

Year 3	Design and Technology		
	Autumn topic: Moving Mechanisms	Spring Topic: Products Purses and wallets	Summer topic: Food Technology Bread
National Curriculum statements	<ul style="list-style-type: none"> - DESIGN: Generate, develop, model and communicate their ideas through discussion, annotated sketches - DESIGN: Use research and develop design criteria to inform the design of innovative, functional product that is fit for purpose - MAKE: To select from and use a range of materials according to their functional property <p>EVALUATE: To evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.</p>	<ul style="list-style-type: none"> - DESIGN: Generate, develop, model and communicate their ideas through discussion, annotated sketches - DESIGN: Use research and develop design criteria to inform the design of innovative, functional product that is fit for purpose - MAKE: To select from and use a range of materials according to their functional property <p>EVALUATE: To evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.</p>	<ul style="list-style-type: none"> - Prepare and cook a savoury dish using a range of cooking techniques - Understand and apply the principles of a healthy and varied diet -
Retrieval (to support new learning)	Design and make a moving vehicle-car	Design and make a hand puppet.	Design and make a pizza.
Knowledge statements	<ol style="list-style-type: none"> 1. I know what a moving mechanism is and what some of the key design features are. 2. To know how to select materials appropriate for the task. 3. To know how to design, make and evaluate their moving mechanism. 	<ol style="list-style-type: none"> 1. To know what the purpose for a purse/wallet is and identify the key features. 2. To know how to select appropriate materials to match the design criteria. 3. To know how to design, make and evaluate their purse/wallet. 	<ol style="list-style-type: none"> 1. To know about different types of bread. 2. To know which ingredients are suitable for the task and how to weigh ingredients accurately. 3. To know how to design, make and evaluate their bread.

Vocabulary	Materials, measurement, cm, fold, bend.	Purse, wallet, coins, size, measurement, cm, sew, attach.	Bread, savoury, sweet, healthy diet, yeast, ingredients, weighing, g/kg, baking.
Cultural capital and local resources	The local school environment.	Coins, bank notes and cards.	Types of bread eaten in different countries.