

Design & Technology Resistant Materials Design & Make Task

[Click here to watch the video via YouTube](#)

Design and Technology: Graphic Design

Have a go at home activity.....

This paper based activity is a quick introduction into engineering.

How many books can you hold up with one piece of paper?

Equipment:

3 X sheets of A4 paper (you can try three different shapes)

3 x 25mm strips of tape.

As many books as your creation can possibly hold!

DT Y6 Textiles Design Challenge



Design Brief

Adidas has commissioned you to design an activewear garment which reflects the summer 2021 Tokyo Olympics to be sold as merchandise.



Mood board....



adidas
stella mccartney

Task

Produce a quick design sketch for the Adidas 2021 collection which reflects the 2021 Tokyo Olympics.

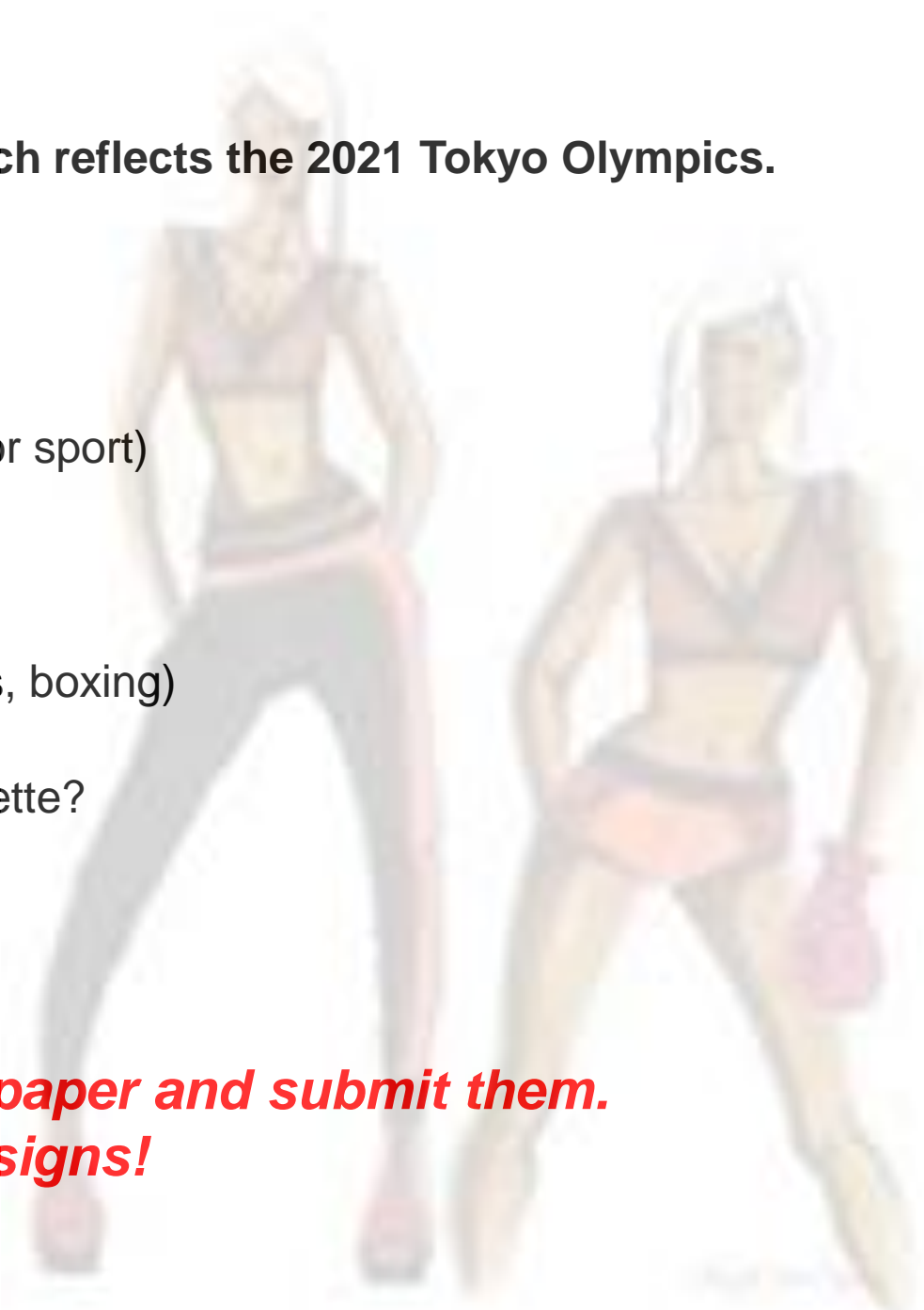
Your designs must be:

- Creative
- Be functional for a specific end use (gym wear, or for a specific sport)
- Must incorporate the Adidas Logo
- Must reflect the Tokyo Olympics-(this could be for a specific country or sport)
- Must have a clear colour palette

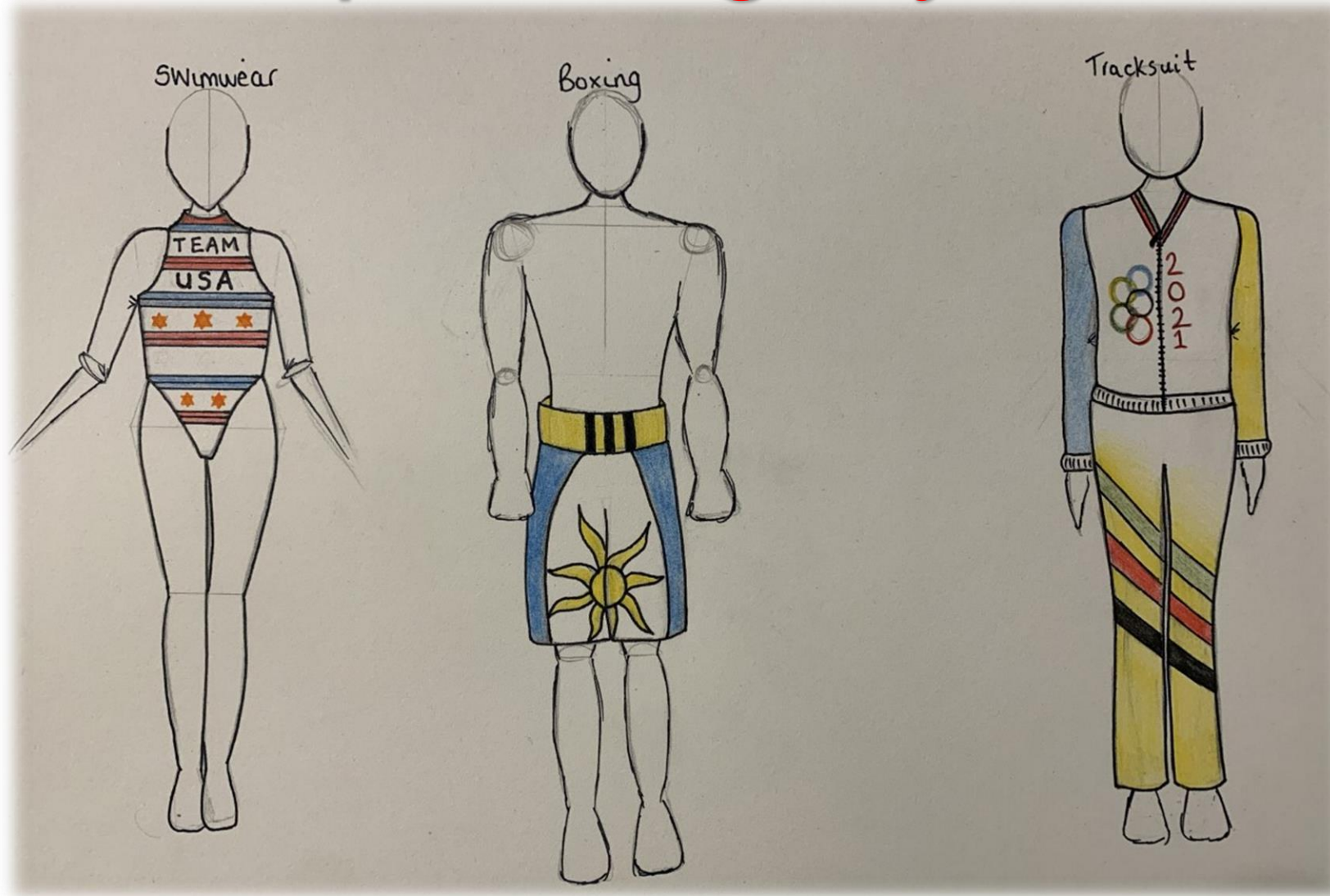
Think:

- Are you designing for a particular sport? (swimming, cycling, athletics, boxing)
- Are you designing gym wear?
- Are you going to choose a particular country and use their colour palette?
- How can the mood board inspire you?

***Please sketch and colour your designs on paper and submit them.
I cant wait to see your designs!***



Some examples to get you thinking...



Your designs can be just garments or sketched on fashion silhouettes 😊



Fun Food Styling

Food and Nutrition

Fun food styling at home

Your task:

1. Choose an item of food such as a chocolate teacake, biscuit, individual cake or a chocolate bar/ shape
2. Have a look at some other ingredients you have in your fridge and cupboards, such as:



- ▶ Selection of fruit
- ▶ Chocolate
- ▶ Icing sugar
- ▶ Cocoa powder
- ▶ Mint leaves
- ▶ Jam or curds
- ▶ Other biscuits



- ▶ Let's get 'cheffy' and creative!

Create a **swipe** of colour/sauce for movement/appeal or **dot/drizzle**



This is a very 'Cheffy' technique. Make a coulis/sauce.

Use a squeeze bottle for dots.

Create a structure/ layers



Add structure with tempered chocolate and chocolate work, or with spun sugar/caramelised sugar shards.

** Be careful with hot sugar!! **

ASK an adult if you want to do this.



Add a **dusting** of cocoa or icing sugar

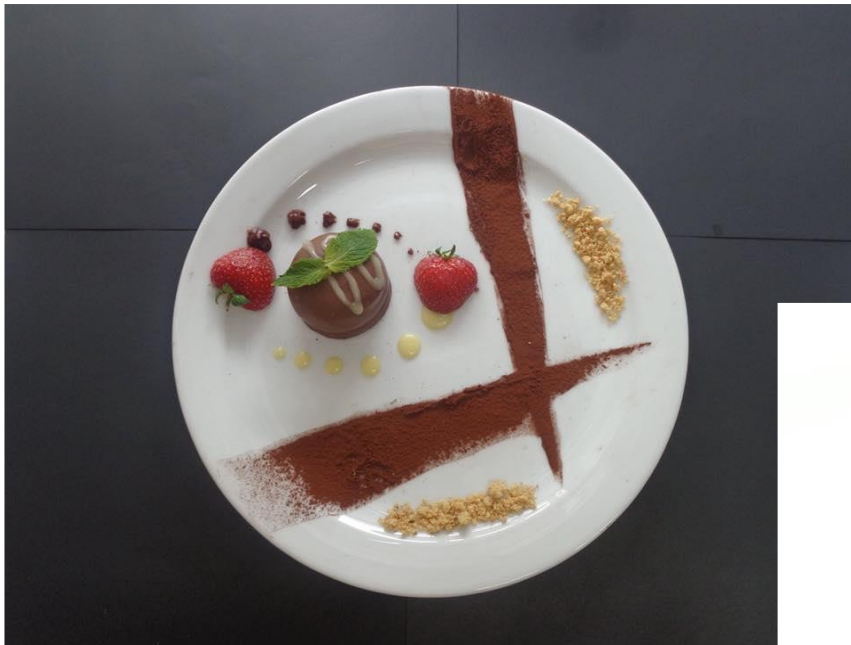
Icing sugar can look really good on a dark plate. Alternatively, use cocoa or freeze dried raspberries

Try using paper cut templates/silhouettes for extra sophistication!

Or even mask off half the plate with a straight piece of paper to divide the plate.



Add crumbled biscuits for another **texture**/ contrast on the plate



Add colour with fruit/ leaves/ zest



The power of 3! Food just looks better in groups of **odd numbers**...



Garnishing with fruit

A **garnish** is an item or substance used as a decoration or embellishment accompanying a prepared food dish or drink.

In many cases, it may give added or contrasting flavour..





Make art on your plate with shapes and patterns.



Novelty?



Pipe patterns and create interest.



Feather sauces on the plate.



Grate, scrape and curl chocolate.

A thing of **beauty!**



That finishing touch...

AT THE END, you could use some gold food spray/glitter or gold leaf if you have it, to finish off.

But remember LESS IS MORE!



Your task:

Using your creativity, you must style a plate of food for presentation with a photograph.

- ▶ Students are to produce a plate with a focus on the presentation of a Tunnock's Teacake (or alternative, as suggested earlier on).
- ▶ We are looking for creativity; presentation; skills and adding nutritional balance to the plate. You may even be able to use seasonal, locally sourced ingredients.
- ▶ By plate, we mean any receptacle, so it could be pottery, slate, wooden etc.

