



## DT Knowledge Organiser—Year 3/4 (Autumn Term)

### Cycle A

**Key enquiry Question:** *What are the types of photo frames that we can buy?*

*Investigate, design and make a photo frame*

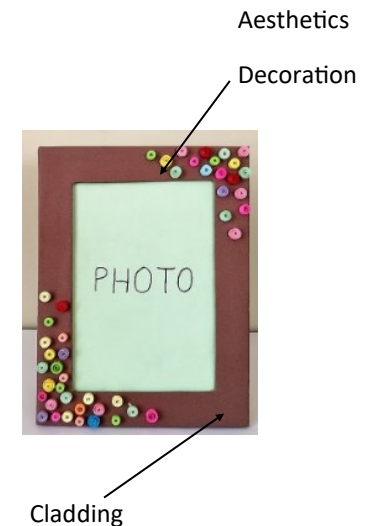
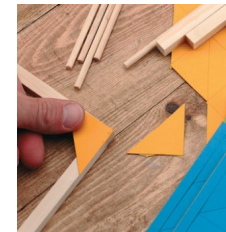
What children must know and remember:

#### Key Vocabulary:

- Design criteria
- Natural
- Structure
- Innovative
- 3D shapes
- Reinforce
- Cladding
- Aesthetics
- Frame structure
- Function
- Inspiration
- Target audience

#### Key Knowledge:

- To understand what a frame structure is
- To know that a 'free-standing' structure is one which can stand on its own
- Know what photo frames are and their purpose Know and build on their prior knowledge of net structures and broaden knowledge of frame structures.
- Know that designers consider shape, decoration and stability.
- Know how to implement frame and shell structure knowledge
- Know and consider effective and ineffective designs





## DT Knowledge Organiser—Year 3/4 (Spring Term)

### Cycle A

**Key enquiry Question:** *How and why are recyclable bags made?*

*Investigate, design and make a recyclable bag*

What children must know and remember:

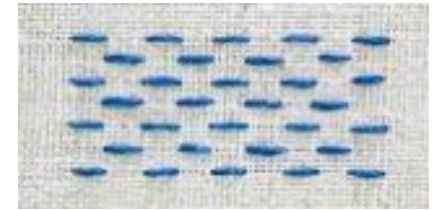
#### Key Vocabulary:

- Knot
- Applique
- Cross stitch
- Stuffing
- CAD
- Fastening
- Modify
- Mark

#### Key Knowledge:

- To know that applique is a way of mending or decorating a textile by applying smaller pieces of fabric
- To know that when two edges of fabric have been joined together it is called a seam
- To know that it is important to leave space on the fabric for the seam
- To understand that some products are turned inside out after sewing so the stitching is hidden
- To know how to use CAD and a 3D printer to create bespoke buttons.
- To know how to sew running stitch and cross-stitch neatly.

#### Running stitch



#### Cross-stitch





## DT Knowledge Organiser—Year 3/4 (Summer Term)

### Cycle A

**Key enquiry Question:** *What biscuits can I buy in a shop and how can I adapt a recipe?*

*Investigate, design and make an adapted biscuit recipe*

What children must know and remember:

#### Key Vocabulary:

- Budget
- Taste test
- Modification
- Bake
- Grams = g
- Millilitres = ml
- Adapt

#### Key Knowledge:

- To know that the amount of an ingredient in a recipe is known as the 'quantity'
- To know that it is important to use oven gloves when removing hot food from an oven
- To know the following cooking techniques: sieving, creaming, rubbing method, cooling
- To understand the importance of budgeting while planning ingredients for biscuits
- To know that we weigh ingredients in grams and liquids in millilitres.

