

TABLEWARE BY DAVID CAON FOR QANTAS

NOTES ON THE DESIGN BY DAVID CAON

From the beginning, functionality and beauty were the most important aspects in the new designs of the tableware for Qantas. The focus was on creating balance – we didn't want to devise anything unnecessary, but we also didn't want it to be boring.

Our studio spent many months studying crew and customers' behaviour, gathering feedback, and looking for interesting ways to make the designs versatile.

Fine Bone China and porcelain weigh what they do, so instead of trying to cut back on materials, we improved the versatility and utility of each piece.

The 800mm curve was a driving design rule we applied and repeated throughout every object in the collection. It gives continuity across the range and well as being in harmony with the interiors crafted for the 787 Dreamliner.

Uniformity was important, but Neil Perry and I wanted some special pieces that stood out, some randomness amongst the harmony. The result of this was a beautiful signature plate and dish, featuring a grey ink motif.

While being visibly beautiful and functional, the new designs are also about the meticulous detail, the nuances that customers may not notice but add to the experience.



One of my favourite examples of this being our new lid that locks into the teapot, thus less clinking in the galley or during service at breakfast time.

As well as Noritake's visible craftsmanship, everything is noticeably lighter. Our team focused on practicality so that everything has a purpose and is also easy to handle. Ten years ago, a stemless wine glass may have been confronting to some passengers, but today it is common and accepted, so it made sense to introduce this design which can be used for multiple beverages in a dynamic environment.

The result is a collection of pieces that will be enjoyable for Qantas customers to dine from, will create opportunities for the Rockpool team in more flexibility with the dishes and new menus and plating styles, and will be functional for the cabin crew to work with.

KEY FACTS

- › The new range represents an 11 per cent reduction in weight across the fleet, which will result in an average annual saving of 535,000 kilograms of fuel
- › Qantas will carry more than 3,000 pieces of crockery, cutlery and glasses on a single B787 flight from Melbourne to Los Angeles, and nearly 5,000 items on an A380 flight
- › The weight of the meal carts on the 787 will be reduced by 40 per cent
- › Qantas serves 200,000 bottles of Champagne each year on board its aircraft
- › Qantas serves up more than 600,000 steak sandwiches in First each year worldwide



NORITAKE CROCKERY BY DAVID CAON

- › 16-piece crockery collection being rolled out in First and Business, crafted using Fine Bone China by Noritake
- › Plus, practical pieces such as the 'sauce towers' for cabin crew to pour sauces and dressings on dishes in the First cabin
- › Neil Perry and David Caon collaborated on a signature plate and canape dish with grey ink motif
- › New meal dish used in Premium Economy and Domestic Business, made from porcelain



GLASSWARE BY DAVID CAON

- › Wine glass in First
- › Champagne glass in First
- › Stemless wine glass in Business, also used for water, soft drinks and beers
- › Stemless Champagne glass in Business, also used for water, revitaliser juices and Japanese beers

FLATWARE BY DAVID CAON

- › Five-piece cutlery set in a brushed stainless-steel finish
- › Knife, fork, spoon, teaspoon and condiment spoon