

Subject: Technology	Year group: Year 3	Topic: pneumatics	Initiation & activation activities:
<p>Prior knowledge required: Children can: design purposeful, functional, appealing products for themselves and other users based on design criteria; generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology</p> <p>Make :select from and use a range of tools and equipment to perform practical tasks, (or example, cutting, shaping, joining and finishing); select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics</p> <p>Evaluate: explore and evaluate a range of existing products; evaluate their ideas and products against design criteria</p> <p>Technical knowledge: build structures, exploring how they can be made stronger, stiffer and more stable; explore and use mechanisms, (for example levers, sliders, wheels and axles), in their products.</p> <p>Food technology: use the basic principles of a healthy and varied diet to prepare dishes; understand where food comes from.</p>		Vocabulary:	
Programme of Study*	Implementation:	Impact –lesson sequence:	Evaluations and assessments:
<p>Design</p> <ul style="list-style-type: none"> • 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 <p>Make</p> <ul style="list-style-type: none"> • select from and use a wider range of tools and equipment to perform practical tasks, such as 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 <p>Evaluate</p>	<p>Electrical and <u>mechanical</u> components</p> <ul style="list-style-type: none"> • Do they select the most appropriate tools and techniques to use for a given task? • Can they make a product which uses both electrical and <u>mechanical</u> components? • Can they use a simple circuit? • Can they use a number of components? <p>Developing, planning and communicating ideas</p> <ul style="list-style-type: none"> • Can they show that their design meets a range of requirements? • Can they put together a step-by-step plan which shows the order and also what equipment and tools they need? • Can they describe their design using an accurately labelled sketch and words? • How realistic is their plan? <p>Working with tools, equipment, materials and components to make quality products</p> <ul style="list-style-type: none"> • Can they use equipment and tools accurately? <p>Evaluating processes and products</p> <ul style="list-style-type: none"> • Can they explain what they changed which made their design even better? 		

<ul style="list-style-type: none"> • 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 <p>Technical knowledge</p> <ul style="list-style-type: none"> • apply their understanding of how to strengthen, stiffen and reinforce more complex structures • understand and use mechanical systems in their products, (for example as gears, pulleys, cams, levers and linkages) • understand and use electrical systems in their products, (for example series circuits incorporating switches, bulbs, buzzers and motors) • apply their understanding of computing to programme, monitor and control their products. <p>Cooking and Nutrition</p> <ul style="list-style-type: none"> • understand and apply the principles of a healthy and varied diet • prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques • understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed. 			
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- 50% of this programme of study is taught in Years 5 and 6