



Lowerhouse Junior School

Design & Technology Overview Sheet



Year 3 – Food Technology – Fruit Tart



Key Learning: Pupils who are **secure** will be able to:

Food Technology (Year 3)

- **Follow instructions and/or recipes.**
- **Make healthy eating choices – use the eatwell plate.**
- **Join and combine a range of ingredients.**

Planning

- Plan a sequence of actions to make a product.
- Record the plan by drawing using annotated sketches.
- Use prototypes to develop and share ideas.
- Think ahead about the order of their work and decide upon tools and materials.
- Propose realistic suggestions as to how they can achieve their design ideas.
- Consider aesthetic qualities of materials chosen.

Making

- Prepare pattern pieces as templates for their design.
- Use tools with accuracy.
- Select from techniques for different parts of the process.
- Select from materials according to their functional properties.
- Plan the stages of the making process.
- Use appropriate finishing techniques.

Evaluation – of their finished product.

- Consider and explain how the finished product could be improved.
- Discuss how well the finished product meets the design criteria of the user.
- Identify the strengths and weaknesses of their design ideas in relation to purpose/user.

Learning Intentions

Lesson 1: LI: To understand the eatwell plate and explore seasonality of fruits.

Lesson 2: LI: To taste test different fruits.

Lesson 3: LI: To design my final product.

Lesson 4: LI To plan my final product.

Lesson 5: LI: To make my final product. (may take full morning)

Lesson 6: LI: To evaluate my final product.

Overview:

Lesson 1: Understand healthy choices using the Eatwell plate and explore seasonality of fruit.

Lesson 2: Taste test different fruits to choose which ones to use in final product considering taste and texture.

Lesson 3: Look at different fruit tarts and design your own fruit tart.

Lesson 4: Plan my final product.

Lesson 5: Make your fruit tart.

Lesson 6: Evaluate your final fruit tart.

Cross Curricular Links

Links to Science – healthy body.

Resources

Plates, safety knives, baking trays, baking paper, a range of different fruits, risk assessment, rolling pins

Key Vocabulary

name of products, names of equipment, utensils, techniques and ingredients texture, taste, sweet, sour, hot, spicy, appearance, smell, preference, greasy, moist, cook, fresh, savoury, hygienic, edible, grown, caught, frozen, tinned, seasonal, harvested healthy/varied diet