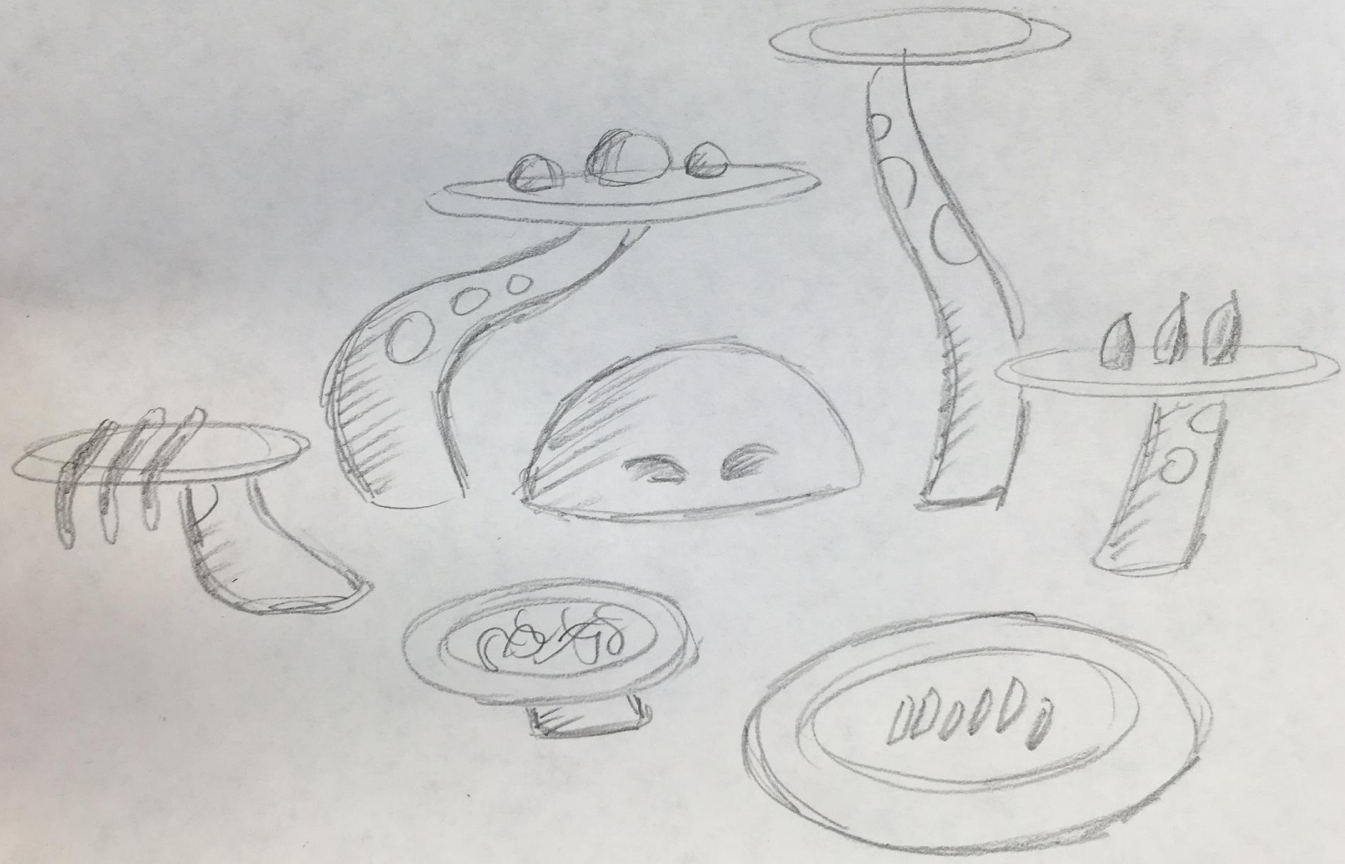

OCTO-PLATES

By
benjamin bannister (Sayaseng)

—

**A design that merges
culinary + art + technology**



—

Details

- Pieces would be designed for the intended food
- Customized pieces would take more time
- 3D printed, OR clay molded pieces



Possible Foods

We Choose one approach to grab the audience's attention right from the start: unexpected, emotional, or simple.

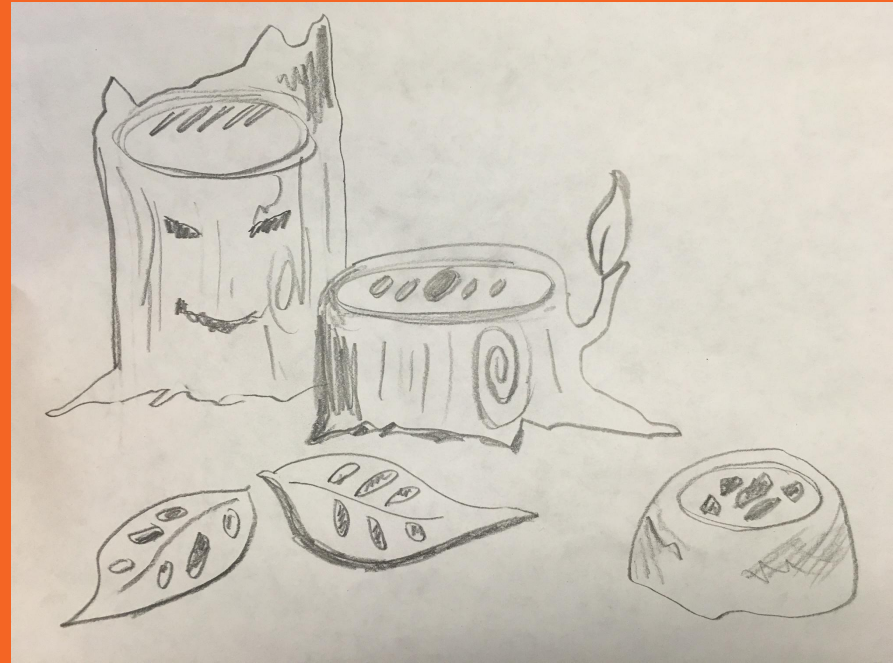
- **Fish**
Mahi mahi, salmon, tuna
- **Shellfish**
Shrimp, clams, lobster
- **Other**
Eels, non-typical seafood

—

- **Not limited to seafood.**
- **Design is adaptable:**
 - **Forest Theme**
 - **Glacial Theme**

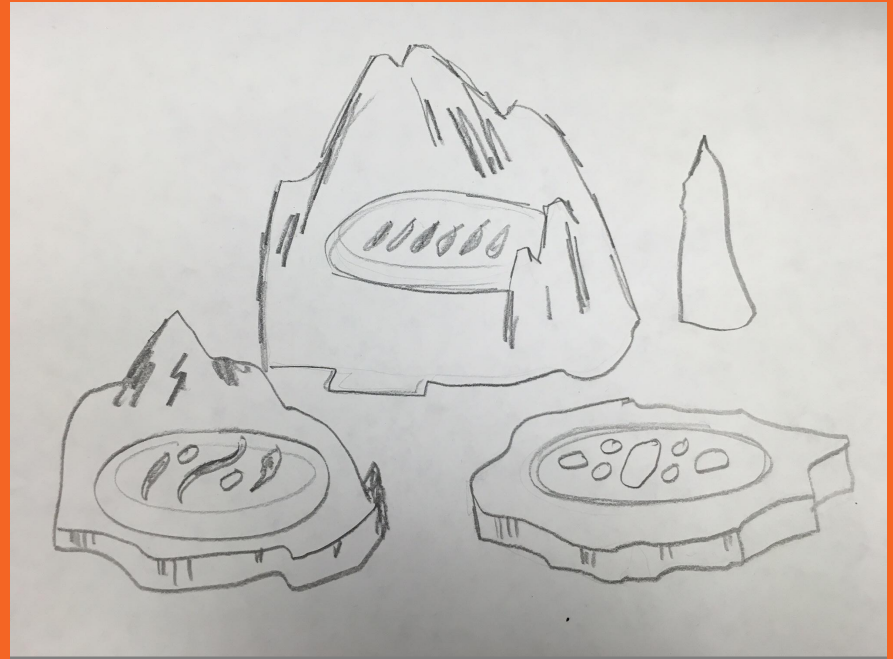
Wood Themed

- Leaf plates
- Stump plate holders
- Enhances shape with food



Glacial Theme

- Frosted look compatible with most foods
- “Food on Ice”



What the judges will say:

**Amazing
presentation,
and the food is
nice too.**

Bethany Cringle, CA

**I wanted to eat
everything.**

Jude Parker, NYC

**Interesting
merging of
ideas.**

Casey Baumer, NYC

Timeline of Production

