Designing Food Systems for Biodiversity and Regenerative Development

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Pop Quiz

- Please Think about your meals from last 3 days.
- How many of them
 - you have no idea where they were from.
 - come from Industries.
 - you really know how they've been cooked.
 - imported or transported over 100 km.

Problem – Food Systems and Biodiversity Loss

- Industrial agriculture → biodiversity loss
- Intensive livestock → high carbon footprint
- Environmental degradation threatens:
 - Food security
 - Nutrition
 - Farmer livelihoods



https://yeri.be/our-global-food-system-is-the-primary-driver-of-biodiversity-loss/

What is **Regenerative Development**?

- Restore ecosystems
- Empower communities >>>
- Work with nature 6
- Beyond Sustainability

Why Food Design Matters Now!

- We must design regeneratively—and think creatively.
- Change should come not by force, but through willingness and shared purpose.
- Design empowers us to create better, life-affirming alternatives.
- DESIGN AS A REGENERATIVE LEARNING TOOL

Food Design Bootcamp

- Design & Creative Activity for REGENERATIONS.
- Collaborative workshop on "Everyday Foods Reimagined."
- Explored new narratives for Thai food culture.
- Combined local identity with global sustainability goals.

Go to BANG KACHAO





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Design Lab in Gastronomy, Heritage, and Tourism



Local Wisdom in BANG KACHAO

What Orchard teaches us

- Agroforestry and crop diversity
- Seasonal eating and low waste
- Circular thinking in daily life













Plants



Bamboo

Bamboo is easy to work with and

glasses, mugs, cutlery,...

impermeable, so it can be used for

Coconut

Coconut shells are very resistant, washable and reusable.



It is highly durable because the material is strong and can be washed and reused.

Nipa Palm



The young shoots from the leaves of the tree are commonly used by the villagers in Bang Krajao to make plates and bowls for serving food. These can be reused because they line the food with clean banana leaves, then dispose of the leaves afterward while keeping the plates for future use.



Flowers





Flowers can be turned into different color paint by using its

PH levels (acidic: pink, neutral: purple, base: blue)

Distributed Design and Community Empowerment

- Co-Creating Biodiversity-Friendly Futures
- Distributed design empowers local food innovation.
- Aligns global goals with local knowledge.

CREATE → TEST the Concept → EVALUATE → DESIGN

Methodology used













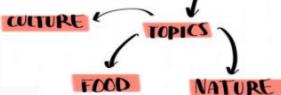
- · make a cool and healthy snock that Kins enjoy?
- . make that traditional cooking more accessible for the community?
- welp local vendors be more sustainable (plastic packaging)?
- · recycle and veuse the street food woste?



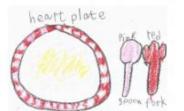


OUR INTERESTS · Suack + cool packaging

- · community Kitchen
- · Simplified that recipes
- · Tourism





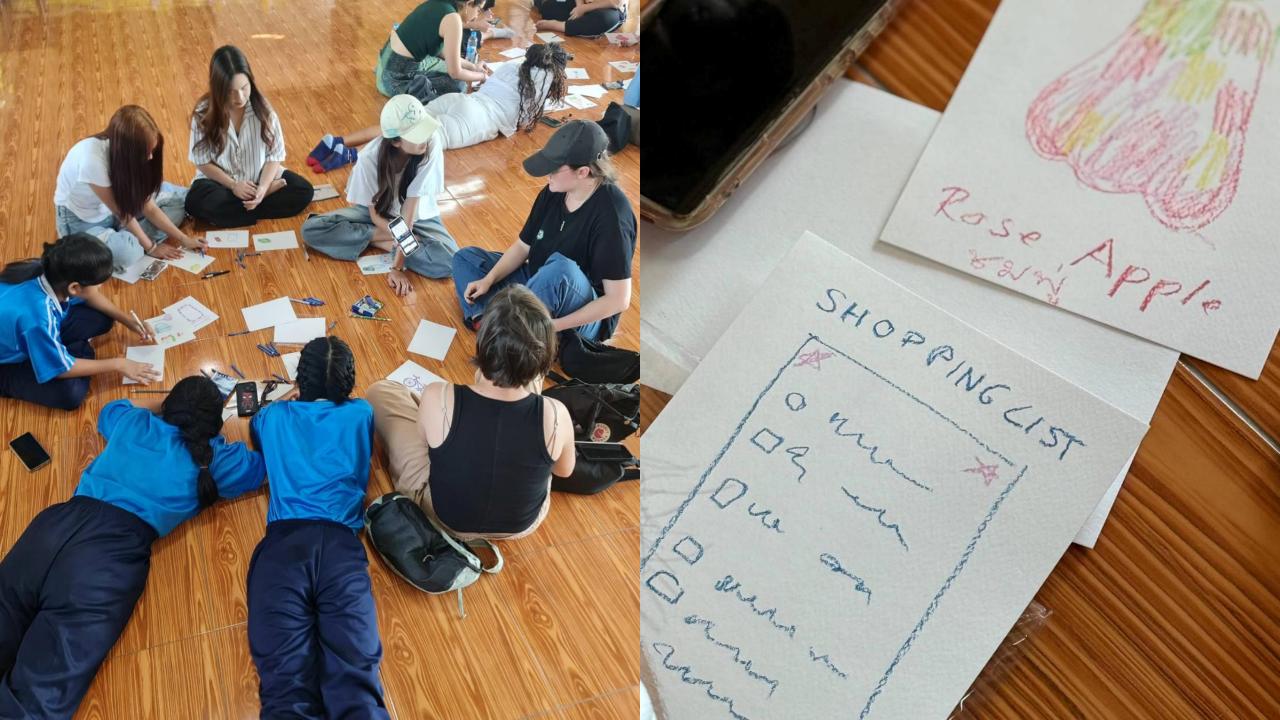


POSSIBLE PROJECTS

- Street food packaging BANANA LEAVES
- COCONUT SHELL Healthuer suacks
- · Howe a workshop where the school Krobs can make the food packaging
- . There are only so many leaves and accounts, and there are a lot of people
- · Howe an incentive for people who take the configurer back
- · Focusing only on the school
- · Having the Kirb make their own pighes and glasses that they can reuse
- . coconut bowls and prates
- · Bamboo glasses and cuttery
- · Using vatural diges for Kids to pount the dishes
- · Make the Knots be proud of themselves

QUESTIONS

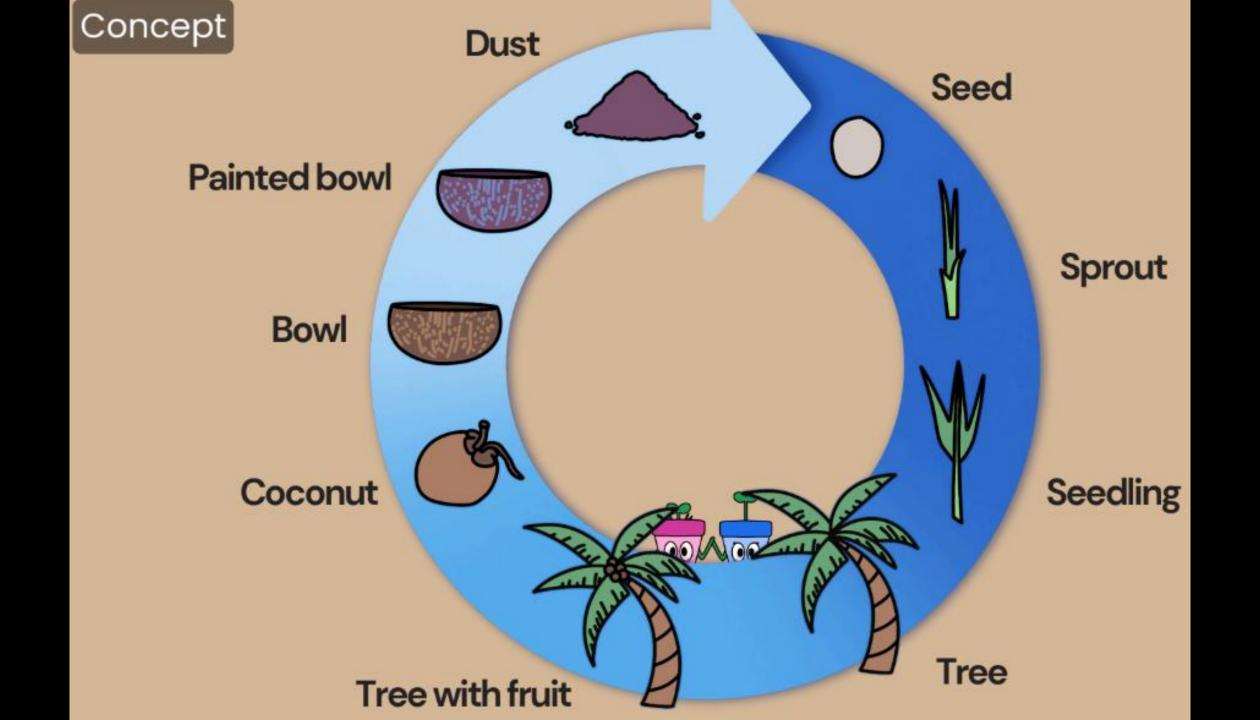
- 1. What's the core problem we are addressing?
 - waste in the community starting at the commu.
- 2. Who is affected by this problem?
 - The community
- 3. Why does thus problem matter?
 - Because of churche change. But also to each up helping the street veryors buy less plastic, which on the long run it will be cheaper
- 4. What are the existing solutions and why are they not working?
 - There is not a solution, just the idea to use less plastic. Schools are more focused on the cooking and gardening aspect.
- 5. What opportunity do we doe for change?
- Less plastic.
- 1. What is our proposed solution?
- School trip and school activities and, eventually, a workshop for the community
- 2. How does our solution work?
 - Kids love doing things with their hands and exploring. By having the Kids search for their own waterials (cocount, seaves,...)
- 3. What makes our solution imagine or different from others?
 - The fact that it includes the children in the activity and it is a hands-on approach It is both an activity with a final (physical) product and a learning apportionity.
- 4. How does this solution align with community /school needs?

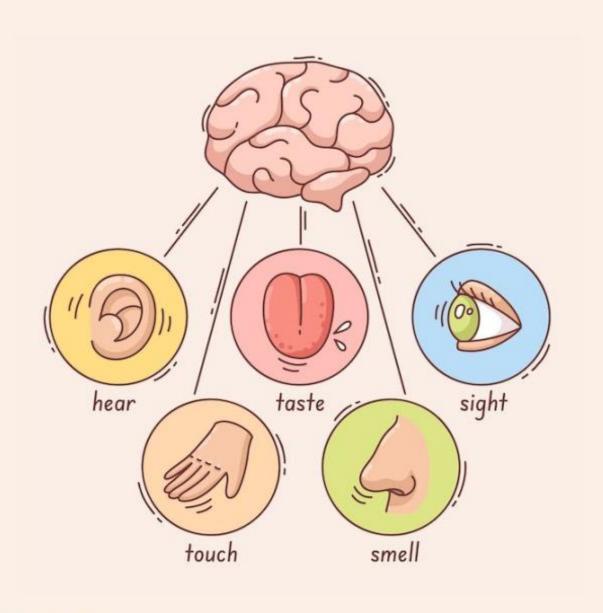


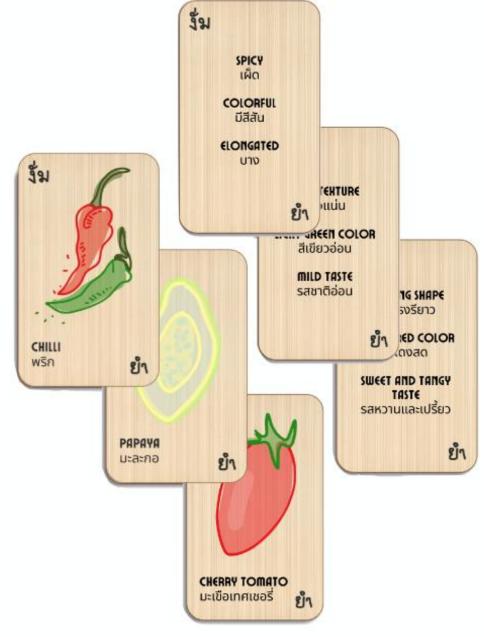














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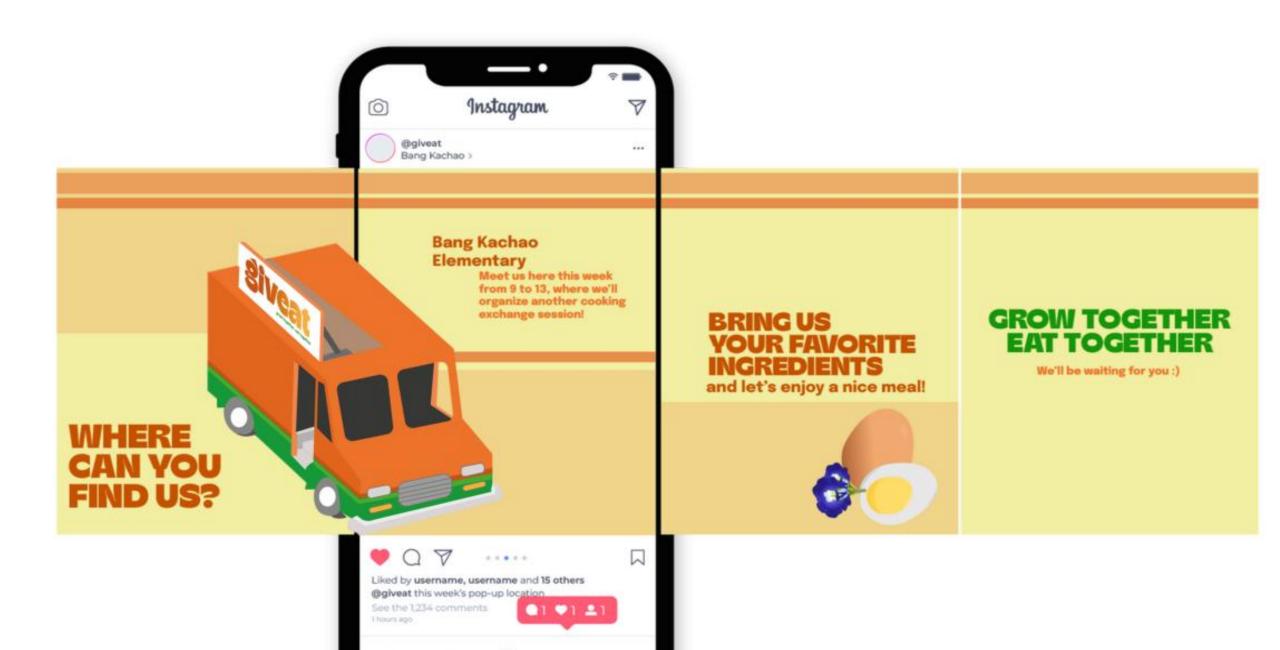


An educational card game to teach Thai food culture, environmental issues, and the importance of sustainable and healthy choices.













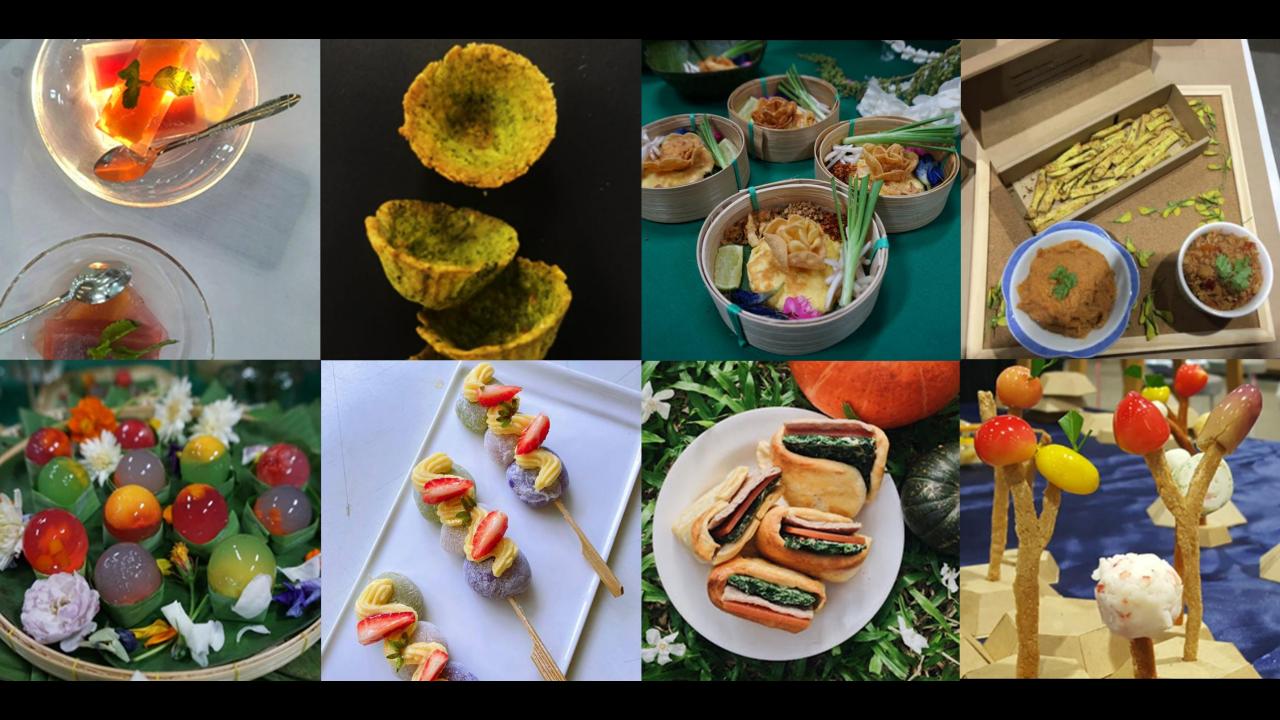
Biodiversity-Friendly Design

- Explore cultural and sustainable dimensions of food.
- Students engaged with farmers, and communities.
- Blend design, creativity, and ecological understanding.

Toward Regenerative Futures

Designing with Nature, Not Against It

- Integrate biodiversity and regeneration into every design decision.
- Food systems as active contributors to planetary well-being.



Design is not just about what Food looks like, but what it regenerates.

THANK YOU VERY MUCH