

Year 4 Technology			
	Autumn 1	Spring 2	Summer 2
	Term 1.1	Term 2.2	Term 3.2
	Bread Snacks		Houses
(knowledge) must know	<p>Name the tools they are using Name the ingredients they are using Know what can happen if they do not practise health and safety Know the reasons for hygiene-washing hands, wearing apron and hair being tied. Use the appropriate verbs to explain what they are doing Explain the process using a full sentence Name different types of bread: Ciabatta, Whole-Wheat Bread, Sourdough Rye Bread Pita Bread Focaccia Multigrain Brioche, French Baguette Know that yeast is a living, single-cell organism. It helps bread rise.</p>		<p>People who design houses are called architects. Know the difference between semidetached, terraced and detached house. Look at a range of houses and possible types of rooms to design own plan.</p>
(skills) be able to	<p>To Master Practical Skills Food Prepare ingredients hygienically using appropriate utensils. • Measure ingredients to the nearest gram accurately. • Follow a recipe. • Assemble or cook ingredients (controlling the temperature of the oven or hob, if cooking).</p>		<p>Material Cut materials accurately and safely by selecting appropriate tools. • Measure and mark out to the nearest millimetre. • Apply appropriate cutting and shaping techniques that include cuts within the perimeter of the material (such as slots or cut outs). • Select appropriate joining techniques. Construction • Choose suitable techniques to construct products or to repair items. • Strengthen materials using suitable techniques. Mechanics • Use scientific knowledge of the transference of forces to choose appropriate mechanisms for a product (such as levers, winding mechanisms, pulleys and gears). To design, make, evaluate and improve • Design with purpose by identifying opportunities to design. • Make products by working efficiently (such as by carefully selecting materials). • Refine work and techniques as work progresses, continually evaluating the product design. To take inspiration from design throughout history • Identify some of the great designers in all of the areas of study (including pioneers in horticultural techniques) to generate ideas for designs. • Improve upon existing designs, giving reasons for choices.</p>
Key Vocabulary	<p>Ciabatta Sourdough Rye Bread Pita Bread Focaccia Brioche French Baguette Yeast</p>		<p>Balsa Wood Dowel Right Angle Triangle Sturdy Hand Saw Wooden Block G Clamp</p>

Links					
Ass.					
Performance /debate/world of work					