Design and Technology Long Term Plan

Year 3	Design		Make		Evaluate		Technical	Cooking & Nutrition
Key Skills	and other peop Develop their d discussion, obs modelling Identify a purpo design and mal Identify simple		Begin to select tools and m vocab' to name and descril Measure, cut and score wire accuracy Use hand tools safely and Assemble, join and combin order to make a product Cut, shape and join fabric to simple garment. Use basic techniques Choose and use appropriate techniques	oe them th some appropriately se materials in so make a c sewing	Evaluate agains design criteria Evaluate their p as they are devidentifying stren possible change might make Talk about their saying what the and dislike about	oroducts eloped, agths and es they rideas, ey like	exploring how they can be made stronger, stiffer and more stable. Investigate boats and terms e.g hull, struts, propeller, sail.	Use the basic principles of a healthy and varied diet to prepare dishes Understand where food comes from Follow safe procedures for food safety and hygiene Chopping and preparing safely using appropriate utensils. Weigh and measure ingredients
Assessment	needed to work using? Are ch able to stechniques exp FirstNext Can children exp materials and u Can ch use dra		 Are children able to cut felt template and use a running join? Are ch able to make protot with construction kits? Can children fold, tear and paper/card to make a pop- 	ype vehicles	Are children abl about their designation they develop an identify good an points? Can children dishow closely their finished product their design criteria.	gns as and and bad scuss ir t meet	 Are children able to explain what a fixed or free turning axle is? Can children suggest the difference between hinges and linkages? 	 Are ch able to measure and weigh food with support? Can ch cut, peel, grate or chop a range of ingredients independently? Are children able to explain how to work safely and hygienically?
т	orm	Contont	/unit/tonic	Curric	culum links		Vov facts	Key vocab
Aut 1			t/unit/topic Curric		ululii iiiiks		Key facts	ney vocau
		, cerm See En						

Design and Technology Long Term Plan

Aut 2	Kapow - Food: Eating Seasonally. Making tarts.	History: Prehistoric Britain – hunter- gatherers Geography – food from around the world, food grown in the UK, climate and its effects on growing food	Investigate where food comes from and know that some foods are imported. Discover how climate effects the ability to grow certain fruit and vegetables. Know that certain fruit and vegetables are grown seasonally. Recipes are used to aid cooking.	Climate, dry climate, exported, imported, Mediterranean climate nutrients, Polar climate, recipe, seasonal food, seasons, temperate climate, tropical climate, hygiene
Spring 1	Art term – see LTP			
Spring 2	Kapow - Textiles: Cross stitch and applique. Egyptian Collars	History: Ancient Egypt Geography: Locating Egypt on a map	Appliqué is a technique/way of mending or decorating a textile by applying smaller pieces of fabric. A product's function relies on material choices. Materials are important in a products aesthetic properties. Templates are used when designing/making. Stitching can be used to join/decorate materials. Pinking is a technique used to shape fabrics.	Plan, make, evaluate, appliqué, cross-stitch, fabric, running stitch, patch, thread, embellish, template, pinking
Summer 1	Art term – See LTP			

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Summer 2	Kapow – Constructing a castle. Roman	History: Roman Britain	Roman forts	2D, 3D, fort, design,
	Forts	Geography – Europe	were typically rectangular	key features, net,
		and city comparison of	with rounded corners &	scoring, shape, stable,
		Manchester with Rome	protected by palisades, ramparts, towers, & ditches. Roman forts were used to house soldiers. 3D shapes can be constructed from 2D nets. Tabs are used to connect structures.	Stiff, strong, structure, tab