

## KEY STAGE 2 DT KEY ASSESSMENT OVERVIEW

### YEAR 3

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Design – To research, create and follow a product to match a design criteria.

Make – To use a range of tools and equipment to perform practical tasks.

Evaluate – To evaluate their own product and make necessary improvements.

Technical Knowledge – To understand and use appropriate techniques linked to the design brief.

Cooking and nutrition – To prepare a dish recognising the principles of a healthy and varied diet.

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### YEAR 4

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Design – To research and create a product for a particular audience.

Make – To use a range of tools and equipment to perform practical tasks with increasing accuracy.

Evaluate – To act on feedback from others about their product and make necessary improvements.

Technical Knowledge – To understand and use appropriate techniques linked to the design brief with increasing accuracy.

Cooking and nutrition – To prepare a dish recognising the principles of a healthy and varied diet, understanding seasonality.

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### YEAR 5

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Design – To research and create a product for a particular audience and communicate their ideas in a variety of ways (sketches, cross-sections etc.)

Make – To select from and use a wider range of materials and components.

Evaluate – To evaluate their product against existing products, considering areas for improvement.

Technical Knowledge – To understand and use appropriate techniques linked to the design brief with increasing accuracy (including computer programming).

Cooking and nutrition – To prepare and cook a savoury dish using a range of cooking techniques.

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### YEAR 6

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Design – To research and create a product for a particular audience and communicate their ideas in a variety of ways with increased independence (sketches, cross-sections etc.)

Make – To select from and use a wider range of materials and components according to their functional properties and aesthetic qualities.

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Evaluate – To understand how key events and individuals in design and technology have helped shape the world.

Technical Knowledge – To apply their knowledge of a range of appropriate techniques linked to the design brief with increasing accuracy (including computer programming).

Cooking and nutrition – To prepare and cook a savoury dish using a range of cooking techniques, knowing the origins of the ingredients.

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