

Katinka Versendaal

Portfolio

2020 Young Designer Nominee



The project

From her studio The Eatelier, Katinka Versendaal researches our food system and designs future scenarios for the safety, accessibility and affordability of food. In her own words: speculative gastronomy. So, expect experimental food concepts, such as a cocktail tailor made to suit your personal health requirements or a research project like Evolution of the Omnivore, that concentrates on the climate, technology and pharmacy/medical domains. In her work, Versendaal aims to bridge the gaps between the gastronomic field, the academic world and food production. Each of her experiments is a vision of what human food habits could look like in the future. As such, Katinka Versendaal aims to make a contribution to a sustainable, healthy and primarily tasty future.



Committee

From The Eatelier, Katinka Versendaal thoroughly researches our relationship with food and makes her speculative explorations of the food chain understandable to a wider audience. She has a striking engagement and reach, with her still young design studio full of powerful work. Her careful aesthetics create beautiful pieces; Versendaal forges culture, ecology and technology into easily accessible installations, events and experiences. Using positive stories, she breaks through patterns and also makes them very appetizing.

— "In The Eatelier, Katinka Versendaal forges culture, ecology and technology into easily accessible installations, events and experiences and also makes them very appetizing."

Designer
Katinka Versendaal
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Photography
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