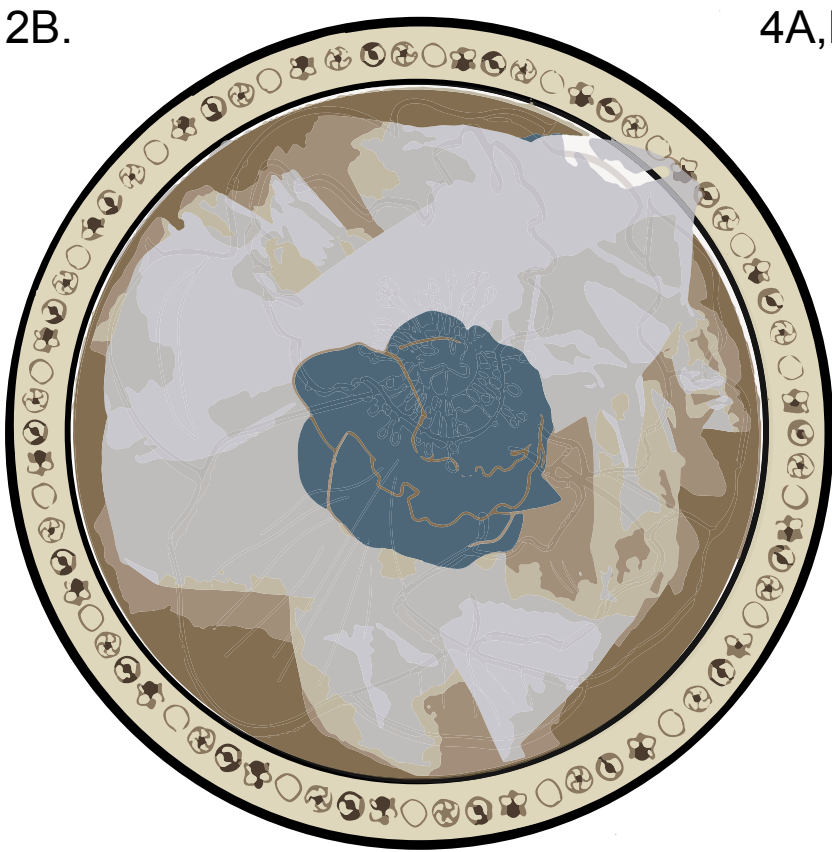
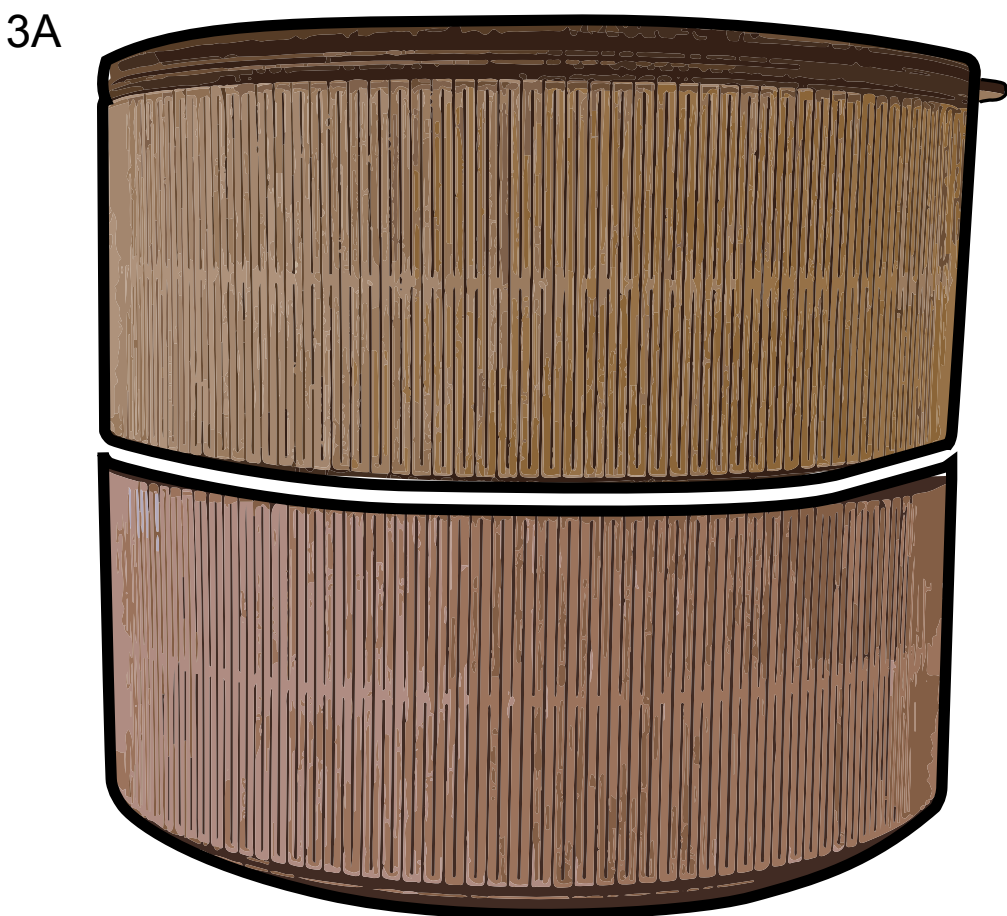
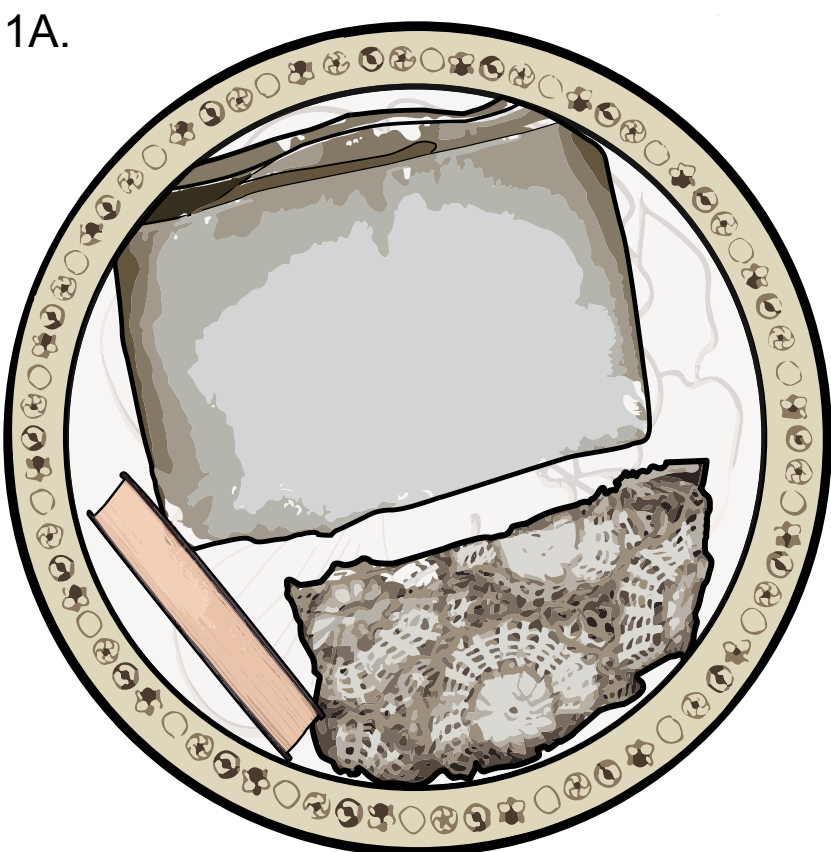
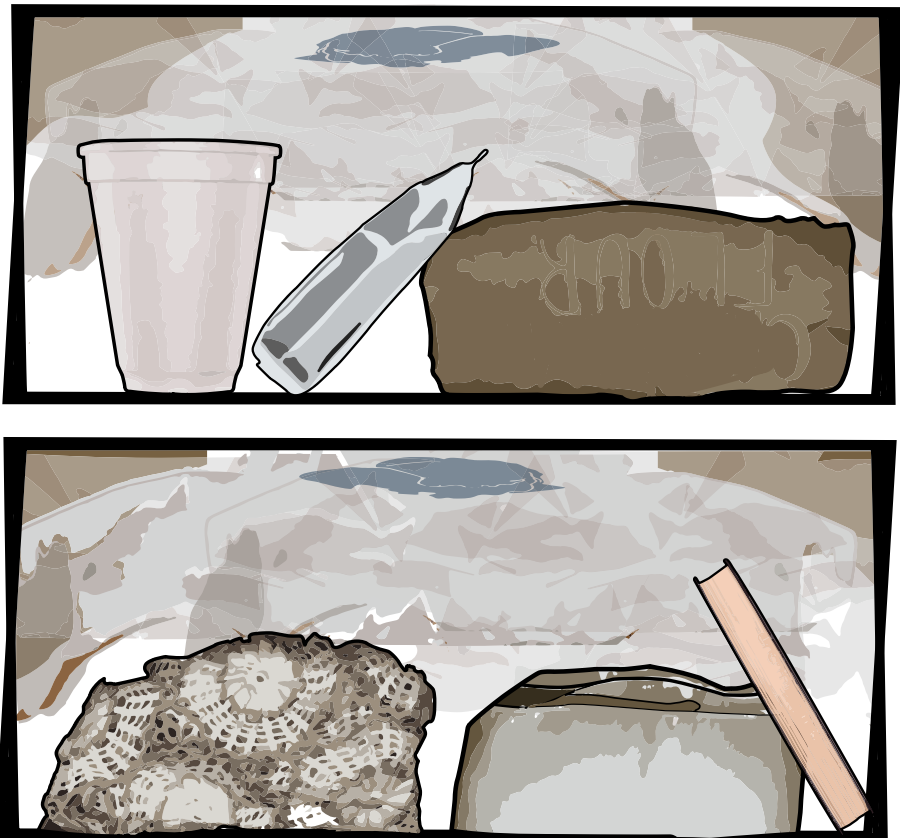


PHASE 002-DRAWINGS OF FUSION BOX

SCALE 1:5 - Plan 1A,1B,2A,2B,1C. SECTION 4A,4B. ELEVATION 3A.



4A,B



Completed drawings for task one, with ingredients which were provided for the user.

Plan 1A shows first layer basket which provides the traditional clothing, napking and ingredients for the user. Plan 1B, provides all necessary ingredients for making of bread.

Plan 2A and 2B shows both basket layers with tissue paper covering and flower design label to peel off before using.

Plan 1C shows lid to cover the basket once layer 1A and 1B and stacked together.

## *PHOTOGRAPHIC RECORDING-TASTING FUSION BREAD*



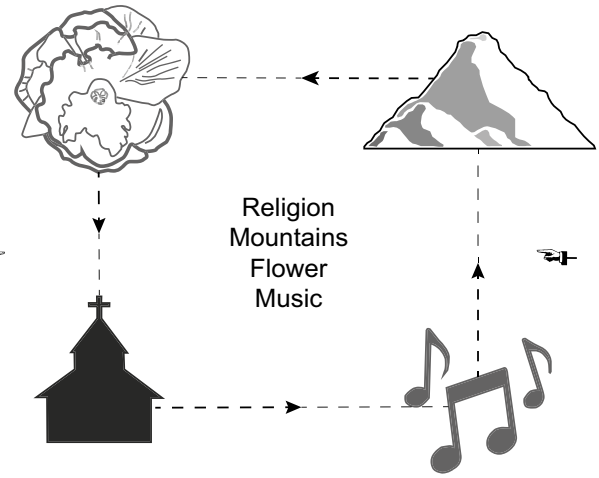
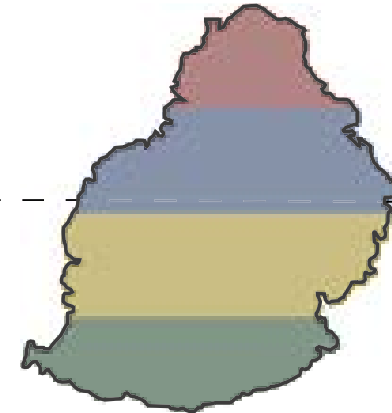
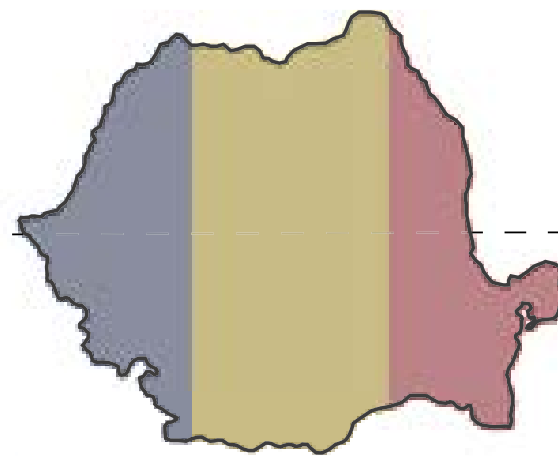
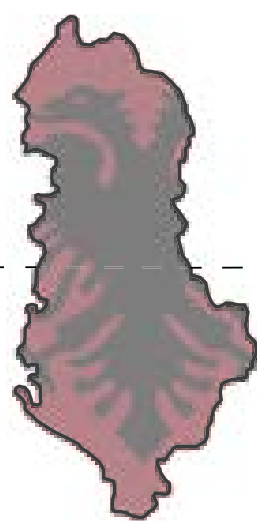


# BREAK BREAD

1) How can current challenges in the world foster ones creativity?

2) How is our cultural heritage and ethnicity influencing our design process?

3) How can a process of experimentation with different combinations lead to better design choices and outcomes?



Religion  
Mountains  
Flower  
Music

Reflecting on the instructions

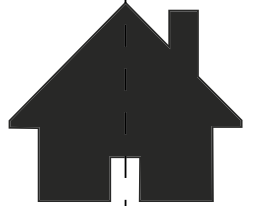
Delivering atmosphere pack/Receiving atmosphere pack



Atmosphere pack Proposal

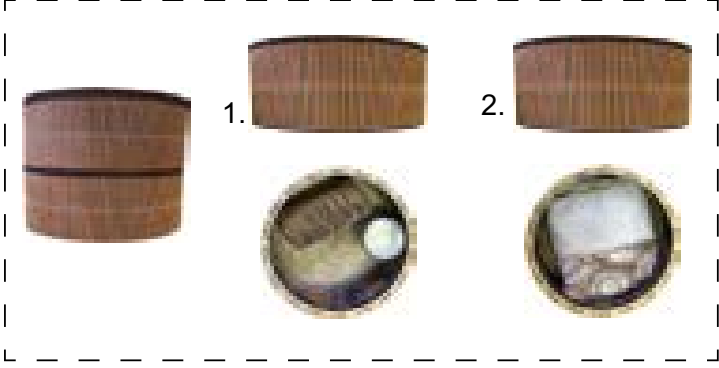
The pack we created embraces all our cultures in one way or another, Brazilian, Romanian, Sino-Mauritian and Albanian. Our initial inspiration came from the bamboo steamer, which is a round traditional Chinese container. The interesting part of it is how it can be stacked and unstacking the first layer reveals something else underneath. This links up with our narrative which is about wanting others to discover these "unknown" cultures through this experience. So the box in itself is meant to spark interest and make users want to know more about what is inside.

cultural connection



Proposal may influence QUESTION 3.

TARGET AUDIENCE: will they have the equipment/tools to complete making of the bread (FUSION BREAD).



## ATMOSPHERE

- All of them learned to dance to the Albanian song
- They all seemed to have bonded through this experience which was one of our aims

## DOUGH KNEADING

- The dough was successfully kneaded and shaped into balls and braids

## SERVING AND PRESENTATION

- They all ate using their hands and dipped the bread in the sauce
- They all ate together

## ATMOSPHERE

- They did not put on the music we suggested throughout the whole baking process, only at the very start
- The fun/interesting facts were not read nor discussed within the group

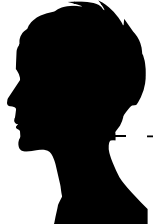
## FLI SAUCE

- We forgot to mention that the butter had to be melted for the sauce, so they tried to mix everything together but when it did not melt they decided to put the sauce (with yogurt and sour cream) in the microwave

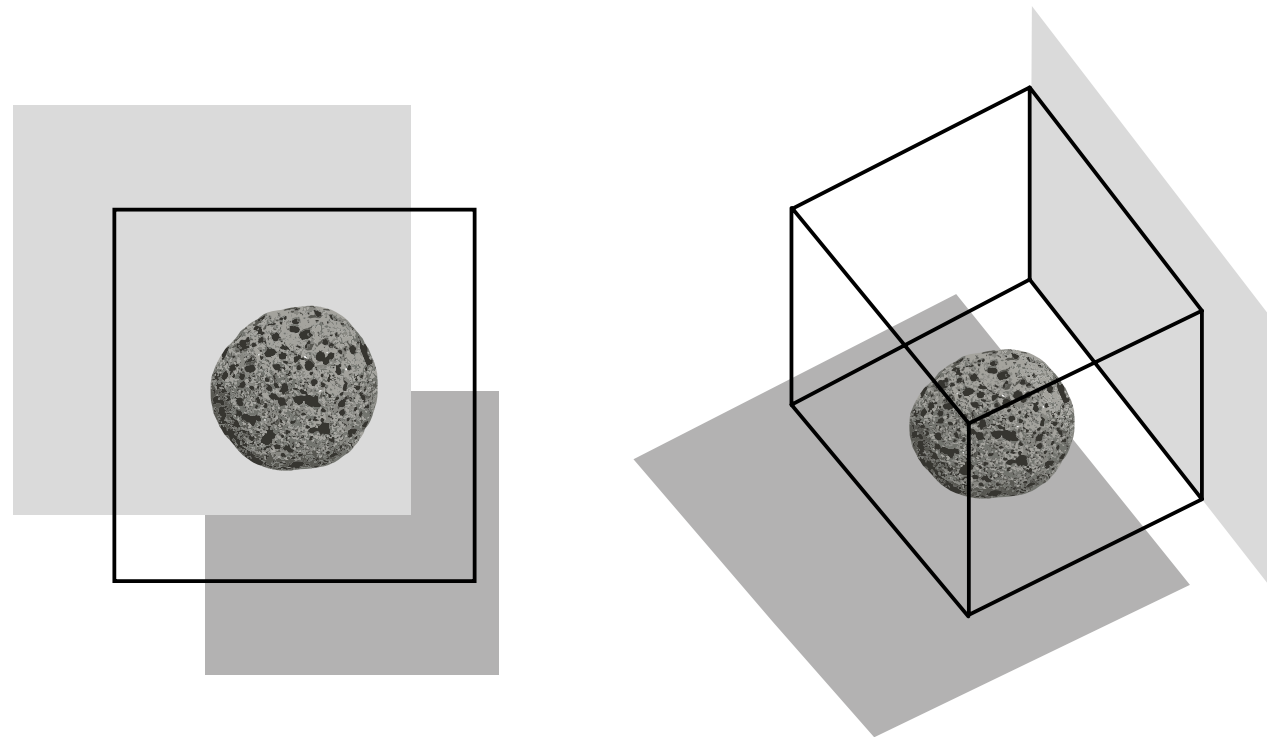
## SERVING AND PRESENTATION

- The bread was meant to be served on the placemat, but instead they kept it in the baking tray
- The fli sauce was kept in a large bowl instead of being poured into the cup found in the pack and placed in the middle of the final braided bread
- We did not mention that the tablecloth had to be part of the presentation, resulting in them not using it.

consumer

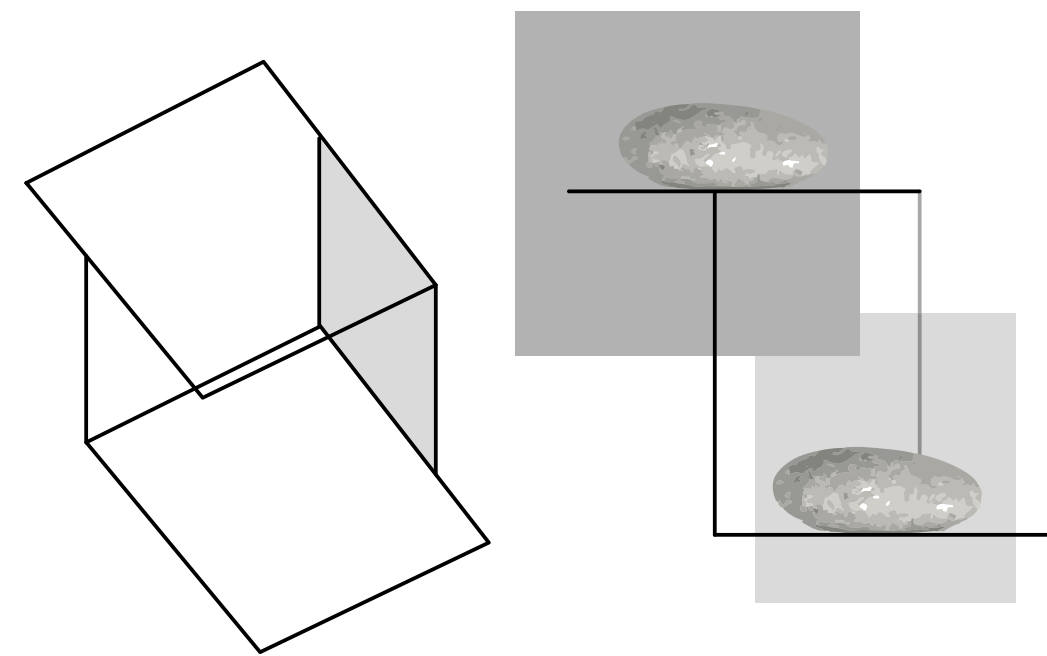
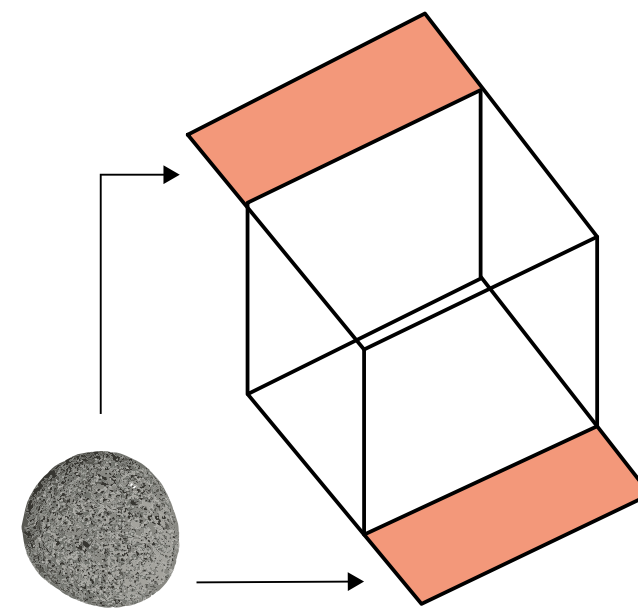
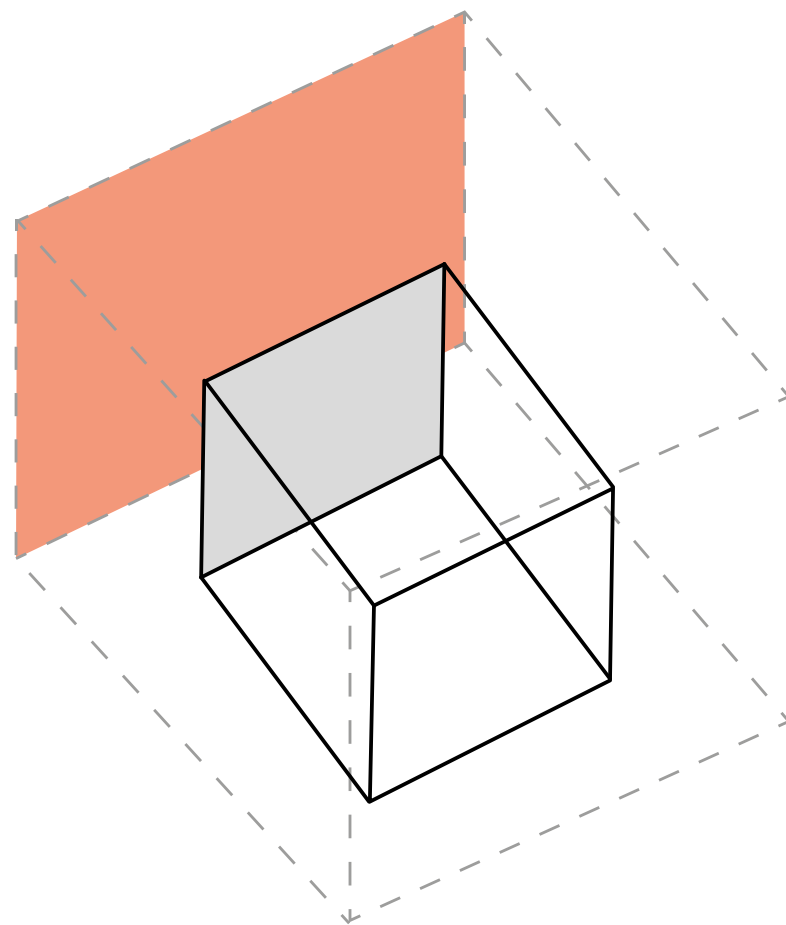


# CONCEPT



## TABLEWARE DESIGN

The idea of this design demonstrates the way in which food (fusion bread) can be served. what comes first?, what should be placed on top or what should be placed on the bottom?. In other words there is a link of hierarchy towards presentation in hospitality. Although the design delivers its purpose the physical aspect also blends in with the concept idea (universal, compatible and aesthetic), these three terms have been combined to deliver the future of hospitality.



## *COMPLETE MODEL WITH CONTEXT*

