Passion for food: Redesigning the way we eat
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Abstract
Where has the passion in food gone? The focus of food has been on the obesity epidemic, as people demand fast, cheap, and easy foods. The symbol of food is no longer seen as a basic need for survival because of the abundance and options of goods. Being unaware of food and its' power to bring and express so many facets of life, has given me the chance to discover areas that could be redesigned. During these past few years learning about food has made me fully understand these processes as a symbiotic relationship. In today's society, what separates people from seeing the value of food is the lack of food knowledge and the connection to their food systems. The disjointed path from farmer to consumer has muted the awareness and ability to understand what happens as a whole. This thesis addresses the need for changes to happen on multiple levels: macro (buying), meso (making), and micro (individual) scales. The result is three different ways people can redesign the way they eat food. The first, a mobile food system promotes and distributes fresh local produce in Honolulu. Secondly, being able to teach children as well as share a process of making food. The third, having an understanding of what and how people eat. The goal is for people to rekindle their passion for food.

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Thanks to Instagram influencers and a host of foodie bloggers, food has become a clickable #StatusSymbol, and it's completely changing the way we eat. These days, many choose to wait in line for hours just to try the latest rainbow cookie dough burger (which doesn't actually exist yet, but just give it time), and post about it on social media. “The Messy Burger” from Varsity in Plymouth, UK. Graham Richardson/ Flickr. We may love scrolling through photos of messy, colorful food, but will it taste as delicious as it looks? Of course, this is a subjective question. However, many of these crazy foods #Passion for food involves a love of cooking, experimenting with food and recipes and coming up with tasty dishes. it, raw food touching ready-to-eat foods, etc) and usually can not be seen on the food unlike food hygiene ( Full Answer ). share with friends. Share to "Before Instagram, the only way you'd see what a restaurant's food looked like would be by way you are wording it, I believe it would be "Bob's passion" however, the way you are wording it, I believe it would be "passion of Bob." share with friends. Share to "Before Instagram, the only way you'd see what a restaurant's food looked like would be by way you are wording it, I believe it would be "Bob's passion" however, the way you are wording it, I believe it would be "passion of Bob." share with friends. Share to
looking at their own photos, or if they had them printed on menus - I know, the horror - but now it's often how you're introduced to a restaurant. "It's a refreshing change to see the food put front and centre like this, and it's definitely one of the things that's allowed independents to get a leg up on the chains on Instagram." Image copyright ANGIE SILVER. Image caption Lifestyle blogger Angie Silver says Instagram is changing the way we eat. Menus and