

DON'T CHOKE! YOU'RE EATING A FOOD SYSTEM.



Breakhouse

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Breakhouse is an award-winning multidisciplinary design firm with expertise in built and visual communication worlds. The company also creates strategies for brands, projects and organizations. It leads and participates in city-building initiatives on local and international projects, enhancing its belief that design makes everything better.

What was the inspiration for your dining room?
We're fascinated with the state of our food systems. Food production has been transformed in this century. We'll be creating a room that explores where our food comes from using a metaphoric design system.

What is your favourite dining room look?
Experience is our thing. You can host an elegant meal on a worn-out picnic table if the table is spread with inspired cooking and the meal includes spirited conversation.

What does great design bring to the dining experience?
Great design should support the dining experience, not necessarily lead it. The simple act of setting a table can be a powerful design tool. Even humble materials, used strategically, can add a ceremonial aspect to a basic meal.

If you could have dinner with one person, dead or alive, who would you pick?
The inseparable masters of indulgence, David McMillan and Frédéric Morin from Joe Beef in Montreal.



Photo: www.nydailynews.com/life-style/eats



Photo: www.brightagrotech.com



Photo: www.houzz.com



Chef Dennis Johnston

www.fidkitchen.com
[@FidKitchen](https://twitter.com/FidKitchen)

This project includes a food strategy team led by chef Dennis Johnston, with input from Common Roots Urban Farm coordinator Jayme Melrose, and public health policy advisor Amy Schwartz. Born in the U.K. to Nova Scotian parents, Dennis grew up surrounded by his family's gardening, pickling and preserving. After travelling and working through Europe, he moved to Montreal where he worked for 20 years before moving back to Nova Scotia in 1999 where he opened FID restaurant with his wife, Monica, with the mantra of being local, sustainable and ethical. Jayme has spent years contemplating how everything we consume has an impact on the landscape. Amy is a specialist in re-visioning the places we live, work and play to make healthy and active environments the norm for all.