ABSTRACT

Experiencing Food: Designing Sustainable and Social Practices contains papers on food, sustainability and social practices research, presented at the 2nd International Conference on Food Design and Food Studies (EFOOD 2019), 28-30 November 2019, Lisbon, Portugal. The conference and resulting papers reflect on interdisciplinarity as not limited to the design of objects or services, but seeking awareness towards new lifestyles and innovative approaches to food sustainability.

TABLE OF CONTENTS

Chapter | 7 pages
Food design methods to inspire the new decade. Agency-centered design. Toward 2030. By Sonia Massari

By Sonia Massari
Experiencing Food, Designing Sustainable and Social Practices | Proceedings

Chapter 8 pages
Designing with a fork: Lessons from past urban foodscapes for the future
By M. Sanchez Salvador

Chapter 6 pages
Feeding new alternatives: Reducing plastic in the take-away industry
By B. Marques, E. Duarte, S. Parreira

Chapter 8 pages
Food system photographic portraits: A necessary urban design agenda
By T. Marat-Mendes, P. Bento d’Almeida, J. Cunha Borges

Chapter 5 pages
Gastronomic potential and pairings of new emulsions of vegetable origin
By A.T. Silva, C. Morgado, N. Félix, C. Brandão, M. Guerra, G. Lima, C. Laranjeiro

Chapter 3 pages
#Foodporn vintage, food depiction – from symbolic to desire
By A. Jorge Caseirão

Chapter 9 pages
Where interaction design meets gastronomy: Crafting increasingly playful and interactive eating experiences
By Ferran Altarriba Bertran, Rosa Lutz, Katherine Isbister

Chapter 5 pages
Sustainability on the menu: The chef’s creative process as a starting point for change in haute cuisine (and beyond)
By S. Parreira
Chapter | 7 pages
'Squid Inc': Designing transformative food experiences
By S.J. Marsden

Abstract

Chapter | 4 pages
Beyond product-market fit: Human centered design for social sustainability
By N. Bender, E. Rovira

Abstract

Chapter | 4 pages
Designing menus to shape consumers' perception of traditional gastronomy: Does it work for the Portuguese Alentejo cuisine?

Abstract

Chapter | 6 pages
Seaweeds: An ingredient for a novel approach for artisanal dairy products
By B. Campos, J.P. Noronha, P. Mata, M. Diniz, A. Henriques

Abstract

Chapter | 7 pages
Introduction of seaweeds in desserts: The design of a sea lettuce ice cream
By B. Moreira-Leite, J.P. Noronha, P. Mata

Abstract

Chapter | 4 pages
From industry to the table: The tableware sector in Portugal
By L. Guerreiro, F. Venâncio, L. Gomes, J. Frade

Abstract

Chapter | 7 pages
Designing grassroots food recovery circuits in urban Romania
By I. Ionita

Abstract

https://www.taylorfrancis.com/books/edit/10.1201/9781003046097/e...ardo-bonacho-maria-josé-pires-elsa-cristina-carona-de-sousa-lamy Página 3 de 5
Chapter 7 pages
Food Design Dates: Design-under-pressure activities in a cross-cultural and multidisciplinary online collaboration
By D. Irkdas Dogu, K.N. Turhan, R. Pinto, T. Franqueira, C. Pereira

Abstract

Chapter 6 pages
Development of dishes free from the main food allergens – a case study
By J. Sato, B. Moreira-Leite, P. Mata

Abstract

Chapter 5 pages
Integrating and innovating food design and sociology – healthy eating
By M. Hedegaard Larsen

Abstract

Chapter 8 pages
Design, short food supply chain and conscious consumption in Rio de Janeiro
By E. Gonzalez, C. Cipolla

Abstract

Chapter 7 pages
From Asia to Portugal – fermentation, probiotics and waste management in restaurants
By F. Abreu, N. Félix, M.J. Pires

Abstract

Chapter 6 pages
The experience of the natural world in a moment of fine dining – interwoven approaches to sustainability
By R. Bonacho, A. Gerardo, M.J. Pires

Abstract
Chapter | 7 pages

Floating dish, a sustainable, interactive and fine dining concept

By R. Mota, P. Mata, R. Bonacho

Abstract