



End of Year Expectations Design and Technology Y6

Design

As a design and technologist:

- Can I design with the user in mind, motivated by the service a product will offer (rather than simply for profit)?
- Can I use prototypes, cross-sectional diagrams and computer aided designs to represent designs?
- Can I create innovative designs that improve upon existing products?

Make

As a design and technologist:

- Can I cut materials with precision and refine the finish with appropriate tools (such as sanding wood after cutting or a more precise scissor cut after roughly cutting out a shape)?
- Can I create objects that need a seam allowance?
- Can I join textiles with a combination of stitching techniques (such as back stitch for seams and running stitch to attach decorations)?

Evaluate

As a design and technologist:

- Can I make products through stages of prototypes, making continual refinements?
- Can I ensure products have a high quality finish, using art skills where appropriate?
- Can I evaluate the design of products so as to suggest improvements to the user experience?
- Can I combine elements of design from a range of inspirational designers throughout history, giving reasons for choices?

Technical Knowledge

As a design and technologist:

- Can I show an understanding of the qualities of materials to choose appropriate tools to cut and shape (such as the nature of fabric may require sharper scissors than would be used to cut paper)?
- Can I use the qualities of materials to create suitable visual and tactile effects in the decoration of textiles?
- Can I create circuits using electronics kits that employ a number of components (such as LEDs, resistors, transistors and chips)?
- Am I developing a range of practical skills to create products (such as cutting, drilling and screwing, nailing, gluing, filing and sanding)?
- Can I convert rotary motion to linear using cams?
- Can I use innovative combinations of electronics (or computing) and mechanics in product designs?
- Can I write code to control and monitor models or products?

Cooking and Nutrition

As a design and technologist:

- Do I understand the importance of correct storage and handling of ingredients (using knowledge of micro-organisms)?
- Can I measure accurately and calculate ratios of ingredients to scale up or down from a recipe?
- Can I demonstrate a range of baking and cooking techniques?
- Can I create and refine recipes, including ingredients, methods, cooking times and temperatures?