



The Kitchen and beyond, Towards social cooking

Cooking has been one of the most important activities of mankind throughout history. The Early Humans already gathered around the campfire to prepare and cook ingredients together. This campfire evolved to the kitchen area as we know it today. In the last century, since the introduction of the Frankfurter Kitchen by Margarete Schütte-Lihotzky in 1926, this area has been focused on efficiency. This value supported general wealth and is still visible in our current kitchen.

But what does the kitchen of 2040 look like? We need to reflect if the value of efficiency from 1926 still aligns with our current desires.

Looking back to the campfire, cooking was a moment of being together and interact on a social level. Since in 2040 we still live in an ever-busy lifestyle, this social interaction with friends and near ones is more important than ever. Therefore it would be desirable to change the key value of efficiency, to a focus on social interaction.

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Integrated Product Design

Mesa: a flexible cooking device to improve the social interaction

Mesa, a flexible kitchen device, enables the cook to move with the social interaction instead of being isolated in a separate room.

By unfolding, Mesa creates an inviting environment for other people to join the cooking journey. With the round shape people will always be faced to each other while talking, strengthening the quality of the conversation.

All stages of the cooking process are considered. Preparing ingredients, cooking on induction technology, fume extraction and fresh water supply are all implemented and within hand reach.

With Mesa, the meaning of cooking gains a new dimension. Towards 2040, people will be able to make most out of their time together.

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Cooking together

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