

| | their products [for | | | Show examples of pictures (some examples can be | |
|----------|-----------------------|-------------------------|--------------------------|--|------------|
| | example, gears, | | | found on here: | |
| | pulleys, cams, levers | | | https://www.thegrangeacademy.co.uk | |
| | and linkages] | | | /downloads/year 3 stone age shelter.pdf) | |
| | | | | Create a design criteria. What do all of the toys have | |
| | | | | in common? What should your toy have? | |
| | | | | (something opens or travels, need to be able to | |
| | | | | push air into something, colourful, fun etc). | |
| | | | | ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,, | |
| | | | | 4. Watch videos of different toys showing how to | |
| | | | | make them. | |
| | | | | https://www.youtube.com/watch?y=7ymzEIUENPY | |
| | | | | https://www.youtube.com/watch?y=HJJZoekmyCE | |
| | | | | https://www.voutube.com/watch?v=BD353gP2i78 | |
| | | | | What do you want your toy to do? | |
| | | | | What equipment will they used and why? Make a | |
| | | | | list of ideas. F.g Cardboard base and axels and | |
| | | | | wheels for it to roll: cardboard to create a monster's | |
| | | | | mouth to open and close: balloon for the air to go | |
| | | | | into, tube and syringe to push the air into or straws | |
| | | | | to blow air into or bottle to push the air through. | |
| | | | | In pairs/teams - draw a picture of your design front | |
| | | | | and back, and label it. Could they write which | |
| | | | | equipment serves which purpose? | |
| | | | | | |
| | | | | 5. In pairs/teams - create their design using the | |
| | | | | equipment they have chosen. Ensure their toy | |
| | | | | moves using air pressure. | |
| | | | | | |
| | | | | 6. Test their toy. Does it work. Evaluate their work. | |
| | | | | What do you like about it? What would you | |
| | | | | improve? Focus on whether they have been able to | |
| | | | | create a pneumatic system. Why? Why not? | |
| Spring | Understand and apply | Plan the order of their | Why is eating a range of | 1). Remind children of previous learning. In Year 2. | Tier 2 |
| | the principles of a | work so it flows | different food groups | they looked at healthy eating and made a pizza | Prepare |
| Rome and | healthy and varied | logically | important? | through their food topic. In Year 1n they made a | Storage |
| Romans | diet | | | soup through their food topic. | Accurately |
| | | | | | Purpose |
| Food | | | | | Identify |

| Prepare and cook a | Demonstrate hygienic | How would a Roman | What skills were important when making those | Successful |
|------------------------|-------------------------|-----------------------------|--|-----------------|
| variety of | food preparation and | soldier's diet be different | products? What did you have to do before you | Explore |
| predominantly | storage | to a soldier's today? | could begin making your product? | Develop |
| savoury dishes using a | | | Can you remember the different food groups? Show | Communicate |
| range of cooking | Work safely and | How can I make | the food groups, TTYP what foods are in each | Evaluate |
| techniques | accurately with a range | something to add to a | group? Why are these foods important? Watch | plan |
| | of simple tools. How to | Roman banquet as part of | https://www.youtube.com/watch?v=eSEYPO30AN0 | |
| Understand | make the environment | a balanced diet? | Design a healthy lunch box. What would you put | |
| seasonality, and know | safe for themselves and | | inside it and why? (Ham sandwich for protein and | Tier 3 |
| where and how a | others. | How can you weigh your | starch, a chocolate bar for sugar which is used for | Hygienic |
| variety of ingredients | | ingredients accurately? | energy). | Food groups |
| are grown, reared, | Learn how to use the | | | Balanced diet |
| caught and processed. | cooker safely with | | 2. Last week we looked at what food we could eat | Cut |
| | adult support. | | which was part of a balanced diet, this time we're | Chop |
| Generate, develop, | | | going to look at what the Romans should eat. | Grate |
| model and | | | Look at examples of meals – show healthy meals | Slice |
| communicate their | | | and not healthy meals, listing the basic ingredients – | Boil |
| ideas through | | | what makes them healthy/not healthy. | Design criteria |
| discussion, annotated | | | The Romans enjoyed banquets. They ate three main | Recipe |
| sketches, cross- | | | meals a day, ientaculum (breakfast), prandium | ingredients |
| sectional and | | | (lunch) and cena (dinner). Make a list of food they | |
| exploded diagrams, | | | could have at their banquet. Draw a picture of what | |
| prototypes, pattern | | | their banquet will look like. Food should be cut into | |
| pieces and computer- | | | bitesize pieces so you can pick it up using your | |
| aided design | | | fingers because they had no cutlery. Remember to | |
| | | | include food from a range of different food groups, | |
| Investigate and | | | examples of food could be • cheese • bread • olives | |
| analyse a range of | | | chicken lamb fish peas salad apples | |
| existing products | | | pears • grapes • honey Some Roman food you | |
| | | | might have difficulty getting hold of include | |
| Evaluate their ideas | | | dormice, flamingos, garum (a sauce made out of fish | |
| and products against | | | guts and blood), giraffe and jellyfish! | |
| their own design | | | | |
| criteria and consider | | | 3. We are going to make bread as part of a healthy | |
| the views of others to | | | banquet. Show pictures/bring in different types of | |
| improve their work | | | bread (white, brown, seeded, best of both, | |
| | | | baguette). Taste test or discuss which bread they | |
| | | | prefer and why? Create a design criteria about what | |
| | | | their bread will include: taste, colour, shape. | |

| | | | | Design a picture of what they want their bread to look like. 4. What ingredients do you need to make bread? How do you make bread? https://www.youtube.com/watch?v=NqkREe0wvkM Order pictures of how to make bread. Chn to create a recipe for their bread. 5 Children to follow their recipe to make the bread, weighing and measuring amounts accurately. With an adult, bake the bread in the oven. Taste test along with a range of other healthy food items (grapes, olives, cheese, and spread for the bread – honey, butter, jam). 6. Evaluate their bread. What did you like about it? What would you improve? Focus on taste, colour, shape. | |
|--------------|-------------------------|-------------------------|---------------------------|---|---------------|
| Summer | Generate, develop, | Think about their ideas | What do all sensor lights | Remind children of previous learning. In Year 2, they | Tier 2 |
| | model and | as they make progress | have in common? | made a model home through their construction | Purpose |
| Inventions | communicate their | and be willing change | | topic and in Year 1 they made a model fire engine. | Evaluate |
| | ideas through | things if this helps | What shapes will you use | What skills were important when making those | product |
| Construction | discussion, annotated | them improve their | to make your sensor | products? What did you have to do before you | process |
| | sketches, cross- | work. | light? | could begin making your product? | evaluate |
| | sectional and | | | Invent a sensor light. | design |
| | exploded diagrams, | Make drawings with | What angles do your | Examine a variety of different sensor lights and | |
| | prototypes, pattern | labels when designing | shapes have? | name different parts/components. Identify the | |
| | pieces and computer- | to clearly identify | | purpose of each component. | Tier 3 |
| | alded design | materials and now they | what 2d shapes do you | Draduce a decign specification for what they need | Components |
| | Salact from and use a | togothor | nave | to make a good concor light | consification |
| | wider range of tools | logether. | Have you included any 3d | Disassemble a real weather sensor light and | loining |
| | and equipment to | Understand the | shapes in your | examine how the parts fit together | techniques |
| | perform practical | dangers of electricity | construction? | Write an explanation of what a sensor light is and | Tools |
| | tasks [for example, | and working with | | how it works. | Model |
| | cutting, shaping, | electrics. | | | Recyclable |
| | joining and finishing], | | | Watch video of how you make a sensor light. What | materials |
| | accurately | How to work in a safe | | tools might they need to use and what joining | |
| | | environment, make the | | methods would they need to use to make it. | |

| Select from and use a | environment safe for | | assemble | |
|-------------------------|-------------------------|---|-------------|--|
| wider range of | yourself and others and | Chn to use a range of 2d/3d shapes to make their | Disassemble | |
| materials and | spot potential dangers. | model. Measure length of sides before cutting. | strength | |
| components, including | | | appearance | |
| construction | How to use equipment | Make model. Demonstrate how they may need to | | |
| materials, textiles and | safely and ensure the | rethink and adapt ideas through making process | | |
| ingredients, according | environment is safe for | when things do not work. | | |
| to their functional | yourself and others to | | | |
| properties and | work in. | Test and evaluate own product against design | | |
| aesthetic qualities | | specification. How could they improve the strength, | | |
| | | appearance and quality of the design? | | |
| Investigate and | | | | |
| analyse a range of | | | | |
| existing products | | | | |
| | | | | |
| Evaluate their ideas | | | | |
| and products against | | | | |
| their own design | | | | |
| criteria and consider | | | | |
| the views of others to | | | | |
| improve their work | | | | |
| | | | | |
| Understand how key | | | | |
| events and individuals | | | | |
| in design and | | | | |
| technology have | | | | |
| helped shape the | | | | |
| world | | | | |
| | | | | |
| Understand and use | | | | |
| mechanical systems in | | | | |
| their products [for | | | | |
| example, gears, | | | | |
| pulleys, cams, levers | | | | |
| and linkages] | | | | |
| Understand and use | | | | |
| electrical systems in | | | | |
| their products [for | | | | |

Design Technology Subject Overview

| exa circ sw bu | ample, series rcuits incorporating vitches, bulbs, uzzers and motors] | | |
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