

Subject: **YEAR 7 COMBINED CREATIVE ARTS** (3D Design, Food Technology, Art +Textiles)

Question		Question	
1	What is a <b>designed product</b> created to solve?	21	What temperature should hot food be kept above?
2	What term describes how well a product does the job it is meant to do?	22	What temperature should cold food be kept below?
3	If an object is created with a strong emphasis on 3D form and volume rather than just being functional, what is it called?	23	What is the recommended fridge temperature range?
4	What is the definition of <b>craftsmanship</b> ?	24	At what temperature should food be stored in the freezer?
5	What term refers to the beauty or artistic appeal of a product?	25	Why should blazers be stored in cupboards before cooking?
6	In art, what is the "motivating spark" that compels an artist to create?	26	Why is tying up hair important in food tech?
7	What is the Dutch name for the <b>Neoplasticism</b> movement?	27	What is the purpose of wearing an apron?
8	Which two artists founded Neoplasticism in 1917?	28	Why do we need a tea towel and cloth when cooking?
9	Which three <b>primary colors</b> are used in Neoplasticism?	29	Why should you fill up wash buckets before starting?

10	Which three neutral colors (or "non-colors") are allowed in Neoplasticism?	30	What is the purpose of setting up a wash station?
11	What two types of lines are used to represent harmony in this art movement?	31	When should you collect ingredients during a cooking lesson?
12	What is <b>abstract design</b> ?	32	What is the difference between stirring and folding?
13	What term describes the arrangement of visual elements like shapes and colors to create a balanced piece?	33	What can happen if you overmix ingredients?
14	What is <b>mixed media</b> art?	34	Why is mixing technique important in cooking?
15	What are the three stages labeled in " <b>Our Creative Process</b> "?	35	What tool would you use to chop vegetables?
16	What is the process of forming ideas from conception to implementation called?	36	Why should the oven be preheated before baking?
17	What is a <b>design revision</b> ?	37	What should you check when using the oven?
18	What phase involves creating and revising plans so the design begins to represent the final product?	38	What safety tip should you follow when frying with oil?

19	What specific technology is used to generate a digital 3D model?	39	Why shouldn't you overcrowd the frying pan?
20	What is the final task you must complete for this project?	40	What is the difference between boiling and simmering?

Question	
41	What is a portrait?
42	What does a portrait usually show?
43	Can a portrait be a photograph?
44	Does a portrait have to look exactly real?
45	What are Zentangles made from?
46	Do you need to plan a Zentangle a lot?
47	Name one type of line used in Zentangles.
48	Are all Zentangle drawings the same?
49	What materials are used to make textile portraits?
50	Who is Nikki Farquharson?
51	What does Nikki Farquharson add to her portraits?
52	What famous painting was made by Leonardo da Vinci?
53	Who painted <i>Girl with a Pearl Earring</i> ?
54	What is <i>The Birth of Venus</i> ?
55	Name one safety rule in the textiles room.

56	Should you run in the textiles classroom?
57	What should you do before talking to someone while working?
58	What should you do with sewing machines when not in use?
59	Name one part of a sewing machine.
60	Why should you keep hair and jewellery out of the way?