

Design and Technology - Year 3 – Skills map



SOME PURPOSE



SOMEBODY



SOMETHING

Designing: understanding contexts, users and purposes (PDA)

DT1	I can investigate the wants of particular individuals and groups.	
DT2	I can develop their own design criteria and modify these to inform their ideas.	
DT3	I can describe the purpose of the product.	
DT4	I can investigate the design features of their products that will appeal to intended users.	
DT5	I can explain how particular parts of their products works.	

Designing: Generating, developing, modelling and communicating ideas (PDB)

DT6	I can create realistic ideas focusing on the needs of the user.	
DT7	I can share and clarify ideas through collaboration .	
DT8	I can make design decisions that reflect the availability of resources.	

Cooking and nutrition (PCNA)

DT35	I can describe that a healthy diet is made up of variety and balance of different food.	
DT36	I can explain that to be active and healthy, food and drink are needed to provide energy for the body.	

Cooking and nutrition (PCNB)

DT 37	I can demonstrate how to prepare and cook a variety of savoury dishes safely and hygienically using a heat source.	
DT38	I can demonstrate how to use a range of techniques such as peeling, chopping, grating, mixing, kneading and baking.	

Technical knowledge (PTK)

DT31	I can create strong, stiff shell structures.	
DT32	I can demonstrate that a single fabric shape can be used to make a 3D textiles product.	
DT33	I can demonstrate that materials have both functional properties and aesthetic qualities.	
DT34	I can demonstrate that materials can be combined and mixed to create more useful characteristics.	

Making: planning (PMA)

DT9	I can justify the order of the main stages of making.	
DT10	I can find tools and equipment suitable for the task.	
DT11	I can explain their tool and equipment choice in relation to skills they will be using.	
DT12	I can choose materials and components suitable for the task.	

Making: practical skills and techniques (PMB)

DT13	I can measure , mark out, cut and shape materials and components with some accuracy.	
DT14	I can construct by assembling, joining and combining materials and components with some accuracy.	
DT15	I can observe procedures for safety and hygiene.	

Evaluating own ideas (PEA)

DT16	I can refer to their design criteria and the design and make.	
DT17	I can use their design criteria to evaluate their completed products.	
DT18	I can identify the strengths and areas of development in their ideas and products.	
DT19	I can recognise the views of others, including intended users to improve their work.	

Evaluating existing products (PEB)

DT20	I can identify who designed and made the products.	
DT21	I can identify where the products were designed and made.	
DT22	I can identify when products were designed and made.	
DT23	I can identify whether products can be recycled or reused.	
DT24	I can identify how well products have been designed.	
DT25	I can identify how well products have been made.	
DT26	I can identify why materials have been chosen.	
DT27	I can identify what methods of construction have been used.	
DT28	I can evaluate how well products work.	
DT29	I can evaluate how well products achieve their purposes.	
DT30	I can evaluate how well products meet user needs and wants.	

Design and Technology - Year 4 – Skills map



Designing: understanding contexts, users and purposes (PDA)		
DT1	I can investigate the wants of particular individuals and groups.	
DT2	I can develop their own design criteria and modify these to inform their ideas.	
DT3	I can describe the purpose of the product.	
DT4	I can investigate the design features of their products that will appeal to intended users.	
DT5	I can explain how particular parts of their products works.	
Designing: Generating, developing, modelling and communicating ideas (PDB)		
DT6	I can create realistic ideas focusing on the needs of the user.	
DT7	I can share and clarify ideas through collaboration .	
DT8	I can make design decisions that reflect the availability of resources.	

Cooking and nutrition (PCNA)		
DT34	I can describe that a healthy diet is made up of variety and balance of different food.	
DT35	I can explain that to be active and healthy, food and drink are needed to provide energy for the body.	
Cooking and nutrition (PCNB)		
DT36	I can demonstrate how to prepare and cook a variety of savoury dishes safely and hygienically using a heat source.	
DT37	I can demonstrate how to use a range of techniques such as peeling, chopping, grating, mixing, kneading and baking.	

Technical knowledge (PTK)		
DT31	I can create strong, stiff shell structures.	
DT32	I can demonstrate that materials have both functional properties and aesthetic qualities.	
DT33	I can demonstrate that materials can be combined and mixed to create more useful characteristics.	

Making: planning (PMA)		
DT9	I can justify the order of the main stages of making.	
DT10	I can find tools and equipment suitable for the task.	
DT11	I can explain their tool and equipment choice in relation to skills they will be using.	
DT12	I can choose materials and components suitable for the task.	
Making: practical skills and techniques (PMB)		
DT13	I can measure , mark out, cut and shape materials and components with some accuracy.	
DT14	I can construct by assembling, joining and combining materials and components with some accuracy.	
DT15	I can observe procedures for safety and hygiene.	

Evaluating own ideas (PEA)		
DT16	I can refer to their design criteria and the design and make.	
DT17	I can use their design criteria to evaluate their completed products.	
DT18	I can identify the strengths and areas of development in their ideas and products.	
DT19	I can recognise the views of others, including intended users to improve their work.	
Evaluating existing products (PEB)		
DT20	I can identify who designed and made the products.	
DT21	I can identify where the products were designed and made.	
DT22	I can identify when products were designed and made.	
DT23	I can identify whether products can be recycled or reused.	
DT24	I can identify how well products have been designed.	
DT25	I can identify how well products have been made.	
DT26	I can identify why materials have been chosen.	
DT27	I can identify what methods of construction have been used.	
DT28	I can evaluate how well products work.	
DT29	I can evaluate how well products achieve their purposes.	
DT30	I can evaluate how well products meet user needs and wants.	

Design and Technology - Year 5 – Skills map



SOME PURPOSE



SOMEBODY



SOMETHING

Designing: understanding contexts, users and purposes (PDA)

DT1	I can carry out research using surveys, questionnaires and interviews.	
DT2	I can identify the needs, wants, preferences and values of particular individuals and groups.	
DT3	I can develop a simple design specification to guide their thinking.	
DT4	I can describe the purpose of the product.	
DT5	I can recognise the design features of their products that will appeal to intended users.	
DT6	I can explain how particular parts of their products work.	

Designing: Generating, developing, modelling and communicating ideas (PDB)

DT7	I can make design decisions considering costs, time and resources.	
DT8	I can share and clarify ideas through collaboration .	
DT9	I can demonstrate their ideas using prototypes and pattern pieces.	

Technical knowledge (PTK)

DT33	I can research about inventors, designers, engineers and manufacturers who have developed ground-breaking products.	
DT34	I can investigate how to reinforce and strengthen a 3D framework.	
DT35	I can recognise that materials, have both functions properties and aesthetic qualities.	
DT36	I can demonstrate that materials can be combined and mixed to create more useful characteristics.	

Cooking and nutrition (PCNA)

DT37	I can recognise that seasons may affect the food available.	
DT38	I can identify how food is processed into ingredients that can be eaten or used in cooking.	

Cooking and nutrition (PCNB)

DT39	I can recognise that recipes can be adapted to change the appearance, taste, texture and aroma.	
DT40	I can use different techniques such as peeling, chopping, slicing, grating.	
DT41	I can use a heat source to cook food.	

Making: planning (PMA)

DT10	I can identify appropriate lists of tools, equipment and materials that they need.	
DT11	I can compose step-by-step plans as a guide to making.	
DT12	I can choose tools and equipment suitable for the task.	
DT13	I can explain their tool and equipment choice in relation to skills they will be using.	
DT14	I can choose materials and components suitable for the task.	

Making: practical skills and techniques (PMB)

DT15	I can accurately measure , mark out, cut and shape materials and components.	
DT16	I can accurately assemble , join and combine materials and components.	
DT17	I can investigate techniques that involve a number of steps.	

Evaluating own ideas (PEA)

DT18	I can critically evaluate the quality of the design, manufacture and fitness for purpose of their products as they design and make.	
DT19	I can evaluate their ideas and products against their original design specification.	
DT20	I can identify the strengths and areas of development in their ideas and products.	
DT21	I can consider the views of others, including intended users to modify their work.	

Evaluating existing products (PEB)

DT22	I can reflect on how much products cost to make.	
DT23	I can identify how innovative products are.	
DT24	I can identify how sustainable the materials in products are.	
DT25	I can identify what impact products have beyond their intended purpose.	
DT26	I can identify how well products have been designed.	
DT27	I can evaluate how well products have been made.	
DT28	I can identify why materials have been chosen.	
DT29	I can identify what methods of construction have been used.	
DT30	I can evaluate how well products work.	
DT31	I can evaluate how well products achieve their purposes.	
DT32	I can evaluate how well products meet user needs and wants.	

Design and Technology - Year 6 – Skills map



Designing: understanding contexts, users and purposes (PDA)

DT1	I can carry out research using surveys, questionnaires and interviews.	
DT2	I can identify the needs, wants, preferences and values of particular individuals and groups.	
DT3	I can develop a simple design specification to guide their thinking.	
DT4	I can describe the purpose of the product.	
DT5	I can recognise the design features of their products that will appeal to intended users.	
DT6	I can explain how particular parts of their products works.	

Designing: Generating, developing, modelling and communicating ideas (PDB)

DT7	I can make design decisions considering costs, time and resources.	
DT8	I can share and clarify ideas through collaboration .	
DT9	I can demonstrate their ideas using prototypes and pattern pieces.	

Technical knowledge (PTK)

DT37	I can recognise how mechanical systems such as cams, pulleys or gears create movement.	
DT38	I can recognise how more complex electrical circuits and components can	
DT39	I can link previous learning in science to help design and make products that work.	

Technical knowledge (PTK)

DT33	I can demonstrate how to reinforce and strengthen a 3D framework.	
DT34	I understand that a 3D textiles products can be made from a combination of fabric shapes.	
DT35	I can understand that materials have both functions properties and aesthetic qualities.	
DT36	I can understand that materials can be combined and mixed to create more useful characteristics.	

Making: planning (PMA)

DT10	I can identify appropriate lists of tools, equipment and materials that they need.	
DT11	I can compose step-by-step plans as a guide to making.	
DT12	I can choose tools and equipment suitable for the task.	
DT13	I can explain their tool and equipment choice in relation to skills they will be using.	
DT14	I can choose materials and components suitable for the task.	

Making: practical skills and techniques (PMB)

DT15	I can accurately measure , mark out, cut and shape materials and components.	
DT16	I can accurately assemble , join and combine materials and components.	
DT17	I can investigate techniques that involve a number of steps.	

Evaluating own ideas (PEA)

DT18	I can critically evaluate the quality of the design, manufacture and fitness for purpose of their products as they design and make.	
DT19	I can evaluate their ideas and products against their original design specification.	
DT20	I can identify the strengths and areas of development in their ideas and products.	
DT21	I can consider the views of others, including intended users to modify their work.	

Evaluating existing products (PEB)

DT22	I can reflect on how much products cost to make.	
DT23	I can identify how innovative products are.	
DT24	I can identify how sustainable the materials in products are.	
DT25	I can identify what impact products have beyond their intended purpose.	
DT26	I can identify how well products have been designed.	
DT27	I can evaluate how well products have been made.	
DT28	I can identify why materials have been chosen.	
DT29	I can identify what methods of construction have been used.	
DT30	I can evaluate how well products work.	
DT31	I can evaluate how well products achieve their purposes.	
DT32	I can evaluate how well products meet user needs and wants.	