

Unit 2 trip to

THE MAKING OF Harry Potter

WB
WARNER BROS.
STUDIO TOUR
LONDON





Int/Ext: Hagrid's Hut

scale: $\frac{3}{8}$ " = 1'-0"

Harry Potter and
the Chamber of Secrets

COSTUME



The Costume Department designs, creates and selects all of the costume pieces for a film, ranging from Hogwarts robes and street clothes to detailed costume accessories like jewellery, hats and handbags. For each film in the series, more than 50 costumers faced the unique challenge of designing for a rapidly maturing principal cast, not to mention creating costumes by the hundreds for Ministry personnel and Gringotts goblins. This incredibly versatile department was led by Judianna Makovsky and Lindy Hemming for the first two *Harry Potter* films respectively. Costume designer Jany Temime helmed the team for the final six films.





Unit 3 coursework examples



IN SEASON, SAVOUR THE FLAVOUR



Tickle your tastebuds
with our delightful
recipes

Honey roasted carrots

A classic side to a roast dinner with a sweet touch.

Ingredients:

- 1 tbsp vegetable oil
- 1 tbsp of honey
- 1 onion, sliced
- 450g carrots, peeled and sliced.
- 1 tsp ground coriander
- 2 pints vegetable stock
- large bunch fresh coriander, roughly chopped.
- salt and freshly

Content- Instructions

- 1 Heat the vegetable oil in a large frying pan and add the onions and carrots. Cook for 4 minutes until beginning to soften.
- 2 Mix in the ground coriander and season with salt and pepper. Cook for a minute.
- 3 Add the vegetable stock and let it boil. Simmer for 10-15 minutes once the vegetables are tender.
- 4 Mix with a blender until smooth. Reheat in a saucepan, top the fresh coriander, and stir in yogurt to serve.

Serves- 4

Prepare- 30 minutes.

Cook-25 minutes.

Carrot and Corriander soup

The sweet carrots and peppery corriander complement each other beautifully.

Ingredients:

- 1 kg of carrots
- 2 tbsp olive oil
- 3 tbsp clear honey
- 1 tbsp fresh lemon juice
- Salt and pepper

Instructions

- 1 Preheat the oven to 200C. Peel the carrots if preferred and half the larger shaped carrots.
 - 2 Put the carrots on a large baking tray and pour the olive oil. Season with salt and pepper, toss and cook for 15-25 minutes until lightly golden. Mix the honey and lemon juice together.
 - 3 Remove carrots from oven and pour the honey and lemon juice mixture over the carrots. Toss lightly and put back in the oven for 10 minutes until tender and glossy.
- Serves- 6
Prepare- 30 minutes
Cook- 1 hour



scrumptious!

June 2023

50+ recipes to capture the season

sweet treats that will help beat the summer heat

Best appliances to help your summer baking

DEL-licious summer sandwiches



recipes

interviews

seasonal products

money off vouchers



sammy's scrumptious recipes

When the suns out get them burger buns out... we've handpicked and selected our top summer recipes to make you seem like a Michelin star chef with quick, easy and flavourful recipes. From light salads to delectable desserts all these scrumptious ideas will leave you full of inspiration



Strawberry Cheesecake

-serves 8-10 - prep: 45 mins - cook: 15 mins + setting and cooling

A combination of two traditional summer desserts ideal for al fresco entertainment.

Method

1. Lightly butter the base and sides of a deep 20cm springform cake tin and line the bottom with baking paper. Put the digestive biscuits into a food processor and whizz to crumbs (make sure not to pinch any digestives to dip in your tea, otherwise your base might be on the thinner side), then add the melted butter and pulse again briefly. Tip into the tin, spread out and press down firmly to make an even base. Put into the fridge to set.
2. Put the soft cheese into a mixing bowl and use an electric whisk to whisk until as fluffy as a cloud. Add the icing sugar and gently whisk until smooth. Pour the cream into a separate bowl, add the vanilla seeds and extract, and whisk to very soft peaks. Gently fold the cream and diced strawberries into the soft cheese mixture, and remember no double dipping!
3. Spoon the filling over the biscuit base and spread until even and smooth. Put the cheesecake into the fridge and leave to set for at least 4 hours but preferably overnight.
4. To make the topping, put the 100g of quartered strawberries into a small pan with the caster sugar and a splash of water, and cook over a low-medium heat for 8-10 minutes or until the sugar has dissolved and the strawberries have softened. Gently mash the strawberries in the pan to break them down, then pass through a sieve into another bowl and pour the juice back into the pan. Add the cornflour and stir constantly on a low heat until the sauce is thickened and smooth. Cool.
5. Once the cheesecake has set, take it out of the fridge, carefully remove from the tin and transfer to a serving plate. Pour over the strawberry sauce, top with the remaining halved strawberries and then pour your self a summers drink and enjoy!

This scrumptious dessert should last up to 5 days when kept in the fridge - that's if it can last that long.

- Ingredients**
- 150g unsalted butter, plus extra for the tin
 - 300g digestive biscuits
 - 650g soft cheese
 - 175g icing sugar
 - 300ml double creams
 - 1 vanilla pod (halved lengthways and seeds scraped out)
 - 1 tsp vanilla extract
 - 200g strawberries, hulled and diced
- Topping**
- 250g strawberries, 100g hulled and quartered, 150g halved
 - 50g caster sugar



Nutritional information
 Per servings: kcal 677, fat 50.9g, saturates 30.5g, carbs 46.8g, sugars 32.4g, fibre 2.9g, protein 6.2g salt 1.2g

If you've created this scrumptious recipe at home we would love to see what you have created... submit a picture to us at scrumptious@yahoo.com Can't wait to see these creations!



Limited

Fashion & Beauty

summer
skincare
secrets

Makeup
Looks
for Daytime
Adventures to
Evening Out-
ings

Find out "The
perfect
final touch
to your
summer
look"
- Zendaya

Sun
Kissed

hottest makeup
for your summer
glow

Front cover visualisation diagram



Summer skincare secrets

SAY HELLO TO A SUMMER GLOW! - DISCOVER YOUR MUST HAVE SKINCARE PRODUCTS!
 HAVING A SKINCARE ROUTINE TAILORED TO YOUR SKIN TYPE IS CRUCIAL. IT HELPS YOU TO ADDRESS ANY SPECIFIC CONCERNS AND KEEPS YOUR SKIN HEALTHY AND BALANCED.
 AND WE'VE GOT THE PERFECT PRODUCTS FOR YOU BELOW.



Foam cleanser - best for oily or combination skin - £15 Boots

"Light as a feather" - Charli D'Amelio

Cleanser



Cleansing balm- best for best for normal, very dry or eczema prone skin - £27 Selfridges



Hydrating serum- dry or dehydrated skin - £6.99 Space NK

Serums

Must have products!



Cream moisturizer- thicker and better for dry skin - £14 Space NK

Creams

"Boosts skin radiance & my confidence" - Kylie Jenner



Water based oil free moisturizer- good for oily acne prone skin- Boots- £20



Brightening serum - help reduce the appearance of dark spots or uneven skin tone- £5.99 Selfridges

QUICK TIP FOR EVERYONE- ALWAYS REMEMBER TO REMOVE YOUR MAKEUP BEFORE GOING TO BED. LEAVING MAKEUP ON OVERNIGHT CAN CLOG YOUR PORES AND LEAD TO BREAKOUTS. SO, YOUR MOST IMPORTANT TAKE AWAY FROM US SHOULD BE TO MAKE A HABIT OF CLEANSING YOUR FACE THOROUGHLY BEFORE DOSING OFF TO FEEL EXTRA FRESH IN THE MORNING.



Beauty of Nature

Experts advice
inside

Walking through nature

Best places to walk

Personalised walks just for you

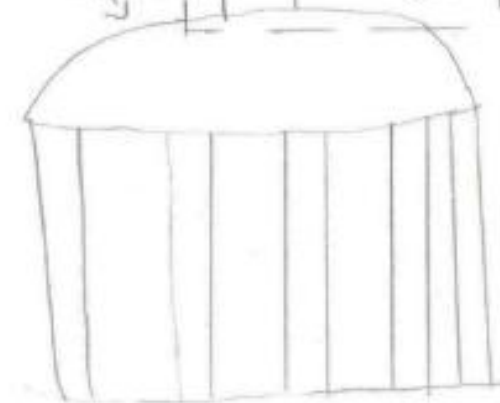
Best places to walk in the UK

La, LS & best lower main cover image

Beauty OF Nature

Good design and layout

to match the main title



Experts Advice
Inside

Spacing and layout in original

Walking through nature

Lead article in black

Best places to walk

Personalised walks just for you

Dashed line in black and green

BEST Places To Walk

Spacing and layout in original

in the UK

Dashed black and green line

CHATTING WITH KERSHKICKS

WE WERE GIVEN THE OPPORTUNITY TO SIT DOWN AND INTERVIEW WITH OWNER OF ONE OF THE BIGGEST AND BEST TRAINER SHOPS IN THE UK, KERSHKICKS. WE HAD A CHAT WITH BEN KERSH, AND HE TOLD US ALL ABOUT OWNING THE FINEST AND RAREST SHOE SHOP IN THE UK. KERSH KICKS, FOUNDED BY BROTHERS SAM AND BEN KERSH IN 2015, IS A COMPANY THAT BUYS, SELLS AND TRADES SOLD OUT AND RARE SHOES.

THE INTERVIEW

HOW DID IT ALL START?

Whilst I was in Uni, I noticed that certain 'models' of shoes were in short supply and high demand. My brother and I spent a lot of time researching brands and styles of trainer and managed to save up £500 between us to invest. We started off buying two pairs and quickly sold them for a healthy profit. We got the bug for doing these deals and slowly over time build up contacts and money to carry on investing in larger quantities and more exclusive shoes.

HOW DID IT FEEL TO MAKE THAT FIRST SALE?

Funny you should ask that, me and my brother almost had a fall out over the first sale. He wanted to sell them cheaper and move them quickly so we could buy another pair that had been offered to us, I wanted to hold out for more money. I won (laughs) so it felt amazing selling that pair and even better proving my bro wrong

WHEN DID YOU REALISE THAT KERSH KICKS COULD MANIFEST INTO A FULL-TIME CAREER?

It was around 7 years ago; we had been doing really well and started making a bit of a name for ourselves. We had sold trainers to a few academy players so decided to start an Instagram account to get more traction. We had a logo designed and incorporated a business. It was getting busier, and we were struggling to run it as a part time thing, so we thought we had nothing to lose and made the leap to running it full time.

HOW DID YOU DECIDE ON WHICH CITIES TO OPEN YOUR SECOND AND THIRD STORES?

After being in the industry for a good few years we had made some good connections and had a fairly big social media presence, we noticed that a lot of our online sales were coming from Scotland, so after doing a bit of market research we decided to target Glasgow as it was a busy bustling city with a large population of students.

HOW MUCH WOULD YOU SAY SOCIAL MEDIA HAS AFFECTED YOUR GROWTH?

Oh massively I doubt we would be in the position we are currently in without the likes of Tik Tok and Insta, it has allowed us to connect and advertise to hundreds of thousands of people literally at the touch of a button.....and for free!

WHO IS THE MOST FAMOUS CLIENT TO DATE?

The most famous client I would probably say is NBE Marcus Rashford. He loves his shoes just as much as he loves scoring goals, but we have also sold trainers to players from a good few Premier league team's. We did have a visit from Pep Guardiola last week in our Manchester store which was very cool!!



HAS THE BUSINESS GIVEN YOU A PASSION FOR SHOES AND FASHION OVERALL?

As a youngster I had always been interested in fashion to be honest although not always been able to afford certain brands. Due to my role in the business, I do need to keep on top of new trends and styles as I am responsible for purchasing stock items for the stores and website. I very much love what I do and love the fashion industry so I would say YES, I most definitely do have a passion for fashion.

HOW DID IT FEEL OPENING A STORE IN YOUR HOMETOWN THAT YOU GREW UP IN?

Through having the business, I have been able to travel to many different cities around the world, but my heart will always be in Liverpool. I love the culture, the people, of course the football and of course having my family there. Once we opened our first store in Manchester, I was always desperate to have a presence in Liverpool, as soon as we established Manc, and Glasgow I was pushing as much as possible to afford our store in Liverpool. It feels amazing to bring our brand back home.

WHAT ADVICE WOULD YOU GIVE TO THE PEOPLE OUT THERE THAT ARE INSPIRED BY YOUR JOURNEY AND TRYING TO SET UP THEIR OWN SHOP?

Research is key, it's not cheap getting a retail store off the ground you have to make the right decisions as mistakes can and will be costly. Patience, don't run before you can walk, gain a solid online presence and give it time to become an established brand before taking huge financial risks with a bricks and mortar store. You also must make sure you still have fun and enjoy the journey.

A recipe to health

Shakes are the best way to consume calories; while not feeling full. You can also drink something very quickly, showing that shakes are quick and easy to digest.

Peanut butter and banana Surprise



Ingredients

- FF 2 Tablespoons of peanut butter
- FF 1 Frozen banana
- FF Half a cup of almond milk
- FF Half a teaspoon of vanilla extract
- FF A tablespoon of ground flax seeds
- FF Ice (optional)

Method

- 1 Up first the primary ingredient is 2 tablespoons of peanut butter put into a blender for healthy protein.
- 2 Secondly, 1 frozen banana put into the blender for our fruity passion.
- 3 Also, half a cup of almond milk in the blender for our dose of liquid
- 4 Furthermore, half a teaspoon of vanilla extract in the blender for that little kick of more flavour.
- 5 One optional tablespoon of ground flax seeds and ice to make the shake easy to digest, also making the shake cool on a summers day.
- 6 Lastly, the blending part, all combining with each other and put on for however long it takes. And out comes your finished peanut butter and banana shake. Only taking around 5 minutes of prep time, for 1 serving.

Nutritional info

It has a combined total of 357 calories, 10 grams of protein, 21g of fat, 4g of saturated fat. Lastly, 18g of sugar

Unit 20 - Advertising campaigns

etoile
astinaashian

6 posts 10k followers 26 following

clean beauty
#itstimetoshine
www.etoilebeauty.co.uk

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etoile
01 06 24



@streetmafia

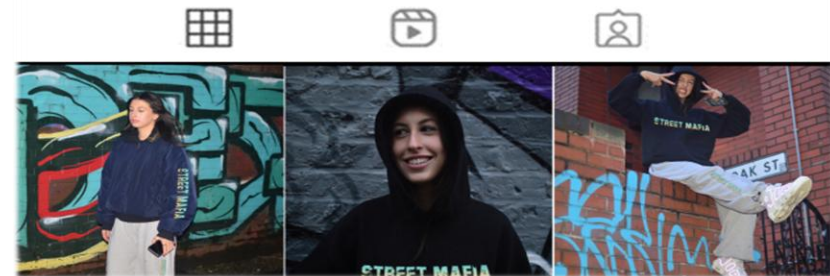
STREET MAFIA

15 POSTS 2M FOLLOWERS 75 FOLLOWING

FOLLOWING **MESSAGE**

WELCOME TO THE OFFICIAL ACCOUNT OF STREET MAFIA.

WWW.STREETMAFIA.CO.UK





Eternal Gems



5630 likes

Eternal Gems summer bracelet and rings design

Releasing 01 June, 2025

#Eternalgems #Jewellery #summer #goldjewellery #gold #blossom #lovebloomseternallywithgems



encomium



Drops 01.06.25 click link in bio to get.
#Encomium #whatwordscantbuy



Unit 20 - Students choose a product for their advertising campaign

INTO FILM FESTIVAL
FILM CLUB
FOLEY WORKSHOP





**INTO
FILM FESTIVAL**
CINEMA SCREENINGS

