

D&T end of year expectations – Year 4 – All, Most and Some	
A Cooking & Nutrition	 ALL: I can write a simple recipe and use my cooking techniques to create the dish, being hygienic and safe with support. MOST: I can write a simple recipe and use my cooking techniques to create the dish, being hygienic and safe e.g. scones SOME: I can write a simple recipe and suggest suitable alternative ingredients
	 ALL: I can name some food that is grown and some that is processed. MOST: I know the difference between food that is grown and food that is processed SOME: I know some basic processes applied to food.
	 ALL: I can name some foods that are produced at certain times of the year e.g blackberries. MOST: I can describe seasonality in food production. SOME: I can describe seasonality in food production and understand how we get seasonal foods all year round.
B DESIGN	 ALL: I can produce a plan to show how my product features will be appealing to myself MOST: I can produce a plan to show how my product features will be appealing to myself and others. SOME: I can produce a plan to show how my product features will be appealing to a specific consumer.
	 ALL: I can recognise if I need to make my product more appealing by checking it against given criteria MOST: I can recognise if I need to make my product more appealing by changing features SOME: I can explain the impact of my changes
	 ALL: I can compare my design to a similar product MOST: I can create fit for purpose products by researching the needs of my user e.g. totem poles, potion bottles, musical instruments and submarines SOME: I can conduct market research and use this to inform my designs.
C MAKE	1.ALL: I can discuss why I have selected the tools and materials for my products and use them carefully (including measuring) with support MOST: I can discuss why I have selected the tools and materials for my products and use them carefully (including measuring). SOME: I can advise and support others in selecting tools and materials, and explain how to use them carefully.

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D EVALUATE	Academy 1. ALL-I can evaluate my product against set criteria. MOST: I can evaluate my product, referring to both its appearance and the way it works. SOME-I can explain the strengths and weaknesses of my product and suggest improvements to its design.
	2.ALL: I can research an inventor and discuss their contribution to design and technology.
	MOST: I can discuss inventors and their contribution to design and technology SOME: I can evaluate the impact of an inventor on the modern world, or on the future.
	3.ALL: I can say what was good and not so good about my original design MOST: I can suggest some improvements and say what was good and not so good about my original design
	SOME: I can incorporate feedback from others into my own evaluation of my original design.
E TECHNICAL	ALL: I can add a mechanical system to my product with support MOST: I can add a mechanical system to my product
KNOWLEDGE	SOME: I can add detailed annotations to my design to show how different components move.
	2. ALL: I can suggest one way that I can improve a mechanical system.
	MOST: I can suggest improvements when using a mechanical system. SOME: I can suggest improvements when using a mechanical system and say how my improvements will enhance the system.