

Bolsover Class – Years 2 and 3

Design and Technology Knowledge Progression

Term / unit	Builds on	Knowledge progression	D&T skills / application	Key vocabulary	Where this leads next
Advent – Textiles: Pouches	Year 1 simple stitches, joining fabric and decorative choices.	Know that a pouch is a functional textile product; templates help pieces match; running stitch can join fabric; seam allowance and secure stitching improve strength; design choices should reflect user and purpose.	Design a pouch; create/use a template; cut fabric accurately; pin/hold pieces; sew running stitch; add decoration; evaluate strength, appearance and function.	pouch; textile; fabric; template; running stitch; seam; needle; thread; join; function	Prepares pupils for fastenings, pattern pieces and more complex textile products.
Lent – Mechanisms: Making a moving monster	Year 1 sliders and understanding that mechanisms create movement.	Know linkages connect levers to create movement; pivots allow parts to rotate; changing pivot positions can alter the motion; a mechanism must be integrated into a product for a purpose.	Investigate linkage systems; make levers/pivots; prototype movement; design a moving monster; assemble accurately; test and improve the mechanism.	linkage; lever; pivot; mechanism; motion; input; output; prototype; design; evaluate	Leads to KS2 mechanical systems including gears, pulleys and more complex motion.
Pentecost – Cooking and nutrition: Balanced diet	Year 1 fruits/vegetables, food preparation, hygiene and simple product design.	Know foods can be grouped and balanced across a diet; ingredients have nutritional roles; a product should meet a design brief and user need; safe preparation and hygiene are essential.	Explore food groups; evaluate existing products; design a balanced meal/snack; prepare ingredients safely; assemble a product; evaluate against criteria.	balanced diet; food group; nutrition; ingredient; healthy; hygiene; prepare; design criteria; evaluate	Builds towards adapting recipes, nutritional choices and independent cooking.