

Subject Specific-Skills: Age-related expectations in Design Technology

Year	Practical Skills	Making	Design Skills (Planning, Evaluating)
1	To be able to: <ul style="list-style-type: none"> • Cut food safely • Cut materials safely, using the tools provided. 	To be able to: <ul style="list-style-type: none"> • Make a product which moves • Make my model stronger 	To be able to: <ul style="list-style-type: none"> • Use my own ideas to make something. • Explain how I want to make my product • Choose appropriate resources and tools. • Make a simple plan before making • Describe how something works
2	To be able to: <ul style="list-style-type: none"> • Measure, weigh using measuring cups or electronic scales. • Measure materials to use in a model or structure. • Use different cutting, shaping techniques. 	To be able to: <ul style="list-style-type: none"> • Join materials and components in different ways. 	To be able to: <ul style="list-style-type: none"> • Think of an idea and plan what to do next. • Choose tools and materials and explain why I have chosen them. • Describe the ingredients I am using. • Explain what went well with my work.
3	To be able to: <ul style="list-style-type: none"> • Work accurately to measure, make cuts and make holes. • Describe how food ingredients come together. 	To be able to: <ul style="list-style-type: none"> • Select the most appropriate tools for a given task • Make a product which uses both electrical and mechanical components. 	To be able to: <ul style="list-style-type: none"> • Design a product and make sure that it looks attractive. • Follow a step-by-step plan, choosing the right equipment and materials. • Choose a textile for both its' suitability and appearance. • Prove that my design meets set criteria.
4	To be able to: <ul style="list-style-type: none"> • Measure and cut accurately • Apply appropriate cutting and shaping techniques. • Know how to be hygienic and safe when using food. 	To be able to: <ul style="list-style-type: none"> • Explain how I have improved my original design • Present a product in an interesting way • Persevere and adapt my work when my original ideas do not work. 	To be able to: <ul style="list-style-type: none"> • Use ideas from other people when I am designing. • Produce a plan and explain it • Evaluate and suggest improvements for my designs. • Evaluate products for both their purpose and appearance.
5	To be able to: <ul style="list-style-type: none"> • Cut with precision • Use a range of tools competently. • Show that I can be both hygienic and safe in the kitchen 	To be able to: <ul style="list-style-type: none"> • Make a prototype before a final version 	To be able to: <ul style="list-style-type: none"> • Come up with different ideas after collecting information from different sources. • Produce a detailed step-by-step plan. • Suggest alternative plans • Explain how a product will appeal to a specific audience. • Evaluate the appearance and function of a product against original criteria.
6	To be able to: <ul style="list-style-type: none"> • Demonstrate a range of baking and cooking techniques. • Show an understanding of the qualities of materials to choose appropriate tools. 	To be able to: <ul style="list-style-type: none"> • Work within a budget • Ensure products have a high quality finish. 	To be able to: <ul style="list-style-type: none"> • Use market research to inform plans and ideas. • Follow and refine my plans • Show that I consider culture and society in my plans and designs/ • Show that I can test and evaluate my products, against clear criteria.