

### Make boxes

Investigate similar products. Draw sketches of product to show how it will be made.

Plan a sequence of actions. Record plan by recording labelled sketches. Make the product using different joining and finishing techniques.

Evaluate work and make suggestions about how to improve product.

## Year 3 Design Technology

### Food Technology-Healthy Sandwiches

Decide on an order of work. Decide on tools and materials. Develop sensory vocabulary using senses.

Work safely and hygienically Identify strengths and weaknesses of the product.

Consider how to improve the finished product.

### Mechanical systems -Linkages and levers

Investigate and analyse products with linkages and levers

Practise using mechanical systems

Practise the correct and accurate measuring, cutting, joining and finishing skills

Plan and design their own product linked to the topic

Make the final product by demonstrating the skills learnt

Evaluate the final product and make suggestions about how to improve it

### National curriculum requirements (KS2)

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 practical tasks 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

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

Apply their understanding of how to strengthen, stiffen and reinforce more complex structures

Understand and use mechanical systems in their products

Understand and use electrical systems in their products

Apply their understanding of computing to program, monitor and control their products.

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,

