

# EXPLORING URBAN FOOD CULTURES: FOOD HOMING FOR CIRCULARITY

2020/21 Design International (online)

A collaborative online course between the BA Integrated Design program, KISD + MDes and BA(hon) in Design of PolyU Design.

#### THEME:

The selective theme of the 2020/21 Design International module will center around the challenges or opportunities of the issues of 'changing habits during the Covid pandemic' and 'food value' (ecological, economic, social/societal.....) which we all are confronting and anticipating at the moment, and still likely to encounter in a foreseeable future.

### CHALLENGE/ OPPORTUNITY:

In this international and intercultural joint project, students from various cultural backgrounds (gathered from the KISD and PolyU Design Hong Kong) would require to team up (3-4 persons per group) and respond to the following questions with a critical, provocative design/solution:

- How relevant are local cultural heritages to the challenges of food production/consumption, waste and safety?
- **How** could a food preparing, cooking or dining experience at home become enjoyable yet meaningful at the midst of (and after) the COVID-19 pandemic?
- **How** would such experiences be *eco-friendlily*, *effectively*, *efficiently*, and *economically* conducted and promoted among family members, friends and personal social network?
- How does digitalization influence the way we prepare, enjoy and share food/ meals and which new opportunities, practices and habits emerge?

The aforementioned questions were raised just as the 'anchor'/starting points of your journey. There will be no specific design outcomes be set explicitly here. **Therefore you have to define the final 'destination'** (expression and format of design) of your adventure. But, you would be required to conduct 3 key activities to fulfil the whole experimental journey:

- 1) Find out the essences (values, interdependencies and meanings) of a specific local, traditional homemade food through engaging the senior members of your family or neighborhood / local context.
- Conduct actual experiments to revisit traditional dishes/cuisines/foods, as well as explore new
  alternatives at home treat home kitchen as a 'design laboratory' and think of new opportunities of
  commensality.
- 3) Prepare, cook and/or test the explored dishes/cuisines/foods *in person* (*if possible with friends/acquaintances*) and make use of the hybrid setting of remote collaboration in the course and in all of your teams.

#### AIMS:

Through this transcultural design collaboration, we aim at facilitating and enabling the students.......

- to obtain knowledge of the correlations of traditional, contemporary, local and alien/different/strange cultures (Germany/Europe and China/Asia)
- to understand food as a cultural phenomenon with huge social, economic and ecological impacts.
- to address the macro (systemic), meso (situation, context, service,) and micro (product, material, interaction) levels in your process and outcome
- to experience cross-cultural, cross-geographical team and project management digitally and virtually.

- to navigate a complex topic and to narrow it down finding an own perspective
- to understand the significance of design making (or embodying) with various bodily senses and hands-on practices during the research and making process of the project
- to acknowledge and reflect on different perspectives and approaches in thinking and making and understand them as valuable in your process

## SETTING AND PEDAGOGICAL APPROACH:

This course will be conducted in the following manners:

- Cross-cultural project teams (by students from KISD and PolyU Design Hong Kong) will be formed to realize transcultural learning.
- Introductory lectures/ seminars (with relevant theories, practices or cases) will be provided at the beginning of the course.
- Weekly work/ tutorial sessions are scheduled. While additional local, convivial meetings led by project teams would be conducted if required.
- Shared simultaneous presentations will be organized at the beginning, middle and end of the course.
- A specific set of digital platforms for collaboration will be suggested and prepared. Alternative methods/tools for fieldwork will be introduced.
- Local stakeholders (potential public or private entities) might be invited to act as the evaluator of the final outcomes.

#### **PHASES**

- 1. SENSING
- 2. ENVISIONING
- 3. EXPLORING & EXPERIMENTING
- 4. 'SENSES' MAKING
- 5. REFLECTING/EVOLVING

#### **EXPECTED OUTCOMES:**

- 1. A **project diary** which document the whole journey of the design 'adventure' concisely including a critical reflection of the intercultural collaboration and its contribution to the project and outcome
- 2. A **final design** a self-decided form/format which appropriately answered the 'HOW' questions and justify the time and manpower involved.
- 3. An **elaborated strategy/plan** which could help to up-scaling or spread the new design/idea (e.g. via socialnetworks).

#### **COACHING TEAM:**

- Philipp Heidkamp (KISD, Germany)
- Benny Leong (PolyU Design, Hong Kong)
- Stefan Sonntag (PolyU Design, Hong Kong)

## **GUEST SPEAKERS:**

- John Thackara (Founder/Curator, Doors of Perception)
- Dolly Daou (FoodDesign Lab L'École de design Nantes Atlantique, France )
- Elaine Ann (CEO, Kaizor Innovation, Canada/HK)
- Danielle Wilde (Associate Professor, the University of Southern Denmark, Kolding)
- Benny Leong (Co-leader, LeNS Lab, SD PolyU, Hong Kong)

## **PROJECT JOURNEY:**

Online meetings every Tuesday at **13:00 Germany time** (**20:00 HK time**), for 2-3 hours starting at **10 Nov. 2020**, ending at **2 Feb. 2021**. Additional convivial meetings of team members every Thursday, same time, for those who will be able and interested to join (2 meetings are set mandatory for all).

Date	Time	Activity Type	Hosts/Guests	Delivered by students	Remarks				
2020									
STAGE (I) - SENSING									
Nov 10	13:00 (20:00 HK)	PROJECT KICK-OFF Introduction Lecture	<ul><li>Philipp Heidkamp [PH]</li><li>Benny Leong [BL]</li><li>Stefan Sonntag [SS]</li></ul>	Group list be prepared and submitted before Nov 10.	Grouping criteria to be sent by Nov 2				
	14:00 (21:00 HK)	Lecture (I): "emerging food tech/ PSS food production and consumption" (tentative title)	Dolly Daou						
Nov 17	13:00 (20:00 HK)	Lecture (II): "value and cultures of food" (tentative title)	John Thackara						
	14:00 (21:00 HK)	tutorial	• [PH], [BL]	sharing initial idea and plan					
	16:00 (23:00 нк)	Lecture (III): "Distance design collaboration" (tentative title)	Elaine Ann						
Nov 26 (Thur)	13:00 (20:00 НК)	Convivial gathering	<ul><li>Project teams</li><li>[PH], [BL]</li><li>(take part as audience)</li></ul>	findings/concepts sharing	Project teams will take lead of these gathering				
Nov 24	13:00 (20:00 HK)	Lecture (IV): "Experience of new food" (tentative title)	Danielle Wilde						
	14:00 (21:00 HK)	tutorial	• [PH], [BL]	research plan, research design					
		STAGE (II) - ENV	ISIONING						
Dec 01	13:00 (20:00 HK)	Lecture (V): "Culture & Circular Design" (tentative title)	Benny Leong						
	14:00 (21:00 HK)	tutorial	• [PH], [BL]	findings sharing					
Dec 03 (Thur)	13:00 (20:00 HK)	Convivial gathering	<ul><li>Project teams</li><li>[PH], [BL]</li><li>(take part as audience)</li></ul>	ideas/concepts sharing	Project teams will take lead of these gathering				
Dec 08	13:00 (20:00 нк)	tutorial	• [PH], [BL]	project progress update					
Dec 15	13:00 (20:00 НК)	INTERIM REVIEW	<ul><li>Invited stakeholder/ guest(s)</li><li>[PH], [BL], (SS]</li></ul>						
		STAGE (III) - EXPLORING 8	& EXPERIMENTING						
Dec 22	13:00 (20:00 HK)	tutorial	• [PH], [BL]	findings and initial insights/ ideas prepared					
2021 Jan 05	13:00 (20:00 HK)	tutorial	• [PH],[BL]	development sharing					
Jan 12	13:00 (20:00 HK)	tutorial	• [PH], [BL]	development sharing					
STAGE (IV) - 'SENSES' MAKING									
Jan 19	13:00 (20:00 HK)	tutorial	• [PH], [BL]	development sharing					

Jan 26	13:00 (20:00 HK)	tutorial	• [PH], [BL]	solution finalization, final outputs preparation				
Feb 02	13:00 (20:00 НК)	FINAL PRESENTATION	<ul><li>Invited stakeholder/ guest(s)</li><li>[PH], [BL], {SS]</li></ul>					
STAGE (V) - REFLECTING /EVOLVING								
Feb XX	13:00 (20:00 НК)	Will we have a date?	• [PH], [BL] (take part as observers)	Post-project event/initiative initiated by project team(s)	PH, BL will return for a visit of the platform			