

Welcome to ADT (Art Design Technology)

Hello Year 7 from all of us in the ADT department



Mrs Clutterbuck

Textiles/Food



Mr Owen

DT technician



Ms Smallbone

Food/ADT



Mrs Sylvester

ADT



Mr Trim

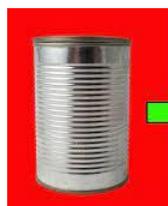
DT technician

Before we see you in September here's all you need to know about ADT in Year 7 at St. Benedict's. The subjects that you will study are Art, Design Technology, Food & Nutrition and Textiles.

ADT

What will you study in ADT?

We have created some exciting projects which we hope you will enjoy that allows you express your own flare and inspiration for the areas of design that interest you. You will work with different materials in projects centred around; colour theory, computer aided design & manufacture, clay, observational drawings, paperboard, plastic's, recycled materials and wood. During the autumn term you will complete two projects; observations through nature using aspects of colour theory and an ice scraper design & make project (a perfect gift for Christmas). Your lessons will take place in both the Art room and DT workshop giving you the opportunity to learn through practical.



Projects to try over the Summer...

Art – take a picture of your favourite view as if you were looking out of a window. Have a go at recreating this scene using any art media you wish; pencils, crayons, oil pastels, paints, paper, chalk or could you make it 3D?

DT – recycling and upscaling to encourage sustainable living is becoming more popular. Choose anything in your home such as plastic bottles, toilet roll centres, boxes and turn it into something else. There are some ideas on this page.

Textiles – why not have a go at figure knitting using the YouTube clip below

<https://www.youtube.com/watch?v=h3BEgP5s9Pg>



Food and Nutrition

What will you study in Food & Nutrition

We dive into the kitchen with Betty Bacteria to explore ways to keep ourselves safe when cooking. We look in depth at where our food comes from and how different foods react when they are cooked. We ask questions like; what is the difference between self-raising and plain flour? Why do we use caster sugar in cupcakes? We also investigate what we need to eat in order to keep ourselves healthy, designing meals to appeal to different types of people.

Project to try over the Summer...

Why not have a go at making a pizza snack designing the toppings to display a picture like the ones below.



INGREDIENTS:	
A) Choose one bread base: <i>choose gluten free if you have an allergy</i>	D) Choose four extra toppings:
1 piece of sliced bread	1 small tomato (bring in whole)
1 large pitta bread	3 slices of onion
1 bread roll/ baguette	3 slices of sweet pepper
1 naan bread	25 g of tinned tuna
1 bagel	1 tablespoon of sweetcorn
B) Choose one moisture layer	1 pineapple ring
1 tablespoon (15ml) tomato ketchup	25 g mushrooms
2 teaspoons (10ml) tomato puree	2 slices of salami
1 tablespoon (15ml) chutney or pickle	2 slices of cooked ham
1 tablespoon (15ml) pizza sauce	25g chopped cooked chicken
C) Cheese	*Chef's Tip: <i>Avoid pre-grated cheese. It is coated in potato starch and doesn't work!</i>
25g of grated cheese * <i>Leave off if you have an allergy</i>	

METHOD:

1. Prepare any of your toppings that need slicing, cutting or chopping.
2. Grate the cheese.
3. Pre-heat the grill.
4. Toast the bread on one side only.
5. Spread the moisture layer on the untoasted side.
6. Place your toppings on top of the moisture layer and finally add your cheese.
7. Using a fish slice, transfer your pizza onto a baking sheet and place under a medium heat grill to cook until golden brown.
8. Switch off the grill.
9. Using oven gloves, remove pizza from grill and lift into your foil or box.
10. Enjoy for lunch or as a snack!



Send a picture to smallbone.h@st-benedicts so Ms Smallbone can see all your efforts.