Subject	End of EYFS	End of Key Stage 1 end points	End of Key Stage 2 end points
Design and Technology	**Fine Motor Skills** • Hold a pencil effectively in preparation for fluent writing – using the tripod grip in almost all cases. • Use a range of small tools, including scissors, paint brushes and cutlery. • Begin to show accuracy and care when drawing. **Expressive Arts and Design** • Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function. • Share their creations, explaining the process they have used. Make use of props and materials when role playing characters in narratives and stories	**Design** • Design purposeful, functional, appealing products for themselves and other users based on design criteria • Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology Make • Select from and use a range of tools and equipment to perform practical tasks • Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics. **Evaluate** • Explore and evaluate a range of existing products • Evaluate their ideas and products against design criteria **Technical Knowledge** • Build structures, exploring how they can be made stronger, stiffer and more stable • Explore and use mechanisms in their products. **Cooking and Nutrition**	**Design** • Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups • Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design **Make** • Select from and use a wider range of tools and equipment to perform practical tasks accurately • Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities **Evaluate** • Investigate and analyse a range of existing products • Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work • Understand how key events and individuals in design and technology have helped shape the world **Technical Knowledge**

		• Use the basic principles of a healthy and varied diet to prepare dishes Understand where food comes from.	• Apply their understanding of how to strengthen, stiffen and reinforce more complex structures • Understand and use mechanical systems in their products • Understand and use electrical systems in their products • Apply their understanding of computing to program, monitor and control their products. **Cooking and Nutrition** • Understand and apply the principles of a healthy and varied diet • Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.
Subject	End of EYFS	End of Key Stage 1 end points	End of Key Stage 2 end points
Design and Technology	**Fine Motor Skills** • Hold a pencil effectively in preparation for fluent writing – using the tripod grip in almost all cases. • Use a range of small tools, including scissors, paint brushes and cutlery. • Begin to show accuracy and care when drawing. **Expressive Arts and Design** • Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function.	**Design** • Design purposeful, functional, appealing products for themselves and other users based on design criteria • Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology Make • Select from and use a range of tools and equipment to perform practical tasks • Select from and use a wide range of materials and components, including	**Design** • Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups • Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design **Make** • Select from and use a wider range of tools and equipment to perform practical tasks accurately

	• Share their creations, explaining the process they have used. Make use of props and materials when role playing characters in narratives and stories	construction materials, textiles and ingredients, according to their characteristics. **Evaluate** • Explore and evaluate a range of existing products • Evaluate their ideas and products against design criteria **Technical Knowledge** • Build structures, exploring how they can be made stronger, stiffer and more stable • Explore and use mechanisms in their products. **Cooking and Nutrition** • Use the basic principles of a healthy and varied diet to prepare dishes Understand where food comes from.	• Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities **Evaluate** • Investigate and analyse a range of existing products • Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work • Understand how key events and individuals in design and technology have helped shape the world **Technical Knowledge** • Apply their understanding of how to strengthen, stiffen and reinforce more complex structures • Understand and use mechanical systems in their products • Understand and use electrical systems in their products • Apply their understanding of computing to program, monitor and control their products. **Cooking and Nutrition** • Understand and apply the principles of a healthy and varied diet • Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques

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