



## Year 3 DT Curriculum Map

<b>Cooking and Nutrition</b>		<b>Mechanisms</b>	
<b>Lesson 1</b>	<b>LO:</b> To explore what makes a healthy lunch <b>Theme:</b> What's in a packed lunch?	<b>Lesson 1</b>	<b>LO:</b> To explore a range of mechanisms and understand how to produce our own. <b>Theme:</b> Understanding how a range of mechanisms create movement/Developing understanding of different mechanisms and how to make them
<b>Lesson 2</b>	<b>LO:</b> To gather information and consider the needs of our user <b>Theme:</b> Using research to develop design criteria	<b>Lesson 2</b>	<b>LO:</b> To design our own ideas using mechanisms and create a prototype of our product <b>Theme:</b> To design a product criteria, meeting the needs of the user/Using a range of techniques to create a prototype of developing ideas
<b>Lesson 3</b>	<b>LO:</b> To design a healthy lunch for our target market <b>Theme:</b> Designing for a target market	<b>Lesson 3</b>	<b>LO:</b> To plan the stages of making our final product. <b>Theme:</b> Planning the creation of your final idea
<b>Lesson 4</b>	<b>LO:</b> To identify tools and equipment needed to make a healthy lunch <b>Theme:</b> Developing design ideas	<b>Lesson 4</b>	<b>LO:</b> To apply a range of techniques to complete our product <b>Theme:</b> Using a range of techniques to begin to make our final idea/Using a range of techniques to complete final idea
<b>Lesson 5</b>	<b>LO:</b> To make a healthy lunch and evaluate it against our design criteria <b>Theme:</b> Using ingredients to create your ideas/Evaluating your product	<b>Lesson 5</b>	<b>LO:</b> To evaluate our finished product <b>Theme:</b> Evaluation of final product and considering the views of others