

Year 3 Autumn Term Curriculum Map



	<p>on what they find out.</p>	
<p>Geography</p>	<p>Understanding Climate zones – link to growing cacao Comparing 2 locations – UK with Mexico NC: Understand geographical similarities and differences through the study of human and physical geography of a region of the United Kingdom, a region in a European country, and a region within North or South America. <i>Human and physical geography ♣ describe and understand key aspects of: ♣ physical geography, including: climate zones, biomes and vegetation belts, rivers, mountains, volcanoes and earthquakes, and the water cycle ♣ human geography, including: types of settlement and land use, economic activity including trade links, and the distribution of natural resources including energy, food, minerals and water</i></p>	<p>Fairtrade focus – Learn about cacao production in Ivory Coast. Human geography – land use, economic activity including trade. Strong link to PSHE.</p>
<p>History</p>	<p>Understanding the history of Cacao and how it came to Europe from Mexico. NC: *develop a chronologically secure knowledge and understanding of British, local and world history, establishing clear narratives within and across the periods they study. *the achievements of the earliest civilizations – an overview of where and when the first civilizations appeared and a depth study of one of the following: Ancient Sumer; The Indus Valley;</p>	<p>The history of Cadburys John Cadbury Trip to Cadburys World NC: <i>*a study of an aspect or theme in British history that extends pupils' chronological knowledge beyond 1066)</i></p>
<p>Art</p>	<p>Exploration of colour Primary/Secondary/Tertiary colours Sweet abstract – could look at Kandinsky Or create still life of chocolate and look at Chardin followed by modern painter http://www.artfactory.com/art_appreciation/still_life/chardin.htm https://www.deviantart.com/yavkementari/art/Sweet-167044270 and they then use these skills to create their own.</p>	<p>N/A</p>

<p>DT</p>	<p>N/A</p>	<p>Design packaging for a new chocolate biscuit/bar with Christmas focus. Need to bake identical product as part of a team, evaluate, improve and then package for Christmas present in last week of term. Food Technology NC: *use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups *investigate and analyse a range of existing products ♣ evaluate their ideas and products against their own design criteria and consider the views of others to improve their work</p>
<p>PSHE</p>	<p>Healthy Eating and a Balanced diet PSHE Association: to recognise opportunities and develop the skills to make their own choices about food, understanding what might influence their choices and the benefits of eating a balanced diet</p>	<p>Fairtrade link to Geography Exploring food from across the world Researching Fairtrade and learning how it helps families across the world. PSHE Association about the role money plays in their own and others' lives, including how to manage their money and about being a critical consumer that resources can be allocated in different ways and that these economic choices affect individuals, communities and the sustainability of the environment across the world</p>
<p>RE</p>	<p>Celebrations - could link to Mexico Celebration of the Dead. Could use Coco Disney film</p>	<p>Christmas</p>
<p>Computing</p>	<p>Purple Mash Coding Crash Course</p>	<p>Chocolate packaging – link to DT.</p>
<p>Music</p>	<p>Singing linked to Chocolate theme Wider Opportunities – Violin, African Drumming and Ocarina on a rolling programme throughout the year.</p>	
<p>Spanish PE</p>	<p>Taught Discretely</p>	