



Design  
Technology



Food &  
Nutrition



Textiles



Graphic  
Communication

---

# QE DESIGN & TECHNOLOGY

## Yr8 Transition Project 2020

---

### **Welcome to Design and Technology Year 8:**

There are 3 different Design and Technology projects here. Pick ONE of the options to have a go at, or you can do more if you are really into your DT subjects.

When complete, send your work to us via email and please title your email/work with the heading Yr8 Transition project 2020 then send it to [cparsons@queenelizabeths.com](mailto:cparsons@queenelizabeths.com)

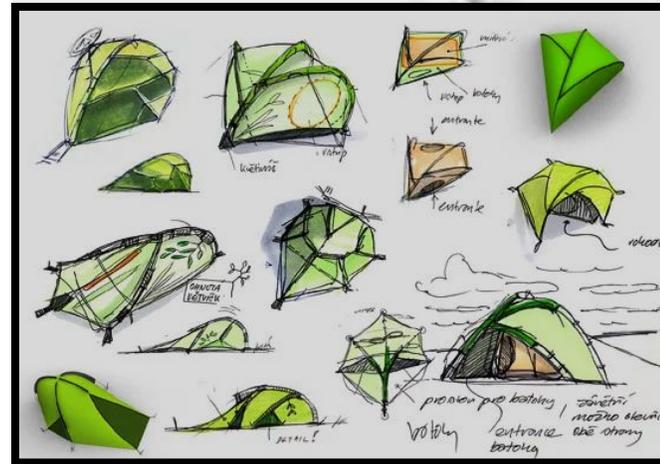
If you are on Instagram make sure you check out our department instagram page @qes\_creative where you can take a look at all the fabulous work that goes on in Art & Design from Yr9 to 13. We will also try and upload your creative designs from this project to our page too.





# Biomimicry

- Explain the principles of biomimetic design (biomimicry) Use the internet to research this. Present your findings by
  - Including an explanation of what biomimicry is
  - How this strategy for designing works
- Find a good example of biomimetic design. Present this in the following way
  - Images of the product
  - Images of the initial form the design has come from
  - Annotation to explain what the designer has done



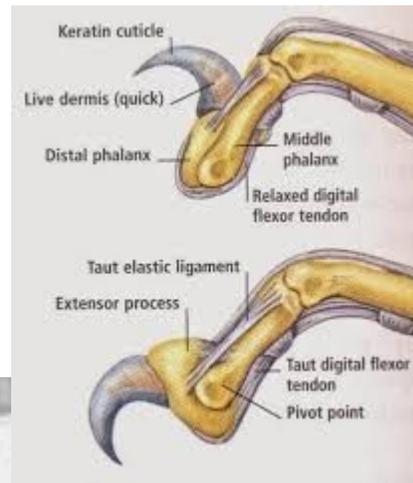
EXTENSION - What are the 3 levels of biomimicry?

# Natural form moodboard

## Present on a half page of A4

Pick one of the following headings, and find as many images as possible of nature which does the task. I have added images to bullet point one as an example

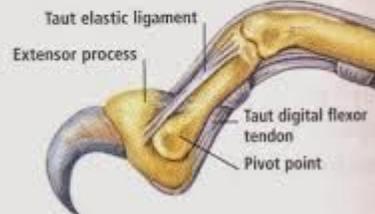
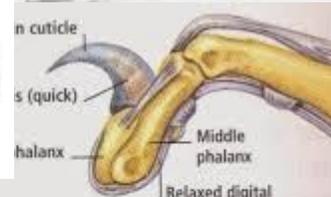
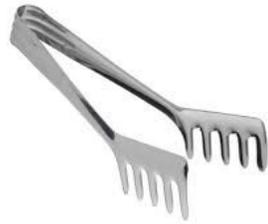
- Hooking on or grabbing
- Carrying or catching
- Piercing
- Protecting
- Streamlining
- Digging



# Relation to products moodboard

Present on other half of page of A4

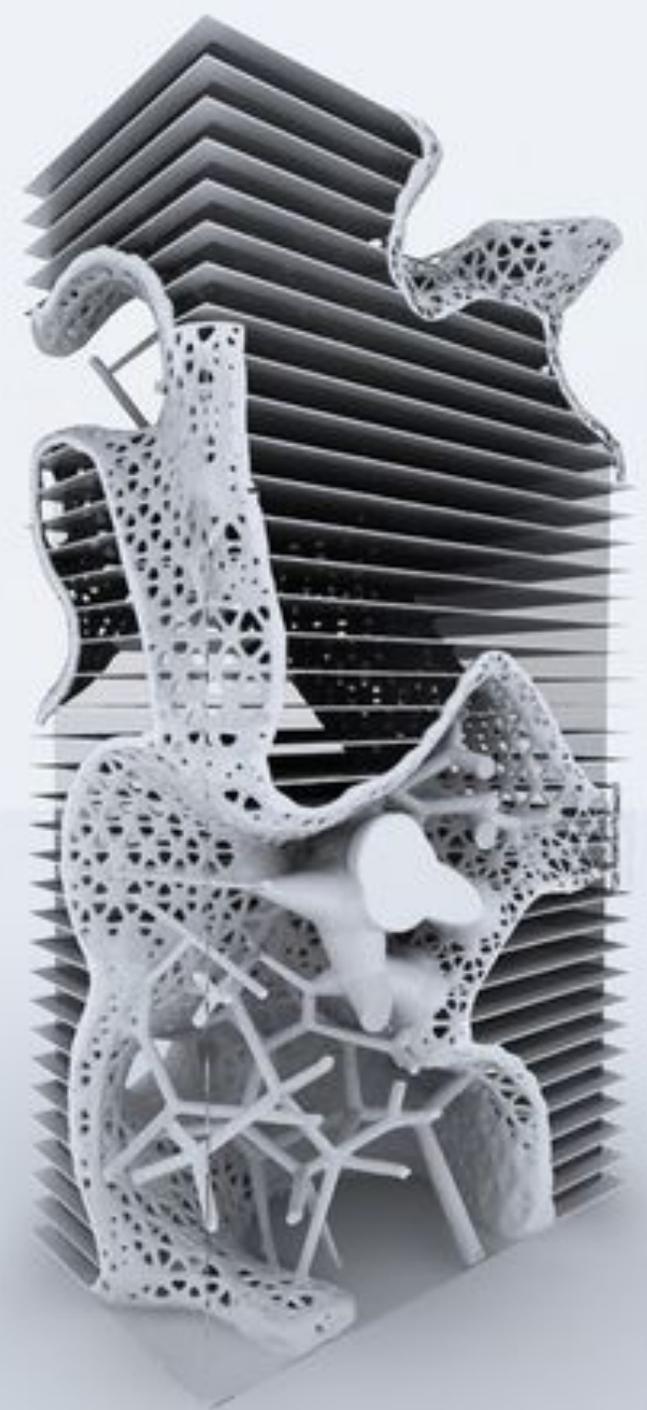
- Find images of as many products as possible which do similar tasks to the natural images you found. I have put some examples on this screen

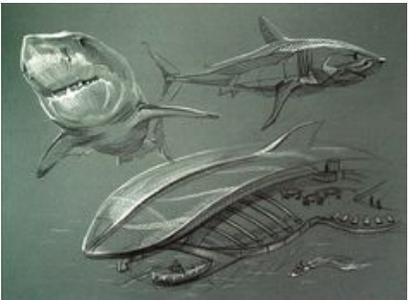
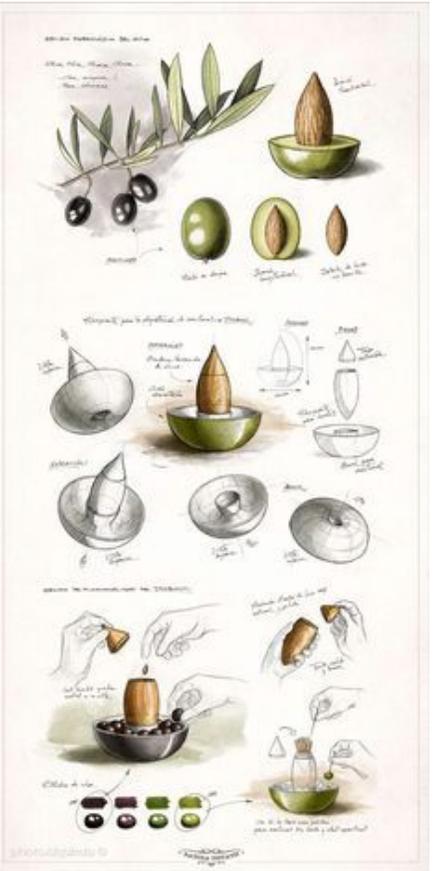
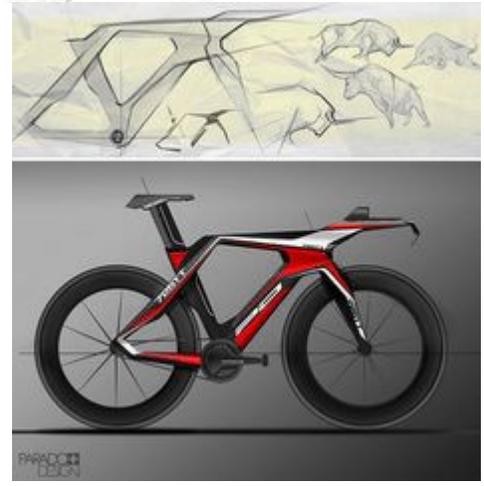
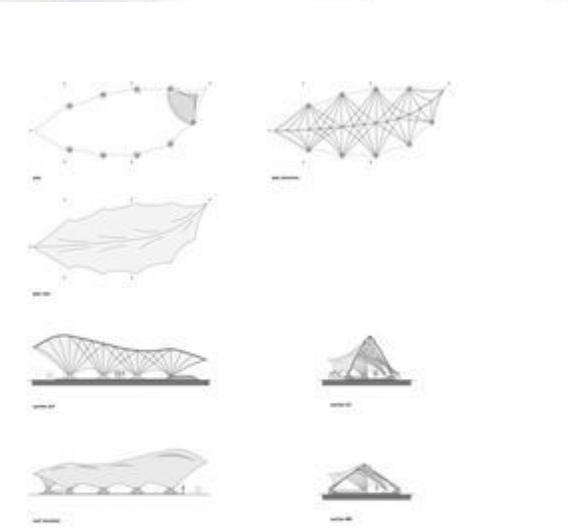
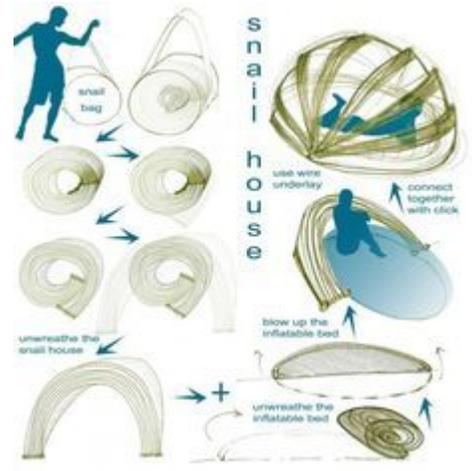
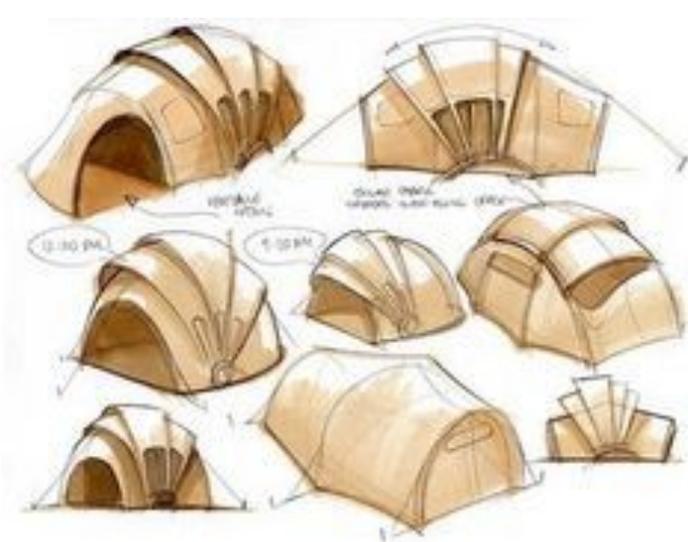
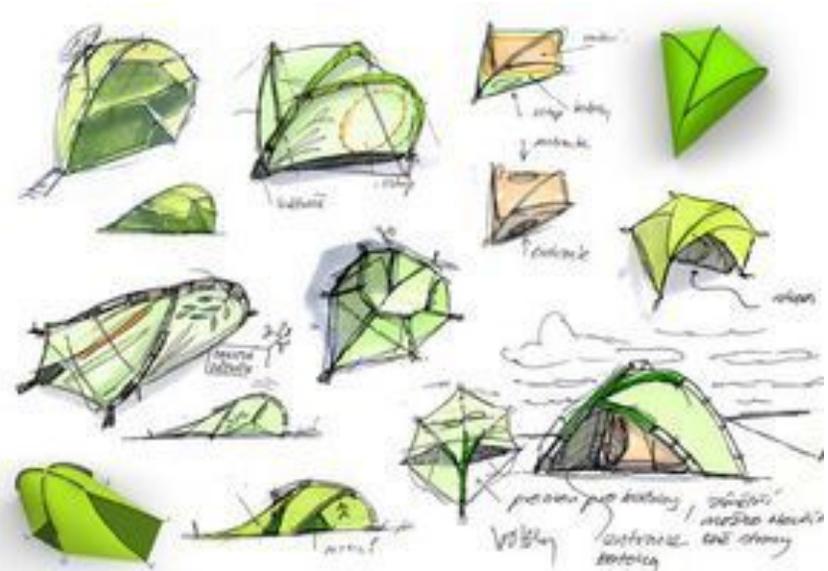


# Design your own product

So hopefully now you have a good idea as to what biomimicry is. You really can have lots of fun designing all kinds of products from kitchen utensils to buildings to cars.

I have added some sketching I found on pinterest on the next slide to help inspire you





Here are some lovely examples of designing for you to seek inspiration from.

Yr8 – Transition Project - Option 2

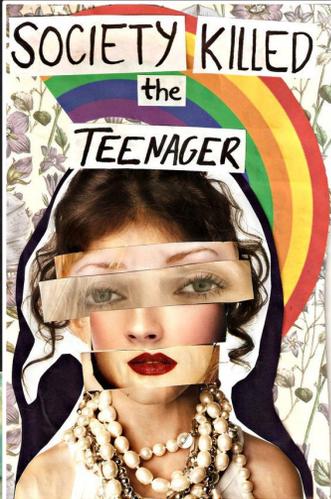


# GRAPHICS & TEXTILES

# NEWSPAPER ART

As the name suggests Newspaper Art is collage work where the main medium is newsprint. Subjects range from people in the public eye to symbols and icons. The technique involves selecting relevant text and collaging it to accompany the subject matter. It can then be personalised further by painting or drawing in selected areas.

Here are some inspiring examples of how Graphic artists have been displaying the message.



## Artist Inspiration

Conrad Crispin Jones was born in 1974 in the seaside resort of Torquay, England. He received a higher national diploma from South Devon College of Arts and Technology.

Conrad doesn't just limit himself to one particular style. He is constantly developing and experimenting. From his popular vibrant and colourful "Newsprint" series, to contemporary portraits in oil, incorporating heavy textiles and LED lighting. Below is his Collage, "America Wants Me," Canvas, made with Newspaper Paper on Paper, Painted over in Watercolour.



# STREET ART

Covid-19 is the subject of colourful and attention-grabbing street art, whether it is for artistic, educational or political impact. Artists have been heading to the street to find a way of making an impact through their work. Whether it's with villainous cartoon-like germs, soldiers armed with Purell or even just a friendly reminder to wash your hands, creatives have found a collective coping strategy for dealing with Covid-19.

Here are some inspiring examples of how street artists have been displaying the message.

## Artist Inspiration

Rachel List, 29, is a talented artist from Pontefract who usually paints children's bedrooms and play areas with huge floor-to-ceiling murals of Disney princesses. However, the coronavirus lockdown has brought an abrupt end to her work as she is no longer allowed inside people's houses to paint.

But while scrolling through social media, Rachel saw an opportunity to use her skills to boost the morale of the town and thank NHS staff for their incredible efforts - I saw a post online from a business saying they wanted a banner," she said. "They wanted the NHS logo with a Superman on. "I thought, if I don't do it no one else will."

Rachel's first NHS mural was painted on the Horse Vaults pub in Pontefract. "All the murals are painted on businesses that are closed at the moment and I want a bit of positivity for them when all this is all over.



## Year 8 – Transitions Project - Option 2



# GRAPHICS & TEXTILES

### DESIGN TASK:

Taking inspiration from either the Newspaper Artists or Street Artists on the previous pages - YOU are asked to create a poster in paper, fabric, digital or mixed media that describes and helps to remember the Coronavirus pandemic occurring right now, linking it to the UK.

Your poster must include the following 3 pieces of key information:

- A key phrase or word linking to the pandemic.
- An image that links to what is happening in the uk, it must be something that is 'key' in the news (some ideas: Boris Johnson, the NHS, Keyworkers, rainbows, masks)
- Newspaper Art or Graffiti style (using fonts that link with the style)



# Food & Nutrition

## *Cake Designing*



# Design Brief

**Using a range of cake making and decorating techniques it is possible to achieve some spectacular celebration cakes. Design (and make\*) an eye catching decorated cake for a chosen occasion.**

1. Produce a list of possible celebrations

- *E.g. 18th birthday*
- 
- 
- 
- 
- 
- 
- 
- 
- 
- 

2. How many flavourings can you name that can be used in cakes?

- *E.g. coffee*
- 
- 
- 
- 
- 
- 
- 
- 
- 

3. Which Celebration have you chosen to make a cake for?

4. Which flavouring are you going to use?

5. Explain your choices.....

# Cake making methods

## 1. The Creaming Method

*This produces the best results because more air is trapped producing a lighter cake*

### Ingredients

100g self raising flour  
100g caster sugar  
100g butter or spread  
2 eggs  
Flavourings of your choice

### Method

1. Preheat the oven to 180°C gas 5
2. Whisk together the butter and the sugar until pale and creamy
3. Mix the eggs together in a separate bowl then add (a little at a time) the egg to the fat and sugar. If it curdles add a little flour
4. Sieve in the flour and fold in with a metal spoon.
5. Spoon into cup cases or 2 cake tins (cake tins need lining with a circle of greaseproof paper)
6. Cook for 15 - 20 minutes until the cake is golden brown or firm to touch when gently pressed



## 2. The all-in-one Method

This is quicker and easier but the texture of the cake is more dense and it does not rise as well

### Ingredients

100g self raising flour  
100g caster sugar  
100g butter or spread  
2 eggs  
Flavourings of your choice

### Method

1. Preheat the oven to 180°C gas 5
2. Place all of the ingredients in a bowl and whisk until it is pale and creamy and evenly mixed.
3. Spoon into cup cases or 2 cake tins (cake tins need lining with a circle of greaseproof paper)
4. Cook for 15 - 20 minutes until the cake is golden brown or firm to touch when gently pressed



# Decorating Techniques

**Fondant icing** - is a soft icing that can be shaped, rolled out or coloured. It can be used as a covering for cakes or to make decorations.



**Butter cream** - is very versatile in that it can be used to cover and fill cakes when spread and can be piped. It is made by mixing together icing sugar and butter or buttery spreads/ margarine, using half the amount of butter to icing sugar eg. 100g icing sugar to 50g butter. Flavours and colours can be added



**Glace icing**- is very quick to make by mixing icing sugar with a little water to make a paste. It is semi liquid and so can be used to pour over the cakes. It can be coloured using food colouring or pureed fruit. It can also be piped to give lettering or patterns



**Fruit** - can be used to add colour, texture and flavour or pureed (blended) with some sugar to make a sauce.

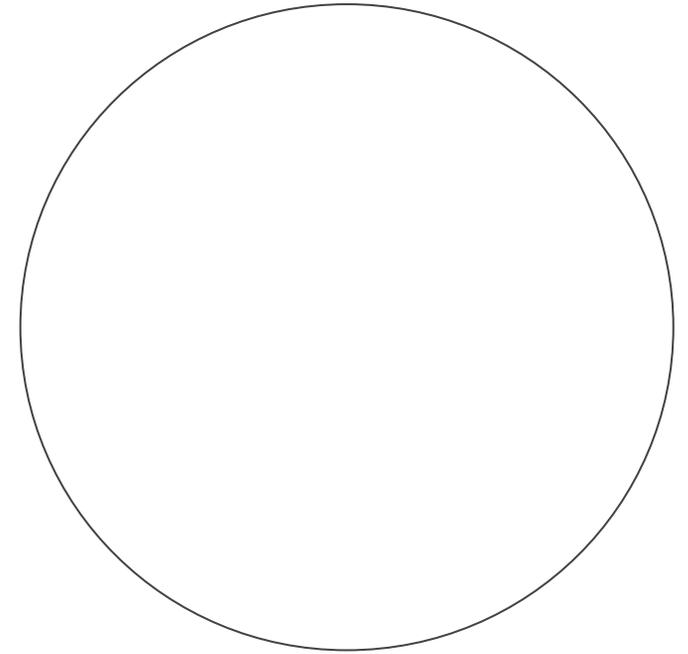
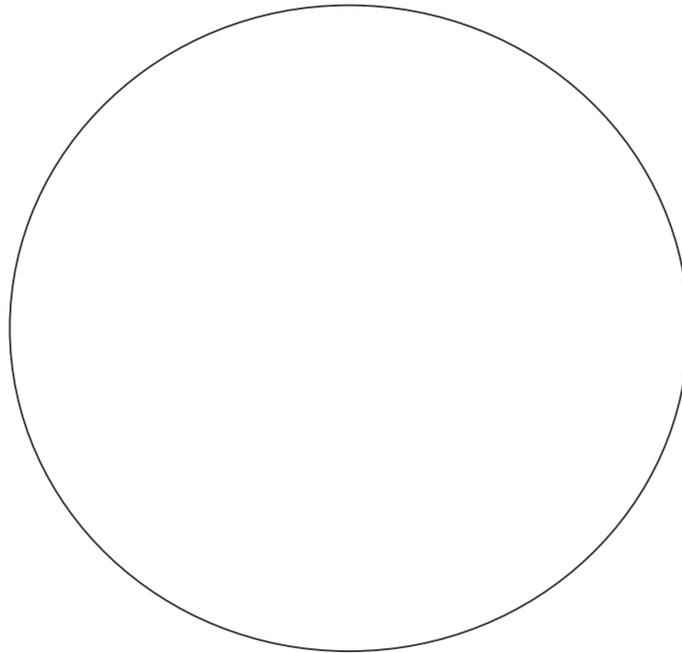
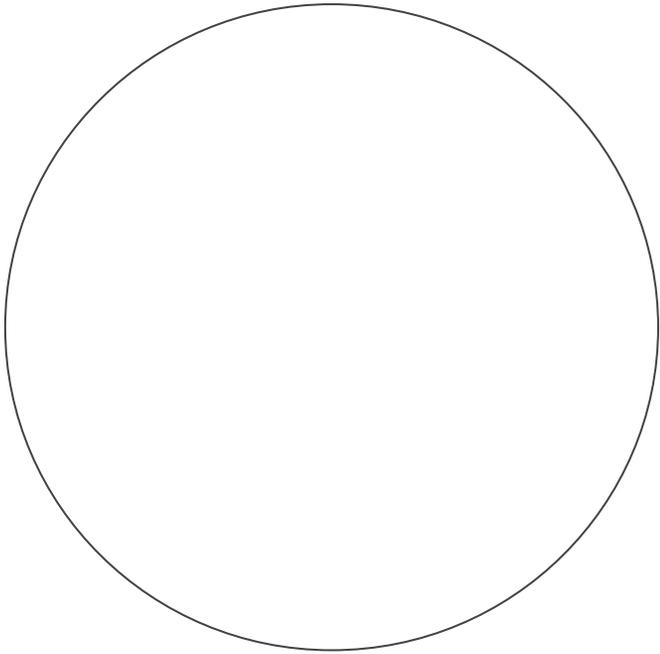


**Chocolate** - can be melted in a glass bowl over a saucepan half full of hot water. It can then be spread over the cake or onto greaseproof paper to make shapes which can be used as decoration. You can also grate it as a decoration



# Designing

*Use the circles below to design celebration cakes. This can be for a chosen celebration or more than one celebration. If it is easier you can do this on paper, photograph or scan it then send it to us. Annotate your diagrams to show which ingredients and techniques you would use*



Watch these clips on cake decorating to get ideas  
<https://www.youtube.com/watch?v=3A-Pnzkyqn0>  
<https://www.youtube.com/watch?v=1g3llaxagmq>  
<https://www.youtube.com/watch?v=PoyP89jHrPc>  
<https://www.youtube.com/watch?v=xnJd8ZrBtgg>  
<https://www.youtube.com/watch?v=i72nAKex8R0>