

Created 20 postcards to gain insight from people at work and neighbours.

the t.v. series what the ancients did for us? inspired me to look into systems the romans and egyptians used to store food.

Jamie Oliver explained this technique to store root vegetables

User Research

With the aid of design probes in the form of postcards, cameras and questionnaires, user information is collated.

Cold Kitchen

Onions and potatoes always kept out

Fridge uses too much electricity

Empty space in storage (inefficient)

Ethnography and Narration Observations

Most items in the kitchen are not made from sustainable materials

Vegetables do not last long enough

My mum told me this and explained that supermarket dates don't last long.

Product Research

Research into how to keep onions and potatoes away from sight and to keep them fresh for longer. Research into old and new methods of storing foods:

- Salting like the romans
- Clamping with soil
- Cooler boxes and bags
- tin can
- Clay Pottery
- Fruit and veg drawers/chests
- Bamboo leaves/tree leaves



Most systems reveal vegetables keep fresh longer without the use of electricity, fitting the sustainability criteria well. A design must be created that can bring these systems up-to-date to fit the modern kitchen.

Conclusions from Research and aim for my product,