

Year 3 Scheme of Learning: Design and Technology

Year 3 – Textiles

Lesson 1	
Learning Objective	To understand the history and origin of sewing.
Declarative Knowledge	<ul style="list-style-type: none">• Know that a seam is a row of stitches joining two different pieces of fabric.• Know a needle and thread are used to create a variety of stitches.• Know that stitches can be found in a variety of products for a variety of purposes.• Know the history of sewing and that it can be seen throughout prehistoric history.
Procedural Knowledge	Research – research the origins of sewing and where it can be found worldwide.
Key Vocabulary	Sewing, thread, needle, history, location, prehistoric, replica.

Lesson 2	
Learning Objective	To understand sewing techniques and practice them.
Declarative Knowledge	<ul style="list-style-type: none">• Know a variety of stitching styles and how they are made.• Know how to thread a needle.• Know how to correctly pass the needle and thread through the material.• Know how to finish off a stitch securely.
Procedural Knowledge	Investigate – understand and use a variety of sewing skills.
Key Vocabulary	Stitch, running stitch, thread, needle, interval, in, out, pattern, finish off.

Lesson 3	
Learning Objective	To design and create a template for a replica needle pouch.
Declarative Knowledge	<ul style="list-style-type: none">• Know what a needle pouch is and who it is used by.• Know that needle pouches can be made in a variety of materials.• Know that needle pouches would have been originally made using animal skin/fur.• Know that a needle pouch is to protect a needle.• Know that a design must include material, size, purpose and shape.• Know that a template is a shape drawn to assist in cutting out shapes.
Procedural Knowledge	Design - 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.
Key Vocabulary	Needle pouch, animal skin/fur/, staple, hole punch, fabric, design, shape, scissors, template.

Lesson 4	
Learning Objective	To create a replica needle pouch using our sewing skills.
Declarative Knowledge	<ul style="list-style-type: none"> • Know that to design is to generate, develop and communicate ideas for a product. • Know a template is used to help support the making of a product to be exact. • Know that a product is designed for a particular audience. • Know what a needle pouch is and what is used for. • Know that a design is used to support the creation of a product.
Procedural Knowledge	Make - select from and use a wider range of materials and components according to their functional properties and aesthetic qualities.
Key Vocabulary	Design, decision, purpose, colour, material, weight, shape, texture, audience.

Lesson 5	
Learning Objective	To evaluate the needle pouch and suggest improvements.
Declarative Knowledge	<ul style="list-style-type: none"> • Know that to evaluate you judge the quality, effectiveness and use of a product. • Know that my product is fit for purpose. • Know that a product is used for a particular purpose.
Procedural Knowledge	Evaluate - evaluate their ideas and products against their own design criteria and consider the views of others to improve their work
Key Vocabulary	Design, audience, evaluate, audience, material, use, style.

Year 3 - Food: Healthy and Varied Diets

Lesson 1	
Learning Objective	To cook using British ingredients available all year round.
Declarative Knowledge	<ul style="list-style-type: none"> • Know what an ingredient is. • Know what fruits and vegetables are in season throughout the year. • Know what available means. • Know that different fruits and vegetables are imported to keep up with demand. • Know how to cut, slice, peel, dice, and grate a variety of fruits and vegetables.
Procedural Knowledge	Investigate - understand and apply the principles of a healthy and varied diet
Key Vocabulary	Seasonality, fruit, vegetables, cook, prepare, health and safety, available, local, imports.

Lesson 2	
Learning Objective	To know how seasonal fruits in Britain are grown and processed.
Declarative Knowledge	<ul style="list-style-type: none"> • Know how farmers grow, prepare and sell their produce. • Know which fruits and vegetables will be available at the time of learning. • Know where and when different fruits and vegetables are grown. • Know how fruits are processed and why.
Procedural Knowledge	Research – know when and why fruits can be grown and sold in the UK.
Key Vocabulary	Fruit, vegetable, seasonality, factory, produce, process, grow.

Lesson 3	
Learning Objective	To understand why vegetables form an important part of a healthy and varied diet.
Declarative Knowledge	<ul style="list-style-type: none"> • Know that processed food contains ingredients that have been changed in some way to enable them to be eaten or used in food preparation and cooking. • Know that 5 a day is part of a healthy diet. • Know what a good portion size is. • Know what fruits and vegetables do for our bodies to keep us healthy.
Procedural Knowledge	Research - understand and apply the principles of a healthy and varied diet.
Key Vocabulary	Fruit, vegetables, healthy, varied, balanced, portion, diet, prepare.

Lesson 4	
Learning Objective	To find out about how seasonally produced meat can form part of a healthy diet.
Declarative Knowledge	<p>Start to know when, where and how food is grown (such as herbs, tomatoes and strawberries) in the UK, Europe and the wider world.</p> <p>Understand that to be active and healthy, nutritious food and drink are needed to provide energy for the body.</p> <p>Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.</p>
Procedural Knowledge	Research - understand and apply the principles of a healthy and varied diet.
Key Vocabulary	Meat, poultry, beef, chicken, diet, healthy, varied, Eatwell, seasonally.

Lesson 5	
Learning Objective	To know how fish are caught or reared, processed and used in healthy meals.
Declarative Knowledge	Understand that to be active and healthy, nutritious food and drink are needed to provide energy for the body. Understand what fish live in the local/national waters. Know how fish are caught, stored and prepared in the UK. Know how to prepare and cook a variety of predominantly savory dishes safely and hygienically;
Procedural Knowledge	Research - understand and apply the principles of a healthy and varied diet.
Key Vocabulary	Fish, prepare, catch, habitat, seasonal, local, healthy.

Lesson 6	
Learning Objective	To show what you have learned about eating seasonal food as part of a healthy, varied diet.
Declarative Knowledge	Know how to use a range of techniques such as mashing, whisking, crushing, grating, cutting, kneading and baking. Know how to with support, use a heat source to cook ingredients showing awareness of the need to control the temperature of the hob and/or oven. Know how to follow a simple recipe.
Procedural Knowledge	Evaluate – evaluate their ideas and products against a design criteria.
Key Vocabulary	Make, evaluate, taste, design, prepare, healthy diet, varied.