This week's task is...

1. Research FINISHED : (What? Who makes? Where?) → Who with a teapot?
2. Design Evaluation Criteria FINISHED
3. Design loop drawn.

PORTFOLIO:
↳ Flexible
↳ Evolution of Thought
↳ Creative Thinking

→ Internal, creative set of notes.

Jacques Cameuman's Teapot — TEA → So much work & culture about it.
↳ TRUST YOUR INSTINCT (cause if you read & read you won't stop.)

Different temps — different flavours
↳ how much caffeine / tannins
  eg. menthol leaf — simpler leaf ∴ can put it to 100°C because we are now not competing with diff. molecules etc.

CONTRAST BETWEEN BRF & LO + REPORT

→ turn one into the other VIA YOUR OBJECT.

REPORT:
↳ Deliver People what they want to see.
↳ Not flexible.

{DESIGN EV. CRITERIA} → Quantifiable Aims
↳ How well does prototype match your aims?
↳ TICK off structure. (5 points?)
→ Expression of Perfect Teapot → QUANTIFIABLE
↳ don't have to expand that much.

eg. [teapot pouring into mug] ↳ mixing of air & liquid in the spout.
eg. Temperature control.
  Hybrid nature.

PERFECTION.

Perfectness is going to cause you **PAIN**

→ TRANSPARENCY → TO SEE WHAT?
→ ACCEPTANCE / HARMONY
→ SIMPLICITY / NOT HEAVY
    ↳ LIGHTNESS.
  ↳ does milk make it more or less restrictive? Limit?   simple?
    ↳ ice cream maker doesn't let me choose Fig + Coconut because "she knows".

DEFECTS STILL THERE

{DESIGN BRIEF}
→ Definition of a Perfect Teapot.
↳ Characteristics:
  - Temp holder
  - Types of tea
  - What does it do
  - How does it do it.   - materials
↳ COST,
  RELIABILITY
  DURABILITY
  LEAD TIME - DEADLINE?

[Real-time] → There's more than materials & ideas. (Prof. Baker)
↳ There's much more to it!

[Design] → Creative process
  ↓
Practice → No rules! Long live creativity!
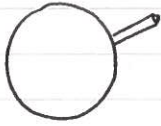ADD → a good design always looks obvious.
Manufactured.
→ Design is not about proving a point.

How to go round w. designing
(open minded) ↔ (single-minded)

most challenging part:
PRACTICALITY OF HAVING 2 SPOUTS
↳ SIMPLICITY
    ↳ IS IT RELATIVE?