





DT CURRICULUM MAP – Y3

3	Autumn		Spring		Summer	
		Clock Making	 	Roman Chariots		Soup
Brief	To design and construct a stable and freestanding clock structure with mechanical gears.		To design and construct a model roman horse drawn chariot with moving mechanical parts.		To use home grown ingredients to prepare and cook vegetable soup, with a bread roll.	
Skills	<p>Confidently generate ideas for an item Start to order the main stages of making a product. Identify a purpose and establish criteria for a successful product. Start to understand whether products can be recycled or reused. Learn about inventors, designers, engineers, chefs and manufacturers who have developed ground-breaking products. Start to understand that mechanical and electrical systems have an input, process and output. Start to understand that mechanical systems such as levers and linkages or pneumatic systems create movement. Know how simple electrical circuits and components can be used to create functional products. Start to think about their ideas as they make progress and be willing to change things if this helps them to improve their work. Start to evaluate their product against original design criteria e.g. how well it meets its intended purpose. Evaluate the key designs of individuals in design and technology has helped shape the world.</p>		<p>Understand how well products have been designed, made, what materials have been used and the construction technique. Know to make drawings with labels when designing. When planning explains their choice of materials and components including function and aesthetics. When planning explains their choice of materials and components including function and aesthetics. Select a wider range of tools and techniques for making their product i.e. construction materials and kits, textiles, food ingredients, mechanical components and electrical components. Explain their choice of tools and equipment in relation to the skills and techniques they will be using. Measure, mark out, cut, score and assemble components with more accuracy. Start to work safely and accurately with a range of simple tools. Start to measure, tape or pin, cut and join fabric</p> <p>Begin to disassemble and evaluate familiar products and consider the views of others to improve them.</p>		<p>Start to know that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world.</p> <p>Understand how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source.</p> <p>Begin to understand how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.</p> <p>Start to understand that a healthy diet is made up from a variety and balance of different food and drink, as depicted in 'The Eat well plate'</p> <p>Begin to know that to be active and healthy, food and drink are needed to provide energy for the body.</p>	
Vocabulary	MDF, shape, form, sand, freestanding, dowel, join, PVA wood glue, measure and mark, cut, junior hacksaw, bench hook, g-clamp, design style, movements, layout, numbers, hole, drill, mechanism, gears, hands, thread, washer, nut, push fit		horse, chariot base, axles, strengthen, wheels, dowel, metal hook, wire, shaping, accuracy, aesthetic, abrasives, decoupage, decoration		vegetable names, equipment, utensils, slicing, peeling, cutting, crunchy, sticky, smooth, sharp, soften, hard, healthy diet, ingredients, planning, tasting, design, evaluate, criteria, knead, roll, mixture, dough, seasoning	
Inventor	Thomas Tompion , FRS (1639–1713) was an English clockmaker, watchmaker and mechanic who is still regarded to this day as the "Father of English Clockmaking".		1872 Invention of the penny-farthing bicycle. by British engineer, James Starley . The huge front wheel was almost six feet from top to bottom. and the seat was above the wheel. It had no brakes!		Delia Ann Smith CH CBE is an English cook and television presenter, known for teaching basic cookery skills in a direct style. One of the best-known celebrity chefs in British popular culture, Smith has influenced viewers to become more culinarily adventurous	