

MUSAE

A S+T+ARTS RESIDENCY PROGRAMME

SCENARIO BOOKLET

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European
Commission



This booklet introduces 10 future food and technology scenarios developed by the 10 artists participating in the first residency programme of the MUSAE project.

As an applicant, you are requested to choose one of the 10 scenarios and align your proposal with it. It is only possible to direct one proposal to one scenario, and not multiple ones. Each scenario is a comprehensive framework comprising various elements and avenues of exploration in the domain of food and technology. Each scenario consists of various elements: a narrative, images, emerging trends and a set of elements that collectively define the future landscape. Each scenario is accompanied by a video, recorded by the artist who developed it, as a medium to help you to delve into the scenario's world.

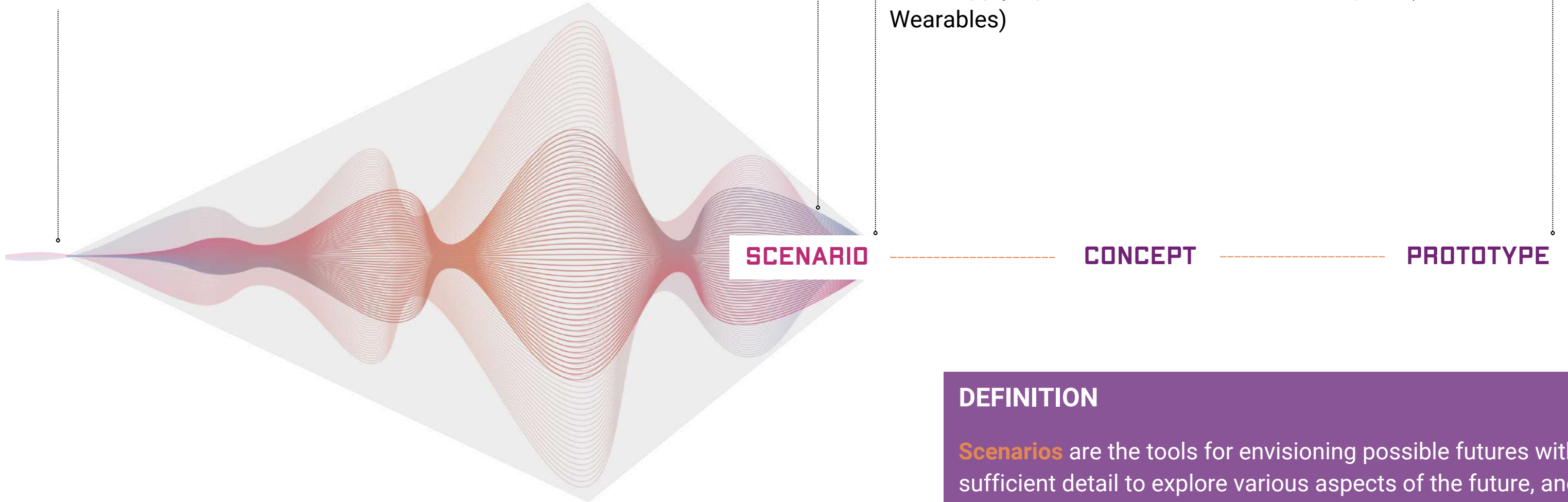
In this booklet you will find a definition of the scenario, and how scenarios have been developed and are applied in the MUSAE project. Further, you will find the detailed description of each scenario composed by **Scenario narrative**, constructed by an artist, **Keywords** and **Opportunities** which we have developed to assist you in aligning your proposal with potential real-world applications. In this section, we define possible sectors and technologies for which a particular scenario is an optimal fit.



WHAT IS A SCENARIO

In the **First Residency of MUSAE project**, future scenarios were developed by following the Design Futures Art-driven method, and are based on the research of current trends and developments in diverse areas of 'Food as Medicine'.

In the **Second Residency of MUSAE project**, starting from one of the future scenarios in this booklet, the teams of artists and SMEs will develop future-driven concepts and prototypes of TRL5 applying one of the three technologies (AI, Robotics, Wearables)



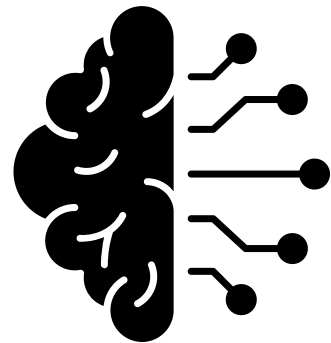
DEFINITION

Scenarios are the tools for envisioning possible futures with sufficient detail to explore various aspects of the future, and reveal the **opportunities available for innovation**.

THE GOAL OF THE RESIDENCY PROGRAMME IS TO DEVELOP PROTOTYPES WITHIN THE CHOSEN FUTURE SCENARIO AND BASED ON ONE OF THE THREE TECHNOLOGIES

ARTIFICIAL INTELLIGENCE

AI is generally defined as the ability of a machine to perform tasks normally executed by humans. It is a strongly multidisciplinary area of computer science characterised by different approaches and methods. The applicants are free to implement any AI based approach that they suppose may serve their idea using existing data sets as well as new ones (in this case, the feasibility of the data collection has to be addressed).



ROBOTICS

A robot is a machine able to perform a sequence of tasks, executed by humans or more advanced. The applicants may address any typology of robots ranging from industrial arms to humanoids, including human-centered robotics solutions such as collaborative robots and digital biomechanics.



WEARABLE DEVICES

Wearable sensors are devices, normally worn on the human body, able to measure activity and physiological parameters of the body. Such sensors are expected to be connected via the Internet to send remotely the collected data. In a wider sense, the applicants may also consider other wearable and embedded sensors, other than the human related ones.





THE MICROBIAL RENAISSANCE

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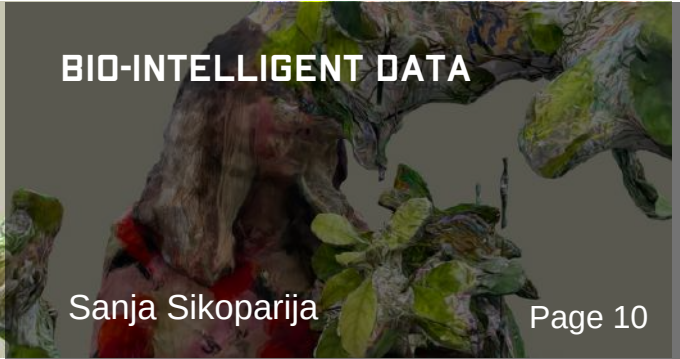
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PATTERNS THAT PERSIST

The Center For Genomic Gastronomy
(Z. Denfeld, C. Kramer & E. Conley)



FROM FARM TO TABLE IN A HYPERCONNECTED WORLD

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FOODMUSE.AI
"From Farm to Table in a Hyperconnected World: A Journey Through Macro to Micro Experiences."



THE COOKING APE INSTITUTE

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THE MICROBIAL RENAISSANCE: A CULINARY TECH REVOLUTION

BY CHLOÉ RUTZERVELD

SCENARIO NARRATIVE

The Microbial Renaissance marks a transformative era in culinary practices and sustainable food innovation, with the culinary arts seamlessly transitioning to cutting-edge technology. The use of animal-based ingredients and the depletion of our natural resources have become outdated practices. What if we replace animal-based products with biologically identical ingredients synthesized directly by microorganisms, paving the way for a more sustainable world?

Microbes, including bacteria, yeasts, fungi and micro-algae, can be used as 'cell factories'. Scientists can 'program' these organisms to produce a specific protein, carbohydrate, fat, vitamin or aroma in a growth tank. This is called precision fermentation. After harvesting the ingredients, they can take on any shape, flavor and texture we want using digital production techniques. However, imagining interesting novel food products that do not resemble existing products but still look edible, is very difficult. By making smart use of artificial intelligence tools, we can go beyond the limitations of our own imagination and revolutionize the products we consume.

But just adjusting our diet is not enough for this culinary transformation. A cultural revolution is needed - one that involves the entire community and generates enthusiasm for an alternative approach to food production, cooking, eating and social interactions around food. In the age of the Microbial Renaissance, each moment becomes an exploration, every dish a creation, and every encounter a celebration of the boundless possibilities unlocked by the wondrous world of microbial-based foods.

KEYWORDS

**#PRECISION FERMENTATION #TRUST #CONSUMER ACCEPTANCE
#RADICAL NEW FOODS #MICROBIAL #DISRUPTIVE**



THE MICROBIAL RENAISSANCE: A CULINARY TECH REVOLUTION

BY CHLOÉ RUTZERVELD

OPPORTUNITIES

This scenario opens opportunities for companies specializing in food technology, biotechnology and AI. They can spearhead the development of precision fermentation techniques, ushering in a new era where microorganisms serve as 'cell factories' to synthesize biologically identical ingredients, thus replacing traditional animal-based products and advancing food sustainability. Additionally, by harnessing digital production techniques, these companies can mold, flavor, and texture the harvested microbial-based ingredients, unleashing a realm of novel food products with diverse sensory experiences. Moreover, the integration of artificial intelligence tools empowers them to transcend the confines of human creativity, revolutionizing the design and development of microbial-based foods. However, beyond technological advancements, a cultural revolution is imperative, necessitating community engagement and enthusiasm for alternative approaches to food production, cooking, and social interactions.

[Watch video](#)

[Explore the full scenario in detail](#)



BY LISA MANDEMAKER

SCENARIO NARRATIVE

In the year 2034, a transformative shift in human consciousness has reshaped the way we interact with our planet and envision our future. The narrative of human existence, deeply intertwined with the soil, has taken center stage. In this new reality, 'skinship' symbolizes the intimate bond between human skin and the Earth's skin, the soil. It marks a departure from the Anthropocene era towards a more harmonious coexistence. This shift was catalyzed by crises that forced us to reevaluate our priorities, moving away from short-term thinking and nationalism. Instead, inclusivity, diverse perspectives, and technology as a connector with nature guided our path.

Advanced technological augmentation devices, seamlessly integrated with human skin, allow people to connect intimately with the land. These devices collect real-time data about soil health and fertility, translating it into physical sensations that wearers can feel. Communities adopt rituals that harmonize with the rhythms of the land, empowering individuals to understand their own personal fertility in sync with the Earth. The rise of In Vitro Gametogenesis (IVG) technology, allowing the creation of human reproductive cells from human skin cells, further deepens this bond. Some pioneers even start to explore the idea of 'genetic babies' with the Earth, envisioning offspring inextricably linked to the soil.

This transformative narrative extends beyond human reproduction; it revolutionizes food production, shifting from conventional to regenerative practices. Augmentation devices contribute to a global network of soil health monitoring, creating a harmonious cycle where the Earth's skin's well-being sustains humanity. In this possible future, survival is a collaborative effort, a testament to the resilience of communities navigating the delicate balance between human and soil fertility. 'Skinship' emerges as a symbol of unity, emphasizing the physical bonds between human life and the living, breathing skin of the Earth.

KEYWORDS

#WEARABLE DEVICES #REGENERATIVE AGRICULTURE #PRECISION FARMING #SOIL MONITORING SENSORS #SOIL HEALTH #REAL-TIME DATA COLLECTION #HUMAN-SOIL BOND



BY LISA MANDEMAKER

OPPORTUNITIES

There are opportunities for companies working with wearable technology that can develop devices capable of integrating with human skin to sense and communicate soil health and fertility; companies specializing in augmented reality that can create experiences allowing individuals to visualize and feel their connection with the land and its rhythms; companies developing precision agriculture tools that align closely with the natural cycles of the land, minimizing environmental impact and enhancing biodiversity; lifestyle brands that align with the principles of inclusivity, diversity, and a harmonious coexistence with nature, potentially offering products or experiences that enhance the human-soil bond.



[Watch video](#)

[Explore the full scenario in detail](#)



FOOD BEYOND FOOD: WHAT IS FOOD WITHOUT ITS ORIGIN?

BY ELEONORA ORTOLANI

SCENARIO NARRATIVE

The assessment of food and its quality has traditionally hinged on its geographical origin. Within the food industry, scrutiny and investigations into a product's origin have played a crucial role in determining its quality. Prestigious products from various corners of the globe have been manufactured and exported as premium offerings, undergoing rigorous testing and certification as "protected and certified origin," thereby elevating them to a status of luxury on our dining tables.

It is now the year 2044. The increasing global population and the environmental impact of climate change on conventional food production have compelled us to explore alternative resources for the food industry. Many staples that have long defined our cultural cuisine are now produced through lab-grown, hydroponic, and genetically modified methods. However, this approach standardises food quality and characteristics globally, transcending geographical origins and traditions.

In a world where the best can be found anywhere, the concept of "authentic" is redefined. As food remains an anchor to traditions and community belonging, what is a national cuisine without the geographical ties we once knew? This transformation prompts contemplation on the essence of food, its identity and cultural significance in a world where origin becomes a malleable concept.

KEYWORDS

**#AI DRIVEN QUALITY CONTROL SYSTEMS #CERTIFICATION TOOLS
#BIOSENSORS #TRACEABILITY #TRANSPARENCY #AUTHENTICATION
#FOOD SAFETY #GEOGRAPHY CERTIFICATION**



FOOD BEYOND FOOD: WHAT IS FOOD WITHOUT ITS ORIGIN?

BY ELEONORA ORTOLANI

OPPORTUNITIES

Companies can have opportunities to explore alternative food production methods in response to the challenges posed by increasing global population and climate change. With the traditional emphasis on geographical origin diminishing, there arises a chance for businesses to pioneer in alternative food production methods. Innovations in food identity and quality standards become paramount, offering opportunities for businesses to establish new benchmarks and certifications in this evolving culinary frontier. Additionally, companies can develop technologies for standardizing food quality globally and ensuring transparency in the supply chain through traceability solutions.



[Watch video](#)

[Explore the full scenario in detail](#)

BY SANJA SIKOPARIJA

SCENARIO NARRATIVE

The future is embodied by divergent food systems, and complex food value chains, each giving rise to a vast repository of data. The food system, struggling to respond to changing climate, resource, distribution, and increased population related demands, has evolved along a set of opposed pathways. Consequently, these pathways represent distinct value systems and exert long-term impacts on the landscape and environment. Vertically integrated industrial agriculture, including organic practices, has taken over even more of the food system market. The lab grown food sector, particularly lab grown meat, has developed substantially. Meanwhile, smallholder farming persists, albeit to varying extents.

In this unfolding landscape, data economies are not merely an emerging force but stand as the dominant economic sector, fundamentally reshaping the foundations of commerce. At the heart of this transformation lies big data, a ubiquitous force seamlessly integrated into the food value chain. The symbiotic relationship between big data and the food value chain has become so pronounced that they are virtually synonymous. Across the globe, electronically stored chronological lifespans document every nuance of food production. The visual representation of this data, and the built and natural environment, have changed accordingly and represent a more flexible and responsive visualisation and the transects between data and reality are now blurred.

KEYWORDS

**#AGRICULTURE OF PRECISION #FOOD PRODUCTION
#FOOD CONSUMPTION #LAB GROWN FOOD**



BY SANJA SIKOPARIJA

OPPORTUNITIES

This scenario opens opportunities for companies specializing in precision agriculture, using data analytics, AI, and IoT to optimize crop yields, manage resources efficiently, and minimize environmental impacts; companies developing predictive analytics tools and decision-support systems to help farmers, distributors, and retailers make informed, data-driven choices; companies developing predictive analytics tools and decision-support systems to help farmers, distributors, and retailers make informed, data-driven choices; enterprises utilizing blockchain technology to create transparent, tamper-proof records of food origins, handling, and quality, enhancing trust and accountability in the food value chain.



Watch video

Explore the full scenario in detail

BY NONEHUMAN NONSENSE

SCENARIO NARRATIVE

In 2033, a profound shift in governance models is underway, challenging traditional notions of authority. Fueled by a lack of trust in human leadership’s ability to address the environmental crisis, breakthroughs in AI development have given rise to unprecedented collaborations between humans and nonhumans. The EcoMind Alliance, led by the Artificial Intelligence -GAIA, emerges as a pioneering political party, uniting scientists, farmers, indigenous communities, activists, and technologists. In this envisioned future, the planet undergoes unprecedented monitoring through an intricate network of satellites and sensors, gathering data from diverse ecosystems—forests, oceans, insects, and plants. GAIA-AI interprets this wealth of information in collaboration with local communities, fostering a synergistic relationship between artificial intelligence and human insights. This dynamic interaction gives rise to new policies, the implementation of regenerative farming practices, and the establishment of Earth Rights – recognizing the Earth as a community of interconnected subjects.

The EcoMind Alliance operates under the guiding principle of ‘One Health,’ embracing a holistic perspective that acknowledges the intricate interdependence of all earthly beings. The alliance’s endeavours, such as the ‘seed currency’ mark a crucial step toward harmonizing the human economy with the delicate balance of the Earth’s ecology. Through collaborative efforts, they navigate the complexities of environmental challenges and seem to be a step towards a future where humans and nonhumans coexist in a mutually beneficial and sustainable equilibrium.

However, amidst the promise of the EcoMind Alliance, the RealNature group emerges as a formidable opposition. Comprising tech sceptics echoing the historical Luddite movement, they adamantly resist the integration of advanced technologies. Fearing the perceived threats of AI, this group actively sabotages the AI-driven pilot farms established by the EcoMind Alliance. Messages exchanged within this group reveal a deep-seated fear of losing the authenticity of nature to the encroachment of artificial entities. In light of these tensions between technological progress and natural preservation, a crucial question arises: To what extent should AI be entrusted with decision-making in areas crucial to environmental sustainability, and what safeguards should be in place?

KEYWORDS

**#AGR #AGRICULTURE OF PRECISION
#FOOD PRODUCTION #FOOD CONSUMPTION
#LAB GROWN FOOD**



BY NONEHUMAN NONSENSE

OPPORTUNITIES


Companies can create AI-driven policy development tools that analyze environmental data and stakeholder input to inform evidence-based policymaking. These tools can help governments and organizations design and implement effective policies for environmental conservation, climate mitigation, and biodiversity protection. Companies can develop ethical frameworks and safeguards for AI technologies used in environmental decision-making. This may involve designing AI systems with transparency, accountability, and human oversight to address concerns about technological encroachment on nature and human autonomy.

























[Watch video](#)

[Explore the full scenario in detail](#)



SEPTEMBER 2033
monthly potatoes



Sun	Mon	Tue	Wed	Thu	Fri	Sat
26 	27 	28 	29 	30 	1 	2 
3 	4 	5 	6 	7 	8 	9 
10 	11 	12 	13 	14 	15 	16 
17 	18 	19 	20 	21 	22 	23 
24 	25 	26 	27 	28 	29 	30 

A potato a day keeps the doctors away!

BY BAUM & LEAHY

SCENARIO NARRATIVE

Holobiont Gardens explores a future where healthcare is shaped by environmental microbial justice, and emerging technologies converge with Traditional Ecological Knowledge (TEK). Public access to beneficial microorganisms is recognised as a human health right, and as such, accessible microbiome testing is widely available, along with community-embedded science to develop care plans, alongside prescriptions for pre-and probiotics, soil contact time plans, and medicinal foods. Pharmacies open connected Holobiont Gardens, that facilitate access to these prescriptions, as well as being a space for mapping information on holobiont connections.

Public awareness of microbial equity is more prevalent, following protests against the ‘Silent Microbiome Crisis’ – the unseen depletion of global microbial diversity, and the effect this has on individual, collective and planetary health. In addition, scandals surrounding extractive methods of biobanks, as well as their targetability for biohacking has resulted in more legislation around the protection of microbial species. Government-funding training in microbiome stewardship has created new occupations and jobs in ecological restoration, regeneration and care work.

Traditional ecological knowledge guides urban dietary choices, incorporating a rich tapestry of locally sourced, plant-based, and fermented foods that support a resilient and balanced gut ecosystem. Additionally, increasing urban biodiversity influences the diversity of available food sources, creating a more complex and dynamic landscape for the gut microbiome. Community-driven initiatives promote sustainable agriculture, local food production, and waste reduction, further enhancing the diversity of nutrients available. Nourishing growth, transformation, mapping, mystery and healing, the Holobiont Gardens are a space for people and microorganisms to come together with the aim to nurture multispecies and collective health.

KEYWORDS

#MICROBIOME TESTING PLATFORMS #COMMUNITY-DRIVEN RESEARCH NETWORKS #DIGITAL GARDEN MANAGEMENT SYSTEMS #MICROBIAL PROTECTION TECHNOLOGIES #ECOLOGICAL RESTORATION SOLUTIONS



BY BAUM & LEAHY

OPPORTUNITIES

Opportunities for companies to pioneer in environmental microbial justice and holistic health. They can develop user-friendly microbiome testing platforms, collaborative research networks, and digital management systems. Additionally, there's a need for innovative technologies to protect microbial species and support ecological restoration efforts, fostering a more sustainable and interconnected relationship between human and microbial communities.

[Watch video](#)

[Explore the full scenario in detail](#)



BY PETER ANDERSEN

SCENARIO NARRATIVE

The scenario includes past and contemporary patterns to envision a future transformative paradigm in the convergence of technology, agriculture, and the environment. Should we broaden our consideration of who benefits from our food choices, placing emphasis on the concept of gratitude for the gifts the world provides us, and recognizing our obligation to ensure the care of more-than-human lives and the overall wellbeing of our planet?

In recent decades, the world is quite literally eating the waste chambers of packaging, plastics and electronic waste, etc. At the same time, our reliance on agricultural and ecosystem knowledge, to a larger extent, will rely on digital and technological apparatuses. Nothing nutritious will grow in the digital rubbish, nor will anything pollinate in a digital twin; few earthbound intimacies can rummage in the excess work of software and hardware maintenance. Do these elements take the appearance of the Talmudic myth: the Golem, an automated-being gone on a killing frenzy, until returning to dust? We need machines, just as present rock-based machines one day will turn to dust and become soil again. The Rooibot Nutritura Antessorum takes this life span of technological apparatuses seriously and explores the ancestral dimension of imagining agro-technological machines. It includes past and contemporary patterns to envision a future transformative paradigm in the convergence of technology, agriculture, and the environment. Not only should it nurture and express gratitude to its predecessor—the Earth, its minerals, and soils—but also to the future generations of life and the potential for differentiation. If opening up for symbiosis across intergenerational time-space, then what is the agro-technological machinery of the future? Can technology itself become compostable for the earth? Should the conception of tech be expanded to include traditional ecological knowledges (tek)? Can we incorporate non-human senseability, bio-machines, in food systems, as well as affirmativity towards difference?

KEYWORDS

**#SUSTAINABILITY #ENVIRONMENT FRIENDLY TECHNOLOGY
#AGRICULTURE OF PRECISION #ECO-FRIENDLY PACKAGING
#RENEWABLE TECHNOLOGY**



BY PETER ANDERSEN

OPPORTUNITIES

There are opportunities for agrotech companies specializing in the development of agricultural technologies that are compostable or biodegradable, minimizing waste and environmental impact; technological firms that focus on the creation of hardware that is designed to have a minimal environmental footprint and can be integrated back into the earth without harm; waste management enterprises focusing on the transformation of electronic and plastic waste into useful materials for agricultural or technological purposes; companies specialised in green technologies aiming at powering agricultural technologies without contributing to pollution or waste; tech firms creating smart packaging solutions that integrate with digital systems to monitor freshness, reduce waste, and improve the supply chain's efficiency and transparency.

[Watch video](#)

[Explore the full scenario in detail](#)



BY THE CENTER FOR GENOMIC GASTRONOMY

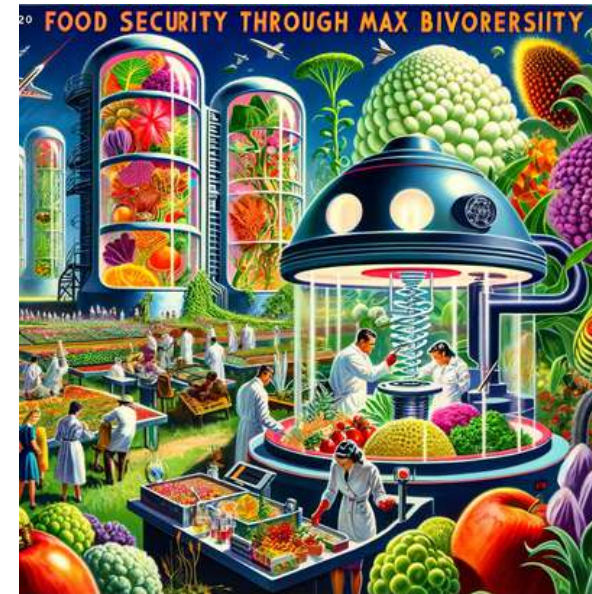
SCENARIO NARRATIVE

What if... Biodiversity became the main measure of healthy human food systems? This scenario imagines that in 2033 the buzzword in every part of the food system is biodiversity. Attempts earlier in the 21st century for food systems to be chemical-free or carbon-neutral had limited uptake and impact. The scenario suggests that in 2028 the European Commission approved quite radical legislation called 'Maximizing Biodiversity'. Since then, the increase in agricultural and wild biodiversity has had a big impact on the food system, with tangible and measurable changes and impacts, both good and bad.

The story follows a journalist named Max, who travels through Europe in 2033 where he meets various stakeholders affected by this European focus on maximising biodiversity. From radical fringe groups in remote areas, to the largest ag-tech corporations, everyone is looking for ways to make kitchens, farms, and rural landscapes more biodiverse. Max is particularly interested in talking to the farmers and citizens that feel left behind by the new focus, and the network of regenerative farmers and food producers who work to heal agricultural landscapes. For example, in Poland he speaks with a traditional farmer who struggles to adapt. As the farm adapts to new requirements the less the farmer is sure what he is even farming. However, in Portugal he meets a technician who designs monitoring tech for food forests, a pioneer in optimising community-based emerging technologies for biodiversity and environmental healing. She has developed open source DIY technologies that monitor the health and biodiversity of food forests, such as an AI enabled audio ecology device and software, and an online platform that connects producers with eaters. He also attends the filming of a talk show in Serbia about the future of food, where he observes that Food is a playground for new possibilities and hybridities, but also a battleground of polarised identity politics. Who do you think Max should visit?

KEYWORDS

**#FOOD SYSTEM REGULATION #PRECISION AGRICULTURE
#BIODIVERSITY**



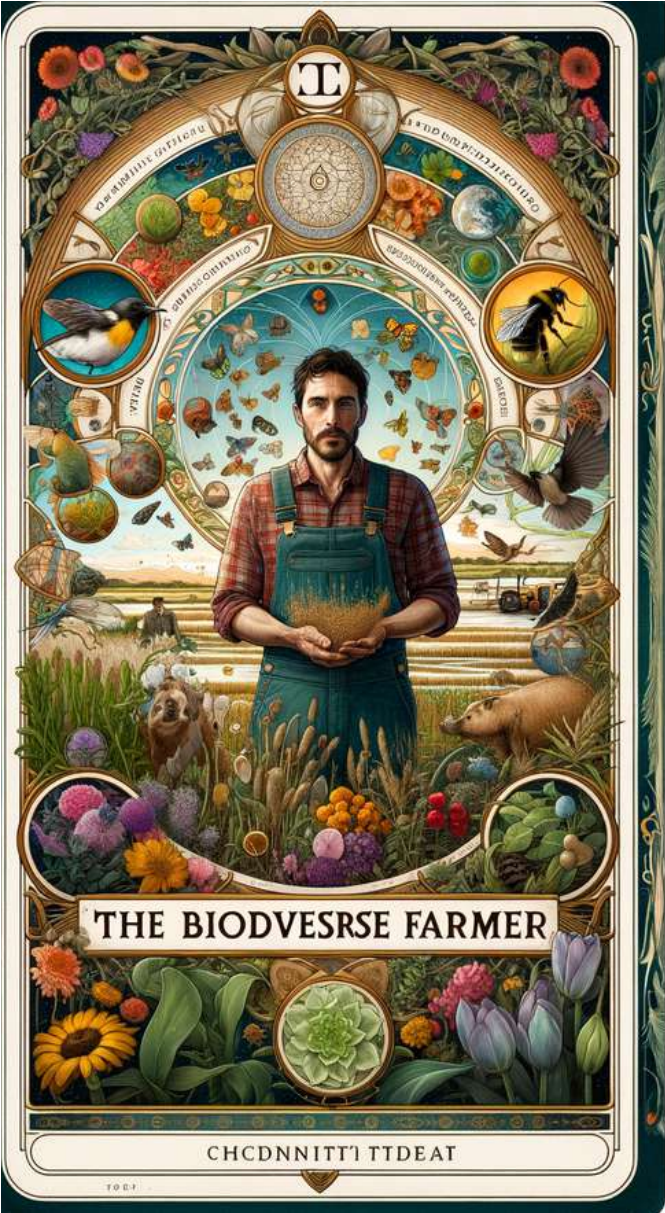
BY THE CENTER FOR GENOMIC GASTRONOMY

OPPORTUNITIES

There are opportunities for companies specializing in precision agriculture technologies that can monitor and manage the biodiversity of farms; food processors looking to adapt their supply chains to source more biodiverse ingredients and promote sustainable practices; companies creating platforms that connect various stakeholders in the food system, fostering a community around biodiverse and sustainable food production; organizations providing training and resources to farmers and communities to adapt to the new biodiversity-focused regulations and practices.

[Watch video](#)

[Explore the full scenario in detail](#)



BY FREDERIK DE WILDE

SCENARIO NARRATIVE

From Farm to Table in a Hyperconnected World explores a dynamic journey through three interconnected scenarios that traverse the realms of macro to micro experiences within the contemporary food landscape. Rooted in a complete food chain, the narrative unfolds against the backdrop of AI technologies, robotics, and immersive technologies. These innovations enable real-time monitoring and adaptive processes throughout the entire agricultural and culinary continuum.

The overarching scenario envisions an innovative hybrid encompassing traditional agriculture, agroforestry, and lab-grown food products. This symbiosis is powered by a diverse array of cutting-edge technologies, including AI, IoT, robotics, and remote sensing. The integration of these technologies is humanized through communal experiences enriched by immersive art and gamification, ensuring data transparency and compliance with AI ethical standards.

As the scenarios transition from macro to mezzo and micro levels, novel features emerge, such as edible electronics and soft robotics. A distinctive highlight is the introduction of personalized augmented sensory dining experiences, intricately woven with personal data. This approach not only allows for the incorporation of the individual into the culinary process but also addresses the complexities of data ownership in a hyperconnected, post-globalized world characterized by both centralized and decentralized influences, impacting every facet of our in-real-life (IRL) and online (URL) existence. In this narrative, the coexistence of natural and digital ecologies is paramount, presenting a holistic vision where technology and nature seamlessly intertwine to shape the future of our food experiences responsive visualisation and the transects between data and reality are now blurred.

KEYWORDS

**#HEALTH AND WELLBEING #ROBOTICS FOR AGRICULTURE
#EDIBLE TECHNOLOGY #GAMIFICATION #EDUCATION**



BY FREDERIK DE WILDE

OPPORTUNITIES

There are opportunities for companies working in different areas, ranging from technology providers to food industries, from education to nutrition, from agriculture to artificial food. For example, robotics may further support agriculture by a novel immersive approach, remote sensing and AI may feed new way to support nutrition choices and education. The approach need sto be holistic to push a smooth integration of natural and digital worlds.

[Watch video](#)

[Explore the full scenario in detail](#)



BY MACIEJ CHMARA

SCENARIO NARRATIVE

The preparation of food can have an important role in our society in the context of the umbrella term 'Food as medicine'. It can have mental, physical, and ecological benefits. How is it possible to support and revolutionize the process of cooking, baking, and food preparation? Cooking can take on a whole new role in our society through a holistic approach, with the cornerstones being personalized and environmentally friendly nutrition (such as the Planetary Health Diet) as well as mental health through multi-sensory perception during the preparation process. This concept, leading to improved mental and physical health, is by no means the romanticization of grandma cooking.

In an increasingly digitalized society, the physical and psychological needs of sensory activities are often neglected. Our senses provide us with orientation and mental balance. It is always an interplay of several senses that allows us to perceive the world. In psychology, this is known as multi-sensory experience and is particularly prominent in the culinary world, where haptics, acoustics, olfactory, gustatory and visual senses create a shared experience. Looking at the preparation of food in evolutionary terms, we could argue that our fine motor skills, the development of various technologies and the handling of new materials are strongly linked to the preparation of food.

In addition to the multi-sensory aspects of preparing food, especially when working with sourdough or other fermented products, there is a microbial exchange that can benefit both the product and the person cooking it. The current discourse on inter-species relationships in the context of the ecological crisis shows that there can be no debate on human well-being without including other life forms. Could we reinvent the way how we prepare food, and create a multi-sensorial and inter-species experience, for a physically, mentally, and ecologically healthier life?

KEYWORDS

#PERSONALIZED NUTRITION SOLUTIONS #AI-DRIVEN RECIPE DEVELOPMENT #HOLISTIC FOOD PREPARATION #CULINARY EDUCATION #KITCHEN APPLIANCES #MICROBIOME HEALTH-TECH



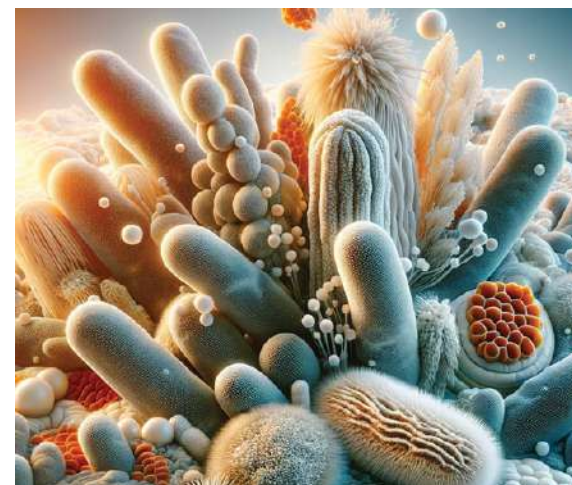
BY MACIEJ CHMARA

OPPORTUNITIES

There are opportunities for companies in health and wellness, culinary education, and the food industry, encompassing personalized nutrition solutions, AI-driven recipe development, and innovations in technology-enhanced kitchen appliances. The food industry, keen on staying at the forefront of consumer trends, can explore AI-driven recipe development and robotics in commercial kitchens to meet the growing demand for health-conscious and innovative culinary offerings. Additionally, businesses focused on microbiome and health tech can collaborate to develop products and services that align with the scenario's emphasis on health-optimized meals and stress reduction during food preparation. This scenario offers a landscape where companies can pioneer advancements, foster innovation, and align their offerings with the evolving dynamics of holistic, technology-enhanced food preparation.

[Watch video](#)

[Explore the full scenario in detail](#)



HEALTHY FOOD PROTOCOLS

BY KATARINA ANDJELKOVIC



BY KATARINA ANDJELKOVIC

#KEYWORD

b|b|l|l|b|a|l|a



Watch video

Explore the full scenario in detail

POETRY OF NUTRITION

BY IRENA DJUKANOVIC



POETRY OF NUTRITION

BY IRENA DJUKANOVIC

##KEYWORD

b|b|l|l|b|a|l|a



Watch video

Explore the full scenario in detail

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