

Haptics of Cooking

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Hosted by: Boey Wang

Project Information (EN)

What is "Haptic Aesthetics"

Haptics of Cooking is a series of kitchen tools designed through the experience of touch. This process is an intuitive approach to improve the independence of the visually impaired. From the perspective of sight, these tools might seem less functionable. But as they are designed with sensation-inclusive guidelines, visual perception is no longer prioritised. The monopoly of vision is questioned through its absence in the design process, emphasising that "seeing" is not only visual. It introduces a new understanding of functionality and aesthetics through the haptic sense.

How does each object work?

For measuring liquids, the two styles of glass beakers have small holes in the side. When blocked with a fingertip, the user can feel when the liquid volume reaches a specific level. The wooden cutting board considers how it is possible to keep everything that has been cut, neatly on the board. A wide groove creates a moat around the edge into which cut food can be pushed. The circular cutting board is 42cm in diameter. A gap at the base of the cutting board forms a convenient place to tuck the knife out of the way when not cutting. The knife can then be grabbed again easily without the worry of accidentally touching the blade. The stainless steel knife is short and compact, with a length of just 18cm. It is easy to hold, well balanced in weight, and allows the user to get close to the food to stay in control. Without sight, locating a hot cooking pot is dangerous by simply reaching out and touching it. To create a safer system, an alternative pot lid is created from sauna wood. It heats slowly and remains comfortable to touch. The shape is concave and also allows food to be placed onto it. By tilting the lid, the food on top can be effortlessly dropped into the pot beneath.

Projectinformatie (NL)

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effortlessly dropped into the pot beneath.

Image List

Filename	Caption	Credit
haptics-of-cooking-01-copy_1633788060.jpg	The set of Haptics of Cooking	Pierre Castignola
01_1633941036.jpg	The measuring cup with holes.	Pierre Castignola
02_1633941051.jpg	The knife with a small handle.	Pierre Castignola
03_1633941060.jpg	The cutting board with a boarder.	Pierre Castignola
04_1633941068.jpg	The pan lid is warm to touch.	

The images above are included in the ZIP under /images.