

the Sketchnote WORKBOOK

SKETCHNOTE WORKSHEETS & CHALLENGES

I've collected all of the worksheets and challenges from *The Sketchnote Workbook* in packets by chapter so they're easy for you to review or print out and use.

SHARE YOUR WORK!

I would love to see your work on these worksheets and challenges. There are two places you can share your sketchnotes:

THE FLICKR GROUP

The Sketchnote Handbook & *The Sketchnote Workbook* Flickr group provides a place to share your sketchnotes, from worksheets and challenges to samples of your own independent sketchnote work:

→ [flickr.com/groups/thesketchnotehandbook](https://www.flickr.com/groups/thesketchnotehandbook)

SKETCHNOTE ARMY

The Sketchnote Army is a website dedicated to finding and showcasing the sketchnote work of people from around the world. Submit your work!

→ sketchnotearmy.com

Remember, focus on doing experiments, NOT completing assignments! Sketchnoting is a learning practice that improves over time—a journey. Have fun with it!

Mike

CHALLENGE 5.1 CREATE A SKETCHNOTE RECIPE

Create a sketchnote of your favorite recipe using a rough sketch first and then refining the final version, like the sample below by Mauro Toselli. Share this recipe with a friend or family member.

Rough sketchnote recipe

Broccoli Pesto

all uppercases Big Tit

500gr Broccoli
garlic 1 clove

1/2 cup Hazeln.
1 cup Parmesan

INGREDIENTS

★ Bake 14.

★ Boil 5m. Garlic

★ Boil Broccoli

★ Drain Broccoli

★ Blend

★ Cool down

★ add oil

Drawing little Chef.

Final sketchnote recipe

BROCCOLI PESTO

Broccoli 11lbs = 500gr

1 peeled Garlic clove (& if you like it)

Hazelnuts (peeled)

EVolive Oil

Grated Parmesan

Bake Hazelnuts 356% = 180% (15m) then mince them

In a pan large enough put plenty of water, a pinch of salt and garlic.

Boil (5m)

Toss broccoli in the boiling water, cook (10m)

Drain with a slotted spoon both broccoli and garlic

Leave to cool down (5m)

Blend them in a mixer until creamy

*TIP you can add cooking water to make more fluid

Put broccoli cream in a bowl and wait until cold

Add Oil

Add Parmesan

Stir Vigorously

Dress Pasta or Boiled Potatoes

Add Hazelnuts


QUESTIONS

How did creating a visual recipe change your view of the information?
How did the recipient react to the sketchnote recipe?



ICONS FOR DOCUMENTATION

In the grid below, use squares, circles, triangles, lines, and dots to create icons for each word related to documentation. Skip ahead if you get stuck. The last row is blank so you can create your own icons.

BAKE 	SAUTÉ 	DO 	DON'T 
MINUTES	HOURS	MARINATE	CHOP
STIR	BLEND	WHISK	BOIL
TSP	TBSP	CUP	DASH