

Year 3
Design and Technology Scheme of Work

	Autumn	Spring	Summer
Design and Technology projects through which the skills are taught.	<p>Design, make and evaluate a range of packaging to hold different weights/ objects</p> <p>Make, bake and evaluate bread rolls, creating healthy sandwiches as a product</p>	<p>Design, make and evaluate a sewn bag</p> <p>Design, make and evaluate a pop-up card using levers and linkages.</p>	<p>Design, make and evaluate a mini landmark structure</p> <p>Design, make and evaluate a chocolate box with chocolates</p>
Skills	<p>Design, make and evaluate.</p> <p>I can research and develop design criteria to inform my design.</p> <p>I can design an innovative, functional and appealing product that is fit for purpose and aimed at a particular audience or group.</p> <p>I can generate and develop my ideas through discussion, annotated sketches and diagrams.</p>	<p>Design, make and evaluate.</p> <p>I can research and develop design criteria to inform my design.</p> <p>I can design an innovative, functional and appealing product that is fit for purpose and aimed at a particular audience or group.</p> <p>I can generate and develop my ideas through discussion, annotated sketches and diagrams.</p>	<p>Design, make and evaluate.</p> <p>I can research and develop design criteria to inform my design.</p> <p>I can design an innovative, functional and appealing product that is fit for purpose and aimed at a particular audience or group.</p> <p>I can generate and develop my ideas through discussion, annotated sketches and diagrams.</p>

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	<p>I can select and use a wider range of tools and equipment. I can select from and use a wider range of materials and components. I can select materials according to their function or aesthetic quality and explain why I have chosen it. I can investigate a range of existing products. I can evaluate my own idea/product against my design criteria. I can suggest improvements to my idea/product and also consider the views of others.</p> <p>Materials</p> <p>I can cut slots I can cut internal shapes. I can cut accurately and safely to a marked line.</p> <p>Technical Knowledge</p> <p>I can apply my understanding of how to strengthen and reinforce more complex structures.</p>	<p>I can select and use a wider range of tools and equipment. I can select from and use a wider range of materials and components. I can select materials according to their function or aesthetic quality and explain why I have chosen it. I can investigate a range of existing products. I can evaluate my own idea/product against my design criteria. I can suggest improvements to my idea/product and also consider the views of others.</p> <p>Materials</p> <p>I can cut slots I can cut internal shapes. I can use lolly sticks and card to make levers and linkages. I can cut accurately and safely to a marked line.</p>	<p>I can select and use a wider range of tools and equipment. I can select from and use a wider range of materials and components. I can select materials according to their function or aesthetic quality and explain why I have chosen it. I can investigate a range of existing products. I can evaluate my own idea/product against my design criteria. I can suggest improvements to my idea/product and also consider the views of others.</p> <p>Construction.</p> <p>I can create a shell or frame structure, strengthening with diagonal struts. I can use a glue gun (under 1-1 supervision).</p> <p>Materials</p> <p>I can cut slots I can cut internal shapes.</p>
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	<p>Cooking and Nutrition.</p> <p>I can prepare and cook a range of ingredients. I can work safely and hygienically. I can weigh and measure using scales. I can cut and shape ingredients using tools and equipment.</p>	<p>Technical Knowledge</p> <p>I can understand and use mechanical systems in my product (levers and linkages).</p> <p>Textiles.</p> <p>I can join fabrics using a running stitch and back stitch.</p> <p>I can create a prototype (using cheap materials).</p> <p>I can create simple patterns.</p>	<p>I can cut accurately and safely to a marked line.</p> <p>Technical Knowledge</p> <p>I can apply my understanding of how to strengthen and reinforce more complex structures.</p> <p>Cooking and Nutrition.</p> <p>I can prepare and cook a range of ingredients. I can work safely and hygienically. I can weigh and measure using scales. I can cut and shape ingredients using tools and equipment. I can understand and apply the principles of a healthy and varied diet. I can understand about where and when my food is grown, caught or reared.</p>
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Outcomes	Children to design, make and evaluate a range of packaging to hold different weights/ objects. Children to make, bake and evaluate bread rolls, creating healthy sandwiches as a product. Children will know the source of ingredients.	Children to design, make and evaluate a sewn bag. Children to design and make a pop-up card using levers and linkages, (moving mechanisms).	Children will design, make and evaluate a mini landmark structure. Design, make and evaluate a chocolate box with chocolates.
Key Knowledge Outcome	Children to have knowledge of bakers, particularly linked to popular culture – Mary Berry and Paul Hollywood.		