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Building (v.) gastronomy

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BUILDING (v.) GASTRONOMY

An Honors College Project Presented to
the Faculty of the Undergraduate
College of Visual and Performing Arts
James Madison University

by: ZOE GEORGE

Accepted by the faculty of the Department of Architectural Design, James Madison University, in partial fulfillment of the requirements for the Honors College.

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HONORS COLLEGE APPROVAL:

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PUBLIC PRESENTATION

This work is accepted for presentation, in part or in full, at JMU Studio Center on April 28th, 2017.
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
Leaven