

## DT End Points

	Materials/Structures	Mechanisms	Cooking and nutrition
Pre-school	<p>Can I manipulate, explore and play with a range of materials</p> <p>Can I make imaginative and complex small worlds with blocks and construction kits</p>	<p>Can I explore pop ups books and working mechanisms in toys</p>	<p>Can I make healthy choices about food, drink, activity and tooth brushing</p>
Reception	<p>Can I safely use a range of materials and tools</p> <p>Can I share my creations, explaining the process I have used</p>	<p>Can I explore a range of resources within the provision that contain mechanisms- commenting on and discussing how they work</p>	<p>Do I understand the importance of healthy eating</p> <p>Can I use tools to prepare ingredients</p>
Year 1	<p>Can I use tools to cut and assemble?</p> <p>Can I test and evaluate existing gliders against our class success criteria</p>	<p>Can I make a slider mechanism to move my puppet</p>	<p>Can I identify healthy and unhealthy foods</p> <p>Can I taste test and comment on the colour, taste and texture of different fruits and my final product</p>
Year 2	<p>Can I use a range of cutting and shaping techniques such as tearing, cutting, folding and curling</p> <p>Can I consider and explain how and why cars have evolved over time (e.g. why they've evolved to have more seats, additional features that have been added over time- wing mirrors etc)</p>	<p>Can I make different types of mechanisms</p>	<p>Can I research and comment on healthy eating and the Eatwell plate</p> <p>Can I select ingredients, considering their colour, texture and taste</p>
Year 3	<p>Can I select materials based on their properties</p> <p>Can I self-assess my own work against my design criteria- purpose, function, target user</p>	<p>Can I make a lever, pulley and slider; and choose which one to add to my boat, justifying my choice</p>	<p>Can I categorise and name the components of a balanced diet</p> <p>Can I select appropriate utensils and use them safely to prepare ingredients</p>
Year 4	<p>Can I experiment with making a structure more stable and how to strength it</p> <p>Can I investigate medieval weapons/armour, consider key features, function, purpose and aesthetics of the weapon/armour and share my findings</p>	<p>Can I use different materials to make a range of mechanisms (levers/pulleys/pop ups/sliders), commenting on which materials worked best to make each type of mechanism and why (e.g. moved freely, less friction against materials)</p>	<p>Can I adapt a dish to suit specific dietary requirements</p> <p>Can I measure and weigh out ingredients and use the correct measures (use the measures- ml/l and g/kg)</p>
Year 5	<p>Can I measure and mark out materials accurately ready to cut and assemble using exact measurements (e.g., mm, cm...)</p>	<p>Can I select a mechanism and add it to my bridge to make it fit for purpose and explain my choice</p>	<p>Can I carefully select appropriate ingredients, considering where the ingredients are grown and seasonality</p>

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	Can I gain feedback from my peers and consider it when evaluating my bridge and planning improvements		Can I use the techniques- whisking, mixing, creaming, slicing, greasing (e.g. the tin/tray), kneading, spreading and baking
Year 6	<p>Can I use tools safely with precision to cut, shape, score and join materials accurately to create a desired finish</p> <p>Can I act upon my evaluation and peer feedback by improving my tank</p>	Can I incorporate two mechanisms into my design (lever/pulley/slider/pop up) ensuring they work and are fit for purpose	<p>Can I research and comment on recipes from different countries, considering the ingredients (seasonality and where the dish comes from- ingredients grown there)</p> <p>Can I follow my own recipe and hygienic food preparation practices to prepare and cook, adapting my recipe as I go if needed</p>