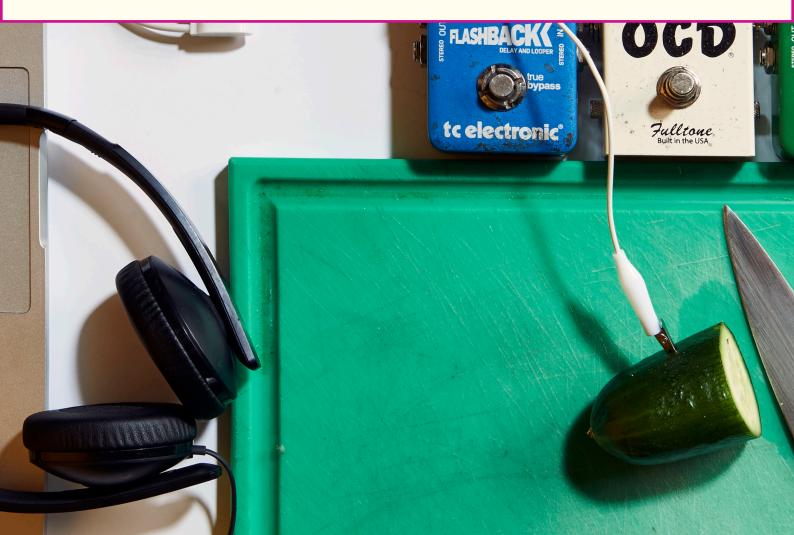


## The Composition Table



Creative Chef Studio Founder Jasper Udink Ten Cate and the studio's concept developer Cisco Schepens constantly investigate new ways of designing. This spring they went into the music studio and used sound data to design products. A cutting-edge new project arose. The Composition Table, an interactive experience in which the dinner guest becomes part of a musical composition. Creative Chef invites guests to use ceramics, sections of tablecloth, napkins and cutlery to interact with an artificial intelligence system. While exploring the possibilities of the tableware, a personalised musical composition comes to life. With the Composition Table Creative Chef redefines the typology of our eating habits. Check out more sophisticated projects at www.creativechef.co

These objects are the starting point of a state-of-the-art food experience. An experience to tickle all senses. The Composition Table is composed of a wide variety of interactive products, each with a unique sound. Through the existence of the table you are given an opportunity: to explore the sounds behind the objects, engage the AI system by scanning the tableware, and to re-view learned patterns in design + food. By adding more objects, the auditory experience changes. You are the composer of this food performance. Creative Chef adds digital content to analog products with the technical support of Dutch tech company Superp. Superp. invented the ingenious AI system behind The Composition Table. The project serves you a new way of storytelling. A musical journey and engaging method of communication with dinner guests. Music design becomes interactive product design. A new paradigm in Design Thinking; an innovative way of adding content to products. We believe that the true power of design is developing stories which will be integrated in peoples' lives. Experiencing sophisticated design enhances these stories and creates precious memories.

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The Composition Table is an entirely new approach of food, changing the eating experience from a passive consumption to an active participation in a live musical composition. We add auditory perception to physical tableware design. In product design, as in life, there is a strong tendency to follow acquired patterns. Learned behaviour is repeated ad infinitum. Creative Chef breaks through this cycle by asking what–if questions. What if... we simply don't follow the known? What if we start designing objects in a music studio instead of an art studio? Creative Chef examined the possibilities of utilising the wonderful shapes of sound vibrations for product design. Instead of sitting down and drawing, we started recording and exploring the phenomenal world of sound and vibration. We wrote our own music and captured the physical data. This data was used for the visual designs of our new tableware series from tablecloths to cutlery and napkins to glasses.