Design a cutlery

Concevoir des couverts, couteau, fourchette, cuillère

Cutlery definition:

knives, forks, and spoons used for eating or serving food.

What is considered a cutlery?

Cutlery comprises of any hand-held implement for eating or serving food. It includes various spoons, forks, knives, and tongs. It is also called silverware or flatware.































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Conclusion of research, all cutlery or basically the same.

Therefor I want to find something different with a new material for example.

And then I also, I start to see what the problems are with cutlery that we use:

- 1. Hygiene, every time they are needed to wash
- 2. If multiple material are used it's more difficult to mass produced
- 3. Often need to buy new one because they are to used, example the knife isn't sharp anymore
- 4. Style wise often the same
- 5. Never perfectly clean since it can be a complex shape
- 6. Utensil can change depend the country ex: chopstick

Therefore, to tackle the problem number 2 I've look into mold for uni-material cutlery.

For problem 4 and 6 I've then look into experimental cutlery.

And for problem 1, 3 and 5 I made research on new material that can be easily through away, washed and/or sharpened.

Research one material use









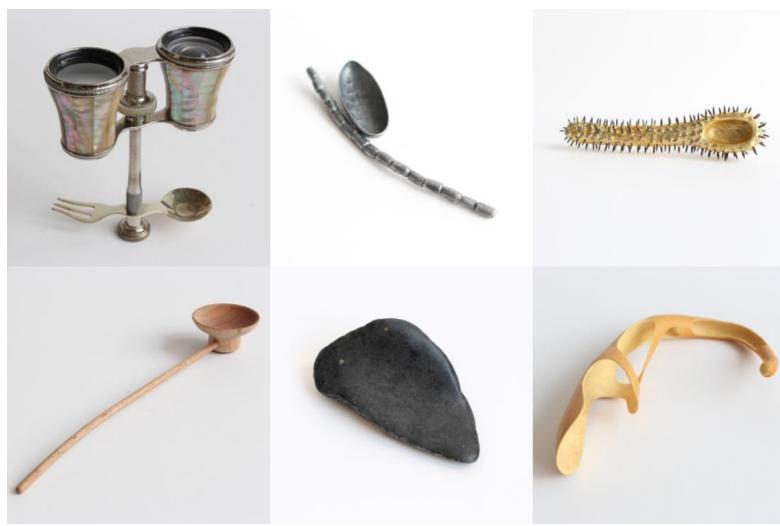




Research experimental





















Wood

Too common

Research



Metal

Too common



Stone

Too long to create





Ciment

None food safe



Glass

Not solid enough



Interesting, but difficult to reproduce



Liquid clay
Interesting



Water that can then become ice.

Interesting



Silicon that then become solid and rubber.

Not food safe



Plaster

Not food safe



Liquid latex

Not food safe



Oobleck, with is liquid but become solid at the impact, similar as quicksand

Interesting

Critical reflexion

I'm mostly looking at the esthetic, the material and how it's going to look at the end. Not enough about what's the goal/purpose of my cutlery is.

Next step

Find out other problems about cutlery, or that cutlery can solve, Ex: eating too fast
Not enjoying the food enough
Taking to big bite

Tries out of material into shapes

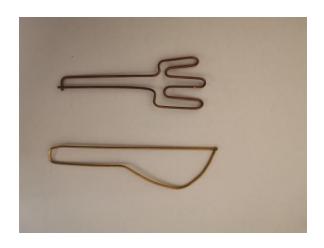














Cutlery goal/theme

Making people enjoy more they food

Making eating slower

Making eating faster

Benefit:

Eat less food

Decrease calorie intake

Improves digestion

Helps you absorb nutrient

Promote thorough during

eating

Reduced stress level

Prevent overweigh

Increase food satisfaction

Benefit:

Gaining weigh

Dying sooner

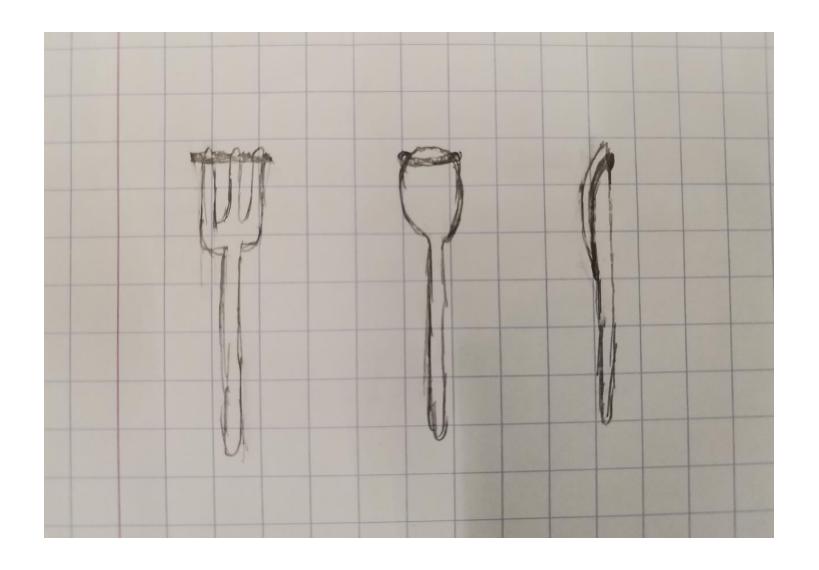
Problems:

People eat too fast,

Doesn't enjoin the meal,

Bad for themself/not healthy,

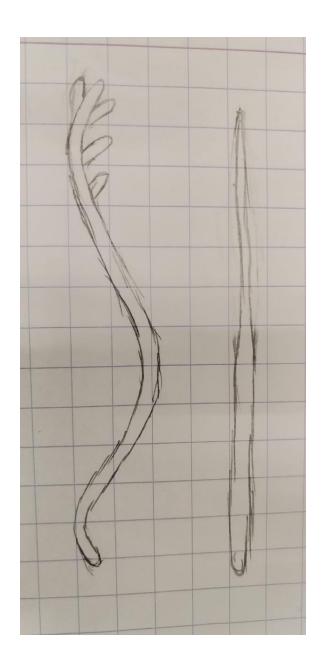
Bad for social interaction,

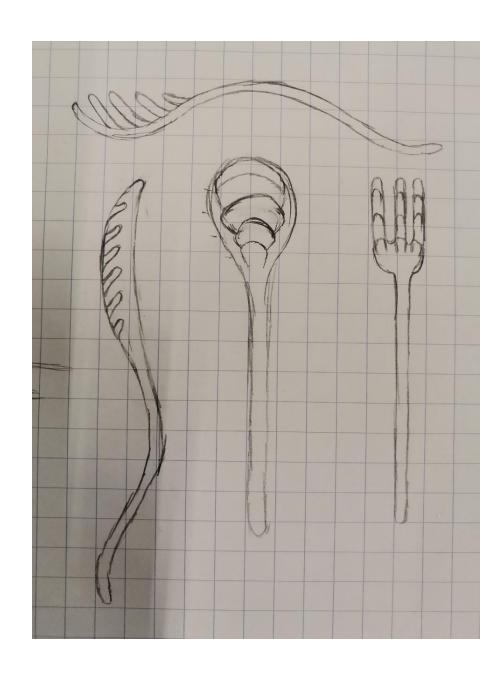


Eating less therefore smaller and less quick

Finished in ceramic

Basic cutlery but with less "ability" to eat





Slow eating

Trying in ceramic

Spacing out the food and making less accessible to slower the process of eating





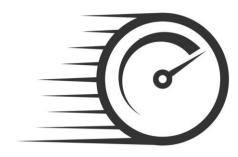
Eating fast















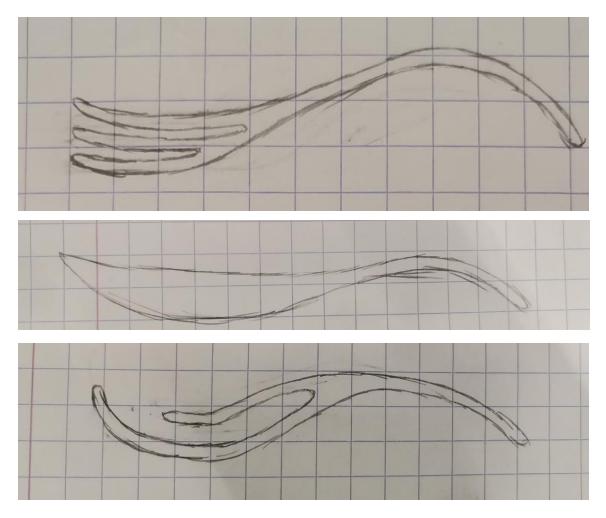


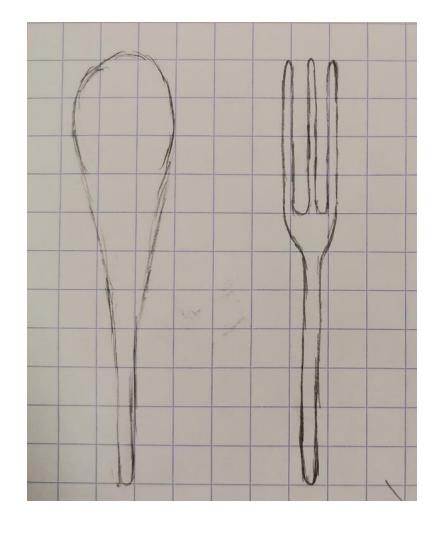


Eating fast

Making the space of the cutlery that we use to eat bigger, therefore eating even quicker and potentially disgusting

Side view Top view





Critical reflexion

Not enough style research To slow in making, find easier way Didn't put material test

Next step

Realize cutlery in Rhino Experiment with more shapes Include material test Try silicone with structure inside

Realization of cutlery with concept Making

Critical reflexion

all cutlery shapes same, develop different shapes
Didn't use material process
Didn't try out the effect
Only one try of fast eating, develop more

Next step

Include photos of prototype
Try silicone with structure inside
Try the cutlery effect
Look into detail ex handel
Look more into shapes for fast eating

Double blade interesting
Stable in hand because of the curve

Handel to small



Interesting shape

Too big for the hand Too difficult to realize the inside and to perfectly working

Good to visualize it

Too big Too simple Not enough slow eating





Interesting shapes

Print didn't work well
Spoon look too similar as a pipe
Can be even more efficient
Knife to simple



Fork very delicate
Fork make good slow eating
Knife good looking
Interesting shapes
Knife good in hand

Spoon not that handy, annoying Fork to small Fork not solid enough

Critical reflexion

all cutlery shapes same, develop different shapes Didn't use material process Specific and develop more into fast eating Shapes made interesting

Next step

Try silicone with structure inside, find silicone
Try out with food
Include new cutlery
Develop handle
Use knowledge of slow eating and include into fast eating





Good in hand Great continuation between blade and handle Slow down the process of eating

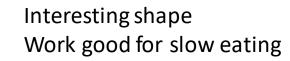
Too simple design

Work to understand the idea
Good in handle
Spoon work to slow eat

Spoon doesn't look ok
Not good balance of weigh
either in spoon or knife
Knife to simple
Annoying to eat with
sppon





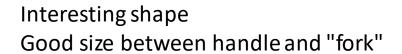


To big Balance of weigh to much in front Too fine handle

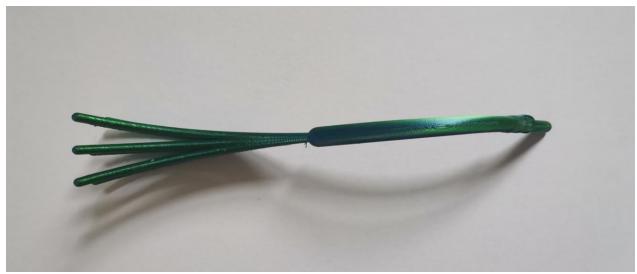








Not efficient enough for fast eating To long



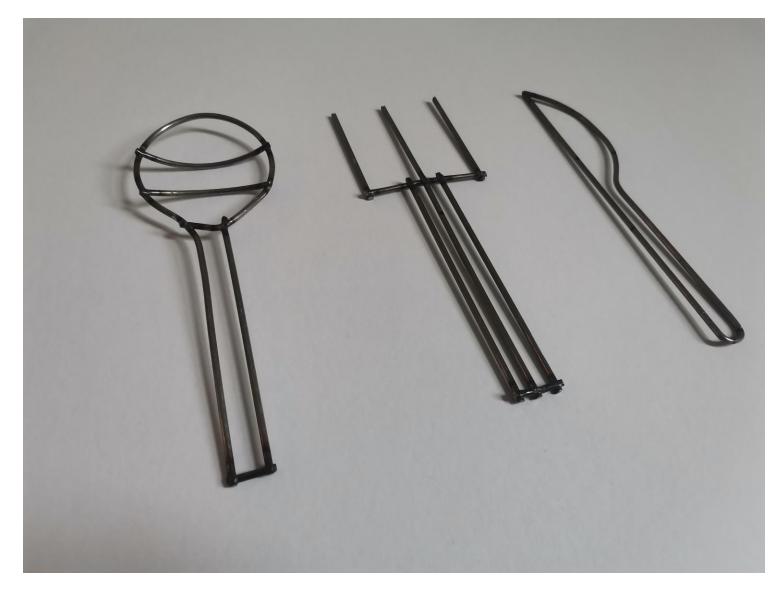


Interesting shape

Too big Front to spread Not efficient enough for slow eating







Simple/minimalist but good design Good proportion

Too strait, not enough curve Too much 2D Doesn't work except fork





All prototype

Critical reflexion

Didn't use material process, silicone Specific and develop more into fast eating Shapes made interesting

Next step

Try silicone with structure inside, find silicone
Try out with food
Reflect on all prototype and start creating final cutlery shape, into two parts, handle and top

Research into final for fast eating

Reflect on all prototype using the knowledge/discovery with slow eating and start creating final cutlery for fast eating, with is the concept

Feedback of yourself

Next step

Water knife

Show it use silicone

Eating to fast

Make it to eat even faster