

METALCUISINE

Graphics on Plates designed by Chef Roberto Cortez and Tableware Designer Katja Bremkamp

'A PLATE is an extension of the local surface. It separates it's content from the outside world. It gives food a certain dimension and replaces the (cupped) human hand to hold/convey food. It is therefore a platform for a specific scenario. The rim creates a frame around the plate's content and acts like a picture frame.'

These photographs for this presentation deal with the object's position on the table within a certain space. People around the table are the participants who are giving the objects a function by **using** them. They are participating in a process and it is the people who determine this process. Therefore these images also represent interaction between table, plates, bowls, cups, cutlery, food **and** the diner. By examining this process there are points of contacts, for example between the plate and the person when placing the plate on the table, between the cutlery and the plate, between the plate, the table and the person- physically and visually. These plate designs visually mark these interactions of these objects, the course of motion while eating and where the predominant areas of movements could be found on the surface of the plate in order to create graphics that are not just decorative but also a mirror to the diners actions during the process of eating. For this, different cultures, traditions and traditional arrangements on the table had been taken into consideration.

The way we handle different consistencies of food is my main inspiration for all my tableware projects. How can we experience liquids, solids, mousse or combinations of these with the help of carefully developed new designs? What is happening on the plate while we eat, what movements are involved in the process of eating, what happens with the cutlery before, during and after the meal? And how do we place these eating utensils on the table surface so it becomes a platform, almost a stage for every item performing in a very unique way? how do we lift these off the table after the meal and most importantly, how do we hold them and how do these hold their ever so precious content?....our fuel for life?"

Katja Bremkamp

Only through the mind and creation of a chef can a diner truly be transported to an heightened level of enjoyment via the palate. In the course of our lives, food is sometimes solely accepted as a necessity, as to maintain life. Should we stop and be conscious of our every gesture, movement and purpose at the dinner table, we will see and taste through "new eyes". This new insight comes in the form of direct manipulation from the chef and tableware designer to slow time and re-establish the movements and awareness that has up to now been taken for granted. Change the form of the cuisine and the plates upon which they are presented and a new life has been created. One that leaves the diner moved where once they were still. With a line creating division, a circle encasing a cherished food item, or a number, signifying the number of moments a diner has smiled with a taste, this is the effect of these new styles of plates.

Roberto Cortez

'A LINE creates a link between two elements relating to the table routine.

In the figurative sense a line can also be seen as a division of elements. A simple line on a plate does not only connect food and necessary equipment with one another, but may also distinguish certain territories or emphasize the plate's content. A horizontal line on a plate also resembles a horizontal line to the table edge and therefore creates a dynamic between 2 elements. Turning the plates into different directions - depending on the food's layout - the lines create different dynamics, links and connections between various elements.'

Katja Bremkamp

Upon the unraveling of plate presentation, lines appear in many forms, being an oil, a sauce or ensemble of food. Here in this case, the lines in the photographs represent the position of the spoon, the knife and the fork on the plate. As a second step, the motion of these while conveying food. The third step would be the 'chef lines' drawn over them, in order to bring the whole presentation to it's finale. this can gratefully vary from chef to chef, from course to course and from region to region.

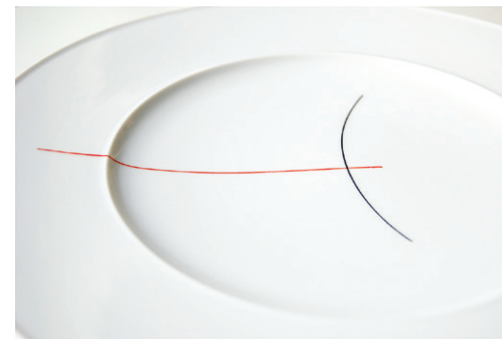
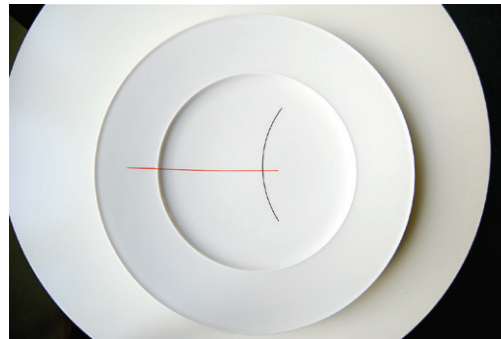
Roberto Cortez

Motion of spoon while eating



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Motion of knife and fork during the process of eating



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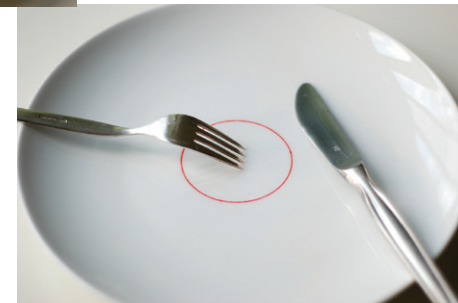
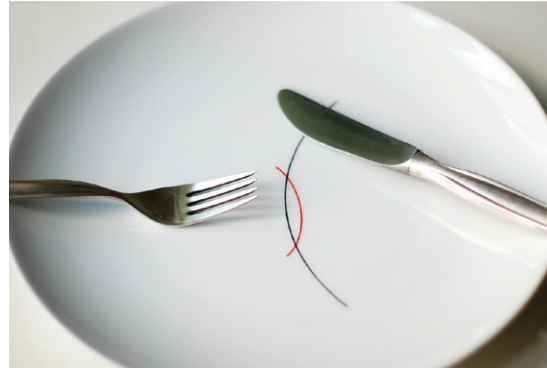
Position of cutlery after the meal



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The motion of cutlery centralized

METALOUSINE



Areas predominantly used on the plate, spoon and bowl, knife and fork on dinner plate



METALLOUSINE

Number of times the cutlery comes into contact with the plate during the process of eating



METALOUSINE

Points of contact between the cutlery and the plate



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