

Cherry Y2 2025 2026 DT Curriculum Knowledge and Progression Map

Year Group Class	Autumn Term	Spring Term	Summer Term
<b>Year 1 / 2 and 2 Willow Cherry</b>	<b>1.6 LEVER MECHANISMS</b> To design and make moving pictures	<b>1.7 WHEEL AND AXLE MECHANISMS</b> Design a moving vehicle with wheels and axels.	<b>1.8 COUSCOUS DISH</b> Design and make a healthy couscous meal
Breadth	Design and make a moving picture  To consider purpose and audience.  To use techniques of cutting and joining to make mechanisms.  To make prototypes and then improvements, evaluating.	Design a purposeful, functioning and appealing product.  Select and use a wide range of materials and components.  Explore and evaluate a range of existing products.	To design and make a couscous dish considering nutrition and ingredients  Think about purpose, users and safety in making the dish.  Consider healthy eating and dietary requirements e.g vegetarian.  Take inspiration, apply techniques and decide on ingredients.
Threshold Concepts	Master practical skills – Measure, cut, estimate, assemble, join.  Design, make, evaluate, improve  Take inspiration from design – <b>Moving pictures with levers and sliders</b>	Master practical skills – Measuring, cutting, estimating, assembling, joining  Design, make, evaluate and improve.  Take inspiration from design – <b>A wheeled vehicle</b>	Master Practical Skills – Peeling, slicing, chopping, snipping, weighing, stirring  Design, make, evaluate, improve.  Take inspiration from design – <b>Various couscous dishes</b>
Milestones	Create products using levers, wheels and winding mechanisms. Cut materials safely using tools provided. Measure and mark out to the nearest centimetre. Shaping techniques (such as tearing, cutting, folding and curling). Joining techniques (such as gluing, hinges or combining materials to strengthen).	Demonstrate a range of joining techniques.  Create a product using wheels and axels.  Design and make products that have a clear intended purpose.  <b>Use software to design</b>	Cut, peel and grate ingredients safely using tools.  Measure or weigh using measuring cups or electronic scales.  Assemble and cook ingredients.

