



KS3/4 H Class - Curriculum Overview Autumn Term 2021

Subject	Autumn Term
English	Phonics: diagraphs and tricky words Spelling, punctuation and grammar: Recap; Verbs, Noun, Pronoun, adjective, adverb, preposition, Conjunction, Interjection, Proper Noun, Determiner, Fronted Adverbial. Storyboard writing: plot, characterisation, setting, using story frames, writing individual and class stories and books Group reading: myths and legends from Ancient Egypt, other traditional tales, myths and legends Individual Reading Programmes.
Maths	Place value, using numerals and words for numbers to 1000, doubles & halving, multiplying and dividing by 10, 100 & 1000 ; length & weight, temperature; fractions; time: 5m intervals, convert between analogue/digital,
Science	First and Half Term: Scientists and Inventors Second Half Term: Healthy lifestyles - healthy eating (to include digestive system); energy in food, benefits of exercise
Computing	Computer art: Using computer programs to create a piece of art, using a range of tools within a program, making and editing shapes, changing shades and colours, retrieving and editing a file.
PSHCE/RSHE	First half term: Boundaries (including online) Friends & respectful relationships; equal opportunities; all about me Second half term: British Values/Citizenship; rights & responsibilities, rules; Cultural, religion & Diversity
Creative	Artistic skills; Searching for our inner Picasso; Looking at various ways of applying art techniques in one picture. Turning a self-portrait from 1D to 4D, Abstract, line drawings, collage, minimalistic in various styles.
K&U	History: Ancient Greece Geography: All around the world
Food Technology and Home Economics	In Food Technology/Home Economics sessions, pupils will participate in practical cooking lessons, where they follow recipes and bake/cook dishes whilst learning about and following safer working practice in the kitchen environment. They will also have classroom-based sessions, where they will study food-related topics such as healthy eating, food hygiene, the science of food and learn about equipment and its use as well as using research skills to decide on recipes and get involved in online food orders.
PE	<ol style="list-style-type: none"> 1. Ball skills 2. Boccia / target games