

	YEAR 1
Developing, planning and communicating ideas	<ul style="list-style-type: none"> • I can talk with others about how I want to construct their product • I can select appropriate resources and tools for my building projects • I can make simple plans before making objects, e.g. drawings, arranging pieces of construction before building
ASSESSMENT	<p>Design purposeful, functional, appealing products for themselves and other users based on design criteria</p> <p>Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology</p>
Working with tools, equipment, materials and components to make quality products	<p>MATERIALS</p> <ul style="list-style-type: none"> • I can make a structure/model using different materials • Is my work tidy? • I can make my model stronger if it needs to be <p>TEXTILES</p> <ul style="list-style-type: none"> • I can describe how different textiles feel. • I can make a product from textile by gluing <p>MECHANISMS</p> <ul style="list-style-type: none"> • I can make a product which moves • I can cut materials using scissors • I can describe the materials using different words
ASSESSMENT	<p>Select from and use a range of tools and equipment to perform practical tasks such as cutting, shaping, joining and finishing</p> <p>Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics</p> <p>Build structures, exploring how they can be made stronger, stiffer and more stable</p> <p>Explore and use mechanisms, such as levers, sliders, wheels and axles, in their products</p>
Evaluating processes and products	<ul style="list-style-type: none"> • I can say why I have chosen moving parts • I can say how I can improve my product
ASSESSMENT	<p>Explore and evaluate a range of existing products</p> <p>Evaluate their ideas and products against design criteria</p>
Cooking and nutrition	<ul style="list-style-type: none"> • I can cut food safely • I can describe the texture of foods • I can wash my hands and make sure that surfaces are clean • I can think of interesting ways of decorating food they have made, eg, cakes
ASSESSMENT	<p>Use the basic principles of a healthy and varied diet to prepare dishes</p> <p>Understand where food comes from</p>