culinary tagging

food

(may already be tagged at harvest, during processing, or en route)

dining

dining utensils read tags and save or display info associated with tags

e-ink preparation surface acts as a pallete for loading information into an implement

tagging

(tags may be sprayed on or injected)

active registration

"brushing" or "injecting" food with new nformation

(existing equipment could be retrofitted with readers)

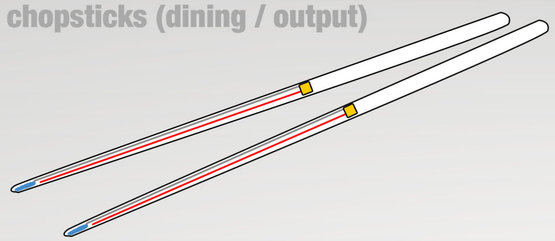
passive registration

reading & associating new information with tags during cooking

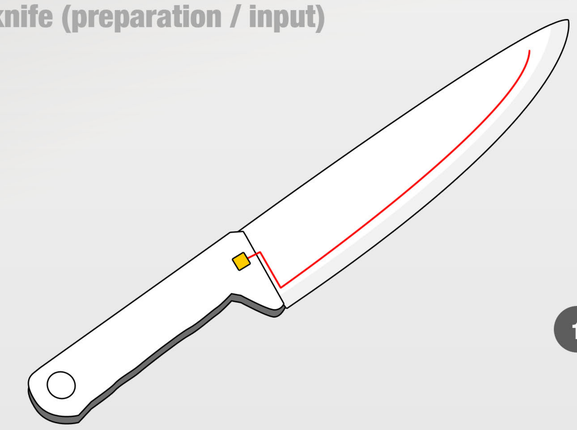
(new equipment contains integrated antennas w/ readers)

example implements

chopsticks (dining / output)

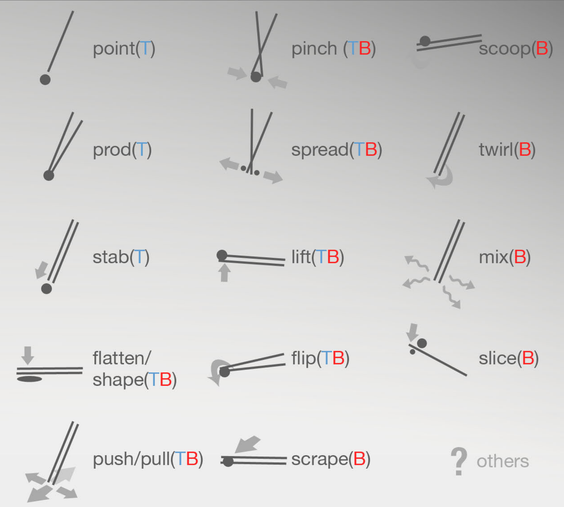


knife (preparation / input)



- **area antenna** - registers tags over a large area of the utensil or applicance. used to track general interactions between food and utensil
- **point antenna** - registers tags on a point area of a utensil. used to associate and explore information with a specific point in an ingredient or dish
- **transmitter** - transmits information about read tags to computers and moobile devices connected to the tag database

a taxonomy of chopstick interactions



*Encompasses only chopstick/food interaction not chopstick/food/mouth
(T) actions that utilize the tip of the chopstick (best for active exploration)
(B) actions that utilize the blade (good for passive recording)

interactions can be chained
parallels exist for other bladed implements with tips (e.g. forks)

tag registration

1 (optional) chef taps display to load information onto implement

3 ingredient now contains information about the prep process along with arbitrary data added by the chef

2 when implement is used tags in the food are associated with information about the implement (and loaded information, if present)

capture input

home

Remember what you did while trying out a new recipe by keeping track of ingredients and mental notes.

restaurant

Express culinary creativity by embedding notes within your edible creations.

access output

home

Stay health conscious by monitoring what you eat.

restaurant

Customize your restaurant experience by both tasting and learning something new about your food.