

Design Technology KPIs

Key Stage 1 KPIs

	Generating and developing the skills of creative, technical and practical expertise.	Building and applying a repertoire of knowledge and skills to make products	Evaluating Skills of Judgement and Evaluation	Knowledge and understanding - Acquiring and applying knowledge to inform progress	Food knowledge
Y1 KPIs "The child can..."	Develops their own ideas, describing them verbally and via drawing.	Selects and uses a range of tools to safely create products, including preparing simple dishes, with support if necessary.	Makes simple judgements/suggestions about their own, others' and existing products.	Names and describes the materials, components and tools used in the safe building of simple structures and mechanisms.	Demonstrates some simple food knowledge.
Y2 KPIs "The child can..."	Develops their own ideas using simple design criteria, and describes these in writing, images and diagrams.	Selects and uses a range of tools and materials to safely create products, including preparing simple dishes.	Reviews their own, others' and existing products against criteria, making judgements and improvement suggestions.	Names and describes the materials, components and tools used in the safe building of simple structures and mechanisms, and describe their movements.	Recognises some simple food sources, groups and recipe combinations.

Key Stage 2 KPIs

	Generating and developing the skills of creative, technical and practical expertise.	Building and applying a repertoire of knowledge and skills to make products	Evaluating Skills of Judgement and Evaluation	Knowledge and understanding - Acquiring and applying knowledge to inform progress	Food knowledge
Y3 KPIs "The child can..."	Records, designs and plans for products in a range of contexts, presenting their features and intended uses in multiple ways.	Selects and uses a wide range of tools, materials and components to safely create products, including preparing hot dishes.	Evaluates their own, others' and existing products against criteria, identifying strengths and weaknesses with the user in mind.	Explains, in simple terms, the safe use of materials, components and tools in building structures and mechanisms, and describes their movements using correct technical vocabulary.	Describes what is meant by healthy diet, how food provides energy and where it comes from.
Y4 KPIs "The child can..."	Produces detailed design plans and explanations against their own criteria, taking into account the needs of users.	Explains the selection of and uses a wide range of tools, materials and components to safely create products that follow design criteria, including preparing hot dishes, and applying some finishing techniques.	Evaluates the success of their own, others' and existing products against criteria, considering feedback from others.	Explains the safe use of materials, components and tools in building structures and mechanisms, controlled by computer programmes and describes their functions using correct technical vocabulary.	Explains how different types of ingredients are produced, provide energy and contribute to healthy balanced diets.
Y5 KPIs "The child can..."	Produces detailed design plans and explanations against criteria created using research of end users, presenting these using various methods.	Explains the selection of and uses a wide range of tools, materials and components appropriate to specific tasks to safely create products that follow design criteria, including preparing hot dishes, and applying some finishing techniques.	Evaluates the quality of their own, others' and existing products' design, manufacture and usability against specifications, considering feedback from others.	Explains, using technical vocabulary, the functional and aesthetic properties of materials used in structures, mechanical systems and electrical systems; explains and demonstrates their safe construction and functions, including when controlled by computer software.	Explains how different substances in foods provide energy and contribute to healthy balanced diets, and understands the ways in which recipes can be adapted.
Y6 KPIs "The child can..."	Produces detailed design plans, prototypes and explanations to research-generated briefs, presenting these using various detailed methods.	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, including preparing hot dishes, and applying appropriate finishing techniques.	Throughout the design process, critically evaluates the quality of their own, others' and existing products' design, manufacture and usability against the original specification, considering detailed feedback from others.	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; explains and demonstrates their safe construction and functions, including when controlled by computer software.	Explains how different substances in foods provide energy and contribute to healthy balanced diets, and adapts their own recipes.