

Year 4 Technology			
	Autumn 1	Spring 2	Summer 2
	Term 1.1	Term 2.2	Term 3.2
	Bread Snacks	Pancakes?	Tudor 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</p> <p>Name different types of bread: Ciabatta,  Whole-Wheat Bread, Sourdough  Rye Bread Pita Bread Focaccia Multigrain</p> <p>Brioche, French Baguette</p> <p>Know that yeast is a living, single-cell organism. It helps bread rise.</p>	<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</p> <p><b>Shrove Tuesday</b> gets its name from the ritual of shriving that Christians used to undergo in the past. In shriving, a person confesses their sins and receives absolution for them  <b>Lent</b> begins on Ash Wednesday. It is a season of preparation before the <b>celebrations</b> of Easter. By doing the 40 days of <b>Lent</b>, Christians replicate Jesus Christ's sacrifice and withdrawal into the desert for 40 days. <b>Lent</b> is marked by fasting, both from food and festivities</p>	<p>People who design houses are called architects.  Ordinary Tudor houses were built from wooden beams which formed the 'skeleton' of the building.  The beams were uneven because they were cut by hand and not machines.  Most Tudor houses had a thatched roof made from straw and water weed.  Only wealthy Tudors could afford to have chimneys.  The poor had a hole cut into the roof to allow smoke to escape.</p>
(skills) be able to	<p><b>To Master Practical Skills Food</b>  Prepare ingredients hygienically using appropriate utensils.</p> <ul style="list-style-type: none"> <li>• Measure ingredients to the nearest gram accurately.</li> <li>• Follow a recipe.</li> <li>• Assemble or cook ingredients (controlling the temperature of the oven or hob, if cooking).</li> </ul>	<p><b>To Master Practical Skills Food</b>  Prepare ingredients hygienically using appropriate utensils.</p> <ul style="list-style-type: none"> <li>• Measure ingredients to the nearest gram accurately.</li> <li>• Follow a recipe.</li> <li>• Assemble or cook ingredients (controlling the temperature of the oven or hob, if cooking).</li> </ul>	<p><b>Material</b>  Cut materials accurately and safely by selecting appropriate tools.</p> <ul style="list-style-type: none"> <li>• Measure and mark out to the nearest millimetre.</li> <li>• Apply appropriate cutting and shaping techniques that include cuts within the perimeter of the material (such as slots or cut outs).</li> <li>• Select appropriate joining techniques.</li> </ul> <p><b>Construction</b></p> <ul style="list-style-type: none"> <li>• Choose suitable techniques to construct products or to repair items.</li> <li>• Strengthen materials using suitable techniques.</li> </ul> <p><b>Mechanics</b></p> <ul style="list-style-type: none"> <li>• Use scientific knowledge of the transference of forces to choose appropriate mechanisms for a product (such as levers, winding mechanisms, pulleys and gears).</li> </ul> <p><b>To design, make, evaluate and improve</b></p> <ul style="list-style-type: none"> <li>• Design with purpose by identifying opportunities to design.</li> <li>• Make products by working efficiently (such as by carefully selecting materials).</li> <li>• Refine work and techniques as work progresses, continually evaluating the product design.</li> </ul> <p><b>To take inspiration from design throughout history</b></p> <ul style="list-style-type: none"> <li>• Identify some of the great designers in all of the areas of study (including pioneers in horticultural techniques) to generate ideas for designs.</li> <li>• Improve upon existing designs, giving reasons for choices.</li> </ul>
Key Vocabulary	<p><b>Ciabatta Sourdough Rye Bread Pita Bread Focaccia Brioche French Baguette Yeast</b></p>		<p><b>Balsa Wood Dowel Right Angle Triangle Sturdy Hand Saw Wooden Block G Clamp</b></p>

Links					
Ass.					
Performance /debat e/world of work					