

28. Perceptions through gustatory records

Course Code: **OE2028** | Seats: **14**
CAMPUS: Ahmedabad

COURSE FACULTY **Kabya Shree Borgohain**

Design Entrepreneur



Education:

M.Des in Strategic design management , NID
B. Des in Lifestyle and Accessory design , NIFT
Chennai

Experience:

Founder of Project Otenga at Ahmedabad University and Otenga Initiatives Pvt Ltd and currently working as strategic design consultant for last 4 years.

CO-FACULTY

Wenceslaus Mendes

Artist and Cinematographer



Education:

M.A visual arts, School of culture creative expression, Ambedkar university, B.A Philosophy, St. Stephens College Delhi

Experience:

Cinematographer and editor by profession, practicing and working with multimedia mediums. His theatres and art projects have travelled globally in recent past.

Keywords

Gustatory, Edible, Narratives, Multidisciplinary, Perspectives, uncertainty, assumptions,

Overview

We have always been living in a world of uncertainty and ambiguity. As we move towards the future, we have built assumptions and made necessary predictions. This has driven our entire species with more curiosity, and we have only grown creatively in order to find the 'new'. Somewhere we have embraced the uncertain to enjoy the ambiguity of the perceived reality. What new perspectives/stories can we discover by understanding our gustatory senses to perceive the world? The workshop is designed to derive edible narratives that accentuate perceptivity of our world view and multidimensional realities.

Objective

Exploring the role of gustatory senses in shaping up multi-sensorial experiences. To understand the various associations, we have with food and its meanings, Exposure to its growing world, dynamics of using food as a material conserving its edibility. Exploring design as an integrating tool to synthesize multidisciplinary knowledge around food.

Methodology

Introductions: (Common for all) Presentations, case studies, readings and group discussion
Exposure: Field studies to farms, markets, museums, communities within Ahmedabad (In groups) -Investigations: Study design and primary research -Synthesis: Arrange the analyzed data into meaningful -Comprehend the learnings: Material explorations with food, eating and space -Make things together: Designing the final experience -Documentation: Communication tools and techniques to capture the essence of the design explorations (In group of 2-3)
Discipline: Open for all

Deliverables

Enhance System Thinking abilities -An edible experience/space of various design explorations. Material exploration with food. Documenting the collective explorations through senses, sight and touch.