

Art Flavoured Concepts

Representations of food have been present in visual art since its inception, however, visual representations do not harness the full potential of the multi-sensory material of food. The chemical senses (taste, smell and chemesthesis) have been considered for their suitability in art by aesthetic philosophers such as Hume, Kant and Hegel; yet, they have repeatedly been judged as inadequate. Is the exclusion of these senses justified in the context of a contemporary understanding of art?

This talk presents five years of doctoral research investigations that address this question. While addressing the classical judgements against the chemical senses in art, I will present my explorations into the fields of contemporary art, science and gastronomy. With field research that includes the biological and cognitive sciences, the flavour and fragrance industry, design, contemporary art practice, and some of the world's most iconic restaurants, this talk proposes a way forward for the chemical senses in art. And while there is hope for the inclusion of these senses, there remains a need for clarity in the discourse and a common understanding of the limitations of their application.



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