

UOB. 3D D&C. L6. RESEARCH PLANNER

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Version:



Intro

Introduce the outline topic, nature and basis of your research project(s) and / or the context or problem? Can you give it a title?

1. Introduction

My research project started from my interest in food and how we eat.

The traditions and activities of cooking and eating are a good way to know different characteristics of people as well as bring them together regardless of social, political and cultural issue. Reflecting on my previous work, the aspect I am most interested in is developing and making new relationship with food/tableware and exploring what happened during the eating environment, especially the act of eating with other people.

My Interest in food encompasses to the place where we eat. We have many different types of dining table and events, such as Birthday, Wedding, Christmas, Teatime, Breakfast, Lunch, Dinner. These table setting have different elements, rules or customs and food. Sometimes our behaviour at the table appears polite or rude depending on the culinary situation even if it is the same behaviour.

How can I interfere with the ritual of the dining table or how about breaking the rules?

I decided to make my own dinner table. As we know a lot of drama happens at the dinner table. An invitation to dinner gives the guest a sense of respect and hospitality. However, no one knows what will happen in there. The dinner table is a good place to create a fantasy scenario and to engage people to eat in a new way.

This idea led me to think about what experience/story I can make with objects of the dinner table. We engage with objects. The object expresses our feeling, and we can also suggest situations through an object's appearance. It can be a communication tool, for example we express our emotions through the object we use. The object has the emotion itself and it can convey our feelings.

However, the object can also determine how we behave as well. Depending on the cutlery, our movement during the mealtime is different. People make the tool to be convenient, but it restricts our performance/behaviour as well. Without conventional tools, we will do different ways of eating. For me, the situation and story that tools create is intriguing. Tableware objects can create our new behaviour which we don't act during mealtime. By doing so, we can create new experiences, relationship and memories between those who participated in the meal.

The objects on the table will give the eater/diner new ways of eating by participating the dining. For me, the experience and performance with the object seems to be a direct and tangible conversation between object and person. Therefore, the objects what I make are designed to invite people to play with the objects by sharing and eating the food at the dinner table.



What?

What are you trying to find out and learn through the research ?
What are the **research questions** you are asking? What new insights or understandings are you seeking?

2. What?

My research questions are our relationship with tableware objects as a new way of communication.

I would like to know how we interact with tableware such as plates, drinking vessels and cutlery and how we can encounter these daily objects differently. I want to explore how these objects can form new relationship between people who do not know each other.



Why?

What are the aims and objectives of the research?
What are you hoping it will achieve? Why is it relevant and worth finding out and who (if anyone) might benefit or what might change as a result?

3. Why?

The brief moment in our everyday life can give us time and space to think about emotions and relationships that are easily overlooked. The participant has a chance to experience intimacy, conversation and mutuality by using objects which they are sharing, rather than just focusing(enjoying) on the food. Dining and drinking experiences can be mundane everyday activities.

I want to create a new atmosphere and feeling for people in their everyday life through interacting with objects, especially intervening with the most basic and unconscious act of eating (eating process) and the behavior at the dining table.

I wonder what if I make a dialogue or new relationship between the object and people at the table. For example, how do we feel about breaking the object especially ceramic and glass?

What does the breaking means to the object? Could it lose its the function?

How do we treat the object, especially a ceramic object? When we accidentally break someone else's stuff, we feel sorry, embarrassed and sad about losing it. I want to see how the object influences our behaviour. I wonder how material react to people's behaviour and how people respond to materials which act differently from their expectations. Normally, we do not encourage breaking the object. What if you need to break things to share with others?

It might give a new perspective and new feeling with object.



How?

What methods will you use to help answer your research questions?
How are you approaching undertaking the research? What tools and / or equipment will you need?

4. How?

Technical research:

- Pull and push fork test with my friends to see how it work
- Dissolving the Bisc fired (different temperature) ceramic pieces in water, coffee and orange juice
- Research about dissolving ceramic: India tradition clay cup
http://news.bbc.co.uk/2/hi/programmes/from_our_own_correspondent/9385244.stm
<https://retail.economictimes.indiatimes.com/news/food-entertainment/food-services/soon-you-may-enjoy-tea-served-in-kulhads-across-railway-stations-airports-malls/70835020>
<https://www.aljazeera.com/indepth/inpictures/2016/10/kolkata-age-tradition-bhar-clay-cups-tea-161004053736038.html>
- Try Hand building, Throwing and Slip casting to find best technique for tableware objects.
- Test breaking the cups which linked with different connection parts (three ways)
- Experiences about different method of plaster making (Using the Bat, lathe and carving).
- Slip casting with semi porcelain and pure porcelain to test breaking the plate
- Making various size, thickness chains with copper and nickel silver to test.

Concept research:

- Fairy tales such as Fox and stork's Table and Alice in Wonderland's Tea party
- Ancestral Rite Table and Birthday Table
http://news.chosun.com/site/data/html_dir/2018/09/17/2018091700525.html
- Exhibition 'L'arte della FARMACIA' at Hwajeong Museun Seoul (21 Mar - 18 Aug 2019)
- Researching the example of breaking the ceramic work (Ceramist Clare Twomey) and testing with porcelain clay. I have not had experience of porcelain clay before, so I tried tested three different type of porcelain to find out which one is best for my work.
- Spence, Charles (.p. *Gastrophysics: The New Science of Eating*. Penguin Books, UK, 2018
Specifically, Chapter4. Sound, Chapter 11.Experimental meal, Chapter 13. Back to the Futurist
- Researching the breaking custom (smashing the plate) in Greece.
https://en.wikipedia.org/wiki/Plate_smashing
<https://holidappy.com/party-planning/Why-do-Greeks-smash-plates-at-weddings>
<https://www.tripsavvy.com/greek-plate-smashing-tradition-1524266>

Glaze test and colour slip test

- Bloomfield, Linda. *Colour in glazes*. London: A.&C. Black, 2011
- Daly, Greg. *Developing glazes*. London: Bloomsbury, 2013
- Bailey, Mike. *Glazes: cone 6 1240c*. London: A. & C. Black, 2001
- Murfitt, Stephen. *The glaze book*. London: Thames & Hudson, 2002



Who?


What references relate to your subject / topic, who else is working in this area what is the precedent of work in the field? (State of the Art)

5. Who?

- Artist Kathleen Reilly

<https://www.kathleenreilly.co.uk/>

- Eating Designer Marije Vogelzang
<https://marijevogelzang.nl/>
- The exhibition 'FOOD: Bigger than the Plate' at V&A (18. May 2019- 20 Oct,2019)
- Flim maker and artist Jan Svankmajer (food illustrator)
- Spence, Charles (.p. *Gastrophysics: The New Science of Eating*. Penguin Books, UK, 2018
- Futurist Dinner Party from the book 'Gastrophysics: The New Science of Eating'
- Steinbeisser : Experimental Gastronomy
<https://steinbeisser.org/>
https://www.dezeen.com/2019/10/18/experimental-gastronomy-cutlery-crockery-design/?li_source=LI&li_medium=bottom_block_1
<https://edition.cnn.com/style/article/experimental-gastronomy-dinner-steinbeisser/index.html>
- Geofferymann 'Cross-fire'
<https://www.joannabird.com/artist/geoff-mann/>
<https://vimeo.com/9256428>
http://playgallery.org/blog/entry/mann_on_board/
- Sophie Calle 'The Chromatic Diet'
<https://crowincrowndotcom.wordpress.com/2011/02/23/the-chromatic-diet-sophie-calle/>
<https://phoode.com/blog/colorful-influence-sophie-calles-chromatic-diet/>
<http://leonie-broekstra.squarespace.com/blog/2013/2/25/the-chromatic-diet-sophie-calle>

	When?	When will you do the work, what are the planned stages and milestones?
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6. When?

- Autumn Term

Week 1-4:
Research the culinary occasion and meaning of dining.
Try to make experimental objects as tableware to identify the theme and my interest what I want to develop further.

Week 5-10:
Reading the book 'Gastrophysics: The New Science of Eating'
Decide to test breaking the porcelain plate and tube shape to taste better.
Making the plate plaster mould. First slip casting with semi porcelain and porcelain slip

Week 11-12:
Test dissolving the porcelain
Hand build small pieces for dissolving test and throwing the shape of small cup to test as well.

- Spring Term

Week 1-5: Making cup plaster mould.
Making center pieces -throwing and hand build to check the size, height and how it looks like on the table.
Practice the Throwing Porcelain – link the two vase(bowl)s with slab connection.
Connected cups breaking Test.
Designing the whole table how it looks like and what kinds of elements need.

Test Tablecloth which will act as instruction – drawing, scanning, print on the fabric.

Week 6-10:

Making center piece plaster mould.

(the plate shape and role

Glaze test and colour slip test

Glaze test on the throwing and hand building objects.

Linked cups making (slab, coil and dotted line to let people know to break)

Test the connecting parts of the two objects

Test how it breaks and decide the role of each objects at the dinner table.

Week 11-13:

Second colour slip test to fine perfect pastel colour

Making chains with different type of metals

Try slip casting to new center piece mould

My plan is, the **Rest of Spring term**

Develop the shape of plate and the colour of the plate. (The appearance).

Slip casting the plate and center piece by playing the different colour slips and glaze.

Making cutlery with copper for test and try to make final cutlery with silver.

Keep making two cups with different connections and shape (These are for display on the show)

- Easter break: Designing the tablecloth and practicing making chain and cutlery.
- Summer Term: Glaze and fire every objects (cup, plate, center piece) on my table
Make and finish final chain and cutlery.
Print tablecloth



If?

If you undertake this research what are the ethical implications - are you studying or involving people in your research?

7. If?

My final work will be completed by people participating and eating in person.

I will get their written permission to be included in my photographs.



Risk?

What are the health and safety risks and considerations related to your work and how will you mitigate against them?

8. Risk?

The edge of the broken object will be sharp. People need to be careful to drink with it.
Keep hygiene state.

Dissertation title/topic:

Contemporary Craft: What happens between object and audience?