



CREATIVE DINING™



ICECREAM SPOON



MINI SAUCE LADLE



CRESCENT TASTER SPOON



PALLETTE TASTER SPOON



MEAT FORK



MEATBLADE



TASTER SPORK



BUFFET SPORK



MINI TASTER SPOON



SEAFOOD FORK



MINI TASTER SET



TASTER MENU SPOON



LEAF



TASTER TWEEZERS



PALM LEAF SPOON



COCOA LEAF SPOON



OAK LEAF SPOON



GINKGO LEAF SPOON



DROPLET TEXTURED SPOON



RAIN DROPS TEXTURED SPOON



FLOW TEXTURED SPOON



RIPPLE TEXTURED SPOON



TWIN TASTER SPOON



SPLIT TASTER SPOON

SENSORY FORMS

Being a cutlery design geek, means you love more than just the design of regular eating tools, it means you go deep into the customer journey with your learning; the science in why, how and for what benefit...

Working with chefs pushing technical boundaries and multi-sensory neuroscientists, William has made a number of sensory tools to challenge and add experience to, the Creative Dining experience.



SENSORY TEXTURE SPOON “DROPLET”

As example: Chef has prepared bitter & sweet, crunchy and smooth in the dessert, with lime zest “Chef’s textures”; the Textured Spoons allow the lips and tongue to receive an additional sensory three dimensional experience.

Uses:
Desserts, Savoury, gelato etc

Length 188mm
Metal Thickness 4.0mm
Product Code MUM880059



SENSORY TEXTURE SPOON “RAIN DROPS”

As example: Chef has prepared bitter & sweet, crunchy and smooth in the dessert, with lime zest “Chef’s textures”; the Textured Spoons allow the lips and tongue to receive an additional sensory three dimensional experience.

Uses:
Desserts, Savoury, gelato etc

Length 188mm
Metal Thickness 4.0mm
Product Code MUM880060



SENSORY TEXTURE SPOON “FLOW”

As example: Chef has prepared bitter & sweet, crunchy and smooth in the dessert, with lime zest “Chef’s textures”; the Textured Spoons allow the lips and tongue to receive an additional sensory three dimensional experience.

Uses:
Desserts, Savoury, gelato etc

Length 188mm
Metal Thickness 4.0mm
Product Code MUM880061



SENSORY TEXTURE SPOON “RIPPLE”

As example: Chef has prepared bitter & sweet, crunchy and smooth in the dessert, with lime zest “Chef’s textures”; the Textured Spoons allow the lips and tongue to receive an additional sensory three dimensional experience.

Uses:
Desserts, Savoury, gelato etc

Length 188mm
Metal Thickness 4.0mm
Product Code MUM880062









TWIN TASTER SPOON

The Twin Taster Spoon delivers different ingredients, one ingredient to the front of the tongue, the second ingredient to the back. The tongue has Papillae all over it which gather data on taste, texture and temperature. Imagine delivering yuzu ceviche fish to the Front and diced mango on the back, then allowing the flavours to mix on your customer's tongue.

Length 150mm

Product code MUM880040



SPLIT TASTER SPOON

The Split Taster Spoon delivers different ingredients, one ingredient to the front of the tongue, the second ingredient to the back. The tongue has Papillae all over it which gather data on taste, texture and temperature. Imagine delivering yuzu ceviche fish to the Front and diced mango on the back, then allowing the flavours to mix on your customer's tongue.

Length 150mm
Product code MUM880041



CRESCENT TASTER SPOON

The compartmentalised bowls allow chef to target the papillary receptors on the tongue in different locations with contrasting and challenging flavours, as well as present food in a unique manner. Fish, meat or dessert on the flat area of the bowl, drizzle sauce into the crescent. Perfect for stand-out catering events.

Length 150mm
Product code MUM880042



PALLETTE TASTER SPOON



The compartmentalised bowls allow chef to target the papillary receptors on the tongue in different locations with contrasting and challenging flavours, as well as present food in a unique manner. Flat canopy spoon, perfect for stand-out catering events.

Length 150mm
Product code MUM880043





LEAF[©]

Inspired by the ancient Asian tradition of using nature's leaves as eating utensils. Leaf is held at the more pointy end and is used to challenge traditional cutlery utensils.

These are the user functions for the Leaf: to Scoop (foodstuff like a mousse) Prong (foodstuff like fruit), Shear (performing like a mezzaluna knife, it cuts foodstuff like a tart) and lastly to Present food on the Leaf (Foodstuff like canapes or petit-fours). The Leaf will immediately spark a memorable customer interaction, conversation and memorable experience.

Length 95mm
Product code LEAF880053



SLICE



PRESENT



PRONG



SCOOP





TASTER TWEEZERS



Challenge everyday cutlery, introduce the tweezers into the customer's dining experience.

Add the tweezers maybe partnered with a Mini Spork, to one of the dishes on your menu. Picking up food items, maybe then dip on sauce and placing into the mouth. Tweezers as cutlery, this changes the whole dining experience...

Length 188mm

Product Code MUM880049



PALM LEAF SPOON

Inspired by tree leaves from around the World, the “Palm leaf spoon” has perforated spoon bowl for gentle drainage and adds a sensory experience to the lips, whether in sweet or savoury foodstuff. Can also be used in the Preserves (Jams) Station within ADD Buffet.

Length 150mm

Metal Thickness 4.0mm

Product Code MUM880085



COCOA LEAF SPOON



Inspired by tree leaves from around the World, the “Cocoa leaf spoon”. If you look at the left side of the spoon bowl, this side can be used in a rocking (mezzalune knife) action, to shear/part foodstuff, whether sweet or savoury. It can also be used in the Preserves (Jams) or Cheese Station within ADD Buffet.

Length 150mm
Metal Thickness 4.0mm
Product Code MUM880083



OAK LEAF SPOON

Inspired by tree leaves from around the World, the “oak leaf spoon” has undulating rounded edges which add sensory experience to the lips, whether in sweet or savoury foodstuff. Can also be used in the Preserves (Jams) Station within ADD Buffet.

Length 150mm

Metal Thickness 4.0mm

Product Code MUM880086



GINKGO LEAF SPOON



Inspired by tree leaves from around the World, the “Ginkgo leaf spoon” has an elegant forked bowl shape which add a gentle sensory experience to the lips, whether in sweet or savoury foodstuff. Can also be used in the Preserves (Jams) Station within ADD Buffet.

Length 150mm
Metal Thickness 4.0mm
Product Code MUM880084







MINI TASTER SPORK

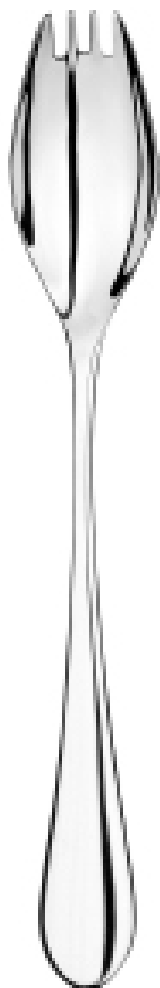
This small spoon/fork is ideal is used with smaller vessels/ food portions. The Taster Spork allows the user to prong and scoop small amounts of food.

Possible uses: oysters, Amuse-bouche, taster menu, savoury or dessert.

Length 135mm

Metal Thickness 3.5mm

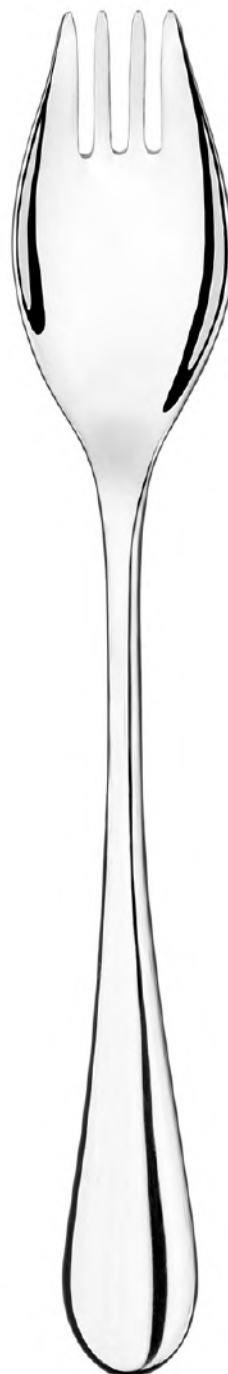
Product Code MUM880047



BUFFET SPORK

This item is a fork, a blunt knife and spoon all in one. A great application is for stand-up bowl food, often used in event and hospitality catering. The Buffet Spork is the length of a side fork and designed to stimulate conversation in the table place setting.

Length 174mm
Metal Thickness 3.5mm
Product Code MUM880046

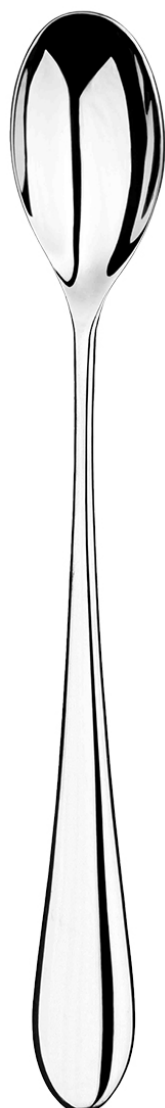


MINI TASTER SPOON

This small spoon compliments smaller dinnerware vessels and food portions and can accompany the seafood taster fork for taster menu dining.

Length 150mm

Product code MUM880038



SEAFOOD FORK



This small fork/pick compliments smaller dinnerware vessels and food portions as well as normal seafood uses. The Seafood Taster Fork is a very elegant, and versatile little fork.

Length 150mm
Metal Thickness 3.5mm
Product Code MUM880045



MINI TASTER SET

TASTER FORK (SEAFOOD FORK)

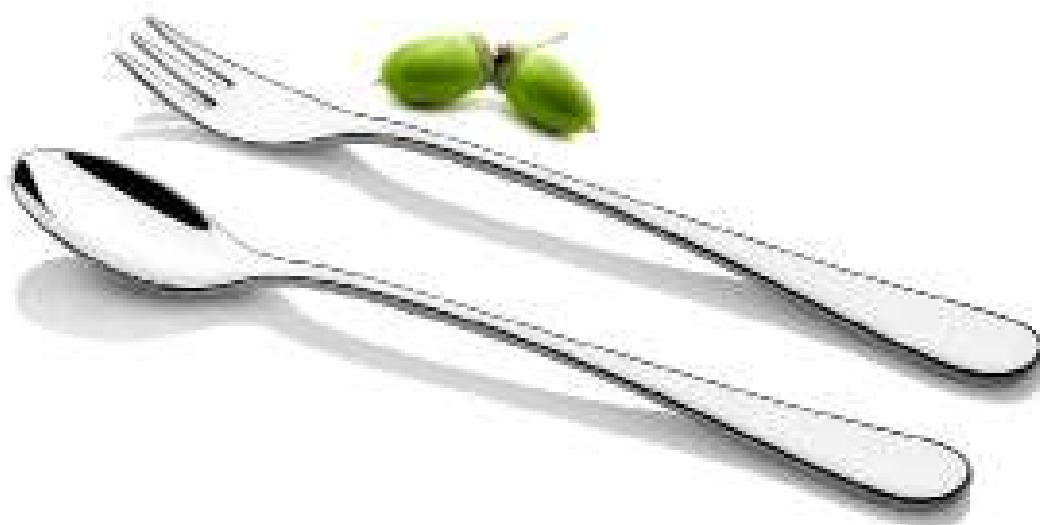
Length 150mm

Product code MUM880045

MINI TASTER SPOON

Length 150mm

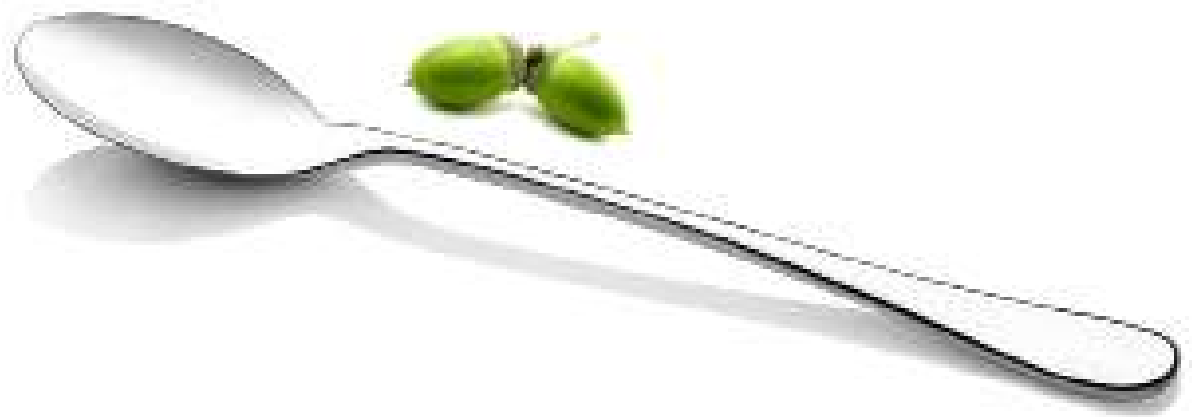
Product code MUM880038



TASTER MENU SPOON



Length 188mm
Product Code MUM880052



ICE-CREAM SPOON

The Ice Cream Spoon lets the diner savor every last part of their ice cream / dessert. Perfect for smaller dinnerware vessels and dessert portions.

Length 150mm

Product code MUM880064



MINI SAUCE LADLE



The Mini Ladle allows the customer to apply their own sauce quantity to a dish, whether savoury or sweet - allowing the customer to be able to personalise the flavour of the food.

Made using the finest quality 18/10 stainless steel.

Length 126mm

Metal Thickness 4.5mm

Product Code MUM880017



MEATBLADE[©]

x50crmo 15 German Carbon Stainless Steel, ice-hardened to 56-58 HRC, with a 35 degree final cutting angle.

Mulberry Meatblades are looking to be relaunched in the thirdquarter of 2017/18. Available in individual packaging for ease of replenishment.

Length 250mm
Product code MUM880851

MEAT FORK[©]

In the spirit of carving knife and fork sets, the two-prong fork has been designed to be paired with the Meatblade[©] for the ultimate fine-dining experience.

Length 212mm
Product code MUM880073







ABOUT STUDIO WILLIAM

We are a design-focused English cutlery company, we are globally synonymous with innovation and high quality. Studio William is led by William Welch, an award winning Industrial Designer. We are geeks and care about the smallest detail. We apply design as a process across the whole business. Our head office and warehouse is in Stratford-upon-Avon, with additional warehouses in Hong Kong and New York.

William



AWARDS & MUSEUMS

Since the launch of Studio William Welch Ltd in 2005, we have received over 30 international Design Awards. Studio William cutlery is in permanent museum collections around the world including the Victoria And Albert Museum London, the London Design Museum, The MAK Design Museum in Vienna, Reddot Design Museum Essen Germany, Chicago Athenaeum Museum of Architecture and Design Chicago.

This product and all our trade marks, are protected intellectual property, by international design registrations, patents and trademarks. ANY infringement will be rigorously pursued by our legal team. We have many successful IP legal cases and we are not afraid to take legal action to protect our company assets.





STUDIO**WILLIAM**®
CUTLERY

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