

Year 3 Design Technology

Steps to knowing...							End Point statement
What is a shell structure and what is its purpose? What examples can I find in the home and school environments?	How have they been constructed to hold their shape and meet their purpose? How suitable is the shell structure for its intended use?	How can I make a 3D shape using nets (using construction kits, pre drawn nets etc)? How can I use a software package to manipulate and create nets?	How can we create design criteria for my product, using learning from existing products and focussed tasks? How can I refine my design using CAD and record this design process?	How can I justify my choices of materials according to function and aesthetics? How can I make my product in the right order thinking about the skills, tools and techniques I need?	Have I used CAD effectively to improve the design, function and aesthetics of my product? Have I used scoring, cutting and folding skills with accuracy?	Does my product meet the design criteria? Is there anything I might do differently next time?	Structures - Design, make and evaluate a purposeful shell structure. Develop and use knowledge of nets of 3D shapes to construct strong, stiff shell structures. Use CAD to improve the accuracy and appearance of products.

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<p>What is the purpose of a range of textile products that are similar in purpose to the product I will design?</p> <p>How have the products been joined/designed/finished/fastened?</p>	<p>How have textile techniques changed over time (invention of zips/velcro)?</p>	<p>What do I notice when I disassemble products (consider shape/pattern and seams)?</p> <p>Which fabric is best suited to specific purposes?</p> <p>Are the products aesthetically pleasing?</p>	<p>What is the design criteria for my product, using learning from existing products/fabrics?</p> <p>Does the design criteria consider the needs of the intended user, purpose and appeal of the product?</p>	<p>Which joining technique will I use whilst considering our design criteria?</p> <p>How can I use mock-ups or prototypes to support the design process?</p> <p>How can I use a flow chart or story board to help me order the making process?</p>	<p>Have I joined two pieces of fabric together using the most appropriate stitch successfully?</p> <p>What adjustments can I make during the making process? Do I need to review my plan?</p> <p>Have I cut fabric with accuracy?</p>	<p>Did my product fulfil its original function as identified in the design criteria?</p> <p>What would I do differently next time following product testing by the intended user?</p>	<p>Textiles - Design, make and evaluate a purposeful product using joined fabric shapes. Join two pieces of fabric choosing the most appropriate stitch e.g. running stitch, blanket stitch. Create and use templates to cut fabric with accuracy, avoiding wastage.</p>
<p>How can I tell whether a product is healthy?</p> <p>What are the different food groups?</p> <p>What are the different ways that I can describe foods? <i>Include</i></p>	<p>How are the foods I am tasting processed and are they grown, reared or caught?</p> <p>What is the difference between fresh and processed foods?</p>	<p>How can I follow a recipe successfully?</p> <p>What must I do before preparing food in order to stay safe and why is this important?</p>	<p>What are the different ways that I can prepare ingredients? <i>e.g. the bridge and claw technique, grating, peeling, chopping, slicing, mixing, spreading,</i></p>	<p>What ingredients will we use to make an appealing product that is part of a balanced diet and meets the needs of the user and purpose? <i>Include appearance, taste, texture and aroma.</i></p>	<p>Have I selected and used the most appropriate utensils and equipment to prepare and combine the ingredients?</p>	<p>Does my product meet the design criteria? Is there anything I might do differently next time?</p>	<p>Food - Design, make and evaluate a food product which is healthy, using appropriate equipment and utensils to prepare and combine food. Demonstrate an understanding of a range of fresh and processed ingredients appropriate for their product, and whether they are grown, reared or caught.</p>

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<i>appearance, taste, texture and aroma.</i>			<i>kneading and baking.</i>	How can I adjust a recipe including ingredients, utensils and method?			
Vocabulary							
marking out, scoring, shaping, tabs, names of fabrics, fastening, compartment, templates, stitch, seam, seam allowance, user, purpose, annotated sketch, pattern pieces							
NC links							