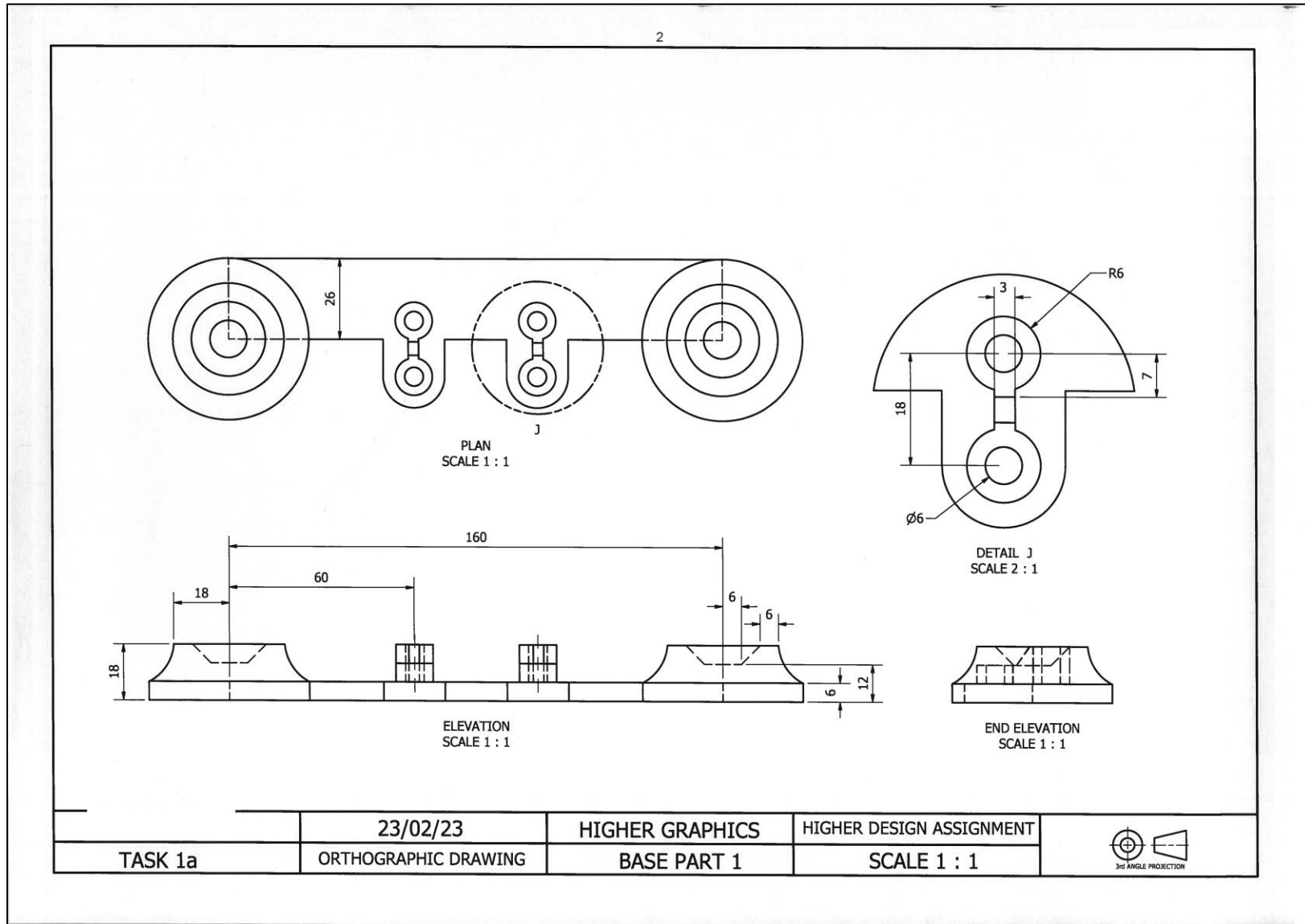


Candidate evidence



3

R17

R22

G

30

17

5

165.0°

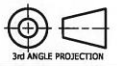
DETAIL G
SCALE 4 : 1

R3

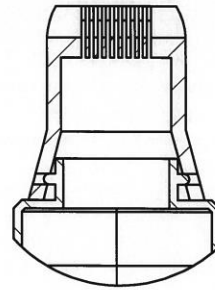
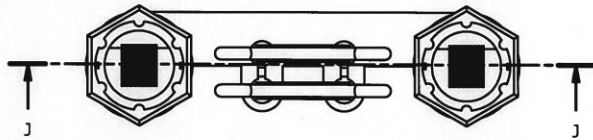
VIEW AUXILIARY-AUXILIARY
SCALE 2 : 1

5

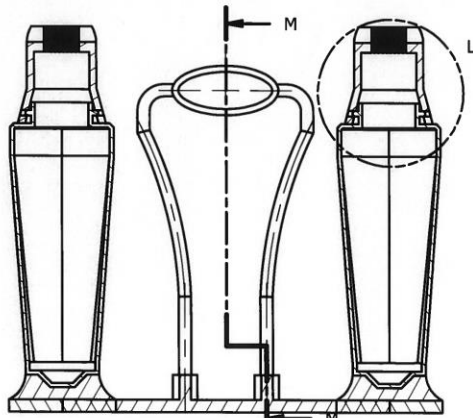
5

	24/02/23	HIGHER GRAPHICS	HIGHER DESIGN ASSIGNMENT	 3rd ANGLE PROJECTION
TASK 1a (ii)	ORTHOGRAPHIC DRAWING	TOP PART 3	SCALE 2 : 1	

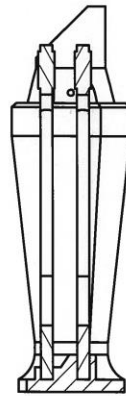
4



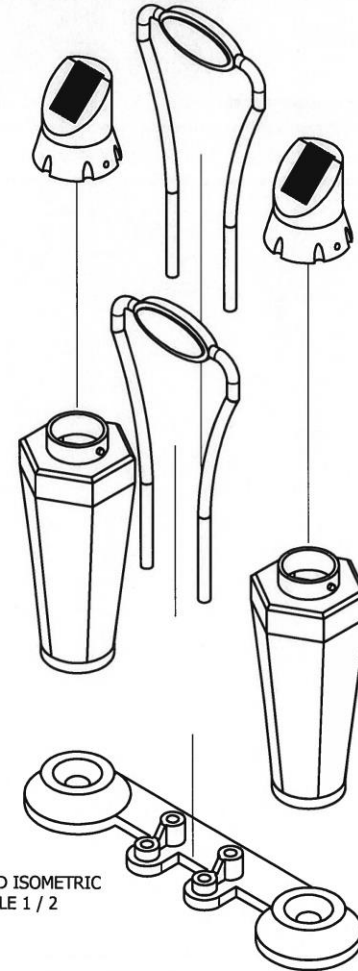
DETAIL L
SCALE 1 : 1




SECTION J-J
SCALE 1 / 2



SECTION M-M
SCALE 1 / 2



EXPLODED ISOMETRIC
SCALE 1 / 2

TASK 1b, 1c	23/02/23	HIGHER GRAPHICS	HIGHER DESIGN ASSIGNMENT	 3RD ANGLE PROJECTION
	ASSEMBLY	EXPLODED ISOMETRIC	SCALE 1/2	

TASK 2b - Page 1 of 2

5



TASK 2b - Page 2 of 2

6

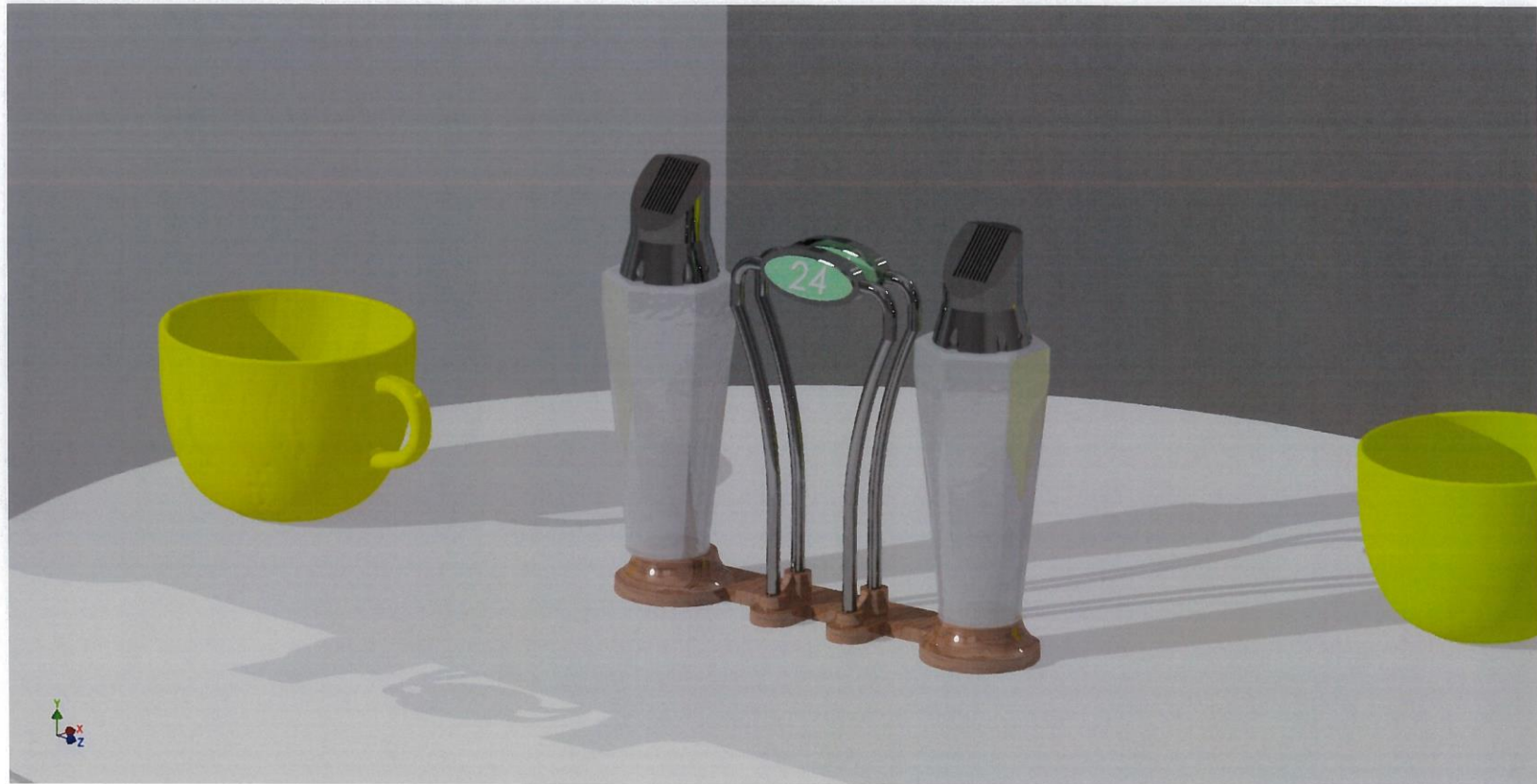


Image size: 420 x 297
Place image directly onto A3 Page
TASK 2a

7

RHYTHM - I have created rhythm through shape, this is evident through my repeated use of rectangles throughout all pages.

ALIGNMENT - Text on the right hand side is all aligned to each other

CROPPING - I have used this technique on the images I have selected. This emphasises what this cafe offers.

CONTRAST - I have used 2 contrasting fonts which creates visual impact. These are - Arial and *Edwardian Script ITC*

SHAPE - I have created rectangles as my shape to create depth by overlapping and to create structure. Shape also leads your eyes around the pages to the food pictures which gives great emphasis and visual impact.

BALANCE - I have created balance by evenly spreading text, I have created the rectangles to be on each side to balance out each page.

PULL QUOTE - I have emphasised the pull quote by adding colour and made the text bigger.

Sandwiches
(gluten-free bread available)
Parma ham and mozzarella
Chargrilled chicken
Brie and bacon
Coronation chickpea (VG)
Roasted vegetables with vegan pesto (VG)

Toasties
(gluten-free bread available)
Tuna melt
Cheese and onion (V)
Mozzarella, tomato and pesto (V)

Soups
Minestrone (V)
Tomato and basil (VG)
Scotch broth
(gluten-free bread available)

Breakfast
Bacon and fried egg breakfast roll
Home-made granola with berries and Greek-style yogurt (VG)
Croissant with jam and butter (V)
Fluffy pancakes with maple syrup (VG)
Smoked salmon bagel

Sweet Bakery
Empire biscuit (VG)
Strawberry tart (V)
Fruit scones (V)
Chocolate brownie (V)

Deiana's ristretto
Espresso
Americano
Latte
Cappuccino

Tea
Breakfast tea
Lemon and ginger
Peppermint
Camomile
Red berry

About us
Deiana's Café is a family-run business based in Aviemore. Mario Deiana moved to Scotland in 1957 and opened a small bakery on Grampian Road in Aviemore. Since opening, the business has expanded and now Deiana's Cafés can be found in locations all across Scotland. The chain of cafés was recently described by local restaurant critic Jeremy Dempsey as, 'An outstanding treat that won't be forgotten in a hurry!'. Mario retired in 2003 but can still be seen occasionally indulging in his signature Deiana's ristretto coffee in the original Grampian Road café.

"An outstanding treat that won't be forgotten in a hurry!"

vegetarian (V), vegan (VG)

vegetarian (V), vegan (VG)

Dairy-free alternatives available

Deiana's CAFE

