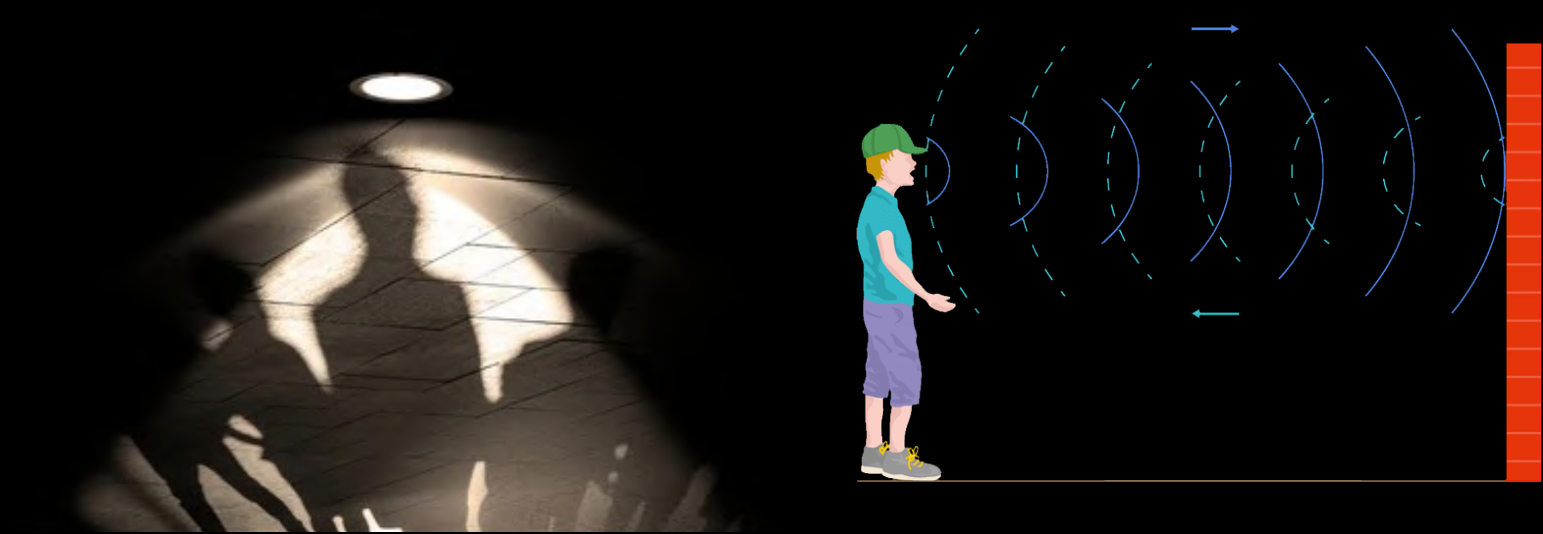


A Physical Site

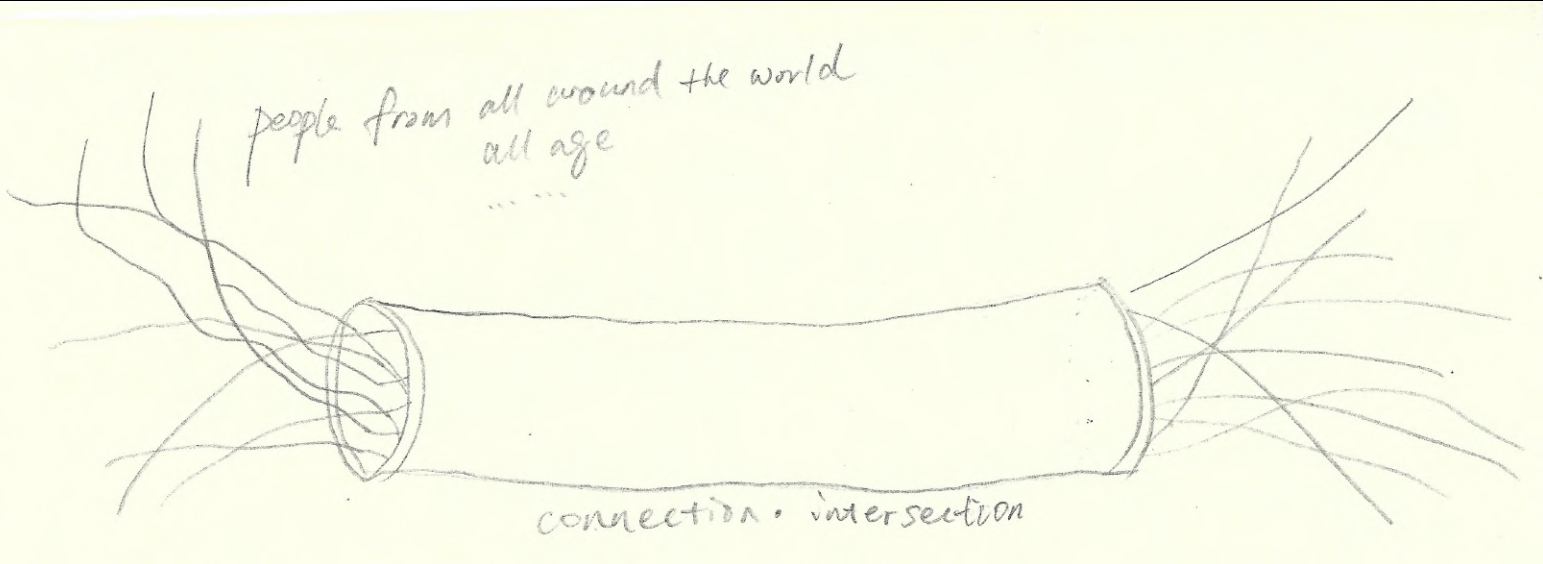
Greenwich Foot Tunnel

PRE-TRIP EXPECTATION



Lights and shadows

Echoes



Footsteps from all directions converge briefly here, then disperse once again.



Graffiti



Other traces by human and nature

PREPARATION





01 Arrival

Encountered a group of pupils at the north entrance and seized the opportunity to follow them all the way to the south entrance, recording the **echoes** they created in the tunnel

a. The tunnel is cleaner and brighter than I expected.

First Impression



b. As the pupils walk by, their colourful clothing **reflects vivid lights** on the walls, which catches my attention more than their echoes.



c. There are many **marks** on the walls resembling map-like patterns, and I plan to turn back later to examine them closely.



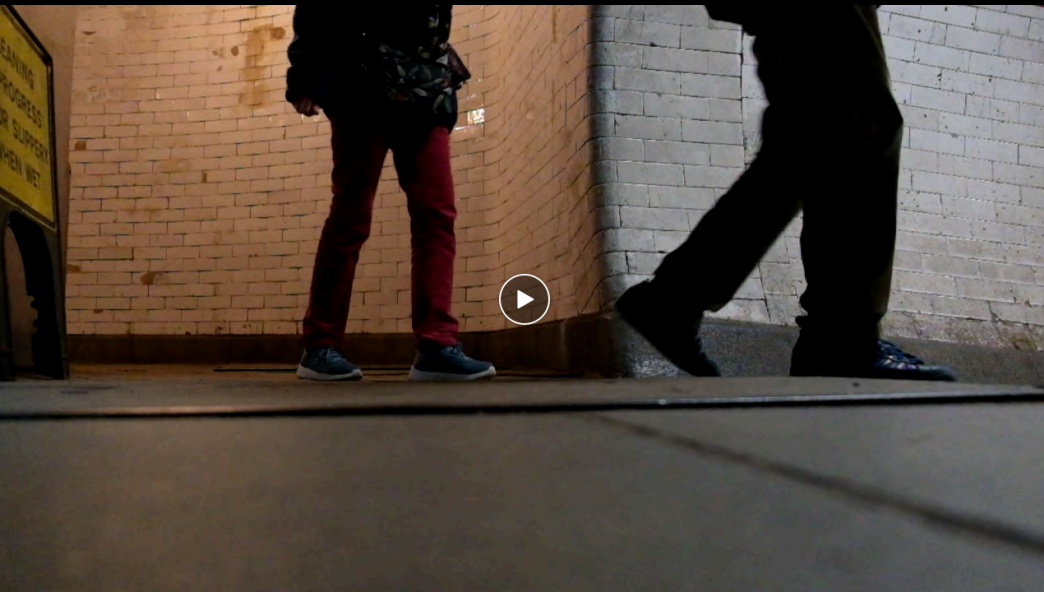
02

Upon reaching the south end, I discovered the **lift** was out of order. There were no signs or anyone to remind me. After awkwardly attempting for a while, I gave up



04

Took on the responsibility of reminding people that the elevator was out of order, and turned the camera to the **broken lift**



03

Placed the camera in front of the lift at the south entrance, recording the **footsteps** of people coming and going



05

Returned to the north entrance, , documenting various traces along the way

Method 01

Recording · Video/photo-graphing



It enables me to capture **moments** of interest, **document a story linearly**, or even record **sound**. The advantage is the ability to quickly capture and document unexpected events.

Method 02

Note-taking/Diary

[illegible]

Compared to the visual footage, it better allowed me to capture the details and document my own feelings within it.

Method 03

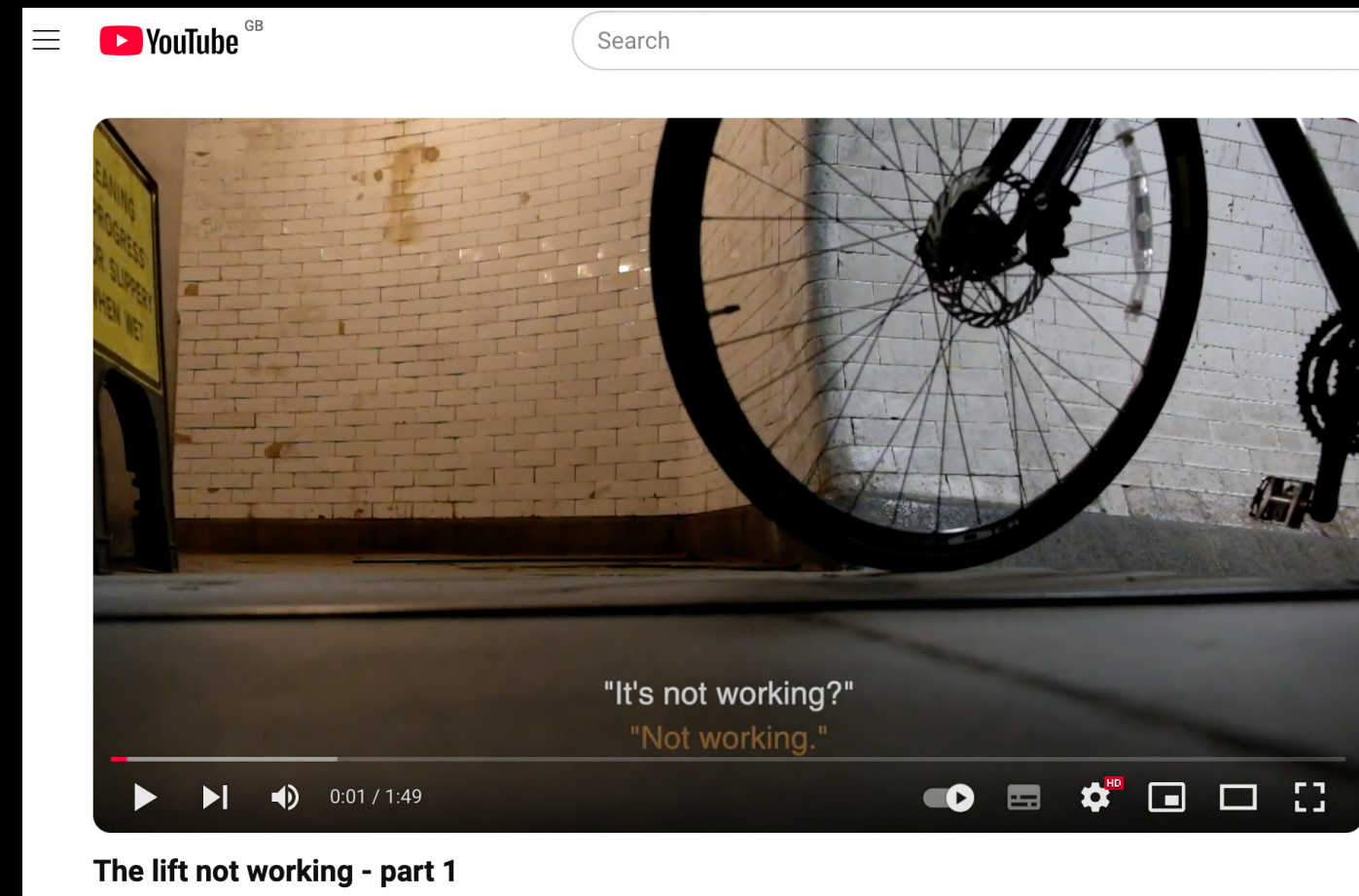
Sorting

Sorting	Methods of Investigating				Unit 1
Footage No. - Timecode - Content	Content Type	Senses	Footage No. - Timecode - Content	Content Type	Senses
14860020-0003 Footsteps	Human	Hearing	1494'0056-0103 Me:"It doesn't work."	Human	Hearing
14860125 Just Eat Delivery Box Orange	Human - Vehicle	Sight	1494'0116-0214 ppl still got in the lift regardless of my reminder. "Ur right."	Human	Hearing
14860138-0142 Bicycle	Vehicle	Sight	"The door keeps opening and closing."	Vehicle	Sight
1486'0145 "It's not working?" "Not working."	Human	Hearing	"Ok." Then carry bicycles up the stairs.		
1487'0014-0114 Lift door open-close	Lift	Hearing			
1487'0126-0250 teens footstep clap cheer	Human	Hearing	1494'0142 man stepped on manhole cover	Human	Hearing
1487'0126 teens interact with the lift	Human	Sight	1494'0235-0242 deliveryman goes straight up the stairs without considering the lift	Vehicle	Sight
1487'0527-0543 people in & out, confusing	Human	Sight			
1487'0556-0600 holding out, finally came out	Human	Sight			
1487'0455 "I think it's not working."	Human	Hearing	1502' dog	Vehicle	Sight
1487'0614 Bike brake	Vehicle	Hearing	1519'0038-0051 Maintenance sign finally	Lift	Sight
1487'0707 Bell bike	Vehicle	Hearing	1524'0000-0008 bicycle white reflection	Reflection	Hearing
1487'0707 3 ppl carrying bike came down	Human	Sight	1524'0000-0008 whistle	Human	Sight
1487'0725-0731 "r u serious?" "hell"really"	Human	Hearing	1562'0008 child calling "daddy"	Human	Hearing
1490'0014-0029 baby pushchair	Vehicle	Sight	1562'0010-0020 2 cyclist red blue yellow	Reflection	Sight
1490'0038-0045 languages can't understand	Human	Hearing	1562'0029-0032 walker vs. cyclist	Human	Sight
1490'0049-0058 wheels	Vehicle	Hearing	1562'0035-0045 "no cycling"	Ground, sign	Sight
1492' trolley	Vehicle	Sight	1562'0100-0110 red reflection	Reflection	Hearing
1493'0000-0022 pink yellow reflection	Reflection	Sight	1562'0122-0136 cyclist	Human	Sight
1493'0037 whistle	Human	Hearing	1562'0122-0136 wheel sound getting louder	Vehicle	Hearing
1493'0038 cheers "woo way"	Human	Hearing
1493'0057 child walking loudly	Human	Hearing	1605' water on ground	Trace	Sight
1493'0107-0124 scooter	Vehicle	Sight	1622' crystallised water stains on the wall		Touch
1493'0107-0124 scooter red light reflection	Reflection	Sight	1623' classical singing	Human	Hearing

Based on the content of the captured footage, I transformed it from a linear narrative into a **categorisation** by features. This approach helps me organise my thoughts and focus on the details that interest me most.

01

The interaction between the lift and tunnel travellers, and their attitudes toward me



Watch it here

<https://www.youtube.com/watch?v=D72eTBnEtHE>

02

Hearing Human / Vehicle / Lift



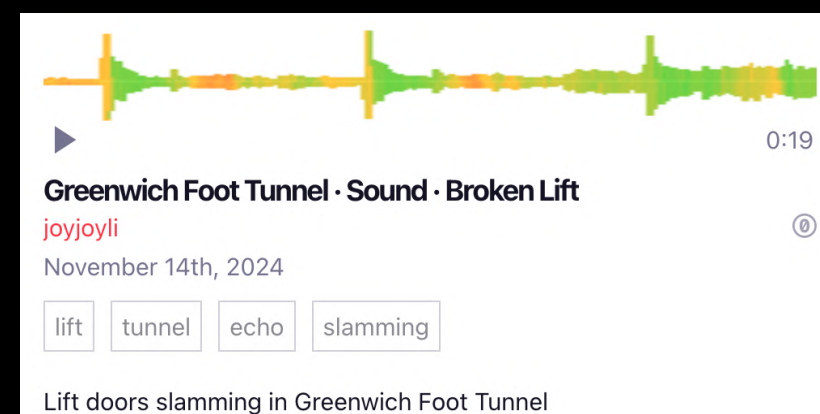
Listen to it

<https://freesound.org/people/joyjoyli/sounds/768086/>



Listen to it

<https://freesound.org/people/joyjoyli/sounds/768087/>

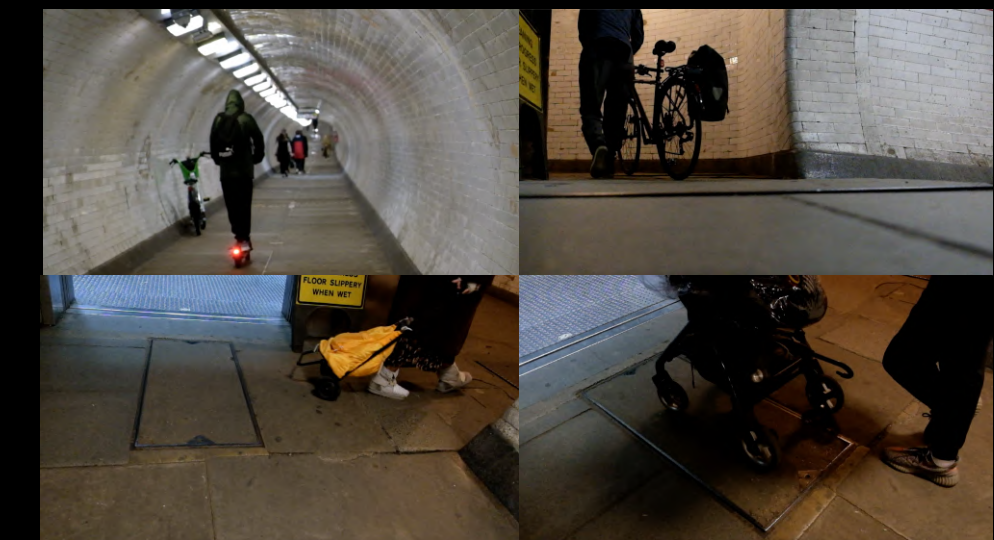


Listen to it

<https://freesound.org/people/joyjoyli/sounds/768088/>

03

Sight Reflection / Human / Vehicle / Time / Temperature



- 🧠 People of different ages, nationalities, and backgrounds may briefly meet, parallel, and cross path here.
- 🧠 Upon entering, one becomes part of it—a reflection of light.
- 🧠 Despite the occasional inconveniences, people cannot resist their dependence on it.
- 🧠 Different reactions to the same awkward situation.
- 🧠 Time, temperature, and traces of humanity.
- 🧠 A time capsule machine connecting past and future—peeling plaster alongside futuristic mechanical tape and pipes, with children and elderly people passing through.

FEEDBACK

“The short video of the broken lift is very interesting, bringing a comedic effect, and it’s worth continuing to document; however, as we see the 'maintenance in progress' sign placed in front of the lift at the end of the video, the story might be coming to a close.”

“Echoes is also a great theme. When entering a tunnel, people often like to make sounds to hear their echoes. You could try making a composition using the various sounds you've recorded...”

5. ^ "Greenwich foot tunnel lift fixed after 307 days and cyclists are relieved" [↗](#). 15 March 2022. [Archived](#) [↗](#) from the original on 21 January 2023. Retrieved 21 January 2023.

My LDN

News > South London News > Greenwich

Greenwich foot tunnel lift finally fixed after 307 days and cyclists are relieved

Cyclists faced a daunting walk up a spiral staircase when elevators were broken

NEWS

By **Kiro Evans** Local Democracy Reporter

11:57, 15 MAR 2022

Bookmark

f

t

e

Comments



Cyclist Joel is among those happy to see the elevator back in action after a reported 307 days away (Image: Kiro Evans)

London cyclists are over the moon after the Greenwich foot tunnel lift finally reopened after almost a year. It means bikers are can avoid the estimated 96-step journey where they had to haul their bikes for months on end.

While some social media posts suggested the lifts had broken again over the weekend, only days after being fixed, they were fully functional on Monday (March 14) as commuters returned home. The lifts at both ends of the tunnel have had a series of problems, with the north lift at the Greenwich end believed to have been out of action for 307 days, according to one Twitter account that has been tallying the issue.



Commuter Mark Aldous was among those revealing their frustration with the broken lifts (Image: Kiro Evans)

London cyclists have been left furious that broken lifts mean they have to drag their bikes up 96 steps at Greenwich foot tunnel.

The elevators have been out of action for months and has left cyclists with few options but to take the stairs on their commute.

My LDN

News > South London News > Cycling

London cyclists furious that broken lifts mean they have to drag their bikes up 96 steps at Greenwich foot tunnel

The Greenwich foot tunnel lifts have been out of action for months

NEWS

By **Kiro Evans** Local Democracy Reporter

12:43, 22 DEC 2021

Bookmark

f

t

e

Comments

I realise that this is not a one-off incident; the lift being out of service is the norm. I believe that even after a week, it will still be broken.

- Wondering:
- ? Why do people who know the lift is broken still use this tunnel, especially those who ride a bike?
 - ? Isn't there any other way for them to commute?

- Looking for:
- 🧑 How does carrying a bike upstairs in Greenwich Foot Tunnel feel?
 - 🧑 Alternative way for a bike rider.

Central Loan Store

CSM Loan store



GoPro & Attachment



Voice Recorder



Santander Cycles Hire

WEEK 2 PROCESS



- 01 Rode a bike through the tunnel from the north entrance to the south entrance



- 02 Upon reaching the south entrance, I found that the lift was indeed still out of service; facing the 100-step spiral staircase, I failed to lift the bike even a single step



- 03 Met a kind person who offered to help me carry the bike up the spiral staircase

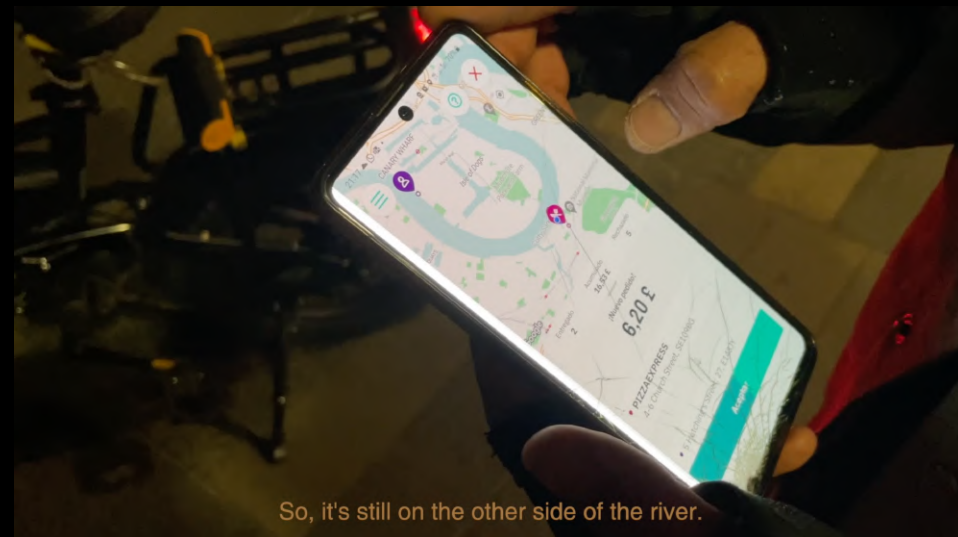


- 04 Interviewed this gentleman and had a conversation with him. As a commuter, carrying his bike up and down the stairs every day is a **personal choice** for him, and he sees it as a great opportunity to exercise.

Looked for an alternative way to cross the river with the bike, but after checking the ferry, I decided to give up on it.



05



- 09 I recorded the delivery rider repeatedly saying that he wouldn't take any more orders today, having crossed the river multiple times and feeling exhausted. Yet, after some hesitation, he accepted an order on the other side of the river for one more time.



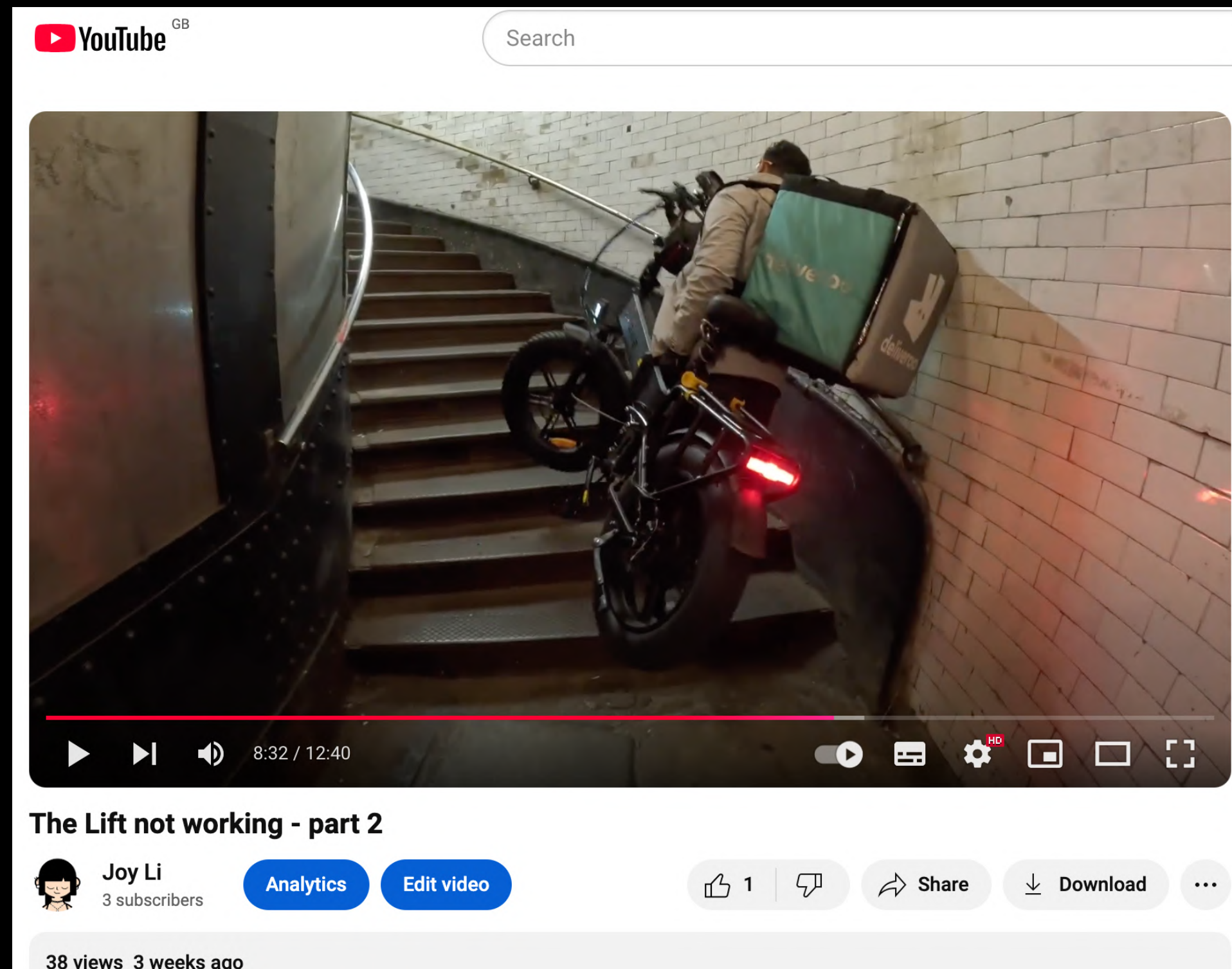
- 08 Talked with the rider along the way and documented the entire process of him carrying the electric bike up the stairs



- 07 This time, I wanted to focus on delivery riders, as I believe for them, it's not a personal choice but something they are **forced to accept**, facing the challenge head-on. I found a delivery rider on a bulky electric bike and interviewed him.



- 06 Attempted to ride to London Bridge, but ultimately, was unsuccessful. After returning the Santander Cycles, I made my way back to the broken lift



The Lift not working - part 2

Joy Li
3 subscribers

Analytics

[Edit video](#)

 1

 Share

Download

...

38 views 3 weeks ago

Watch it here

REFLECTION

FEEDBACK

A Printed Retail Catalogue

A Chinese Takeaway Leaflet



NEW WING LUCK

Peking, Szechuan and Chinese Food
Take Away

109 Station Road
West Drayton
Middlesex UB7 7LT

01895 443 565

Telephone Orders Welcome



Free Delivery

£15 Minimum for free delivery within 3 miles

Opening Hours

OPEN 6 DAYS A WEEK

Monday - Sunday: 5.00pm - 11.00pm

Tuesday: Closed

Some of our dishes contain CELERY, CEREALS CONTAINING GLUTEN, CRUSTACEANS, EGG, FISH, LUPIN, MILK, MOLLUSCS, MUSTARD, NUTS, PEANUTS, SESAME SEEDS, SOYA, SULPHUR DIOXIDE which some people may have a reaction to. Please inform our staff before ordering if you suffer from any food allergies.

We will do our best to advise you.

restaurants-new-wing-luck-new-yiewsley
2023

FRIED RICE NOODLE DISHES (RICE VERMICELLI)

Singapore Fried Rice Noodles (Spicy)	£6.20
Roast Duck Fried Rice Noodles	£6.80
King Prawn Fried Rice Noodles	£7.50
Shrimp Fried Rice Noodles	£6.20
Chicken Fried Rice Noodles	£5.60
Beef Fried Rice Noodles	£6.00
Roast Pork Fried Rice Noodles	£6.00
Mushroom Fried Rice Noodles	£5.10
Mixed Vegetables Fried Rice Noodles	£5.10
Plain Fried Rice Noodles	£5.00

CHICKEN DISHES

Roast Chicken Chinese Style	£6.80
Chicken with Mushroom	£6.80
Chicken with Pineapple	£6.80
Chicken with Mixed Vegetables	£6.80
Chicken with Broccoli	£7.00
Chicken with Cashewnuts	£7.00
Chicken with Green Pepper & Black Bean Sauce	£6.80
Chicken with Oyster Sauce	£6.80
Chicken with Bamboo Shoots & Water Chestnuts	£6.80
Chicken with Baby Corn	£6.80
Chicken with Cashewnuts & Yellow Bean Sauce	£6.80
Chicken with Satay Sauce	£6.80
Chicken with Ginger & Spring Onion	£6.80
Lemon Chicken	£6.80
Kung Po Chicken (Sweet & Spicy)	£6.80
Chicken with Chilli Sauce	£6.80
Chicken with Sweet & Chilli Sauce	£6.80
Sea Spice Chicken (Spicy)	£6.80
Chicken with Tomatoes	£6.80
Szechuan Chicken (Spicy)	£6.80
Crispy Fried Chicken with Hot & Sour Sauce	£6.80
Smoked Chicken with Garlic & Spring Onion (Shredded)	£7.60
Chicken with Chilli, Salt & Spring Onion (Shredded)	£7.60

BEEF DISHES

Beef Chinese Style	£6.90
Beef with Mushroom	£6.90
Beef with Pineapple	£6.90
Beef with Mixed Vegetables	£6.90
Beef with Broccoli	£6.90
Beef with Cashewnuts	£6.90
Beef with Green Pepper & Black Bean Sauce	£6.90
Beef with Oyster Sauce	£6.90
Beef with Bamboo Shoots & Water Chestnuts	£6.90
Beef with Baby Corn	£6.90
Beef with Cashewnuts & Yellow Bean Sauce	£6.90
Beef with Satay Sauce	£6.90
Beef with Sweet & Chilli Sauce	£6.90
Beef with Ginger & Spring Onion	£6.90
Kung Po Beef (Sweet & Spicy)	£6.90
Beef with Chilli Sauce	£6.90
Sea Spice Beef (Spicy)	£6.90
Szechuan Beef (Spicy)	£6.90
Deep Fried Shredded Chilli Beef	£6.90
Fried Beef with Tomatoes	£6.90

CURRY DISHES

72	Special Curry	£7.30
73	King Prawn Curry	£7.80
73A	Duck Curry	£7.80
74	Shrimp Curry	£6.30
75	Chicken Curry	£6.00
76	Beef Curry	£6.00
77	Roast Pork Curry	£6.00
78	Mushroom Curry	£5.20
79	Mixed Vegetables Curry	£5.30
80	Curry Sauce	£1.70
80.1	Chilli Oil	£1.20

ROAST DUCK DISHES

81	Roast Duck Chinese Style	£7.60
81.1	Roast Duck with Green Pepper & Black Bean Sauce	£7.60
82	Roast Duck with Mushroom	£7.60
83	Roast Duck with Pineapple	£7.60
83A	Roast Duck in Special Plum Sauce (Fruity & Tangy)	£7.60
84	Crispy Aromatic Duck (Served with Pancake, Quarter)	£12.00
84.1	Spring Onion, Cucumber & Peking Sauce	Half £21.00
84A	Crispy Aromatic Lamb (Served with Pancake, Cucumber & Spring Onion)	£11.00
84.2	Hoi Sin Sauce	£2.10

KING PRAWN DISHES

85	King Prawn with Mushroom	£7.30
86	King Prawn with Pineapple	£7.30
87	King Prawn with Mixed Vegetables	£7.30
87A	King Prawn with Broccoli	£7.30
88	King Prawn with Cashewnuts	£7.30
88.1	King Prawn with Chilli, Salt & Spring Onion	£7.50
89	King Prawn with Green Pepper & Black Bean Sauce	£7.30
90	King Prawn with Oyster Sauce	£7.30
91	King Prawn with Bamboo Shoots & Water Chestnuts	£7.30
92	King Prawn with Baby Corn	£7.30
93	King Prawn with Cashewnuts & Yellow Bean Sauce	£7.50
94	King Prawn with Satay Sauce	£7.30
95	King Prawn with Ginger & Spring Onion	£7.30
96	Kung Po King Prawn (Sweet & Spicy)	£7.30
97	King Prawn with Chilli Sauce	£7.30
97A	King Prawn with Sweet & Chilli Sauce	£7.30
98	Sea Spice King Prawn (Spicy)	£7.30
99	Szechuan King Prawn (Spicy)	£7.30
99A	King Prawns with Tomatoes	£7.30

CHOP SUEY (BEANSPROUTS)

100	Special Chop Suey	£6.60
101	King Prawn Chop Suey	£8.10
102	Shrimp Chop Suey	£6.00
103	Chicken Chop Suey	£6.00
104	Beef Chop Suey	£6.00
105	Roast Pork Chop Suey	£6.00
106	Mushroom Chop Suey	£5.50
107	Mixed Vegetables Chop Suey	£5.50

SWEET & SOUR DISHES

108	Sweet & Sour Chicken Balls	£6.90
108A	Sweet & Sour Chicken Sliced in Batter	£6.50
109	Sweet & Sour Pork Balls	£6.50
110	Sweet & Sour King Prawn Balls	£8.50
110A	Sweet & Sour Prawns Peking Style	£8.30
111	Sweet & Sour Chicken Hong Kong Style	£6.50
112	Sweet & Sour Pork Hong Kong Style	£6.50
113	Sweet & Sour Mixed Vegetables	£4.50
114	Sweet & Sour Sauce	£1.60
114A	Sweet & Sour Chicken (Sliced)	£6.50

ROAST PORK DISHES

115	Roast Pork Chinese Style	£6.20
116	Roast Pork with Mushroom	£6.20
117	Roast Pork with Mixed Vegetables	£6.20
117A	Roast Pork with Sweet & Chilli Sauce	£6.20
118	Roast Pork with Green Pepper & Black Bean Sauce	£6.20
119	Roast Pork with Cashewnuts & Yellow Bean Sauce	£6.50

FOO YOUNG DISHES (OMELETTE)

120	Special Foo Young	£6.40
121	King Prawn Foo Young	£7.80
122	Shrimp Foo Young	£6.70
123	Chicken Foo Young	£5.70
124	Roast Pork Foo Young	£5.70
125	Mushroom Foo Young	£5.50
125.1	Plain Foo Young	£5.00

EXTRA

126	Fried Beansprouts	£4.10
127	Fried Onions	£4.00
128	Fried Mushrooms	£4.50
129	Fried Mixed Vegetables	£4.50
129A	Deep Fried Bean Curd with Mixed Vegetables	£5.20
129B	Deep Fried Bean Curd in Black Bean Sauce	£5.20
130	Fried Bamboo Shoots & Water Chestnuts	£4.40
131	Barbecued Sauce	£1.60
131A	Black Bean Sauce	£1.80
131B	Satay Sauce	£2.20
132	Roast Chicken with Chips & Peas	£6.30
133	Chips	£3.20
134	Roast Duck & Egg Fried Rice	£7.00
135	Roast Pork & Egg Fried Rice	£6.50
136	Roast Pork with Chicken & Egg Fried Rice	£7.00
137	Banana Fritter	£3.60
138	Pineapple Fritter	£3.60

STEAK

139	Fillet Steak Cantonese Style	£8.90
140	Fillet Steak with Chilli, Green Peppers in Black Bean Sauce	£8.90
141	Fillet Steak with Ginger & Spring Onion	£8.90
142	Fillet Steak in Black Pepper Sauce	£8.90

DRINKS

905	Bottle of Coke	£3.00
910	Coke (Can)	£1.50
912	Diet Coke (Can)	£1.50
917	Pepsi (Can)	£1.50
904	7up (Can)	£1.50

What are the different components?

Dish type, dish name, price

How are they similar?

Key ingredient(meat type), flavour, cooking methods

How are they held together, both formally and conceptually?

Chicken/beef/roast duck/pork/king prawns as key ingredients or curry/chop suey/sweet & sour as flavour

How is your understanding of each component shaped by its relationship to the other parts?

The variation in dishes mainly relies on changing the key ingredient, as the cooking methods are largely the same, making each category feel less distinct.

Is there an identifiable 'grammar' within the system?

Meat type + style/vegetable/sauce

What pattern are visible across the set?

A clear pattern of repeating ingredients and cooking methods

How is it presented, circulated, or accessed?

Printed leaflet, in list, pick up on site, or possibly delivered with takeaway, digital version available online.

01 Framing + Sequencing & Captioning

*“Any purpose, value, or meaning created within it is provisional;
That is limited to a place, time, or circumstance.”*

Place: Suburban < London < UK < Western world

Time: since 1950s and 1960s.

Circumstance: immigration wave;
most popular way of making a living;
adapting to British customs and recognising demand;
prosperous development of Chinese cuisine/takeaway in the UK

Framing

My purpose:

To restore a menu grammar that aligns as closely as possible with Chinese customs.
(The flavour/cooking methods are important!)

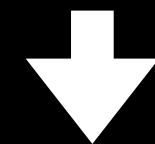
The relationship between component parts:

Different flavour/ cooking methods/ ingredients

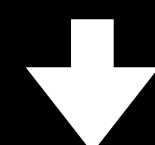
Sequencing & Captioning

Most popular tastes/ dishes & naming the new categories

Roast Chicken Chinese Style.....	Beef Chinese Style.....	King Prawn with Mushroom.....	Black Bean Sauce.....
Chicken with Mushroom.....	Beef with Mushroom.....	King Prawn with Pineapple.....	Roast Pork with Cashewnuts & Yellow Bean Sauce.....
Chicken with Pineapple.....	Beef with Pineapple.....	King Prawn with Mixed Vegetables.....	Roast Pork with Green Pepper & Black Bean Sauce.....
Chicken with Mixed Vegetables.....	Beef with Mixed Vegetables.....	King Prawn with Broccoli.....	Roast Pork with Sweet & Chilli Sauce.....
Chicken with Broccoli.....	Beef with Broccoli.....	King Prawn with Cashewnuts.....	Roast Pork Chinese Style.....
Chicken with Cashewnuts.....	Beef with Cashewnuts.....	King Prawn with Chilli, Salt & Spring Onion.....	Roast Pork with Mushroom.....
Chicken with Green Pepper & Black Bean Sauce.....	Beef with Green Pepper & Black Bean Sauce.....	King Prawn with Green Pepper & Black Bean Sauce.....	
Chicken with Oyster Sauce.....	Beef with Oyster Sauce.....	King Prawn with Bamboo Shoots & Water Chestnuts.....	
Chicken with Bamboo Shoots & Water Chestnuts.....	Beef with Bamboo Shoots & Water Chestnuts.....	King Prawn with Oyster Sauce.....	
Chicken with Baby Corn.....	Beef with Baby Corn.....	King Prawn with Baby Corn.....	
Chicken with Cashewnuts & Yellow Bean Sauce.....	Beef with Cashewnuts & Yellow Bean Sauce.....	King Prawn with Cashewnuts & Yellow Bean Sauce.....	
Chicken with Satay Sauce.....	Beef with Satay Sauce.....	King Prawn with Satay Sauce.....	
Chicken with Ginger & Spring Onion.....	Beef with Sweet & Chilli Sauce.....	King Prawn with Ginger & Spring Onion.....	Roast Duck Chinese Style.....
Lemon Chicken.....	Beef with Ginger & Spring Onion.....	King Po King Prawn (Sweet & Spicy).....	Roast Duck with Green Pepper & Black Bean Sauce.....
Kung Po Chicken (Sweet & Spicy).....	Beef with Chilli Sauce.....	King Prawn with Chilli Sauce.....	Roast Duck with Mushroom.....
Chicken with Chilli Sauce.....	Sea Spice Beef (Spicy).....	King Prawn with Sweet & Chilli Sauce.....	Roast Duck with Pineapple.....
Chicken with Sweet & Chilli Sauce.....	Szechuan Beef (Spicy).....	Sea Spice King Prawn (Spicy).....	Roast Duck in Special Plum Sauce (Fruity & Tangy).....
Chicken with Tomatoes.....	Deep Fried Shredded Chilli Beef.....	King Prawns with Tomatoes.....	
Szechuan Chicken (Spicy).....	Fried Beef with Tomatoes.....		
Crispy Fried Chicken with Hot & Sour Sauce.....			
Smoked Chicken with Garlic & Spring Onion (Shredded).....			
Chicken with Chilli, Salt & Spring Onion (Shredded).....			



Chinese Style.....	Roast Chicken.....	Chinese Style.....	Beef.....	with Mushroom.....	King Prawn.....	with Green Pepper & Black Bean Sauce.....	Roast Pork.....
with Mushroom.....	Chicken.....	with Mushroom.....	Beef.....	with Pineapple.....	King Prawn.....	with Cashewnuts & Yellow Bean Sauce.....	Roast Pork.....
with Pineapple.....	Chicken.....	with Pineapple.....	Beef.....	with Mixed Vegetables.....	King Prawn.....	with Sweet & Chilli Sauce.....	Roast Pork.....
with Mixed Vegetables.....	Chicken.....	with Mixed Vegetables.....	Beef.....	with Broccoli.....	King Prawn.....	with Mixed Vegetables.....	Roast Pork.....
with Broccoli.....	Chicken.....	with Broccoli.....	Beef.....	with Cashewnuts.....	King Prawn.....	Chinese Style.....	Roast Pork.....
with Cashewnuts.....	Chicken.....	with Cashewnuts.....	Beef.....	with Chilli, Salt & Spring Onion.....	King Prawn.....	with Mushroom.....	Roast Pork.....
with Green Pepper & Black Bean Sauce.....	Chicken.....	with Green Pepper & Black Bean Sauce.....	Beef.....	with Oyster Sauce.....	King Prawn.....	Chinese Style.....	Roast Duck.....
with Oyster Sauce.....	Chicken.....	with Oyster Sauce.....	Beef.....	with Bamboo Shoots & Water Chestnuts.....	King Prawn.....	with Green Pepper & Black Bean Sauce.....	Roast Duck.....
with Bamboo Shoots & Water Chestnuts.....	Chicken.....	with Bamboo Shoots & Water Chestnuts.....	Beef.....	with Baby Corn.....	King Prawn.....	with Mushroom.....	Roast Duck.....
with Baby Corn.....	Chicken.....	with Baby Corn.....	Beef.....	with Cashewnuts & Yellow Bean Sauce.....	King Prawn.....	with Pineapple.....	Roast Duck.....
with Cashewnuts & Yellow Bean Sauce.....	Chicken.....	with Cashewnuts & Yellow Bean Sauce.....	Beef.....	with Satay Sauce.....	King Prawn.....	In Special Plum Sauce (Fruity & Tangy).....	Roast Duck.....
with Satay Sauce.....	Chicken.....	with Satay Sauce.....	Beef.....	with Ginger & Spring Onion.....	King Prawn.....		
with Ginger & Spring Onion.....	Chicken.....	with Ginger & Spring Onion.....	Beef.....	Kung Po.....	King Prawn (Sweet & Spicy).....		
Lemon.....	Chicken.....	Kung Po.....	Beef.....	with Chilli Sauce.....	King Prawn.....	Chop Suey.....	King Prawn.....
Kung Po (Sweet & Spicy).....	Chicken.....	Kung Po.....	Beef.....	with Sweet & Chilli Sauce.....	King Prawn.....	Chop Suey.....	Shrimp.....
with Chilli Sauce.....	Chicken.....	with Chilli Sauce.....	Beef.....	with Sweet & Chilli Sauce.....	King Prawn.....	Chop Suey.....	Chicken.....
with Sweet & Chilli Sauce.....	Chicken.....	with Sweet & Chilli Sauce.....	Beef.....	Sea Spice.....	King Prawn (Spicy).....	Chop Suey.....	Roast Pork.....
Sea Spice.....	Chicken (Spicy).....	Sea Spice.....	Beef (Spicy).....	Szechuan.....	King Prawn (Spicy).....	Chop Suey.....	Beef.....
Szechuan.....	Chicken (Spicy).....	Szechuan.....	Beef (Spicy).....	with Tomatoes.....	King Prawns.....	Chop Suey.....	Mushroom.....
with Tomatoes.....	Chicken (Spicy).....	with Tomatoes.....	Beef.....			Chop Suey.....	Mixed Vegetables.....
with Hot & Sour Sauce.....	Crispy Fried Chicken.....	with Tomatoes.....	Fried Beef.....				
with Garlic & Spring Onion (Shredded).....	Smoked Chicken.....						
with Chilli, Salt & Spring Onion (Shredded).....	Chicken.....						



Recommendation

SWEET & SOUR

Sweet & Sour Chicken Balls.....
 Sweet & Sour Chicken Sliced in Batter...
 Sweet & Sour Pork Balls.....
 Sweet & Sour King Prawn Balls.....
 Sweet & Sour Prawns Peking Style.....
 Sweet & Sour Chicken Hong Kong Style.....
 Sweet & Sour Pork Hong Kong Style.....
 Sweet & Sour Mixed Vegetables.....
 Sweet & Sour Sauce.....
 Sweet & Sour Chicken (Sliced).....

CHOP SUEY (BEANSPROUTS)

Chicken
 Beef
 King Prawn
 Roast Pork
 Mushroom
 Mixed Vegetables

Stylish

Chinese Style Beef
 Roast Pork
 Roast Chicken
 Roast Duck

Szechuan (Spicy) Chicken
 Beef
 King Prawn

Kung Po (Sweet & Spicy) Chicken
 Beef
 King Prawn

Flavours

with Green Pepper & Black Bean Sauce Chicken
 Beef
 Roast Pork
 King Prawn
 Roast Duck

with Sweet & Chilli Sauce. Chicken
 King Prawn
 Roast Pork
 Beef

with Chilli Sauce Chicken
 Beef
 King Prawn

with Oyster Sauce Chicken
 Beef
 King Prawn

with Cashewnuts & Yellow Bean Sauce.. Chicken
 Beef
 Roast Pork
 King Prawn

with Satay Sauce Beef
 Chicken
 King Prawn

Sea Spice (Spicy) Beef
 Chicken
 King Prawn

Veg Love

with Mushroom Chicken
 King Prawn
 Beef
 Roast Pork
 Roast Duck

with Mixed Vegetables Chicken
 Beef
 King Prawn
 Roast Pork

with Broccoli Chicken
 Beef
 King Prawn

with Baby Corn Chicken
 Beef
 King Prawn

with Tomatoes Chicken
 Fried Beef
 King Prawns

with Bamboo Shoots & Water Chestnuts Chicken
 Beef
 King Prawn

with Ginger & Spring Onion Chicken
 Beef
 King Prawn

with Pineapple Chicken
 Beef
 King Prawn
 Roast Duck

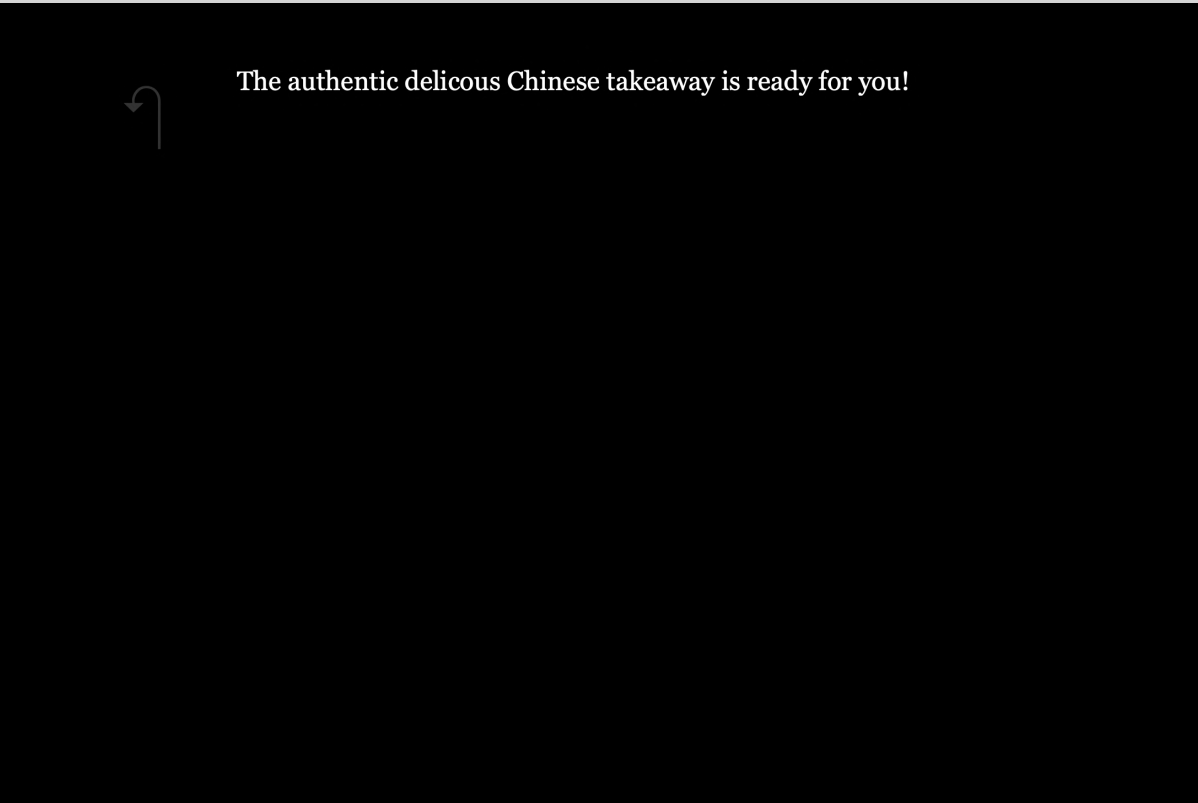
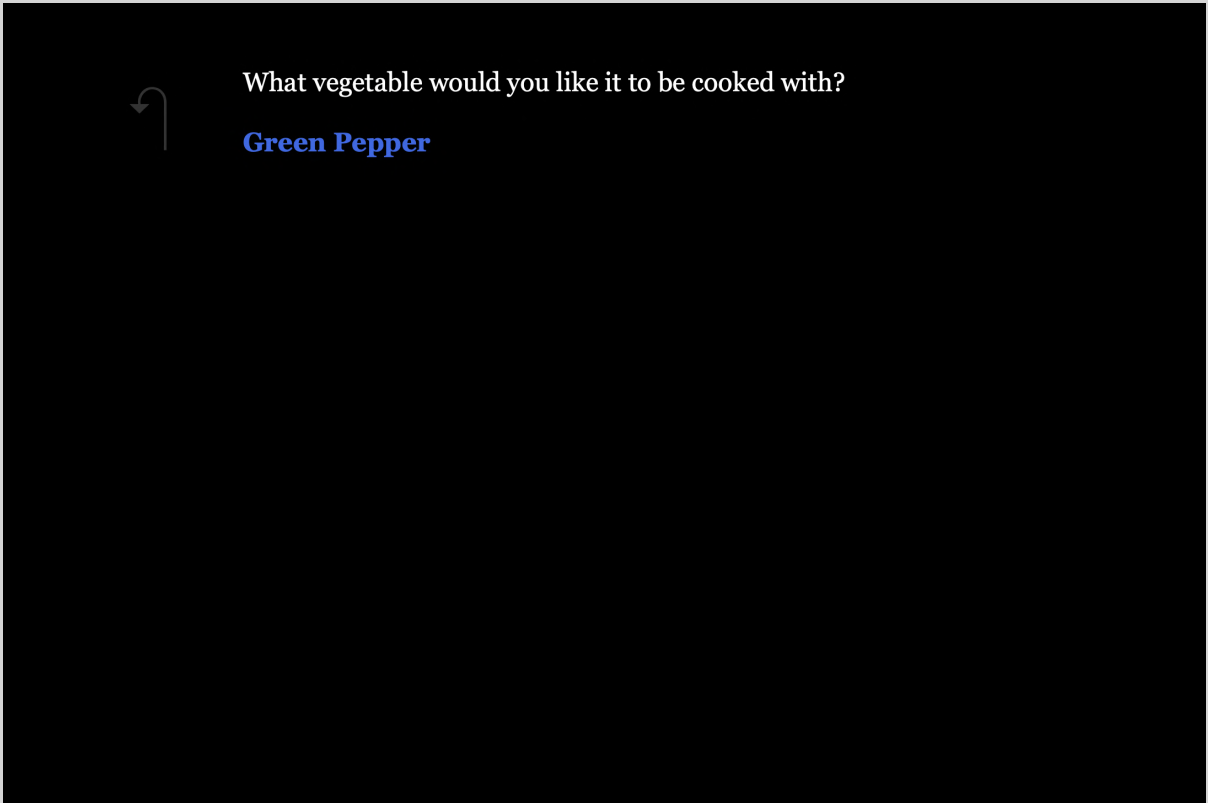
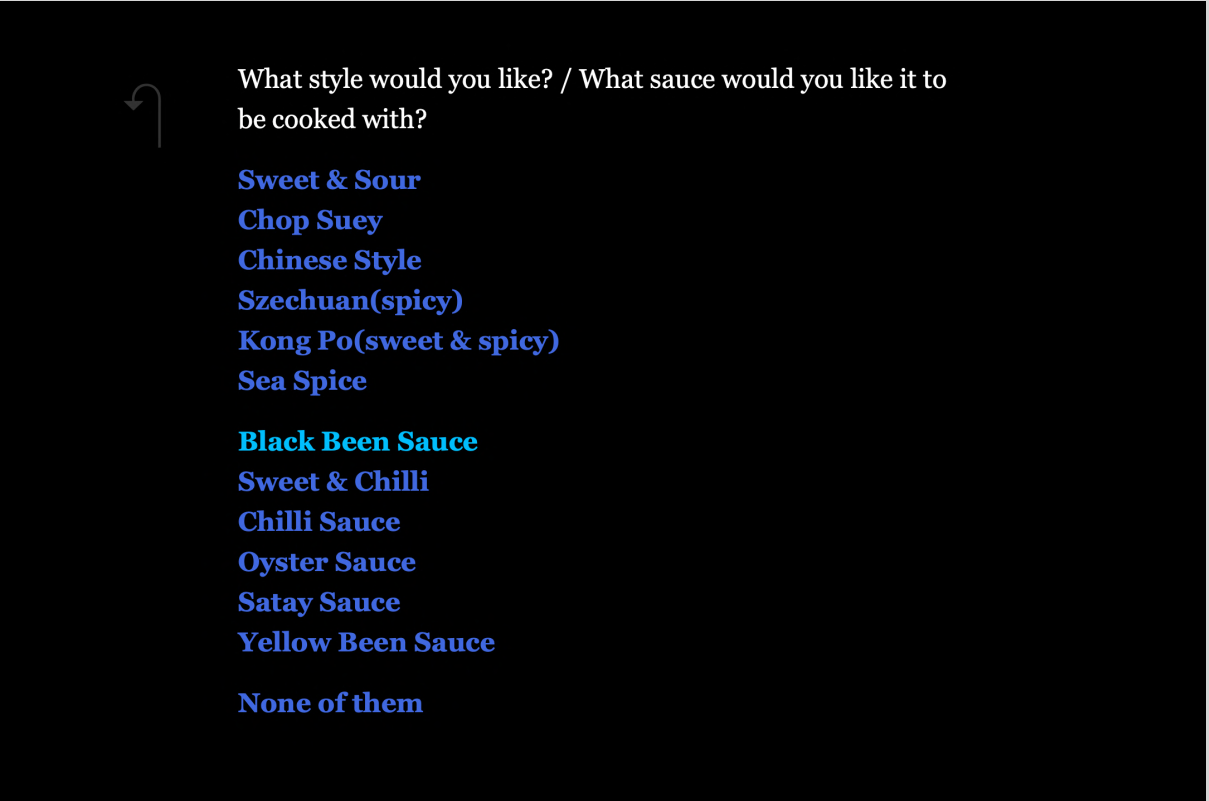
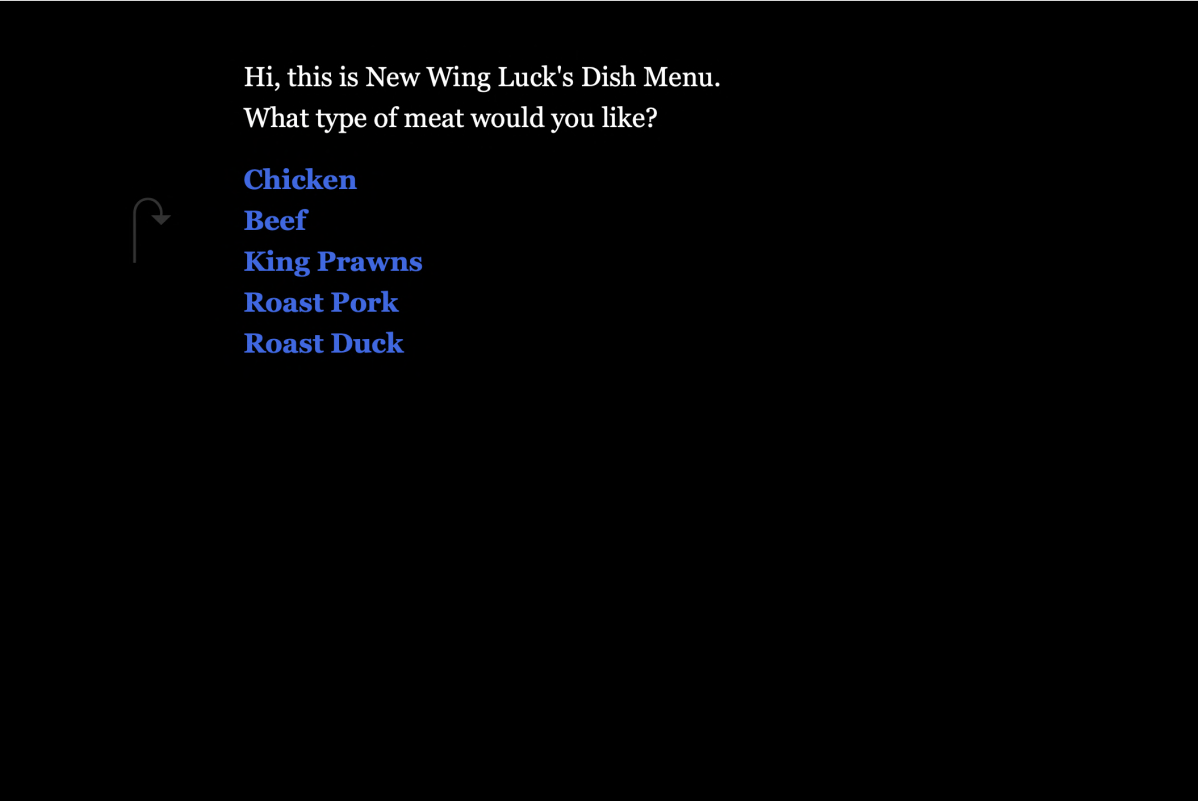
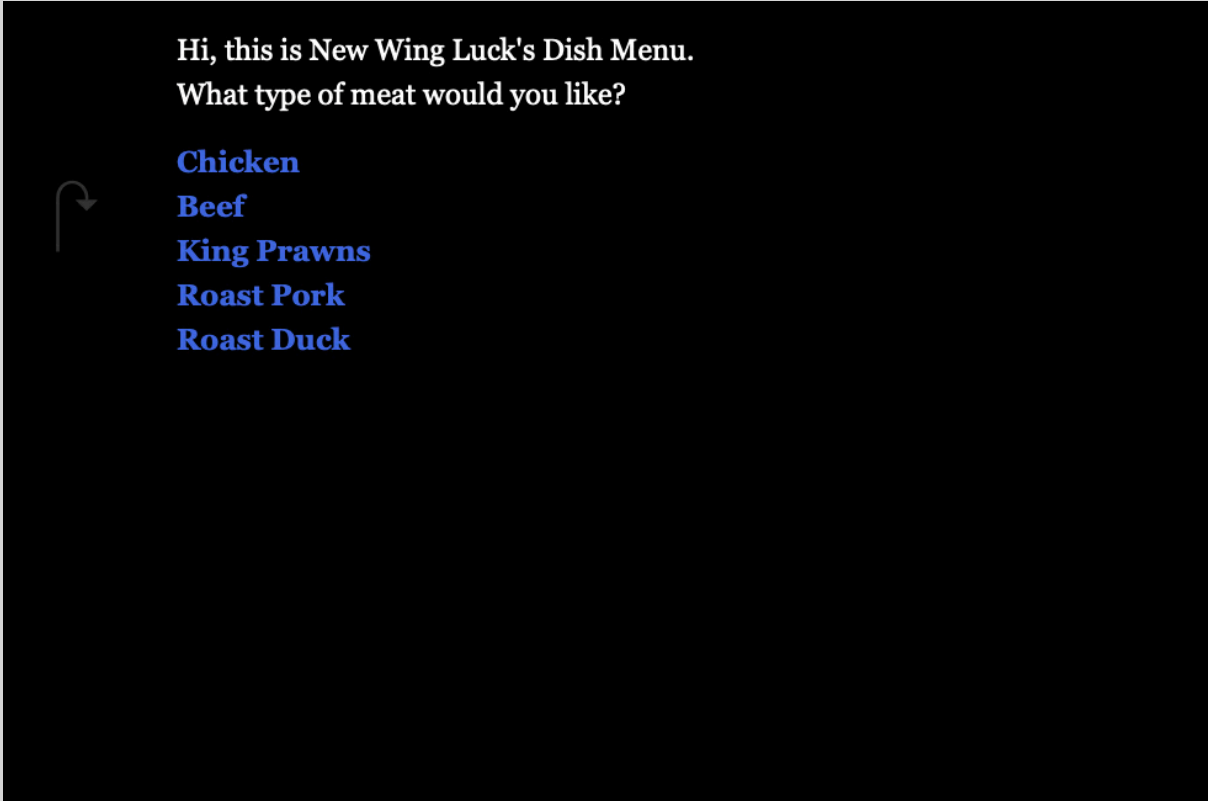
with Cashewnuts Chicken
 Beef
 King Prawn

The One and Only

with Hot & Sour Sauce Crispy Fried Chicken
 with Garlic & Spring Onion (Shredded) Smoked Chicken
 with Chilli, Salt & Spring Onion (Shredded) Chicken
 Lemon Chicken

Deep Fried Shredded Chilli Beef
 in Special Plum Sauce (Fruity & Tangy) Roast Duck
 with Chilli, Salt & Spring Onion King Prawn

02 Re-presenting



Experience it here
<https://lizhaoyijoy.itch.io/ordering-authentic-chinese-takeaway>

03 Re-drawing

Most of the time, the cooking methods for each dish in China cuisine are fixed, with flavours, techniques, and ingredients closely linked. It's not easy to separate them based solely on the type of meat one wants to eat today and then choose a cooking method accordingly.

At the same time, regarding the naming of Chinese dishes, it usually consists of the cooking method plus the main ingredient; sometimes, you can't even identify the cooking method and ingredients from the dish name alone.

My purpose:

To show my dissatisfaction with the random combinations of soul-less British Chinese dishes through [a motion graphic that resembles a rolling slot machine](#), after categorising the sauces/cooking methods, main ingredients, and vegetables/sides.



[Watch it here](#)

<https://vimeo.com/1029871522/e0d9df247f?share=copy>

FEEDBACK

The slot machine approach is the most interesting and effective way to convey your concept, but there's room for improvement. First, consider adding more details, such as including the names of the dishes generated by the combinations, changing the background images, and incorporating ambient sounds.

Second, for people unfamiliar with Chinese cuisine, it might come across as simply something fun to play with. You need to consider pushing its ironic aspect to the extreme, such as emphasising that it's "authentic" while in reality it's not. When each dish appears, think about how to make Western users realise that these dishes don't actually exist in Chinese cuisine. You also need to consider who your audience is.

01

Selected 6 dishes to “cook”

SWEET & SOUR CHICKEN

Combinations that are extremely popular overseas but uncommon in China

BEEF CHOP SUEY

A dish that the majority of Chinese people are completely unfamiliar with

CHICKEN WITH CASHEWNUTS & YELLOW BEAN SAUCE

A dish that's somewhat acceptable but still confusing

KUNG PO CHICKEN

A dish that is popular both in China and overseas

KUNG PO KING PRAWN

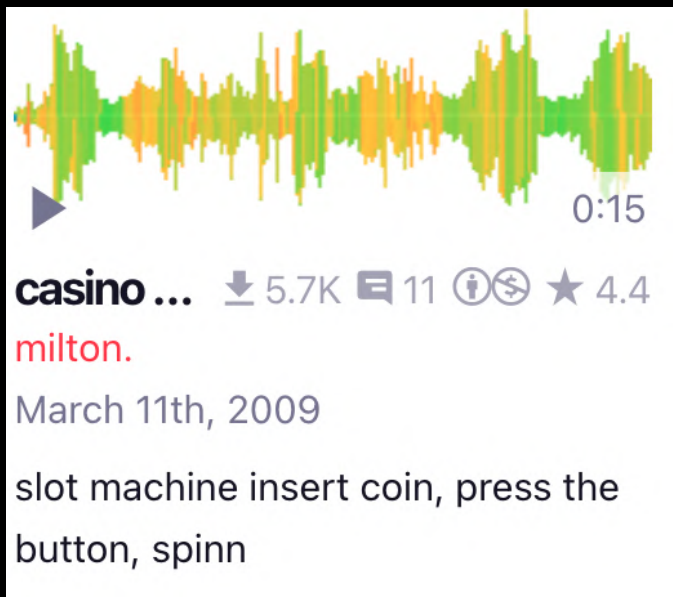
A mix of ingredients and cooking methods that you wouldn't find in China

MIXED VEGETABLE CURRY

A dish that's impossible to encounter in China

02

Added background sounds which consists of the ambiance of a Chinese restaurant, the sizzling and frying sounds from the kitchen, and slot machine sound effects



03

A neon sign effect was created for the word “Authentic”, inspired by the flashing "OPEN" neon signs commonly seen at the front of many Chinese takeaways.

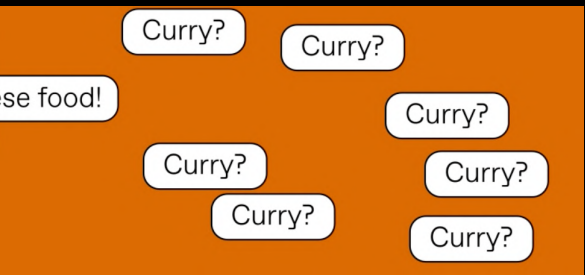
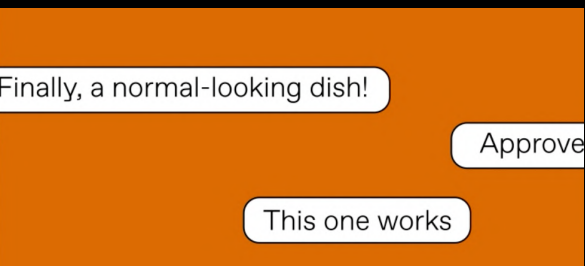
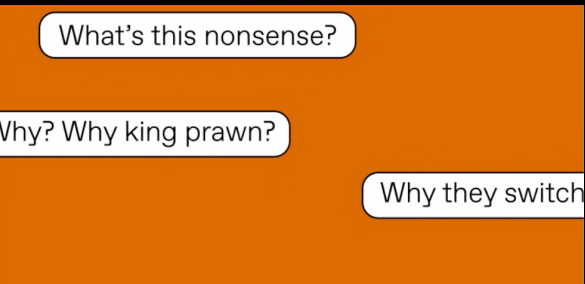
AUTHENTIC CHINESE TAKEAWAY

04

Once the "cooking" is complete, the name of the dish is displayed

05

Imagine this "mechanical" and inauthentic cooking process being live-streamed to Chinese audiences and capturing their real-time comments. These comments will then be shown to the target audience of such Chinese cuisine





Watch it here

<https://vimeo.com/1029876177?share=copy>

FEEDBACK

“These real-time comments are coming too quickly and are hard to follow. You could try having them scroll from bottom to top and gradually fade out at some point.”

“The graphics of this machine can be further improved to make it more fun to play with.”

A Text

Woman in Foul Language

Chosen Text

他妈的
tāmāde

Equivalent to: dame it, f**king hell, etc.
Literal translation: His mother's

Shorter and 'politer' version for:
(f**k) his/your mother'
(f**k) his/your mother's (c**t)

Additional materials



[A Short Video]

A standup comedian giving a 'lecture' on the four grammatical uses of "tāmāde", which are: Modal Particle, Adverbial Intensifier, Discourse Filler: Friendly Banter, and Interjectory Phrase.

It's clear that "tāmāde" has become an extremely useful word for venting frustration, while its literal meaning and origin-linked to the insult and disrespect towards women-have been weakened and forgotten. Over time, swear words that degrade women have become normalised, gradually being rationalised as part of everyday language.

无论是谁，只要在中国过活，便总得常听到“他妈的”或其相类的口头禅。我想：这话的分布，大概就跟着中国人足迹之所至罢；使用的遍数，怕也未必比客气的“您好呀”会更少。假使依或人所说，牡丹是中国的“国花”，那么，这就可以算是中国的“国骂”了。

——鲁迅《论“他妈的”》一九二五年七月十九日

No matter who you are, as long as you live in China, you're bound to frequently hear the expression 'tāmāde'(damn it) or similar phrases. I think this saying probably spreads wherever Chinese people go, and it's likely used as often as polite expressions like 'Hello!' If someone claims that the peony is China's 'national flower,' then this expression could be considered China's 'national curse.'

——LU Xun, *On 'Tāmāde (Damn It)'*, 1925

[An excerpt from an article]

One of the representative writers of modern Chinese literature, Lu Xun, who wrote this piece a century ago, defines "TMD" as China's "national curse," explores its origins and evolution, and discusses why it has remained so widespread.

The essay highlights that Chinese culture places great value on ancestry and bloodline, so insulting someone's mother can feel like a "moral victory." However, I'm disappointed that it does not address the inherent disrespect toward women in this phrase.

01 Paraphrasing

<Cuteness>



tā mā de



tā miāo de
tā meow de



I replaced the word "mother" in the short video with the sound effect of a cat meowing.

<Gender opposition>



tā mā de



tā diē de
(Father)



I replaced the word "mother" in the short video with the pronunciation of "father".

02 Relaying

It's only emotional venting? → Harm and trauma

Oral Foul Language → Visual Language

Visualisation of feelings

Sharing: confronting disrespect, revealing harm

Mind Map



Moodboard





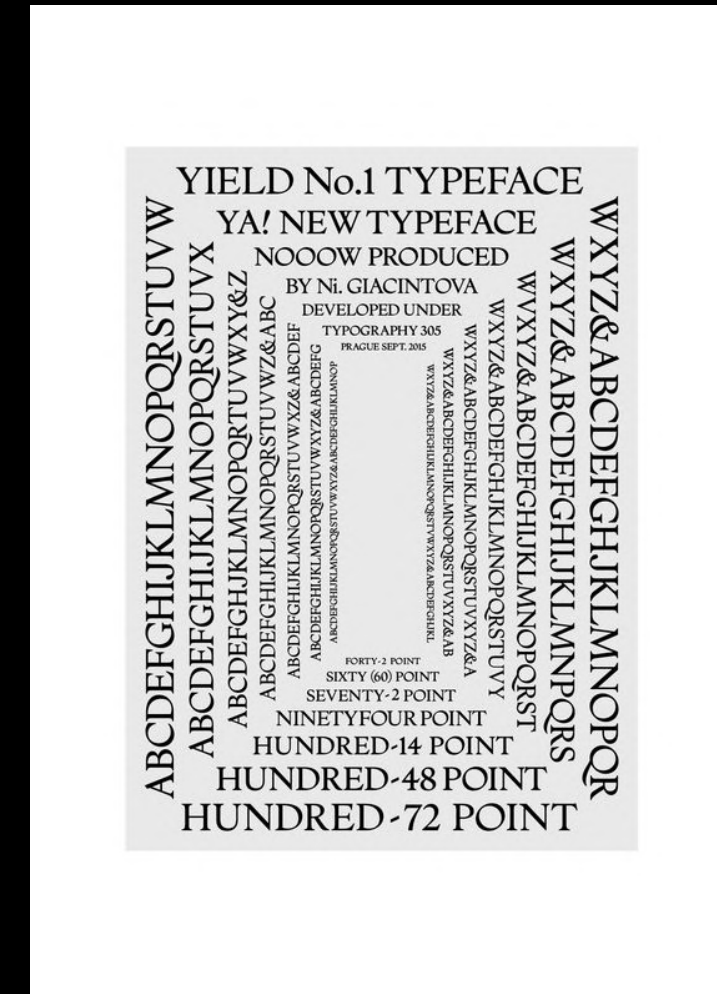
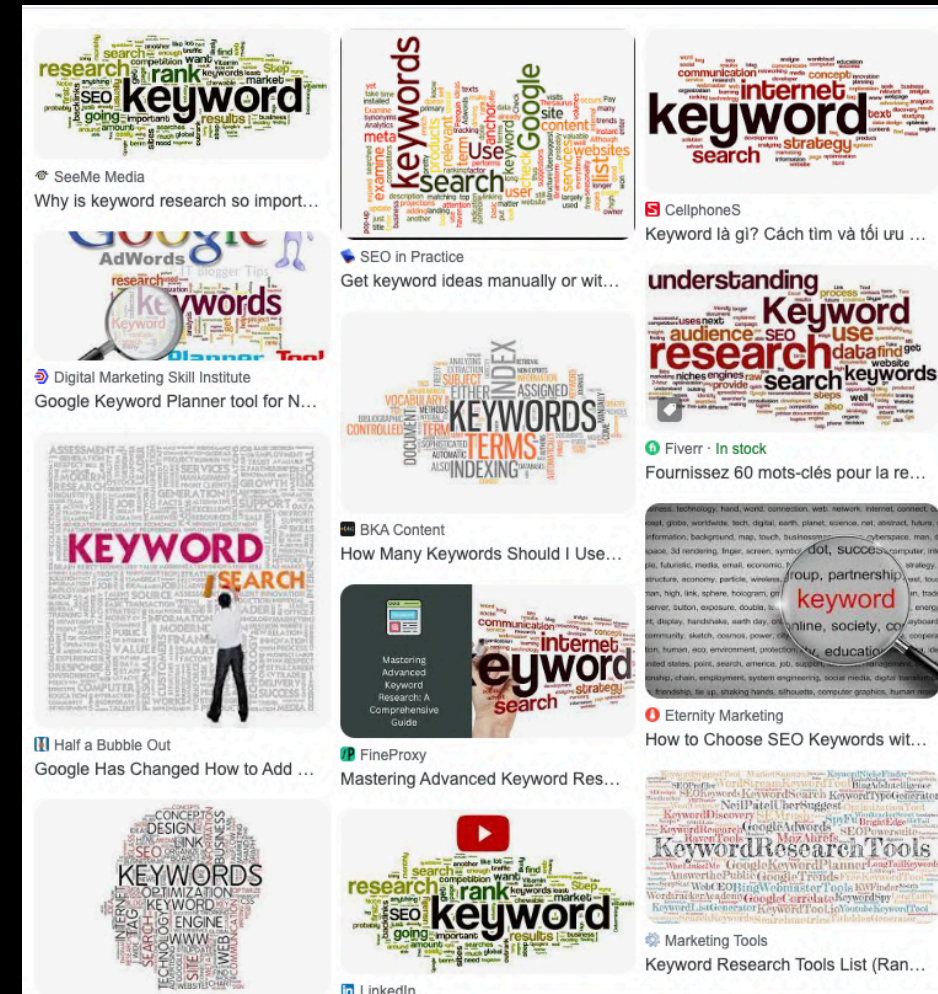
I chose the Chinese character equivalent to the English word "c**t" for visual design because in "tāmāde", this character is often omitted or replaced with a homophone. However, the discomfort and suffocating feeling it brings me do not go away.

03 Extrapolating + Interjecting



Among the many common insults using female kinship terms, two contrasting phrases related to male kinship terms are inserted.

References

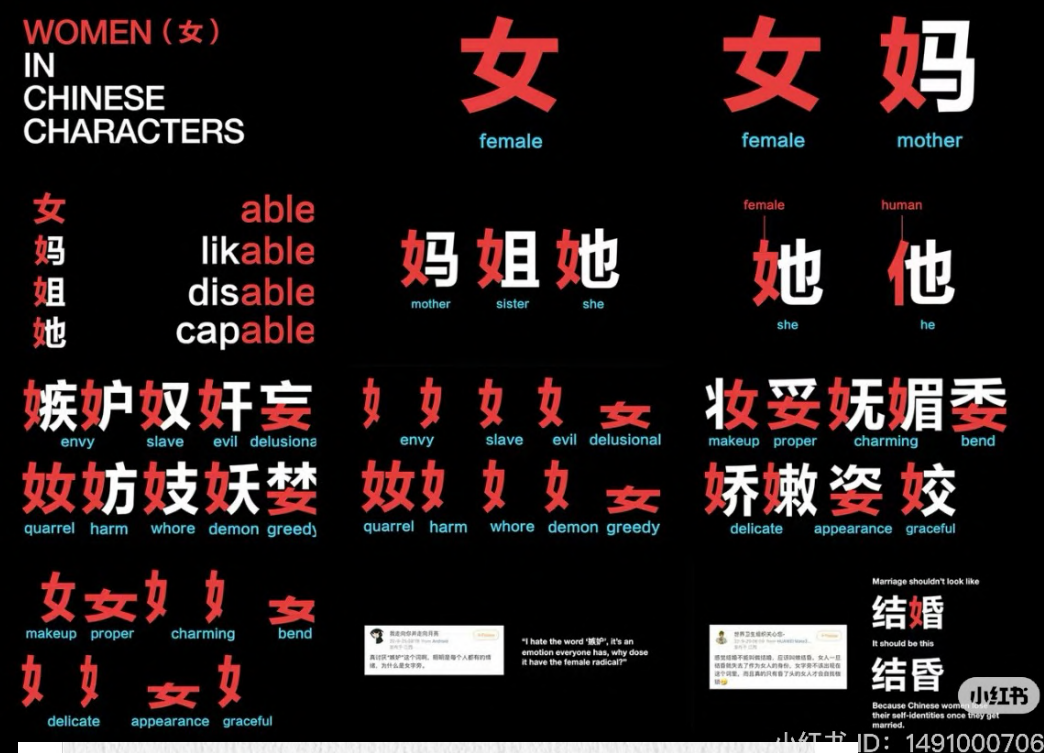


Blade-like typography => Harm

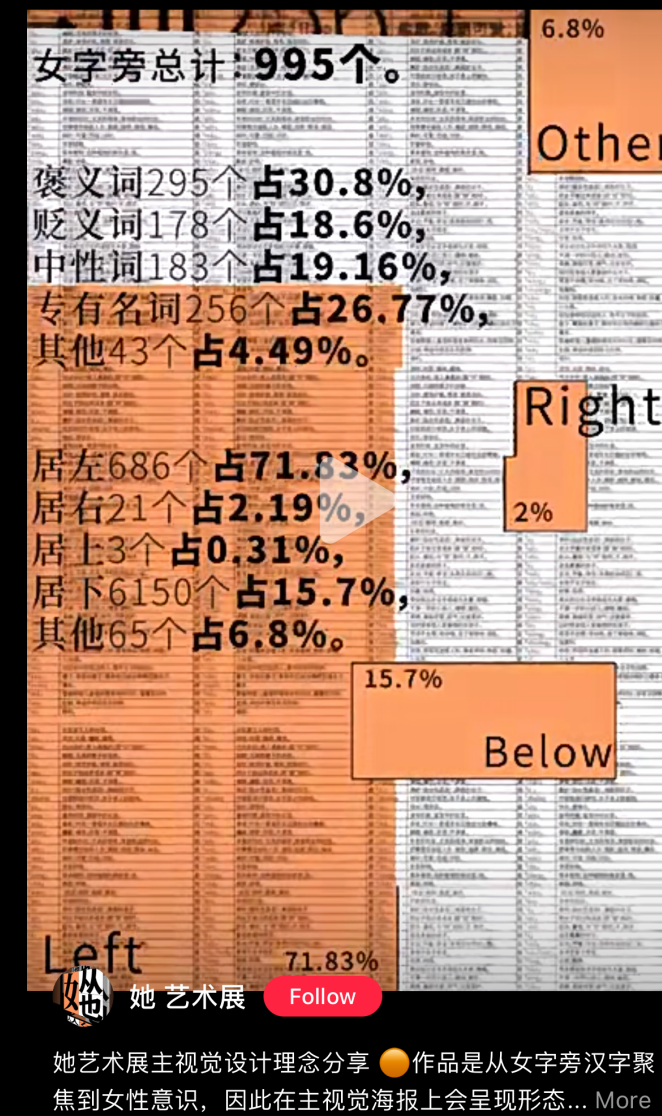
FEEDBACK

- Don't repeat
- Choose various of swear words related to gender
- Reconsider how to visualise them
- The handwriting history the Chinese character of 'woman' 女 (oracle bone script: a kneeling figure with arms crossed in front, symbolising a woman in a respectful or submissive posture)
- Play with Chinese character as it's logograph

Projects and Designs about 'woman' in Chinese characters



她艺术展主视觉设计理念分享 作品是从女字旁汉字聚焦到女性意识，因此在主视觉海报上会呈现形态... More

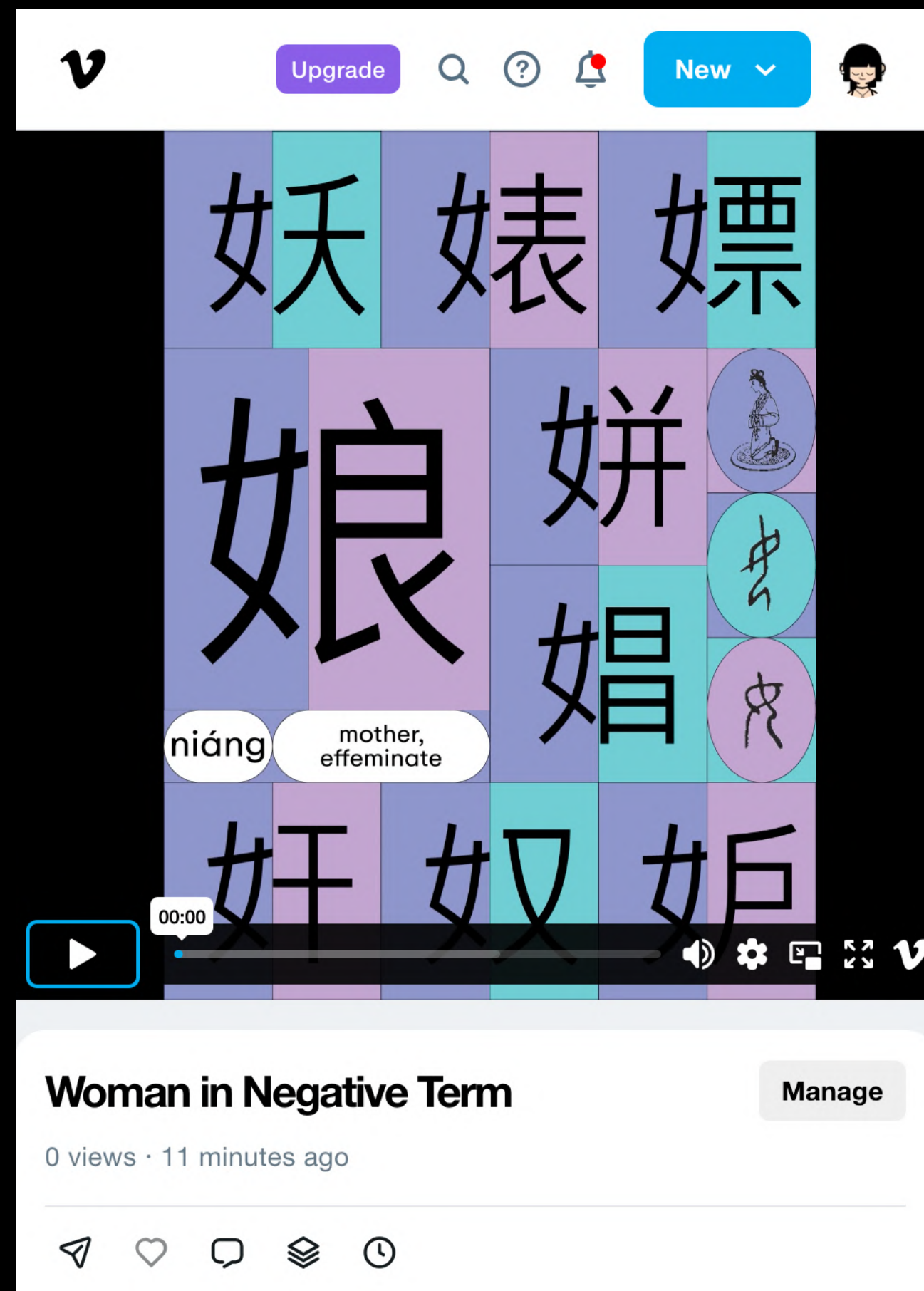


Radical and component with 女/woman: 995 characters

Positive term: 295 characters, 30.8%
Negative Term: 178 characters, 18.6%
Neutral Term: 183 characters, 19.16%
Proper Noun: 256 characters, 26.77%
Others: 43 characters, 4.49%

Left: 686 characters, 71.83%
Right: 21 characters, 2.19%
Above: 3 characters, 0.31%
Bottom: 65 characters, 6.8%

I chose 9 negative terms with the 'woman' radical on the left and created a motion graphic design based on them



Watch it here

<https://vimeo.com/1029964799?share=copy>

FEEDBACK

“This design better conveys the intended concept compared to the previous version and feels like a more comprehensive visual communication.”

“However, improvements can be made in the choice of colours, such as considering colours that represent women in Chinese culture. Alternatively, you could use colours that are completely opposite to those typically associated with women in stereotypes.”

Methods of Iterating

Intervening Lino Printing



Transferring the image



Carving the block



Register and print



Critical Examination

Unexpected Aspects and Technical Challenges

Multi-colour prints require perfect colour registration, which involves:

- **Consistency:** The sketch must be consistently transferred onto each lino block.
- **Precise Registration System:** By accurately positioning the paper and blocks, each layer of colour can be precisely aligned during printing, preventing overprinting.
- **Efficient Production:** When producing multiple prints, it is advisable to complete one colour before proceeding to the next, enhancing efficiency. However, this also places significant demands on the setup of the registration system.

Understand the Medium

- Lino cut is a traditional **relief printing** technique that requires transferring a reversed sketch onto a lino block, carving away the non-printing areas.
- It involves applying ink and **pressure** evenly.
- Multi-colour printing requires precise registration and alignment of layers.

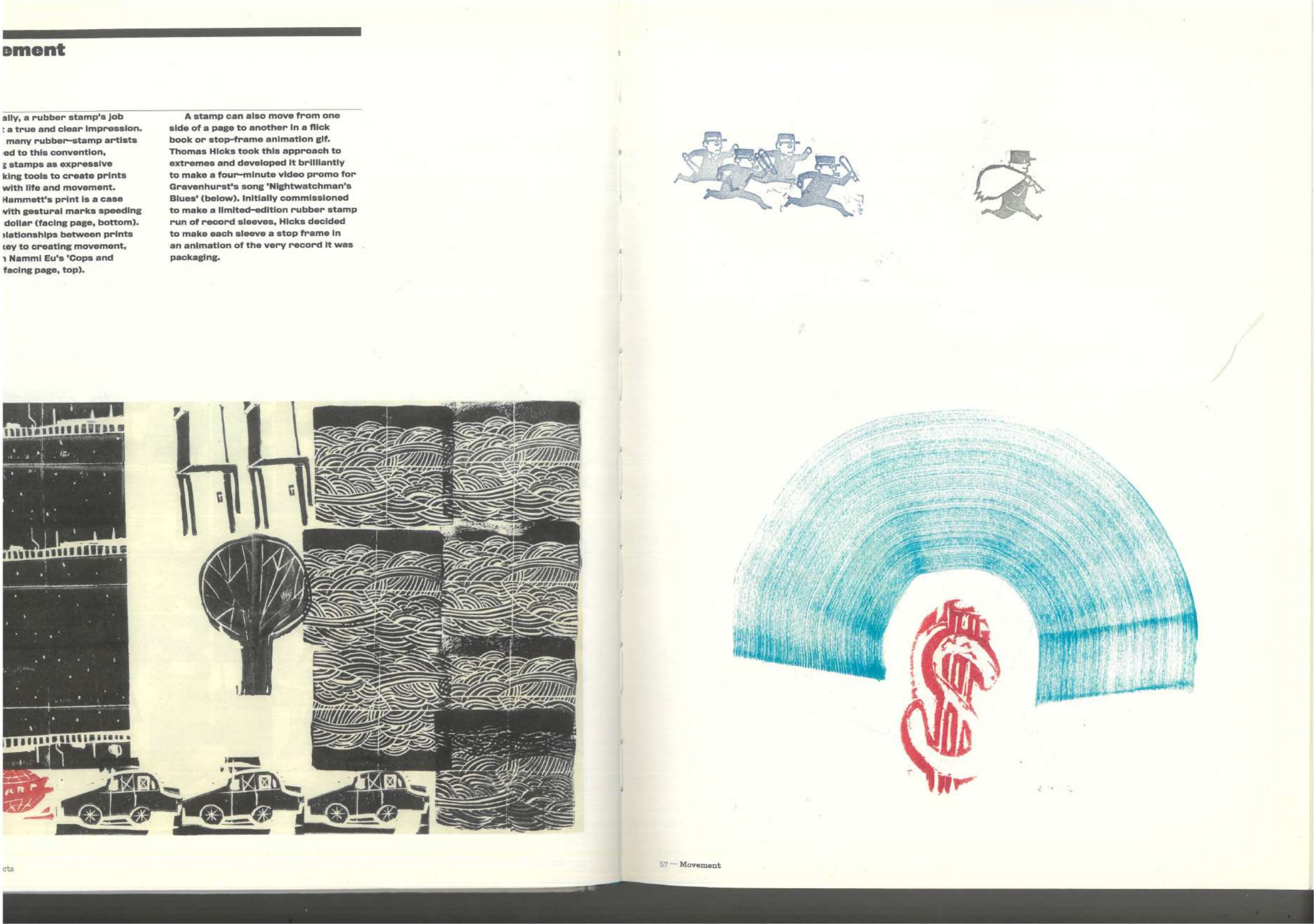
Output and Relationship to Graphic Design

- Lino printing creates **static images and designs** with unique textures and a hand-crafted quality.
- It allows for repeatable printing with slight **variations**, making it popular in independent publishing and limited edition prints.
- The technique emphasises **positive and negative space** for visual impact.

Enquiry

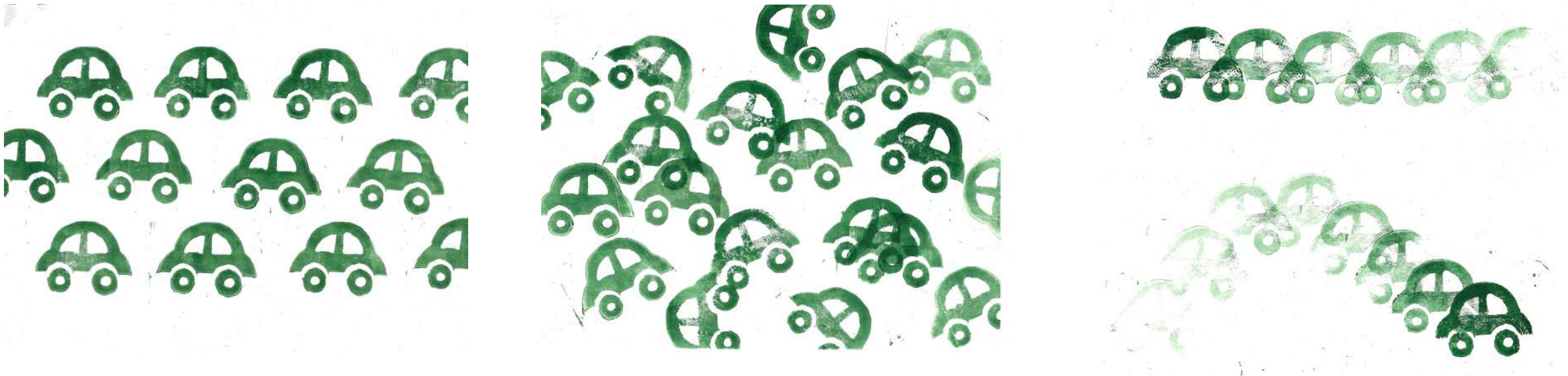
How can linocut, a printmaking technique traditionally used for creating static images, be used to create the illusion of movement?

Reference



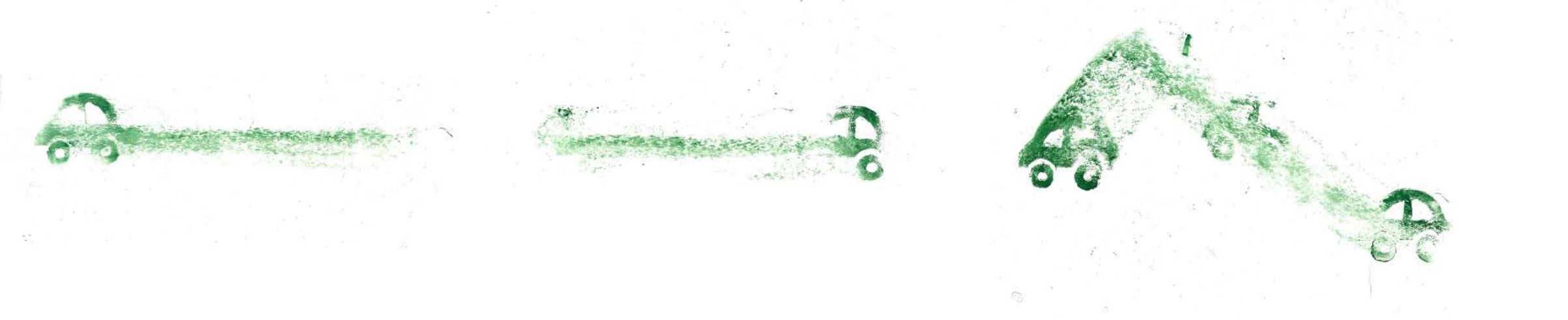
Fowler, S. (2016) Rubber stamping: Get creative with stamps, rollers and other printmaking techniques. London: Laurence King Publishing.

Repeat & Overprint



Through repetition and overprinting, especially printing until the ink fades, the process of movement can be effectively conveyed.

Drag

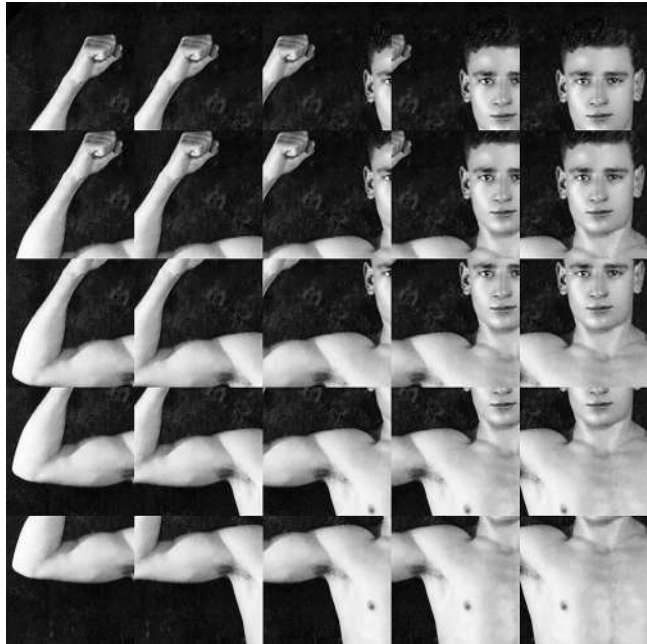


Dragging the rubber stamp across the paper creates motion lines similar to those in graphic novels, effectively conveying movement.

Stop-frame Animation



Whether by shifting the car itself or moving the background elements (such as houses or pedestrians) to create the illusion of motion, this approach relies more on an understanding of animation rather than ‘hacking’ lino printing. As a result, I have decided to abandon this experimental direction.



Slow Shutter

- Longer shutter speed
- Moving objects create visible motion trails
- Can result in some ghosting or overlapping effects

Slow Shutter + overprinting (for overlapping effects)

Slow Shutter + dragging / rubbing (for ghosting)

Slow Shutter + reduction Lino cut

Static Montage

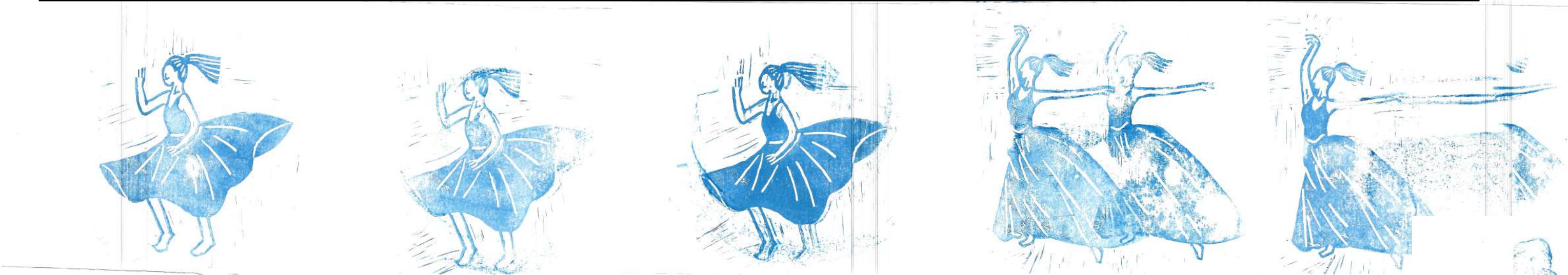
is a visual storytelling technique that combines multiple static images or elements to create a sense of movement, the passage of time, or narrative progression in the viewer's mind. Instead of relying on actual animation or video, it uses composition, segmentation, repetition, and contrast to make still images appear dynamic.



Overprinting

No.1-5, 29

Testing optimal overprinting sequence;
Comparing logical movement progression and
ink layering.

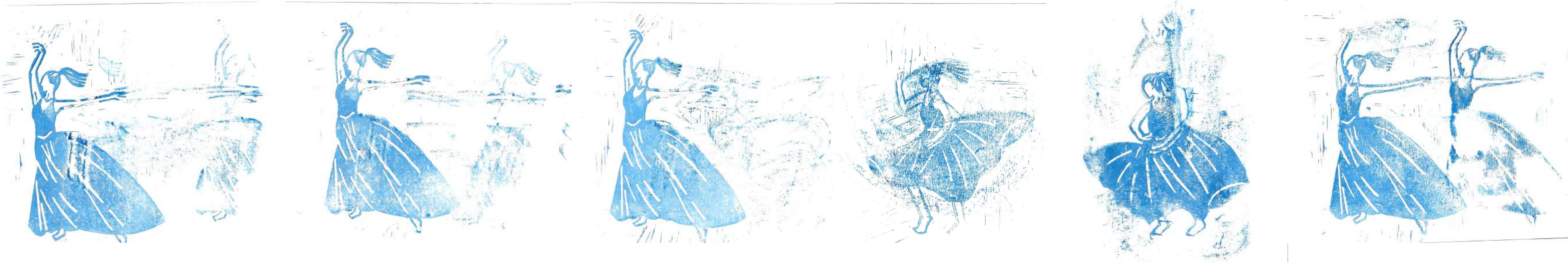


Dragging

No.7-15, 20-21

Testing whether to press and move the paper
over the lino block or to hold the lino block and
move it across the paper; experimenting with
reducing friction to achieve the desired visual
effect.





Rubbing

No.16-19,22,26

allows for more fluid movement of the lino block across the paper, creating unique ghosting effects.



Combination

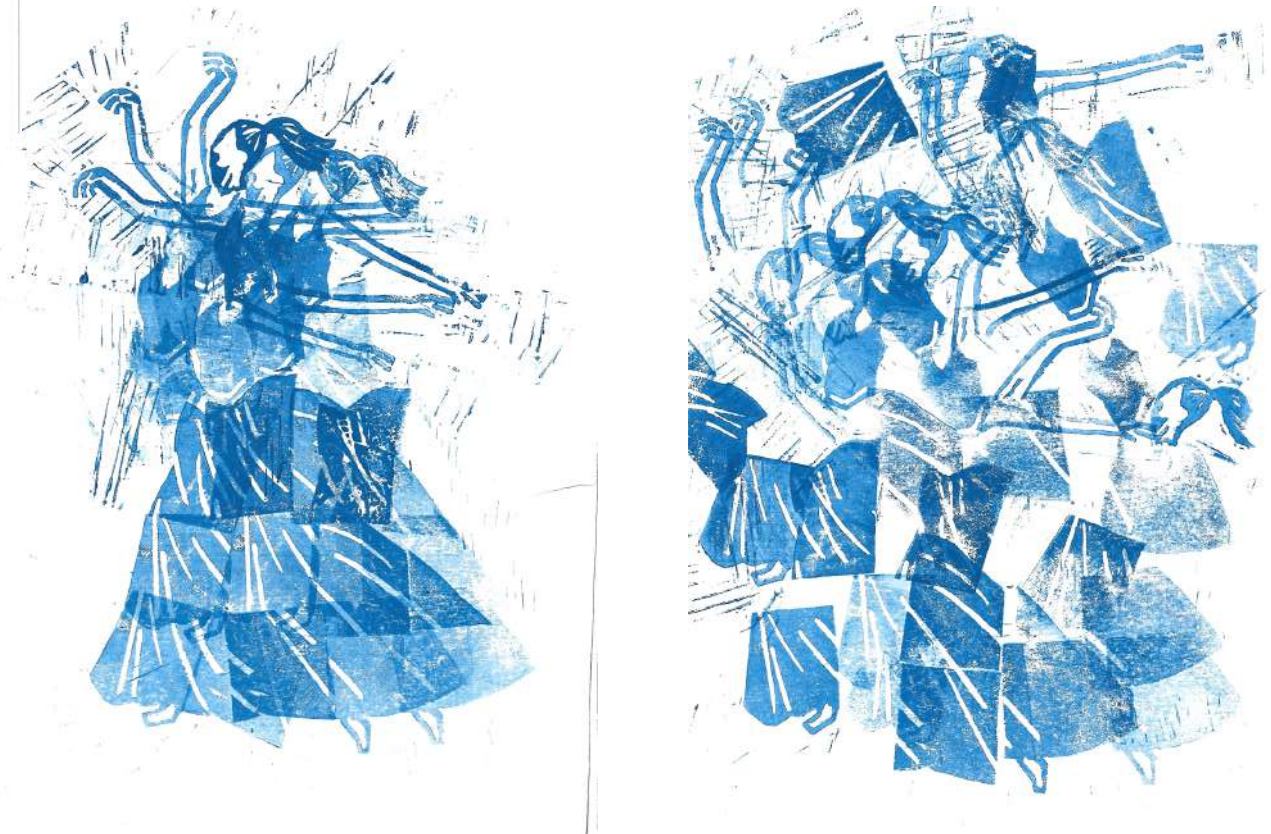
No.6, 23-25, 27-28

A combination techniques of overlapping, rubbing and dragging



No.30-33

Reduction printing



No.34-35

Static Montage

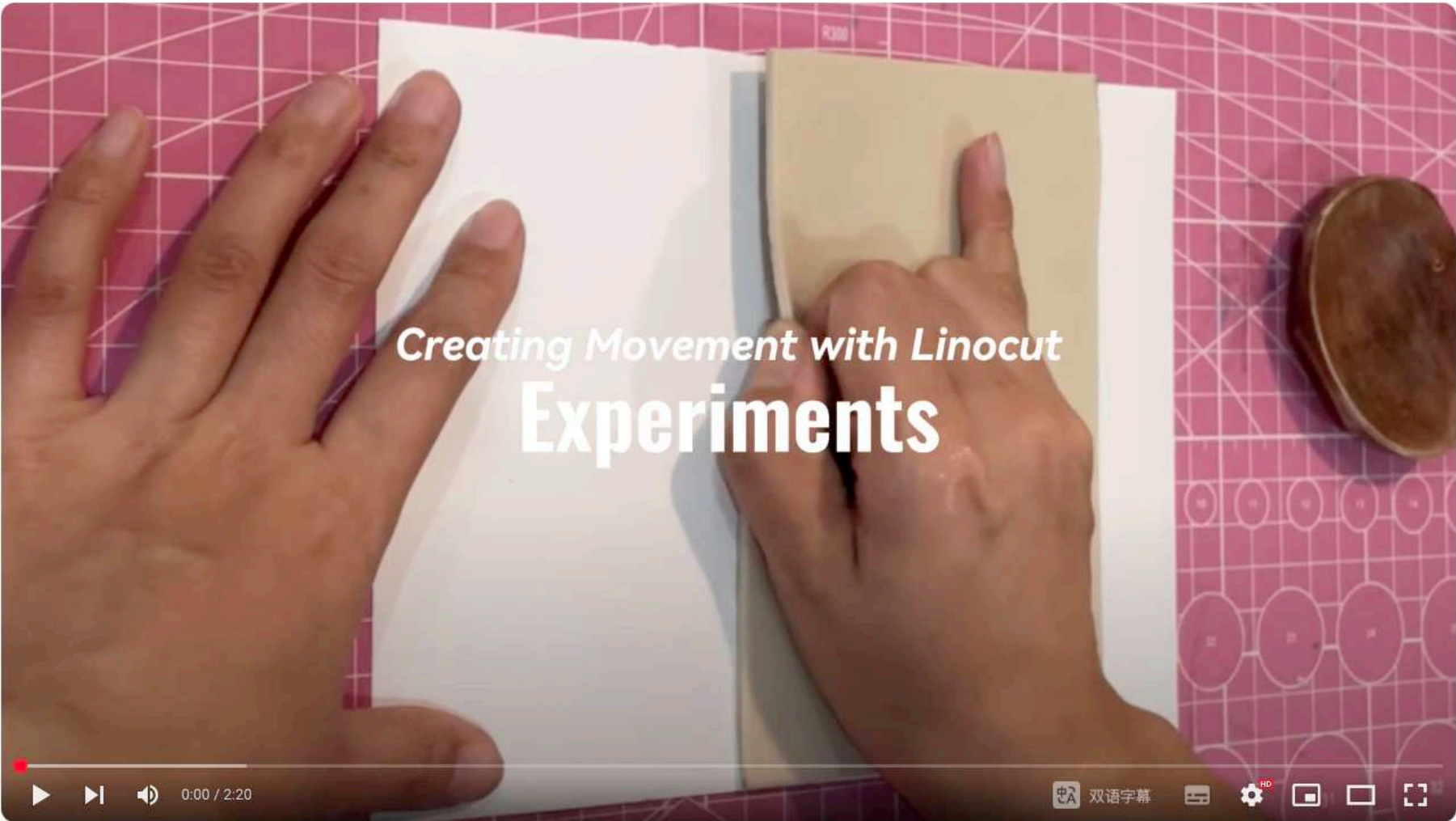
A Collection of Prints Documenting the Experimental Process

With serial numbers and applied methods marked on the back



Video

A video documented the process of how printing was intervened by dragging and rubbing, as well as how I adjusted and refined the intervention step by step to make the dragging and rubbing more fluid and free.



<https://youtu.be/MFR1ulf4IK4>

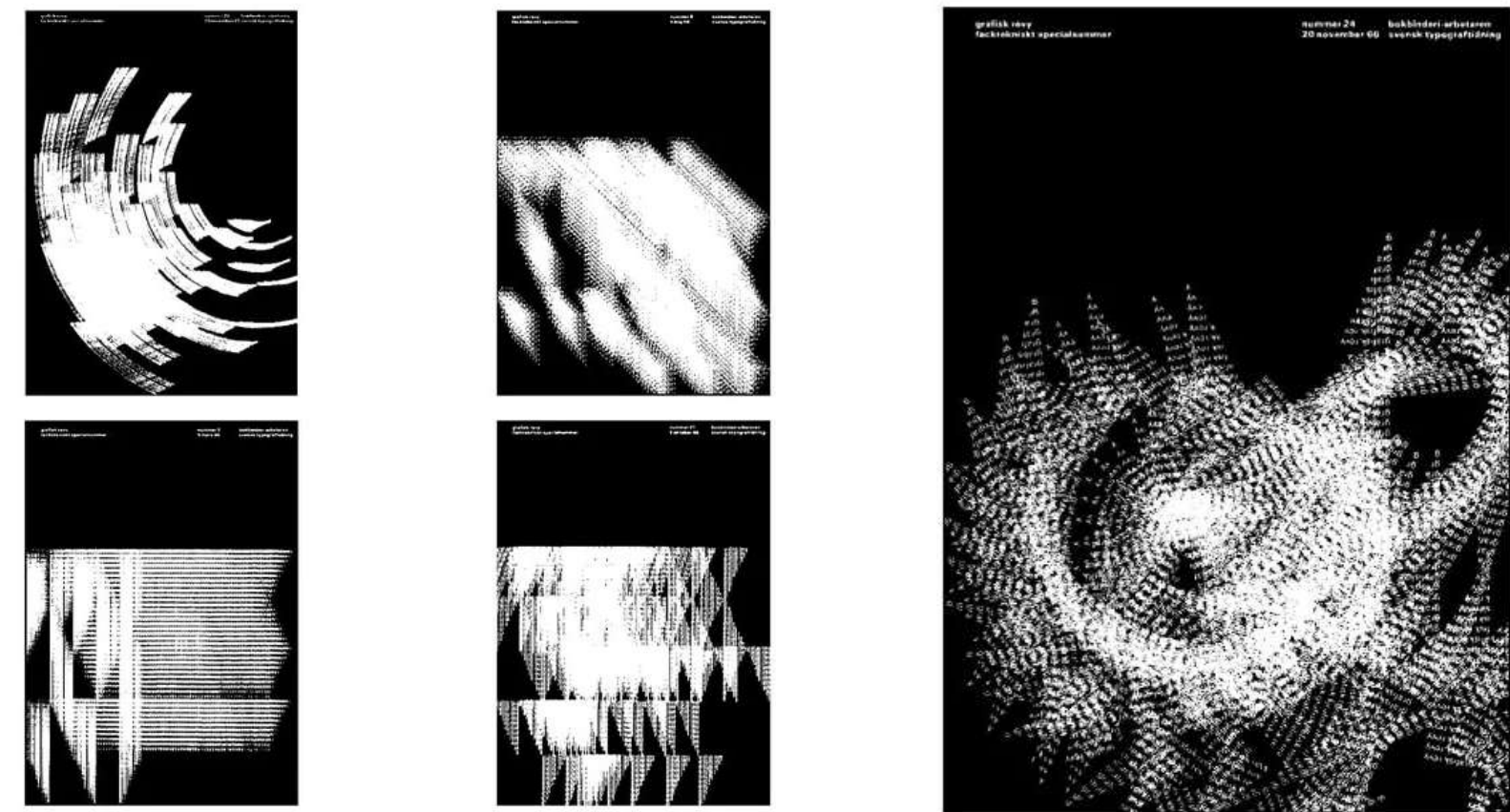
Reflection

My experiment focused on exploring how to create a sense of movement within a static print. After conducting a series of repetition and dragging experiments, I realised that the core of my exploration was the intervention in the printing process itself.

With this in mind, in Draft 3, I began to consider how I could intervene in the process of printing a piece of text using a home printer. I applied similar methods—overprinting and dragging. While I couldn't manipulate the printer itself, I could interfere with the paper during the printing process.

The results showed that overprinting was effective, but dragging didn’t work as well. The distortion of text only appeared slightly at the very end, while attempts to interfere mid-print (such as pulling the paper sideways) had minimal effect and often led to interruptions. The ability to intervene was highly limited, making it difficult to create angles or achieve more pronounced distortions.

Future Exploration Reference



Muroga, K. & Schmid, N. (eds.) (2023) Helmut Schmid: Schmid typography = Schmid typografie. Zürich, Switzerland: Museum für Gestaltung Zürich.

The cover Helmut Schmid designed for *Grafik Revy* was created by directly proofing on a manual printing press. The printed material was gradually shifted in multiple directions, creating an illusion of movement.

I plan to draw inspiration from his work and further explore how traditional printing techniques can create an illusion of movement in static designs.

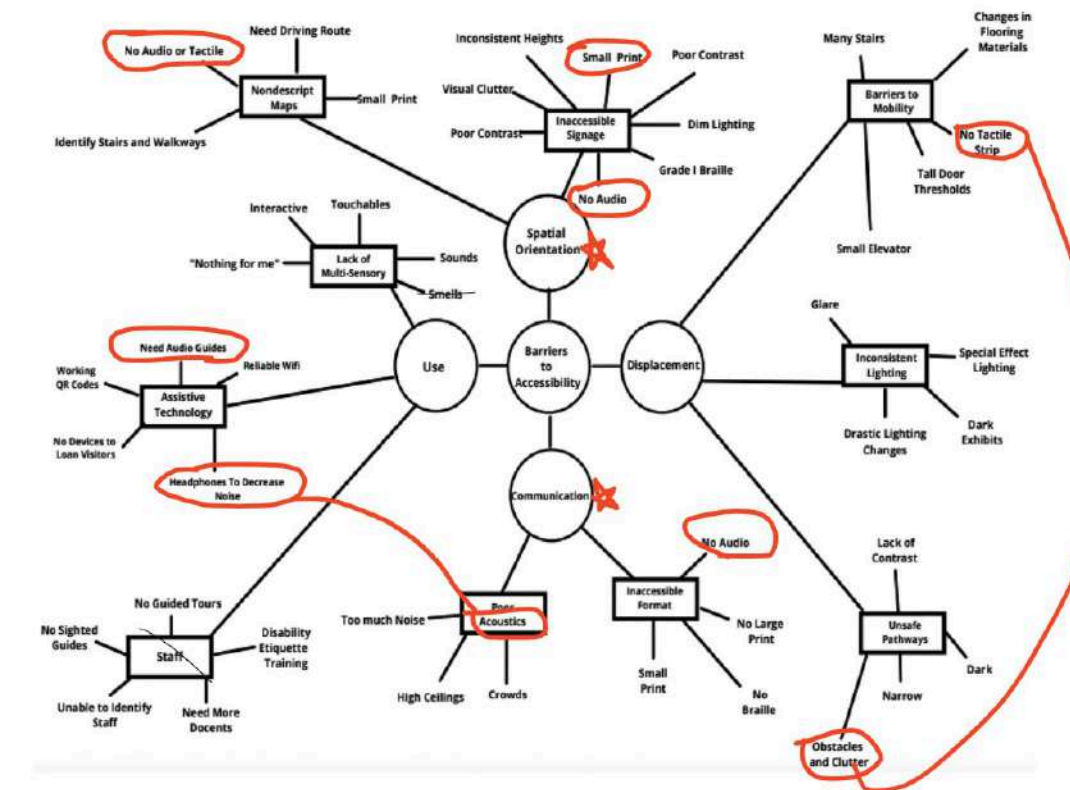
Methods of Contextualising

Reimagining Joyful Exhibition Experiences

for the Visually Impaired

Angel Kan
Joy Li
Kirstine Fahl

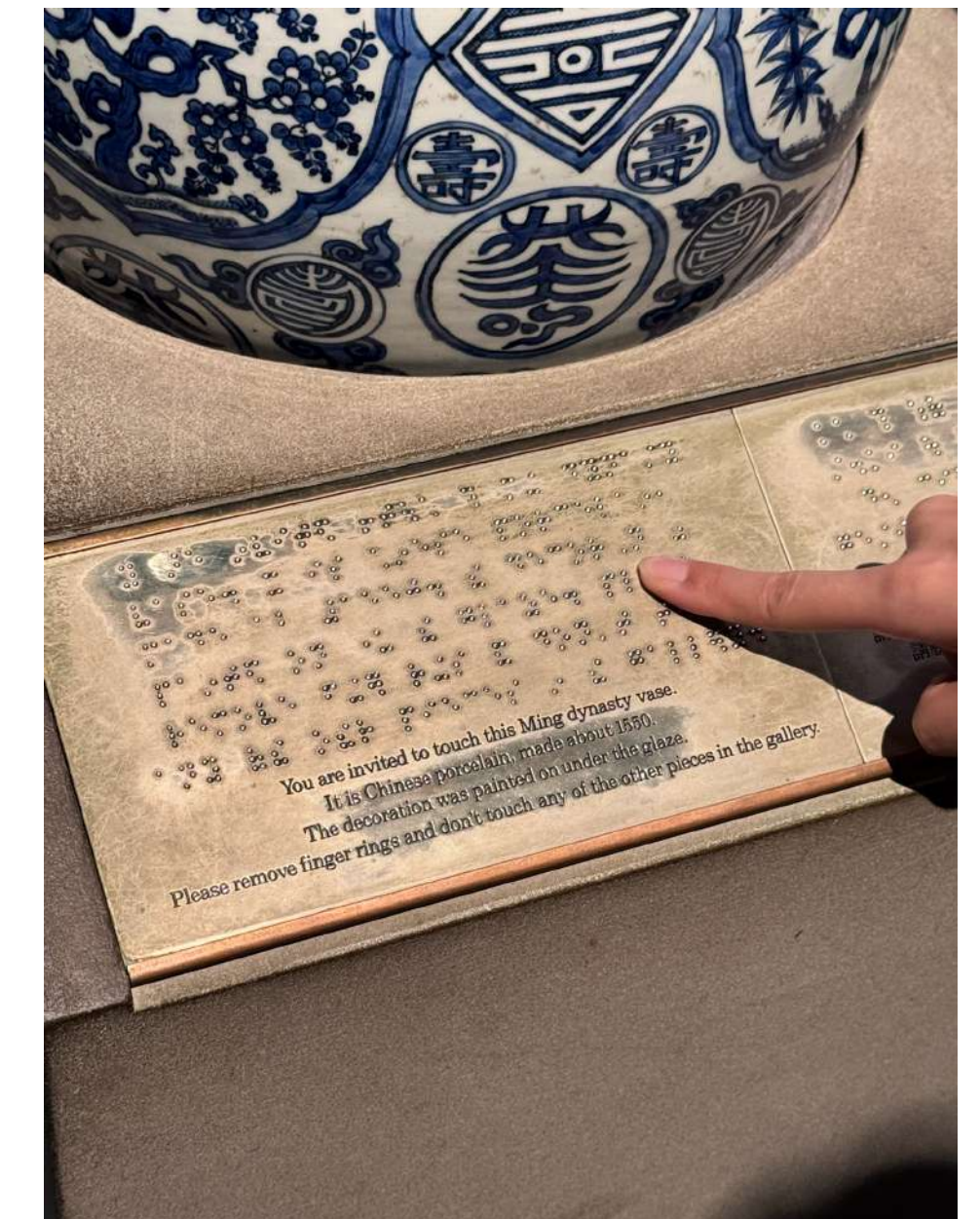




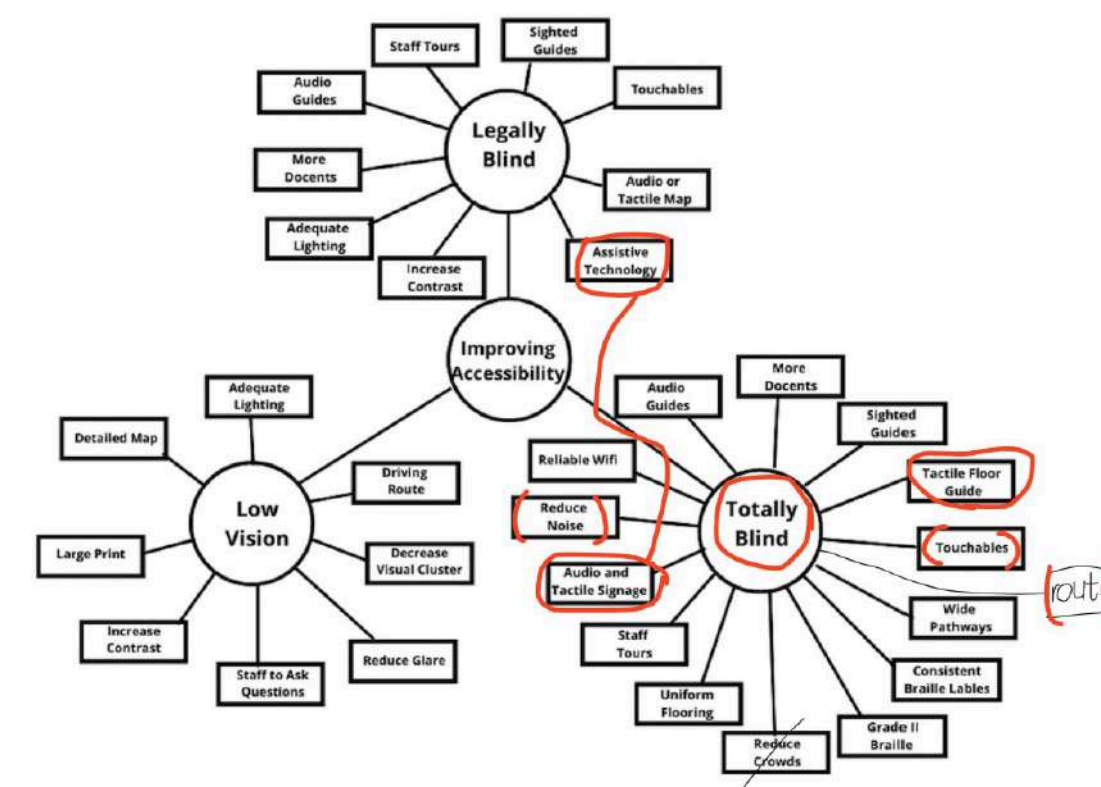
Please do not touch

Thomas J Price
Tasman Road, Figure 2
2008

This work belongs to a series of nude figures named after streets in London. Street figures are powerful white men of the north. Tasman. By contrast, the figures are



Design justice: Community-led practices to build the worlds we need. London: MIT Press



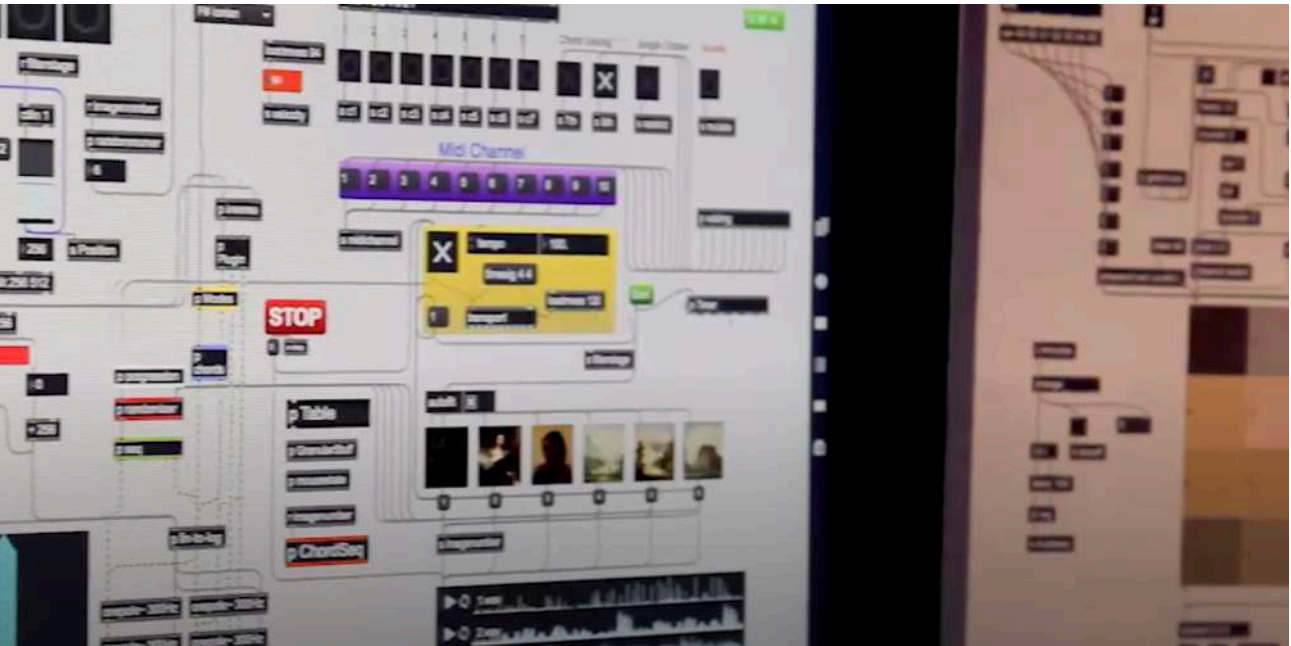
SITE VISIT - V&A

- Mostly “don’t touch”
- Only audio description in one section
- Few pieces had braille explanations

Fortuna, J., Harrison, C., Eekhoff, A., Marthaler, C., Seromik, M., Ogren, S. and VanderMolen, J. (2023)
'Identifying barriers to accessibility for museum visitors who are blind and visually impaired', *Visitor Studies*.
doi:10.1080/10645578.2023.2168421.

State Library of NSW

"What I'm doing is taking elements like colour, the contrast, the date, the artist and the location — it's all linked to the image — and take each one of those little bits of data and apply it to an instrument or a rhythm or percussion.



'Tate Sensorium' exhibition

Making art touchy, smelly, feel-y, tasty, to take Tate to a whole new audience

About the sensory stimuli in Tate Sensorium



Interior II 1964
Richard Hamilton

Here, **smell** stimuli create a sense of a mid-century home and the impact of big brands by recreating the original scent of Pledge. The central character is brought to life with the scent of vintage hair-spray, and a glue/ solvent smell hints at the collage process. The **audio** brings the viewer into the acoustic space of the central character. Some of the objects de-picted can also be heard, while sounds of paper and paint again suggest the creative process.



Full Stop 1961
John Latham

An Ultrahaptics device creates **touch** sensations on the hand in mid air, using ultrasound. These are sequenced with the **audio**. The artwork plays with positive and negative space, and the tactile-audio stimulus translates that as presence or absence. The sound especially emphasises the painting's black and white duality. The two senses work together to create a sense of scale, and of roundness, but also reference Latham's use of spray paint, and his iterative theory of mark making.



In The Hold 1964
David Bomberg

The **audio** brings the viewer into the painting, through two distinct planes of sound. The first reflects the geometry of the painting: acute angles, jagged sounds, reflecting Bomberg's quest for "pure form". The second evokes the subject matter - a ship's hold. The **smell** stimuli work in a similar way. The first scent is abstract: shrill, bringing out the blue colour. The second smells like the ship might: diesel and tobacco. Low concentrations of the second scent are present in the first.



Figure in a Landscape 1964
Francis Bacon

The **taste** of edible charcoal, sea salt, cacao nibs and smokey lapsang souchong tea bring out the painting's dark nature, and the wartime era in which it was painted - while a hint of burnt orange con-nects to flashes of colour and blue sky. **Smell** evokes the setting, Hyde Park: there's grass, soil, and an animalic, horse-like scent. **Audio** mirrors the smell and taste, while referencing the colour palette and the painting's visual texture; mechanised, industrial sounds are suggested in the subject matter.

How to make exhibitions more engaging and joyful for visually impaired people?

Re-imagining the exhibition pieces through

- **Sound**
- **Touch**
- **Interaction**

EXPERIMENTAL SUBJECTS



Gerhard Richter “Cage 1-6”

Inspired by music by John Cage

Cage's ideas about ambient sound and silence
Cage’s controlled use of randomness in music

Layering paint

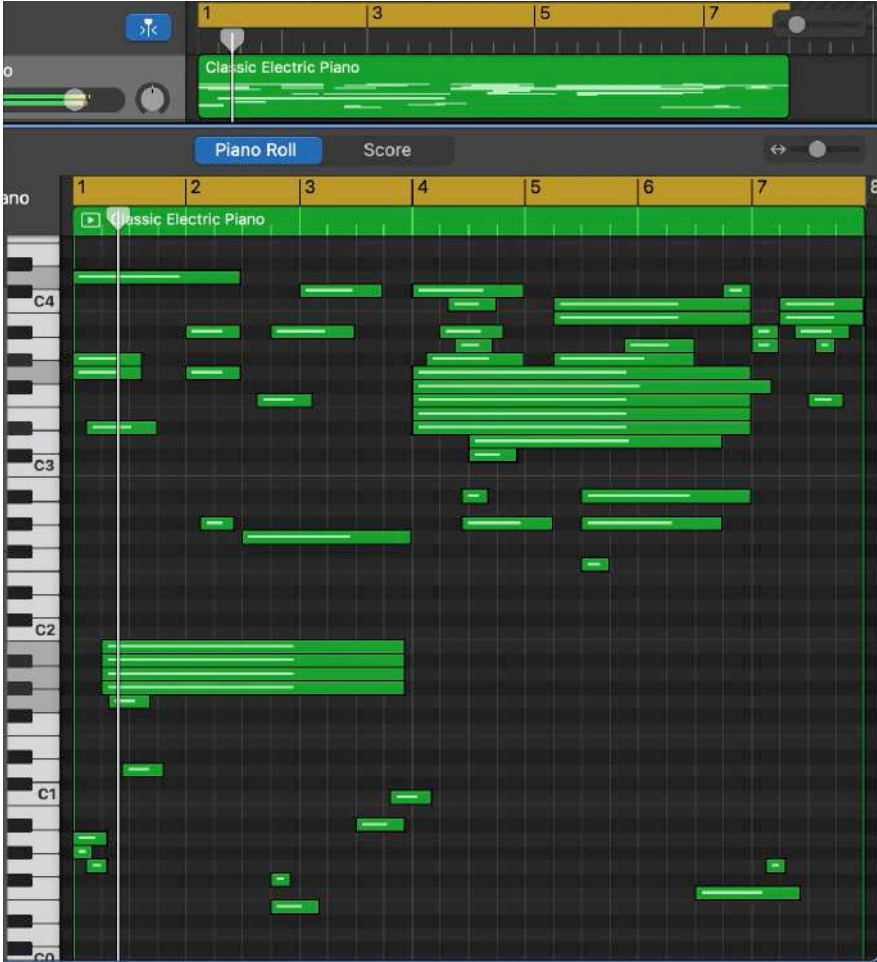
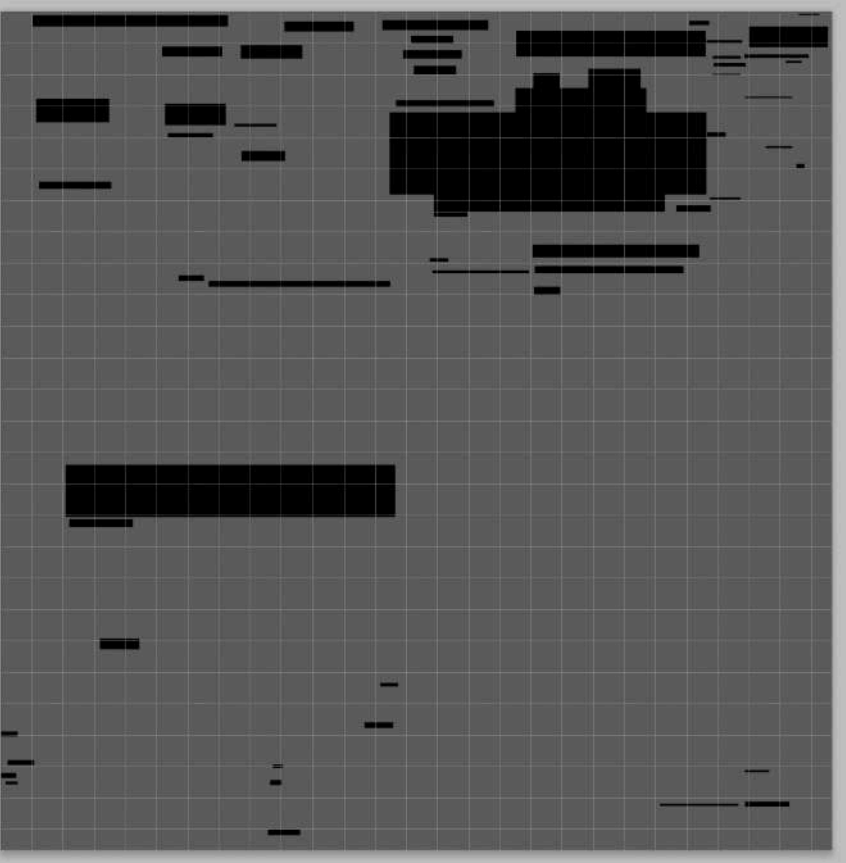
pauses, brushstrokes, scrapings
delicate and fluid vs coarser and more solid



Features of art work

Composition
Colour
Dark/brightness
Brush strokes
Texture

TRANSLATING DARKNESS/BRIGHTNESS



(Garage Band)

TRANSLATING COLOURS

In *Concerning the Spiritual in Art*, Kandinsky explores the relationship between colour, form, and sound, and suggests that different colours resonate with different Musical Instruments.



→ [sound of trumpet]

Red (Strong, passionate)



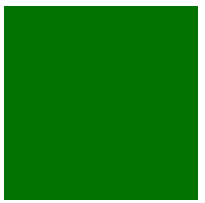
→ [sound of xylophone]

Yellow (lively, jumping)



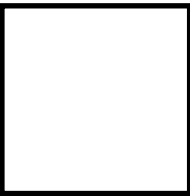
→ [sound of clarinet]

Blue (warm, smooth)



→ [sound of violin]

Green (soft and natural)



→ [sound of piano]

White (ethereal, pure)



→ [sound of contrabass]

Black (calm)

TRANSLATING BRUSHSTROKES

Translating brushstrokes into everyday sounds



Flat

→ [sound of wind blowing]



Dry brush
(superposition)

→



[Sound of dry broom
sweeping leaves]



Overlay (cover)

→

[Sound of water
dripping on metal]

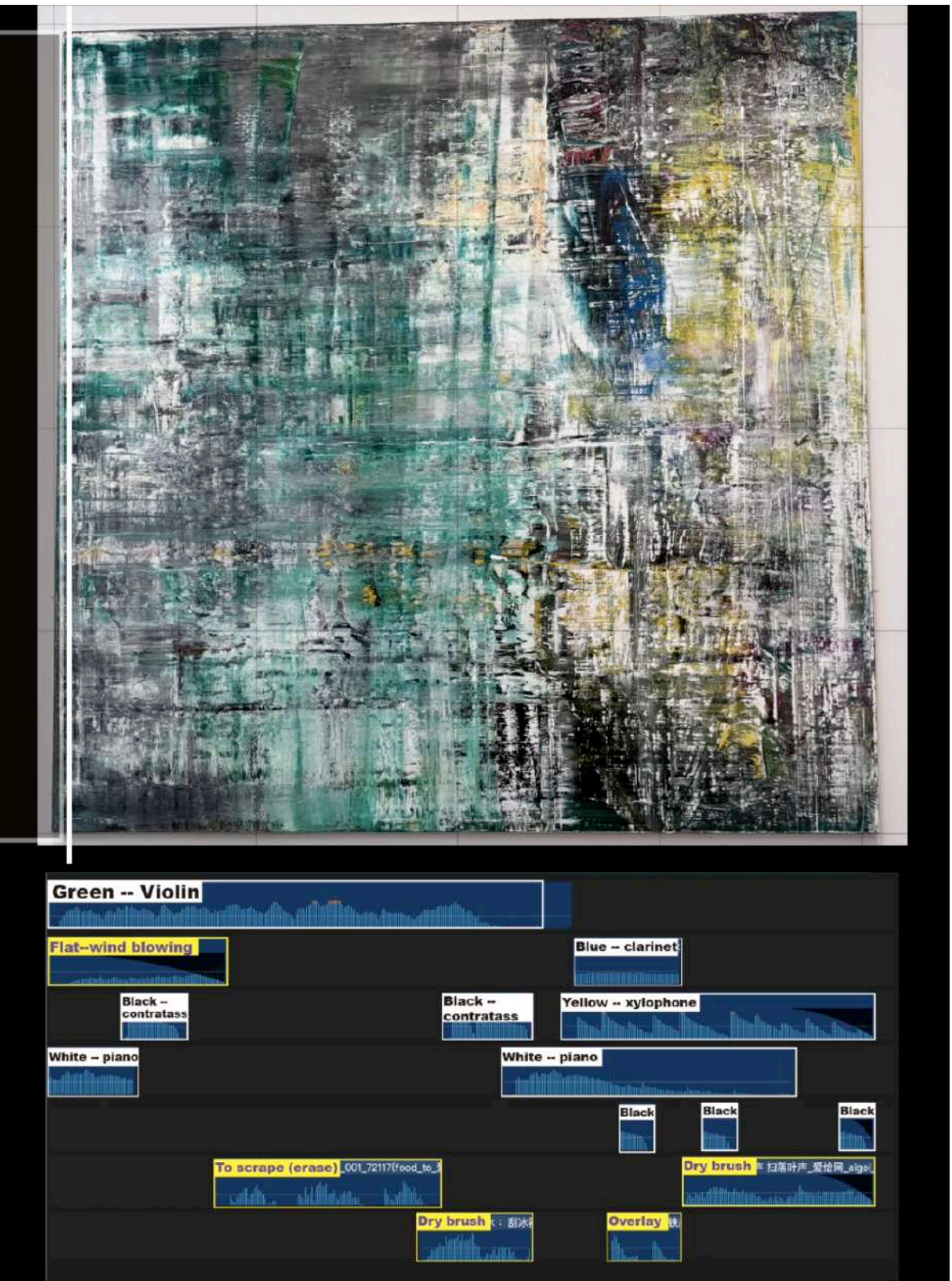
To scrape
(erase)

→



[Sound of butter on
toasted bread]

Analysing colours and brushstrokes
Matching them to sound elements

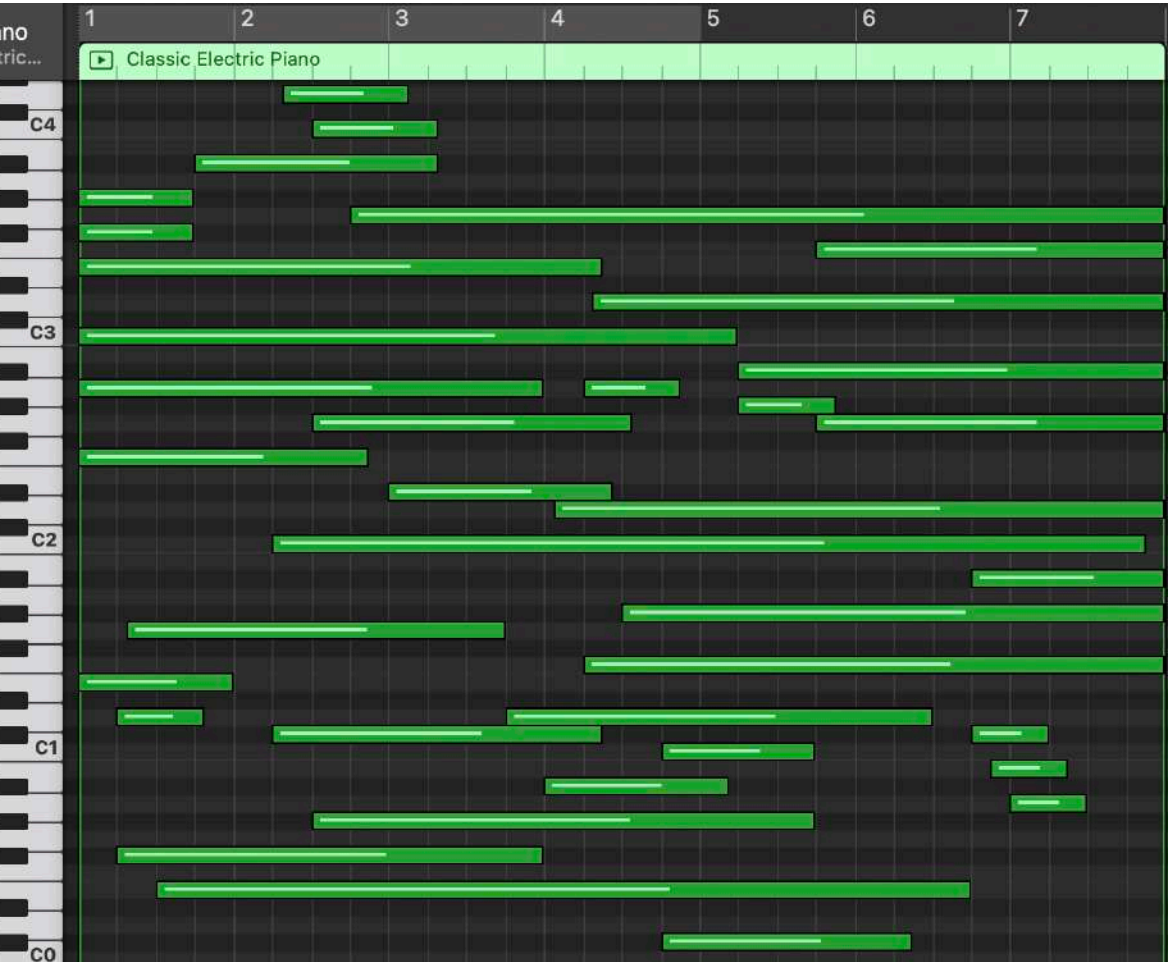


(CapCut)

<https://youtube.com/shorts/kV1G2NhHKbs>

TRANSLATING TEXTURE

Translating the scraps of “Cage 2” into lines —————> Sound
(Garage Band)



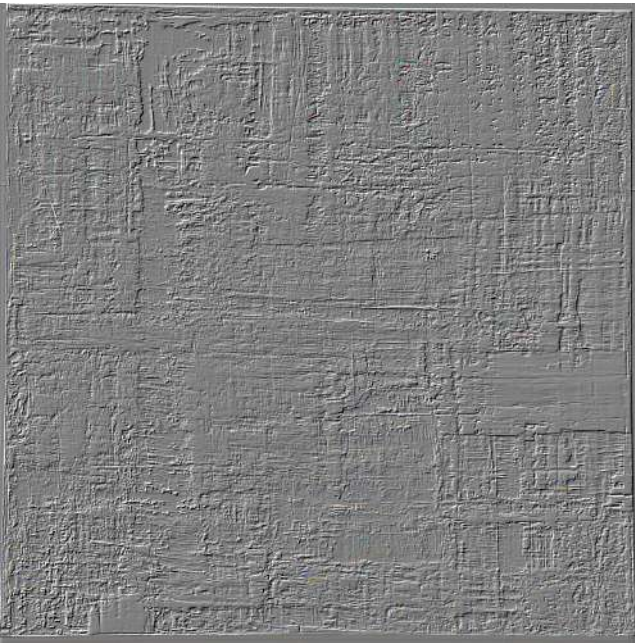
Translating the texture of “Cage 5” —————> Sound (Virtual ANS)



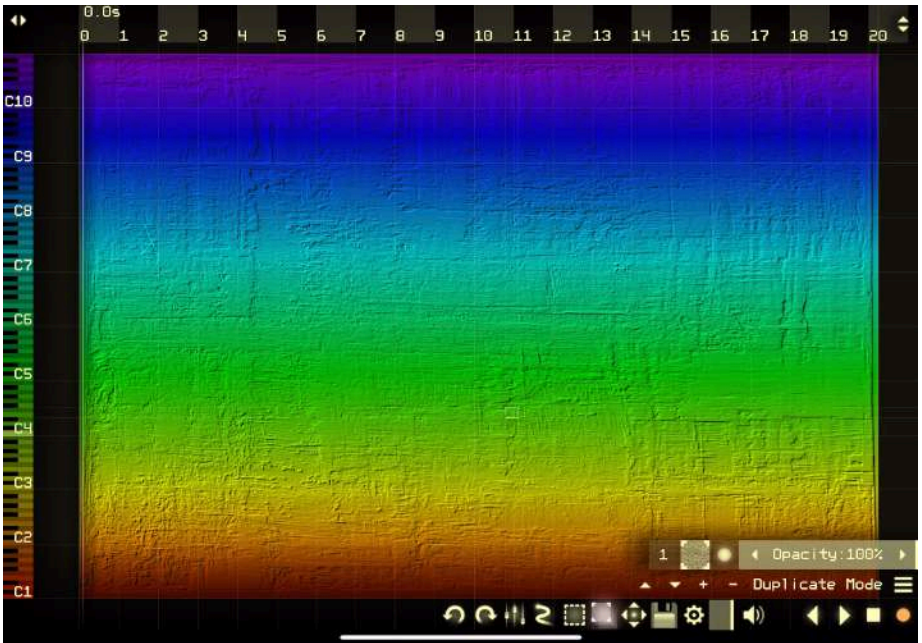
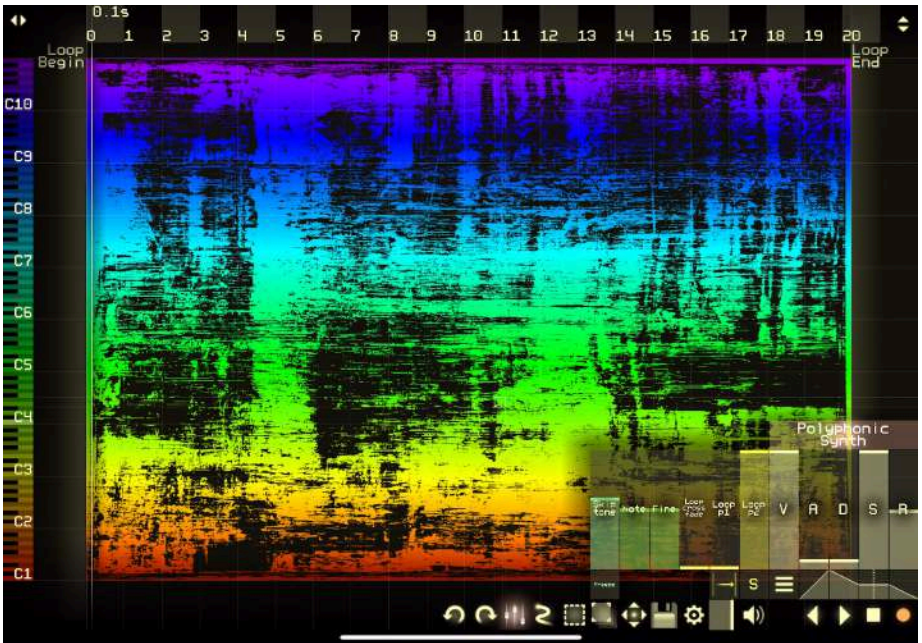
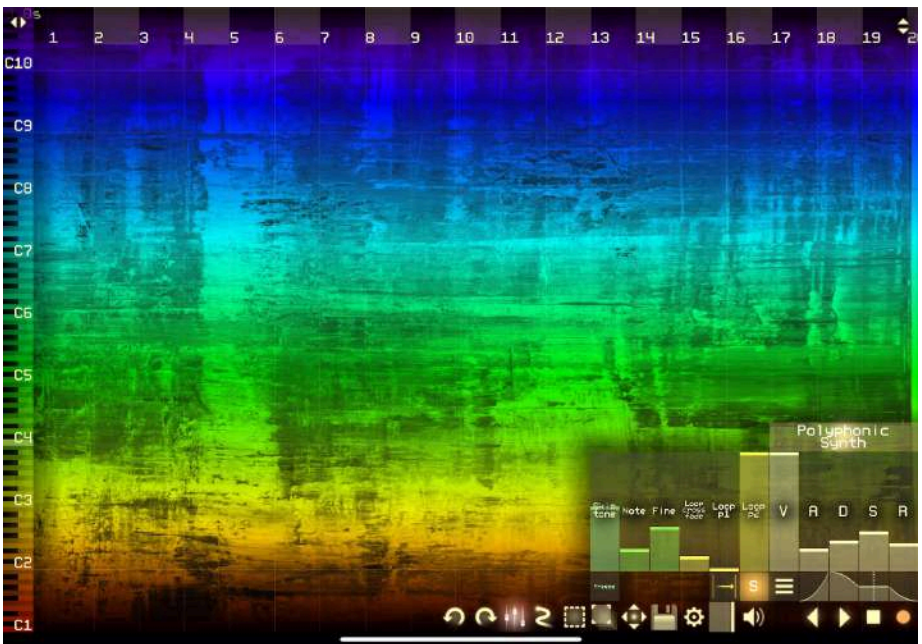
Original



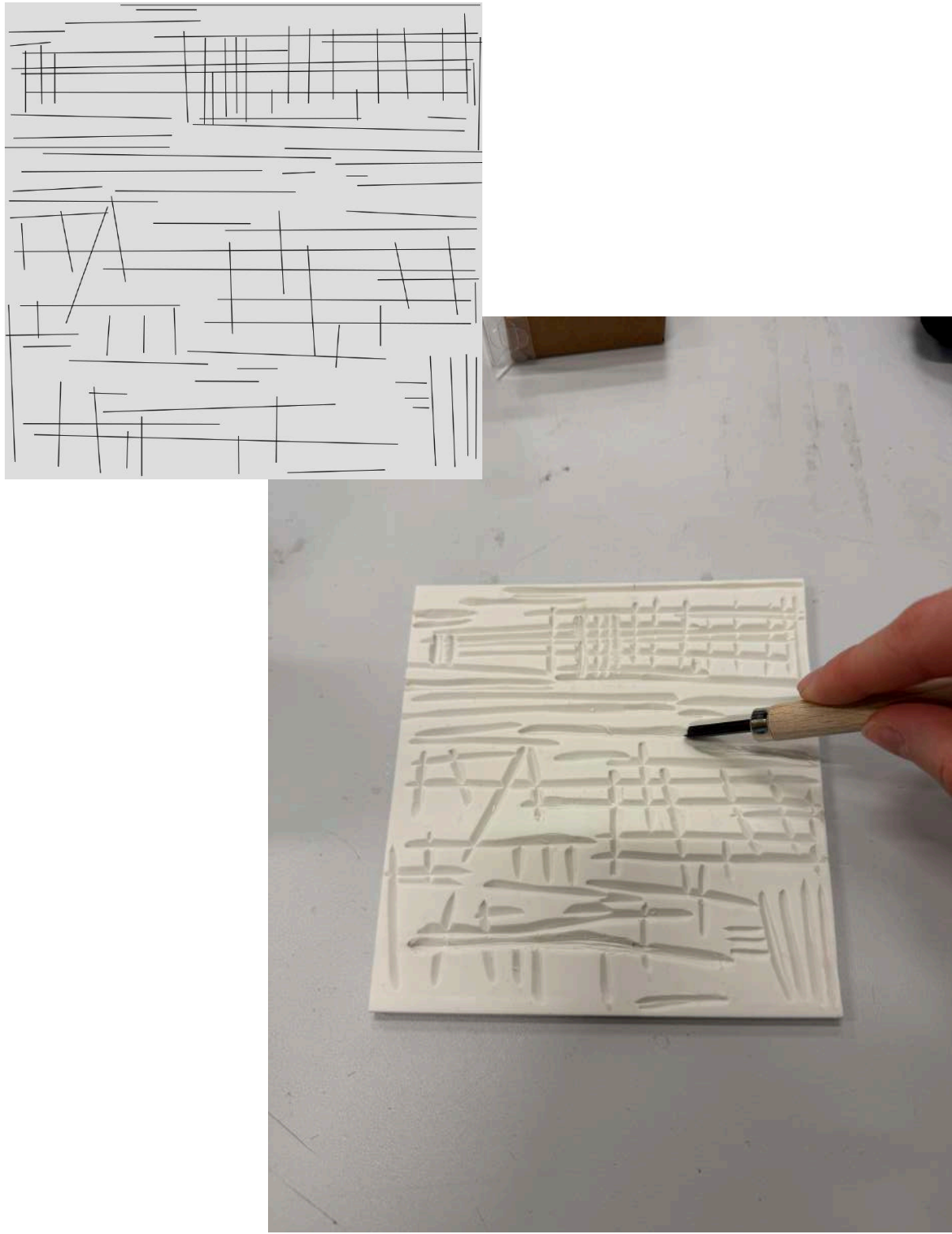
Mezzotint effect



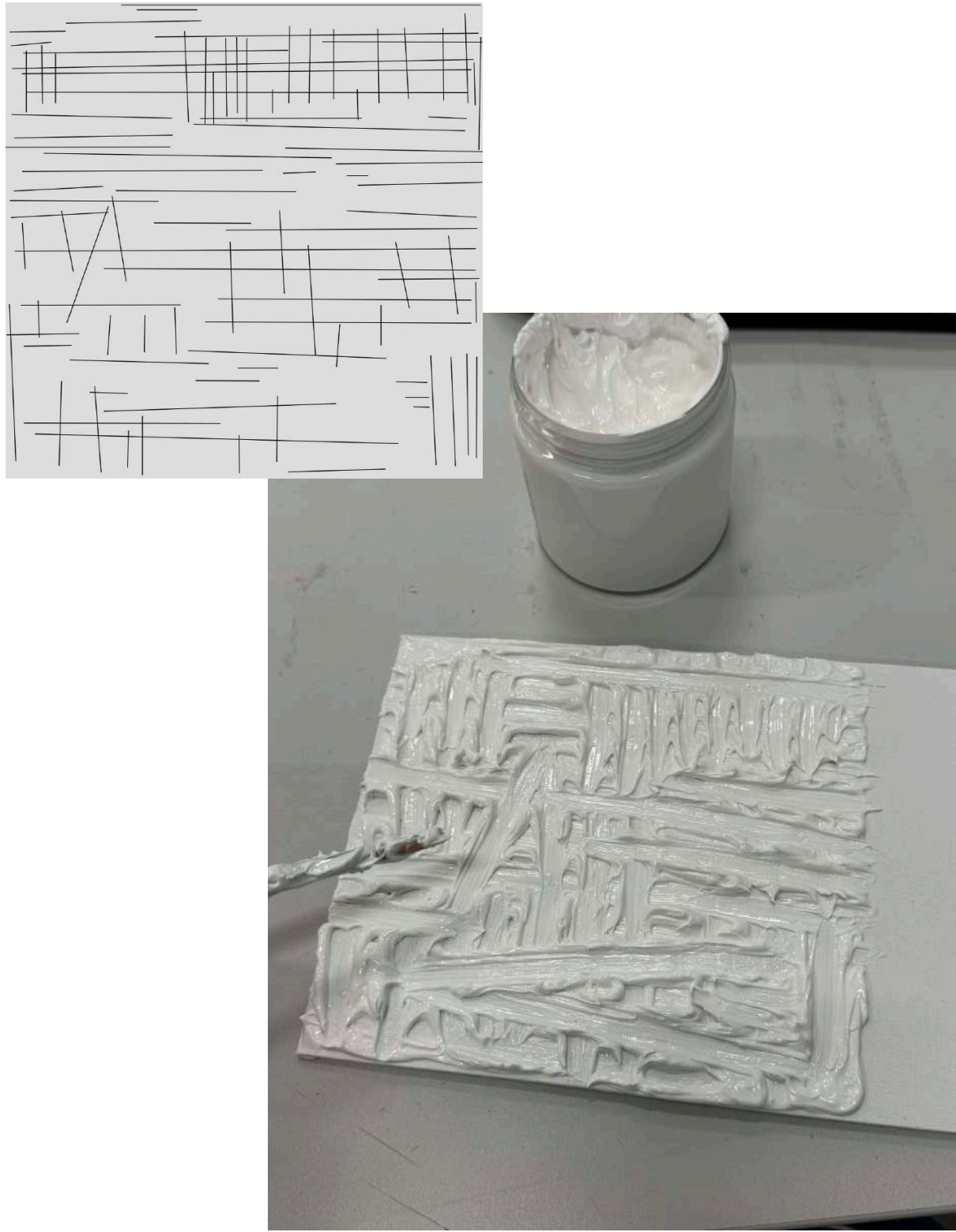
Emboss effect



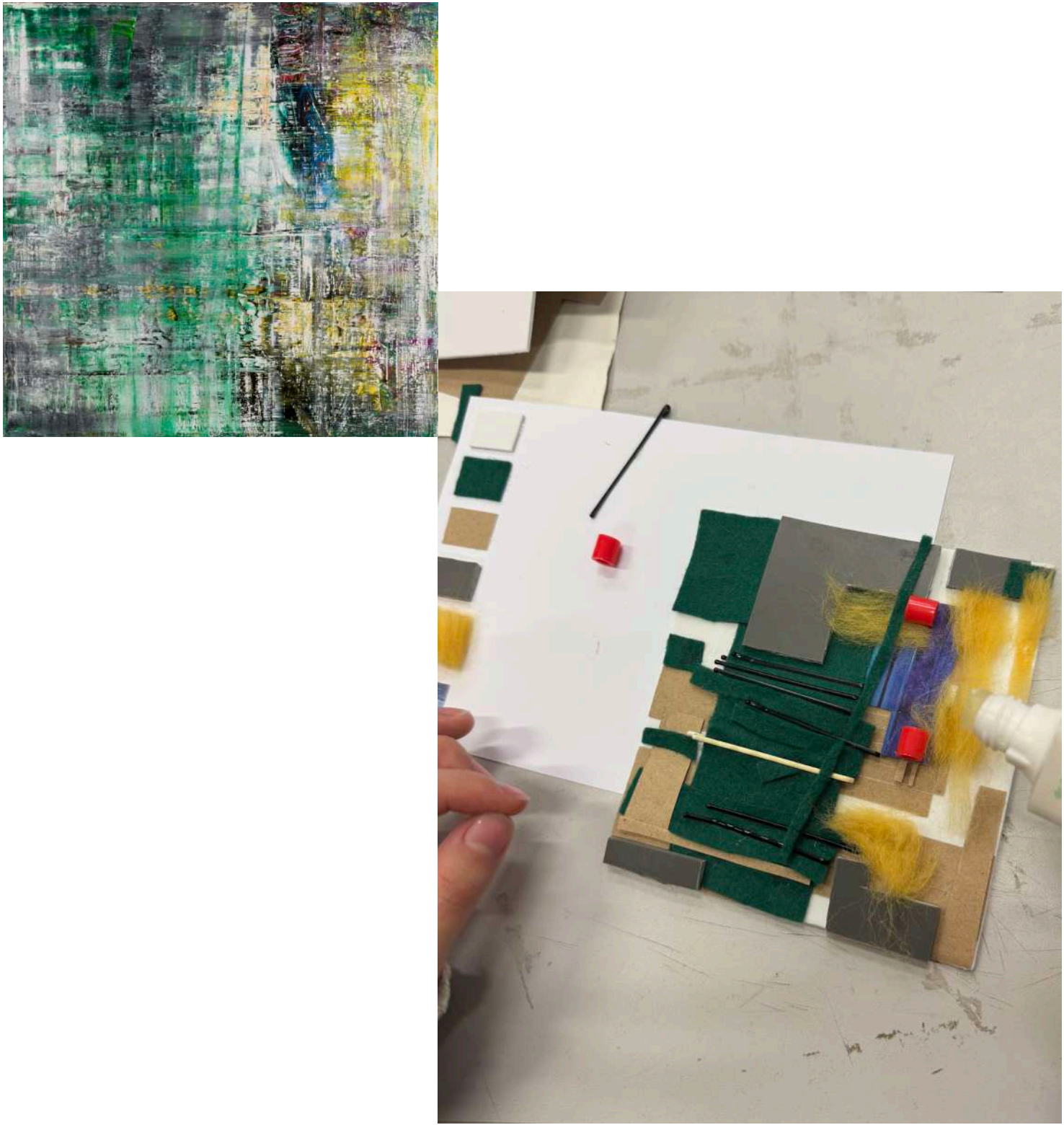
Translating the scraps, composition, colours, textures into tactile objects



Linocut

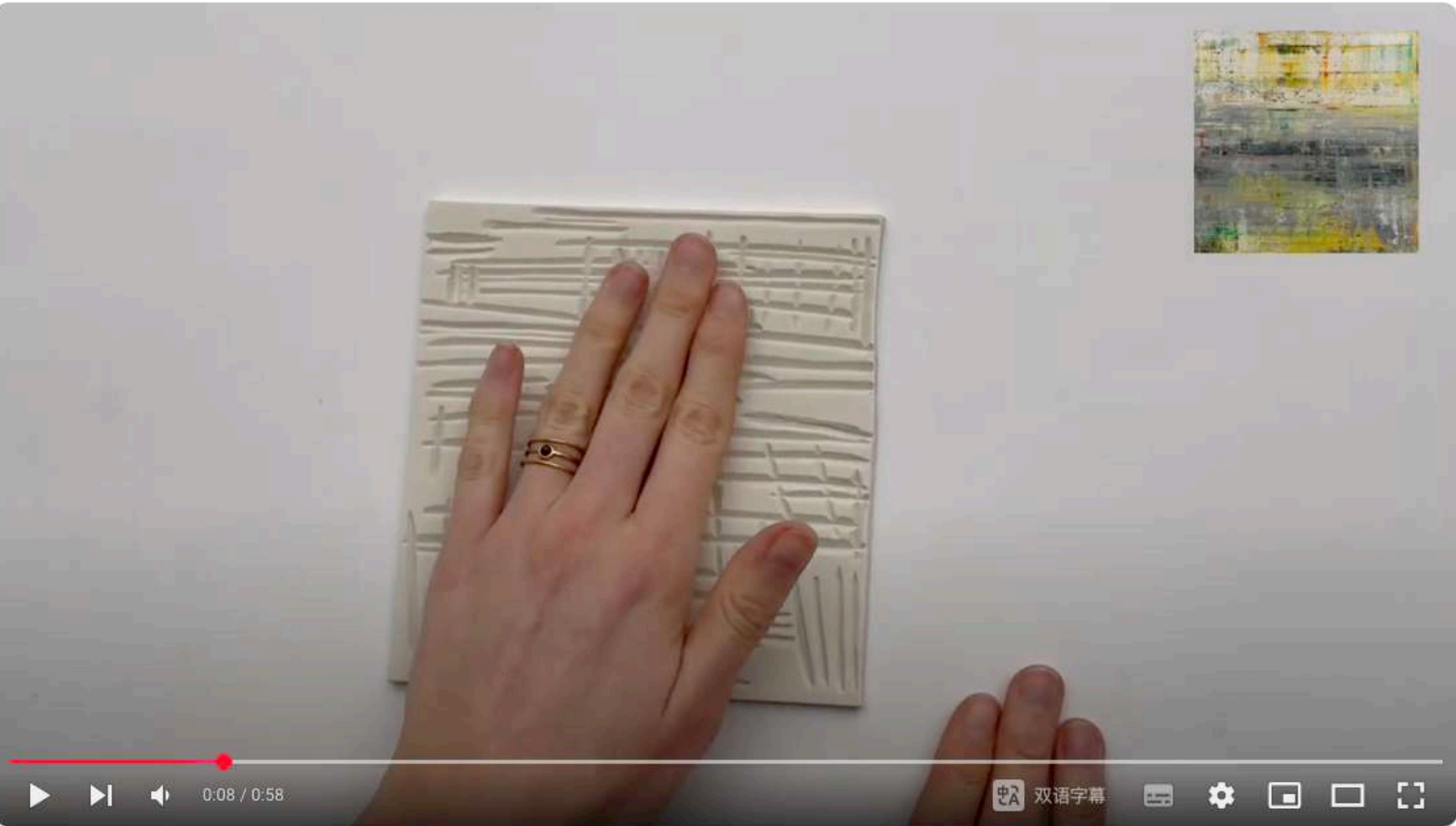


Modelling Paste



Tactile Collage

Outcome



Sound x Tactile experience

https://youtu.be/p3w6two_rKo

Reflection

An exciting experiment exploring the possibilities of a multi-sensory exhibition.

A key limitation was the lack of direct involvement from visually impaired individuals in the creation and testing process.

Reflection on whether the reinterpretation approach was too subjective and whether it unintentionally added complexity to understanding the artwork.

The need to integrate "translators" into the exhibition to interpret and explain the re-creation process.

Insufficient consideration of details such as the scale of replicas, exhibition format, and sequencing.