

## SCIENCE

### Properties and changes of materials

Compare and group materials on the basis of their properties, hardness, solubility, conductivity etc  
Dissolving, solutions and how to recover a substance from a solution.

Use knowledge to decide how to separate mixtures, filtering sieving and evaporating

Comparative and fair tests, giving reasons linked to everyday materials

Reversible and irreversible changes, including burning and the action of acids on bicarbonate of soda

### Animals including humans

The main parts of the circulatory system, functions of the heart blood vessels and blood.

The impact of diet, exercise, drugs and lifestyle on the way their bodies function.

The ways in which nutrients and water are transported within animals including humans.

### Living things and their habitats

The differences in the life cycles of a mammal, an amphibian, an insect and a bird.

Describe the process of reproduction in some plants and animals.

## GEOGRAPHY

There is no geography set for this topic

## MUSIC

Use Charanga, try a variety of topics. E.g. Barbeque  
Blues on Sing Up.

Possible outcome a food based CD or picnic sing-along.

## PFL

Unit 2 of "Salut Sophie"  
"Round the town"  
and Weather vocabulary

## RE

Work from "Awareness, Mystery and Value".  
Unit 11 "What does it mean to belong to a religion?" Islam

## COMPUTING

SWGfL E-safety  
ELIM all 5 areas  
Espresso/Scratch

Balanced diet/regimes using spreadsheet (Visual)  
Persuasive PPT-healthier lifestyles  
Fitness DVD

**A 5-6  
Ready  
Steady Cook!**

## Art

Developing and using creative and technical language.  
Painting and creating colour  
Drawing.

Ceramics sculpture and modelling

## PE

General fitness  
Design own "bootcamp"

## ENGLISH

Suggested "Power of Reading" texts

Record non-fiction text type and narrative text type covered to ensure coverage over time.

## MATHS

Number and calculation  
Measurement- volume, capacity.  
Ratio and proportion  
Fractions  
Algebra  
Use the NCETM website to track objectives and ensure coverage over time.

## DT

Design make and evaluate whilst working with food products.  
Understand and apply the principle of a healthy and varied diet.  
Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.  
Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.