



DT Progression of Skills

Year 3



Year 3 National Curriculum Objectives for Design Technology: Children will be taught to:

Topics:

<p>Designing</p> <ul style="list-style-type: none"> • Describes the purpose of their products • Explains how the different parts of their product work • Shares and clarifies ideas through discussion • Draws annotated sketches in response to a given design criteria • With support, models ideas by creating simple prototypes 	<p>Making</p> <ul style="list-style-type: none"> • Selects tools and equipment suitable for the task • Select materials and components suitable for the task • With support, list the main stages of the making process • Follows instructions and works safely with a variety of tools and materials • Uses a wide range of materials e.g. construction kits, electrical components, food ingredients • With support, can mark out, cut and shape materials of more complex shapes/patterns • Assemble, join and combine materials with some accuracy • Applies a range of finishing techniques to improve the end result
<p>Evaluating</p> <ul style="list-style-type: none"> • Identifies the strengths and areas for development in their ideas/products • Refer to the design criteria when evaluating their work • Considers the materials used and how well the product has been made when evaluating ready-made products 	<p>Technical Knowledge</p> <ul style="list-style-type: none"> • Understands that mechanical systems such as levers or pneumatic systems create movement • Uses the correct technical vocabulary when talking about their work • Understands how to make strong, stiff shell structures • Understands how simple electrical circuits work
<p>Cooking and Nutrition</p> <ul style="list-style-type: none"> • Understands that food is either grown e.g. tomatoes; reared e.g. chickens or caught e.g. fish in the UK, Europe and the wider world • Understands the importance of eating a healthy and balanced diet as shown on the Eatwell Plate • Can identify risks when using cooking implements and can work safely and hygienically • Can use a range of techniques such as peeling, slicing, grating, mixing, spreading, kneading and baking • Can create and prepare a simple dish showing due care to food hygiene • Can evaluate a ready-made product in terms of its packaging, taste, smell and appearance • Can evaluate own end product 	
<p>Notes</p>	
<p><u>Children working below objectives listed above</u></p>	<p><u>Children who are working above objectives listed above</u></p>