

Year 3 and 4 Curriculum Plan – Design Technology



	Autumn	Spring	Summer
Year 3	<p><i>'Christmas at the Zoo'</i> Textiles 2-D shape to 3-D - A puppet show for EYFS</p>	<p><i>'Indian Cuisine'</i> (Curry, Mounika Gowardhan) Cooking and Nutrition Healthy and varied diet (including cooking and nutrition requirements for KS2)</p>	<p><i>'Photo frames'</i> Structures</p>
	<p>Evaluating – Key events and individuals; T4R non-fiction text about inventors, designers, engineers, chefs and manufacturers who have developed ground-breaking products (linking to the project, at least 2/3)</p>		
Year 4	<p><i>'Christmas cards'</i> Electrical Systems Using simple circuits</p>	<p><i>'Chinese Cuisine'</i> (Stir Fry Noodles) Cooking and Nutrition Healthy and varied diet (including cooking and nutrition requirements for KS2)</p>	<p><i>'Moving Vehicles'</i> Mechanical Systems Wheels and axles and pneumatics</p>
	<p>Evaluating – Key events and individuals; T4R non-fiction text about inventors, designers, engineers, chefs and manufacturers who have developed ground-breaking products (linking to the project, at least 2/3)</p>		

Design Technology National Curriculum Expectations LKS2	Year 3			Year 4		
	Autumn	Spring	Summer	Autumn	Spring	Summer
Design <ul style="list-style-type: none"> To 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 To 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 style="list-style-type: none"> To select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately To select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities 						
Evaluate <ul style="list-style-type: none"> To investigate and analyse a range of existing products To evaluate their ideas and products against their own design criteria and consider the views of others to improve their work To understand how key events and individuals in design and technology have helped shape the world Cooking and Nutrition, non-statutory, BPS practise 						
Technical knowledge <ul style="list-style-type: none"> To apply their understanding of how to strengthen, stiffen and reinforce more complex structures To understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages] To understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors] To apply their understanding of computing to program, monitor and control their products. Cooking and Nutrition, non-statutory, BPS practise 						
Cooking and nutrition <ul style="list-style-type: none"> To understand and apply the principles of a healthy and varied diet To prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques To understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed. 						