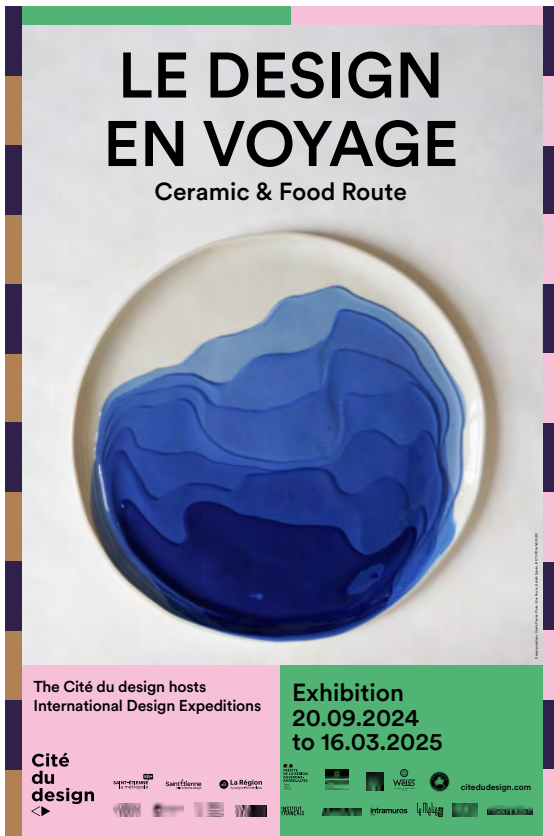


LE DESIGN EN VOYAGE, Ceramic & Food Route

From 20 September 2024 to 16 March 2025, the International Design Expeditions (IDE) platform will be making an extended stopover at the Cité du design in Saint-Étienne and presenting the whole of Ceramic Food Route for the first time. Following in the footsteps of the expeditions in Italy, Poland, France, Cambodia and Sweden, the *LE DESIGN EN VOYAGE, Ceramic & Food Route* exhibition takes the visitor on a unique human and creative adventure. It features 150 ceramic objects born of these encounters between international designers, local culinary cultures and craft traditions.

Curators: Mathilde Bretillot, Pierangelo Caramia and Miska Miller-Lovegrove, IDE platform



Five years after the Ceramic & Food Route first took to the road, International Design Expeditions is opening its travel diaries to the public. The Cité du design presents a major exhibition featuring almost 150 objects born of these encounters, workshops and performances in five different countries, from Italy to Cambodia, taking in Sweden, Poland and France. These cultural objects express a new language as they combine culinary cultures, local know-how and the practices of the international designers who embarked on these expeditions.

“I see design as a journey, not as a result. We really believe in the word expedition, which implies having an idea of the place where we are heading, but also being ready to cope with the unexpected – and the understanding that that is how the magic occurs.”

Mathilde Bretillot, International Design Expeditions

The scenography is the work of IDE platform members and exhibition curators Mathilde Bretillot, Pierangelo Caramia and Miska Miller-Lovegrove. It is designed to operate as a journey in itself. The centre piece is a 25-metre “Grande Table” with the original pieces made during these expeditions. Five pavilions, one for each country, are moored to this monumental table. They act as a series of stops where the visitors are immersed in these different countries.

“This exhibition takes us on an odyssey of design. It is perfectly in tune with the new ethos of the Cité du design’s programming, which aims to offer themed exhibitions anchored in very contemporary experiences.”

Éric Jourdan, Executive Director, Cité du design-ESADSE

Cité du design
Ecole supérieure d’art et design Saint-Etienne





Food tail by Marc Marc Bretillot, IDE TO POLAND @ Pernod Ricard



Working session, Morodok, Cambodge, with Mathilde Bretillot and Alicja Patanowska © IDE



Working session, ateliers du faire, Fondation Martell, IDE TO COGNAC © IDE

Each of the pavilions draws the visitor into something more intimate, with a series of documented accounts. Fragments of exploration, stories all coming together to describe the context and throw more light on experimentations, thoughts and ideas. Each pavilion is about new encounters and curiosity, about showing how research takes place and is passed on.

“What we are seeking to do is share our experiences and discoveries by stimulating and involving all the senses as much as possible. Each of the five pavilions is tethered to the “Grande Table” to share selected pieces of lived experiences and key moments from the expeditions.” Mathilde Bretillot, Pierangelo Caramia and Miska Miller-Lovegrove, curators and scenographers

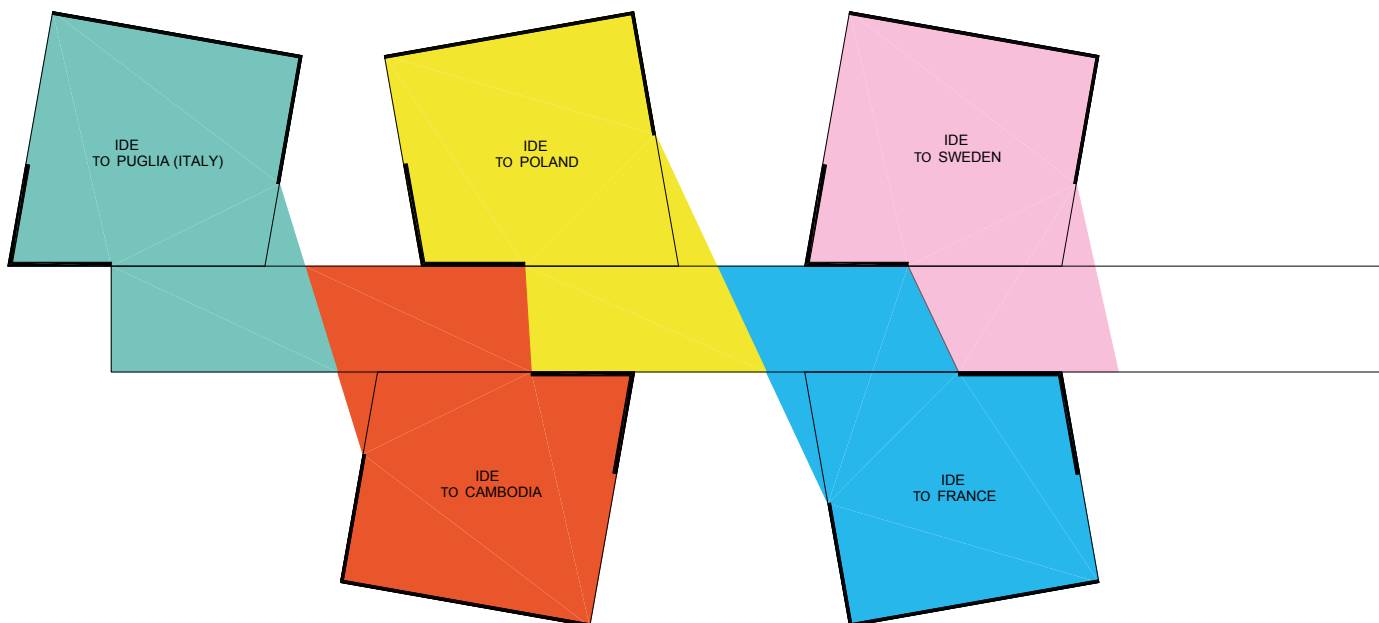
The Ceramic & Food Route was launched in 2019 and was the first programme of expeditions organised by IDE. It fosters a unique form of collaboration between upcoming designers, craftspeople and chefs. A specific context is set for the project, in which there is no distance between design and production, and which takes drawings as a starting point for conversations, shared meals, visions and interpretations. By working with traditional know-how and local food culture, the designers come into contact with invaluable sources of knowledge gained from centuries of making. Each object created is the expression of a culture, the story of a place, a tradition, a specific set of gestures, a way of preparing dishes, but also a particular approach to form and material.

“Designers would never have conceived or made these objects by themselves without taking part in the expedition. These are “third” objects, something quite distinct; they are testimonies to the places and conditions of the research done immersed in the reality of these countries.” Mathilde Bretillot, Pierangelo Caramia and Miska Miller-Lovegrove, curators and scenographers

The exhibition will also be extended with a programme of events, with the collaboration of cook and designer Marc Bretillot, who was the Food expert on all the expeditions. One of the events will be an international meeting with all the partners and participants in the five expeditions. A number of educational projects will also be running at the same time, with ENSAD Limoges, Saint-Étienne Higher School of Art and Design (ESADSE) and catering school École Hôtelière Renouveau (Loire).

About International Design Expeditions (IDE)

International Design Expeditions organises expeditions during which international designers collaborate with local enterprises to create innovative solutions linked to environmental and societal issues. IDE's programmes also include events, courses and publications. By working in an open-minded spirit and in an experimental way, International Design Expeditions hopes to foster new forms of links between places, terroirs and people to help forge a more sustainable world that respects the living planet. international-design-expeditions.com



Exhibition design © IDE

THE SCENOGRAPHY

- 600 sqm exhibition
- 25-metre long « Grande Table »
- 150 ceramic pieces
- 5 pavilions (one for each country)
- A film, *D'une main, L'Autre* by Gilles Coudert (an a.p.r.e.s production/14 Septembre and Extrême Miaaam co-production), showing in the workshop area after the installations

THE IDE EXPEDITIONS

- 14 international designers
- 11 IDE experts
- 12 local ceramics studios
- 8 international educational institutions involved in the workshops: Design department, Politecnico di Bari (Italy), École Camondo Méditerranée, Toulon, ESADSE Saint-Étienne, École Supérieure d'Art et Design de Limoges (France), School of Form, Warsaw (Poland), Sala Bai Hotel & Restaurant School, Paul Dubrule Hospitality & Tourism School and Bayon Pastry School, Siem Reap (Cambodia).

PRACTICAL INFORMATION:

LE DESIGN EN VOYAGE, Ceramic & Food Route

Curatorship and scenography:
Mathilde Bretillot, Pierangelo Caramia,
Miska Miller-Lovegrove (IDE)

Production : Cité du design

From 20 September 2024 to 16 March 2025

Cité du design, La Platine
3 rue Javelin Pagnon, Saint-Étienne,
France

From Tuesday to Sunday 10 am
to 12.30 pm and 1.30 to 6 pm

Full price: €6 - Concessions: €4.50
Free for visitors under 26
Guided tour supplement: €2

Free on the 1st Sunday of every month and
for the European Heritage Days - Saturday
21 and Sunday 22 September 2024

Information: 04 77 33 33 99

Preview on 19 September 2024

www.citedudesign.com

PRESS CONTACT:

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+33 (0)7 64 06 70 93

SAVE THE DATE :

Press visit on 19 September 2024

from 11.30 am to 4 pm - Cité du Design,
Saint-Étienne, France

**Event to tie in with France Design Week
2024**

*An invitation presenting the programme for
this one-day event will be sent out soon.*