

n'cole v'ndel

"Is not only about what we eat, but how we do it".
"Thinking beyond Food"

2020 / Shotfolio by Nicole Vindel

Warning: This e-mail contains private and confidential information. Any reading retention or distribution of this communication by any person other than its intended recipient needs to be consulted first.



Portrait 2019 by Ernesto Samponts.

When graduating at Elisava School of Design I got immersed in the food field with my thesis in collaboration with el Celler de Can Roca, rethinking the user experience in high cuisine. Since then it started my personal concern around the eating experience which I tackle from the design and artistic perspective towards the progression of the urgent change of paradigm it needs to happen. I have been exploring it through art performances, workshops and classes.

In 2016 I started an art collective with Gastón Lisak, Carlos J. Navarro and Daniel Armengol, called Random Happiness. A space to act and react towards today's culture using happiness as a revolutionary tool, which moved us to keep on experimenting until today.

From researching the interaction human-object I founded Liza Cocö, a personal project where I design wearable sculptures that questions fashion braking with the dichotomies of gender, jewelry, arts, and futures.

A close to knomad lifestyle allowed my work to get inspired by diverse contexts, exploring the potential of bridging the narratives of arts and cultural aspects around the world. Furthermore, it gave me the opportunity to collaborate with individuals and entities as with Michelangelo Pistoletto at the Rebirth Forum of La Habana, the Tate Exchange or Open Restaurants Jerusalem, as well as to impart classes and workshops in Elisava, Tilburg University, HIT Holon Institute of Technology among other institutions.

**“Is not
only
about
what we
eat, but
how we
do it”.**

EXHIBITIONS / AWARDS:

2019. 'Kikar Lehem' cultural diversity photography series with ARK Visual - Tel Aviv, IL
2019. 'The edible story' gastronomic experience, Open Restaurants - Jerusalem, IL
2019. 'Foodture statement spoons' exhibition at BCD Center - Barcelona, ES
2019. 'Premios de Innovación Sostenible' at BCD Center- Barcelona, ES
2019. 'Higher Resolutions' exhibition at Tate Exchange - London, UK
2019. XIII Bienal de Arte de la Habana, proyecto Farmacia - La Habana, CU
2019. 'Not Working' artwork Internet Age Media Weekend - Barcelona, ES
2018. Foro Rebirth IV by El Tercer Paraíso, Gran Teatro de la Habana - La Habana, CU
2018. 'FAT Food and Tattoo' gastronomic experience - Barcelona, ES
2018. 'DC Living Lab' residency at Supernova Fest - Antwerp, BE
2018. Artnit Campos exhibition at AN Festival - Mallorca, ES
2018. 'Naked Palermo' workshop at Brothers - Buenos Aires, ARG
2018. 'Faraway portraits' Bienal de la Luz, Espacio Cavallero - Buenos Aires, ARG
2018. 'Food and IoT' grant program by UPC and La Salle - Viladecans, ES
2018. 'Mobile Week Gallery' exhibition at DHUB Museum - Barcelona, ES
2017. 'MID Talent' residency by BCD Center - Barcelona, ES
2017. 'Mobile Week Gallery exhibition at MNAC Museum - Barcelona, ES
2016. 'Likepad' artwork at Ús Barcelona - Barcelona, ES
2016. 'De la Terra a la Lluna' exhibition at Palau Robert - Barcelona, ES
2016. 'The Influencers' Yami-Itchi, CCCB - Barcelona, ES
2016. 'Believe in your feed', Unread Messages exhibition at The Aram Gallery - London, UK
2015. 'Science and Cooking' masterclass by Joan Roca at Harvard - Massachusetts, US
2015. 'The Cooking Tour Experience' talk of Joan Roca at the WEF - Dubai DXB
2014. Jordi Amat Industrial design in wood, Award by CECOT - Barcelona, ES

EDUCATION / TALKS:

2020. 'Juemai: Objetos en diálogo' workshop with FoodCultura - Online
2020. 'Advanced principles of design' subject, - Barcelona, ES
2020. 'Design for interaction' subject, LCI Barcelona - Barcelona, ES
2020. 'Las nuevas normas del juego' talk, #8SCD by AEDI - Sevilla, ES
2020. 'Supergallery' workshop, IED - Barcelona, ES
2020. 'Killing tapas' workshop, #8SCD by AEDI - Sevilla, ES
2019. 'Tasting Colors' workshop for Color Hive and Tambur Focus Group - Tel Aviv, IL
2019. 'Broken Food Rituals' workshop at HIT - Tel Aviv, IS
2019. Creative Entrepreneurship workshop III Edition, Tilburg University - Tilburg, NL
2019. 'Food as a material' workshop at Elisava - Barcelona, ES
2019. 'The future candies' workshop with Plat Institute - Barcelona, ES
2019. WePlay talk, Festival of Digital Art, MOB - Barcelona, ES
2019. Jury of Augmented Senses MA at the IAAC - Barcelona, ES
2019. 'User Interaction' subject at LCI - Barcelona, ES
2019. 'Design for Food' subject at Elisava - Barcelona, ES
2018. Taller para niños en espacio Rayoactivo, Galeria Continua - La Habana, CU
2018. 'Totems of today' workshop at Elisava - Barcelona, ES
2018. 'Donuts of the future' workshop at IED - Barcelona, ES
2018. 'Make it emotional' Elisava Research for Airbus Europe - Barcelona, ES
2018. Creative Entrepreneurship workshop II Edition, Tilburg University - Tilburg, NL
2018. 'Naked Palermo' workshop at Brothers - Buenos Aires, ARG
2018. ProFiuers talk at FIUBCN Tour, Elisava - Barcelona, ES
2018. 'Naked las Ramblas' workshop at Elisava - Barcelona, ES
2018. 'Bench time' workshop at Brothers - Barcelona, ES
2018. IAM Pop-up Women's day talk - Barcelona, ES
2018. 'Hackers Bazaar' workshop at CIC - Barcelona, ES
2018. 'Supergallery' workshop at Brothers - Barcelona, ES
2017. 'Selfie ergo sum' talk and workshop, La Salle College - Jakarta, IND
2017. Creative Entrepreneurship workshop I Edition, Tilburg University - Tilburg, NL
2016. 'User experience for Higher Cuisine' masterclass at IED School - Barcelona, ES

'THE FAT EXPERIENCE'

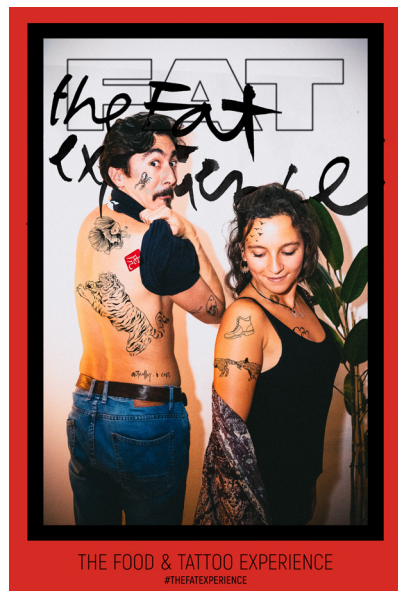
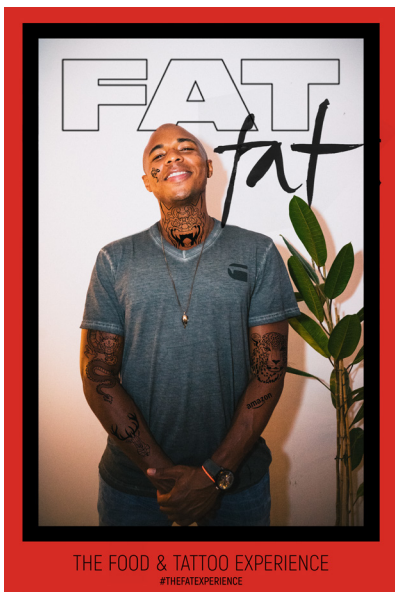
Bonding Food and Tattoo fields in an immersive dinning experience.

The bridge of two disciplines that apparently have little in common: Experimental gastronomy and the Tattoo world. The aim is to explore identity through different stages of a dinner that will gently introduce our guests into the colorful world of Tattoo.

A mistery at first, followed by unexpected events, we hosted 25 guests in an art studio in the underground Poblenou to degustate a permanent reminder of a temporary feeling. FAT is an immersive experience where food is sorrounded by chromatic sequences, interactive courses, music, storytelling and exclusive tableware designed to feed not just their guts but also their mind.

The different courses stimulated an emotional response, altering their subjectivity though senses and perceptions, imagination and asociation. From a teaser exclusive word-of-mouth invitation. Involving diners to be part in each step, drawing with edible inks, tattooing vegetable and fruits skin or getting virtually full body tattooed.





n'cole v'ndel



Multidisciplinary team composed by cheff Eduard Baviera, designer Ariadna Esteban, Tattoo specialist Sara Calavera, Photographer and Music by Joan Martinez and space host Gastón Lisak. Concept, Creative Direction and tableware was designed and produced by Nicole Vindel.

'The story of the Mahane Yehuda Market'

Hustle and bustle on the streets, a bite of Halva, the smell of authentic Zatar, loud voices selling everything from fruits and vegetables to specialty foods. Are you willing to savor the delightful story of the Mahane Yehuda Market?

A story without words to honor the civilizations that held this same territory as all together contributed to creating the collective memory that surrounds us, the inhabitants of today.

In a five-course kosher lunch, we guided guests among the historical events of the past civilizations and the gastronomic enrichment that converged in the cradle of cultures, the central area of the Market. From the Ottoman period with an oxtail dumpling in beef stock served in a Turkish teapot, through the British empire rethinking Mediterranean fish&chips, we went across time up to our optimistic perspective of futures. Bridging the narratives of gastronomy, culture, and design to transform the space into a live scenario where guests had an active role.

Our inspiration was based on the traditions that have been transferred from generation to generation. From the research of the food rituals and behavioral patterns of consuming we disclose cultural questions around migrations, ecology, and futures.

n'cole v'ndel



The event was held into Open Restaurants Jerusalem 2019 at the Atelier of Tali Friedman. Concept Design and Creative Direction by Nicole Vindel. Culinary direction by Tali Friedman. Photography by Ricky Rachman. Styling by Vanity Shaul.



An 'Edible poem' to conclude with a collective awakening ritual. A moment of reflection. A planet driven approach. When promising to empathize with humanity and nature, guests were able to enjoy our fresh and sweet culinary interpretation of tomorrow.

'TASTING Colors'

How do we eat an 'Unfair choice'? What's the taste of the 'Future of Food'? How does 'Human Data' look like? Exploring senses as a tool to define intangible values.





Produced by Unicas Productions
for Color Hive in Tel Aviv, 2019.
Creative Direction and Design by
Nicole Vindel with the support on
dinamizing of Random Happiness.
Photography coverage by Noa
Magger.



The session started braking the standards of perception, leading our guests to be aware of the potential of smell with our memories, the soundless effect in our bodies and the multicultural bias over intangible concepts.

Ten attendees from all over the world were representing the leader color corporations in their annual gathering to identify and define the color trends of 2021 for interiors. Before starting this experience we had the honor to inspire them in a bespoke journey that will boost their relationship with food.

A science-based exploration of our perceptions, associations, and memories that changed the approach to visual stimuli in the first experimental stage. It was followed by a visit to the Suck HaKarmel, the starting point of their creative challenge. In the streets of the Suck, they got to see, touch and smell the ingredients and materials that afterward will transform into an edible value.

The experience concludes with a special meal designed for this occasion provided by a local chef. The meal was composed of five tonality courses designed to be eaten without further tools than our hands for a clearer sensitivity.

'FUTURE CANDIES'

A hands on workshop exploring Sci-Fi gastronomy.

What makes a candy to be candy? What is the essence of it? What is its shape? Do they have functionality?



This workshop is a “From idea to reality” workshop that aims to research different ways to explore the concept of candy and how it can be rethought for the near future.

The session headed together with Plat Institute, is divided in three sections: An introduction of study cases and references of the most cutting edge food technologies to shift towards the “Everything-is-possible” mindset. Followed by the challenge of providing a sweet small taste that will solve the future desires where students were divided by teams to conceive and define future candy. We conclude with the ‘make it real’ stage, where each team ended up cooking their proposal (and degustating them).

Through ingredients and morphology, they will cook a prototype that follows a sensory and cognitive interaction design.

The goal of this workshop is to understand all the processes that are behind product development. To consider a future context where constraints and requirements will be different as well as use our hands to create using food as a tool of visualization.

The workshop was imparted with my students of 'Food Design' subject into Study Abroad 2019 program, at Elisava School of Design and Engineering. The content and facilitation of the workshop has been co-design together with Plat, Institute of Advanced Gastronomy.

'CALID: LIVING SURFACES'

Smart tableware designed for "El Celler de Can Roca" introducing advanced materials to the high cuisine eating experience.





The project was made for El Celler de Can Roca Michelin star Restaurant and have been featured in Harvard 'Cooking and Science' program, the World Economic Forum of Dubai and exhibited in Palau Robert, and at the Re-birth Forum of La Habana by Michaelangelo Pistoletto among others.

Intelligent tableware kit created to foster the guest experience when eating.

Càlid bowl is a thermo-active materials based basin that opens when pouring warm soup inside, recreating the effect of blooming flowers in spring. The unexpected reaction of an inert container makes this element alive in front of the guest empowering the surprise effect and cognitive capacity of the guests.

Càlid borns from a research around 'The Experience of Eating in Higher Cuisine' as my final degree thesis and evolved in the next year into with the Roca Lab.



Part of 'De la Terra a la Lluna' exhibition at Palau Robert, Barcelona 2016 -2017.





'PLEASURE: THE FUTURE OF FOOD'

"In a fair and perfect world, the earth's resources have been distributed equitably. Each person receives the nutritional intake needed for each day. The state provides and feeds us by three single-dose capsules that replace our three daily meals; personalized and created specifically from algorithms based on data generated through our social interactions. A rational world that embraces the pragmatism of food, reducing the pleasure of eating to a luxury, accessible to only a few. And you can be one of them. "Anhedonia-E" system recreates the real sensation of eating, personalized for each individual, by stimulating your nervous system. Feel the food between your teeth, smell it, or enjoy its aromas through its special devices. One step forward Full VR. Back to reality."

The artwork is conceptualized in base on a research of pleasure neurology and human body response to pleasures.

Conceptual artwork conceiving a new paradigm of gastronomy in 2050. Designing systems beyond solutions.

The project was selected to be exhibited inside the Mobile Week Gallery 2018, where we expose our thoughts around the "Future of tomorrow". After that, it has been exhibited into the Re-Birth Forum of La Habana 2018.

n'cole v'ndel

nicole@random-happiness.com
+34 680254353
www.nicolevindel.com

2020 / Shotfolio by Nicole Vindel

Warning: This e-mail contains private and confidential information. Any reading retention or distribution of this communication by any person other than its intended recipient needs to be consulted first.