

Year 4 Technology			
	Autumn 1	Spring 2	Summer 2
	Term 1.1	Term 2.2	Term 3.2
	<b>Bread Snacks</b>		<b>Houses</b>
<b>(knowledge)</b>	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.		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.
<b>(skills)</b>	<b>To Master Practical Skills Food</b> Prepare ingredients hygienically using appropriate utensils. <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>		<b>Material</b> Cut materials accurately and safely by selecting appropriate tools. <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> <b>Construction</b> <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> <b>Mechanics</b> <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> <b>To design, make, evaluate and improve</b> <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> <b>To take inspiration from design throughout history</b> <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>
<b>Key Vocabulary</b>	<b>Ciabatta Sourdough Rye Bread Pita Bread Focaccia Brioche French Baguette Yeast</b>		<b>Balsa Wood Dowel Right Angle Triangle Sturdy Hand Saw Wooden Block G Clamp</b>

Links					
-------	--	--	--	--	--