



Skill	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Design	<p>I can make a simple plan and template before making, and create a clearly labelled drawing before making.</p> <p>I can explain to someone else how I want to make my product.</p>	<p>I can think of an idea and plan what to do next, communicating my ideas through talking, sketching and labelling.</p> <p>I can select appropriate materials based on their properties.</p>	<p>I can design a product using drawings with labels and make sure that it looks attractive.</p> <p>I can follow a step-by-step plan, choosing the right equipment and materials.</p>	<p>I can use ideas from other people when I am designing.</p> <p>I can design a product that looks attractive and can select materials to create the desired effect.</p> <p>I can produce a plan and explain it.</p> <p>I can present a product in an interesting way.</p>	<p>I can come up with a range of ideas after collecting information from different sources and plan and adapt existing products/recipes.</p> <p>I can produce a detailed, step-by-step plan.</p> <p>I can explain how a product will appeal to a specific audience.</p>	<p>I can use market research to inform my plans and ideas.</p> <p>I can plan and draw cross-sections to show inner workings of a product and draw from different perspectives (front, rear, side).</p> <p>I can annotate my plans.</p> <p>I can follow and refine my plans.</p> <p>I can justify my plans in a convincing way.</p>
Make	<p>I can use my own ideas to make something.</p> <p>I can follow instructions and sequence steps for making.</p> <p>I can cut food safely.</p> <p>I can make a product which moves and adapt if necessary.</p>	<p>I can choose tools, ingredients and materials and explain why I have chosen them.</p> <p>I can follow a design brief.</p> <p>I can use tools, including scissors, correctly and confidently.</p> <p>I know how to prepare food safely.</p>	<p>I can join materials together using the best method for the material.</p> <p>I can select the most appropriate tools and techniques for a given task.</p> <p>I can work safely and hygienically.</p> <p>I can work accurately to measure, make cuts and make holes.</p>	<p>I can measure and cut accurately using the correct equipment.</p> <p>I can persevere and adapt my work when my original ideas do not work.</p> <p>I know how to be both hygienic and safe when using food and why this is important.</p> <p>I can use appropriate mechanisms to make a</p>	<p>I can use a range of tools and equipment, including saws, knives, hot pans, competently and safely.</p> <p>I can make a prototype before I make a final version.</p>	<p>I can produce a product which is functional and uses the correct construction techniques.</p> <p>I can measure, mark, and cut accurately.</p> <p>I can work within a budget.</p> <p>I can show that my designs fit their purpose.</p>

	<p>I can choose appropriate resources and tools.</p> <p>I can make my model stronger.</p>	<p>I can explore and use mechanisms appropriately.</p> <p>I can join materials and components in different ways.</p> <p>I can explore how to build stronger, stiffer and more stable structures.</p>	<p>I can describe how food ingredients come together.</p>	<p>product function correctly.</p>		
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Evaluate	<p>I can describe how something works.</p>	<p>I can evaluate my ideas against my design plan/design criteria.</p>	<p>I can prove that my design meets some set criteria.</p>	<p>I can evaluate and suggest improvements for my designs.</p>	<p>I can suggest alternative plans; outlining the positive features and draw backs.</p> <p>I can evaluate appearance and function against original criteria.</p>	<p>I can show that I can test and evaluate my products.</p> <p>I can evaluate my product against clear criteria.</p>