products * I can evaluate products and identify criteria that can be used for my own design * I can use annotated sketches and prototypes to model and communicate ideas e.g CAD ( computer aided design) |  |  |  |
| Making | * I can develop a clear idea of what has to be done, planning how to use materials, equipment and processes and suggesting alternative methods of making, if the first attempts fail * I can select appropriate tools and techniques for making my product according to their functional properties and aesthetic qualities * I can measure, mark out, cut and shape a wider range of materials e.g. construction, textile materials |  |  |  |
| Technical Knowledge | * I can include a simple mechanism that produces one outcome e.g a moving lever * I can join and combine materials and components accurately in temporary and permanent ways e.g taping, sewing or pinning with some accuracy * I know and can use technical vocabulary relevant to the project |  |  |  |
| Evaluating | * I can evaluate my ideas throughout and my final product against original design criteria e.g carrying out appropriate tests * 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 * I can describe how food ingredients come togther |  |  |  |