



Portfolio

GRA1 2019

Stian Mikkelson

NOROFF GRA-1

My name is Stian Mikkelsen. I am 39 years old, and student at NOROFF school of technology. In this portfolio I will present the work we have been doing this 1`st semester.

We have been through 4 Mandatory assignments, and several Learning activities. The learning curve has been steep, as we had to learn the Adobe Photoshop CC, Illustrator CC, and InDesign CC.

Beside the Mandatory assignments we have done Learning activities who is presented on our private blog, "My Reflective Journal". Please follow the link below to see my work.

www.mikkels1.no



MA-01 Design Principles

MA-02 Logo

MA-03 Layout

MA-04 Photography

Changes

Introduction

For this assignment we supposed to do research on the design principles.
Our task was to pick three principles from the nine.

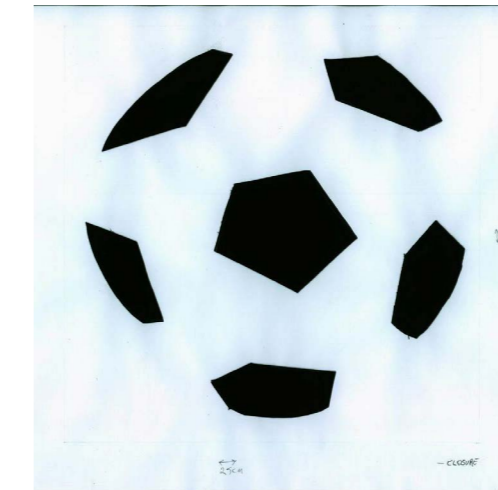
My choise:

- Figure / Ground
- Closure
- Similarity

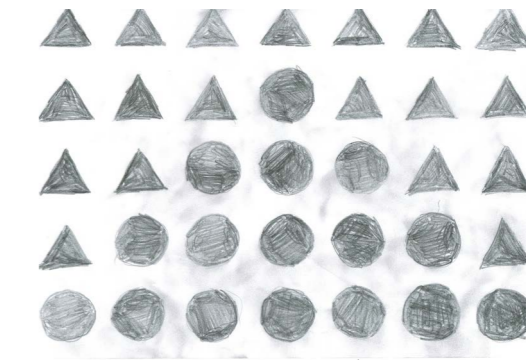
There were some ground rules. Each item must be made by hand, with paper, pencil, knife, or other relevant materials or tools.
Each item must also be 25 x 25 cm. I solved this by using A3 paper.



Figure /Ground



Closure



Similarity

Final results



Interpretation of the task

This week our Mandatory Assignment was to do research on the design principles.

Our task was to pick three principles from the nine.

I selected -Figure/background -Closure -Similarity.

There were some ground rules: Each item must be made by hand, with paper, pencil, knife, or other relevant materials or tools. Each item must also be 25x25cm.

I solved this by using an A3 paper.

Message / achieved action

I used quite some time thinking how to solve the task, but I think I managed to do OK in the end.

Creative methods

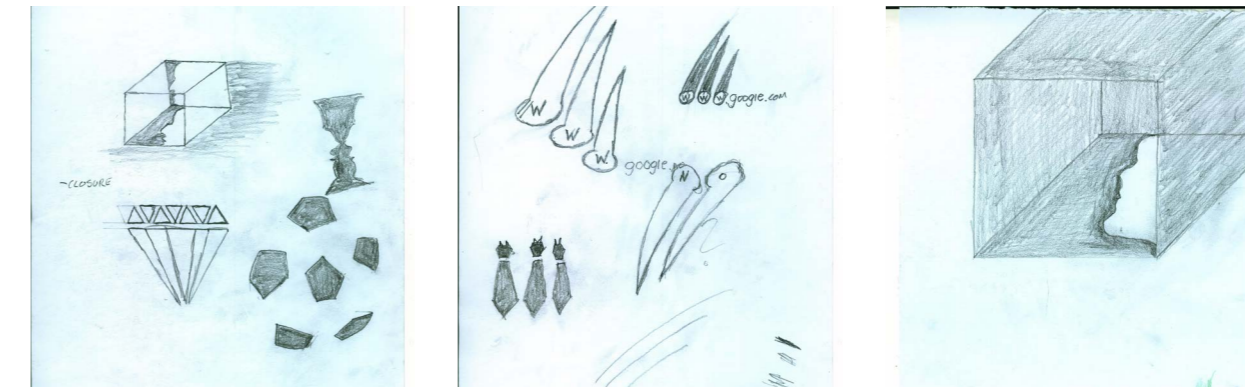
For the task I sketched and hand-draw with a pencil, and I used knife and scissor to cut black paperboard into figures which I glued on an A3 paper.

Inspiration methods

I have mainly surfed the web for inspiration this week.

Sketches

These are some of my sketches I have worked on this week. Some of them I used, but most of them I did not.



Moodboards

Here are some of the pictures who inspired me this week.

Style/genre

Lets start with the Closure picture. For this task I decided to make an illustration of a football.

I think this football was really cool, and not that hard to make. I made it by drawing the different "pieces" on a black paperboard, and then cut them out with knife and scissor. Then I mounted them with glue on an A3 paper.

For the Figure/ground picture I used different pencils and hand-draw it. I also made a frame, by cutting out from black paperboard and glued around the drawing as a frame. The idea was that it should look like a picture you could hang on a wall. I really like this picture with 2 faces. Which do you see first? Black or white?

For the Similarity picture I used ruler and pencil. This picture was in the beginning ment to be a sky-scraper, but after hours of thinking I re-design it to a fence. The similarity is the straight lines in the fence. The thoughts behind this was that it could be used as a start-page for a website.

Colours

I chose not to use colours. I think the pictures looked nice in grayscale.

Sources and references**Books**

Slagkraft by Erik Lerdahl , Chpt. 01,03 and 8

Figure/ground:

https://www.google.no/search?biw=2133&bih=1049&tbm=isch&sa=1&ei=P-iIXKrHA5GMrwSp34KIDA&q=closure+gestalt+examples&oq=closure+gestalt&gs_l=img.1.1.0j0i30i8j0i5i30.91166.96070..99922...0.0..0.61.383.7.....0....1..gws-wiz-img.....0i7i-30j0i7i5i30.St-6rSsmiJQ#imgrc=IMJx_7aQE9dBeM:

Closure:

https://www.google.no/search?biw=2133&bih=1049&tbm=isch&sa=1&ei=o-ilXPW-NIjprgSE76CIDQ&q=closure+gestalt+&oq=closure+gestalt+&gs_l=img.3..0i19i8j0i30i19j0i5i30i19.195586.196831..197338...0.0..0.63.433.8.....0....1..gws-wiz-img.....0i8i30i19.sk2HCSiAWNY#imgrc=xKIIPeMTWV9a0M:

Gestalt:

<https://www.interaction-design.org/literature/article/the-law-of-similarity-gestalt-principles-1>

Lynda

<https://www.lynda.com/Illustrator-tutorials/Adobe-Pen-Tool-Fundamentals/144017-2.html?org=noroff.no>



Introduction

For this assignment we supposed to design a logo for a hipster bar /restaurant called “Food & Malt”, owned by two good friends.

The target audience was young urban individuals between the ages of 18 and 35 who were interested in culture, food, design, trends, and the night scene.

Style expression is: hipster, letterpress, quality, homemade, professional.

The requirements for the logo was:

- 1. It should be simple and easily recognizable**
- 2. Timeless. Try to use no more than 3 colours**
- 3. The logo may contain a symbol / figure / ornament.
This is optional.**

Logo



Brand style guide

Food & Malt

Food & Malt logo

The logo is designed for a hipster restaurant/pub with the slogan "Dudefood brewery"

The Colours

It is a hipster-orange colour which makes the logo easy to see

CMYK



RGB



C= 0%
M=80%
Y= 95%
K= 0%

C= 0%
M=0%
Y= 0%
K= 100%

R=247
G=148
B=29
#F7941D

R=0
G=0
B=0
#000000

Typeface

Bauhaus 93 is the font.
This font is in REGULAR only.

**ABCDEFGHIJKLMNOPO
abcdefghijklmnpq`**

!*#%&/()=?

1234567890


Brand Style Guide

Brand style guide

Food & Malt


Alternative Colour

The logo shall only be used in either black or white, depending on the background colour it is placed on



White:
C= 0% R=255
M=0% G=255
Y= 0% B=255
K= 0% #FFFFFF

Usage



Brand Style Guide

Report

Interpretation of the task

The Mandatory assignment was to create a logo for a hipster restaurant/bar called Food and Malt. The logo should be produced in RGB,CMYK and black/white.

Message / achieved action

After a lot of sketching and playing around in illustrator and photoshop my final result was very simple and clean, but also easy to recognize and remember.

Creative methods

I started the work by doing sketches and made several different styles in illustrator and photoshop.

Inspiration methods

I did research on other restaurants/bars in Oslo and Copenhagen. I also did some research online. Pictures below is from NOHO in Copenhagen and Internasjonalen in Oslo.



INTERNASJONALEN

Both are hipster bars. Internasjonalen was started by 5 mates who wanted to start a bar, just like the 2 mates who started Food and Malt. NOHA is situated in Copenhagen, Denmark. Their logo is super clean and easy to recognize. Internasjonalen I situated on youngstorget in Oslo. Their logo is plain text and also very easy to recognize.

Report

Analysis

These are some of my sketches I have worked on this week. Some of them I used, but most of them I did not. The competitors to Food and Malt is Spisekroken, Henriks ØL & vinstove AS and Naboen. I don't think none of them are directly competitors to Food & Malt because they are very different. Spisekroken is more like an old style, cosy restaurant with a relatively large menu.

Henrik ØL & Vinstove do not serve food, only drinks. They also don't allow any music or other noise. Naboen has 3 different menus. À la carte, party meny and Swedish dinner. My conclusion is that all of them have different concepts.



Report

Sketches

Below are some of my sketches for this assignment:



Moodboards

In my first report I pasted a wrong file under “moodboards”. I pasted logo-variants insted of the moodboard.



Logo variants



Moodboard

Style/genre

Hipster quality logo that looks professional. My final result was made by simple text and a small icon of a beer-glass. I chose black on the main text, and orange for the “&” and the beer-glass. I think the orange colour draws attention to the logo, and matches the black very well. The logo is very clean, simple and recognizable. It is also easy to remember when you have seen it.

Colours

I played around with multiple colours in the beginning of this process, but my final result has only one color, which is orange. I think this specific orange colour matches the black text very well on both sides of the text, and draws attention to the whole logo.

The colour code is:
C=0,M=80,Y=95,K=0 – R=247,G=148,B=29, #F7941D

Typography

For the logo I used the font BAUHAUS 93. I changed the letterspacing to VA-35 to get the letters closer to each other. This is a strong typeface who really draws attention to the readers, and that’s the main reason why I chose this font. It also works really well both horizontally and vertically. The Bauhause typeface design is based on Herbert Bayer’s 1925 experimental Universal typeface.

Report

Composition, layout, grid

Food & Malt text, and the icon is 4 different elements put together really tight to make it look clean, simple and easy to use.

Sources and references

Graphic Design School By David Dabner, Sandra Stewart and Abbie Vickress , page 64-85.
“Why a logo” - History and Strategy
Logo Design Workbook: A hands-On Guide to Creating logos, Adam Morioka, N; Stone, T

Lynda movies:

Logo design: Techniques by Nigel French (4h 58m)
Logo Design Techniques by Nigel French. (4h 58m)
What makes a good logo What makes a good logo by John McWade (57m. 20s)
Photoshop CC 2018, One-on-one: Fundamentals by Deke McClelland (16h 24m) (not done with this)

Sources and references

NOHO pictures:

<https://noho.bar/>

Pictures:

The web-links in my first report did no longer work when i tried them, before writing this report.

Spisekroken logo:

<http://www.spisekroken.no/>

Henrik ØL & Vinstove logo:

http://www.ve.no/Index_henrik.html

Naboen logo:

<https://www.grannen.no/>

Pictures in the Brand Style Guide:

<https://stock.adobe.com/>

Introduction

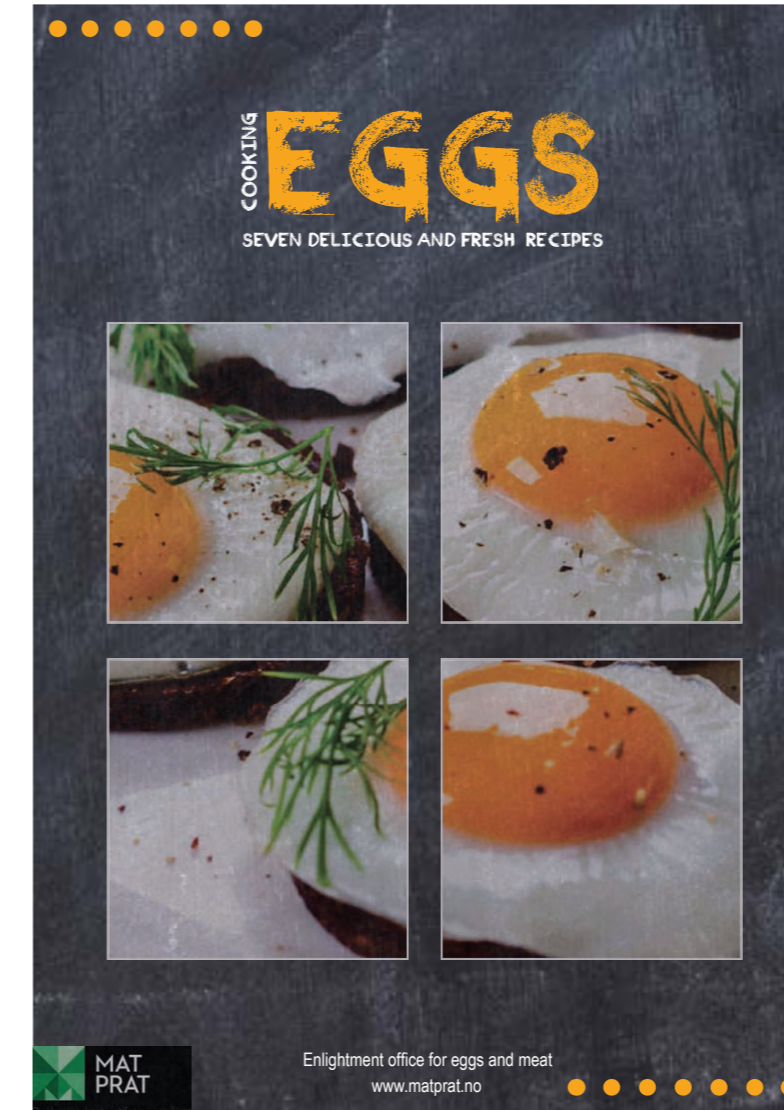
For this assignment we supposed to create a recipe booklet for **The Enlightenment Office (OEK) for eggs and meat**. The target audience was students and young adults.

The booklet will contain content about eggs.

The booklet should have a front and back cover, a preface, content repository, recipes and contact information.

Recommended format: A5 (h210mm. x w: 148mm)

Final results



PREFACE

Eggs are a healthy food that most people enjoy. In a country with high food prices, eggs are a good and cheap source of protein, fat, vitamins and minerals. Eggs however also contain cholesterol, making some people reluctant to eat them every day. The myth about eggs and cholesterol are not as well believed today, as more and more



Studies show that the extra cholesterol from eggs does not increase the risk of these diseases. Eggs can be used in a variety of ways: boiled, fried, scrambled, in an omelet, eggnog, egg custard, meringue etc. They can be eaten for breakfast, lunch and dinner. We eat on average about ½ an egg per day and the Norwegian consumption of eggs has remained stable for a long time.

1

The egg plays an important role in a balanced diet, as it contains many of the daily nutrients we need. National research has been conducted to see how much we eat in reference to the various food groups and how they contribute to the Norwegian diet. Although eggs contribute only about 1% of our calorie intake, the egg is the second most important source of vitamin E, the third most important source of vitamin D and the fourth most important source of vitamin B12 in the Norwegian diet.

An omelet consisting of two eggs has a high content of protein and is rich in vitamin B2 (riboflavin), folic acid, vitamin B12, phosphorus, vitamin D, vitamin E and selenium, and also contains vitamin A and iron.

Protein is made up of 20 amino acids, eight of which are essential and vital. The protein in eggs contains a high percentage of various essential amino acids, our body cannot produce this itself and therefore eggs contain high quality protein.

The protein in the egg is not affected, no matter which way you cook it. Needless to say, you do not need to drink raw eggs after exercise. Rather enjoy an omelet or a scrambled egg salad.

2

PREFACE

Eggs should be kept cool, preferably refrigerated. They are then fresh for weeks or even months. But, just like cheese, eggs should also be tempered before we use them, This brings all the good qualities out. Although eggs do well stored at room temperature for a few days before you use them, they can also be frozen, but they must be broken first. Yolk and whites can be frozen separately.

The protein in the egg is not affected, no matter which way you cook it. Needless to say, you do not need to drink raw eggs after exercise. Rather enjoy an omelet or a scrambled egg salad.

Most Norwegian eggs are checked before they go out in stores. The eggs are then screened, sorted and stamped at the packing plant. An expiry date is placed on each egg carton. The eggs are sorted into weight classes: small, medium, large and extra large.

Norwegian eggs are free from salmonella, and therefore we can safely eat raw eggs and use egg in eggnog, cakes and desserts.

3

CONTENTS

- 1-3. PREFACE
4. CONTENTS
5. ABOUT EGGS
6. OMELET
7. TORTILLA DE PATATAS
8. SCRAMBLED EGGS
9. EGG AND TUNA SALAD
10. BACON ICE CREAM
11. OAT FRITTERS

4

Final results

ABOUT EGGS

Raw eggs: In Norway you can eat eggs as soft as you like, even raw!

Poached eggs: Crack your cold eggs into boiling hot water (90-95 degrees) and let them draw. In approximately 4 minutes the egg white will be firm and the yolk soft.

Soft boiled eggs: Boil for 3-6 minutes, cool in cold water. "Smiling" eggs: Boil for 6-8 minutes, cool in cold water. The smiling egg yolk should have slightly firm edges, but be soft in the middle

Hard boiled eggs: Cook for 8-10 minutes, cool in cold water.

Fried eggs: Crack the egg carefully in a frying pan with a little melted margarine. Fry on a low heat until the white is firm and the yolk is still soft.



Omelet: Pour the egg mixture into a hot pan with melted margarine. Once the omelet is firm, add the filling and fold over.
Scrambled eggs: Pour the egg mixture into a hot pan with melted margarine. Mix the egg continuously while it cooks to create a scramble.

5

OMELET WITH CHEESE AND ONION

This recipe is simple and listed as one of the 10 easiest dinners! Simple, nutritious and delicious.

This is what you do:

1. Whisk the eggs together, add water, salt and pepper. The pan must be so hot that the margarine sizzles. Pour in the egg mixture and let it cook.

2. Add cheese and onions on one half of the omelet when the mixture is almost set. Let the omelet fry for a few seconds before you fold the other half over. Serve the freshly cooked omelet with cocktail tomatoes, toasted bread and salad.

Ingredients:

2 eggs
2 tablespoons water
1/2 teaspoon salt
1/4 teaspoon pepper
1 tablespoon margarine
1/4 finely chopped onion
2 tablespoons grated white cheese
4 red cherry tomatoes



6

TORTILLA DE PATATAS

We often eat tapas in a relaxed and informal setting. Tapas consists of a variety of appetizers that can be assembled to make a whole meal. Olives, ham, meatballs and omelets are usually included in a tapas menu.



This is what you do:

1. Peel the potatoes and onions and cut them into thin slices. Fry the potatoes in oil at a medium heat until tender. Fry in batches, add a little salt and pepper to the potatoes.

2. Sauté the onion until it is translucent. Add the potato slices back into the pan and mix them together with the onion.

3. Beat the eggs lightly adding salt and a little pepper. Pour the egg mixture over the potatoes and onions. Shake the pan so that the egg mixture covers the potato slices. Let the omelet solidify on medium heat, cover with a lid. Garnish with onion rings and herbs.

7

Ingredients:

6 potatoes
1 onion
1 tablespoon olive oil for frying
5 eggs
1/2 teaspoon salt
1/4 teaspoon pepper



SCRAMBLED EGGS

This is what you do:

1. Gently whisk the eggs, salt and pepper together in a bowl. Use a regular fork to whisk so the yolk and white are mixed together.

2. Melt half the butter in a thick-bottomed pan, or in a pan with non-stick coating and high edges. Pour the eggs in, and set the pan over low heat.

3. Now add the remaining butter to the egg mixture, this should then solidify. For an alternative taste you can substitute butter with milk, cream or crème fraîche. Now you can add your condiments, such as chives, truffle oil or crab. Serve immediately.

Ingredients:

2 eggs
1 tablespoon butter
salt
freshly ground black pepper



8

Final results

Final results

EGG AND TUNA SALAD

A good salad can often be more enticing than a hot meal. Feel free to use your boiled potatoes from yesterday's dinner. Alternatively add pasta or bulgur wheat for the same great taste.

This is what you do:

1. Boil the eggs for 8-10 minutes and leave to cool in cold water. Peel the eggs and cut them in half.
2. Cut the rest of the ingredients for the salad into bite-sized pieces, add the lettuce and arrange neatly on a platter. Add egg halves on top.
3. Prepare the Caesar dressing and season with a little salt and pepper. Pour the dressing over the salad.

Ingredients:

4 eggs
1 tin canned tuna in brine
Lettuce
1/2 cucumber
1 red onion
1 cup cooked green lentils

Caesar dressing:

3 cloves of garlic
2 egg yolks
1/4 teaspoon salt
1/4 teaspoon ground pepper
1 teaspoon Dijon mustard
juice of 1 lime
1/2 dl olive oil
Salt and pepper



9

Final results

BACON ICE CREAM

Want to try something new and interesting? Make this sweet and salty bacon dish. Yum!

**Ingredients:**

150 g bacon slices
1 tablespoon butter for frying
5 dl milk
5 dl cream
10 egg yolks
200 g sugar

The charm:

150 g bacon slices
1 tablespoon butter for frying

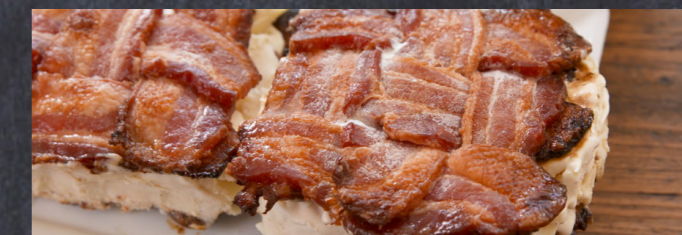
This is what you do:

1. Sauté the bacon slices in a hot skillet with butter until crisp. Add the fried bacon onto a plate with a paper towel to drain off excess fat.
2. Place the fried bacon in a bowl. Pour milk and cream over it. Let the creamy milk extract the flavour from the bacon for a few hours, preferably overnight.
3. Strain the milk from the bacon. Pour the creamy milk into a saucepan and bring to a boil. Take the pan off of the heat.
4. Beat the egg yolks and sugar together until fluffy and stiff (6-8 minutes)

11

BACON ICE CREAM

5. Pour the creamy milk gently in a thin stream over the egg mixture while constantly stirring.
6. Pour the mixture back into the pan and leave it on low heat until it starts to thicken. Stir constantly, and make sure it does not boil. Strain the mixture and place it in the fridge until cold.
7. Run the chilled mixture in an ice-cream maker until it has a creamy and fine texture. If you do not have an ice-cream maker, pour the cooled mixture into a suitable container, such as a bread tin and place it in the freezer. Stir the mixture frequently (about every half hour) while it freezes, this will prevent ice crystals from forming. Leave it in the freezer until it is completely stiff (about 6 hours.)
8. Cut bacon into small cubes. Sauté on a hot skillet, add butter to crisp the bacon. Place the fried bacon onto a plate with a paper towel so that the fat drains off. Cut the cooked bacon into even smaller pieces. Serve the crunchy bacon bits on the ice-cream.

**Tip:**

The flavour you get may differ slightly depending on long you leave the milk and the bacon to-gether. Taste and test the cream/milk as you go, and remember the flavour will be more obvious the colder the dish is.

12

Final results

OAT FRITTERS WITH
BERRIES AND YOUGHURT

Looking for something extra tasty in lunch box? Try these oats fritters with berries and vanilla yoghurt .

This is what you do:

1. Mix together all the ingredients until the batter is smooth. Leave to rise for 30 min before bak-ing
2. Bake several fritters in a pan with a little margarine. Coat the pan before frying.

Ingredients:

- 1 egg
- 1/2 tablespoon honey
- 1/2 cup oatmeal
- 1 tablespoon canola oil
- 1/2 cup quark lean, 1%
- 1 dl extra fat milk
- 1 tablespoon liquid margarine for frying
- 1 tablespoon chopped walnut kernels
- 2 tablespoons raspberries
- 2 tablespoons blueberries
- 2 tablespoons vanilla yoghurt



13

WAFFLES

Waffles is a delicious treat for big and small. Add jam, sour cream, butter and brown sugar. This delicious waffle recipe is guaranteed to fulfil all your wishes!

This is what you do:

1. Put all dry ingredients in a bowl, add the milk a little at a time. Stir continuously- to avoid lumps.
2. Stir in the eggs and add the melted butter. Leave the batter to rise for about 1/2 hour.
3. Bake the waffles and serve warm with jam, sour cream, sugar, butter and cheese.

Ingredients:

- 4 dl flour
- 5 tablespoons sugar
- 1 teaspoon baking powder
- 1 teaspoon ground cardamom
- 4 dl milk
- 5 eggs
- 100g melted butter



14

Interpretation of the task

The Mandatory assignment was to to create a recipe book about EGGS, targeted towards students and young adults for **The Enlightenment Office (OEK) for eggs and meat**. The booklet should have a front and back cover, a preface, content repository, recipes and contact information.

Message / achieved action

I made a 16 pages booklet with a blackboard background image on all pages, and a Charcoal font for the heading text throughout the whole booklet.

Concept and target

The recipe book should target towards students and young adults. With this in mind, I chose to use a “blackboard” background and a charcoal font, to get the feeling of a classroom.

Report

Creative methods

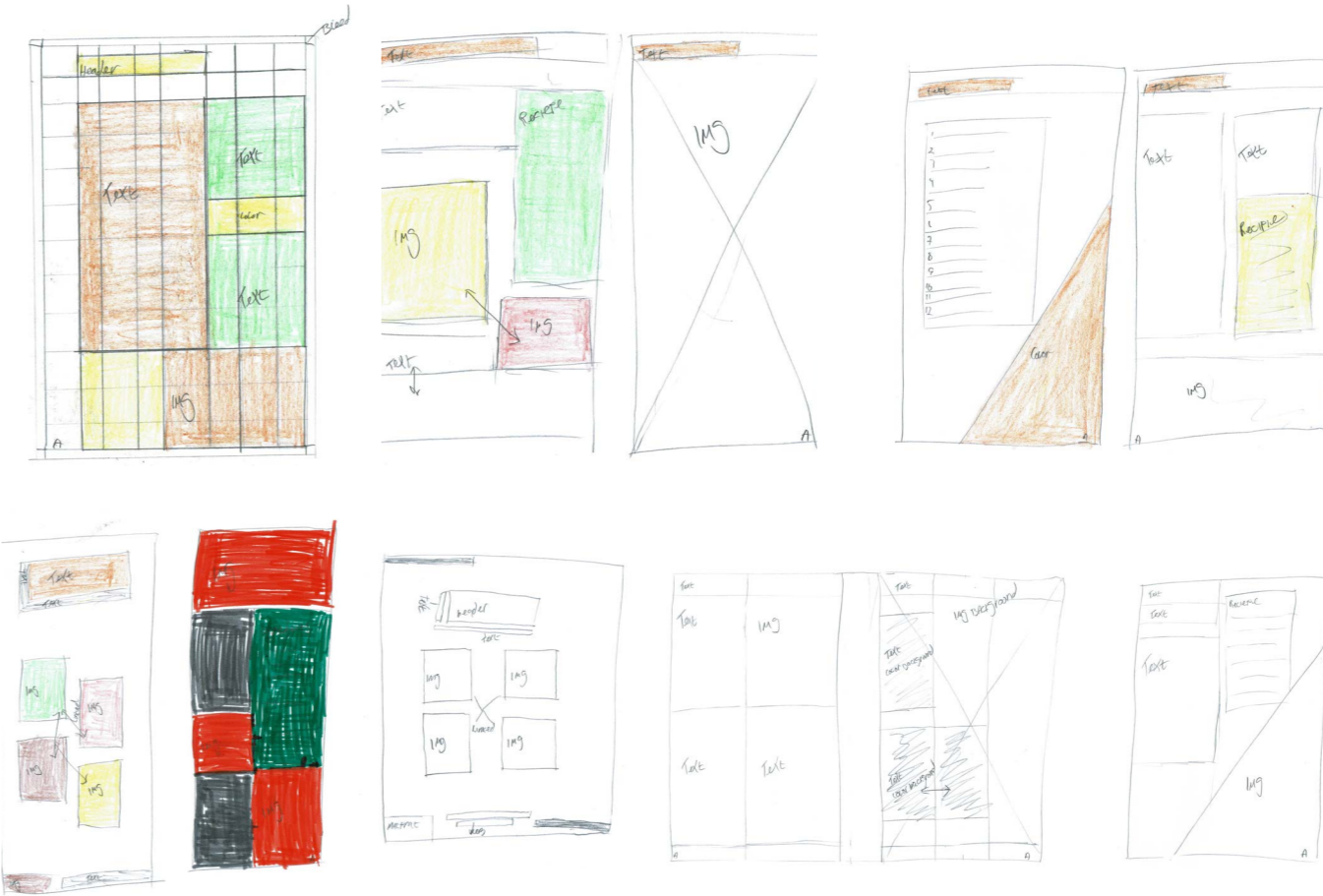
I started the work by doing sketches of the layout, and finally made the booklet in Adobe Indesign I also used Illustrator to design a image of a broken egg for my booklet, but after consideration I decided not to use it because it did not match the layout.



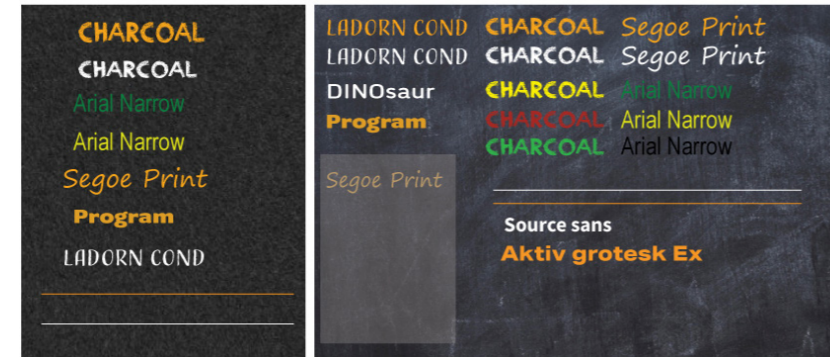
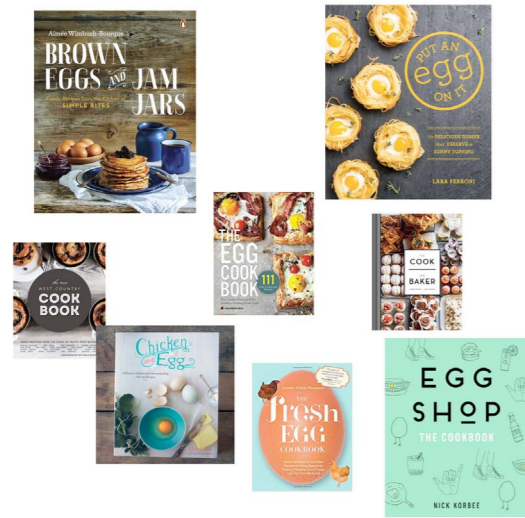
Inspiration methods

I have searched the web for recipe booklets, and been looking at several different cookbooks for inspiration. I have also researched a lot about grid systems.

Sketches



Report

MoodboardsStyle / Genre

The style of the booklet is supposed to target students and young adults. I think the design works well for this target group, as the blackboard background and the charcoal font refers to school.

Typography

The heading font is Charcoal, the body text is Arial Narrow, and the Recipe and Content text is Segoe Print Regular. The Charcoal font works well on the "blackboard" background and looks pretty good. I think the Arial Narrow font is easy to read and looks nice. I also think the "handwritten" Segoe Print matches the main font well, and gives the recipes an interesting look.

Colours

There are 4 different colors in the text. The header font has an orange color sampled from an egg-yolk (C=2, M=39, Y=100, K=0). This color is also used in some of the body-text and recipes. Most of the body-text is white (C=0, M=0, Y=0, K=0). Some text-boxes and one recipe is in yellow (C=2, M=13, Y=100, K=0). There are some recipes with a green color (C=75, M=5, Y=100, K=0).

Report

Report

Composition, layout, grid

I tried to mix the text with pictures by splitting them apart into multiple “boxes” and shapes, to create an eye-catching and interesting booklet to read.

I used a 2 column grid. I also use the rulers actively.

Sources and references**Lynda:**

InDesign CC 2017 Essential Training by David Blatner.

Books:

-Graphic Design School: A Foundation Course for Graphic Designers Working in print, Moving Image and Digital Media, Unit 2, Fundamentals of Composition.

-**Popular Thai Cuisine** By Nidda Hongwiwat

-**Pasta** by Hamlin for WHSmith

-**Til bords I Italia** By Michele Scicolone

Web:

-<https://99designs.no/blog/tips/design-composition-and-layout/>

Egg pictures:

<https://pxhere.com/no/photo/1162243> <https://www.196flavors.com/spain-tortilla-espanola-spanish-omelette/>

Bacon picture:

https://www.google.com/search?q=bacon+ice+cream&tbm=isch&source=iu&ictx=1&fir=ussduuce-LW52M%253A%252C4BWark_GUW1IEM%252C_&vet=1&usg=AI4_-kSE66WZEWyZSfb5NJcwQSi4hS1Z3w&sa=X&ved=2ahUKEwiep4HI8L3i-AhXHllsKHYYb5CXoQ9Q EwAnoECAYQCA#imgsrc=ussduuce-LW52M:&vet=1

Report

MA-04 Photo

Misty / Veil



ISO 800
f/22
29mm
20.00s
ND10 filters

Depth of field



ISO 100
f/4
38mm
1/50s
No filter

Freeze water



ISO 800
f/4
105mm
1/20000s
No filter

Curves and lines



ISO 400
f/4
82mm
1/80000s
No filter

Contrast



ISO 800
f/22
29mm
1/50000s
No filter

Golden ratio



ISO 1600
f/22
24mm
1/1300s
NoFilter

Night photo



ISO 800
f/22
29mm
1/5000s
NoFilter

Motion blur



ISO 1000
f/22
50mm
1/60s
No filter

Stian Mikkelson

Low key



ISO 100
f/4
89mm
1/60s
No filter

Drawing with light



ISO 1600
f/22
24mm
5.0sec
No filter

Stian Mikkelson

Summary

The purpose of this assignment was to encourage students to experiment with photography throughout this semester. The assignment was shoot a minimum of one image for each of the topics listed below. Remember to plan and space out your shoots and show this in the reflection note.

- Night Photo - hint: slow sync
- Freeze water - hint: fast shutter speed
- "Misty / veil" - hint: slow sync
- The golden section - hint: composition
- Motion blur - hint: shutter
- Contrast - hint: dark-light, big-tiny
- Low key or high key - hint: exposure
- Curves and lines - hint: composition
- Drawing with Light - hint: slow sync
- Depth - hint: first, middle and background
- The images may be cropped, but not manipulated

1. Create a well thought out composition of your 10 images
2. Deliver the 3 best images and their descriptions
3. The technical settings for each portfolio images (aperture, shutter speed, ISO, and focal length)
4. Reflections on the composition of the three images

Information

- Misty / veil:** This waterfall was shot approximately 10km fra Kongsberg. It is shot in sunny daylight, with an ND 10 because of the long exposure.
- Depth of field:** This composition was shot at "knutefjell" montain on a semi-cloudy day. it shwows a shallow depth of field.
- Freeze water:** This image is shot at a park in Kongserb center. It is a shot of a fountain, taken from ground level to get an interesting effect with the sky behind.
- Curves and lines:** Photo is shot at Tusenfryd amusement-park outside Oslo in cloudy daylight. I shot one of the roller coasters from a special angle.
- Contrast:** This photo was shot at Telemark airshow in semi-cloudy weatcher at daytime. It is two F-16 fighter jets flying in formation.
- Golden ratio:** The picture was taken at a closed college in Kongsberg. It shows the "Rules of third".
- Night photo:** Shot from my terrace at night time. It shows the moon hideing behind a cloud, and a bit of Kongsberg city. It is quite unclear/blurry because of the high ISO setting.
- Motion blur:** This is a foto of my girlfriend driving our car. I think you can feel the motion in this picture. I was panning the camera along with the car while it was moving and shot at low shutter-speed
- Low key:** I shot this image in my livingroom at daylight, with a dark blind behind while useing flash and high shutter-speed
- Drawing with light:** This image is created on my terrace at night-time using slow shutter-speed, and a LED flashlight to draw the lines.



Favorite picture 1

This composition is shot in full daylight with an ND10 filter to get very long exposure. The waterfall is located approximately 10km from Kongsberg, and is called "Kjørstadvossen".

The camera was placed at ground level to get the desired effect of the sun hitting the upper parts of the waterfall, and at the same time capture the the second lower part further down.

I love the "cloud-like" misty/veil effect of the water running.

ISO 800
f/22
29mm
20.00s
ND10 filter



Favorite picture 2

This composition is shot in full daylight on a semi-cloudy day at a mountain named “Knutefjell” outside Kongsberg.

The motive is an old broken tree with a curved, rusty nail sticking out from it, and a blurred out lake in the horizon behind the green trees.

I find the composition very interesting, and it shows a really shallow depth of field. If you zoom in right over the rusty nail, you can see some green moss that matches the colours of the green trees in the background.

ISO 100
f/4
38mm
1/50s
No filter



Favorite picture 3

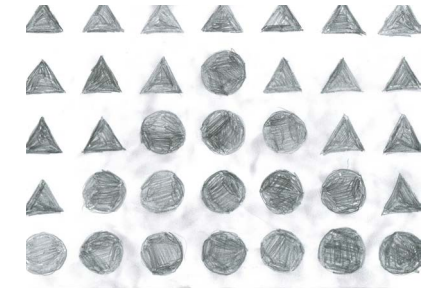
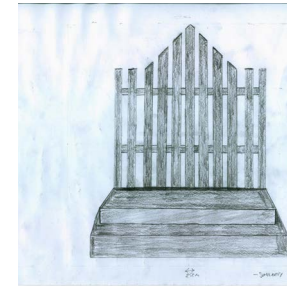
This composition is shot in full daylight on a semi-cloudy day at Telemark airshow. It's two F-16 fighter jets flying in formation.

I really like the strong contrast between the dark and light clouds. I think it creates a dramatic feeling in the picture.
I also love the effect of the sun hitting the back of both planes at this angle.

ISO 800
f/22
29mm
1/5000s
No filter

Changes

In MA-01 Design Principles I misinterpreted the meaning of **Similarity**. I submitted a drawing of a fence which didn't show that I understood the principle clearly. I made a new drawing/sketch and changed it in this portfolio.



In MA-02 Logo I accidentally placed the wrong file for the Moodboard. I confused it with the logo variants file. The learning outcome of this: **Allways double-check your print ready files.** Left image below is logo-variants, and the right is the moodboard.



Food & Malt



INTERNASJONALEN



Food & Malt

