<u>Art and Design</u> Key Skills Progression Map

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Year Group	Spring 1	Spring 2	Summer 1	Summer 2			
1	 Use the basic principles of a healthy and varied diet to prepare dishes. Understand where food comes from. 	 To use some of the ideas of artists studied to create pieces. Use a combination of shapes. Include lines and texture. Use rolled up paper, straws,paper,card and clay as materials, Use techniques such as rolling , cutting ,moulding and carving, 	 Explore how products have been created, Use materials to practise drilling,screwing,gluing and nailing materials to make products (such as wheeled vehicles) To design products that have a clear purpose and an intended user. Make products, refining the design as work progresses. 	 Draw lines of different thickness. Colour own work neatly. Show pattern and texture by adding dots and lines. Show tones by using coloured pencils. Use thick and thin brushes. Mix primary colours to make secondary colours. Add white to colours and to make tints and black to make tones. 			
2	 Use the basic principles of a healthy and varied diet to prepare dishes. Understand where food comes from. 	 Describe the work of notable artists, artisans and designers, To use some of the ideas of artists studied to create pieces. Plan, design, make and evaluate decorative and/or practical objects, using a range or common materials such as wood, metal, plastic and card. Suggest improvements to existing designs. 	 Shape textiles using templates. Join textiles using running stitches. Colour and decorate textiles using a number of techniques (such as dyeing, adding sequins or printing). 	 To design products that have a clear purpose and an intended user. Make products, refining the design as work progresses. Explore objects and designs to identify likes and dislikes of the designs. Suggest improvements to existing designs. Explore how products have been created. 			
3	 Replicate some of the techniques used by notable artists, artisans and designers. Create original pieces that are influenced by the study of others. Use different hardness of pencil to show line, tone and texture. Use shading to show light and shadow. Use a number of brush techniques using thick and thin brushes to produce shapes, texture, patterns and lines. 	 Create individual pieces that are influenced by studies of others. Select and arrange materials for a striking effect. Ensure work is precise. Use coiling, overlapping, tessellation, mosaic and montage. 	 Understand and apply the principles of a healthy and varied diet. Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques. Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed. 	 Replicate techniques used by notable artists. Use clay and other mouldable materials. Add materials to provide interesting detail. 			

4	 Use a number of brush techniques using thick and thin brushes to produce shapes, textures, patterns and lines. Mix colours effectively. Use watercolour paint to produce washes for background then add detail. 	 Develop ideas from starting points throughout the curriculum. Use ceramic mosaic materials and techniques. Select and arrange materials for a striking effect. Ensure work is precise. Use coiling, overlapping, tessellation, mosaic and montage. Use clay and other mouldable materials. 	 Learn about the great architects and designers in history. Create and combine shapes to create recognisable forms (e.g. shapes made from nets or solid materials) 	 Create original pieces that are influenced by studies of others. Comment on artworks using visual language. Use a variety of techniques to add interesting effects. (E.g. Reflections, shadows, direction of sunlight). Use watercolour paint to produce washes for background then add detail. Experiment with creating mood with colour.
5	 Use the qualities of materials to create suitable visual and tactile effects in the decoration of textiles. Choose from a range of stitching techniques. Show precision in techniques. 	 Understand and apply the principles of a healthy and varied diet Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques. Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed 	 Use a variety of techniques to add interesting effects Use a choice of techniques to depict movement, perspective, shadows and reflection. Choose a style of drawing suitable for the work. Use lines to represent movement. 	 Comment on artwork with a fluent grasp of visual language. Sketch (lightly) before painting to combine line and colour, Create colour palette based upon colours observed in the natural or built world. Use the qualities of watercolour and acrylic paints to create visually interesting pieces. Combine colours, tones and tints to enhance the mood of a piece. Use brush techniques and the qualities of paints to create texture.
6	 Comment on artwork with a fluent grasp of visual language. Sketch (lightly) before painting to combine line and colour, Create colour palette based upon colours observed in the natural or built world. Use the qualities of watercolour and acrylic paints to create visually interesting pieces. Combine colours, tones and tints to enhance the mood of a piece. Use brush techniques and the qualities of paints to create texture. 		 Understand and apply the principles of a healthy and varied diet Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques. Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed 	 Use a variety of techniques to add interesting effects (e.g. Reflections, shadows, direction of sunlight). Use a choice of techniques to depict movement, perspective, shadows and reflection. Mix textures (rough and smooth, plain and patterned), Combine visual and tactile qualitities.