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Building (v.) gastronomy

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Through experimentation and examination of the transformations of food, comes the architecture of food processes.

Food is not just a means of survival, it brings forth colors, textures, smells, and even memories that engage the senses and stimulate our brains.

Three experiments titled Pigment, Ferment, and Leaven examine these transformations, resulting in a series of devices designed to engage the user and invite them to look, touch, smell, taste and create.

Pigment explores how a solid form becomes a liquid that has the ability to dye or flavor. The container is designed to observe the journey of the liquid and allow the user to change the course of the flow.

Ferment examines the ancient preservation technique that results in a material and chemical change of a food. Ferment shows a designed series of steps through a recipe.

Leaven examines how the addition of leavening agents increase the volume of a food and the importance of the role of air in foods. What happens when a baking material meets a building material?
study models

Materials used:
plywood
3d printed forms
plaster
baking soda
natural dyes
MDF
nitrogen cartiages
Pigment
Ferment
GARNISH
DREDGE
DICE
CARAMELIZE
BOIL
MIX
SCOOP
CUT
MEASURE
TIME
GRATE
POUR
BALL
PLUG IN
COOK
STEAM
BROIL
BAKE
FRY
CHOP
SIMMER
BLEND
BASTE
BEAT
BLANCH
CREAM
CURE
FOLD
JULIENNE
MARINATE
MINCE
POACH
PUREE
ROAST
SAUTE
SEAR
SIFT
STEEP
WHIP
TOSS
PIGMENTATION
1|TURMERIC
2|POMEGRANATE
3|KALE
4|CARROT
5|CABBAGE
TOOLS
PLYWOOD
A|KNIFE
CUTTING BOARD
WATERCOLOR PAPER
SEWING NEEDLE
STRING
PLASTIC CONTAINERS
ramekins
B|BLENDER
MASKING TAPE
BROWN CRAFT PAPER
DRILL
MITER SAW
TABLE SAW
DESK LAMP
CHEESECLOTH
SCISSORS
WOOD GLUE
H2O
CLAMPS
PIGMENT STRENGTH
FLUIDITY
SEDIMENT LEVELS