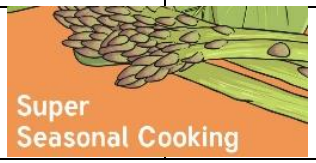
UKS2 DT Units						
Design	Use research to inform and develop detailed design criteria to inform the design of innovative, functional and appealing products that are fit for purpose and aimed at a target market. Design products that have a clear purpose and indicate the design features of their products that will appeal to the intended user. Use annotated sketches, cross-sectional drawings and exploded diagrams (possibly including computer-aided design) to develop and communicate their ideas. Generate a range of design ideas and clearly communicate final designs.	Use research to inform and develop detailed design criteria to inform the design of innovative, functional and appealing products that are fit for purpose and aimed at a target market. Design products that have a clear purpose and indicate the design features of their products that will appeal to the intended user. Use annotated sketches, cross-sectional drawings and exploded diagrams (possibly including computer-aided design) to develop and communicate their ideas.	Use research to inform and develop detailed design criteria to inform the design of innovative, functional and appealing products that are fit for purpose and aimed at a target market. Explain how particular parts of their products work. Use annotated sketches, cross-sectional drawings and exploded diagrams (possibly including computer-aided design) to develop and communicate their ideas. Work in a broad and relevant contexts for example conservation, home, school, leisure, culture, enterprise, industry and the wider environment.	Use annotated sketches, cross-sectional drawings and exploded diagrams (possibly including computer-aided design) to develop and communicate their ideas.		
Make	Independently plan by suggesting what to do next. Select from a range of materials and components according to their functional properties and aesthetic qualities. Create step-by-step plans as a guide to making. Learn to use a range of tools and equipment safely and appropriately. Independently take exact measurements and mark out, to within 1 millimetre. Shape and score materials with precision and accuracy. Demonstrate how to measure, make a seam allowance, tape, pin, cut, shape and join fabric with precision to make a more complex product. Join textiles using a greater variety of stitches, such as backstitch, whip stitch, blanket stitch.	Select from a range of materials and components according to their functional properties and aesthetic qualities. Learn to use a range of tools and equipment safely and appropriately. Shape and score materials with precision and accuracy.	Independently plan by suggesting what to do next. With growing confidence, select from a wide range of tolls and equipment, explain their choices. Select from a range of materials and components according to their functional properties and aesthetic qualities. Learn to use a range of tools and equipment safely and appropriately. Independently take exact measurements and mark out, to within 1 millimetre. Use a full range of materials and components, including construction materials and kits, textiles and mechanical components. Cut a range of materials with precision and accuracy. Assemble, join and combine materials and components with accuracy. Refine the finish using techniques to improve the appearance of their product, such as sanding or a more precise scissor cut after roughly cutting out a shape.	Learn to use a range of tools and equipment safely and appropriately and learn how to follow hygiene procedures.	With growing confidence, select from a wide range of tolls and equipment, explain their choices. Select from a range of materials and components according to their functional properties and aesthetic qualities. Learn to use a range of tools and equipment safely and appropriately. Use a full range of materials and components, including construction materials and kits, textiles and mechanical components. Cut a range of materials with precision and accuracy. Shape and score materials with precision and accuracy. Assemble, join and combine materials and components with accuracy.	Learn to use a range of tools and equipment safely and appropriately and learn how to follow hygiene procedures.
Evaluate	Critically evaluate the quality of design, manufacture and fitness for purpose of products as they design and make. Evaluate their ideas and products against the original design criteria, making changes as needed.	Critically evaluate the quality of design, manufacture and fitness for purpose of products as they design and make. Evaluate their ideas and products against the original design criteria, making changes as needed.	Critically evaluate the quality of design, manufacture and fitness for purpose of products as they design and make. Evaluate their ideas and products against the original design criteria, making changes as needed.	Evaluate their ideas and products against the original design criteria, making changes as needed.	Complete detailed competitor analysis of other products on the market. Critically evaluate the quality of design, manufacture and fitness for purpose of products as they design and make. Evaluate their ideas and products against the original design criteria, making changes as needed.	

UKS2 DT Units						
Technical Knowledge		Understand and demonstrate that mechanical and electrical systems have an input, process and output. Apply their understanding of computing to program, monitor and control a product.	Explain how mechanical systems, such as cams, create movement and use mechanical systems in their products.		Apply their understanding of how to strengthen, stiffen and reinforce more complex structures in order to create more useful characteristics of products.	
Cooking & Nutrition						
			Know, explain and give examples of food that is grown (such as pears, wheat and potatoes) reared (such as poultry and cattle) and caught (such as fish) in the UK, Europe and the wider world. Understand about seasonality, how this may affect the food availability and plan recipes according to seasonality. Understand that food is processed into ingredients that can be eaten or used in cooking. Demonstrate how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source. Demonstrate how to use a range of cooking techniques, such as griddling, grilling, frying and boiling. Explain that foods contain different substances, such as protein, that are needed for health and be able to apply these principles when planning and preparing dishes. Adapt and refine recipes by adding or substituting one or more ingredients to change the appearance, taste, texture and aroma. Alter methods, cooking times and/ or temperatures. Measure accurately and calculate ratios of ingredients to scale up or down from a recipe.		Know, explain and give examples of food that is grown (such as pears, wheat and potatoes) reared (such as poultry and cattle) and caught (such as fish) in the UK, Europe and the wider world. Understand about seasonality, how this may affect the food availability and plan recipes according to seasonality. Demonstrate how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source. Demonstrate how to use a range of cooking techniques, such as griddling, grilling, frying and boiling. Explain that foods contain different substances, such as protein, that are needed for health and be able to apply these principles when planning and preparing dishes. Measure accurately and calculate ratios of ingredients to scale up or down from a recipe. Independently follow a recipe.	