

NEW LOW-COST GROCER SUPPORTED BY FORWARD THINKING DESIGN

Mission Australia has opened a new low cost grocery store, in Camperdown, to ensure that people with a lower income have improved access to staple food. Forward Thinking Design provided pro bono retail design consultancy for this project and engaged our suppliers in providing material donations for the fitout.



THIS IS NOT BUSINESS AS USUAL

No one should have to choose between a pay check and the planet. That's why as a B Corp we're proud to announce that Forward Thinking Design has pledged to join the 'Not Business As Usual' alliance, and closed for a day to support employee participation in the Climate Strike held on September 20th.



[Read more](#)

THE CONSEQUENCES OF LIVING IN A WORLD DESIGNED LARGELY FOR MEN

Gender bias is present in the design of most objects from astronaut suits to iPhones to crash test dummies. The consequences range from the slightly inconvenient to the downright lethal.

[Read more](#)



HIGHLIGHT'S OF THE WOMEN IN FOOD SERVICE ANNUAL AWARDS FUNCTION

Last week our Director, Vanessa Cullen, attended the Women in Food Service Annual Awards function and the Fine Food Australia expo.

The awards function featured a panel of leading female voices in the hospitality industry and Vanessa took away the following highlight quotes:

'Imposter syndrome seems to be more common for successful women than men but a sense of success is hard for any truly driven individual to attain. The better you get the higher standards you set. You often never get a sense of how good you actually are'.

'Sometimes you don't seem to 'achieve' anything for a year and that's ok; you're doing the actual work that leads to achievement.' Kylie Javier Ashton and Jill Duplex

'Know your value and your values'. Jill Duplex

Many new and exciting products were on show at the expo – from eco plant-based straws and foods, to streamlined café and barware, superfoods galore and even government incentive schemes aimed at reducing the costs and environmental impacts of hospitality business.



WHAT'S NEW IN FOOD & HOSPITALITY

40 new Lord of the Fries Stores to open across Australia and New Zealand. Vegan fast food chain Lord of the Fries revealed that it will be opening 40 new outlets over the next 5 years. The fast-food chain currently has 27 outlet stores to date.

[Read more](#)



The QT Hotel in Sydney to receive a landmark expansion designed by Candalepas Associates. A proposal for a 13-storey expansion to QT's heritage rich site has been submitted to City of Sydney Council. Candalepas Associate's eye catching design responds with intense creativity to the building's CBD context in form & materiality.

[Read more](#)



Newly opened plant-based restaurant Eden presents popcorn cauliflower and watermelon poke to Bondi. Eden offers a plant-based menu that features dishes ranging from matcha coloured burger buns to spag bol made from three different kinds of mushrooms.

[Read more](#)

WHAT'S NEW IN RETAIL AND SERVICES

Dramatic conversions can provide old buildings with new uses in the retail industry. A 131-year-old beauty and fragrance brand Claus Porto (located in Porto, Portugal) is opening its first international store in New York. Designed by Tacklebox Architecture, the new store converts a mundane box of a tenancy into an artful and ornate 'shrine'.

[Read more](#)

The gaining momentum of Made-to-Measure Fashion in Australia. Sustainable tailoring and handmaking practices are on the rise in Australia's fashion industry. This localisation and customisation trend is an interesting push back against 'fast fashion'.

[Read more](#)





FEEL GOOD STORIES OF THE MONTH

“Indigenous Edible Garden is an urban resting place for community to refresh and engage in local culture” - Anna May. The Australian Design Centre will be sponsoring an Edible Garden in Darlinghurst. The project hopes to increase local well-being by adding greenery to the urban space and to reduce pollution and build biodiversity.

[Read more](#)



Auburn Centre for Community run cooking classes that don't just teach people how to cook. They foster connections and showcase the foods and residents of one of Sydney's most culturally diverse suburbs. Their cooking class series titled 'Flavours of Auburn' teach a range of cuisines including Ethiopian, Afghani, Zimbabwean, Congolese, Moroccan, Fijian, Egyptian and Sudanese.

[Read more](#)



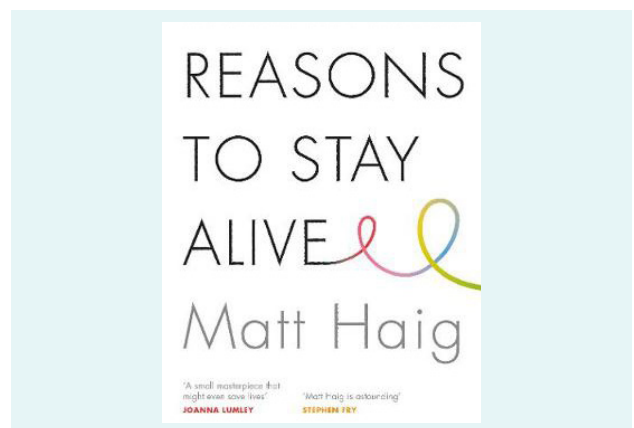
Forward Thinking Design supported charity *Médecins Sans Frontières Australia* is currently celebrating their 25th anniversary of Australian and New Zealand humanitarianism. We extend our congratulations to this team making critical changes around the world.

WHAT WE'RE WORKING ON & WITH WHOM

- A Golf Club Building Master Plan in Regional NSW
- New Bar and Members Lounge for a Golf Club in Regional NSW
- Large Office/Medical Services Interior Design Projects in Sydney and Tuggerah
- New Flooring & Homewares Retail Stores in Melbourne and Brisbane

WHAT WE'RE READING THIS MONTH

Reasons To Stay Alive, Matt Haig



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