Spoon complexity map

history of food

17.000 BC
- water
- ice
- salt
- oysters
- mussels
- scallops
- molluscs
- insects
- fish
- crustacean
- mushrooms
- greens
- bear
- venison
- horsemeat
- eggs
- marrow bones
- rice
- millet
- emmer grain
- einkorn grain

10.000 BC
- almonds
- cherries
- wheat
- bison

7000 BC
- wine
- beer
- pigs
- goats
- sheep
- pistachios
- black walnuts
- cattle domestication
- apples
- spelled
- maize
- tortillas
- dates

5000 BC
- chickpeas
- honey
- arugula
- chicory
- lettuce
- ginger
- garlic
- leek
- cucumber
- squash
- chili peppers
- avocado
- potatoes
- milk
- yogurt
- sour cream
- grapes
- watermelons
- oranges
- citrons
- pomegranates

3000 BC
- popcorn
- chicken domestication
- cotton
- palm oil
- barley
- manioc
- peas
- carrots
- onions
- garlic
- apricot
- spices
- tea
- olive oil
- mustard
- dill
- saffron
- mustard
- pasta
- noodles
- radishes
- peaches
- liconce
- ham
- sesame seeds
- chocolate
- vanilla
- horseradish
- sugar
- pickles
- mangoes
- oats
- bean sprouts

1000 BC
- pears
- tomatoes
- cinnamon
- pastries
- appetizers
- vinegar
- pepperoms
- chestnut
- horehound
- lobster
- crab
- shrimp
- truffles
- dill
- blueberries
- raspberries
- kale

0
- lemons
- pretzels

1000
- coffee
- cod
- nutmeg
- corned beef
- cider
- lychees
- seitan
- coconuts
- Japanese sushi
- Japanese sashimi
- pork beans
- pineapples
- marmalade
- pecans
- papayas
- cauliflower
- turkeys
- cashews
- tempura
- Texas Longhorns
- skim milk

1562
- yams
- sweet potatoes
- pralines
- coffee cake
- ice cream
- maple sugar
- cranberries
- rum
- grapefruit
- broccoli

1700
- root beer
- tapioca
- lemon
- ketchup
- nougat
- casseroles
- commercial foods
- commercial gelatine
- mayonnaise
- egg nog
- soda water
- lollipops

1867
- mandarin oranges
- ice cream cones
- corn syrup
- toffee
- butterscotch
- cocoa
- soft drinks
- iodized salt
- canned milk
- vanilla extract
- marshmallows
- potato chips
- condensed milk
- breakfast cereal
- synthetic baby food
- Tabasco sauce
- Philadelphia cream cheese
- Heinz Ketchup
- blood oranges

1900
- passion fruit
- powdered eggs
- milkshakes
- Dr. Pepper
- Coca Cola
- peanut butter
- teabags
- JelO
- Campbell's tomato soup
- cotton candy
- jelly beans
- candy corn

1948
- ice cream sandwiches
- canned tuna
- kiwi
- orange juice
- fortune cookies
- wonder bread
- popsicles
- frozen foods
- Tang drink mix
- M&M's
- Nutella
- frozen french fries
- seedless watermelon
- instant pudding
- capuccino
- smoothies
- frozen pizza
- diet soda
- TV dinner

2000
- instant ramen
- instant mashed potatoes
- buffalo wings
- Slurpees
- snack packs
- space food
- seedless grapes
- generic foods
- chicken nuggets
- Red Bull energy drink
- Omega 3 eggs
- tear-free onions
- cronuts
- cultured beef
- 3d printed food

history of disposable cutlery
- first edible cutlery made from sugar paste
- first tin can
- first disposable paper plate
- first disposable bamboo chopsticks
- first disposable paper cup
- single-use plates and bowls
- single-use wooden cutlery
- paper food wraps
- plastic and polystyrene foam cutlery
- plastic drinking straw
- McDonald's take away cutlery
- new materials for industrial manufactured single-use items:
  - bioplastic
  - wood
  - mycelium
- Stainless Straw
- Glass Straw
- grain-based edible cutlery
- cookie cup
  - reuse to-go cutlery
- 84/82/EG - 03.07.2021 law comes into force

logistic and production
- the detailed organization and implementation of a complex operation
- the action of making or manufacturing from components or raw materials, or the process of being so manufactured

agriculture
defines the science or practice of farming, including cultivation of the soil for the growing of crops and the rearing of animals to provide food, wool, and other products

food industries
are a series of industrial activities directed at the production, distribution, processing, conversion, preparation, preservation, transport, certification, and packaging of foodstuffs

oil industry
encompasses the global processes of exploration, production, refining, transportation, and marketing of petroleum products. The highest-volume products in the industry are heating oil and gasoline

packaging industry
deals with the production of packaging

service industry
is a business that does work for a customer and occasionally provides goods but is not involved in manufacturing

economy
is the state of a country or region in terms of the production and consumption of goods and services and the supply of money

lobbyism
refers to the attempt to influence members of parliament by interest groups

society
is the entirety of people who live together under certain political, economic, and social conditions

communication
is the imparting or exchanging of information by speaking, writing, or using some other medium

language
is the principal method of human communication, consisting of words used in a structured and conventional way and conveyed by speech, writing, or gesture

politics
are the activities associated with the governance of a country or area, especially the debate between parties having power

social
defines relating to the regulated coexistence of people in the state and society; relating to the human community, belonging to it

everyday life
is securing basic needs and maintaining the functions of (survival) life

law
is the system of rules which a particular country or community recognizes as regulating the actions of its members and which it may enforce by the imposition of penalties

nutrition strategies and programs
contain the basic demands, goals, and values of nutrition policy
- Extraction of the food raw materials
- Observation and design of production
- Processing
- Distribution and consumption
- Promotion of healthy nutrition

activism
is the policy or action of using vigorous campaigning to bring about political or social change

socialization
- Routines and habits
- Development of "everyday competence"

structure
which is intended to describe the classificatory order of human societies according to their social characteristics, especially their social stratification

fridays for future
is a global social movement, starting from pupils and students who campaign for the most comprehensive, fast, and efficient climate protection measures possible

the makers's bill of rights
DIY community manifesto against product obsolescence

EU - Packaging and packaging waste directive (94/62/EG)
is a law which exists since 2019 and prohibits the use of disposable plastics that will come into force starting 03.07.2021

EPR (Extended Producer Responsibility)
is a strategy to add all environmental costs associated with a product throughout its life cycle to the market price of that product

public health nutrition
- Nutrition programs
- Prevention programs

Nutri score
provides guidance in the purchase of food and thereby raising awareness regarding a balanced diet for societal health

history
describes political, cultural, and social development, the development process of a certain geographical, cultural, or similar area

nutrients
are substance used by an organism to survive, grow, and reproduce

comminution and digestion
serves to enzymatically break down the ingested food to enable the absorption of the nutrients it contains

ingestion
is the physiological process of absorption of food through the mouth and pharynx into the gastrointestinal tract

macronutrients
are those nutrients from which the body obtains energy. Carbohydrates, proteins, and fats are among them

glucostatic theory
assumes that the concentration of glucose in the blood or glucose utilization by neurons in the blood and that a lack of glucose leads to the feeling of hunger

behavioral control
refers to physiological processes that are controlled primarily on hormonal regulatory circuits that take place between the digestive system and the central nervous system

fat
consists of glycerin molecules with three fatty acids attached. Fatty acid molecules contain a -COOH group attached to unbranched hydrocarbon chains of varying length, either saturated (saturated fatty acids) or by both double and single bonds (unsaturated fatty acids). Fats are needed for the construction and maintenance of cell membranes, to maintain a stable body temperature, and to sustain the health of skin and hair. Because the body cannot manufacture certain fatty acids (termed essential fatty acids), they must be obtained through one's diet

carbohydrates
are compounds made up of types of sugar. Carbohydrates are classified according to their number of sugar units: monosaccharides (such as glucose and fructose), disaccharides (such as sucrose and lactose), oligosaccharides, and polysaccharides (such as starch, glycogen, and cellulose)
- not an essential food component
- most important as a source of energy - especially from plants rich in dietary fiber

proteins
are organic compounds that consist of amino acids joined by peptide bonds. Since the body cannot manufacture some of the amino acids termed essential amino acids, they must be supply them. Through digestion, proteins are broken down by processes back into free amino acids

ethanol (drinking alcohol)
is chemically a macronutrient because it contains calories, even though it is not a basic component of nutrition. Considerable amounts of energy are absorbed through alcohol

thermostatic theory
according to this theory, a reduced generation of heat in the body leads to hunger

ravenous hunger and appetite

hunger
is the physiological desire for food intake
- Part of the drive control of humans

thirst
Correlation of hunger in the area of fluid intake

classes
- saturation
- double bond
- chain length

essential fatty acids are involved in the transport of nutrients and metabolic products

dietary fiber
largely indigestible food components
- mainly of vegetable origin
- support digestion of nutrients

micronutrients
are essential substances that humans must take in with food, but which have no energetic value for the organism. These are primarily vitamins and minerals. Minerals or mineral substances are in turn subdivided into trace and bulk elements

culture
is an umbrella term that encompasses the social behavior and norms found in human societies, as well as the knowledge, beliefs, arts, laws, customs, capabilities, and habits of the individuals in these groups

human
relating to or characteristics of humankind

decision making

stimuli
stimulus perception via:
- touch
- taste
- smell
- hearing
- sight

perception
refers to the acquisition of information and processing of stimuli
- exteroception
- interoception

cognitive processes
are based on physical events in the nervous system and brain, where information is physically transmitted
- thinking
- learning
- memory
- attention
- language
- reason and intellect
- etc.

decision
diagnosis, goal setting, problem definition, information processing
- Intuition
- Emotion
- etc.

dietary minerals

vitamins

water
the body needs water mainly due to losses through respiration, metabolic processes, cooling through evaporation via the skin

bulk elements
- calcium
- chlorine
- magnesium
- sodium
- potassium
- Phosphorus

fat soluble
- Vitamin A
- Vitamin D
- Vitamin E
- Vitamin K

trace elements
- iron
- Zinc
- Copper
- Manganese
- Iodine
- Selenium
- Cobalt

water soluble - non storable
- Vitamin B
- Vitamin C

value creation

increase in value

new

recycling

reuse
Second/hand/Deposit system

personal value

loss of value

raw material extraction
defines the creation, collection, or extraction of raw material for the production of goods and services, especially directly from the natural environment. This includes all activities such as harvesting, mining, lumbering, fishing, etc.

preprodcution/ production
is the action of making or manufacturing from components or raw materials or the process of being so manufactured

distribution
is the preparation and implementation of operational work and measures to ensure that the manufactured products (or services) reach the relevant market

usage
refers to the action of using something or the fact of being used

waste disposal
is the collection, processing, and recycling or deposition of the waste materials of human society

renewable raw materials
are (nearly) inexhaustible natural resources, the supply of which can be restored in a short period

non-renewable raw materials
are materials for which the rate of their consumption exceeds the rate of their regeneration

preproduction
is the process, transforming raw material into materials with specific applications - further processing necessary

production
is the process by which products for the user are created from a material

sale
the exchange of a commodity for money; the action of selling something

products
are articles or substances that are manufactured or refined for sale

disposal methods
- recycling
- waste compaction
- composting
- incineration
- landfill
- disposal in ocean and sea
- plasma gasification

wood
- hardwood
- softwood
- tropical wood
- etc.

wood-like materials
- bamboo
- thatch
- straw

salts
- potash
- phosphates
- rock salt

natural fibers
- cotton
- wool (animal, origin)
- silk (animal origin)
- flax fiber
- industrial hemp
- jute
- abaca
- coconut fiber
- copra
- sisal
- kenaf
- bamboo and wood fibers

vegetable oils
- rapeseed oil
- palm oil
- soybean oil
- sunflower oil
- linseed oil
- coconut oil
- etc.

sugar and starch
- sugar cane
- sugar beet
- cereal crop - wheat, corn, rice, etc.
- field crop - cassava, potato

organic raw materials fossil raw materials - fossil fuels
- coal
- crude oil
- natural gas

rocks and sediments
- clay
- sand
- gravel
- graphite
- asbestos
- diamond

metallic raw materials
- iron
- aluminum
- steel
- gold
- silver
- platinum
- palladium
- copper
- tin
- uranium
- etc.

chemical and pharmacological precursors
- natural rubber - caoutchouc
- resins
- waxes
- tannins - tanning agents
- various dyes
- tobacco
- hops
- cannabis
- coca
- opium - poppies

raw materials of animal origin
- tyrian purple (hist.)
- carmine (hist.)
- ivory (hist.)
- leather
- fish leather (hist.)
- skins
- beeswax
- horn
- hooves (hist.)
- ambergris or grey amber (hist.)
- spermaceti (hist.)
- tran - fish oils
- glycerin
- animal fats and oils
- animal wax
- animal fibers - cf. natural fibers
- manure and dung - fertilizer
- Chinese chibin shell as children
- blood and blood products - human origin)

product
an article or substance that is manufactured or refined for sale

wood processing
- machining processes (drilling, turning, milling, etc.)
- non-machining (steam bending, etc.)
- joining (gluing, etc.)

procedure
means established or official ways of doing something; a regulated process that can be broken down into process steps is traceable and repeatable

metalworking
- machining processes (drilling, turning, milling, etc.)
- non-machining (bending, casting, hammering, etc.)
- joining (welding, soldering, bonding, etc.)

plastics processing
primary forming process
- continuous processes (extrusion, calendering, blow molding)
- discontinuous processes (injection molding, casting, blow molding, etc.)
- forming processes (hot forming, welding, bonding, etc.)
- Joining (welding, bonding, riveting, etc.)
- Finishing (glass bead blasting, embossing, lacquering, etc.)

wholesale
is the business of selling goods in large quantities and at low prices, typically to be sold on by retailers at a profit

retail
trade is defined as companies that procure goods from various manufacturers, combine them into a product range and sell them to non-commercial customers, i.e. consumers or end-users

mail order
is a type of retailing in which products are offered at least by Internet, historically and occasionally still today by product catalog, brochure, Internet, television advertising or sales representative

commodity
is a raw material or primary agricultural product that can be bought and sold, such as copper or coffee

consumer goods
are goods bought and used by consumers, rather than by manufacturers for producing other goods

service
means a system supplying a public need such as transport, communications, or utilities such as electricity and water

natural foods
e.g. unprocessed and natural products

processed food
refers to a food item that has had a series of mechanical or chemical operations performed on it to change or preserve it

food culture
refers to the practices, attitudes, and beliefs as well as the institutions and institutions surrounding the production, distribution, and consumption of food

rituals
refer to a religious or solemn ceremony consisting of a series of actions performed according to a prescribed order.

ceremonies
means the accumulation of rituals

table manners
refer to behaviour that is conventionally required while eating at table
- clean hands and face
- wait until everyone is served before eating
- chew with your mouth closed
- avoid stuffing your mouth
- use utensils and napkins
- etc.

heuristics and cognitive bias
are fast ways of thinking in order to reach a decision quickly
- Anchor heuristic
- Representativeness heuristic
- Availability heuristic
- Recognition heuristic
- attribution error
- Illusory correlation
- etc.

psychological variables
influence food choice and vice versa
- pleasure / palatability
- identity - e.g. body images
- stress
- impulse

Food groups
can be classified according to the point of view, purpose and classification, according to ingredients, origin, processing, the occasion of consumption, and need for cooling

food of animal origin
- eggs
- meat and sausages
- dairy products
- fish
- honey

food of plant origin
- vegetables, potatoes, legumes
- fruit
- bread and bakery products
- cereal products
- vegetable edible oils and fats
- confectionery
- spices
- salty pastries and "snacks

drinks
- alcoholic
- non-alcoholic

mushrooms

other
- salt
- further processed food
- convenience food

at home
within your own four walls

out and about
on the move

room pattern
- mobility
- setting

social pattern
define an immediate social environment

household
- family
- Community forms

community
refers to a group of people who, through shared views or the like, are interconnected
- kinship
- friends
- associations
- municipalities
- religious groups
- neighbors, colleagues, acquaintances
- digital acquaintances

time pattern (time budget)
describes the sequence of events, thus has a definite, irreversible direction

objective time
refers to the time that is an objective, determinable order in which durations are measured and an absolute presence is indifferent
- system of units
- second, minute, hour, day, week, month year, etc.
- time zones
- Phylogenesis

Development of the totality of all living beings
- ontogeny

Development of the individual

chronobiology
is a field of biology that examines timing processes, including periodic (cyclic) phenomena in living organisms, such as their adaptation to solar and lunar related rhythms. These cycles are known as biological rhythms
- internal clock
- biological rhythm
- day-night cycle

subjective time
means the subjective perception of time concerning the passing of objective time from
- time consciousness
- sense of time
- having (no) time
- time (does not) pass
- taking (no) time
- killing time
- to give someone time
- Gaming/losing time

financial pattern
- socio-economic status
- income

dishes and meals
- single, independent kitchen product
- Combinations of different unmixed ingredients

cuisines
are specific sets of cooking traditions and practices, often associated with a specific culture or region. Each cuisine involves food preparation in a particular style, of food and drink of particular types, to produce individually consumed items or distinct meals
- Fusion cuisine
- Haute cuisine
- Nouvelle cuisine
- Vegan cuisine
- Vegetarian cuisine

kitchen
- space for cooking, baking, preparing food
- room of communication

gastronomy
- vending machines
- bars and entertainment venues
- brasserie and bistro
- buffet
- café
- cafeteria
- caterer
- deli
- diner
- discotheques and clubs
- drive-in
- drive-through
- ice cream parlors
- snack bars
- coffee house
- canteens
- market stalls
- pubs
- restaurants
- street food stands and trucks
- service station and gas stations
- Tonkatsle - kiosk
- take-out

living environment and infrastructure
- childcare centers
- schools
- educational institutions
- workplaces
- canteens
- markets and grocery stores
- food services
- e.g. gastronomy - agricultural technology
- food technology
- trade and transport

dining room
a room in a building in which meals are eaten

table setting
- equipment
- arrangement
- etc.

procedure
means an established or official way of doing something; a regulated process that can be broken down into process steps, is traceable and repeatable

techniques
- acidulate
- al dente
- amandine
- au gratin
- au jus
- au lait
- baghaar
- bain-marie
- bake
- barbecue
- barbecue
- baste
- blanch
- boil
- braise
- brine
- broast
- brown
- caramelize
- chiffonade
- chopping
- confit
- cream
- curdle
- cure
- deep fry
- deglaze
- degrease
- dough sheeting
- dredge
- dry roast
- dry
- dum pukht
- egg wash
- emulsify
- en papillote
- en vessie
- engastrate
- ferment
- fillet
- flambé
- foam
- fondue
- frost
- fry
- garnish
- gentle fry
- glaze
- gratin
- grill
- homogenize
- huff paste
- indirect grilling
- infuse
- jugging
- juicing
- julienne
- larding
- low temperature cooking
- maceration
- marination
- microwave
- mince
- nappage
- nixtamalization
- pan fry
- parbaking
- parboiling
- paste
- pasteurize
- flash pasteurize
- pickle
- poaching
- pre-ferment
- proofing
- pulling
- purée
- reconstitute
- render
- ricing
- rillettes
- roast
- sauté
- searing
- season
- separate
- shallow fry
- shrivelling
- shuck
- simmer
- skim
- slow cook
- smoke
- smother
- souring
- spherical
- spherification
- steam
- steep
- stew
- stir fry
- stuff
- sugar panning
- sweating
- temper
- tenderizing
- thicken
- turbo cooking
- velveting
- whip
- zest

tableware
- serveware
- dinnerware
- silverware
- drinkware

furniture
relates to items with which a room is equipped so that it can be used and inhabited, used for sitting, lying down, storing clothes and laundry, etc.

tools and instruments
are objects shaped for specific purposes, with the help of which something is worked or manufactured by hand

food containers and transport containers
- foils
- cartons
- menu boxes
- thermal or insulating boxes
- transport boxes
- bags
- envelopes and wrappings

decoration
ornamentation, artistic decoration of a room or building (for a specific occasion)

accessories
- napkins
- place cards
- tablecloths
- etc.

religion
is a particular faith established by doctrine and statutes and its confession (usually accepted by a larger community)

values
in common parlance, they refer to properties or qualities considered desirable or morally good, which are attributed to objects, ideas, practical or moral ideals, facts, patterns of action, character traits, or even goods

taste
is broadly defined as a complex sensory impression during food intake, which arises from the multimodal interaction of the senses of smell and taste as well as touch, temperature, and pain.
- Shaped by primary socialization

knowledge
is a familiarity, awareness, or understanding of someone or something, such as facts (descriptive knowledge), skills (procedural knowledge), or acquaintance (relational knowledge). By most accounts, knowledge can be acquired in many different ways and from many sources, including but not limited to perception, reason, memory, testimony, scientific inquiry, education, and practice

identity
is defined as the totality of one's self-construal, in which how one construes oneself in the present expresses the continuity between how one construes oneself in the past and how one construes oneself in the present "to be in the future"; this allows for definitions of aspects of identity, such as: "One's ethnic identity is defined as that part of the totality of one's self-construal made up of those dimensions that express the continuity between one's construal of past ancestry and future life aspirations with ethnicity"

experience
refers to the knowledge and behavior acquired through perception and learning or, in the sense of "life experience", the totality of all experiences a person has ever had, including how they are processed

preference
is a particular interest in something, or a special inclination

social change
involves alteration of the social order of a society. It may include changes in social institutions, social behaviours or social relations

types
- Breakfast
- Lunch
- Dinner
- etc.

courses
- hors d'oeuvre or appetizer
- main course, entree, main course
- salad course
- cheese selection
- Dessert

diets
- Veganism
- Ovovegetarianism
- Lacto-vegetarianism
- Lacto vegetarianism
- Pudding vegetarianism
- Freegarism
- Fruitarianism
- Pescetarianism
- Raw food
- Flexitarianism
- Omnivore
- Carnism
- kalitgenic
- clean eating
- slow food (movement)

special forms
- lactose-free
- dairy-free
- gluten-free
- histamine-free
- fructose-free

list of cuisines
- Aino
- Albanian
- Argentine
- Andhra
- American
- Anglo Indian
- Arab
- Armenian
- Assyrian
- Awadhi
- Azerbaijani
- Balochi
- Bashkir
- Belarusian
- Bangladeshi
- Bengali
- Berber
- Brazilian
- British
- Buddhist
- Bulgarian
- Cajun
- Cantonese
- Caribbean
- Chechen
- Chinese
- Chinese Islamic
- Circassian
- Crimean Tatar
- Cypriot
- Czech
- Danish
- Egyptian
- English
- Ethiopian
- Eritrean
- Estonian
- French
- Filipino
- Georgian
- German
- Goan
- Goan catholic
- Greek
- Gujarati
- Hyderabad Indian
- Indian Chinese
- Indian Singaporean
- Indonesian
- Inuit
- Iranian
- Italian American
- Italian
- Jamaican
- Japanese
- Jewish
- Karnataka
- Kazakh
- Kerala
- Korean
- Kashmiri
- Ladian
- Lebanese
- Latvian
- Lithuanian
- Louisiana Creole
- Maharashtrian
- Mangalorean
- Malay
- Malaysian Chinese
- Malaysian Indian
- Mauritian Indian
- Mennonite
- Mexican
- Mordovian
- Mughal
- Native American
- Nepalese
- New Mexican
- Odia
- Oromo
- Pashtun
- Polish
- Pennsylvania Dutch
- Pakistani
- Parsi
- Peranakan
- Persian
- Peruvian
- Portuguese
- Punjabi
- Quebecois
- Rajasthani
- Romanian
- Russian
- Saami
- Sindhi
- Singapore
- Slovak
- Slovenian
- Somali
- South Indian
- Soviet
- Spanish
- Sri Lankan
- Taiwanese
- Tatar
- Texan
- Thai
- Turkish
- Tamil
- Udupi
- Ukrainian
- Vietnamese
- Yemal
- Zambian
- Zanzibari

cutlery
includes any hand implement used for preparing, serving, and especially eating food in Western culture

drinking vessels
- beaker
- beer glassware
- beer mugs
- cocktail glass and bowls
- coffee cups and glasses
- jar
- liqueur glasses
- champagne glasses
- sake cup
- shot glasses or spirit glasses
- soup cups
- tea cups
- thermoware
- tumblers
- water glasses
- wine glasses

plates
- Dinner plate
- Bread plate
- dinner plate
- Fishplate
- Breakfast plate
- gift plate
- Cake plate
- Dessert plate
- menu plate
- Dinner plate
- Soup plate
- Saucer

cocktail sticks

toothpicks

drinking straws

fingers and hands

chopsticks

tongs
- ice tongs
- lobster tongs
- pastry tongs
- nutcracker
- snail tongs
- spaghetti tongs
- asparagus holder or tongs
- tea tongs or tee-egg spoon
- sugar tongs

forks
- asparagus fork
- barbecue fork
- beef fork
- berry fork
- carving fork
- cheese fork
- chip fork
- cocktail fork
- cold meat fork
- crab fork
- dessert fork
- dinner fork
- extension fork
- fish fork
- fondue fork
- fruit salad fork
- grapevy fork
- ice cream fork
- meat fork
- olive fork
- oyster fork
- pastry fork
- pickle fork
- pie fork
- relish fork
- salad fork
- sardine fork
- spaghetti fork
- tea fork
- toasting fork

spoons
- Bouillon spoon
- caviar spoon
- chinese spoon
- coffee spoon
- cutty
- demitasse spoon
- dessert spoon
- egg spoon
- french sauce spoon
- grapefruit spoon
- gumbo or chowder spoon
- ice cream
- food teaspoon
- korean spoon
- marrow spoon
- melon spoon
- plastic spoon
- rattail spoon
- salt spoon
- saucier spoon
- soup spoon
- cream soup spoon
- sugarspoon
- tablespoon
- M1926 spoon
- seal-top spoon

knives
- dessert knife
- butter knife
- butter spreaders
- fish knife
- cheese knife
- menu knife
- fruit knife
- steak knife
- slicer
- table knife
- carving knife
- tart knife

hybrids
- spork
- knork
- spife
- spoof

pots and jugs
- bain-Marie
- steamer
- cheese and pressure cooker
- steamer
- preserving pot
- fish pot
- saucepan
- cocotte
- roman pot
- simmer pot
- asparagus pot
- flame
- kettle

containers and bowls
- proofing basket
- gastronomy container
- coffee filter holder
- garlic pot
- mixing bowl
- Sakko (universal kitchen container)
- tea Egg
- onion pot

kettles
- espresso pot
- coffee pot
- moka pot
- teapot
- thermos jug
- fat separator jug

pans
- crêpe pan
- paellera
- wok
- sauté pan

skewers and needles
- jacket potato skewer
- wooden skewer
- metal skewer
- bamboo skewer
- nutcracker needles
- corn on the cob skewer

moulds and sheets
- cookie cutter
- baking tin (various)
- butter model
- ice cube mold
- loaf pan
- bundt pan
- pizza tray
- quiche pan
- springform pan
- tartlet pan
- tartelette dish
- casserole dish

cutting tools
- household scissors
- kitchen scissors
- poultry scissors
- fish scissors
- Vegetable peeler
- Strip peeler
- blades
- various cutting tools

handtools
- pastry brush
- cookie scoop
- Wire spoon
- ice cream scoop
- fish scaler
- meat fork
- meat mallet
- garnishing aid
- Vegetable brush
- grill tongs
- knife
- egg pan
- spatula
- palette
- whisk
- slotted ladle
- whisk
- ladle
- spaghetti tongs
- pastry scraper
- cake server
- chopping board
- pizza spatula
- piping bag
- syringe
- funnel
- colander
- strainer

knives
- boning knife
- bar knife
- bread knife
- fillet knife
- fish knife
- cleaver
- Japanese knives (hōchō) (Nakiri bōchō, Tako hiki, Deba, Santoku, Usto kiri, Unagisaki hōchō)
- knife block
- knife sharpener
- mushtad spoon
- olive spoon
- parija
- rice spoon
- salt spoon
- serving spoon
- slotted spoon
- spaghetti spoon
- straw spoon
- tea spoon
- sugar spoon
- wooden spoon
- ice cream spoon

cooking and serving spoons
- absinthe spoon
- bar spoon
- berry spoon
- bonbon spoon
- caddy spoon
- chutney spoon
- jelly or jam spoon
- ladle
- lemon zester
- mustard spoon
- olive spoon
- parija
- rice spoon
- salt spoon
- serving spoon
- slotted spoon
- spaghetti spoon
- straw spoon
- tea spoon
- sugar spoon
- wooden spoon
- ice cream spoon

opening
- champagne saber
- can opener
- ice pricker
- bottle opener
- waiter's knife
- corkscrew

pounding and crushing
- ice crusher
- duck press
- meat mallet
- meat tenderizer
- meat grinder
- mortar
- potato masher
- potato ricer
- garlic press
- mortar
- Flotte Lotte
- bread grater
- Spaetzle press
- lemon squeezer

mixing
- whisk
- mixers with a rotating blade
- mixers
- dough mixers
- cocktail shaker

measuring devices
- oven thermometer
- roast thermometer
- kitchen Scales
- measuring jug
- timer
- spaghetti measure
- ice-cream scoop

cooling devices
- cooling rack
- freezer
- refrigerator
- blast chiller
- ice cream maker

mills and grates
- grain Mill
- spice Mill
- vegetable Mill
- coffee grinder
- herb Mill
- kitchen grater
- Mitma
- nut mill
- pepper mill
- drum grater

dish washing
- dishwasher
- dish brush
- pot scraper

electronic kitchen devices
- slicer
- juicer
- foil sealer
- hand mixer
- meat Grinder
- kitchen machine
- pasta maker
- milk frother
- blender

textiles
- tea towel
- apron
- pot holder
- oven mitts
- scouring cloth
- dishwashing cloth
- rag

heating devices
- steamer
- egg boiler
- electric grill
- electric cooker
- espresso machine
- deep fryer
- gas cooker
- ceramic or glass-ceramic hob
- hand burner
- hot air steamer
- induction hob
- microwave oven
- yogurt maker
- convection oven
- oven
- Raclette oven
- Rechaud
- rice cooker
- Salamander
- sandwich toaster
- solar cooker
- teapot warmer
- water heater
- tea Maker
- Teppan
- toaster
- waffle iron
- kettle

German Pavilion "Spoon Archaeology"
London Design Biennale, Somerset House, 1.6.2021-27.6.2021
Design lead by Peter Eckart and Kai Linke
Curated by Thomas A. Geisler, Kunstgewerbemuseum / Design Campus
Exhibition Design Kunstgewerbemuseum Dresden (SKD)
www.designcampus.de, www.skd.museum
In collaboration with Hessian Ministry of Science and Art, German Design Council, friends of the hfg foundation and WMF

supported by:
Embassy of the Federal Republic of Germany London
Federal Foreign Office
Staatliche Kunstsammlungen Dresden
Rat für Formgebung German Design Council
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