DT Curriculum Coverage: LKS2

Expected Vocabulary. NC Objectives. Intended activities.

These skills/activities can be taught weekly or in a block as appropriate to the unit.

	National Curriculum Objective	Knowledge/Activity	Vocabulary
Topic and Year			
Year 3 Autumn When was the Stone Age? TEXTILES	Investigate and analyse a range of existing products. 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. Generate, develop, model and communicate their ideas through discussion, annotated sketches and pattern. 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 textiles, according to their functional properties and aesthetic qualities. Evaluate their ideas and products against their own design criteria and consider the views of others to improve the final outcome.	Textiles focus – making a Christmas gift. Investigate different types of existing items that use stitching as decoration. Develop design criteria. Decide on initial design based on materials and decorations available. Practise sewing techniques (running stitch, back stitch, diagonall stitch and cross stitch) Learn how patterns are used and create own pattern. Evaluate / annotate / alter design based on knowledge gained from above. Create final piece (sewing afternoon with parent helpers if possible). Evaluate. Gift wrap for presentation as a Christmas gift.	Aesthetics adornment decoration Functionality Product quality specification running stitch back stitch blanket stitch cross stitch Job — seamstress/designer/ toymaker
Spring	Understand how key events and individuals in design and technology	History/geography link - Investigate the	Dough
Where in the world	have helped shape the world in the context of the history behind	history of Warburtons in the UK.	Knead
is the UK?	Warburtons.	Evaluate existing products according to	Sift
	Investigate and analyse existing products	their characteristics (Different types of Warburtons bread: Milk Roll, Toastie,	Baking powder
COOKING	Investigate and analyse existing products.	Seeded Batch, Fruit Loaf with Orange).	Baking soda Yeast
	Understand and apply the principles of a healthy and varied diet.	Discuss the ingredients with links to food	Manufacture
	onderstand and apply the principles of a fleating and varied diet.	groups/diet and the process of the	Job – baker/chef
	Prepare and cook a variety of predominantly savoury dishes using a	ingredient being grown to being used to	Sakery errer
	range of cooking techniques.	make the product e.g wheat.	

	Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed. 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 in the context of creating a design criteria for a new type of bread. Select from and use a wider range of tools and equipment to perform practical tasks for example shaping accurately in the context of shaping salt dough. 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. 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. Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.	Develop design criteria and practise shapes with salt dough. Think of original ideas for a product based on design criteria. Develop design and communicate it. Make own bread to take on school trip as part of lunch / link to British company (Warburtons). Use cooking skills to make final product and evaluate.	
Summer Why did the Ancient Egyptians build the pyramids? MECHANISMS	Understand and use mechanical systems (ie levers). 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. Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design. Investigate and analyse a range of existing products. Understand how key individuals and events in DT have helped shape the world.	Introduce the purpose of levers and investigate different examples of first class levers. Label photographs of the examples shown. Investigate levers through raising a book using different sizes and lengths of spoon (see saw). Link back to previous learning in science about forces. Investigate where effort is best applied to create most movement using sticks and bags of stones or lego. History link - Look at video of shadufs in Ancient Egypt. Design and label own shaduf, choosing from given materials.	Mechanism Lever (first class) Pulley Model Structure Attach Fulcrum Load Effort Job – architect/builder

	Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.	Focus on correct placement of fulcrum and load. Follow a step by step plan, choosing the right equipment and materials. Make and test shaduf – identify where effort is best placed and annotate on diagram. Evaluate by testing with a load. Encourage children to keep looking for levers – keep a class list of where they have been seen, what they are used for and which type of lever they are.	
Topic and Year	National Curriculum Objective	Knowledge/Activity	Vocabulary
Autumn What myths and legends did the Ancient Greeks tell us? CONSTRUCTION	Apply their understanding of how to strengthen, stiffen and reinforce more complex structures. 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. Investigate and analyse a range of existing products. Understand how key events and individuals have helped shape the world. Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design. 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. Select from and use a wider range of tools and equipment to perform practical tasks.	History/Geography link – Ancient Greeks. Look at Greek constructions/inventions – research what a temple looked like and label the parts. Identify how this has survived today and is a tourist attraction – Parthenon temple for the goddess Athena in Athens using Google Earth. Create design criteria for their own temple model for a different god by looking at existing designs from historical sources and modern day structures. Consider how to make it appealing for the god and to look at. Sketch their design using annotations. Draw the structure and explain the parts. Discuss how they could create a strong structure using the materials and then reinforce it during the making process. Children to test out ways to strengthen it then add to their product. Create their model using cardboard and cardboard tubes.	Parthenon/temple Columns Capital Frieze pediment Structure Strengthen Stiffen Stable Reinforce Functional Construction Product Design Sketch Make Evaluate Model Attach Job – architect/engineer

	Evaluate their ideas and products against their own design criteria and	Evaluate their product against the design	
	consider the views of others to improve their own.	criteria.	
Spring	Understand and apply the principles of a healthy and varied diet.	Geography link to European country.	Diet
		Explain why many families ate and still	Hygiene
What can be found	Prepare and cook a variety of predominantly savoury dishes using a	eat goulash. Look at recipe and	Savoury
in eastern Europe?	range of cooking techniques.	ingredients (taste test before). Where in	Ingredients
		the world are the ingredients from? How	Seasonal produce
COOKING	Understand seasonality, and know where and how a variety of	is the stew cooked and why? Is it	Food groups/Food
COOKIIVO	ingredients are grown, reared, caught and processed.	healthy?	pyramid/eat well plate
		Look at the eat well plate and identify	Fresh/processed
	Select from and use a wider range of materials and components,	the different food groups that make a	Stew/boil/ simmer
	includingingredients according to their functional properties and	healthy and varied diet. Discuss the	Heat/boil/cool
	aesthetic qualities.	different benefits of food groups for the	Appetising
	Fuglicate their ideas and products against their cours design suits and	body and staple foods such as	Flavoursome
	Evaluate their ideas and products against their own design criteria and	rice/potatoes. Science link to digestion from Autumn 1 – nutritional benefits for	nutritional
	consider the views of others to improve their work.	body parts.	Hygiene
		Learn about foods that are in season at	Vegetarian Job – chef, dietician
		different times of the year and use foods	Job – Cher, dietician
		that are ready at this time. Discuss how	
		other foods such as meat is processed.	
		Children to make an existing goulash dish	
		- children could make improvements to	
		include the food groups and seasonal	
		ingredients.	
		1. Working in small groups children	
		to weigh and prepare the	
		ingredients. Focus on hygiene	
		with particular reference to	
		preparing raw meat. (a	
		vegetarian option available as	
		appropriate).	
		2. Cook the stew in slow cookers.	
		Place in fridge overnight (best	
		left for 1 day for flavours to develop) then reheat and eat	
		with slice of bread.	
		with slice of bread.	

Summer How do we know the Romans were in Britain? ELECTRICAL SYSTEMS —	Understand and use electrical systems in their products. Apply their understanding of computing to program, monitor and control their products. 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. Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design. Select from and use a wider range of tools and equipment to perform	Children to taste test and evaluate their goulash. Science link – electricity. Look at existing products/inventions using electrical circuits from the past and current day – link to science learning to identify the electrical components. Children to design and make their own 3D model (cross curricular links made to practise skills in science/computing such as lighthouse) and create a simple circuit. Evaluate by testing their electrical system. Computer link – use Flowol programme to control the lights.	Electrical components Bulb/buzzer/motor/battery wires/switch circuit control program Job – electrician, engineer.
	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, textiles and ingredients, according to their functional properties and aesthetic qualities. Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.	to control the lights.	