

Church Walk Primary School DT Scheme of Work

Newlands Cycle A		Year 3	Year 4	Key Assessment Criteria
Year 3 / 4 Cycle A		Year 3	Year 4	Key Assessment Criteria
	Autumn	Spring	Summer	
Focus	Structures: Stone Age dwellings. Plan, design and recreate Mesolithic and Neolithic structures including roundhouses and dwellings such as those at Skara Brae  Food technology: Stone Age fruit stew	Control / Mechanisms :Romulus and Remus shadow puppets 	Structures: Amazonian Shelters  Food:Brazilian / St Lucien recipes	• I prove that my design meets some criteria • I can follow a step-by-step plan,choosing the right equipment and materials • I can design a product and make sure that it looks attractive • I can choose a material for both its suitability and its appearance • I can select the most appropriate tools and techniques for a given task • I can make a product which uses both electrical and mechanical components • I can work accurately to measure, make cuts and make holes
Resources	Construction kits, playdough, carboard, sticks, natural materials, fabric, glue, straw Cooking equipment Food (mostly gathered)	Card, tape, split pins, sticks Shadow theatre	Fabric, frames, wood, string, tape, stapler, glue gun, examples of exploded diagrams,	

				• I use ideas from other people when I am designing • I produce a plan and explain it • I evaluate and suggest improvements for my designs • I evaluate products for both their purpose and appearance • I explain how I have improved my original design • I present a product in an interesting way • I measure accurately • I persevere and adapt my work when my original ideas do not work • I know how to be both hygienic and safe when using food
Curriculum links	History- Stone Age Home Learning	History- The Romans	Geography	
Skills	-Using research and making a plan according to criteria -Use different joining and cutting methods related to paper, card and a range other materials - Use construction kits - Understand ways in which to make structures stable (free standing) - decorative techniques -accurate cutting, measuring and folding - appropriate for its purpose / user - teamwork in problem solving Food Prep	- linkage and levers - hinges and sliders - use different joining and cutting techniques with paper and card scoring - join and combine materials using simple hand tools to allow movement - Use simple mechanisms to achieve different movements eg. linear, rotary	-Making a plan according to criteria - use different types of design (annotated sketches, cross-sectional and exploded diagrams, prototypes) -Use different joining and cutting methods related to paper, card and a wider range of other materials - Use construction kits - Understand ways in which to make structures stable (free standing) - Folds and flaps - decorative techniques -accurate cutting, measuring and folding Food Prep - personal hygiene when washing food	

	- personal hygiene when washing food - Health and safety using utensils - Combine components according to taste, appearance or texture - preparing food using different techniques eg, cutting, grating etc - teamwork in problem solving - know where and how a variety of ingredients are grown, reared, caught and processed		- Health and safety using utensils - Combine componenets according to taste, appearance or texture - preparing food using different techniques eg, cutting, grating etc - teamwork in problem solving - understand seasonality and know where and how a variety of ingredients are grown, reared, caught and processed	
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