



RUMAH WHAMPOA EATS

ELDERS AND
TEENS SHARING

PROCESS

DOCUMENTATION





Community Museum Project (CMP)

The Community Museum Project (CMP) is a curatorial collective based in Hong Kong. Breaking free of the traditional concept of a museum and in partnership with the concerned communities and active citizens, CMP takes stock of day-to-day artefacts and cultural spectacles, documents personal stories and exhibits public cultural materials by creating visual, museological and civic displays. In the Curating Whampoa project, CMP introduced its museum methods and facilitated hands-on workshops that bring the elders and teenagers into co-curating the present exhibition.



Stage 1

17 November 2017

Pre-workshop meeting

Programme implementers from Tsao Foundation, Susana, Meanne and Effy, met up with CMP facilitators, King, Joe and Maggie, to discuss about the workshop programme and logistics. Tsao Foundation also shared about the Community Development component of the Community for Successful Ageing (ComSA) in Whampoa.



18 November 2017

Workshop day one (AM)

About 10 Curating Whampoa elderly participants and 16 students from Bendemeer Secondary School participated in the workshop. To kick-off with the topic on food, the elders were invited to bring a sauce each and were encouraged to tell stories about it. The rest were then encouraged to ask questions.





CMP facilitators also shared a visual-story about the Lau Sing Wo sauce shop in Hong Kong, as well as the Fridge Project, where certain food research methods were introduced.

18 November 2017

Workshop day one (PM)

In order to encourage intergenerational collaboration, the elders and students were asked to team up and work out the correct sequence of a dish's cooking procedures using a set of randomly shuffled photos (the photos were prepared by CMP beforehand). This was a primer exercise for the young and old to engage in a dialogue on a common theme. Students were then introduced to CMP's photo-stocktaking method. Subsequently they were asked to interview the elders for their special recipes, for which they would help to buy the ingredients and apply the photo-stocktaking technique. The photo-stocktaking practice enabled them to make a thorough visual record of the recipes provided by the elders.





One of the elders, My Mok, agreed to have a sauce-making demonstration hence the students were able to practice CMP's photo-stocktaking technique on Mr Mok's preparation.



After the experiential learning in photo-stocktaking, the students were tasked with the homework to document photographically: 1) their family's collection of sauces; or 2) the preparation of a home-cooked dish. Thereafter, Effy helped to print out all the pictures for Workshop day two.

20 November 2017

Workshop day two (AM)





Pictures from the students' homework were made ready for this morning session. The students then teamed up with the elders again to produce/structure a visual display of the food preparation processes — i.e. a Visual Recipe of their documented family dishes. Singapore President Halimah Yacob dropped by to observe the session and the participants shared their collaborative endeavours with her.

20 November 2017

Workshop day two (PM)

As a demonstration and for our documentation, one of the elder participants, Mdm Katie, volunteered to cook “mee hoon kueh”. A group of students helped to buy the ingredients. They subsequently learnt to observe and take photos of the cooking procedures systematically. Instructed and guided by the CMP facilitators, students photographed each step of the cooking process for the later visual recipe. Other elders participated by helping in the preparation of the dish.





21 November 2017

Workshop day three (AM)

Elderly participants, Mr Mok, Mdm Wong and Mdm Helen, volunteered to demonstrate their cooking at the ComSA Centre, while Uncle Tommy, together with his mother and friends, demonstrated their cooking at home. The students teamed up and documented the cooking processes of their elder partners. The other elders, Mr Charlie, Mdm Peggy, Mdm Theng and Mdm Jennifer, shared about their food stories within Whampoa. This was then drafted into a food map by the students,

After the morning session of the students diligently documenting the elders' the cooking, it was then lunch time for everyone to enjoy food — 5 local dishes prepared by the chefs on site.

The debriefing session took place after lunch. Students and elders shared their feelings and thoughts about the 3-day workshop. Student leader, Sakthi, expressed that he treasured the collaborative experience with the elderly and promised to share this with other students in school. All participants agreed to help plan and share such food knowledge and heritage to the public in the next stage through an exhibition.





Homework for the students: After the workshop, students were tasked to sort out the photos taken during the demonstration, and to re-present them in the form of a series of visual recipes and stories about the “food heritage” from Whampoa elders. They were to present their outcomes to the elders and the design consultants during the workshops in Stage 2.



Stage 2

26 January 2018 (PM)

Students and the elderly participants (Auntie Katie, Chun Loy, Helen, Jennifer, Becky and Uncle Charlie) partnered again to check the photo records taken at Stage One.

Fact checking and image sorting: After reviewing together the content of the stories and the photo documentation of the cooking, they were supposed to do a fact-check and identify the “missing link” of their collected data. Students were also instructed to organise their images systematically into accessible file folders for further processing. CMP facilitators and the designers observed the discussion and gave comments on the structure of the images folders. All the sorted images and stories by the students were then copied to a few thumb-drives for printing and future design processing.





27 January 2018 (AM)

Visualising food knowledge: In consultation with the elderly, CMP facilitators and the design team, students started to frame and re-frame the contents of their visual documentation. By arranging their collected images on large pieces of paper, they began to co-create prototypes (or collaborative drafts) of the Visual Recipe for each documented dish from the November workshop.

27 January 2018 (PM)

Giving form to the exhibition: Assisted by the design team and in consultation with the elderly, students started to construct models of display for the exhibition. They also made suggestions on the flow of the displays and the arrangement of the visual recipes and stories. The full-day co-creation and prototyping process allowed all participants to discuss and develop the theme and form of the exhibition: *Rumah Whampoa EATS: Elders and Teens Sharing*

29 January 2018 (AM)

A follow-up meeting among the teacher-in-charge, the design team, CMP facilitators and the ComSA community development team was organised to confirm the workflow and schedule of the exhibition scheduled between late April and May 2018.



