



# UNIVERSITÀ DEGLI STUDI DI PALERMO

<b>DEPARTMENT</b>	
<b>ACADEMIC YEAR</b>	
<b>ANNO ACCADEMICO EROGAZIONE</b>	
<b>SUBJECT</b>	
<b>CODE</b>	
<b>SCIENTIFIC SECTOR(S)</b>	
<b>HEAD PROFESSOR(S)</b>	CATANIA CARMELINA Professore Associato Univ. di PALERMO ANNA
<b>OTHER PROFESSOR(S)</b>	
<b>CREDITS</b>	
<b>PROPAEDEUTICAL SUBJECTS</b>	
<b>MUTUALIZATION</b>	
<b>YEAR</b>	
<b>TERM (SEMESTER)</b>	
<b>ATTENDANCE</b>	
<b>EVALUATION</b>	
<b>TEACHER OFFICE HOURS</b>	CATANIA CARMELINA ANNA Wednesday 11:30 13:30 Dipartimento di Architettura Ed.14 I stanza 133 previo appuntamento

DOCENTE: Prof.ssa CARMELINA ANNA CATANIA

<b>PREREQUISITES</b>	To understand the contents and learning objectives of the Laboratory, the student must have knowledge about the history of Design, the project, and the characteristics of materials and production processes.
<b>LEARNING OUTCOMES</b>	<p>Knowledge and understanding ability At the end of the course the students will acquire of the design methodologies related to the industrial design and understanding of the design processes concerning objects and artefacts of the contemporary environment. Students will paying particular attention to innovative technologies, technologies of use of waste (output) in relation to natural systems, materials and sustainable processing cycles.</p> <p>Ability to apply knowledge and understanding The laboratory will provide the concepts to address the development of the project for the enhancement and use of land resources. The students will be able to design new production and consumption scenarios, based on the principles of Food Design and Systemic Design to design systems related to the concept of an innovative development oriented towards a circular economy.</p> <p>Judging autonomy The course aims to enhance the student's critical awareness, once the necessary tools have been acquired. The students will be able to stand autonomously with respect to the issues addressed, and will be able to evaluate and manage projects of products and services environmental and social innovation that create new relationships and good practices for the territory.</p> <p>Communication ability The students will be able to communicate the skills for the development of innovations in design through the creation of sketches, drawings and visual communication, and with the aid of assisted drawing techniques. They will also be able to highlight problems related to the production cycle of a product, the life cycle of a product and to activate the concept of an open system in a production chain.</p> <p>Learning ability The course will offer the students the tools to develop an independent and critical study, through the concepts provided during the lectures, and the ability to face and solve the problems encountered during the practice of the project. At the end of the course the students will be able to relate to the Technical and productive innovation, to the systemic design and to the tools useful to understand the changes of scenery, market and organization for the development of the design activities on the territory.</p>
<b>ASSESSMENT METHODS</b>	<p>The evaluation will be based on two tests: an interview and a practical design project.</p> <p>The interview consists in questions that aim to assess the competences and the knowledge learnt during the course.</p> <p>The questions will verify: acquired knowledge; elaboration capability; capability to produce autonomous evaluations inherent the course topics; capability to understand the applications connected with the discipline areas; capability to connect the discipline topics with the referring professional and technological context.</p> <p>The practical design project consists in the development of an object in the frame of a theme assigned at the beginning of the course. In this task, the student will have to apply the notions learnt to produce a conceptual design and a prototype.</p> <p>The final assessment is on a 30 basis according to the criteria reported below: 30-30 + excellent knowledge of the topics, excellent language and vocabulary, good analytical capability, the student is able to apply knowledge to solve design problems 26-29: Good management of the topics, nice language and vocabulary, the student is able to apply knowledge to solve design problems 24-25: basic knowledge of the topics, fair language and vocabulary, limited capability to apply autonomously knowledge to solve the proposed design problem 21-23: the student does not show full management of the main topics while possessing the knowledge, satisfactorily language and vocabulary, poor capability to apply autonomously the acquired knowledge to solve the proposed design problem 18-20: minimal basic knowledge of the main topics and of the tecnica language and vocabulary, poor or no capability to apply autonomously the acquired knowledge to solve the proposed design problem</p> <p>The exam will be not passed if the student will show a not acceptable knowledge of the topics to solve the proposed design problem.</p> <p>Compensatory tools and dispensatory measures will be guaranteed by the Disability and Neurodiversity Center - University of Palermo (Ce.N.Dis.) to students with disabilities and neurodiversity, based on specific needs and in implementation of current legislation</p>
<b>EDUCATIONAL OBJECTIVES</b>	The laboratory aims to provide the students with theoretical and methodological tools for designing objects, services and artifacts, in relation to agro-food

	<p>resources. Through lectures and project experiences, students will have the opportunity to experiment with new models and innovative and sustainable development strategies. They will consider the excellence of agro-food as a local resource both to promote and convey the places of the territory and to start innovations on the territory from the exploitation of waste, to the promotion of crafts and local goods. The course, will start from the analysis of a specific territorial area and identifying an excellence of agro-food, and then will deepen the design techniques that can arise from the combination of design / food, to stimulate the elaboration of ideas that innovate traditional food respecting the environment. The course will propose new processes: to prepare, distribute, store and consume food; for table / kitchen accessories for food preparation, preservation and tasting; for packaging, taking into consideration the properties of the materials and their possible combinations with respect to the different types of products.</p> <p>The laboratory, through the approach of Food Design, Methods and Tools for environmental sustainability and Systemic Design, will provide students, in collaboration with actors, institutions, companies and local and non-local, the skills to set up a new model economic, social and environmental development based on the circular economy.</p>
<b>TEACHING METHODS</b>	Lectures, Classroom exercises, laboratory, workshop
<b>SUGGESTED BIBLIOGRAPHY</b>	<p>A. Bassi, "Food design in Italia. Progetto e comunicazione del prodotto alimentare", Mondadori Electa, Milano, 2015  L. Bistagnino, "Il Design Sistemico", Slow Food Editore, Bra (CN) 2011  V. Bucchetti, "Packaging design: storia, linguaggi, progetto", Franco Angeli, Milano, 2015  L. Bistagnino, "MicroMacro: The whole of micro systemic relations generates the new economic-productive mode", Edizione Ambiente, Milano, 2017  G. Pauli, "Blue Economy", Paradigm Pubns, 2010  J. Thackara, Designing in a complex world, The MIT Press, Cambridge, 2006</p> <p>Testi di approfondimento  A. Catania (a cura di), "Design, territorio e sostenibilita. Ricerca e innovazione per la valorizzazione delle risorse locali", Franco Angeli, Milano, 2011  A. Catania, Ri.pack design Progettare in carta e cartone, Aracne, Roma, 2015  F. Capra, "La scienza della vita. Le connessioni nascoste fra la natura e gli esseri viventi, Bur, Milano, 2012  E. Manzini, P. Bertola, "Design Multiverso. Appunti per una fenomenologia del design", Polidesign, Milano 2004.  W. McDonough, M. Braungart Cradle to Cradle: Remaking the Way We Make Things, North Point Press, 2002</p>

## SYLLABUS

Hrs	Frontal teaching
4	Design, territory and the main factors of innovation in contemporary design
4	Methods and criteria for sustainable production
4	The agri-food system and design
4	Systemic design
3	Food design
4	Packaging design
Hrs	Workshops
80	The design exercise will focus on designing a product system, located in a territorial context. The product system will be developed from the concept to the technical design definition to the prototype/ model and to the representation and communication of the project.
Hrs	Others
5	Visits to industries, cultural institutions, seminars