**BEING A DESIGNER AT SABDEN PRIMARY SCHOOL**

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| **A Reception Designer** | **A Year 1 Designer** | **A Year 2 Designer** | **A Lower KS2 Designer** | **An Upper KS2 Designer** |
| Safely uses and explores a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function. • Uses what they have learned about media and materials in original ways, thinking about uses and purposes. • They can represent their own ideas, thoughts and feelings through design and technology. | I use my own ideas to make something. • I describe how something works. • I cut food safely. • I make a product, which moves. • I make my model stronger. • I explain to someone else how I want to make my product. • I choose appropriate resources and tools. • I make a simple plan before making. | I think of an idea and plan what to do next. • I choose tools and materials and explain why I have chosen them. • I join materials and components in different ways. • I explain what went well with my work. • I explain why I have chosen specific textiles. • I measure materials to use in a model or structure. • I describe the ingredients I am using. | I prove that my design meets some set criteria. • I follow a step-by-step plan, choosing the right equipment and materials. • I design a product and make sure that it looks attractive. • I choose a material for both its suitability and its appearance. • I select the most appropriate tools and techniques for a given task. • I make a product, which uses both electrical and mechanical components. • I work accurately to measure, make cuts and make holes. • I describe how food ingredients come together. • I use ideas from other people when I am designing. • I produce a plan and explain it. • I evaluate and suggest improvements for my designs. • I evaluate products for both their purpose and appearance. • I explain how I have improved my original design. • I present a product in an interesting way. • I measure accurately. • I persevere and adapt my work when my original ideas do not work. • I know how to be both hygienic and safe when using food. | I come up with a range of ideas after collecting information from different sources. • I produce a detailed, step-by-step plan. • I suggest alternative plans; outlining the positive features and draw backs. • I explain how a product will appeal to a specific audience. • I evaluate appearance and function against original criteria. • I use a range of tools and equipment competently. • I make a prototype before make a final version. • I show that I can be both hygienic and safe in the kitchen. • I use market research to inform my plans and ideas. • I follow and refine my plans. • I justify my plans in a convincing way. • I show that I consider culture and society in my plans and designs. • I show that I can test and evaluate my products. • I explain how products should be stored and give reasons. • I work within a budget. • I evaluate my product against clear criteria. |