

Whether it's eating or drinking, baking or brewing, chopping or churning, food has been fertile ground for this year's crop of design graduates. We've whipped up a kitchen's worth of products created by the next generation of designers.

01. 'Kitchen O' open-source portable kitchen, Luis de Sousa, Glasgow School of Art

Described as a 'small kitchen with a big heart', 'Kitchen O' is designed to bring home comforts and the joys of cooking to those with limited space, particularly in refugee camps. The design is easy to assemble and built with affordable materials.

02. 'MicroBell' cylindrical microwave, Paul Louda, ECAL

This innovative cooking device allows for easy 360° access and visibility alongside space efficiency on the worktop. The monochrome design has all the components in the base and operates by cooking food vertically.

03. 'Kitchen's Edge' knife, Simen J Heinbuch, Oslo and Akershus University College

This minimal knife, crafted from carbon steel, buffalo horn and oak, places emphasis on everyday functionality and traditional design. It comes with a kit that highlights the importance of after-care for the blade, maintaining sharpness and longevity.

04. 'Matrioshka' collection, Camille Coquelle, ECAL

This set of interchangeable steel filters and glass jugs features various components that allow for the adaptation of the jugs to cater for different drinks, such as a loose-leaf tea infuser, orange squeezer and ice holder.

05. 'Creiriau/Artefacts' collection, Marged Owain, Manchester School of Art

This collection of wood and glass objects, which includes a butter stamp, hand churner and butter dish, celebrates traditional Welsh craftsmanship - in particular, butter making - drawing inspiration from the country's rich cultural heritage.

06. 'Opposites' kitchen set, Hulda Järeslätt, Lund University

This kitchen set demonstrates how two opposites can function together effectively and includes a pestle and mortar of opposing weights, a cutting board with a smooth and rough side, and a citrus press combining the shapes of a sphere and a diamond.

07. 'Storm' candleholder, Maria Chifflet, Beckmans College of Design

Following the form of a traditional lantern, 'Storm' is an elegant yet understated design consisting of a large glass bowl with a flat base, framed by a statement brass handle. The versatility of the design means it can be placed on the floor or hung from a tree.

Fresh cut

Our hit list of graduates cooking up a storm



■ TALENT SHOW

Each year, Maison & Objet invites six legendary creatives to nominate an upcoming designer for the Paris design fair's Rising Talents series. This January's selection includes Federica Biasi, chosen by Andrea Branzi; Guglielmo Poletti, chosen by Rossana Orlandi; and Antonio Facco, chosen by Giulio Cappellini. Says Cappellini, 'Facco's projects are largely inspired by his observations of the younger generations.' With a keen interest in industrial and artisanal techniques, Facco's portfolio includes works for Cappellini, Antolini and Bolon. In Paris, Facco is presenting a new light for Swedish brand Oblure. 'Mondo' (pictured with Facco) features a sphere partially obscured by two shades that can be rotated to create different pattern compositions, transforming its aesthetic while controlling the intensity of the light. *Maison & Objet is on 19-23 January, maison-objet.com; antoniofacco.com*