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A year 1 designer	A year 2 designer	A year 3 designer
I can use my own ideas to make something.	I can think of an idea and plan what to do next.	I can prove that my design meets some set criteria.
 I can describe how something works. I can cut food safely. I can make a product which moves. I can make my model stronger. I can explain to someone else how I want to make my product. 	 I can choose tools and materials and explain why I have chosen them. I can join materials and components in different ways. I can explain what went well with my work. I can explain why I have chosen 	 I can follow a step-by-step plan, choosing the right equipment and materials. I can design a product and make sure that it looks attractive. I can choose a textile for both its suitability and its appearance.
 I can choose appropriate resources and tools. I can make a simple plan before making. 	specific textiles. I can measure materials to use in a model or structure. I can describe the ingredients I am using.	 I can select the most appropriate tools and techniques for a given task. I can make a product which uses both electrical and mechanical components. I can work accurately to measure, make cuts and make holes. I can describe how food ingredients come together.





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A year 4 designer	A year 5 designer	A year 6 designer
 I can use ideas from other people when I am designing. I can produce a plan and explain it. I can evaluate and suggest improvements for my designs. I can evaluate products for both their purpose and appearance. I can explain how I have improved my original design. I can present a product in an interesting way. I can measure accurately. 	 I can come up with a range of ideas after collecting information from different sources. I can produce a detailed, step-by-step plan. I can suggest alternative plans; outlining the positive features and draw backs. I can explain how a product will appeal to a specific audience. I can evaluate appearance and function against original criteria. I can use a range of tools and equipment competently. 	 I can use market research to inform my plans and ideas. I can follow and refine my plans. I can justify my plans in a convincing way. I can show that I consider culture and society in my plans and designs. I show that I can test and evaluate my products. I can explain how products should be stored and give reasons. I can work within a budget.
 I can persevere and adapt my work when my original ideas do not work. I know how to be both hygienic and safe when using food. 	 I can make a prototype before make a final version. I show that I can be both hygienic and safe in the kitchen. 	I can evaluate my product against clear criteria.





