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Autore	STEEL J. R. (JOHN R.), 1948-
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2. Record Nr.	UNINA9910484260503321
Titolo	Design Thinking for Food Well-Being : The Art of Designing Innovative Food Experiences // edited by Wided Batat
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Lingua di pubblicazione	Inglese
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Nota di contenuto	Part I- Design Thinking For Food Well-Being: Foundations And Origins -- Chapter 1. From design thinking (DT) to experiential design thinking (EDT): New tool to rethink food innovation for consumer well-being -- Chapter 2. The history of design thinking and its contributions to food experiences and well-being -- Chapter 3. How can design thinking influence food choices and healthy eating experiences among consumers? -- Chapter 4. How to use co-creation in design thinking to promote and enhance healthy food experience among vulnerable populations -- Chapter 5. How will empathetic design thinking influence food experience innovation? A practitioner perspective on food well-being -- Part II- Implementation Of Design Thinking For Food Experience Innovation And Well-Being -- Chapter 6. Psychological

mechanisms underlying design thinking's impact on gustatory perception: Implications for food experiences and well-being -- Chapter 7. How food experience through ambiance and food design can promote the well-being of consumers -- Chapter 8. The role of emotions in designing innovative food experiences for consumer well-being: Contributions to design thinking -- Chapter 9. Design thinking for food well-being: An adolescent language perspective -- Chapter 10. Luxury food services: The design thinking approach and contributions to food well-being -- Chapter 11. Food well-being in the higher education sector: How to leverage design thinking to create healthy and pleasurable food experiences among college students -- Part III - Design Thinking For Innovative Food Experiences And Well-Being: What's Next? Chapter 12. Integrating consumer food experience with health and sustainability outcomes: The critical role of design imperatives -- Chapter 13. An experiential view of food design thinking: Expanding consumer centricity for food well-being -- Chapter 14. Precision retailing: Building upon design thinking for societal-scale food convergence innovation and well-being -- Chapter 15. Design thinking to engage consumers in achieving zero waste food experiences: The CEASE framework -- Chapter 16. From food product to food experience: How to use design thinking to service vulnerable populations and improve their food well-being.

Sommario/riassunto

How can we design innovative food experiences that enhance food pleasure and consumer well-being? Through a wide variety of empirical, methodological, and theoretical contributions, which examine the art of designing innovative food experiences, this edited book explores the relationship between design thinking, food experience, and food well-being. While many aspects of food innovation are focused on products' features, in this book, design thinking follows an experiential perspective to create a new food innovation design logic that integrates two aspects: consumer food well-being and the experiential pleasure of food. It integrates a holistic perspective to understand how designing innovative food experiences, instead of food products, can promote healthy and pleasurable eating behaviors among consumers and help them achieve their food well-being. Invaluable for scholars, food industry professionals, design thinkers, students, and amateurs alike, this book will define the field of food innovation for years to come. .
