

For SMSC:

The children in Year 3 will be working on developing collaborative learning skills. We will also develop our understanding of a healthy diet.

In English: Year 3 will be looking at how to write a recipe alongside other text types. We will investigate the features of different text types. We will also be continuing to select appropriate grammar, punctuation and vocabulary for our writing, using descriptive devices accurately and appropriately to help to enrich writing and utilising planning, drafting, evaluation, editing and proof reading skills effectively.

Integrated Curriculum: Year 3 will be working towards a goal this term. This will be catering for and feeding lots of people. We will be thinking about all of the factors that contribute to pulling off an event.

We will be learning about: The science behind cooking, testing and retesting recipes, costing, gathering inventory, food safety, healthy eating, how animals get their nutrition and how that keeps our bodies going. We will also look at where food comes from.

Stuart Road Primary Academy

November 2018

Year 3

Termly Overview for Dahl's Diner

Hook: Our classroom has been turned into a diner! The recipes are a bit strange though... almost like they have jumped out of a Roald Dahl story! We have been asked to work with Year 4 to feed 100 people at the Winter fair. This is a huge task! We have to decide what we are going to cook, how we are going to keep it healthy, how much things will need to cost and how to make sure we have everything organised in time for the Winter fair!



Key Dates:

29.10.18 - First day of term
01.11.18 - Halloween disco - 4.45 - 6pm
6.11.18 - 7.11.18 - Parent's Evenings
14.11.18 - Just Add Parents - 9am
16.11.18 - Children in Need
07.12.18 - Winter Fair
21.12.18 - Last day of term

Project Vocabulary:

Testing Cost/Costing Location
Predict/prediction Inventory
Accuracy/accurate Geographical
Effective Value Advertise Identify
Efficient Reversible Reaction
Nutrition Metabolism/Metabolise
Origin Justify Evidence Evaluate

Learning Value:

Responsible - How can you be a responsible chef? What things do you need to consider?

Resourceful - How might we best use our resources to produce the best outcome? What might we need in order to succeed?

Please see the separate home learning menu that has been explained to your child in school. We really value the support you show your child with their home learning in order to practise and consolidate their creative and thinking skills. Have a great term!