



Year 3 Summer The Greeks



History

Knowledge	Skills
To know where the Ancient Greek civilisation fits onto a timeline and describe the dates.	To place the time studied on a timeline.
To recognise how long ago the Ancient Greek civilisation was around.	Use dates and terms related to the study unit and passing of time.
To know the order of key events during the Ancient Greek civilisation.	Sequence several events or artefacts.
To know details about how and why the local area has changed over time.	Find out about everyday lives of people in the time period studied and compare with our lives today.
To understand and know about the Ancient Greeks, recognising their achievements and influence on the Western World	Identify reasons for and results of people's actions.
To know and explain that different sources can give use different versions of the same event.	Understand why people may have wanted or had to do something.
To know where to get some information from about the topic being studied.	Look at representations of the period – museums, cartoons, images etc.
To know and explain how to use different things to find out about a period.	Select and record information relevant to the study.

Geography

Knowledge	Skills
Know the eight points of a compass to build their knowledge of the United Kingdom and the wider world To understand how to record, observe measure and present the human and physical features in the local area.	Use maps, atlases, globes and digital/computer mapping to locate countries and describe features studied Use the compass points N, NE, E, SE, S, SW, W, NW to direct and locate using a compass Use fieldwork to observe, measure, record and present the human and physical features in the local area using a range of methods, including sketch maps, plans and graphs, and digital technologies. Design questions and studies to conduct in the local area. Identify local features on a map and begin to experiment with four figure grid references, using them to locate and describe local features. Undertake surveys. Conduct investigations. Classify buildings. Use recognised symbols to mark out local areas of interest on own maps. Choose effective recording and presentation methods e.g. tables to collect data. Present data in an appropriate way using keys to make data clear. Draw conclusions from the data.

Hook/Celebration

Greek day

Whole School Events

Aspirations week

Queen's birthday

Poetry week

Humanities week

Sports day

Stand Alone Subjects

French (Twinkl)

Our school/ time

Computing (Warwickshire)

PE (Twinkl)

Cricket/ Athletics

Music (Charanga)

Bringing us together/ reflect, rewind and replay

RE (SACRE)

Why do people pray?

Why is the bible so important?

PSHE (Jigsaw)

Relationships/ changing me

Key Texts

Why do bats sleep during the day?

The true story of the three little pigs

Greek myths

Wolf's footprint

Art & Design

Knowledge	Skills
To improve mastery of art. To improve their design techniques, including drawing, painting and sculpture with a range of materials.	Drawing – from memory and observation to increase understanding of techniques used in media. Painting – to experiment with colour by mixing colours and range of wet and dry media by using a variety of brushes and techniques. Sculpture – to produce a product using papier mache and decorate model. Uses line, tone, pattern, colour, texture, shape and mark with care it represents things seen.

Design & Technology

Knowledge	Skills
Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately.	Create a puppet using a range of materials and tools.
Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities.	Cutting materials correctly using appropriate tools. Create a range of 3D models using different materials Cooking dishes linked to the Greeks.
Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.	