PDES 3715 Design & Food, Fall 2014

Course Information and Instructor’s Expectations

Course Description:
This class is a hands-on introduction to principles of creativity and design viewed through the lens of food. Students will experiment and design with food to learn skills related to product design, graphic design, interaction design, designed environments, creativity and critique. The class is divided into four courses. Each course focuses on a different design theme as applied to food. Local chefs will be involved in some lectures and labs to provide insight and connection to the culinary arts and restaurant industry.

Required Materials
Chef Knife (Suggestions will be provided)
Cutting Board (Epicurean brand suggested)
Kitchen Access (and Food)

Other Recommended Readings and References
Student Learning Outcomes following course completion: *(must identify at least one outcome and how it relates to this course how it will be addressed and how it will be assessed, http://www.slo.umn.edu/)*

Understanding the role of creativity, innovation, discovery, and expression across disciplines

Students will practice a variety of idea generation tools that are used in both engineering and design.

Students will learn how to design, innovate, create and discover using food as a medium.

Release of Work Statement:

Students understand that enrollment in this course grants consent for their work to be selected for inclusion in college or departmental publications (online or in print). Your instructor may select to use your work to represent her/his skills as an instructor in a teaching portfolio (online or in print).

Attendance:

Class participation grades are based on both attendance and quality of in-class activity. Attendance is crucial as every lecture builds on the last. Tardiness will also count against the participation grade. Only in certain circumstances as described in the Policies section will an absence or tardy not affect the grade.

Workload:

Students are expected to spend 9-12 hours outside of class time working on assignments each week. Just like a design studio, students will be required to purchase their own materials for prototyping and testing.

Grading Structure:

- 3 individual design projects  60%
- 1 team design project  30%
- Class/Lab participation  10%

http://policy.umn.edu/Policies/Education/Education/GRADINGTRANSCRIPTS.html

Accepting and Returning Assignments:

Projects are submitted for critique and grading on specific Mondays. A blog post will be required for each project due on the same Monday as the physical product. Grades will be returned the following Monday.

Grading Late Work:

Late assignments will receive a half-letter grade deduction for every day late.

Policy for Missed Exams:

No exams.

Make Up Work for Legitimate Absences:

Students will have an extra week to complete assignments missed from legitimate absences.

http://www.policy.umn.edu/Policies/Education/Education/MAKEUPWORK.html

Extra Credit Options:

None
Schedule and Assignments:
This class consists of four “courses”: Each course is a 3-4 week design module organized around design processes and how they relate to food, cooking and eating. Lectures are every Monday in McNeal 10. Hands-on labs are every Wednesday in McNeal 126, the kitchen classroom. At the end of each module is a critique and discussion. Students must bring their knife and board to all labs involving food preparation. There are five optional restaurant outings in the evenings on select Mondays where students have the opportunity to have professional multicourse dining experiences prepared by a few of the Twin Cities most respected chefs. These optional outings will require an additional fee.

Course 1: Mise en Place (Creativity, Design Process and Basic Kitchen Skills)

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<thead>
<tr>
<th>Assignment</th>
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<tbody>
<tr>
<td>Understanding and documenting your creative process:</td>
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<td>Novel and desirable vegetable preparations (for children)</td>
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<td>Assigned Sept 8, Due Sept 24</td>
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<tr>
<th>Readings</th>
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<tbody>
<tr>
<td>El Bulli and Alinea Creative Methods Handouts,</td>
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<tr>
<td>“The Creative Methods of Chefs”</td>
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<thead>
<tr>
<th>Day</th>
<th>Date</th>
<th>Topic</th>
<th>Additional Info</th>
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<tbody>
<tr>
<td>WED</td>
<td>Sept 3</td>
<td>Intro</td>
<td>Design process, knives, kitchen guide</td>
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<tr>
<td>MON</td>
<td>Sept 8</td>
<td>Creative Methods</td>
<td>And brainstorming introduction (with theme)</td>
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<tr>
<td>WED</td>
<td>Sept 10</td>
<td>Knife Workshop</td>
<td>And introduction to the tools</td>
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<td>MON</td>
<td>Sept 15</td>
<td>Feedback Session</td>
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<tr>
<td>WED</td>
<td>Sept 17</td>
<td>MIA Exhibit Opening</td>
<td>Notes on Creativity</td>
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<tr>
<td>MON</td>
<td>Sept 22</td>
<td>Restaurant Outing 1</td>
<td>Optional, @ TBD</td>
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<tr>
<td>WED</td>
<td>Sept 24</td>
<td>Prepare and Critique</td>
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Course 2: Ingredients (Taste and Haptic Aesthetic)

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<thead>
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<th>Assignment</th>
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<tr>
<td>Manipulating food as a material for designing with an emphasis on haptic/taste aesthetic:</td>
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<tr>
<td>Amuse-bouche, flavor and texture one-bite design</td>
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<td>Assigned Sept 29, Due Oct 15</td>
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<tr>
<td>Harvard food/science lectures,</td>
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<td>Suggested flavor pairing references/readings,</td>
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<td>“why 10% of the population hates cilantro”</td>
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<tbody>
<tr>
<td>MON</td>
<td>Sept 29</td>
<td>Flavor Science</td>
<td>Balance, pairing, preferences (&amp; tasting exercise)</td>
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<tr>
<td>WED</td>
<td>Oct 1</td>
<td>Flavor Experimentation</td>
<td>@ Cooks of Crocus Hill and idea generation</td>
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<tr>
<td>MON</td>
<td>Oct 6</td>
<td>Texture Manipulation</td>
<td>Thickeners, gelation, emulsions (demo lecture)</td>
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<td>WED</td>
<td>Oct 7</td>
<td>Texture Manipulation</td>
<td>Transforming ingredients (practice lab)</td>
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<tr>
<td>MON</td>
<td>Oct 13</td>
<td>Restaurant Outing 2</td>
<td>Optional, @ Zen Box</td>
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<tr>
<td>WED</td>
<td>Oct 15</td>
<td>Prepare and Critique</td>
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### Course 3: Plating (Visual Aesthetic)

**Assignment**
Manipulating food as a material for designing with an emphasis on visual aesthetic:
The plate as a canvas
Assigned Oct 20, Due Nov 5

**Readings**
- “Kandinsky on a Plate”
- “Your eyes are happier than your stomach”

#### Day Date Topic Additional Info
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MON Oct 20 Graphic Design Color, balance, contrast, gestalt
WED Oct 22 Demo Lab And idea generation
MON Oct 27 Work Day Mushroom Discussion
WED Oct 29 Plating/Composition Feedback session
MON Nov 3 Restaurant Outing 3 Optional, @ Tilia
WED Nov 5 Prepare and Critique

### Course 4: Food Experience

**Assignment**
Designing an interactive edible experience for the masses:
A team-based creative design challenge
Assigned Nov 10, Due Dec 3 (and again Dec 6)

#### Day Date Topic Additional Info
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MON Nov 10 Interaction Design Drawings and storyboards (Ange Wang)
WED Nov 12 Cooking for Masses Planning and food safety
MON Nov 17 Team Idea Generation
WED Nov 19 Team workday And 3 Ideas Critique
MON Nov 24 Restaurant Outing 4 Optional, @ TBD
WED Nov 26 Day Off Thanksgiving!

MON Dec 1 Guest Lecture Epicurean
WED Dec 3 Testing and Critique
SAT Dec 6 EAT DESIGN Location TBD, 7pm
MON Dec 8 Restaurant Outing 5 Optional, @ La Belle Vie
WED Dec 10 Class Wrap Up
### University Policies

**Personal Electronic Devices in Classroom:**

PEDs are not permitted in lecture.

[http://policy.umn.edu/Policies/Education/Education/CLASSROOMPED.html](http://policy.umn.edu/Policies/Education/Education/CLASSROOMPED.html)

**Use of Class Notes and Materials:**

It is not permitted to profit off of the lecture notes from this class. If you want to reference slides or notes, please give credit to the course instructor and the University of Minnesota.

[http://policy.umn.edu/Policies/Education/Education/CLASSNOTESSTUDENTS.html](http://policy.umn.edu/Policies/Education/Education/CLASSNOTESSTUDENTS.html)

**Scholastic Dishonesty and Student Conduct Code:**


**Sexual Harassment:**

[http://www1.umn.edu/regents/policies/humanresources/SexHarassment.pdf](http://www1.umn.edu/regents/policies/humanresources/SexHarassment.pdf)

**Statement on Climate of Inclusivity:**

You are expected to be attentive during class, ask questions if you do not understand something, and to offer your opinion. You are also expected to listen respectfully to other students and to me when speaking. The University of Minnesota is committed to providing a safe climate for all students, faculty, and staff. All persons shall have equal access to its programs and facilities without regard to race, color, creed, religion, national origin, sex, age, marital status, disability, public assistance status, veteran status, or sexual orientation. Racism, sexism, homophobia, classism, ageism and other forms of bigotry are inappropriate to express in this class. Reports of harassment are taken seriously, and there are individuals and offices available for help.


**Academic Freedom and Responsibility:**

[http://www1.umn.edu/regents/policies/academic/Academic_Freedom.pdf](http://www1.umn.edu/regents/policies/academic/Academic_Freedom.pdf)
Availability of Disability and Mental Health Services:

The University of Minnesota is committed to providing all students equal access to learning opportunities. Disability Services (DS) is the campus office that works with students who have disabilities to provide and/or arrange reasonable accommodations.

- Students who have, or think they may have, a disability (e.g. mental health, attentional, learning, vision, hearing, physical or systemic), are invited to contact DS to arrange a confidential discussion at 612-626-1333 (V/TTY) or ds@umn.edu.
- Students registered with DS, who have a letter requesting accommodations, are encouraged to contact the instructor early in the semester to discuss accommodations outlined in their letter.

As a student you may experience a range of issues that can cause barriers to learning, such as strained relationships, increased anxiety, alcohol/drug problems, feeling down, difficulty concentrating and/or lack of motivation. These mental health concerns or stressful events may lead to diminished academic performance or reduce your ability to participate in daily activities. University of Minnesota services are available to assist you with addressing these and other concerns you may be experiencing. You can learn more about the broad range of confidential mental health services available on campus via www.mentalhealth.umn.edu or contact Counseling/Consulting Services at 612-624-3323.

Academic Services:

If you would like additional help, please contact one of the offices listed below.

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<tr>
<th>Office</th>
<th>Address</th>
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<tr>
<td>Center for Writing</td>
<td>10 Nicholson Hall, Mpls</td>
<td>612-626-7579</td>
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<tr>
<td>Student Academic Success Service</td>
<td>340 Appleby Hall, Mpls</td>
<td>612-624-3323</td>
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<td>199 Coffey Hall, St. Paul</td>
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