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| **Topic****From Bean to Bar – Chocolate** **Where does Chocolate come from?**  | **Launch** Visit to the Eden Project to take part in Chocology Challenge – going on a journey to see where chocolate comes from.  | **Class Book**The Great Chocoplot – Chris Callaghan | **End Authentic Outcome**A chocolate stall at the school Christmas fair selling our chocolate bars we have designed and made the packaging for using ICT.  |
| **What will the classroom look like?*** Ghanaian fans
* Chocolate wrappers from our classroom taste test.
* Map of Africa/Ghana display.
* Kente cloth
* Kente cloth designs made by children.
* Maths in action – real life maths when calculating profit for our chocolate bars.
* Giant digestion and teeth display.
 | **Developing the Topic** In this topic we will learn about where chocolate comes from and trace its origin to Ghana. We will learn about fairtrade and economic activity and we will follow the journey of a cocoa bean to a chocolate bar. We will also learn about what happens to a chocolate bar after you eat it in a ‘disgusting digestion’ experiment – the science of digestion and the function of teeth. We will explore the science of solids liquids and gases when taking part in some outdoors foraging and cooking on the fire.  | **Trips/visits to support project*** Trip to the Eden project to take part in chocology workshop.
* Possible visit from local chocolate maker
* Trink Dairy to learn about food production.
* Trevaskis Farm to select ingredients for our chocolate bars and look at different chocolate packaging.
 | **Literacy genres**Setting description – where chocolate comes from. Fiction – storytelling ‘Bella’s chocolate surprise’ Non fiction – recipe for chocolate Poetry – senses poemNon- fiction – Explanation text for digestion Newspaper report inspired by the Great Chocoplot – Chocopocolypse.  |
| **Use of outdoor class**Crenver grove ‘harvest’ cacao beans.Gwithian Green – learn about different birds that migrate to Africa. Food foraging Trevaskis Farm – how does food grow? Cooking on fire in school groundsMelting and cooling on the campfire to learn about science changing state.  | **Innovative use of ICT** * Using multimedia to create a short advertisement video for our chocolate bar.
* Using online art programs to design chocolate packaging.
* Using Imovie to film and edit our science demonstrations.
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Class 3-Godrevy Medium term Plan - Autumn 2024- 2025

From Bean to Bar – The story of Chocolate and Trade.

MINI OUTCOME

Art - Kente Cloth Weaving

We will have a go at creating traditional Kente Cloth from Ghana using paper weaving.

MINI OUTCOME

Science – Digestion

We will model the process of digestion using plastic bags, tights and food to create mini demonstration videos for SeeSaw. We will learn about how the human body gets nutrients to help us stay healthy.

MINI OUTCOME

Design and make a chocolate bar

After researching and evaluating different chocolate bars, we will create our own bars choosing the flavours and textures. We will price up the bars to sell at the Christmas fair and calculate our profit using our maths learning.

END OUTCOME

LAUNCH

MINI OUTCOME

Book reviews

We will write book reviews of our class text ‘ The Great Chocoplot’ to encourage others to read the book.

MINI OUTCOME

Creating advertising videos for our chocolate bars

We will learn how to use Imovie to film, direct and edit short advertising videos for our chocolate bars.

MINI OUTCOME

Using ICT to create chocolate bar packaging

After looking at lots of different chocolate bar wrappers we will use ICT to design our own, inspired by the origins of the cocoa beans and fair trade.



ICT

Agree sensible e-safety rules for the classroom.

Be confident in creating & modifying text & presentation documents to achieve a specific purpose.

Explore how multimedia can create atmosphere & appeal to different audiences.

Use an appropriate tool to share my work online.

Use a keyboard effectively, including the use of keyboard shortcuts eg SELECT/DELETE & COPY AND PASTE

FROM BEAN TO BAR

The story of Chocolate

YR3/4

Design Technology

Design and make a chocolate bar to sell to children at the Christmas fair.

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.

In cooking - understand seasonality, and know where and how a variety of ingredients are grown and processed.

Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work

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| **Going for Goals** | What’s it worth  |
| Theme | Why do we have money?  |
| Believing it’s possible | Creative enterprise |
| Setting a realistic goal | Spending and saving |
| Planning to reach a goal | Inequality in distribution of wealth |
| Overcoming barriers | Why some people work for free |
| Persistence | What can I do? - Fair trade. |
| Celebrating | Creative enterprise |

Science

**Animals including humans**

- describe the simple functions of the basic parts of the digestive system in humans . identify the different types of teeth in humans and their simple functions

**States of matter**

compare and group materials together, according to whether they are solids, liquids or gases . observe that some materials change state when they are heated or cooled, and measure or research the temperature at which this happens in degrees Celsius (°C)

Geography

**Countries and Trade**

Know some of the main countries in Europe and on the other continents.

Compare different types of land use, settlement and economic activity.

Understand how and why different countries trade with each other.

Understand distribution of natural resources affects a nations economic activity and wealth

Understand concepts of free and fair trade

Compare countries in terms of cultural similarities and differences