St Peter's Design Technology Medium term Plan



<u>Year 3</u>



Spring 1	Summer 2
Levers and Linkages	Making bread
<ul> <li>When designing and making, pupils should be taught to: Design         <ul> <li>use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups</li>             generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design Make</ul></li>             select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately             select from and use a wider range of materials and components, including construction materials, according to their functional properties and aesthetic qualities Evaluate             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 Technical knowledge             apply their understanding of how to strengthen, stiffen and reinforce more complex structures             understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages] </ul>	<ul> <li>When designing and making, pupils should be taught to: Design         <ul> <li>use research and develop design criteria to inform the design of innovative, appealing products that are fit for purpose, aimed at particular individuals or groups</li> <li>generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design             </li> <li>select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately</li> <li>select from and use a wider range ingredients, according to their functional properties and aesthetic qualities             </li> <li>evaluate</li> <li>investigate and analyse a range of existing products</li> <li>evaluate their ideas and products against their own design criteria and consider the views of others to improve their work</li> <li>understand how key events and individuals in design and technology have helped shape the world</li> </ul> </li> <li>Cooking and nutrition         <ul> <li>Pupils should be taught to:</li> <li>understand and apply the principles of a healthy and varied diet</li> <li>prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques</li> <li>Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.</li> </ul> </li> </ul>

<ol> <li>To research existing how key individuals helped shape the world and investigate existing products (Charles Larson) levers and linkages ks2 puppet - Bing images (vocab: lever, linkage, mechanism, pivot)</li> </ol>	<ol> <li>To understand seasonality and where a variety of ingredients are grown (vocab: seasonality)</li> <li>To understand the principals of a healthy and varied diet (vocab: varied diet)</li> </ol>
2. To understand the mechanical systems in our product and create design criteria	3. To evaluate existing products and make our own design criteria (discuss Thomas Warburton)
<ol> <li>To develop ideas through annotated sketches and exploded diagrams</li> <li>To understand how to strengthen and reinforce our structures</li> </ol>	<ol> <li>To design an appealing product based on design criteria (vocab: appealing, savoury)</li> </ol>
<ol> <li>To select a range of tools and materials according to their functional properties (make product)</li> </ol>	<ol> <li>To select a range of tools and ingredients to make our product (vocab: knead)</li> </ol>
(vocab: functional)	6. To evaluate my own and others products against my own design criteria (use
6. To evaluate my own and others work against our own design criteria	evaluation form on server)
Linkages and Levers – end points	Adalating busined and points
Linkages and Levers - end points	Making bread - end points
Designer/person of interest:	Designer/person of interest:
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Designer/person of interest: Charles Larson was an inventor who designed the scissor lift mechanism in	<b>Designer/person of interest:</b> Thomas Warburton was an English business man who founded a bakery which is now
<b>Designer/person of interest:</b> Charles Larson was an inventor who designed the scissor lift mechanism in 1960.	Designer/person of interest: Thomas Warburton was an English business man who founded a bakery which is now the biggest in the United Kingdom. Skills: To be able to mix ingredients, follow a recipe and kneed bread. Vocab: varied diet, seasonality, appealing, savoury, knead
<b>Designer/person of interest:</b> Charles Larson was an inventor who designed the scissor lift mechanism in 1960. <b>Skills:</b> To be able to make a functional scissor mechanism.	<b>Designer/person of interest:</b> Thomas Warburton was an English business man who founded a bakery which is now the biggest in the United Kingdom. <b>Skills:</b> To be able to mix ingredients, follow a recipe and kneed bread.
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Designer/person of interest: Charles Larson was an inventor who designed the scissor lift mechanism in 1960. Skills: To be able to make a functional scissor mechanism. Vocab: mechanism, functional, lever, linkages, pivot Mechanism: the parts working together in a machine.	Designer/person of interest: Thomas Warburton was an English business man who founded a bakery which is now the biggest in the United Kingdom. Skills: To be able to mix ingredients, follow a recipe and kneed bread. Vocab: varied diet, seasonality, appealing, savoury, knead Varied diet: a wide range of food groups being eaten.
Designer/person of interest: Charles Larson was an inventor who designed the scissor lift mechanism in 1960. Skills: To be able to make a functional scissor mechanism. Vocab: mechanism, functional, lever, linkages, pivot Mechanism: the parts working together in a machine. Functional: practical and useful	Designer/person of interest: Thomas Warburton was an English business man who founded a bakery which is now the biggest in the United Kingdom. Skills: To be able to mix ingredients, follow a recipe and kneed bread. Vocab: varied diet, seasonality, appealing, savoury, knead Varied diet: a wide range of food groups being eaten. Seasonality: varying foods depending on the season