

EXHIBITION PURPOSAL 2.0

MODULE (ADAA5010)

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STUDENT NUMBER, 2100142

Title:

"A Culinary Journey with My Mother"

My exhibition proposal is a testimony to the person I documented. It is the highlight of the life of the person living in a dream. my photography course has taught me a lot, but this exhibition has led me decide to create a story of her own attachments with the food and how she expresses her feeling through food language. The ideas of it to showcase a traditional style and emotional connection with her life and prosperity in the present moment.

I document most important part of her life story as she will be able to relate her challenges and obstacles as a woman and a mother. I used different strategies and techniques to make the most sense to build up the connections between her strengths and weaknesses. The way my plan layout is based on her ability to make connections with the things she like to do and where she spends most of her time. She is a brilliant chef since the age of 10 and got married when she was 16 years old until now, she does cook for the children's and family members.

Cooking is more than just a daily task; it is a form of art, a means of expressing love, and a way of preserving culture and tradition.

This project, "A Culinary Journey with My Mother," aims to document and showcase my mother's profound connection with cooking. Through a combination of photographs, and personal narratives, the exhibition will highlight her culinary skills, the stories behind her favorite dishes, and the traditions that she upholds. This exhibition is a tribute to all the home cooks who bring joy and warmth to their families through their love of food.

My exhibition, "A Culinary Journey with My Mother," is organized into distinct sections to provide a cohesive and engaging experience for visitors.

Each section will highlight different aspects of my mother's connection with cooking, using a variety of multimedia elements to tell her story.

This exhibition documents my mother's love for cooking, capturing her culinary skills, cherished and culture, tradition and the emotional bond she shares with food. Through photographs, the exhibition will offer a glimpse into her kitchen, revealing the stories behind her favorite dishes and the traditions she represent. It aims to celebrate not just the art of cooking, but also the love and care that go into preparing meals for family and friends. To showcase the deep connection between my mother and her passion for cooking, highlighting how food and family traditions are intertwined in our lives.

The exhibition is intended for anyone interested in culinary arts, family traditions, and personal stories. It aims to attract food enthusiasts, home cooks, cultural historians, and the general public who appreciate heartfelt stories and home-cooked meals. A series of high-quality photographs capturing my mother in her element—cooking in the kitchen, preparing ingredients, and presenting finished dishes, that convey the emotional and cultural significance of cooking in our family, highlighting specific memories and traditions. A visual timeline showing key moments in my mother's culinary journey, from her early days in the kitchen to her current favorite recipes. A collection of candid and posed photographs capturing my mother in the act of cooking, showcasing her passion and expertise.

To illustrate I used List of Requirements and materials to Make the Exhibition Successful and possibility what i could use and what's been used for my actual final work.

I ensure the exhibition "A Culinary Journey with My Mother" is successful, several key requirements must be met. The source of material I thought to make it well enough to furnish my exhibition into a collective piece.

These requirements cover a range of logistical, technical, and promotional aspects to provide a seamless and engaging experience for visitors.)

1. Exhibition Space

- **Location:** A well-lit, accessible venue with sufficient space to accommodate all sections of the exhibition, including room for photographs,
- **catalogue/Layout Design:** A thoughtfully designed layout to guide visitors through the exhibition, ensuring a logical and engaging flow from one section to the next.

By carefully thinking and sourcing these materials, as i thought of all to use for my exhibition so i created a simple visually appealing, interactive, and professional exhibition that effectively tells the story of MY mother's culinary journey.

As frames were too expensive so i printed my photos on matte paper for a direct wall display, I still achieve a professional and visually appealing exhibition.

Here are some ideas i thought and alternative methods to display my photos effectively without frames:

Display Techniques for Unframed Prints

1. Mounting on Foam Core or Gator Board

- **Foam Core:** Lightweight and sturdy, foam core is an excellent option for mounting prints. It keeps them flat and can be easily adhered to walls using adhesive strips.
 - **Instructions:** Use spray adhesive to mount the prints onto foam core, then trim the edges for a clean look.
- **Gator Board:** More durable than foam core, gator board provides a professional finish and is resistant to bending.
 - **Instructions:** Similar to foam core, use spray adhesive or double-sided tape to mount the prints.

2. Using Poster Hangers

- **Top and Bottom Hangers:** Simple poster hangers grip the top and bottom edges of the print, providing a minimalist and modern look.
 - **Instructions:** Place the print between the two pieces of the hanger, then hang it on the wall using hooks or nails.

3. Binder Clips and Bulldog Clips

- **Metal Clips:** Binder clips or bulldog clips can hold prints securely and can be attached to nails or hooks on the wall.

- **Instructions:** Attach the clips to the top edge of the print and hang them directly on nails or hooks.

4. Washitape or Decorative Tape

- **Tape Edges:** Using washi tape or other decorative tape can be a creative and cost-effective way to mount prints directly on the wall.
 - **Instructions:** Place the print on the wall and use tape to secure the corners and edges, creating a border around the print.

5. Pinning or Tacking

- **Push Pins:** For a more casual or artsy feel, use push pins or tacks to attach the prints to the wall.
 - **Instructions:** Place the print on the wall and pin the corners or along the edges.

Enhancing the Display

1. Consistent Spacing and Alignment

- Ensure all prints are evenly spaced and aligned to create a clean and organized look. Use a level and a measuring tape to maintain consistency.

2. Matte Paper Quality

- Use high-quality matte paper to enhance the visual appeal of the prints. This type of paper reduces glare and gives a professional finish.

3. Descriptive Labels

- Create small, neatly printed labels or captions for each photo. These can be mounted on small pieces of foam core or card stock and placed next to or below each print.

4. Thematic Groupings

- Arrange the prints in thematic groups or sequences that tell a story. This will guide visitors through the exhibition and enhance their understanding of your mother's culinary journey.

5. Background and Lighting

- Consider the wall color and lighting. A neutral wall color will help your prints stand out, and proper lighting will highlight the details in each photo. Use spotlights or track lighting to direct attention to key pieces.

Example Layout

1. Introduction Panel

- **Content:** A brief overview of the exhibition and its theme.
- **Placement:** At the entrance, mounted on foam core or directly on the wall using decorative tape.

2. Photographic Series

- **Content:** Photos of your mother cooking, presented in a chronological or thematic sequence.
- **Placement:** Grouped together with consistent spacing, using binder clips, poster hangers, or foam core mounting.

3. Recipe Panels

- **Content:** Printed recipes and short narratives about each dish.
- **Placement:** Interspersed with the photos, mounted on foam core or card stock.

4. Interactive Corner

- **Content:** A community recipe board or touchscreen for visitors to interact with.
- **Placement:** In a designated area with clear signage.

Summary

Even without frames, I create a visually compelling and professional exhibition by using alternative methods and focusing on presentation details. Consistent spacing, high-quality prints, and thoughtful arrangement will ensure my exhibition effectively showcases my mother's culinary journey.

Using 10 A3-sized images and 3 A4-sized images create a visually impactful exhibition. At first when I first printed 10 images and decided to use that for my exhibition and with the help of my lecturer by filling a space with the 10 images. I chose these three images in a close-up format to tell the story in a cohesive and consistent way, showing the audience the details of the work. All 10 images link together and show the differences between the materials used and show a progression, but the three close-up images were chosen for the greater detail they show.

Here are specific strategies for displaying these images effectively without frames, along with tips on arrangement and presentation.

Balanced Layout

I Arrange the 10 A3-sized images and 3 A4- small sized images in a balanced layout. For example, place the larger A2 images in the center or at focal points, with A3 images evenly spaced around them to filled the gap to create a hub even some are on repeat but still shows the details of the closer shot.

I Use a grid pattern for a clean and organized look. Ensure even spacing between images using a level and measuring tape.

A4 Image: 3 small scattered around into the A3 images to fill the gap and collectively tell the story.

A3 Images: Arranged in a grid pattern around the main A3 images with the help of my lecturer.

Thematic Groups: Create clusters of images that represent different stages of cooking or different recipes.

Spacing: Ensure even spacing and alignment for a professional look.

A4 Images: use 3 A4 small images to add up because just to cover the whole area and 2 images on repeat as focal points within the exhibition space to show the close-up detail of the food.

Pinning or Tacking

Materials Needed: Push pins or tacks.

Place the prints on the wall and pin the corners or along the edges.

Ensure the pins are evenly spaced for a neat appearance.

The starting images by theme or sequence to tell a story. For example, start with images showing my mother preparing ingredients, then cooking, and finally the finished dishes.

Divide the wall into sections, each dedicated to a specific aspect of your mother's culinary journey.

Place the center of each image at eye level (approximately 57-60 inches from the floor) for optimal viewing.

Ensure all images are nailed at the same height to maintain a cohesive look. Create small, neatly printed labels or captions for each photo, providing context and background information. I Ensure the overall lighting of the space complements the images and creates a welcoming atmosphere.

Plan I thought that did not work. Add small decorative elements related to cooking, such as kitchen utensils or small potted herbs, to enhance the theme or a photo album to hang along to the images.

Meeting these requirements is to ensure the exhibition is professionally presented, engaging, and accessible, providing a memorable experience for all visitors. The combination of a well-designed space, high-quality materials, effective promotion, and interactive elements will highlight the unique and personal story of my mother's culinary journey, celebrating the joy and tradition of home cooking.

By carefully considering the mounting and display methods, arrangement, and presentation details, I create a professional and visually appealing exhibition even without frames. The combination of high-quality matte paper prints, thoughtful layout, and attention to detail will effectively showcase your mother's culinary journey.

I Find inspiration from artists and photographers who have documented similar stories can provide valuable insights and ideas for your exhibition.

Here are a few photographers known for documenting personal and cultural stories related to cooking and family traditions:

Most professional photographers and artists have personal websites or online portfolios where they showcase their work and provide information about their projects.

1. Angela Dimayuga

Angela Dimayuga is a chef and photographer known for her work that explores Filipino cuisine and culture. She often documents her family's recipes and the cultural significance behind them. Her work combines food photography with personal storytelling, making it a great source of inspiration for your project.

2. Ellen Silverman

Ellen Silverman is a food and lifestyle photographer who has worked on several projects documenting personal culinary stories. One notable project is her documentation of Cuban home cooks, capturing the essence of their recipes and the cultural context of their food. Her work highlights the deep connection between people and their culinary traditions.

3. Randy Harris

Randy Harris is a photographer known for his work on family and culinary traditions. He has a series called "Family Table," where he documents family meals and the stories behind them. His photographs capture the intimate moments of cooking and sharing food, providing a heartfelt narrative like my project.

4. Diana Markosian

Diana Markosian is a documentary photographer whose work often explores themes of family, memory, and cultural heritage. While not exclusively focused on cooking, her series "Santa Barbara" recreates her family's immigration story through staged photographs, blending personal history with visual storytelling. Her approach can inspire how you document and present your mother's culinary journey.

5. Penny De Los Santos

Penny De Los Santos is a food and culture photographer who has documented culinary traditions around the world. Her work often focuses on the people behind the food, capturing the stories and emotions that go into cooking. Her ability to connect food with personal and cultural identity makes her work a valuable reference for your exhibition.

I Follow these artists on social media platforms like Instagram, Twitter, and LinkedIn, where they often share their latest projects, publications, and exhibition announcements. By following these steps and referencing these examples, I gather the necessary bibliographic information to properly cite the work of these photographers and artists for my proposal to make it successful and create the innovative story for visitors.

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Images of exhibition





My mother documenting food journey









