

MY ONLINE PORTFOLIO

This is my Portfolio which presents the work I am most proud of since my recent arrival at Hockerill. This Portfolio work consists of My art, Food Technology and ICT work. The work I am most proud of is the Flower I drew in Art because It made me realize what I can do when I try. Under each picture there will be a brief summary on what it is I am showing off. Please keep in your mind that I am not experienced in creating online portfolios so I have made this portfolio to the best of my ability. I hope you enjoy browsing through my portfolio and share the same enthusiasm I did creating this for you.

Salvias



This is a drawing of A flower that I drew by myself for art .I am very proud of myself for being accomplishing this drawing in Art since Art is a subject I say I find particularly hard because drawing doesn't come very natural to me however I was still able to draw to draw a good quality flower Wich shows my extreme dedication and hard work For this piece of work I was graded a 7/8 for it and this

is an extremely high grade as it is an equivalent to 8 in GCSE, which is especially high for myself as I usually achieve a grade 5 in Art. I used an ordinary * **2B**-Pencil as it allowed me to work with a softer tone to draw and color it in. I used this type of pencil in a normal pencil colour (grey) and also in purple since salvias are a purple flower and I wanted to make my flower as realistic as possible. This takes up around less than half on the page but more than a quarter of it. This flower took me around 35 minutes to complete and I watched an online video which explained to me how to draw this flower and I found this especially useful as the video taught me how to draw it and also taught me how to draw at a better standard in general. I really enjoyed drawing this flower as I found it relaxing and very soul liberating even though I did find it at times quite challenging especially shading in certain parts to make the flower look as realistic as possible. My favourite part of drawing this flower was colouring it in.

Pizza



I have made a classical Italian pizza(Margherita),this work is for dt ,food tech ,this pizza took me an hour to make and bake to be ready to eat ,I was told that these pizzas were yummy as I was complimented on them by my whole family .This pizza got graded and I got an 8/8 Wich is why I especially wanted to show this off to you .I am very proud of the pizza I made because I don't just believe they were yummy but I also believe they visually quite pleasing ,and they related to the theme of street food Wich was the topic we were learning about ,it was also very traditional of Italy Wich played a massive role when being graded .Ingredients needed to make this delicious pizza 1 1/2 cups (355 ml) warm water (105°F-115°F), package (2 1/4 teaspoons) active dry yeast,3 3/4 cups (490 g) bread flour,2 tablespoons extra virgin

olive oil (omit if cooking pizza in a wood-fired pizza oven), 2 teaspoons salt, 1 teaspoon of sugar. How exactly did I make this pizza? (instructions on how I made the pizzas) Add the flour, salt, sugar, and olive oil, and using the mixing paddle attachment, mix on low speed for a minute. Then replace the mixing paddle with the dough hook attachment. Knead the pizza dough on low to medium speed using the dough hook about 7-10 minutes. After that, spread a thin layer of olive oil over the inside of a large bowl. At this point you can choose how long you want the dough to ferment and rise, slow fermentation (24 hours in the fridge), a quick fermentation (12 hours in the fridge). After that, place a pizza stone on a rack in the lower third of your oven. Preheat the oven to 475°F for at least 30 minutes, preferably an hour. Remove the plastic cover from the dough. Dust your hands with flour and push the dough down so it deflates a bit. Divide the dough in half. Form two round balls of dough. Place each in its own bowl, cover with plastic and let sit for 15 minutes (or up to 2 hours). Then you should prepare your desired toppings. Use your fingertips to press down and make dents along the surface of the dough to prevent bubbling. Brush the top of the dough with olive oil (to prevent it from getting soggy from the toppings). Let rest another 10-15 minutes, then spoon on the tomato sauce, sprinkle with cheese, and place your desired toppings on the pizza. Bake pizza in the 475°F oven, one at a time, until the crust is browned and the cheese is golden, about 10-15 minutes. Then the pizza is ready to be eaten. This pizza is definitely worth the time and effort it takes and I will be making it again. One important thing to note is that you can add any toppings you would like.

Cannellini Siciliani



These are cannellini Siciliani that I made for a food technology Project around 6 months ago when we were stuck in lockdown so I had to make them from home instead of making them at school. I have been marked and assessed for them and I got an 8/8 Which really made my day since I worked hard to make them and really enjoyed making them as it really relaxed me in a time of tumult and uncertainty. Cannellini are a traditional Italian pastry made with a rigid bread, a ricotta cream and candied oranges. In total it took me 3 hours to make these, this includes the time to refrigerate the cream and leave it out for a few minutes in room temperature environment. The hardest thing to make in my opinion was the rigid bread as it is hard work to make and keep that shape for each cannellini (9 in total), this takes lots of skill and hard work as most people just buy these rigid bread structures whilst I make them from scratch. The reason I was able to make these rigid

structures was because my dead was a chef and he helped me by giving me great advice that came in very handy .They are 4 cm in length and 4 in width ,2 are a portion size .They where so delicious and I will be definitely making these again as it was great fun and so delicious ,if anything my family was disappointed with the number of cannolini I made because they where so yummy .

Wellbeing Teenage pregnancy

PowerPoint PSHE teenage pregnancy presentation - Saved Search SR

File Home Insert Draw Design Transitions Animations Slide Show Review View Help Editing Share Comments Present

New Slide

Contraceptive patch

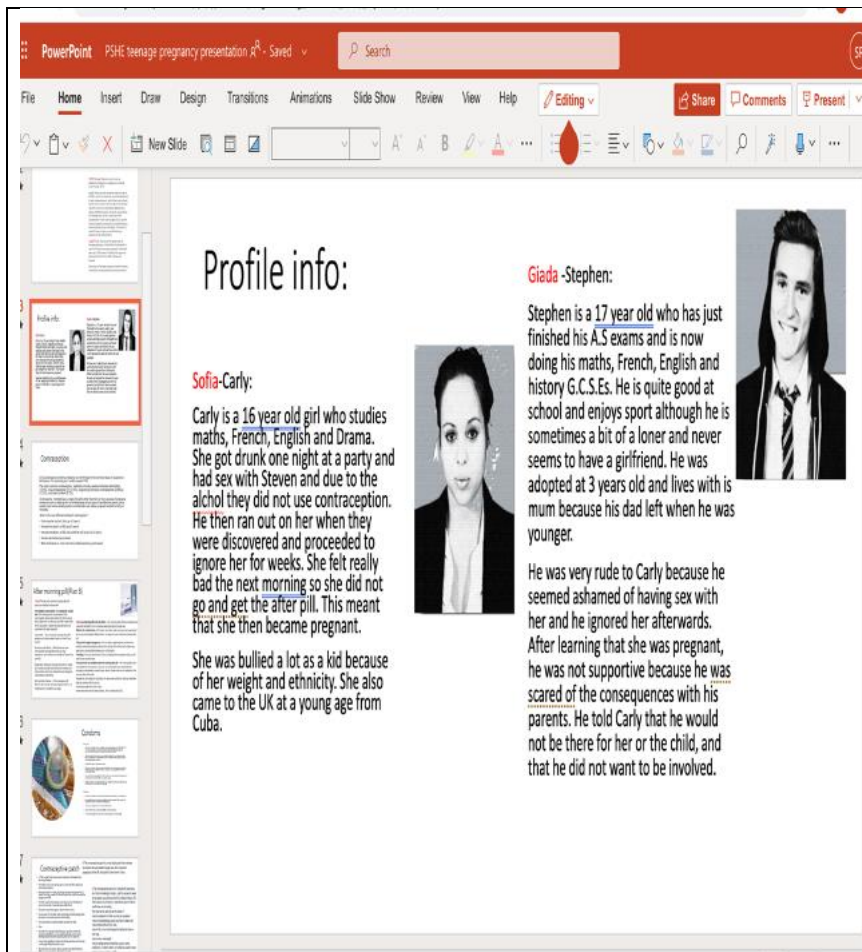
G-The contraceptive patch is a small sticky patch that releases hormones into your body through your skin to prevent pregnancy. In the UK, the patch's brand name is Evra.

- G**-This is a patch that women wear to prevent themselves from becoming Pregnant
- Pros**-When used correctly, the patch is more than 99% effective at preventing pregnancy.
- Each patch lasts for 1 week. You change the patch every week for 3 weeks, then have a week off without a patch per month you would be paying around £85
- You don't need to think about it every day, and it's still effective if you're sick (vomit) or have diarrhoea unlike Plan B
- The patch may protect against Ovarian Womb cancer,
- You can wear it in the bath, when swimming and while playing sports because it is very sticky and won't fall off easily
- If you have heavy or painful periods, the patch can help.
- Cons**-
- The patch can raise your blood pressure, and some women get temporary side effects, such as headaches. Rarely, some women develop a blood clot when using this patch but it is quite rare
- It may not be suitable for women who smoke and who are 35 or over, or who weigh 90kg (14 stone) or more.
- The patch does not protect against sexually transmitted infections (STIs), so you may need to use condoms as well
- It may have negative impacts such as headaches or diarrhoea
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S-The contraceptive patch isn't suitable for everyone, so if you're thinking of using it, a GP or nurse will need to ask about you and your family's medical history. Tell them about any illnesses or operations you've had, or medicines you're taking. You may not be able to use the patch if:

- you're pregnant or think you may be pregnant
- you're breastfeeding a baby less than 6 weeks old
- you smoke and are 35 or over
- you're 35 or over and stopped smoking less than a year ago
- you're very overweight
- you're taking certain medicines, such as some antibiotics, St John's Wort, or medicines used to treat epilepsy, tuberculosis or HIV

Slide 7 of 15 English (U.S.) Help Improve Office Notes 90%



This is a power-point I created with Giada Guerrerio for our well-being lesson ,we had 3 lessons to create this and we had to stand up in front of the class and present it .It is about teenage pregnancy after we watched an Episode of Really (A show made by Teens a little older than us that explores problems faced by children of our age including,Emotional

neglect, Teenage pregnancy, Alcohol and drugs.) The two pages shown here are both part of our powerpoint presentation. One is on the contraceptive patch, it explains a bit about what it is, how to use it, its Pros vs its Cons And who its suitable and not suitable for and the other page is an overview profile info on the two characters for teenage pregnancy Carly and Stephen. I wanted to show this piece of work off as I am truly proud of the effort I put in to educate others on Teenage pregnancy especially how to prevent it with crucial information, because knowledge is power so if you have enough knowledge on teenage pregnancy you can prevent it and help others to prevent becoming teenage parents. This took Giada and I a total of four and a half hours to complete the whole powerpoint which is 15 pages long. Since wellbeing isn't a subject which you get graded on we didn't get a grade however we got praised for this and it is not all about the mark you receive but learning something new and I learnt lots of new things.

Animated joke

<https://scratch.mit.edu/projects/480756532>

This is a hyperlink to my animated joke on scratch, This is my first computer science project that I have ever done in my whole life and I am very proud of it even though I had to create an easier game compared to the others I still got a decently good mark on it (6/8) in the animation and 7/8 in the evaluation of the game. I really enjoyed making the animation as it challenged me and I learnt lots of new useful things about animation that I will take with me. This animation was created around February when we were still in lockdown so I didn't get that much help so I had to watch multiple videos online to learn how to animate a joke using scratch so I found that aspect quite interesting and fun.