



Design and Technology Learning Milestones



Curriculum area	Key Stage	End of Key Stage 1	End of Lower Key Stage 2	End of Upper Key Stage 2
	Generating and developing the skills of creative, technical and practical expertise.	Develops their own ideas using simple design criteria, and describes these in writing, images and diagrams.	Produces design plans and explanations against their own criteria.	Produces detailed design plans, prototypes and explanations presenting these using various detailed methods.
	Building and applying a repertoire of knowledge and skills to make products.	Selects and uses a range of tools and materials to safely create products, including preparing simple dishes.	Explains the selection of and uses a wide range of tools, materials and components to safely create products that follow design criteria.	Explains the selection of and uses a wide range of tools, materials and components appropriate to specific tasks and techniques to safely create products that meet a brief.
	Evaluating Skills of Judgement and Evaluation	Reviews their own, others' and existing products against criteria, making judgements and improvement suggestions.	Evaluates the success of their own, others' and existing products against criteria.	Throughout the design process, critically evaluates the quality of their own, others' and existing products.' Listen and respond to detailed feedback from others.
	Knowledge and understanding - Acquiring and applying knowledge to inform progress	Names and describes the materials, components and tools used in the safe building of simple structures and mechanisms and describe their movements.	Explains the safe use of materials, components and tools in building structures and mechanisms, using correct technical vocabulary.	Explains, using technical vocabulary and with reference to Science and Mathematics, the functional and aesthetic properties of materials used in structures, mechanical and electrical systems.
	Food knowledge	Recognises some simple food sources, groups and recipe combinations.	Explains how different types of ingredients are produced, provide energy and contribute to healthy balanced diets.	Explains how different substances in foods provide energy and contribute to healthy balanced diets, and adapts their own recipes.