



Year 3 - Progression of Knowledge and Skills DT

Term	Knowledge	Skills
Autumn 1		
<p>Autumn 2 Topic: Food Project to make : Cutting skills/Spanish Omelette</p> <p>Make a Spanish omelette Cultural Topic Day</p>	<p><u>Technical knowledge and understanding</u></p> <ul style="list-style-type: none"> • Know how to use appropriate equipment and utensils to prepare and combine food. • Know about a range of fresh and processed ingredients appropriate for their product, and whether they are grown, reared or caught. • Know and use relevant technical and sensory vocabulary appropriately. 	<p><u>Designing</u></p> <ul style="list-style-type: none"> • Generate and clarify ideas through discussion with peers and adults to develop design • criteria including appearance, taste, texture and aroma for an appealing product for a particular user and purpose. • Use annotated sketches and appropriate information and communication technology, such as web-based recipes, to develop and communicate ideas. <p><u>Making</u></p> <ul style="list-style-type: none"> • Plan the main stages of a recipe, listing ingredients, utensils and equipment. • Select and use appropriate utensils and equipment to prepare and combine ingredients. • Select from a range of ingredients to make appropriate food products, thinking about sensory characteristics.

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<p style="text-align: center;">Autumn 2 Topic: Food Project to make : Cutting skills/Spanish Omelette</p> <p style="text-align: center;">Make a Spanish omelette Cultural Topic Day</p>		<p><u>Evaluating</u></p> <ul style="list-style-type: none"> • Carry out sensory evaluations of a variety of ingredients and products. • Record the evaluations using e.g. tables and simple graphs. • Evaluate the ongoing work and the final product with reference to the design criteria and the views of others.
<p style="text-align: center;">Spring 1</p> <p style="text-align: center;">Topic: Healthy and Varied Diet Project to make: Sandwiches and wraps</p>	<p><u>Technical knowledge and understanding</u></p> <ul style="list-style-type: none"> • Know how to use appropriate equipment and utensils to prepare and combine food. • Know about a range of fresh and processed ingredients appropriate for their product, and whether they are grown, reared or caught. • Know and use relevant technical and sensory vocabulary appropriately. 	<p><u>Making</u></p> <ul style="list-style-type: none"> • Plan the main stages of a recipe, listing ingredients, utensils and equipment. • Select and use appropriate utensils and equipment to prepare and combine ingredients. • Select from a range of ingredients to make appropriate food products, thinking about sensory characteristics.

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<p style="text-align: center;">Spring 1</p> <p style="text-align: center;">Topic: Healthy and Varied Diet</p> <p style="text-align: center;">Project to make: Sandwiches and wraps</p>		<p><u>Evaluating</u></p> <ul style="list-style-type: none"> • Carry out sensory evaluations of a variety of ingredients and products. Record the evaluations using e.g. tables and simple graphs. • Evaluate the ongoing work and the final product with reference to the design criteria and the views of others.
<p style="text-align: center;">SPRING 2</p> <p style="text-align: center;">Topic: Mechanical Systems</p> <p style="text-align: center;">Levers and Linkages</p> <p style="text-align: center;">Project : Poster/Story Book</p>	<p><u>Technical knowledge and understanding</u></p> <ul style="list-style-type: none"> • Understand and use lever and linkage mechanisms. • Distinguish between fixed and loose pivots. • Know and use technical vocabulary relevant to the project. 	<p><u>Designing</u></p> <ul style="list-style-type: none"> • Generate realistic ideas and their own design criteria through discussion, focusing on the needs of the user. • Use annotated sketches and prototypes to develop, model and communicate ideas. <p><u>Making</u></p> <ul style="list-style-type: none"> • Order the main stages of making. • Select from and use appropriate tools with some accuracy to cut, shape and join paper and card. • Select from and use finishing techniques suitable for the product they are creating.



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<p style="text-align: center;">SPRING 2 Topic: Mechanical Systems Levers and Linkages Project : Poster/Story Book</p>		<p><u>Evaluating</u></p> <ul style="list-style-type: none"> • Investigate and analyse books and, where available, other products with lever and linkage mechanisms. • Evaluate their own products and ideas against criteria and user needs, as they design and make.
<p style="text-align: center;">Summer 1</p>		
<p style="text-align: center;">SUMMER 2 Topic: 2D Shape to 3D cupboard Project : Purse and Wallet</p> <p style="background-color: yellow; padding: 2px;">Trailblazer-Frida Kahlo</p>	<p><u>Technical knowledge and understanding</u></p> <ul style="list-style-type: none"> • Know how to strengthen, stiffen and reinforce existing fabrics. • Understand how to securely join two pieces of fabric together. • Understand the need for patterns and seam allowances. • Know and use technical vocabulary relevant to the project. 	<p><u>Designing</u></p> <ul style="list-style-type: none"> • Generate realistic ideas through discussion and design criteria for an appealing, functional product fit for purpose and specific user/s. • Produce annotated sketches, prototypes, final product sketches and pattern pieces.



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<p>SUMMER 2 Topic: 2D Shape to 3D cupboard Project : Purse and Wallet</p> <p>Trailblazer-Frida Kahlo</p>		<p><u>Making</u></p> <ul style="list-style-type: none">• Plan the main stages of making.• Select and use a range of appropriate tools with some accuracy e.g. cutting, joining and finishing.• Select fabrics and fastenings according to their functional characteristics e.g. strength, and aesthetic qualities e.g. pattern. <p><u>Evaluating</u></p> <ul style="list-style-type: none">• Investigate a range of 3-D textile products relevant to the project.• Test their product against the original design criteria and with the intended user.• Take into account others' views.• Understand how a key event/individual has influenced the development of the chosen product and/or fabric.