



Paola Sakr

Multidisciplinary designer

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Paola Sakr is an award winning multidisciplinary designer from Lebanon. After graduating with honors from l'Académie Libanaise des Beaux Arts with a Product Design bachelor in 2016, she started her practice as Studio Paola Sakr in Beirut before moving to Dubai in October 2020 where she continues her work. She is very passionate about research and experimentation and believes in constant innovation and simplicity which shows in her approach to materiality. She tends to turn the medium into the message that she injects into her projects. Paola likes to think of her work as "emotional design" given that all while being functional, her products always have a story or a feeling to convey.



What can Food Design do?

The Food Design practice is a very versatile discipline that enhances our relationship with what we eat in various ways. It combines creativity and innovation to create sensory and visually appealing culinary experiences, improve nutrition and develop sustainable food practices. It could influence anything from restaurant menus and product development to food art, packaging and educational initiatives, making food more enjoyable, healthy and impactful across various aspects of our lives.

What makes a food designer?

Typically, a food designer is a creative chef who combines culinary expertise, artistic flair and a deep understanding of ingredients to craft innovative and visually appealing food experiences. They often focus on stimulating the senses, and sometimes promoting health and sustainability. They could also collaborate across various disciplines to design and present food in unique and engaging ways that captivate consumers.

1. "Harvest Feast" ceramic installation.
Photo credits: Paola Sakr

2. "Cloudy with a Chance of Rain" - in the picture, the set of four maamouls with the molds surrounding it.
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