

## INTERNATIONALER DESIGN WORKSHOP HK 3: Pack with Care – What we can learn from an Orange.

International Design Workshop 2018:  
Pack with Care – What we can learn from an Orange.

### Angebot für

Bisheriges Studienmodell > Design > Master Design > Design interdisziplinär > 2. Semester

Nummer und Typ	MDE-MDE-Workshop-2000.18H.003 / Moduldurchführung
Modul	Minor Internationaler Workshop 2.Semester
Veranstalter	Departement Design
Leitung	Niko Leung, Gabriel Lee
Zeit	Mo 17. September 2018 bis Fr 28. September 2018
Anzahl Teilnehmende	maximal 9
ECTS	2 Credits
Voraussetzungen	None
Lehrform	Three different workshops with Hong Kong based designers, entrepreneurs, artists, scientists.
Zielgruppen	2. Semester Studierende Master of Arts in Design
Inhalte	<p>Located on the western part of Kowloon Peninsula in Hong Kong, Mong Kok was described as the highest population density in the world, where all kinds of street-food, from classic fish-balls and egg waffles, to the bizarre stinky tofu, are concentrated along the streets and alleyways. The extensively use of disposable sticks, utensils, plastic bags, bowls and other by-products of consuming street-food can be seen all over the place, what defines a significant part of the consumption and spatial experience.</p> <p>In this workshop we will investigate the way in which the street-food experience and its by-product relate to the environment. How packaging and tools define the way we consume street-food from a material, environmental, spatial and cultural understanding, and how we can generate sustainable material-based interventions that redefine street-food consumption, the production experience, and the impact to spatial condition and environment. We want to gather our empirical knowledge and sensibility to analyse, imagine and elaborate, practically to create interventions, with the intention to minimise waste, maximise awareness and stimulate sensibility towards us and beyond.</p> <p>We will begin with a simultaneous experience of eating street-food in Mong Kok, and local crop produced by a community farm at Ma Shi Po Village in Fanling. Both provide the same experience of consuming food ready to be taken away and eaten instantly, but in a totally different manner: disposable and sustainable. This contextual and experiential contrast may give us insights on how we pack/unpack, experience street-food and its beyond. Possible output: Utensils, wrapping / packing ideas, wearable kiosk, mobile kiosk, or a feast concept.</p>
Bibliographie / Literatur	Will be sent by mail

Leistungsnachweis / Testatanforderung	presence, delivery of the result
Termine	Duration: September 17th to 28rd 2018
Dauer	2 Weeks
Bewertungsform	bestanden / nicht bestanden
Bemerkung	Englisch als Kurssprache