

Key Vocabulary

condensation –where water vapour becoming a liquid.

evaporation –when liquid becoming a gas when heated.

freeze – when liquid transforms into a solid state.

gas – particles that have no definite shape or volume.

mass – the amount of matter in an object.

materials -substance from which something is made

melt -when a solid changes into a liquid.

particles – a single piece of matter from an element or compound.

precipitation - liquid and solid water particles that fall from clouds and reach the ground

properties – characteristics to describe a substance.

solid – state of matter with a fixed shape
state -

water vapour – water in its gaseous form

Types of Scientific Enquiry

Comparative and Fair Testing Investigation question:

How does the colour of chocolate effect its melting time?

[Identifying, grouping & classifying](#)

Is it a solid, liquid or gas?

[Scientist](#) Lord Kelvin

English



Children will learn about the use of:

A range of punctuation

Noun phrases

Similes

Repetition

Adverbs and Adverbial phrases

Alliteration

Dialogue

Conjunctions

Children will also begin to understand how to edit their work, checking for spelling, omitted words or phrases and punctuation.

Stunning Start

Chocolate Unwrapped

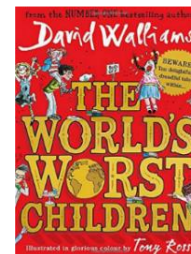
Chocolate Tasting Day!



Autumn Term 1

Sweet Like Chocolate

Class Reader



Science

States of Matter

Children will learn:

- to compare and group materials together, according to whether they are solids, liquids or gases by sorting and describing materials into solids, liquids and gases.
- to observe changes over time, beginning to understand that some materials change state when they are heated or cooled.
- to make systematic, careful and accurate observations and measurements and report on findings from enquiries by displaying results and conclusions.
- to identify and describe the different stages of the water cycle.

Design and Technology

Children will:

- To investigate and analyse different types of chocolate packaging
- To design new packaging for a chocolate product which they make.
- To evaluate the packaging for their chocolate product.



Excellent End

Chocolate making day!

Class Assembly

History

Children will:

- explore the origins of the cocoa bean.
- understand how the cocoa bean came to Europe
- explore the development of the Cadbury company



Geography

Children will:

- learn how and where cocoa trees grow.
- explore the journey of a cocoa bean from pod to product
- learn about the life of a cocoa farmer
- develop and understanding of Fairtrade

