

# Food Preparation Aid for the Blind



# Introduction

According to the Special Topics Report No. 48 on Persons with Disabilities and Chronic Diseases, there were about 11,400 blind people in Hong Kong, around 1.8% out of the total population.

*(<http://www.hksb.org.hk>, 2013 The report was issued by the Government of the Hong Kong Special Administration Region in January 2009)*

Visual impairment affects the quality of the blind people's life. If they have received training, they can use sense of touch, hearing and smell to carry out daily activities. However, they still need some special utensils to solve their daily living problems.

# Food preparation

In food preparation, cutting process is the most dangerous step for blind people, especially when it involves the using of some sharp tools.



# The challenges to blind people while cooking



To make it easier to find, the cooking utensils must be arranged in order.



Plates and plastic bags are used for raw ingredients and placed separately.



They need to judge the freshness of ingredients by touching and smelling.



# The challenges to blind people while cooking



The worktop is widely used instead of the chop board for less restriction when they need to cut ingredients into small pieces.



Sometimes, some ingredients may be left on the cutting board or worktop, the blind cannot collect the items completely.



# **The challenges to blind people while cooking**

## **Cleaning**

They do not know whether the food or utensils are clean or not. So the hygiene of the kitchen is an important issue. The seasoning and utensils must be placed tidily for easily accessible.

# Design Concept

The food preparation station is designed with special forms and tactile symbols with related functions which will greatly reduce the hassle of blind people using it.

The cutting board is the centre of the station while the small tools are stored in the compartment underneath.

The condiments are placed at the front rack in order for easy accessing.

Most food preparation process can be done by blind user on the 430 x 320 mm station.



# Design Concept

The base of the cutting board features a side opening that to fit a plate, that makes it easier to transfer all cut produce into the plate without scattering the pieces all over the kitchen.

This cutting board comes with a hole in one side where user can sweep trimmings, peelings and other stuff into a hidden drawer while cutting.

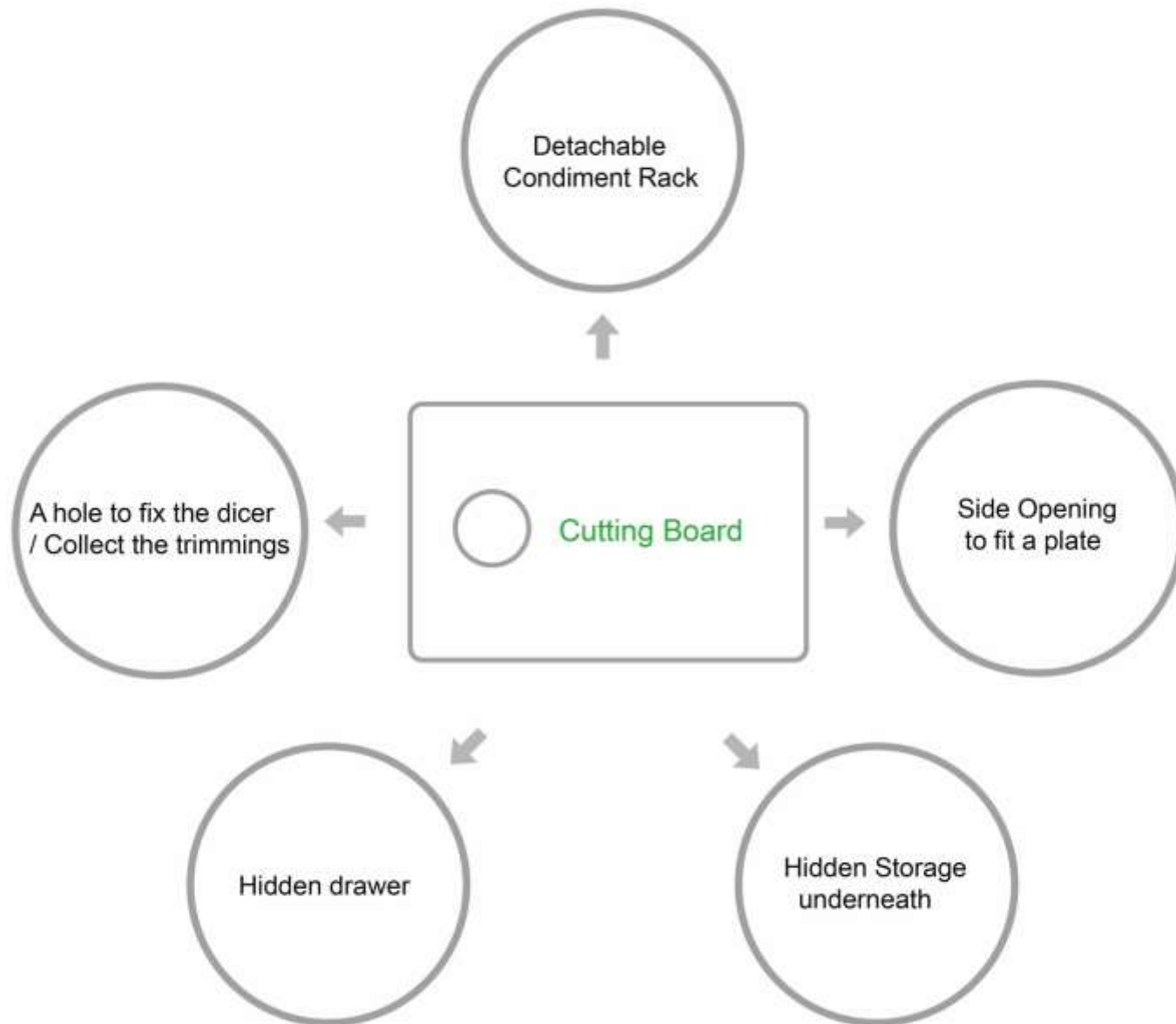
The dicer is provided to cut the fruit and vegetable to dices. It can be collected by the hidden drawer.



# Design Concept

*The product is also suitable for all sighted people. It has potential for larger production volume from a wider market, which would include all families. It could significantly **lower product costs** and making the product **more affordable**.*





# Testing with the mock-up





END