





# Open call

Thessaloniki Design Week
Design & Gastronomy / June 6-11, 2023



a member of World Design Weeks



### **Open call brief**

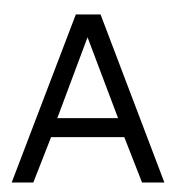
In the framework of ThessDW 2023, which showcases the relationship between design and gastronomy, and in collaboration with the Cultural Society (www.culturalsociety.gr), in the context of MATAROA AWARDS (mataroa.gr), an open invitation is extended to the global community of designers and creators, regardless of their profession or specialization, to submit their ideas. These can involve both applied and non-applied projects, however, they should address the following two thematic areas:



Smart and innovative food concepts

The deadline for submitting proposals is April 30, 2023.





# Designing the restaurant of the future

The restaurant is the prime point of reference in gastronomy as it encases the preparation and supply of food to the general public. The concept of design in a restaurant involves each and every one of its aspects, both visible and invisible such as: the selection of raw materials and the composition of the menu; the serving of the food and its disposal; the architecture of the building and the interior design choices in regard to furniture, textiles, lighting, utensils, table and dish decoration; staff uniforms as well as staff interaction with clients; the visual identity and communication strategy adopted by the restaurant management; the way a customer enjoys and indulges in a culinary experience.

The next generation of restaurant guests is tech-savvy, permanently connected to the internet and seeking high value digital experiences and services. The pandemic has changed consumer behavior and set new rules and practices for gathering, socializing, safety and hygiene. Eating habits, needs and trends are also changing, slowly and steadily at times, abruptly or rapidly at others, inevitably affecting the environment, climate, nature and its ecosystems.

How does restaurant design follow these changes and developments? How can it pay heed to the ways the members of a society and their respective needs are transforming? How does it assimilate modern technologies, innovation, automation and digital transformation? How does it contribute to the sound and sustainable management of natural resources, the reduction of the environmental footprint and the requirements for zero waste? And last but not least, what does the future hold for the restaurant business and what role does design play in all this?



### **Awards**

1<sup>st</sup> place 1.500€ 2<sup>nd</sup> place

3<sup>rd</sup> place

500€

\*It should be pointed out that proposal ideas in any field and/or type of design are welcome. Therefore, the projects submitted may involve building design, interior or exterior design, infrastructure design, object design, identity design, product design, service design, system design, applications and other solutions design, in physical or digital form.

### **Jury members**

Tasos Georgatzis Architect / Managing Director

at Urban Soul Project

Thanasis Georgiou Graphic Designer

at MATAROA

Irene Rigopoulou Professor at the Dept. of Design

Engineering of University of the Aegean

Dr. Anastasios Tellios Professor, School of Architecture,

Aristotle University of Thessaloniki

**Ismini Tornivouka** Director of Operations, Tor Hotel Group



# Smart and innovative food concepts

Food, either as an abstract concept or as a tangible substance necessary for the preservation and growth of every living organism, is intertwined through time with human existence and course of life. Strong ties exist between food and cultural elements,

identity, memory, history, social structure. It is inextricably linked to key issues, problems or challenges that are matters of concern for organized societies such as the food crisis, the imprudent exploitation of natural resources for the production and distribution of food, the loss and waste of food throughout the supply chain. Food contains symbols and messages, mobilizes the senses, creates human emotions.

In turn, the lifecycle of food is vast. It comprises many and complex stages, processes and procedures, it is directly or indirectly connected to a wide range of professional, social, economic, productive activities. The growing, harvesting, producing, processing, packaging, transporting, distributing, promoting, cooking, consuming, disposing and recycling of food are the milestones of a perpetual journey, in which the whole planet is actively involved.

In this journey revolving around food, the need for the creation of objects, products, services, solutions, systems, infrastructures, spaces, applications, is always relevant. Societies are constantly in demand to access food in a concise way characterized by functionality, ease of use, efficiency, high level of aesthetic and technical perfection, attractiveness and sustainability.

The role of design towards this direction is decisive and critical, as imaginative, inventive, original and special design methodologies, approaches and technical solutions can indeed lead to intelligent and innovative food concepts.



#### **Awards**

1.500€

2<sup>nd</sup> place

3<sup>rd</sup> place **500€** 

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### **Jury members**

**Antonis Vezyroglou** 

Founder & CEO at Vezyroglou Farm

**Thomas Douzis** 

Co-Founder & CEO at Ergon Foods

**Irene Rigopoulou** 

Professor at the Dept. of Design Engineering of University of the Aegean

**Simos Saltiel** 

Creative Director & Photographer at Red Creative



### **Proposal submission process**

#### The deadline for submitting proposals is April 30, 2023.

Proposals can only be submitted via the online application form available on the Thessaloniki Design Week website. Participants should fill in the respective sections of the form with information such as their name, surname, email address, mobile phone number and country of origin, as well as the thematic area under which the project will be submitted.

The proposal file must be uploaded separately, preferably in PDF format and should not exceed 5 MB in size. It should include the following:

- A short title and a brief description of the project (from 500 up to 1.000 words).
- Photographs, images, 2D-3D designs and/or other visual materials relevant to the project in high resolution.
- The designer's or creator's complete contact information, accompanied by a brief résumé (up to 100 words).

Optionally and if available, the proposal may include:

- Links to project-related audiovisual material (e.g. video) that is available online.
- Project dimensions.
- Project installation or display requirements.

#### **Evaluation of proposals**

All proposals submitted will be reviewed and evaluated by the juries according to the following criteria:

- Relevance to the main theme of ThessDW 2023 ("Design & Gastronomy"), as well as to the individual thematic areas ("Designing the restaurant of the future" and "Smart and innovative food concepts").
- Adequate, comprehensive and coherent presentation and documentation, conveyed through the use of appropriate and extensive written, visual, audiovisual and/or other type of material and content.
- Functionality, accessibility, efficiency, aesthetic and technical excellence, attractiveness, innovation, originality and sustainability of the project.

The results, with the three best projects and the respective award winners of each thematic section, will be announced mid-May.



### **Presentation opportunities**

#### Presentation of selected proposals.

During ThessDW 2023 (June 6-11, 2023), selected proposals will be exhibited in one of the event venues. At the same time, the possibility of implementing certain (non-applied) projects will be explored, depending on their requirements and the available resources and capabilities of the organization.

#### **Awards**

The Cultural Society (www.culturalsociety.gr) will award the three winners of each thematic section cash prizes (of €1,500, €1,000 and €500 euros respectively) at a special event held during ThessDW 2023 (June 6-11, 2023), where the creators will also have the opportunity to briefly present their proposal to the public. Media coverage for award-winning proposals Furthermore, the selected artists will be presented on the Cultural Society webpage (www.culturalsociety.gr), and both the print and the online edition of MATAROA thematic platform (www.mataroa.gr) will run a special feature on the first-place winner.

#### **Terms of participation**

Open call participations are free of charge. By submitting the proposal, the designers or creators of a project accept that all or parts of their submitted work, including information mentioned in their résumé, may be publicized in order to support Thessaloniki Design Week and serve communication and dissemination purposes.

The presence of the designer or the creator of a project is not deemed necessary, should it receive an award or be displayed during ThessDW 2023. However, in case participants wish to attend the event, all travel and accommodation expenses are to be met by them and not the event.

Should selected proposals be exhibited during ThessDW 2023, the designers or creators of the selected projects will have been contacted and informed of the exhibition type and standards prior to the exhibition.





#### **Organisation**

Organisation-Planning:

PHILARTIA





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