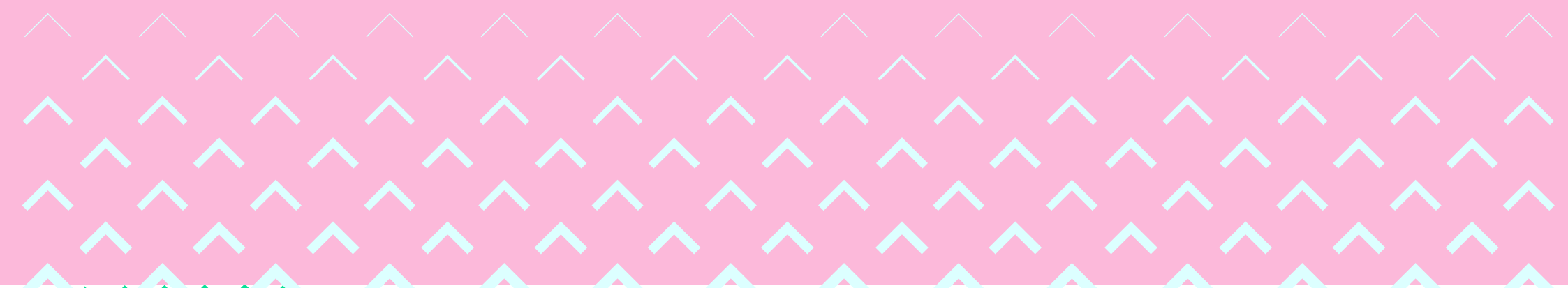


DESIGN AND TECHNOLOGY PROGRESSION FRAMEWORK

NC2014 PoS – Coded Objectives (Primary)



	Across KS1	Lower KS2	Upper KS2	Across KS2
<p>PDA - DESIGNING</p> <p>Understanding contexts, users and purposes</p>	<p>PDA 1 - work confidently within a range of contexts, such as imaginary, story-based, home, school, gardens, playgrounds, local community, industry and the wider environment</p> <p>PDA 2 - state what products they are designing and making</p> <p>PDA 3 - say whether their products are for themselves or other users</p> <p>PDA 4 - describe what their products are for</p> <p>PDA 5 - say how their products will work</p> <p>PDA 6 - say how they will make their products suitable for their intended users</p> <p>PDA 7 - use simple design criteria to help develop their ideas</p>	<p>PDA 8 - gather information about the needs and wants of particular individuals and groups</p> <p>PDA 9 - develop their own design criteria and use these to inform their idea</p>	<p>PDA 10 - carry out research, using surveys, interviews, questionnaires and web-based resources</p> <p>PDA 11 - identify the needs, wants, preferences and values of particular individuals and groups</p> <p>PDA 12 - develop a simple design specification to guide their thinking</p>	<p>PDA13 - work confidently within a range of contexts, such as the home, school, leisure, culture, enterprise, industry and the wider environment</p> <p>PDA 14 - describe the purpose of their products</p> <p>PDA 15 - indicate the design features of their products that will appeal to intended users</p> <p>PDA 16 - explain how particular parts of their products work</p>
<p>PDB - DESIGNING</p> <p>Generating, developing, modelling and communicating ideas</p>	<p>PDB 1 - generate ideas by drawing on their own experiences</p> <p>PDB 2 - use knowledge of existing products to help come up with ideas</p> <p>PDB 3 - develop and communicate ideas by talking and drawing</p> <p>PDB 4 - model ideas by exploring materials, components and construction kits and by making templates and mockups</p> <p>PDB 5 - use information and communication technology, where appropriate, to develop and communicate their ideas</p>	<p>PDB 6 - generate realistic ideas, focusing on the needs of the user</p> <p>PDB 7 - make design decisions that take account of the availability of resources</p>	<p>PDB 8 - generate innovative ideas, drawing on research</p> <p>PDB 9 - make design decisions, taking account of constraints such as time, resources and cost</p>	<p>PDB 10 - share and clarify ideas through discussion</p> <p>PDB 11 - model their ideas using prototypes and pattern pieces</p> <p>PDB 12 - use annotated sketches, cross-sectional drawings and exploded diagrams to develop and communicate their ideas</p> <p>PDB 13 - use computer-aided design to develop and communicate their ideas</p>

	Across KS1	Lower KS2	Upper KS2	Across KS2
<p>PMA - MAKING</p> <p>Planning</p>	<p>PMA 1 - plan by suggesting what to do next</p> <p>PMA 2 - select from a range of tools and equipment, explaining their choices</p> <p>PMA 3 - select from a range of materials and components according to their characteristics</p>	<p>PMA 4 - order the main stages of making</p>	<p>PMA 5 - produce appropriate lists of tools, equipment and materials that they need</p> <p>PMA 6 - formulate step-by-step plans as a guide to making</p>	<p>PMA 7 - select tools and equipment suitable for the task</p> <p>PMA 8 - explain their choice of tools and equipment in relation to the skills and techniques they will be using</p> <p>PMA 9 - select materials and components suitable for the task</p> <p>PMA 10 - explain their choice of materials and components according to functional properties and aesthetic qualities</p>
<p>PMB - MAKING</p> <p>Practical skills and techniques</p>	<p>PMB 1 - follow procedures for safety and hygiene</p> <p>PMB 2 - use a range of materials and components, including construction materials and kits, textiles, food ingredients and mechanical components</p> <p>PMB 3 - measure, mark out, cut and shape materials and components</p> <p>PMB 4 - assemble, join and combine materials and components</p> <p>PMB 5 - use finishing techniques, including those from art and design</p>	<p>PMB 6 - measure, mark out, cut and shape materials and components with some accuracy</p> <p>PMB 7 - assemble, join and combine materials and components with some accuracy</p> <p>PMB 8 - apply a range of finishing techniques, including those from art and design, with some accuracy</p>	<p>PMB 9 - accurately measure, mark out, cut and shape materials and components</p> <p>PMB 10 - accurately assemble, join and combine materials and components</p> <p>PMB 11 - accurately apply a range of finishing techniques, including those from art and design</p> <p>PMB 12 - use techniques that involve a number of steps</p> <p>PMB 13 - demonstrate resourcefulness when tackling practical problem</p>	<p>PMB 14 - follow procedures for safety and hygiene</p> <p>PMB 15 - use a wider range of materials and components than KS1, including construction materials and kits, textiles, food ingredients, mechanical components and electrical components</p>

	Across KS1	Lower KS2	Upper KS2	Across KS2
<p>PEA - EVALUATING</p> <p>Own ideas and products</p>	<p>PEA 1 - talk about their design ideas and what they are making</p> <p>PEA 2 - make simple judgements about their products and ideas against design criteria</p> <p>PEA 3 - suggest how their products could be improved</p>	<p>PEA 4 - refer to their design criteria as they design and make</p> <p>PEA 5 - use their design criteria to evaluate their completed products</p>	<p>PEA 6 - critically evaluate the quality of the design, manufacture and fitness for purpose of their products as they design and make</p> <p>PEA 7 - evaluate their ideas and products against their original design specification</p>	<p>PEA 8 - identify the strengths and areas for development in their ideas and products</p> <p>PEA 9 - consider the views of others, including intended users, to improve their work</p>
<p>PEB - EVALUATING</p> <p>Existing products</p>	<p>PEB 1 - what products are</p> <p>PEB 2 - who products are for</p> <p>PEB 3 - what products are for</p> <p>PEB 4 - how products work</p> <p>PEB 5 - how products are used</p> <p>PEB 6 - where products might be used</p> <p>PEB 7 - what materials products are made from</p> <p>PEB 8 - what they like and dislike about products</p>	<p>PEB 9 - who designed and made the products</p> <p>PEB 10 - where products were designed and made</p> <p>PEB 11 - when products were designed and made</p> <p>PEB 12 - whether products can be recycled or reused</p>	<p>PEB 13 - how much products cost to make</p> <p>PEB 14 - how innovative products are</p> <p>PEB 15 - how sustainable the materials in products are</p> <p>PEB 16 - what impact products have beyond their intended purpose</p>	<p>PEB 17 - how well products have been designed</p> <p>PEB 18 - how well products have been made</p> <p>PEB 19 - why materials have been chosen</p> <p>PEB 20 - what methods of construction have been used</p> <p>PEB 21 - how well products work</p> <p>PEB 22 - how well products achieve their purposes</p> <p>PEB 23 - how well products meet user needs and wants</p>
<p>PEC - EVALUATING</p> <p>Key events and individuals</p>				<p>PEC 1 - about inventors, designers, engineers, chefs and manufacturers who have developed ground-breaking products</p>

	Across KS1	Lower KS2	Upper KS2	Across KS2
<p>PTK - TECHNICAL KNOWLEDGE</p> <p>Making products work</p>	<p>PTK 1 - about the simple working characteristics of materials and components</p> <p>PTK 2 - about the movement of simple mechanisms such as levers, sliders, wheels and axles</p> <p>PTK 3 - how freestanding structures can be made stronger, stiffer and more stable</p> <p>PTK 4 - that a 3-D textiles product can be assembled from two identical fabric shapes</p> <p>PTK 5 - that food ingredients should be combined according to their sensory characteristics</p> <p>PTK 6 - the correct technical vocabulary for the projects they are undertaking</p>	<p>PTK 7 - how mechanical systems such as levers and linkages or pneumatic systems create movement</p> <p>PTK 8 - how simple electrical circuits and components can be used to create functional products</p> <p>PTK 9 - how to program a computer to control their products</p> <p>PTK 10 - how to make strong, stiff shell structures</p> <p>PTK 11 - that a single fabric shape can be used to make a 3D textiles product</p> <p>PTK 12 - that food ingredients can be fresh, pre-cooked and processed</p>	<p>PTK 13 - how mechanical systems such as cams or pulleys or gears create movement</p> <p>PTK 14 - how more complex electrical circuits and components can be used to create functional products</p> <p>PTK 15 - how to program a computer to monitor changes in the environment and control their products</p> <p>PTK 16 - how to reinforce and strengthen a 3D framework</p> <p>PTK 17 - that a 3D textiles product can be made from a combination of fabric shapes</p> <p>PTK 18 - that a recipe can be adapted by adding or substituting one or more ingredients</p>	<p>PTK 19 - how to use learning from science to help design and make products that work</p> <p>PTK 20 - how to use learning from mathematics to help design and make products that work</p> <p>PTK 21 - that materials have both functional properties and aesthetic qualities</p> <p>PTK 22 - that materials can be combined and mixed to create more useful characteristics</p> <p>PTK 23 - that mechanical and electrical systems have an input, process and output</p> <p>PTK 24 - the correct technical vocabulary for the projects they are undertaking</p>

	Across KS1	Lower KS2	Upper KS2	Across KS2
<p>PCNA - COOKING AND NUTRITION</p> <p>Where food comes from</p>	<p>PCNA 1 - that all food comes from plants or animals</p> <p>PCNA 2 - that food has to be farmed, grown elsewhere (e.g. home) or caught</p>		<p>PCNA 3 - that seasons may affect the food available</p> <p>PCNA 4 - how food is processed into ingredients that can be eaten or used in cooking</p>	<p>PCNA 5 - that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world</p>
<p>PCNB - COOKING AND NUTRITION</p> <p>Food preparation, cooking and nutrition</p>	<p>PCNB 1 - how to name and sort foods into the five groups in the Eatwell Guide</p> <p>PCNB 2 - that everyone should eat at least five portions of fruit and vegetables every day</p> <p>PCNB 3 - how to prepare simple dishes safely and hygienically, without using a heat source</p> <p>PCNB 4 - how to use techniques such as cutting, peeling and grating</p>	<p>PCNB 5 - that a healthy diet is made up from a variety and balance of different food and drink, as depicted in the Eatwell Guide</p> <p>PCNB 6 - that to be active and healthy, food and drink are needed to provide energy for the body</p>	<p>PCNB 7 - that recipes can be adapted to change the appearance, taste, texture and aroma</p> <p>PCNB 8 - that different food and drink contain different substances – nutrients, water and fibre – that are needed for health</p>	<p>PCNB 9 - how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source</p> <p>PCNB 10 - how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking</p>