

Home Abroad

Blended
learning

Fall
2021

Food
Design

ELISAVA

This is a blended learning programme that Elisava is offering in English.

This course proposal aims to give an opportunity for international students to study in other countries even if they can not move from their hometown. The programme's proposal includes one digital and synchronic part and one week presencial workshop in Barcelona, optional, if the students want to travel.

This is a good opportunity to try, to experiment, and to learn abroad without moving from home, and share knowledge with students coming from all over the world.

This is how it works

- + Synchronich classes during 10 weeks, 3 hours a week.
- + Optional: 1 week multidisciplinary workshop in Barcelona.

Dates

- + Synchronich classes: September, 27th – December, 2nd.
- + Workshop in Barcelona: July, 4th–8th, 2022.

Course prices

- + 10 weeks course (4 ECTS) €560
- + 1 week workshop (2 ECTS) €290

→ E-mail for registration:
homeabroad@elisava.net

Food Design

Course description

This course focuses on food from the origins to the present in order to understand the complex system that has been developed around the need of “feeding” people. The topic will be approached from gastronomy, anthropology, history, etymology and food systems, amongst other disciplines, since the course aims to offer to the students’ different approaches and tools to make them capable not just to understand this interdisciplinary subject but to create design objects or services in relation with food and gastronomy with sense and content.

The course will introduce students to the interaction of food design, as a creative process, with food as a fundamental part of human being not only based on the tangible aspects (space, forms, product, packaging...), but in a wide range of approaches, from culture to territory, from well-being to aesthetics. We must understand the whole relation of man with environment to create innovative ways, systems or products to enhance this interaction. Designing in a creative way will allow us to find out new ways of understanding our world and improving it.

Modules

- + Food Heritage: Catalan Cuisine
- + Food Behavior and Identity: food as tool for research
- + Food Design in Barcelona: meeting Food Designers
- + Food Design: a multidisciplinary approach

Learning objectives

- + Demonstrate capacity to approach a design for food project from the briefing to the final proposal including conceptualization, formalization and construction of significant relationships with a context and a multi-sensorial experience.
- + Analyze and define your food identity.
- + Analyze food behavior in our society.
- + Analyze contemporary food services, proposals and experiences.

Requirements

Each practical assignment will be worked at online synchronic class from home to home or from street to home and presented the following week.

- + Day projects. Interest in food design. Propose “hands on” day projects. Help Students to develop creativity and resourcefulness.
- + Semester project. Apply all the knowledge learned during the semester. The student will detect and propose a design context in which they want to create their project.

Teaching method

This course will combine lectures, practical exercise to apply concepts, and online visits to restaurants, cooking services and food stores in Barcelona.



Founded in 1961 in Barcelona, and part of the Universitat de Vic – Universitat Central de Catalunya (UVic-UCC), Elisava is a pioneering school in the design and engineering education field. With more than 50 years of experience, its goal is to promote knowledge dissemination, academic research, industrial development and innovation in design and engineering related areas, two disciplines that at Elisava have always been understood as tools to transform the world through creativity, innovation and critical reflection.