

A Year 1 designer	A Year 2 designer	A Year 3 designer
<ul style="list-style-type: none"> <li>• I use my own ideas to make something.</li> <li>• I describe how something works.</li> <li>• I cut food safely.</li> <li>• I make a product which moves.</li> <li>• I make my model stronger.</li> <li>• I explain to someone else how I want to make my product.</li> <li>• I choose appropriate resources and tools.</li> <li>• I make a simple plan before making.</li> </ul>	<ul style="list-style-type: none"> <li>• I think of an idea and plan what to do next.</li> <li>• I choose tools and materials and explain why I have chosen them.</li> <li>• I join materials and components in different ways.</li> <li>• I explain what went well with my work.</li> <li>• I explain why I have chosen specific textiles.</li> <li>• I measure materials to use in a model or structure.</li> <li>• I describe the ingredients I am using.</li> </ul>	<ul style="list-style-type: none"> <li>• I prove that my design meets some set criteria.</li> <li>• I follow a step-by-step plan, choosing the right equipment and materials.</li> <li>• I design a product and make sure that it looks attractive.</li> <li>• I choose a material for both its suitability and its appearance.</li> <li>• I select the most appropriate tools and techniques for a given task.</li> <li>• I make a product which uses both electrical and mechanical components.</li> <li>• I work accurately to measure, make cuts and make holes.</li> <li>• I describe how food ingredients come together.</li> </ul>

A Year 4 designer	A Year 5 designer	A Year 6 designer
<ul style="list-style-type: none"> <li>• I use ideas from other people when I am designing.</li> <li>• I produce a plan and explain it.</li> <li>• I evaluate and suggest improvements for my designs.</li> <li>• I evaluate products for both their purpose and appearance.</li> <li>• I explain how I have improved my original design.</li> <li>• I present a product in an interesting way.</li> <li>• I measure accurately.</li> <li>• I persevere and adapt my work when my original ideas do not work.</li> <li>• I know how to be both hygienic and safe when using food.</li> </ul>	<ul style="list-style-type: none"> <li>• I come up with a range of ideas after collecting information from different sources.</li> <li>• I produce a detailed, step-by-step plan.</li> <li>• I suggest alternative plans; outlining the positive features and draw backs.</li> <li>• I explain how a product will appeal to a specific audience.</li> <li>• I evaluate appearance and function against original criteria.</li> <li>• I use a range of tools and equipment competently.</li> <li>• I make a prototype before make a final version.</li> <li>• I show that I can be both hygienic and safe in the kitchen.</li> </ul>	<ul style="list-style-type: none"> <li>• I use market research to inform my plans and ideas.</li> <li>• I follow and refine my plans.</li> <li>• I justify my plans in a convincing way.</li> <li>• I show that I consider culture and society in my plans and designs.</li> <li>• I show that I can test and evaluate my products.</li> <li>• I explain how products should be stored and give reasons.</li> <li>• I work within a budget.</li> <li>• I evaluate my product against clear criteria.</li> </ul>