



Art Virtual Learning - Smith, Kroll, Manco

Drawing 1

Unit: In the Kitchen

Lesson: Illustration of a Recipe

April 23, 2020



Drawing 1

Lesson: Basic Landscape

April 23, 2020

Objective/Learning Target:

Throughout the unit, students will create multiple still life and food drawings. These will exhibit a three dimensional technique with color and shadows, as well as different styles of shading and drawing. They should also be able to differentiate between the various steps of drawing, shading, and adding color.



Bell Ringer:

This week you will have the same bell ringer each day, yet, your drawings will be different each day. You are going to make a food diary of everything you eat, if you choose to do all that is great or you can pick one meal. However, instead of writing it down, you will draw it. Check out this artist's work on drawing his food.

This [Japanese Chef](#) has illustrated his food each day for 32 years! You do not need to be that elaborate with your work, as these can be quick sketches to get warmed up.



Terminology:

Value: The lightness or darkness of a color.

Blending: Various pencil pressures, smoothed to minimize lines/streaks.

Hatching: Technique of shading by using parallel lines.

Cross-Hatching: Technique of shading using intersecting lines.

Stippling: Technique of shading by using dots or dash marks.

Basic Shape: When looking at an object, the viewer breaks it down to the basic shape without the details.

Contour: Creating an outline of an object

Cross-Contour: Using lines to display the 3D shape of an object.

Texture: How an object feels or looks as though it may feel (rough, soft, bumpy).



Terminology:

Hue: The actual name of a color.

Tint: An effect by adding white to a color.

Tone: An effect by adding gray to a color.

Shade: An effect by adding black to a color.

Intensity: An effect by adding a color's complement to a color. Example: mixing red and green, which will create a brownish color (used a lot in shading of 3d objects in color).

Lesson:

With today's lesson, you will be using your favorite recipe. If you don't have one, there is one provided on the next slide. Search in a cookbook or the internet to find a recipe. It can be food you like or something you may want to try.

- **Step One:** Using a piece of paper and drawing materials, create a rough draft of the food items and ingredients that are in the recipe.
- **Step Two:** On a second page, start penciling in where you want the images to go, as well as some directions. Can be in a collage or in a specific order.
 - Use the next few slides as examples.
- **Step Three:** Remember to use the drawing techniques from this week. Then, start shading or adding color (your choice).
- **Step Four:** Detail your recipe with Sharpie, pen, or harder pressure on edges.

Lesson:

Chocolate Chip Cookie Recipes



2 $\frac{1}{4}$ cups Gold Medal™ all-purpose flour
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
1 cup butter, softened
 $\frac{1}{4}$ cup granulated sugar
 $\frac{1}{4}$ cup packed brown sugar
1 egg
1 teaspoon vanilla
2 cups semisweet chocolate chips
1 cup coarsely chopped nuts, if desired

*Heat oven to 375°F. In small bowl, mix flour, baking soda and salt; set aside.
*In large bowl, beat softened butter and sugars with electric mixer on medium speed, or mix with spoon about 1 minute or until fluffy, scraping side of bowl occasionally.
*Beat in egg and vanilla until smooth. Stir in flour mixture just until blended (dough will be stiff). Stir in chocolate chips and nuts.
*Onto ungreased cookie sheets, drop dough by rounded tablespoonfuls 2 inches apart.
*Bake 8 to 10 minutes or until light brown (centers will be soft). Cool 2 minutes; remove from cookie sheet to cooling rack. Cool completely, about 30 minutes. Store covered in airtight container.

[Recipe 1 from All Recipes](#)

[Recipe 2 from Nestle Toll House](#)

[Recipe 3 from Betty Crocker \(described above\)](#)

Lesson:

Examples of illustrating a recipe, you can use whatever materials available.



Lesson:

This artist added their own flair with characters!





Check for Understanding:

Criteria 1: Did the student follow directions?

Criteria 2: Did the student get creative, such as adding their own twist?

Criteria 3: Did the student give effort?

Criteria 4: Craftsmanship: Neat, Clean, & Complete? Skillful use of the art tools and media?

Criteria 5: Student Reflection: Choose 2 prompts below and answer in 2 complete sentences.

1. What would you change with this work if you had a chance to do this piece over again?
2. What is one part of your artwork that you want people to notice when they look at your work?
3. How does your finished artwork tell a story?
4. Did you learn new techniques or processes as part of the work for this project?
5. Did you pick a material or technique that was new or different over something that was familiar?
6. I want to know more about...
7. I'm most proud of...
8. The most challenging thing was...
9. Next time I will remember to...
10. Now I know...

Resources:

- These videos show artists illustrating their recipes, as well as using fun techniques. Use them as a reference, as they are very beneficial. Any material is acceptable to use on this project!
 - [Recipe Illustration Part 1](#)
 - [Recipe Illustration Part 2](#)
 - [Water Coloring of Vegan Tacos](#)