

Singleserve

cookserve dishware



Slow Food Movement:

Slow Food is a non-profit, eco-gastronomic member-supported organization that was founded in 1989 to **counteract fast food and fast life**, the disappearance of local food traditions and people's dwindling interest in the food they eat, where it comes from, how it tastes and how our **food choices affect the rest of the world**.

They claim over **100,000 members** in 132 countries.

Part of a larger Slow Movement:

- Cittaslow
- Slow Travel
- Slow Parenting
- Slow Art
- Slow Design

This expresses a **discontent**
with the modern mans hustle

With the perpetually **hectic**
pace of modern life people
are starting to look for ways to
slow down and find more
joy in unplanned free time.



Cooking for One:

the difficulties of cooking alone

The Facts:

+31 million single occupancy households in America

They comprise 27 percent of all households

This equates to 92 million people living alone

The Problem?

25%

of produce purchased goes to waste

about \$43 billion worth of food





what can be done to
help single people
waste less
in a bulk world?



Prep+Clean up

Current kitchen equipment is not created for the small scales required for single serving cooking

There is also an opportunity to develop cook+serve utensils and cookware to reduce clean up times

Point of entry purchases require knowledge beyond that of a beginner.

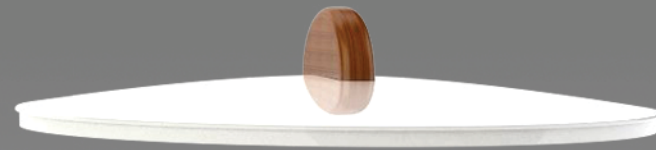
The Solution?



Singleserve dishware

lid

porcelain lid for baking and stove top applications.



tongs

clamping tongs act as handle while cooking/transporting dish. made of a durable hardwood with stainless steel hardware.



bowl

porcelain bowl for cooking and eating. dishwasher and microwave safe, this dish is the center piece of the Singleserve system.



trivet

hardwood trivet. allows for an elegant place setting after cooking adding a graceful element to the eating experience.





Thanks.