

1:1 Martí Guixé

010 Publishers - Food Facility.



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Food in art -- Exhibitions

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Food Facility.

It is the interface that is supposed to give you confidence in what you consume and not so much the product.

martí guixé interview

Dutch artist Eric Wie was the first to create a take-out food restaurant in a public space during the 1996 Kunstvlaai he created Arie Vederici, a restaurant where you could have pizza delivered.

Martí Guixé design and news

In 1994, living in Berlin, he formulated a new way to understand the culture of products. We will never give your details to anyone else without your consent. Just a few examples from the Netherlands: In 1990 the legendary Supperclub and its chef Thor Vos organized an evening where the food was ordered from take-outs, including Mac Donalds.

DESIGN TALKS

Based on digital search engines, the Food Facility was symptomatic of the change in analogue thinking and acting after the emergence of internet. The copper chair is available in a limited edition of 8. Respect Cheap Furniture The monobloc plastic chair is a phenomenon, which has already attracted and inspired many designers and artists and in fact contains many criteria of good design: it is cheap, democratic, robust, reasonable in technical production and convenient.

Martí Guixé design and news

With this system all the shops are different, yet each of them is completely genuine and authentic.

ne-x.uni.rf.gd: Martí Guixé©: Food Designing (9788875702496): Swartz, Jeffrey, Rofes, Octavi, Finessi, Beppe, Guixé©, Martí: Books

The last chair, 27kg of Copper, is designed to be a recyclable object, used by the owner in different ways throughout its lifetime. With a focus on patterns of consumption, exchange of information and the process of choice. FOOD FACILITY: Food Facility was a working prototype restaurant where the central kitchen is replaced by kitchens of existing take-out restaurants in the area.

Martí Guixé

As a consequence the designer's obligation is not just towards the design itself but to how it becomes part of systems of consumption. It sets up a new international style. The seven designers explore seven zones or functional areas of the home: homeworking, learning, care, open windows, exploring, threshold, food.

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