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Professor Kogle

PLDS 2191 A

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1. **Must visit: MoMA, Cooper Hewitt, or MET**
2. **Choose a design object to write about**
 - a. **Focus on its place in the museum: Why was it included in the show? What does the wall text say and further, what is the object trying to say?**
3. **Double spaced, 500 words (should be about 2 pages)**
4. **Must include selfie at the exhibit as proof that you were there**



I chose the Cooper Hewitt Design Museum to write about an exhibit. I went to The Senses: Design Beyond Vision as it was a show that was meant to be experienced on multiple levels by sight, touch, smell, sound, and taste. The section with objects that intrigued me was the tableware. It was included in exhibition because the objects have an effect on sight, touch, and taste. They had different colors, textures, and even shapes.

Some of the tableware was meant to help Alzheimer's disease because patients have "cognitive and sensory impairments which cause [them] to eat less than [they] should". The colors that are not in typical food allows for the person to distinguish the food from the dish. The designers used human psychology to enhance the experience, such as using red and yellow to stimulate appetite. These specific pieces of tableware stand out from the rest of the surrounding space in front of the user. I think that these dishes are really trying to bring awareness to the fact that there are not enough products to help patients with cognitive issues on a day to day basis. By using color theory, designers can apply methods that science cannot achieve. The manufacturers made the handle of the spoon thicker and curved in a specific shape so that it are easier to hold, a spout and suction grip bottom so water is not spilled all over the table, and easy to carry attachments on the side of the dish. However, even if it is easier to eat with, by choosing the colors that they did, the designers of the product made it so the users would be able to eat more, in a sensory capacity. Even if they could use the product very well, the visual stimulation is unique.

Some of the tableware was just meant for a sensory experience for users that do not necessarily have an impairment. The display included water and wine glasses with a creamy wash of color on the bottom to "create a playful evocation of taste". It also showed the stem of

the utensil having a “rich surface [...] [with a texture] made from casting knitting needles. This is used to “soften our tactile expectations”. Other utensils had small bumps to stimulate the tongue while eating so that the experience is more enriching and the taste more flavorful. There were also dishes that were shaped to do the same or meant for sharing and “highlighted social interaction”, which is another reason of historical importance. In totality, these pieces of tableware are meant to be both softening and comforting as well as stimulating. They convey how important the senses and sensory involvement are to the human interaction with food. Food is not only for your health and nutrition, but also as an experience. During the age of technology, society does not experience activities the same way. By sharing a dish or focusing on the texture and taste, we elevate small encounters that may seem insignificant. It is a way to bring people together — either by talking about the sensory nature or by the action itself and becoming invested in the human interaction.

I enjoyed my experience at the Cooper Hewitt, my favorite museum, because I found more objects that were products and it is interesting to learn how art can be more applicable to our daily lives. The sensory aspect is what I enjoy about an exhibit and taught me more about design as an experience.