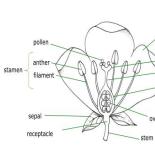


Science Focus	Working Scientifically	Year 3/4	Overview of year												
Science Skills	Vocabulary	Definition													
Observing over time 	enquiry	Setting up a test to find out the answer to a scientific question.													
Grouping and Classifying 	prediction	Saying what you think is going to happen, based on what you already know.													
Noticing Patterns 	method	Instructions to describe what you are doing.													
Research (secondary sources) 	recording <i>my observations</i>	Writing down what you are seeing in a table, chart or notebook.													
Comparative and Fair Testing 	report	Writing sentences to describe what you have seen (observed).													
	data/results	The information you have collected. It is usually a set of numbers or measurements.													
	findings	This is an explanation of what your data is telling you.													
	conclusion	A sentence to explain what you have found out and an answer to the enquiry question.													
	Fair Test														
	<p>A fair test is very important in a science enquiry. It helps us to find out the effect of one thing on another. When we are testing a question, we must only change 1 factor, otherwise it is not FAIR. A good scientist always completes a fair test. You must decide what is changing and what is staying the same and stick to it for the whole enquiry!</p>														
Key Knowledge															
We can show what we have found out in different ways.		We can ask scientific questions in different ways.													
Graphs and charts	Labelled diagrams	Table	<p><u>“How?”</u> questions can help us to find out how something works.</p> <p><u>“What happens when...?”</u> questions help us to investigate the effect of changing something.</p>												
		<table border="1"> <thead> <tr> <th>Temperature Setting</th> <th>Actual Oven Temperature</th> </tr> </thead> <tbody> <tr> <td>200°</td> <td>170°</td> </tr> <tr> <td>250°</td> <td>195°</td> </tr> <tr> <td>300°</td> <td>220°</td> </tr> <tr> <td>350°</td> <td>245°</td> </tr> <tr> <td>400°</td> <td>270°</td> </tr> </tbody> </table>	Temperature Setting	Actual Oven Temperature	200°	170°	250°	195°	300°	220°	350°	245°	400°	270°	<p><u>“Why?”</u> questions can help us understand the relationship between things we have seen.</p> <p><u>“Which?”</u> questions help us to choose between different things and see which is best for the job.</p>
Temperature Setting	Actual Oven Temperature														
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