

# i food design INTERNATIONAL FOOD DESIGN SOCIETY

## Food Design People

## Academics

Francesca Zampollo Inga-Britt Gustafsson Brian Wansink

### Chefs

Ferran Adria' - El Bulli, Cala Montjoi, Spain Heston Blumenthal - The Fat Duck, Bray, UK Davide Scabin - Combal Zero, Rivoli, Italy Grant Achatz - Alinea, Chicago, US

## Designers

<u>Marije Vogelzang</u> <u>Marti Guixe</u> <u>honey & bunny</u> <u>Bompass & Parr</u>

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The International Food Design Society is a non-profit organization founded with the purpose of creating an international *network* of designers, chefs, academics, food industries and food passionate who contribute to the development of the Food Design discipline.

ifooddesign.org is the place where we create this network of people and knowledge. Anyone can be part of it: write us to propose your work, research or ideas and become part of this Food Design Community with your space on this website. International Conference on Designing Food and Designing For Food 2012

Symposium on Food Experience Design - 2010

#### ---- News -----

## Open Board Meeting

New Yotk City - November 4, 2015

I am pleased to announce an **Open and International Board Meeting for the International Food Design Society**. This will be held on Novemeber 4 before the start of the Second International Conference on Food Design. This is open to ANYONE wishing to be **actively involved in the society**. This is a chance for us all to meet, share ideas, discuss, plan the future of the IFDS, and have a coffee together. This is a chance to open the doors to anyone who is interested in becoming a active member. This is a chance to shake hands, share dreams, and transform them into a collective vision.

If you are interested in taking part please send an email at francesca.zampollo@aut.ac.nz and you will receive further details in the near future (e.g. time and exact location)

## Second International Conference on Food Design

New York City November 5-7, 2015

## www.fooddesign2015.com

The conference therefore accepts papers, posters and projects from researchers, scholars, and practitioners of diverse backgrounds, as long as food and design are equally relevant in terms of content, methodologies, and approaches. Topics include but are not limited to: Design For Food, Design With Food, Food Product Design, Food Packaging, Interior Design For Food, Food Events and Temporary Environments Design, Food Science, Food and Sensory Design, Emotional Food Design, Food System Design, Food Service/Management/Hospitality, Food Design History, Food Design Theory, Food Design Teuronal

Papers, posters, and projects can examine the above-mentioned topics from the experimental and experimentation points of view (reflections on events, performances, production, prototyping, testing), or from a research and strategy points of view (including scholarly investigations, theory analyses, and policy briefs), or can assess how they are being developed in technology and industry.

The conference welcomes interdisciplinary and transdisciplinary approaches. We accept proposals for Papers, Posters, Projects, Events and Performances.

For details on the CALL for PAPERS, POSTERS AND PROJECTS click here

## New Master in Food Design

Scuola Politecnica di Design, Milan - Italy

The Master degree in Food Design aims at enabling students to become professionals of the food industry and of all the related sectors and to combine marketing and communication skills with sensitivity and with the ability to manage design project methods.

Webpage



# International Journal of Food Design The first - academic - peer-reviewed - journal on Food Design. Published by Intellect.



# International Journal of Food Design

Volume 1 Number 1



#### CALL FOR PAPERS

The International Journal of Food Design, because of the very nature of the discipline it brings light to, is interdisciplinary and transdisciplinary: we welcome articles relating to more than one area of knowledge, articles that create bridges between disciplines, and articles that result from research teams made of scientists with unique expertise all contributing to the same research endeavour.

The journal welcomes research articles. Articles can be about theory, practice, or the intersection of the two. We value rigorous articles that show particular attention to data collection and data analysis, a strong collocation in the literature, and an original contribution to knowledge. Articles with 6000-8000 words (including references) are appropriate.

The journal also welcomes case studies, which are also peer-reviewed but should be 3000-4000 words long including references. The intention of case studies is to showcase and give value to original on-going projects, and practice-based or practice-led design projects, that show originality and potentials.

More details on the Call for Papers and Submission here.

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