



The Socially Responsible Design Studio

NEWSLETTER

August 2020

DRIVEN X DESIGN AWARDS SELECTION

We have exciting news to announce! The rigorous, creative and heart-centred method in which we conduct our business has been recognised with Nomination Selection into the Sydney Design Awards 2020 Community Service category.

We've always been a little different and ahead of the curve, leading with a human-centric and collaborative design thinking process that we've evolved and refined over almost two decades as a social enterprise. Our innovative, ethical business model and methodology creates buy-in

empowerment in the co-design of business, brand and built environment strategy with our commercial and charity clients alike.

To see our award-worthy process in action, check out nomination listing below, or contact us to experience our services for yourself.

[Read more](#)



DRIVENxDESIGN
AWARD PROGRAMS

SYDNEY DESIGN AWARDS 2020

NEW CIRCULAR-ECONOMY BASED CAFE FITOUT

Yes you can build an attractive café premises entirely from sensitively coordinated salvaged, repurposed, reused and recycled items! It was an honour to be approached by a client with such a progressive brief as Coogee Refill, a wholefood plant-based cafe in Coogee NSW. They asked our Principal, Vanessa, to guide them through the design and construction of as zero-waste a fitout as possible. Together we created an affordable, circular economy based concept design and led our client on how to source and adapt second-hand fixtures, fittings and materials to build a unique space befitting their brand.

The eye-catching street art mural was designed and painted by the super talented @eggzest (<https://www.instagram.com/eggzest>) who followed the colour brief from FTD, and content brief from the client. Regulatory compliance and tenancy utilisation support was also provided by FTD and lease negotiation services by our in-house legal counsel Jason.

We're so proud of this collective effort and really fun small café outcome!

[Read more](#)

[Visit Coogee Refill](#)



WHAT'S NEW IN FOOD & HOSPITALITY

The post pandemic dining scene has a range of new opulent, curated food experiences.

Melbourne based Lee Ho Fook is one such example making the switch from its casual versatility to offer distinctly creative and value added tasting experience at \$160.

[Read more](#)

Growing collective consciousness about animal welfare, personal health and environmental sustainability is driving the rise of plant based foods. Veggie and mock meat burgers are fast giving way to innovative restaurants offering avant-garde plant based cuisine, a huge area of potential in the hospitality industry.

Japanese concept Woodblock and Italian inspired; Baia, are new San Francisco plant-based restaurants reinventing staple dining cuisines including sushi, pasta and pizzas as they embrace the shift to meat alternatives.

In Petersham, NSW, cafe The Sunday Baker is also embracing inclusive dining. This charming pink cafe serves sweet treats for a range of dietary restrictions, including 80% vegetarian and 60% vegan-friendly options on their menu.

[Read more: Nando's](#)

[Read more: Woodblock](#)

[Read more: Baia](#)

[Read more: The Sunday Baker](#)



WHAT WE'RE WORKING ON & WHO WITH

- A golf club building master plan in regional NSW
- Large office/medical services interior design project in Sydney
- Community co-design facilitation of an organic grocer retail renovation in regional NSW
- Plant-based gourmet cheese startup business & brand advisory
- A place making social enterprise business plan collaboration with UNSW students and a commercial client
- A space strategy for a cycling hub social enterprise in Western Sydney
- Environmental impact reduction initiatives for the interior fitout industry Australia-wide
- Strategy and design thinking leadership series on The Future of Space
- Advisory to a nature based activity social enterprise for people with a disability

WHAT WE'RE READING

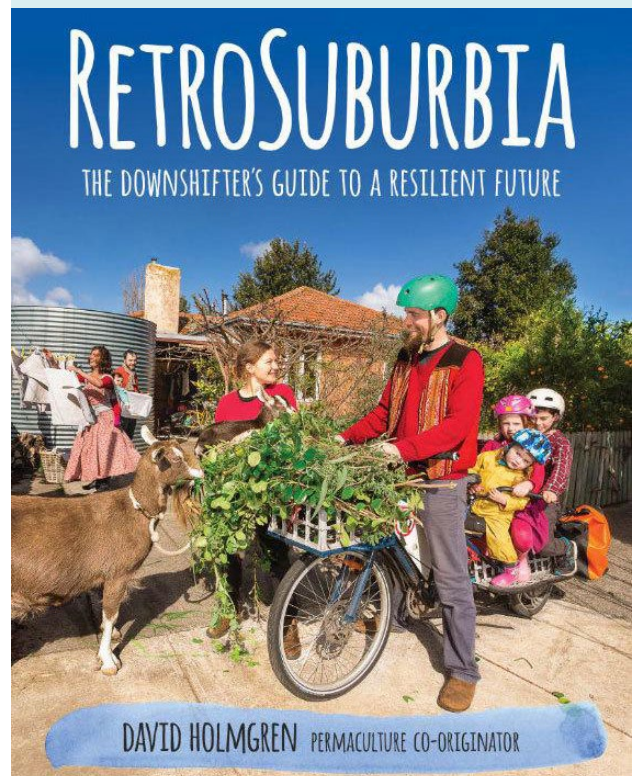
The Abundance of Less, Andy Couturier
Lessons of Simple Living from Rural Japan



FEEL GOOD STORY OF THE MONTH

The amazing book '*RetroSuburbia: the downshifter's guide to a resilient future*' is now available online as 'pay what you can afford'. This book was written to help you adapt your home, garden and life to become more self sufficient and socially and environmentally friendly. While living in unprecedented times due to the COVID-19 pandemic, sustainability & behaviour change has become all the more important. Learn more or purchase below:

[Read more](#)



Social Media

 facebook.com/forwardthinkingdesign

 instagram.com/forwardthinkingdesign

Phone

Phone : + 61 2 8850 4977

Mobile : + 61 403 867 807

Online

Email : info@forwardthinkingdesign.com.au

Website : forwardthinkingdesign.com.au