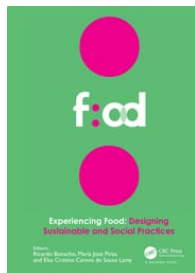


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Book

Experiencing Food, Designing Sustainable and Social Practices

Proceedings of the 2nd International Conference on Food Design and Food Studies (EFOOD 2019), 28-30 November 2019, Lisbon, Portugal

Edited By Ricardo Bonacho, Maria José Pires, Elsa Cristina Carona de Sousa Lamy

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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, held November 28-30, 2019, at the Faculty of Architecture, University of Lisbon, 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 (/chapters/edit/10.1201/9781003046097-101/food-design-methods-inspire-new-decade-agency-centered-design-toward-2030-sonia-massari?context=ubx&refId=3742c8f0-9fb5-4861-a473-5e93cd7c105a)

By Sonia Massari

Abstract ▾

Chapter | 8 pages

Designing with a fork: Lessons from past urban foodscapes for the future
 (/chapters/edit/10.1201/9781003046097-1/designing-fork-lessons-past-urban-foodscapes-for-the-future-sanchez-salvador?context=ubx&refid=419e73e4-f1c9-4ec2-99ad-0c6cda1bdda3) We use cookies to distinguish you from other users and to provide you with a better experience on our websites. Find out how to manage your cookie settings
 (/cookie-policy)
 By *M. Sanchez Salvador*

Abstract ▾

Chapter | 6 pages

Feeding new alternatives: Reducing plastic in the take-away industry
 (/chapters/edit/10.1201/9781003046097-2/feeding-new-alternatives-reducing-plastic-take-away-industry-marques-duarte-parreira?context=ubx&refid=419e73e4-f1c9-4ec2-99ad-0c6cda1bdda3)

By *B. Marques, E. Duarte, S. Parreira*

Abstract ▾

Chapter | 8 pages

Food system photographic portraits: A necessary urban design agenda
 (/chapters/edit/10.1201/9781003046097-3/food-system-photographic-portraits-necessary-urban-design-agenda-marat-mendes-bento-almeida-cunha-borges?context=ubx&refid=1eb1ae90-d772-4efd-82c7-43e52333b369)

By *T. Marat-Mendes, P. Bento d'Almeida, J. Cunha Borges*

Abstract ▾

Chapter | 5 pages

Gastronomic potential and pairings of new emulsions of vegetable origin
 (/chapters/edit/10.1201/9781003046097-4/gastronomic-potential-pairings-new-emulsions-vegetable-origin-silva-morgado-felix-brandão-guerra-lima-laranjeiro?context=ubx&refid=5fea948f-860b-4e93-aaba-6377c31aa8c4)

By *A.T. Silva, C. Morgado, N. Félix, C. Brandão, M. Guerra, G. Lima, C. Laranjeiro*

Abstract ▾

Chapter | 3 pages

#Foodporn vintage, food depiction – from symbolic to desire
 (/chapters/edit/10.1201/9781003046097-5/foodporn-vintage-food-depiction-symbolic-desire-jorge-caseirão?context=ubx&refid=4c80539c-d953-43b5-979f-13d204e8a764)

By *A. Jorge Caseirão*

Abstract ▾

Chapter | 9 pages

Where interaction design meets gastronomy: Crafting increasingly playful and interactive eating experiences
 (/chapters/edit/10.1201/9781003046097-6/interaction-design-meets-gastronomy-crafting-increasingly-playful-interactive-eating-experiences-ferran-altarriba-bertran-rosa-lutz-katherine-Isbister?context=ubx&refid=6445aafc-b0da-4b90-9619-e79ef6aee202)

By *Ferran Altarriba Bertran, Rosa Lutz, Katherine Isbister*

Abstract ▾

Chapter | 5 pages

Sustainability on the menu: The chef's creative process as a starting point for change in haute cuisine (and beyond)
 (/chapters/edit/10.1201/9781003046097-7/sustainability-menu-chef-creative-process-starting-point-change-haute-cuisine-beyond-parreira?context=ubx&refid=029a2f5f-9a53-4b65-aa5a-d47a13c2feb7)

By *S. Parreira*

Abstract ▾



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 Experiencing
 Food,
 Designing...
 Edited By Ricardo
 Bonacho, Alcinda...

Chapter | 7 pages

'Squid Inc': Designing transformative food experiences
(/chapters/edit/10.1201/9781003046097-8/squid-inc-designing-transformative-food-experiences-marsden?context=ubx&refId=b04a23ff-62ed-4a38-962a-18cd594b62d4)

By *S.J. Marsden*

Abstract ▾

Chapter | 4 pages

Beyond product-market fit: Human centered design for social sustainability
(/chapters/edit/10.1201/9781003046097-9/beyond-product-market-fit-human-centered-design-social-sustainability-bender-rovira?context=ubx&refId=a52d7c64-2ed1-43ea-a419-69caa3bd08b1)

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? (/chapters/edit/10.1201/9781003046097-10/designing-menus-shape-consumers-perception-traditional-gastronomy-work-portuguese-alentejo-cuisine-guedes-silva-lucas-tavares-infante-simões-pinhoiro-capela-silva-lamy?context=ubx&refId=0daf0e46-1f2f-4382-a8de-a42ab6d61197)

By *D. Guedes, V. Silva, R.V. Lucas, S. Tavares, P. Infante, C. Simões, C.C. Pinheiro, F.*

Capela-Silva, E. Lamy

Abstract ▾

Chapter | 6 pages

Seaweeds: An ingredient for a novel approach for artisanal dairy products
(/chapters/edit/10.1201/9781003046097-11/seaweeds-ingredient-novel-approach-artisanal-dairy-products-campos-noronha-mata-diniz-henriques?context=ubx&refId=742537e6-1272-483a-8724-6917d0ad7d8f)

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
(/chapters/edit/10.1201/9781003046097-12/introduction-seaweeds-desserts-design-sea-lettuce-ice-cream-moreira-leite-noronha-mata?context=ubx&refId=53d1f3f2-c857-46d9-bc8e-6beb2393f274)

By *B. Moreira-Leite, J.P. Noronha, P. Mata*

Abstract ▾

Chapter | 4 pages

From industry to the table: The tableware sector in Portugal
(/chapters/edit/10.1201/9781003046097-13/industry-table-tableware-sector-portugal-guerreiro-venâncio-gomes-frade?context=ubx&refId=8ca8787f-5dd7-4bd2-99f6-44fa700206db)

By *L. Guerreiro, F. Venâncio, L. Gomes, J. Frade*

Abstract ▾

Chapter | 7 pages

Designing grassroots food recovery circuits in urban Romania
(/chapters/edit/10.1201/9781003046097-14/designing-grassroots-food-recovery-circuits-urban-romania-ionita?context=ubx&refId=848ab19f-4785-45df-a6c5-461f23342853)

By *I. Ionita*

Abstract ▾

Chapter | 7 pages

Food Design Dates: Design-under-pressure activities in a cross-cultural and multidisciplinary online collaboration (/chapters/edit/10.1201/9781003046097-15/food-design-dates-design-pressure-activities-cross-cultural-multidisciplinary-online-collaboration-irkdas-dogu-turhan-pinto-franqueira-pereira?context=ubx&refId=0997a2e6-0404-4a9b-adac-f008e96c2b8a)

By D. Irdas 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 (/chapters/edit/10.1201/9781003046097-16/development-dishes-free-main-food-allergens-case-study-sato-moreira-leite-mata?context=ubx&refId=e4c5d5b0-30f6-484b-b129-39c0a1e3075d)

By J. Sato, B. Moreira-Leite, P. Mata

Abstract ▾

Chapter | 5 pages

Integrating and innovating food design and sociology – healthy eating (/chapters/edit/10.1201/9781003046097-17/integrating-innovating-food-design-sociology-healthy-eating-hedegaard-larsen?context=ubx&refId=c6efe437-a10b-4500-b7b4-fe116dd0ca8a)

By M. Hedegaard Larsen

Abstract ▾

Chapter | 8 pages

Design, short food supply chain and conscious consumption in Rio de Janeiro (/chapters/edit/10.1201/9781003046097-18/design-short-food-supply-chain-conscious-consumption-rio-de-janeiro-gonzalez-cipolla?context=ubx&refId=de295641-0158-444d-af38-6300930e5733)

By E. Gonzalez, C. Cipolla

Abstract ▾

Chapter | 7 pages

From Asia to Portugal – fermentation, probiotics and waste management in restaurants (/chapters/edit/10.1201/9781003046097-19/asia-portugal-fermentation-probiotics-waste-management-restaurants-abreu-félix-pires?context=ubx&refId=ab7a7b13-d562-4f00-8333-66bcb187669f)

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 (/chapters/edit/10.1201/9781003046097-20/experience-natural-world-moment-fine-dining-interwoven-approaches-sustainability-bonacho-gerardo-pires?context=ubx&refId=767924cc-78a2-4ae7-ad68-89c9e1d85385)

By R. Bonacho, A. Gerardo, M.J. Pires

Abstract ▾

Chapter | 7 pages

Floating dish, a sustainable, interactive and fine dining concept
(/chapters/edit/10.1201/9781003046097-21/floating-dish-sustainable-interactive-
fine-dining-concept-mota-mata-bonacho?context=ubx&refId=972c06e9-690e-4e73-
99ce-5289494ef1f0)

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

Abstract ▾



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