



THE SYMPHONY OF THAI COOKING :  
SOUND ELEMENTS OF THAI COOKERY



By

MR. Martsamrit PASUPA

A Thesis Submitted in Partial Fulfillment of the Requirements  
for Doctor of Philosophy DESIGN ARTS (INTERNATIONAL PROGRAM)

Graduate School, Silpakorn University

Academic Year 2021

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SOUND ELEMENTS OF THAI COOKERY



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By Martsamrit PASUPA  
Field of Study DESIGN ARTS (INTERNATIONAL PROGRAM)  
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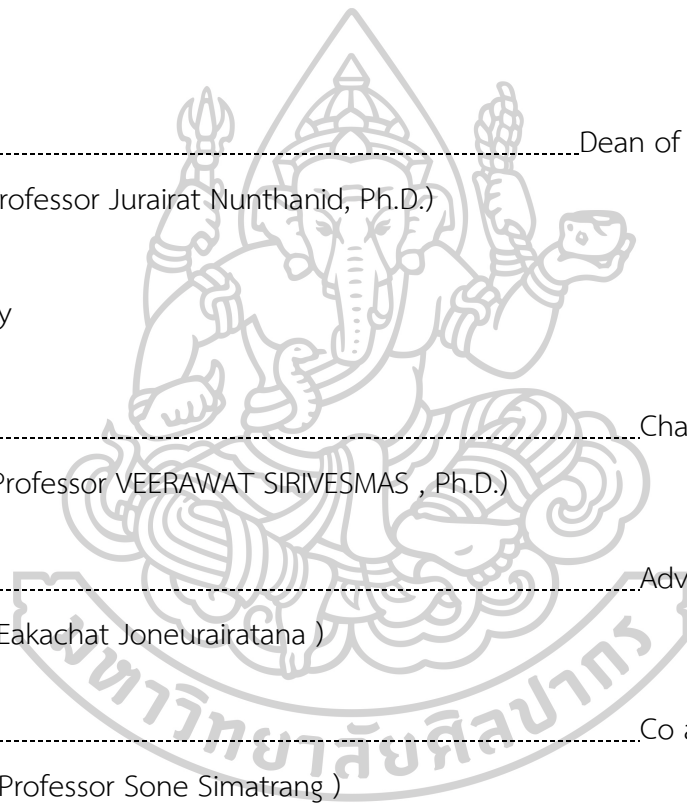
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Food is one of the basic human survival needs, which reflects the culture, environment, ingenuity, and context of the surrounding region. Especially in Thailand, much of the cultural context is related to the food. People tend to neglect the background of our delicious food served on the table, just like how we disregard the emergence of the culture we are living in today.

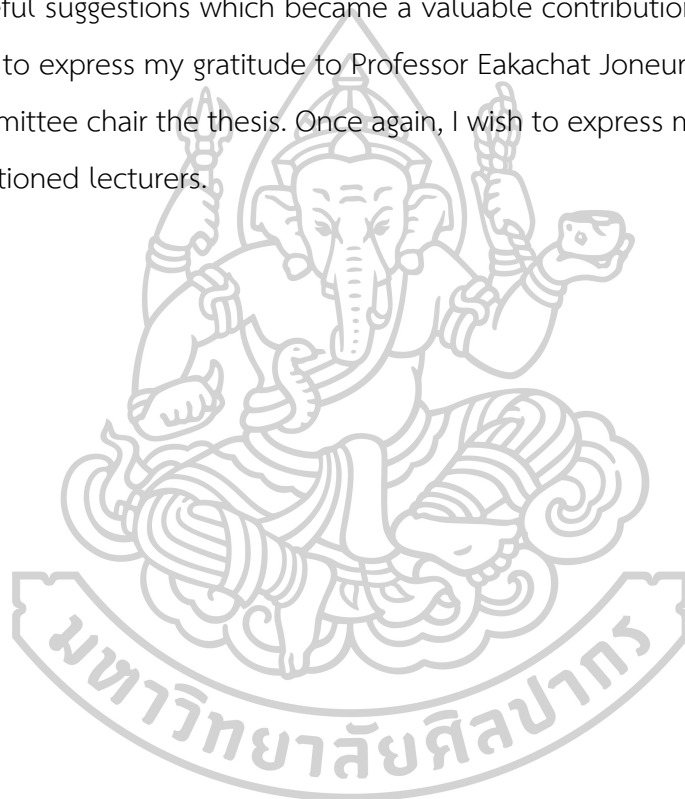
While cooking, the sound of food preparation could easily arouse appetite. The connection between sound and food is similar to history and culture. Overall, every single dish is composed of its own story which makes them even tastier.

This research aims to explore aesthetical sound in Thai cooking by recording and collecting the elements from well-known Thai dishes in multiple cooking methods and find the possibility to apply Thai cooking sound in experimental arts which can represent the related story.

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Martsamrit PASUPA



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## Chapter 01

### The Symphony of Thai cooking : Sound elements of Thai cookery

#### Introduction

One of the most vital essence of any human shelters is located right in the kitchen. The heart of every house and every family, kitchen brings family members together, memories are made, and family traditions are formed. Right here in the kitchen where food is prepared, no doubt it further reflects culture of the family, the community, and the society. As society gradually evolves, the context of food also develop. In fact, the science and intellectual of cooking can be considered as a form of art. The relationship of food and art is intertwined and they could be expressed just like how other professions communicate their knowledge. Just like artists use brush to convey their message through painting or musician use sound frequencies to express their thoughts and emotions through songs, food is a medium in which food professionals use to express their stories and cultures.

Simultaneously, the aesthetics of cooking is not only the end result, which is a food serving on the plate. Other elements also come into consideration. The taste, the look, the smell, the temperature, and the sound environment incorporated together to deliver a masterpiece dish. People normally focus on the story of the dish that is being made in general, as it highly related to the culture that people are living in. People can easily relate to the story, as they engage into the history of ingredients and its journey, this arouse their appetite and make the dish even tastier. Nevertheless, another important elements that could also generate great appetite is sound . Sound could vary depending on different cooking methods, especially in Thai foods where cooking culture has developed over hundreds of years.

Thai food is well known for its spicy edge and strong aromatic components. That makes traditional Thai kitchens have to cook outdoor or open environment, but nowadays technology and lifestyle have been changed and affect all the sound

environment and also tools and cooking equipment. From all of the above, the researcher aims to investigate sound identity of Thai cooking and explore aesthetic sound in Thai cooking by recording and collecting the element from well-known Thai dishes in multiple cooking methods (stir, stew, steam, grill, deep-fry, mix) and find the possibility to apply Thai cooking sound in experimental arts which can represent related story. With cooking sound, story accompanied the dish is more interesting, culture embedded in the dish is profoundly expressed, and ultimately, making the dish delicious.

### Objective

- To **establish** the significance of Thai cooking sound from studying elements of Thai cooking environment sound.
- To **collect** and analyse sound elements of Thai cooking as a data collection.
- To **create** an appropriate artwork which explains about the culture
- To **build up** and extend the cultural value of Thai food to the people.

### Hypothesis

This research aims to explore aesthetical sound in Thai cooking by recording and collecting the element from well-known Thai dishes in multiple cooking methods and find the possibility to apply Thai cooking sound in experimental arts which can represent the related story.

### The Scope of research

- Specific to the research area of Thai food.
- Collect the data from the environment and cooking method of on 'Thai food'
- Analyse the data and extract the element of sound as a collection and sound elements.
- Create the artworks by using the collected sound elements
- Use artwork convey the message about Thai culture

### The Result of research

- The main reason for the research is to create more cultural value for Thai culture. The result of the research should explain and encourage people to care more about the characteristics and story about Thai food.

- The research may reflect the ideal of the story hidden behind the artwork. The essential result leads to the perception of aesthetic and also include knowledge and conscience about the culture.

- As a result, the research also could provide the data as a collection of sound element and could be developed to use in other art or design area.

### Research Budget

|  |             |
|--|-------------|
| - Microphone and potable recording system                  | 50,000 Baht |
| - Kitchen and studio Rental (hire/day) 2 days              | 5,500 Baht  |
| - Production equipment (lighting and staff hire/day) 2days | 10,000 Baht |
| - Set up team for exhibition                               | 10,000 Baht |
| - Transportation   | 10,000 Baht |
| - Books thesis and printing                                | 15,000 Baht |

### Key words and Definition

**Culture** -The arts and other manifestations of human intellectual achievement regarded collectively.

**Cultural Value** -The core principles and ideals upon which an entire community exists, from combination of manies customs, traditions and rituals.

**Thai food** - Type of eatery and cookery that originated from Thailand, or blended in Thailand and got its own unique taste. Focusing on lightly prepared pieces and intense aromatic ingredients with a spicy touch.

**Sonic arts (Sound art)** - Teaching of aesthetic by using sound as a main medium. Compared with many types of contemporary art, sonic arts are often hybrid forms in most times.

**Sound identity (Sound characteristic)** - Sound are identified by quality, pitch and loudness. Using those identities of sound allow human ear to distinguish various sounds which have the same pitch, loudness, and quality from each other

**Sound environment (Soundscape)** - is combination of sounds refers to both the natural acoustic environment





The relation of language to materials (Emmerson, 1986)

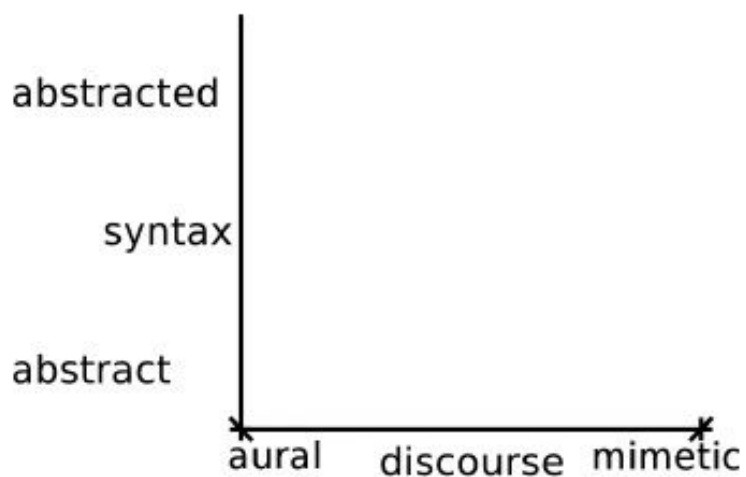


Figure 2 The relation of language to materials (Emmerson, 1986)

The possible relation of the sounds to displayed or associated images in the audience's mind as the word implies. The explained from the image can also be somewhere between identification with the visual image and a more auditory complex, through human's visual and emotional stimulation.



## Food and Culture

Humans also connected through their cultural or ethnic group via similar food patterns, a lot of culture is using food to retain their cultures and traditions. But methods of preparation, preservation techniques, ingredients and types of foods may vary among cultures.



Figure 3 Various dishes from Thailand.

### Thai fusion food

The great example of former description are noodles and pasta, which are closely resemble type of food, both of them are made of flour and used to be the main ingredients for a lot of dishes, many countries have a lot of fusion dishes out of them.



Figure 4 Example of pasta dish.

#### Evolution of food and sticky rice

Another great example how culture reflect to food is sticky rice grilled meat burger Thai grilled meat with sticky rice and it fusion with hamburger and turn into sticky rice grilled burger, in Thailand it turned out to be one of the most famous ready-to-eat food for modern people, with a lot of variations of food that matched with sticky rice to such as laab or fried chicken.



Figure 5 Another great example of the fusion of food culture, sticky rice grilled pork burger.

Picture source : [http://www.chingcancook.com/head\\_photo/02\\_20160627175048EITL.jpg](http://www.chingcancook.com/head_photo/02_20160627175048EITL.jpg)



## Related Work

### 4'33(John Cage) - Important of perception between humans and sound

In all of 4'33 performance, John Cage gets onto the stage, sits down and just checking his watch in front of a piano while not bothering to play it at all. But by doing these actions, John Cage has shown what humans can perceive from all of the silences, humans will hear the sound from biophony, geophony, and anthropophagy.

This show made to remind humans of its surrounding and try to hear more of it, feel more of it, and try to understand more of its. Theories of soundscape is related with this performance which can be related to this research paper, in the case of the sound signals.



Figure 6 Silence performance in front of piano.

From A performance by William Marx of John Cage's 4'33. Filmed at McCallum Theatre, Palm Desert, CA.

Picture source : [https://www.thepiano.sg/piano/read/john-cages-433-defies-silence:](https://www.thepiano.sg/piano/read/john-cages-433-defies-silence)

### Water walk (John Cage) - Humans perception of art in sound

Resonating sound from daily life actions that seem to be normal to us, in truth, it is more than just 'sound' that humans have heard. Every time some objects made a sound, and while others also make it at the same time, those actions made 'sound' resonating against each other and then produce a new kind of 'sound' and 'action' that humans can hear and feel, and John Cage try to visualize it.

Water walk showed how humans can perceive sound that resonated by an object around them while performing unusual acts in regular days objects.

All 3 elements of the soundscape are put to use in this piece of performance, along with Emerson's theory, which makes this piece of performance is still be mentioned and recreated till modern-day.



Figure 7 John Cage preparing his tools while explaining his performance.

From John Cage's Water walk

Picture source : <http://researchblog.andremount.net/?p=505>

**Untitled 1990 (Pad Thai) - Art that you can see, hear, feel, taste, and full.**

In 1990, one man create a kitchen in the middle of an art gallery, after that hearing in ingredients, prepared them, then cooked them, then he let the gallery visitor has a taste of food that he cooked, a unique plate from Thailand called Pad Thai, and the one who performs this 'art that you can eat' was him, Rirkrit Tiravanija.

Rirkrit Tiravanija is a conceptual and installation artist, and in this piece called Pad Thai, he cooked the food that has the same name of his pieces to show that art can be appreciated through several senses altogether, not only just by looking.

But why choose Pad Thai? The artist chose this dish for several reasons. Mainly, Pad Thai is born during 2nd World war, so its ingredients are gathered from all over Thailand, by the choice of it is easy to find and produce but full of nutrients, with the name that also promotes propaganda for patriots, thus Pad Thai was born and stayed as a Thai icon food till today. And was picked for his artwork.

Pad Thai has made visitors who came to a gallery full of confusion and surprise, with food to see, smell, eat as his art, Rirkrit has made a new way to express an art to humans.

And with the art you can eat, one more perception has been used in this installation work which is sound that is performed through cooking of these art pieces, humans can hear the unique sound of Thai cookery which can also be reflected in this research paper.



Figure 8 Rirkrit Tiravanija and his assistant are cooking his art for confused and amused visitors at Paula Allen Gallery

Picture source : <https://thematter.co/thinkers/art-you-can-eat/37406>

### **The Nanta - Cultural of both food, art and sound in performance**

When it came to working, it always generated stress, every workplace has it. But anything fun and unusual can be seen at each type of workplace as to easing specific types of stress, and the Nanta show us how to do that in the kitchen.

By doing the work, the actors also show us how to fooling around while working on a current task with their co-workers, but as always the same their boss doesn't feel too happy about it, but also sometimes the boss also have fun with their employees.

The Nanta show us the sound, action, and live in the kitchen, through the performance we can perceive unique culture in the kitchen via rhythm generated by kitchenwares and acting of cook and chef in turmoil, which also entertains the people a lot.

What The Nanta proves to us is that food, sound and culture are closely related to each other, thus have its own uniqueness which can not be seen just anywhere.



Figure 9 Various rhythm by kitchenwares and lively action by cook, all resounded in kitchen. From The Nanta

Picture source : <https://www.klook.com/activity/240-nanta-show-seoul/>

### **Le petit chef - Food culture in alternate way of presentation**

Each food from each country has their own unique ways of cooking, meaning that even though it's the same menu, cooking methods can be totally different, and following up from that etiquette also change with it too. And that brings a totally different taste and experience to the customer who seeks for it.

Etiquette and customs can be seen on the table in Le petit chef, the way that their decorate table, which you can see in the position of dish, fork, knife and wine glass. And the sound that little chef produces while cooking steak for customers.

Along with uniqueness of culture presentation, and to entertain customer while the meal is prepared with marvelous animation and sound of etiquette that shown in this cute yet funny piece, which proves to be used as the reference in research.



Figure 10 The preparation on the table, by the little chef.

From Le Petit Chef Bangkok photography by Martsamrit Pasupa



Figure 11 Little Chef explain about the story behind next dish.

From Le Petit Chef Bangkok photography by Martsamrit Pasupa

### **Dine in the dark - Habit and culture change in the blindness**

When humans lose some sense, humans can perceive more with things that have been left, and in this case, humans will lose its 'sight' to receive more 'taste', 'texture' and 'fragrance.'

Our perception of things can change with darkness, the shop shows us how can we easily feel something new by taking our sight and feel the food through all the other senses we have left.

With a robbed of sight that has a lot of effect in the material realization, Dine in the Dark is the best case study for sound identity that have related to food in humans' perception.



Figure 12 While customers dining in blindness, waitresses still give them full servicing with night goggles. From Dine In The Dark Bangkok

Picture source : <https://www.befreetour.com/en/detail/5156-dine-in-the-dark-bangkok>

### **Prigkang - Food culture and attachment of tradition**

Proficiently need times and repeatment to perfect its, but sometime it came along with tradition and that tradition some time pull you down to stay at the same place with the same perspective thus give you no room for improvement.

And attachment brings us here but not future? It may not, is the thing that this film kept telling us in the whole screen time. We can perceive a lot of cultural and customs of Thai's cookery within this movie, which some are good and some are not.



Figure 13 All the attachment,prove that it lead to no improvement.

From Prasertsuk Hemtanon's Prigkang (Sense from Siam) movie

Picture source : <https://www.bugaboo.tv/watch/251980>

### **Ratatouille - Cultural value in totally different perspective**

Life is always full of surprises, and we can't give it a total definition of what it should be like, and what you should do to make it right. So us humans always adapting to new circumstances to survive and move on.

And the natural way of doing things always changes. Ratatouille shows us a lot of aesthetics whether it is visuals, sounds, foods, cultures, and lives. And all those things kept changing in the movie and show us that change itself is nature.

Changes always happen around us, in every way and in nature of both sound, culture, cookery What humanity have proved in past history. That is what we human need to properly study.





Figure 14 Relationship of human and rat, lead to all the change in food, cultural, heart.

From Disney PIXAR's Ratatouille

Picture source : <https://d23.com/anyone-can-cook-with-these-tips-from-ratatouille/>

### **Chef Table - Food and customs in various cultures and kitchen**

Food is an edible art created from an ingredients, and cookery is tradition and culture, these things change with tools, places, times and persons, thus different bring new kind of delicacy experience.

Chef Table shown us the way chef in different kitchen think and do, and what change it give in food their made, and what they can put in together.



Figure 15 The table of chef's food look mismatched, yet fulfil its role.

From Netflix's Chef Table

Picture source : <https://www.netflix.com/th/title/80007945>

### **Chef - Food is in everything in our life.**

Natural, is totally most suitable to describe what humans are related to food. Almost everything humans do, food often has a part in it, whether it is daily life, business, festival, even some ritual. And when it is something that is a part of your everyday life, sometimes humans just neglected it.

Chef have shown that if we neglected something, you will lose something more important, by the most natural and as smooth as possible, by the life of chef Carl Casper the main character who drops out of his job to do what he loves and his son, Percy, who just want to understand his dad more.

John Favreau, the director, and lead actor, also put in his life gimmick, which is oppressive of fundholder in all creative industries and food industries, which fully expressed in the film.

All the action, reaction, conversation, music, everything that set in the show let us immersed in it by natural and you felt that it's real, which lead to the word 'Natural' that this movie has delivered us. Do what is natural to you and don't you dare neglected it.

Bringing the most natural environment in sound is one of the studies is proves to be useful.



Figure 16 Carl with his family and friends happily cooking Cuban sandwich together in the food truck. From John Fareau's Chef.

Picture source : <https://edition.cnn.com/travel/article/l-a-food-trucks/index.html>

### **A Matter of Taste - Food is fully a piece of art, and an ego.**

Paul Liebrandt is the chef full of spirit and passion for cooking. He is to be looked in creativity and uniquely in a manner of cooking fusion food, which looks like abstract art in a gallery. But like others, his life is full of ups and downs, and one of those down times became the main point of this documentary film.

Liebrandt is one of those we called perfectionist, and this perfect of him is a tie to the other person's value in his food, and mostly, they are critics. And that can be seen that greatness in Liebrandt's eyes is not just when he finished cooking the food, but also include someone that put value to it, as we can hear him in this documentary that he wants a 'star' from critics.

But even that he wants value from critics, he will not let anyone guide him or lead him to do anything so that critics will like his food more, he has high self-confidence and will not yield his perfect standard. And that is the main point of

this documentary film, about who is egoistic but needs others to accept and give them value, and the film delivers us all his hardship to get to the highest point of his life by doing his artwork called food.

This documentary film mentions food and cookery is art and a part of the culture, and one needs the skill to master this art. Thus became one of the subjects to study for this research paper.



Figure 17 Slowly adding finishing touch to his dish, Liebrandth tried to perfect his art.

From Documentary film of Paul Liebrandth 'A Matter of Taste'

Picture source : <https://www.youtube.com/watch?v=RPaRhsFGM8g>

### **Jiro Dream of Sushi - The way of life, strive, discreetly, and sincerity.**

In small mouthful of one sushi piece from chef Jiro, you can feel a lot of effort and earnest, inside every grain of rice, in seem a bit over-explanation, but if someone saw this documentary film, one can tell that it was the truth.

The film told about the background story of chef Jiro Ono, one of the most famous sushi chef in Japan, who have been sushi chef since 15 years old to 90 years old, and still continuing to develop his little sushi piece.

Jiro told us in the film ‘we can be veteran if we pour enough our heart and soul into our work’, the word describes Japanese tradition and culture, and spiritual way of thinking and doing, but all of your effort and you shall be rewarded one day, which is very Japanese things.

But still in the film we can see a lot of things going on in the back and front of sushi shop in details, including Jiro and his family life and relationships, and how he dealt with his son, sushi chef who have an inferiority complex because he is Jiro’s son, by building a ‘team’ in his shop and encouraging his son to be more confident in himself, that shown a lot of aspects of this man named Jiro, who are both leaders of his shop and his family and plan for him to pass the baton to his trusted son.

And cookery, culture, and tradition that have been passed down from generation to generation, and with improving the feature by time, which is a great subject to research and adapting to.



Figure 18 Pouring his heart and effort in every piece of sushi he make Jiro still continuing to improve his sushi. From Documentary film of Jiro Ono ‘Jiro Dream of Sushi’  
Picture source : <https://jw-webmagazine.com/sukiyabashi-jiro-the-worlds-best-sushi-restaurant-with-michelin-3-stars-41213b35abc0/>

### Le Grand Chef - Pride in traditions.

A story about two chefs who face against each other in order to inherit the legacy knife of legendary loyal chef

The film shows us the traditional way of cooking and pride Koreans hold in it while promoting them, and we also see the struggle of the bloodline, the antagonist in the story strives for power in order to proudly succeed his household, the pressure he received from that push him to heinous actions he has done in the movie.

And some time to achieve something, we humans need to sacrifice many other important subjects in our life, sometimes it worth it and sometimes it not. Slowly but steadily the film let us absorb those subjects to our hearts.

Do take pride in tradition, but don't let it drag you down and turn it into arrogant, we learn from tradition and improve it, so we can take a lot of example from this film.



Figure 19 Pride and plate, and for glory two chef face against each others.

From Jeon Yun-su's Le Grand Chef

Picture source : <http://hellohallyu.blogspot.com/2008/03/movie-review-le-grand-chef.html>

### Singha beer TV commercial - Live style from culture.

When hearing the banging sound of ladle against the bamboo flask, along with the sizzling sound of cooking ware and rich aroma that drifted through the air people in the house or people working on the roadside know that they now have food to eat now.

This TV commercial shows how in the past Thai people use to eat food, cart or stall, inside or outside. Thai people have a uniqueness in street food culture and cookery which any Thai can recognize just by taking by just listening to the sound produced by the peculiar tools of these cooks.

We can listen to a lot of unique sounds that reflex uniqueness of Thai cookery from this commercial, and we also can referenced sound to the tool they used too



Figure 20 The food cart is dragged by a bike, while to seller ring a unique rhyme.

From Singha beer TV commercial

Picture source : <https://www.youtube.com/watch?v=-K-ZQD4Hi-s&fbclid=IwAR3XD9hWllqTX8m4P4ctoJdJds8dR4yb12fiMwfJ9k50QwRybgKRVRkTd9o>

## Chapter 03

### Methodology and processes

This chapter discusses the research design of investigating sound identity of Thai cooking, and applied it in the art work. It is also discussed the research methodology and research instruments. This chapter is divided into three parts as follows:

Part 1: Exploring, Inspiration

Part 2: Practice & data collection

Part 3: Experimental & Create Artwork

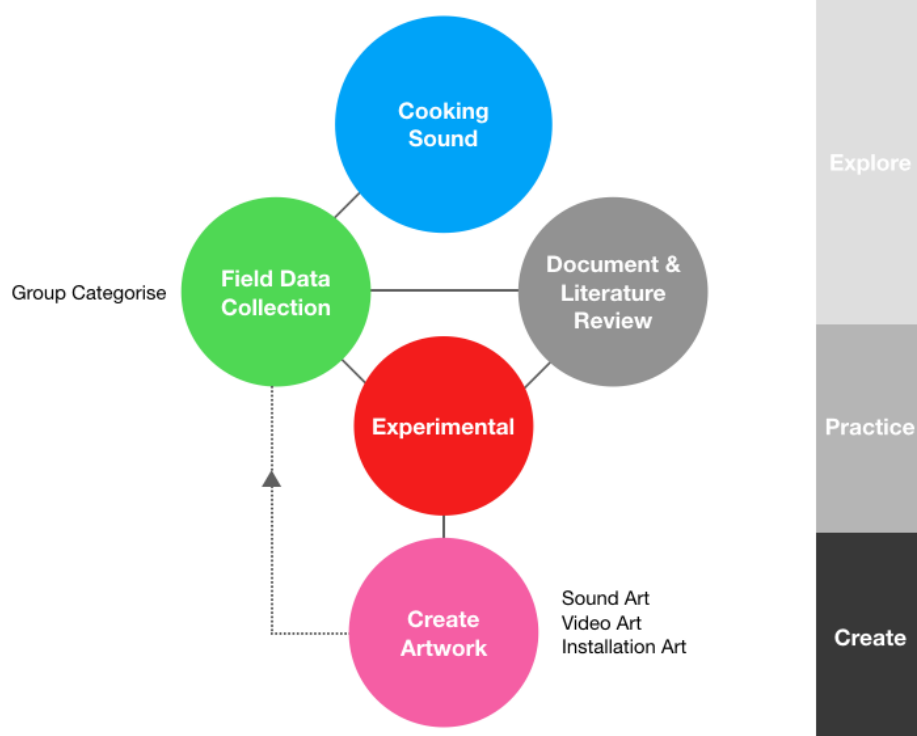


Figure 21 A research methodology diagram



## Part 1 : Exploring & Inspiration

Following to research methodology, At the first step of this research is to explore and find the inspiration from multiple types of place of food such as kitchen and street food market.

The first method attempts to randomly collected the sound from famous place for street food such as Kaowsan road, Silom road, Bangkok chinatown and kitchen in some random restaurant

### Thai open-air kitchen

Thai modern kitchen is usually set in an open space, which also inherited the thought that if a customer can see the food prepared they will get attracted more. Tools are often mixed with both modern and older tools as a lot of people more used to it, or for the reason that it reserved tradition more.

With that kind of interesting unique element came with a fascinated sound environment, cooking, talking, interacting, and et cetera.



Figure 22 open-air kitchen in Thai modern life style

### Night market at Kaowsan Road

Bursting with people at night, riching in food variety and stylish sound environment with many cultures mixed in, that is the Kaowsan road at night, always busy with both merchants and foreign visitors.

A lot kind of food can be found and eat her, not for just Thai street food which you can see all the ways out from start to the end of the street along with unique various sound identities that came with culture and languages, inside the tiny alley.



Figure 23 Night market at Kaowsan Road, Bangkok

### Silom Road

Different from Kaowsan road, you can find Silom road lively both day and night because of the location that is in the heart of the business zone, with a bustling sound of engines rumbling, peoples talking, and media playing that reverb along with the tall buildings.

In the daytime, you can rarely find a stall and most of the place would be an indoor shop, which you can fully hear the place unique ambient of busy people with the car and train but at night you will find a lot of stalls open and invite you to have a taste of their food, with the sound of joyous people partying and eating.



Figure 24 Street food at Silom Road, Bangkok

### **Bangkok Chinatown (Yaowarat)**

The place where you can find fusions of 2 cultures is at Yaowarat, with unique atmosphere and great local fusion of Thai-Chinese food that have rich aroma and unique taste can't be found anywhere in the world but here.

And along with the mixture of culture come the sound identities itself, peculiar sound of bike pulled food cart and its honking sound, the cooking sound that reverb on the tall building against the cars and people rumbling in Chinese and Thai while eating, the character of the sound here can not be found just anywhere in the world.

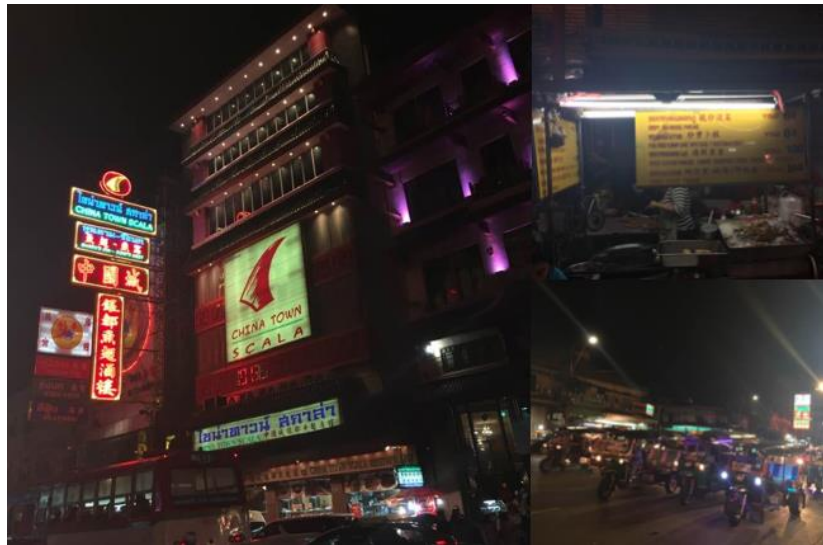


Figure 25 Bangkok Chinatown (Yaowarat)

### Street food in multiple cooking method

With various kinds of street stalls, came along with a lot of foods and cooking methods. Thai vendors will set up a stall that fit their products in no more than half an hour, which include food stalls, along with their food come with different kinds of tools and ingredients for displaying to attract customers to theirs shop.



Figure 26 Street food in multiple cooking method



Figure 27 "Thip samai" the famous pad thai restaurant, Bangkok Photography by Martsamrit Pasupa



Figure 28 "Jay Fai" Michelin star Street food, Bangkok by Martsamrit Pasupa



Figure 29 Random pad thai restaurant, Kaowsan road, Bangkok by Martsamrit Pasupa



## Part 2 : Practice & data collection

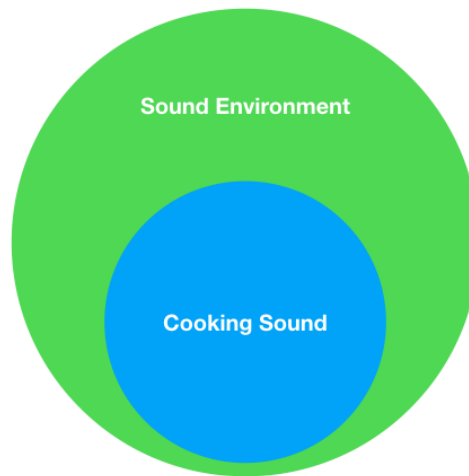


Figure 30 Clarify show cooking sound is a part of whole environment

After the field data collection, the recorded raw materials soon thoroughly analysed. However, unfortunately, the original elements are too noisy and not appropriate to be used for sound production. That is the main reason to re-record them separately in a sound studio or closed environment with a high-quality microphone.

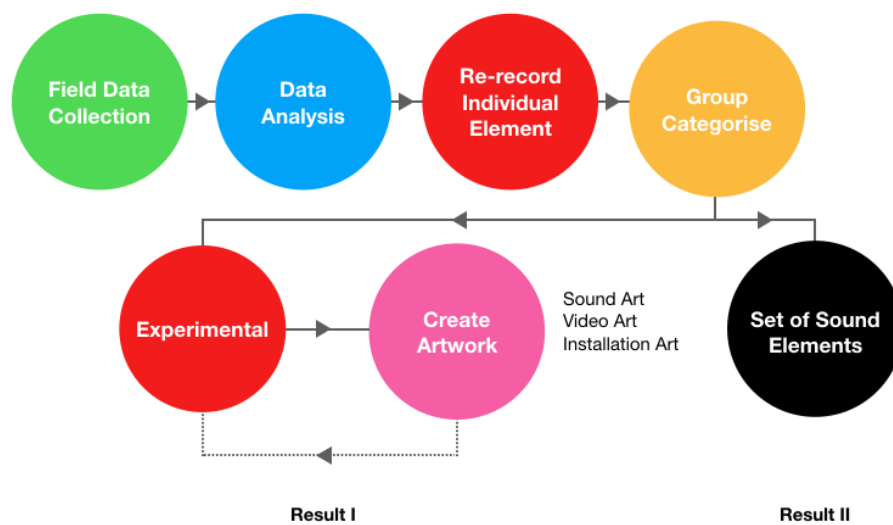


Figure 31 Research Methodology and work flow Diagram

## Recording the individual sound elements

### Preproduction Stage

There is a large number of Thai dish which is the reason for the researcher to put more focus by choosing only well-know Thai dish in the “Top 10 foods to try in Thailand” (BBC Good food/Austin Bush, 2017) and cooking guidelines “The Better Than Takeout Thai Cookbook” (Danette St. Onge, 2017)

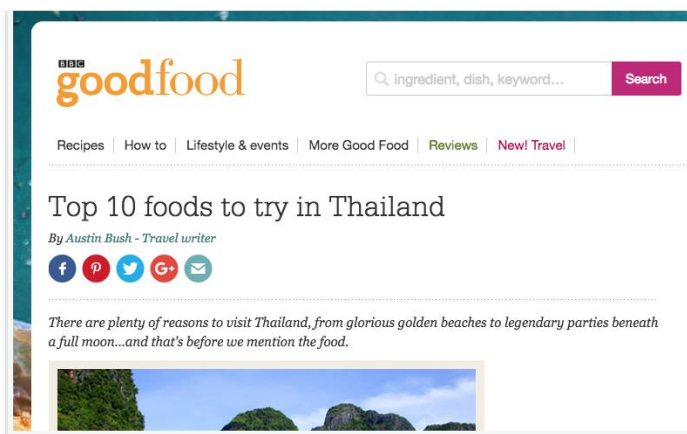


Figure 32 “Top 10 foods to try in Thailand”

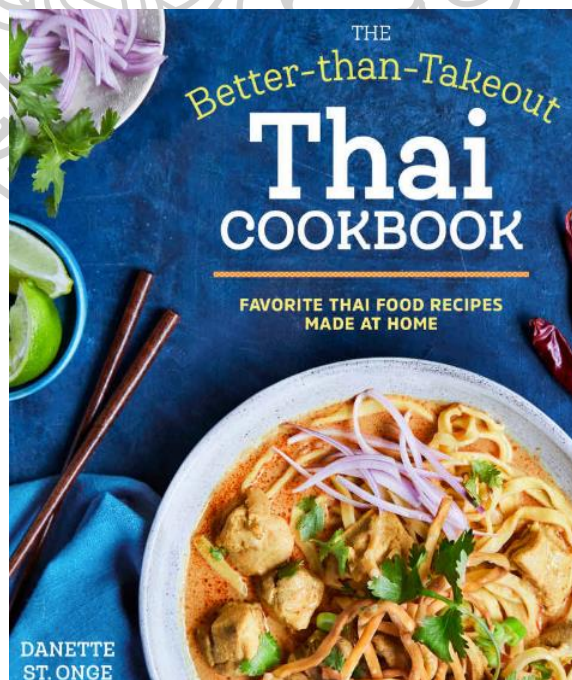


Figure 33 “The Better Than Takeout Thai Cookbook”



Table 1 Clarify well known Thai dish from “BBC Goodfood”

| Menu         | Description  |
|--------------|--|
| Phat Thai    | Thai rice noodles stir-fried   |
| Tom yam      | Thai style sour soup   |
| Laap         | minced meat seasoned with roasted rice powder, lime juice, fish sauce and mint |
| Khao soi     | curry-based noodle soup from north of Thailand                                 |
| Som tam      | Green papaya salad   |
| Phat kaphrao | meat stir-fried with holy basil  |
| Green curry  | Green curry plate and spice with coconut milk                                  |
| Yam          | Thai salad   |
| Kai yang     | Grill Chicken  |
| Khao pad     | Thai egg fried rice  |

The top 10 food to try in Thailand was written in BBC good food by Austin Bush the article was explain clearly about each dish and how its taste but they have not totally clear about all the ingredients.

The recipe is various and different from another depending on who created them. Unfortunately, the process of production and the experimentation cannot apply every method to solve the problem and to control the variable recipes. The recipe and cooking step should be obtain the same source. The researcher use “The Better Than Takeout Thai Cookbook” as cooking guidelines. The book is contained with the basic recipe and explain clearly. The book is written by “Danette St. Onge” she is Thai-American, and she knows well about Thai culture and Thai food and knows what them like in the eye of the foreigner. And explain it very clear.

The first thing to think about is where should the recording process be but not just the sound elements. The researcher also tries to capture visual as well. By following some of the requirement

- Easy for transport some video production pieces of equipment and field recording tools
- Have Close environment no sound from external environment
- Stove and necessary cooking equipment

### Production Stage

The production plan should do with exhaustively even have some small mistake; it will affect the cost and increase the budget due to the rental cost of the equipment and raw ingredients. The researcher has hired four staffs for associates while production; each of them includes the researcher have the duty as follow.

**Chef:** Not just the man on the stage. After the researcher gives a brief about the cooking guideline and explain the concept. The chef has a responsibility to prepare all of the ingredients and raw materials by following the instructions.



Figure 34 “Top 10 foods to try in Thailand”

Cameraman: has a responsibility to take care and secure all of cameras in the set. As number of ingredients have limited resources, researcher has plans to combine all three cameras for getting capture every moment and every angle while the chef is cooking. First two cameras are tiny action camera (GoPro) which is located in front of the chef and another one place on the top view. The third camera is a mirrorless camera with a telescope lens for handheld and following the chef's action and capture quality footage.

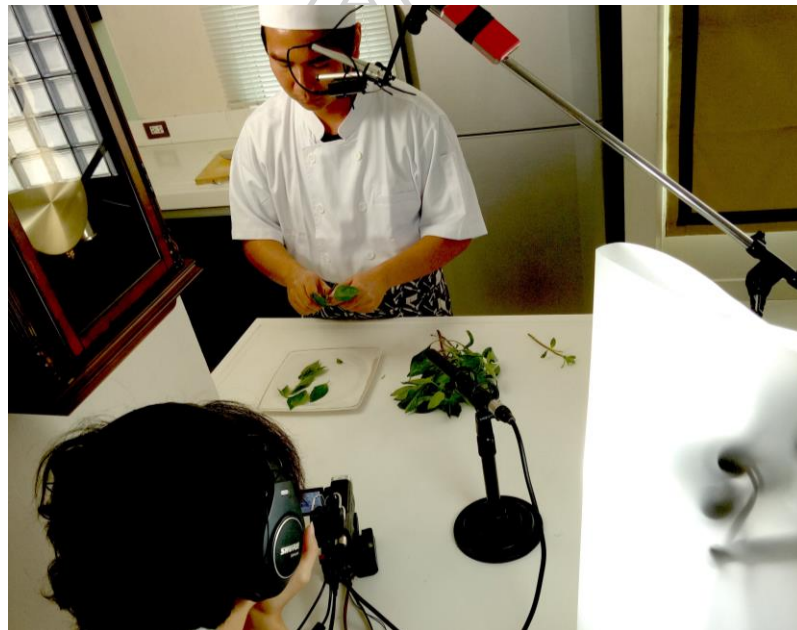


Figure 35 Set of camera while chef prepare stuff



Figure 36 Researcher briefing cameraman during the production

**Lighting:** in real life, cooking ten dishes have not spent too much time. However, during the production process, it take a longer period time. Therefore, this procedure should not work with the natural light. Every dish s footage should be taken at the same time. The researcher applys the LED light with softbox to syntheses the natural look of it. For the responsibilities of the lighting technician, he did not just set up and secure the lighting equipment but also facilitate the chef to prepare lighting equipments before rolling the camera and manage all footage and audio clips in recorder for synchronising of them together in the step of postproduction.



Figure 37 Lighting Setup during the production

**Sound:** the researcher is responsible as a sound designer along with sound director. Sound technician has duty to press the record button on the audio recorder care and secure the microphone and have to put on a headphone during the time when a camera is rolling.



Figure 38 Sound recording during production process



Figure 39 Set of shotgun Microphone

**Director:** as a researcher is on the director's seat. The researcher has responsibility to control rolling sequence and everything which happened in the set.



Figure 40 Researcher briefing chef and adjust composition for top view camera

After preparing stuff and finishing in preproduction process, the production processes take about two and a half day.

#### **Day 1:** locations and preparation

For time productively on day two and recheck to avoid the mistake, the researcher prepared the kitchen while cameraman and lighting technician set up camera and lighting equipment.

#### **Day 2:** Rolling

The set is starting from 6 o'clock to 3 o'clock of the next day. the researcher divided the production set into two-part of the cooking methodologies. Which is preparing set and cooking set, as follows.



Figure 41 Monitor setup in the set



Figure 42 The picture shows processes of production in close environment



“Preparing set” is a part of food preparation. The element which could be recorded in this stage is shown in the table below.

Table 2 Clarify well known Thai dish from “BBC Good food”

| Preparing's Elements   |   |   |
|--|---|---|
| <ul style="list-style-type: none"> <li>• Peel the garlic cloves off</li> <li>• Crushed the garlic cloves</li> <li>• Chopped the garlic</li> <li>• Cut a coriander root</li> <li>• Crushed the coriander root</li> <li>• Sliced the coriander root</li> <li>• Chopped the coriander root</li> <li>• Slice coriander leaves</li> <li>• Chopped a coriander</li> <li>• Sliced the lemongrass</li> <li>• Open a salt lid</li> <li>• Zipper cooking bag</li> <li>• Scraping knife across cutting board</li> <li>• Put all ingredients from mortar and pestle</li> <li>• Sliced chicken drumstick</li> <li>• Pick a chicken breast</li> <li>• Pull a chicken skin off</li> <li>• Slice a chicken breast</li> </ul> | <ul style="list-style-type: none"> <li>• Peel a Thai eggplant leaf</li> <li>• Slice an eggplant</li> <li>• Pick a pea eggplant</li> <li>• Pick a basil</li> <li>• Pick a chilli</li> <li>• Slice a chilli</li> <li>• Put a pork</li> <li>• Slice a pork</li> <li>• Slice an onion</li> <li>• Peel an onion</li> <li>• Chopped an onion</li> <li>• Chopped a spring onion</li> <li>• Slice limes</li> <li>• Slice tomatoes</li> <li>• Slice coriander leaves</li> <li>• Peel a cucumber</li> <li>• Slice a cucumber</li> <li>• Beat an egg</li> <li>• Serve to a dish</li> <li>• Slice a shallot</li> <li>• Peeled a shallot</li> <li>• Chopped a shallot</li> </ul> | <ul style="list-style-type: none"> <li>• Pick a sweet basil</li> <li>• Add a slice of minced pork to a boil water</li> <li>• Add shallot and basil</li> <li>• Add water to a hot pan</li> <li>• Slice a tofu</li> <li>• Add water to the pan</li> <li>• Add a rice noodle</li> <li>• Peel and devein shrimps</li> <li>• Pick Thai chilis</li> <li>• Sliced Thai chilis</li> <li>• Sliced small tomatoes</li> <li>• Shave the papaya and carrot</li> <li>• Slice galangal</li> <li>• Smashed galangal</li> <li>• Chopped a lemongrass</li> <li>• Chopped kaffir lime leaves</li> <li>• Sliced mushrooms</li> <li>• Sliced Thai chilis</li> <li>• Sliced parsley</li> </ul> |
| <b>Total: 59 Elements</b>  |   |   |

After the recording of preparation stage, the team have to relocate and set up all cameras and other equipment to another set to record cooking stage at stove area. The area has limited space; therefore, this set can be obtained only two cameras (handheld and action camera). The record from this part is clarified as follow table.

Table 3 Clarify well known Thai dish from “BBC Goodfood”

| Cooking's Elements  |   |  |
|---|---|--|
| <ul style="list-style-type: none"> <li>• Mix all ingredients</li> <li>• Scraped flat ladle with mortar</li> <li>• Add fish sauce</li> <li>• Add sugar</li> <li>• Grilled the chicken</li> <li>• Mashed sound of lemongrass,</li> <li>• Mashed sound of garlic</li> <li>• Mashed sound of coriander root</li> <li>• Pound sound of garlic,</li> <li>• Pound sound of coriander root,</li> <li>• Pound sound of lemongrass</li> <li>• A filmy of chicken fat</li> <li>• A grill of chicken skin</li> <li>• Put an eggplant to the pot</li> <li>• Put a chicken to the pot</li> <li>• Sound of spoon tap with a pot</li> <li>• Hot oil sound</li> <li>• Put on the bowl</li> </ul> | <ul style="list-style-type: none"> <li>• Boiling sound</li> <li>• Cook all ingredients together with coconut milk</li> <li>• Blend an egg</li> <li>• Scrape sound of Spatula and pan</li> <li>• Fire garlic with oil</li> <li>• Severing to a dish</li> <li>• Stir the rice and egg</li> <li>• Pour a coconut milk</li> <li>• Add a water</li> <li>• A curry boils</li> <li>• Add a curry paste</li> <li>• Stir a coconut milk and curry paste together</li> <li>• fry the noodles sound</li> <li>• Stew a garlic in hot oil</li> <li>• Add a chicken</li> <li>• Stir all ingredients in hot oil sound</li> <li>• Add a slice of minced pork to a boil water</li> </ul> | <ul style="list-style-type: none"> <li>• Mix minced pork, chilli, shallot, basil, lime and Thai ground roasted rice together</li> <li>• Spread the eggs</li> <li>• Stir all ingredients together</li> <li>• Stir shrimps</li> <li>• Pour an egg to the pan</li> <li>• Add roasted peanuts</li> <li>• Pound the Thai chilis, garlic, papaya and small tomatoes together</li> <li>• Sound of mortar and pestle</li> <li>• Add all ingredients to a water</li> <li>• A smashing sound of Spatula and pot</li> <li>• Pour to the bowl</li> <li>• Pour all ingredients to the bowl</li> <li>• Squeeze a lime juice</li> </ul> |
| <b>Total: 48 Elements</b>   |   |  |

## Post Production Stage

In this part, the methodology is summarised. All the visual footage and audio files which record from the previous section will direct into the synchronisation step check for the relative timing of audio and visual footage. All synced footage will take part in the video editor software for cut and edit into eleven videos. Which shown in the list below

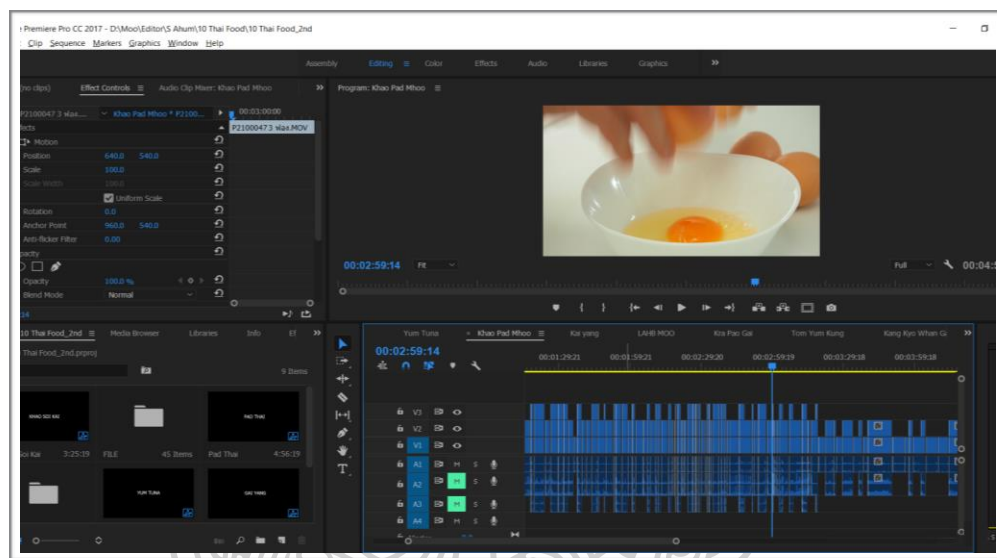


Figure 43 “Top 10 foods to try in Thailand” during post production stage



Figure 44 All recored food in “Top 10 foods to try in Thailand”

### *Other Sound Collection*

After the ten well-known dish record, the researcher records additional sound on some focusing menu which is missing by comparing with the source which was recorded from many street food area in the first method.



Figure 45 Sound of Kaprao (stir-fried meat and holy basil) sound recording



Figure 46 Record additional sound element recording

After completing the record, the next step is to analyse the raw martial and all the element with exactly scope. By following “Features of the Soundscape” (Schafer, 2011), all elements can be categorised and divided into three types of elements (keynote sound, sound signal, and sound mark).

### Cleaning noise process

Normally, after finishing the record in the close environment. There are still need to be clean because of some common noise from the recording system and unexpected sound what we do not hear during the production stage. The noise called in the technical term is "noise floor" which have to finish with the noise gate in the digital audio workstation (DAW). After the audio cleaned, it is time to separate into individual files. Hence, files are ready to apply for the experiment or create the artwork.



Figure 47 Cleaning noise process with noise gate in logic pro

### Part 3 : Experimental & Create Artwork

This study focused on applying the element of Thai cooking sound by experiment and creating artwork elements

#### Experimental Arts and Sound Composition

##### The preparing Kaphrao

Stir-fried meat and holy basil or in Thailand can call "Phat kaphrao" one of the most popular dishes for Thai people and foreigner." Phat" is mean stir-fried and "kaphrao" is suggest holy basil. People do believe the inspiration for "Phat kaphrao" it is from some dish of Chinese food because of the way to make it. Are mixes the ingredients in a wok.

"The preparing Kaphrao" is an electroacoustic artwork which has only the sound itself. The main idea of "The preparing Kaphrao" got inspire name from the work of John cage" the preparing piano" by placing objects on or between the strings. That to making some altered sound in the composition.

"Phat kaphrao" not Just a Thai dish. In the feeling of Thai people, sometimes it is a " whatever" menu. when they out to the restaurant sometimes people just starving and cannot choose what they should eat in this meal the first name which frequently comes is "Phat kaphrao."

As "Phat kaphrao" could be in symbolics of" whatever" which could represent the monotonous routine and loop of daily life. "The preparing Kaphrao" represents the monotonous life in an alternative way.



Figure 48 “Preparing Kaprao” (stir-fried meat and basil) - Electro Acoustic sound composition

### The Magic Mortar

The magic mortar is an experimental video art which uses the sound elements of green papaya salad (Som Tum) one of the iconic menus from northwest of Thailand (Essan). The dish made from shredded unripe green papaya with sweet dressing (rice vinegar, garlic, shallots, soy sauce and coconut syrup). Moreover, Sometimes have some additional ingredients tomato, carrot, fry bean or meat depends on creation of the chef.

The video represent the mystery and how the variety of green papaya salad is. However, sometimes even the chef manages the same recipe to make green papaya salad. If we go to other restaurants, the test is pretty good but not similar. Therefore, we cannot recognise what inside that “the magic mortar”.



Figure 49 “The Magic Mortar” Video Art - Inspire from green papaya salad

### **The cooking Symphony**

Thai street food is a well-know identity of Thailand, especially in Bangkok, have much area of street food such as Yaowarat, Charoen Krung, Khaosan road or the other place

“The cooking Symphony” is an introduction video made for presentation in the conference at Swinburne University, Melbourne, Australia. By using the sound elements of street food along with the visual of the street food area in Bangkok. In this experiment, the researcher tries to use the sound feature instead of a real music instrument.

The video represents a variety of Thai food pass through the funky beat which made from the previous sound elements. Moreover, what The researcher found while using the sound elements instead of drum kits is a new possibility to use the sound itself.





Figure 50 “The Cooking Symphony” - Video Performance and Music composition from Element of street food

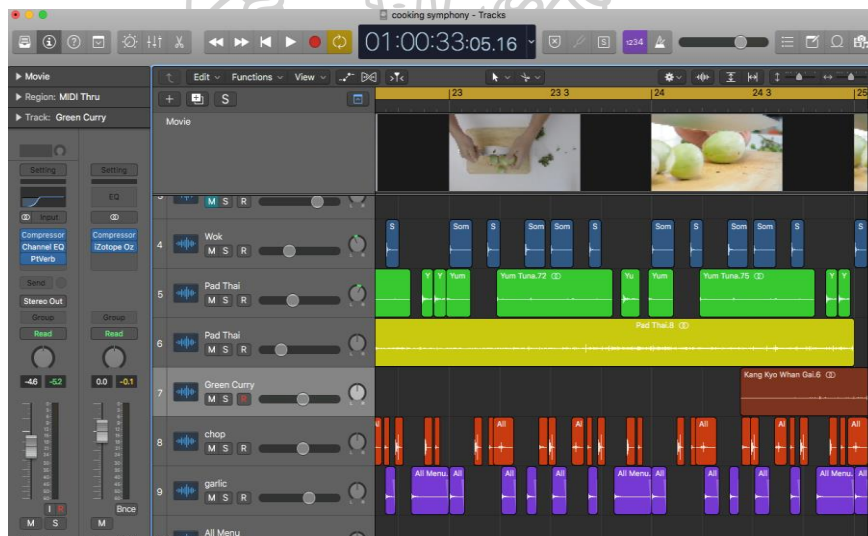


Figure 51 “The Cooking Symphony” - during production stage

### Create set of cooking sound to use as music instrument

In the past we did record sound in an analogue way which spend a lot of time; however, at present, everything is shifted to be a digital way. As a result, this made everything much more quicker than the old way. There are a lot of software in the market which can finish this job such as sampler player and drum sequencer.

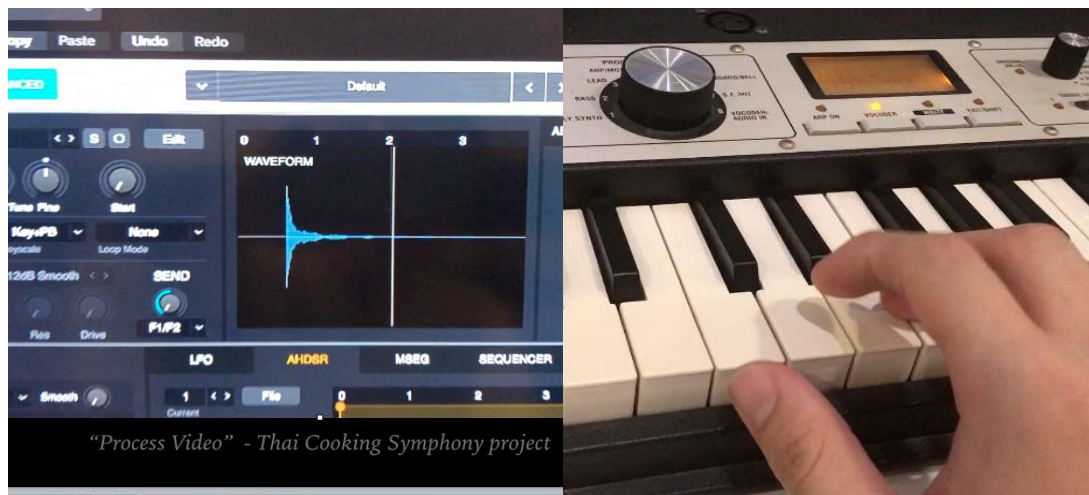


Figure 52 Process of put the element to “Sampler player”



Figure 53 Process of put the element to “drum sequencer”

### Music Composition and Song re-arranging “Som Tum” and “Kangkaw Kin Kluay”

After the previous experiment, the cooking Symphony researcher discovered a way to apply the sound element as a music instrument and available to make something more musically. What the researcher does is rearrange the famous Thai traditional song with cooking sound elements. At first, the researcher chooses two songs which name related to food.

First is the song name “Som Tum” was written in 1970 by Her Royal Highness Princess Maha Chakri Sirindhorn daughter of Majesty King Bhumibol Adulyadej, King Rama IX. The song explains the process of making green papaya salad. In the arranging process with respect of the princess, the researcher not much change the main melody.

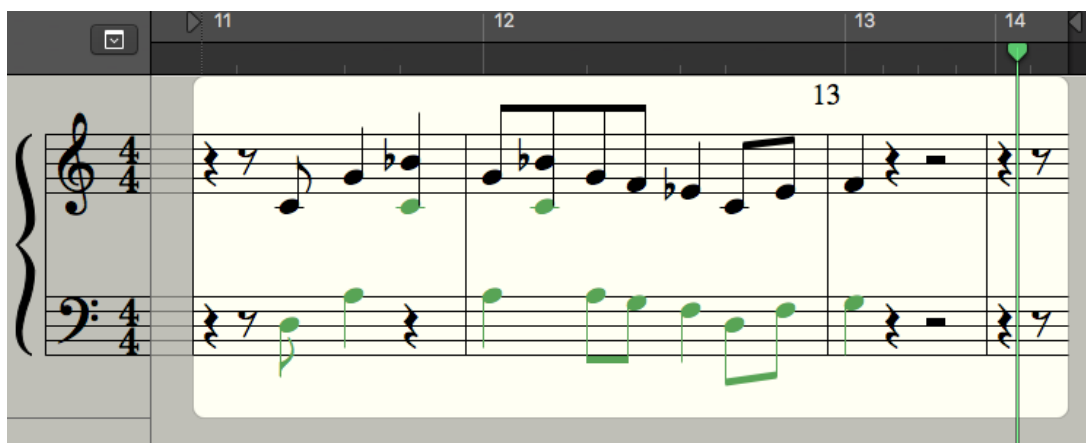


Figure 54 various melodies in “Som Tum”

Secondly, the song which the researcher choose is “Kangkaw Kin Kluay” this song without lyric but usually heard it in transitional Thai music performances. The song was written in the era of Ayuthaya the meaning of the name is “Bat eat a banana” or “Bat Feeding on a banana.”

However, Unfortunately, the song contains a lot of various melodies which the pitches from the original element does not match for the re-making productions. That is the main reason for the researcher to adjust and modify it.



Figure 55 various melodies in “Kangkaw Kin Kluay”

The process of modifying in digital audio workstation it's easy and much more convenient than remake the song with the original tone, but sadly the modified component is feeling unnatural and sound artefacts.

### **Pad Thai Crisis**

“Pad Thai”, a symbol of Thai street food, has always been a must-try and well acclaimed dish among tourists visiting Thailand. The dish was introduced and promoted in the period of Prime Minister Field Marshal Plaek Phibunsongkhram in the late 1930, which is a part of his campaign to promote Thai nationalism during WWII. The scrumptious plate of rice noodle stir-fried with local Thai ingredients was a remarkable national noodle dish at that time. Nevertheless, Pad Thai actually does not originate from Thailand. Instead, it is inspired from a Chinese plate, especially the rice noodle which adopted from Vietnamese cuisine and applying wok method of cooking. Conversely, Pad Thai could be considered as a government propaganda tool, that is a symbol of brainwashing scheme to impel Thai patriotism.

The origin of Thai people spring from various nations such as Chinese, Mon, Khmer, and India, as they gathered along and occupied the land which become Thailand today. At the beginning, there was no Thai culture. Then, bit by bit, culture derived as people interacted and blended, and finally culture is shaped and formed.

The “Pad Thai Crisis” is an electro-acoustic, sound art, which inspired the name of the well-known 1997 Asian financial crisis: The “Tom Yum Goong Crisis” where the outbreak of worldwide economic meltdown arose from Thailand as the Thai Baht collapsed. The artwork uses the only Sound Element of “Pad Thai”. As the dish is the symbol of Thai national and symbol of unreal identity. The concept of “Pad Thai Crisis” is about culture changing from the real organic sound to the inorganic sound like in this modern day.

Subsequently the remarking music experiment had been done to make the sound itself feel authentic, the researcher much more prefers the original sound without being modified or processed. However, fortunately in this experiment, the modified sound can represent something artificial, unnatural, or synthetics as well.

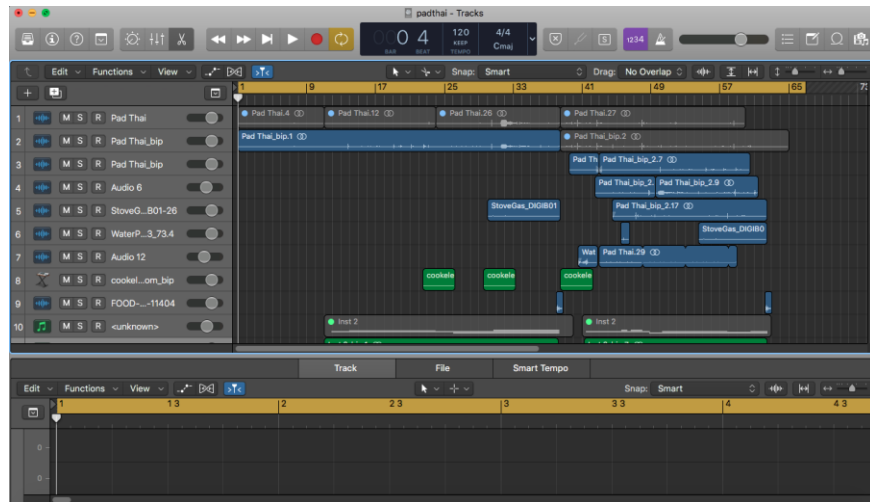


Figure 56 production of “Phat Thai Crisis” on Digital audio workstation

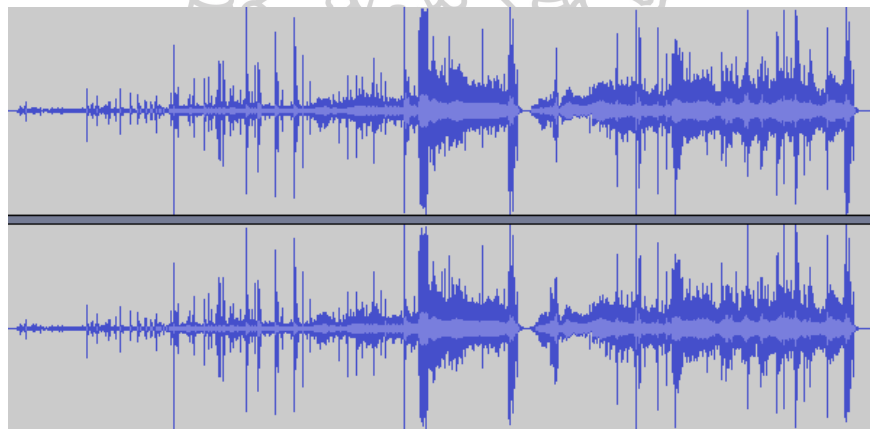


Figure 57 shape of “Phat Thai Crisis” after mastering

## The symphony of Thai cooking exhibition



Figure 58 Thai Cooking Symphony exhibition at Ban Chaopraya Arts Gallery, Bangkok

“The symphony of Thai cooking exhibition” is a collection of conceptual artwork which provides four installation sonic art pieces. The art collection made for summarising the developed previous experimental, represent the story behind the chosen iconic Thai dish; Phat Thai crisis the preparing kaprow, harmony of tomyam and the magic mortar and also the developing process of the research.



Figure 59 Exhibition's floor plan and perspective rendering

### Sound Canvas

The set of electro-acoustic contain three pieces of artwork (Phat Thai crisis, The Preparing Kaprow and Harmony of Tomyam) was create by install speaker inside each canvas and play individual artwork.

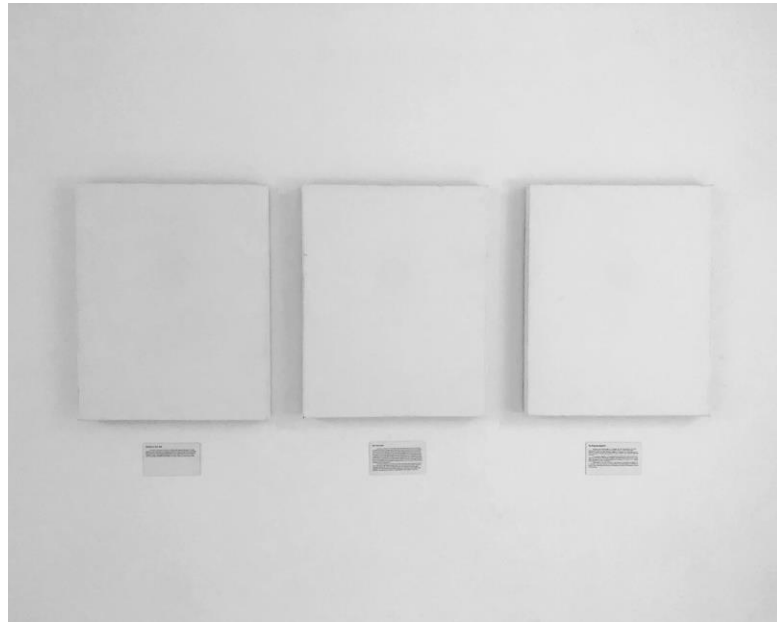


Figure 60 Sound Canvas at Ban Chaopraya Arts Gallery, Bangkok



Figure 61 People participate with artworks at Ban Chaopraya Arts Gallery, Bangkok

### Sound Sculpture

The magic mortar is a sonic sculpture which actually is developed and convert version of experiment video art “The magic Mortar” from video to sound sculpture. Create by install speaker in repainting mortar



Figure 62 The Magic Mortar at Ban Chaopraya Arts Gallery, Bangkok



Figure 63 Process of creating sculpture



## Video Art and Process Display

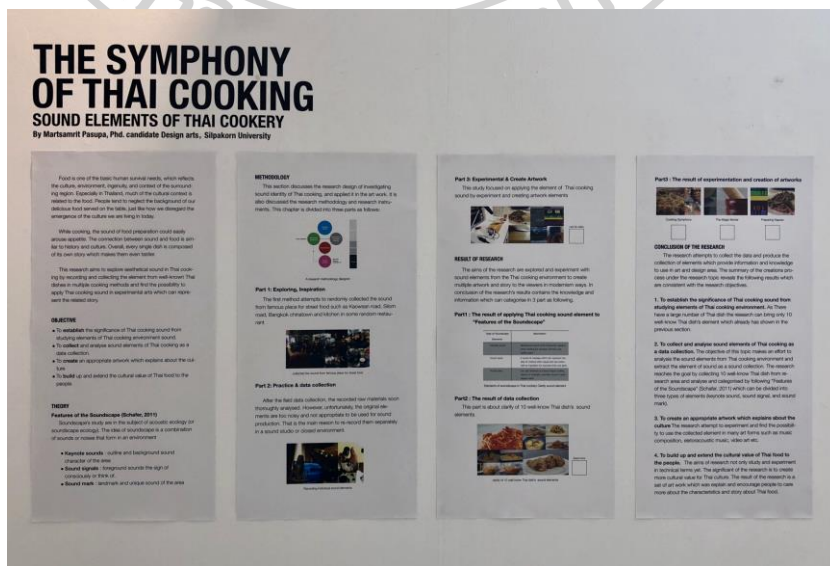
Data collection and progress and in tablet which install behind the sculpture contain progress video and video arts



Figure 64 Display install behind the sculpture

## Research Poster

Right next to video art and process display. The research poster is made for conclusion the research and list of experiment



## Chapter 04

### The result of research

The aims of the research are explored and experiment with sound elements from the Thai cooking environment to create multiple artwork and story to the viewers in modernism ways. In conclusion of the research s results contains the knowledge and information which can categorise in 3 part as following.

Part 1 : The result of applying Thai cooking sound element to “Features of the Soundscape”

Part 2 : The result of data collection

Part 3 : The result of experimentation and creation of artworks

**Part 1 : The result of applying the elements to “Features of the Soundscape”**

**Cooking Sound with “Features of the Soundscape”**

Table 4 Elements of soundscape in Thai cookery Clarify sound element

| Type of Soundscape Elements | Description  |
|-----------------------------|--|
| Keynote sound               | Background sound which frequently happens while cooking, for example, burning coal, boiling water                                    |
| Sound signal                | A sound of message which can represent the step of cooking when equipment has action with an ingredient for example knife and garlic |
| Sound mark                  | Can call landmark of sound unique cooking sound, for example, pounded sound in green papaya salad                                    |

### Cooking action and cooking method

The cooking process could be separated into two part, which is preparing phase and cooking phase. And summarised the elements by cooking action as follow.

Table 5 Clarify sound element of Thai cookery by action and cooking method

| Preparing   | Cooking               |
|-------------|-----------------------|
| Chop (Sub)  | Pan Fry (Tord or Pad) |
| Slice (Soi) | Boil (Tom)            |
| Crush (Bod) | Deep Fry (Tord)       |
| Beat (Tub)  | Grill (Yang)          |
| Peel (Pok)  | Pounded (Tam)         |
|             | Mixing (Yam)          |



## Part 2 : The result of data collection

This part is about clarify of 10 well-know Thai dish s sound elements

### 1. Phat Thai

Wartime food that became famous delicacy and symbolic of Thai street food that foreigner have on a list of must try when you came to this country. With its own styled noodle combined with the ingredient from all over Thailand, thus that became its own deliciousness.



Figure 65 Phat Thai - Thai rice noodles stir-fried

Table 6 Clarify sound element of “Phat Thai”

|               | Preparing   | Cooking   |
|---------------|---|---|
| Keynote Sound | <ul style="list-style-type: none"> <li>- Slice a shallot</li> <li>- Peel a shallot</li> <li>- Chop a shallot</li> <li>- Peeled clove of garlic</li> <li>- Smashed clove of garlic</li> <li>- Chop a garlic</li> <li>- Chop a spring onion</li> <li>- Sliced a lime</li> <li>- Slice tofu</li> <li>- Add water to the pan</li> <li>- Add rice noodles</li> </ul> | <ul style="list-style-type: none"> <li>- Blend an egg</li> </ul>  |
| Sound Signal  | <ul style="list-style-type: none"> <li>- Beat an egg</li> </ul>   | <ul style="list-style-type: none"> <li>- Spread the eggs</li> <li>- Boiling water sound</li> </ul>  |
| Soundmark     | <ul style="list-style-type: none"> <li>- Peel and devein shrimps</li> </ul>   | <ul style="list-style-type: none"> <li>- Stir all ingredients together</li> <li>- Stir shrimps</li> <li>- Pour an egg to the pan</li> </ul> |

### Sound Identity of “Phat Thai”

Sound of frying noodles and other ingredients on the flat faced pan.

## 2. Tom yum


Highly adaptable spicy soup that is most popular with local and foreign people, with creamy texture and strong taste that struck hard on the tongue and leave lingering scent on its way. By mixing coconut milk to the boiling hot soup full of spices, came tasteful and fragrant soup, Tom yum is one of the most must try local delicacies in Thailand.



Figure 66 Tom yum - Thai style sour soup



Table 7 Clarify sound element of “Tom Yam”

|                      | Preparing  | Cooking   |
|----------------------|--|---|
| <b>Keynote Sound</b> | <ul style="list-style-type: none"> <li>- Slice galangal</li> <li>- Smash galangal</li> <li>- Chop a lemongrass</li> <li>- Chop kaffir lime leaves</li> <li>- Sliced mushrooms</li> <li>- Chop corianders</li> <li>- Slice Thai chilis</li> <li>- Slice limes</li> <li>- Peel and devein shrimps</li> </ul> | <ul style="list-style-type: none"> <li>- Add all ingredients to a water</li> <li>- Stir ingredients</li> </ul>                                  |
| <b>Sound Signal</b>  |   | <ul style="list-style-type: none"> <li>- A smash sound of Spatula and pot</li> <li>- Pour to the bowl</li> <li>- Boiling water sound</li> </ul> |
| <b>Soundmark</b>     | <ul style="list-style-type: none"> <li>- Peel and devein shrimps</li> </ul>  |   |

### Sound Identity of “Tom yum”

Mixture preparing sound, and boiling of ingredients in the pot.

### 3. Laap

Cooked or raw, either choice has its own trait and taste of Isaan food. It is from the Northeastern part of Thailand, this local delicacy that has a lot of tastes in one dish, sweet, sour, spicy. And with the textures of mixed ingredients bring out a delicacy that can't be easily found.



Figure 67 Laap - minced meat seasoned with roasted rice powder, lime juice, fish sauce and mint



Table 8 Clarify sound element of “Laap”

|               | Preparing   | Cooking  |
|---------------|---|--|
| Keynote Sound | <ul style="list-style-type: none"> <li>- Slice a shallot</li> <li>- Peel a shallot</li> <li>- Chop a shallot</li> <li>- Pick a chilli</li> <li>- Slic a chilli</li> <li>- Pick a sweet basil</li> <li>- Slice a lime</li> <li>- Add a minced pork to a boil water</li> <li>- Add a shallot and basil</li> </ul> | <ul style="list-style-type: none"> <li>- Add a minced pork to a boil water</li> <li>- A minced pork crumbed in a boil water</li> <li>- Add a Thai ground roasted rice</li> </ul> |
| Sound Signal  | <ul style="list-style-type: none"> <li>- Add a water to a hot pan</li> <li>- Scraped knife across cutting board</li> </ul>  | <ul style="list-style-type: none"> <li>- Boiling water</li> </ul>  |
| Soundmark     |   | <ul style="list-style-type: none"> <li>- Mix minced pork, chili, shallot, basil, lime and Thai ground roasted rice together</li> </ul>   |

### Sound Identity of “Laap”

Sound of mixing pork, chilli, shallot, basil, lime and Thai ground roasted rice together in mixing bowl.

#### 4. Khao Soi

Combining and adapting the food is one of traits in Thailand as the land their stays are always a hub of trading, in this case, a crispy fried noodles and the fragrant curry soup, with rich taste that delivered through aroma of local spices, deliver us new sensation of eating delicious crispy noodles and curry altogether.



Figure 68 Khao Soi - Northern Style curry-based noodle soup from north of Thailand



Table 9 Clarify sound element of “Khao Soi”

|               | Preparing  | Cooking   |
|---------------|--|---|
| Keynote Sound | <ul style="list-style-type: none"> <li>- Pick a chilli</li> <li>- Slice a chilli</li> <li>- Chopped a spring onion</li> <li>- Peel a garlic clove</li> <li>- Crush the garlic clove</li> <li>- Chop the garlic</li> <li>- Chop a coriander</li> <li>- Slice the coriander root</li> <li>- Crush the coriander root</li> <li>- Chop the coriander root</li> <li>- Pick a chicken breast</li> <li>- Pull a chicken skin off</li> <li>- Slice a chicken breast</li> </ul> | <ul style="list-style-type: none"> <li>- Pour a coconut milk</li> <li>- Add a water</li> </ul>                                    |
| Sound Signal  | <ul style="list-style-type: none"> <li>- Scraping knife across cutting board</li> <li>- Serve to a dish</li> </ul>   | <ul style="list-style-type: none"> <li>- A curry boils</li> <li>- Adding a curry paste</li> </ul>                                 |
| Soundmark     |  | <ul style="list-style-type: none"> <li>- Stir a coconut milk and curry paste together</li> <li>- fry the noodles sound</li> </ul> |

### Sound Identity of “Khao Soi”

Curry paste mixture stirring with coconut milk, and frying sound of noodles in the oil.

## 5. Som tam

Pounding all ingredients and mixing them in a short time, came the icon food with unique spicy and sour that can find anywhere in Thailand.



Figure 69 Som tam - Green Papaya salad

Table 10 Clarify sound element of “Som Tum”

|               | Preparing   | Cooking   |
|---------------|---|---|
| Keynote Sound | <ul style="list-style-type: none"> <li>- Pick Thai chilis</li> <li>- Sliced Thai chilis</li> <li>- Peeled cloves of garlic</li> <li>- Smashed cloves of garlic</li> <li>- Chop a garlic</li> <li>- Slice a limes</li> <li>- Slice a small tomatoes</li> </ul> | <ul style="list-style-type: none"> <li>- Add roasted peanuts</li> </ul>   |
| Sound Signal  |   | <ul style="list-style-type: none"> <li>- Pound Thai chilis, garlic, papaya and small tomatoes together</li> </ul> |
| Soundmark     | <ul style="list-style-type: none"> <li>- Shave papaya and carrot</li> </ul>   | <ul style="list-style-type: none"> <li>- Sound of mortar and pestle</li> </ul>                                    |

### Sound Identity of “Som tam”

Shaving sound, pounding of mortar and pestle then mixing sound in mortar.

## 6. Phat kaphrao

Stir fry is a most common cooking method in Thailand, as Thai people love to eat little oily and hot served dish. The feature of this dish is the fragrance of basil leaves that help spice up other ingredients well, with the texture of a vegetable and chicken, this menu is the most popular dish in Thailand.



Figure 70 Phat kaphrao - meat stir-fried with holy basil

Table 11 Clarify sound element of “Phat kaphrao”

|               | Preparing   | Cooking  |
|---------------|---|--|
| Keynote Sound | <ul style="list-style-type: none"> <li>- Peel a garlic clove</li> <li>- Crush a garlic clove</li> <li>- Choppe a garlic</li> <li>- Pick a chilli</li> <li>- Slice a chilli</li> <li>- Pick a basil</li> </ul> | <ul style="list-style-type: none"> <li>- Fry a garlic in hot oil</li> <li>- Add a chicken</li> </ul>               |
| Sound Signal  | <ul style="list-style-type: none"> <li>- Serve to the dish</li> </ul>   |  |
| Soundmark     |   | <ul style="list-style-type: none"> <li>- Stir all ingredients in hot oil sound</li> <li>- Hot oil sound</li> </ul> |

### Sound Identity “Phat kaphrao”

Stir fry of garlic and ingredients in the mixture of seasonings.

## 7. Green Curry

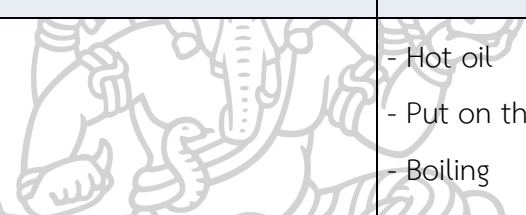
Spicy soup boils with unique chilli paste and coconut milk. Green in the food derives from the green chilli paste that used to make it, contrary to its sweet color and name, the soup have strong taste and fragrance. Pairing it with rice or north style noodle (Khanom Jean), will come out with unique taste from different in texture and experience.



Figure 71 Green Curry - Thai green curry



Table 12 Clarify sound element of “Green Curry”

|                      | Preparing   | Cooking  |
|----------------------|---|--|
| <b>Keynote Sound</b> | <ul style="list-style-type: none"> <li>- Pick up a chicken breast</li> <li>- Pull a chicken skin off</li> <li>- Slice a chicken breast</li> <li>- Peel a Thai eggplant leaf</li> <li>- Slice an eggplant</li> <li>- Pick a pea eggplant</li> <li>- Pick a basil</li> <li>- Pick a chili</li> <li>- Slice a chili</li> </ul> | <ul style="list-style-type: none"> <li>- Put an eggplant to the pot</li> <li>- Put a chicken to the pot</li> <li>- Spoon tap with a pot</li> </ul> |
| <b>Sound Signal</b>  |    | <ul style="list-style-type: none"> <li>- Hot oil</li> <li>- Put on the bowl</li> <li>- Boiling</li> </ul>  |
| <b>Soundmark</b>     |   | <ul style="list-style-type: none"> <li>- Cook all ingredients together with coconut milk</li> </ul>  |

### Sound Identity “Green Curry”

Sound of boiling ingredients, preparing mixture and stirring sound in the pot.

## 8. Yam

Freshness is the key to great dishes, the word fit the salad perfectly, and combining with Thai's taste of sweet, salty, spicy and sour altogether. By stir all fresh ingredients in a mixing bowl with a rich taste mixture, bring out deliciousness of this menu.



Figure 72 Yam - Thai tuna salad





Table 13 Clarify sound element of “Yam”

|                      | Preparing  | Cooking  |
|----------------------|--|--|
| <b>Keynote Sound</b> | <ul style="list-style-type: none"> <li>- Slice small tomatoes</li> <li>- Slice parsley</li> <li>- Chop spring onion</li> <li>- Chop corianders</li> <li>- Chop lemongrass</li> <li>- Slice shallots</li> <li>- Peel shallots</li> <li>- Chop shallots</li> <li>- Slice limes</li> <li>- Pick Thai chilis</li> <li>- Slice Thai chilis</li> </ul> | <ul style="list-style-type: none"> <li>- Pour all ingredients to the bowl</li> <li>- Squeeze a lime juice</li> </ul> |
| <b>Sound Signal</b>  |  |  |
| <b>Soundmark</b>     |  | - Stir together  |

### The Summarise of Sound Identity of “Yam”

Sound of stirring ingredients together in the mixture bowl.

### 9. Thai grilled chicken

Mostly grilled by charcoal s fire to absorb its smell till it have a nice and crispy texture on the outside but juicy and tender inside, along with spices that enhances chicken with tastes and lingering smell, follow up with unique style sauce that came with salt and sour. Thai grilled chicken taste unlike any country in the world.



Figure 73 Thai grilled chicken



Table 14 Clarify sound element of “Thai grilled chicken”

|               | Preparing  | Cooking  |
|---------------|--|--|
| Keynote Sound | <ul style="list-style-type: none"> <li>- Peel a garlic cloves off</li> <li>- Crush a garlic cloves</li> <li>- Chop a garlic</li> <li>- Cut a coriander root</li> <li>- Crush a coriander root</li> <li>- Slice a coriander root</li> <li>- Slice a lemongrass</li> <li>- Put all ingredients to ceramic dish</li> <li>- Open a salt bottle lid</li> <li>- Zip the cooking bag</li> </ul> | <ul style="list-style-type: none"> <li>- Mix all ingredients</li> <li>- Scrape mortar with flat ladle</li> <li>- Add fish sauce</li> <li>- Add sugar</li> </ul>                                  |
| Sound Signal  | <ul style="list-style-type: none"> <li>- Scraping knife across cutting board</li> </ul>  | <ul style="list-style-type: none"> <li>- Grilling a chicken</li> <li>- Mashing a lemon grass, garlic, and coriander root</li> <li>- Pounding a garlic, coriander root, and lemongrass</li> </ul> |
| Soundmark     | <ul style="list-style-type: none"> <li>- Put all ingredients from mortar and pestle</li> <li>- Slicing the chicken drumstick</li> </ul>  | <ul style="list-style-type: none"> <li>- A filmy of chicken fat</li> <li>- A grill of chicken skin</li> </ul>  |

### The Summarise of Sound Identity of “Thai grilled chicken”

Sound of mortar grinding against a spices and burnt skin of marinated chicken make it unique to any other grill chicken made.

### 10. Fried rice with pork

One of the top menu that can find anywhere in Thailand, with easy to prepare method but able to deliver the taste of local delicacy and uniqueness that came with differentness of ingredients used to make fried rice.



Figure 74 Fried rice with pork

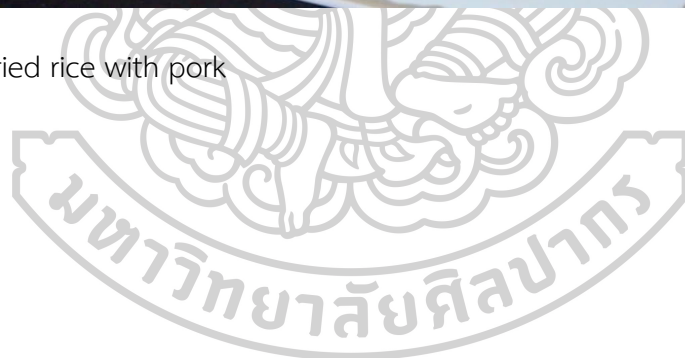


Table 15 Clarify sound element of “Thai grilled chicken”

|                      | Preparing   | Cooking  |
|----------------------|---|--|
| <b>Keynote Sound</b> | <ul style="list-style-type: none"> <li>- Put a pork on a chop board</li> <li>- Slice a pork</li> <li>- Peel a garlic clove off</li> <li>- Chop a garlic</li> <li>- Slice an onion</li> <li>- Peel an onion</li> <li>- Chop an onion</li> <li>- Chop spring onion</li> <li>- Slice limes, tomatoes, coriander leaves</li> <li>- Peel a cucumber</li> <li>- Slice a cucumber</li> </ul> | <ul style="list-style-type: none"> <li>- Beat an egg</li> <li>- Scrape sound of Spatula and pan</li> </ul> |
| <b>Sound Signal</b>  | <ul style="list-style-type: none"> <li>- Crushing garlic clove</li> <li>- Beat an egg</li> </ul>  | <ul style="list-style-type: none"> <li>- Frying a garlic with oil</li> <li>- Serving a dish</li> </ul>     |
| <b>Soundmark</b>     |   | <ul style="list-style-type: none"> <li>- Stir fry the rice and egg</li> </ul>                              |

### The Summarise of Sound Identity of “Fried rice with pork”

Stir frying sound of pork, egg and rice.

### Part 3 : The result of experimentation and creation of artworks

#### Preparing Kaprao - Electro Acoustic sound composition



Figure 75 Making of Preparing Kaprao

"The preparing Kaprow" the electroacoustic music which uses sound elements of "Pad Kaprow" The identical sound of the dish is in the cooking process when the meat and ingredients are in the wok with boiling oil. Which show in the table as follow.

Table 16 Clarify Sound Element from “Preparing Kaprao”

| Stage     | Action   | Ingrediance              | Equipment            |
|-----------|----------|--------------------------|----------------------|
| Preparing | Chop     | Pork,                    | Knife, Cutting Board |
|           | Slice    | Chille,                  | Knife, Cutting Board |
|           | Crush    | -                        |                      |
|           | Beat     | Garlic                   | Knife, Cutting Board |
|           | Peel     | Garlic, Holy Basil leave | Hand                 |
| Cook      | Panfried | All Ingrediance          | Pan, Spatula         |

### The Magic Mortar



Figure 76 “The Magic Mortar” Video Art - Inspire from green papaya salad

The identical elements of green papaya salad are the sound of peeling the green papaya and mixing every ingredient in mortar. The sounds of peeling green papaya salad are in the stage of preparing include mark it as a sound signal for the first part of the video. Secondly, the sounds of mortar mix things could also be a sound signal for the main part of the video. In this experiment, the research use all this the sound which is shown in the table below.

Table 17 Clarify Sound Element from “The Magic Mortar”

| Stage     | Action   | Ingrediance     | Equipment           |
|-----------|----------|-----------------|---------------------|
| Preparing | Chop     | -               | -                   |
|           | Slice    | Tomato          | Knife,Cutting Board |
|           | Crush    | -               | -                   |
|           | Beat     | -               | -                   |
|           | Peel     | Garlic, Papaya  | Hand, Peeler        |
| Cook      | Mix(Tum) | All Ingrediance | Mortar              |

### The Cooking Symphony



Figure 77 “The Cooking Symphony” - Video Performance and Music composition from Element of street food

In this case of the experiment the researcher use the cooking sound instead of the drum kit The element which uses in the cooking symphony has appeared in the table below



Table 18 Clarify Sound Element in “Cooking Symphony”

| Drum Kits              | Ingrediance                            |
|------------------------|--|
| Kick Drum or Bass Drum | Crush garlic on the cutting board      |
| Snare Drum             | Slice lemon glass on the cutting board |
| Tom1                   | Mortar Sound - Green papaya salad 1    |
| Tom2                   | Mortar Sound - Green papaya salad 2    |
| Tom3                   | Mortar Sound - Green papaya salad 3    |
| Hihat (Close)          | Peeled cloves of garlic                |
| Hihat (Open)           | Mixing Yam in stainless steel blow     |
| Crash                  | Rice noodle on pan Fried               |

#### Set of cooking sound to use as music instrument

Table 19 Clarify Sound Element in “Cooking Symphony”

| Type of Element          | Continuous sound                      | Impulse Sound                               |
|--------------------------|---------------------------------------|---|
| Definite Pitch Element   | Deep Fry (Tord)                       | Peel (Pok)<br>Pounded (Tam)<br>Mixing (Yam) |
| Indefinite Pitch Element | Pan Fry (Tord or Pad)<br>Grill (Yang) | Chop (Sub)<br>Slice (Soi)<br>Crush (Bod)    |

The researcher divide type of sound element which was used in the music composition in 2 type which are shown as follow.

**Definite Pitch Element:** Able to use in the sample player as instrument which can identify the pitch such as mallet, gong, xylophone

**Indefinite Pitch Element:** the instrument which could not analyse their pitch able to use as percussion

### Phat Thai Crisis

All the element which apply in the artwork is shown as following

Table 20 Clarify Sound Element in “Cooking Symphony”

| Stage     | Action                | Ingrediance     | Equipment            |
|-----------|-----------------------|-----------------|----------------------|
| Preparing | Chop                  | Pork            | Knife, Cutting Board |
|           | Slice                 | Tofu/leek       | Knife, Cutting Board |
|           | Crush                 | -               | -                    |
|           | Beat                  | Tamarind        | Hand, Mixing bowl    |
|           | Peel                  | Garlic, prawn   | Hand, Peeler         |
| Cook      | Pan Fry (Tord or Pad) | All Ingrediance | Wok                  |

## Chapter 05

### Conclusion of the research

In this chapter are discussion and the conclusion that the problem resulting from the creation process and recommendation for the future research and development to the topic the symphony of Thai cooking the sound elements of Thai cookery could be separated into three parts as follows

**Part 01 : The summarise of the creation process**

**Part 02 : The problems occurring during the creation process**

**Part 03 : Recommendation for the feature development**

#### **Part 01 : The summarise of the creation process**

The research attempts to collect the data and produce the collection of elements which provide information and knowledge to use in art and design area. The summary of the creations process under the research topic reveals the following results which are consistent with the research objectives.

**1. To establish the significance of Thai cooking sound from studying elements of Thai cooking environment.**

As There have a large number of Thai dish the research can bring only 10 well-know Thai dish's element which already has shown in the previous chapter.

**2. To collect and analyse sound elements of Thai cooking as a data collection.**

The objective of this topic makes an effort to analysis the sound elements from Thai cooking environment and extract the element of sound as a sound collection. The research reaches the goal by collecting 10 well-know Thai dish from research area and analyse and categorised by following "Features of the Soundscape" (Schafer, 2011) which can be divided into three types of elements (keynote sound, sound signal, and sound mark).

### **3. To create an appropriate artwork which explains about the culture.**

The research attempt to experiment and find the possibility to use the collected element in many art forms such as music composition, eletoracoustic music, video art etc.

### **4. To build up and extend the cultural value of Thai food to the people.**

The aims of research not only study and experiment in technical terms yet. The significant of the research is to create more cultural value for Thai culture. The result of the research is a set of art work which was explain and encourage people to care more about the characteristics and story about Thai food.

## **Part 02 : The problems occurring during the creation process**

The problem between the research usually is always happening in this discussion; the researcher will only discuss the issue in the correction process.

When the researchers exploring food place and cooking area in Bangkok most of the restaurant and shop not give the cooperation sometime, they give us feedback the recording equipment it does not look not friendly and disturbing them.

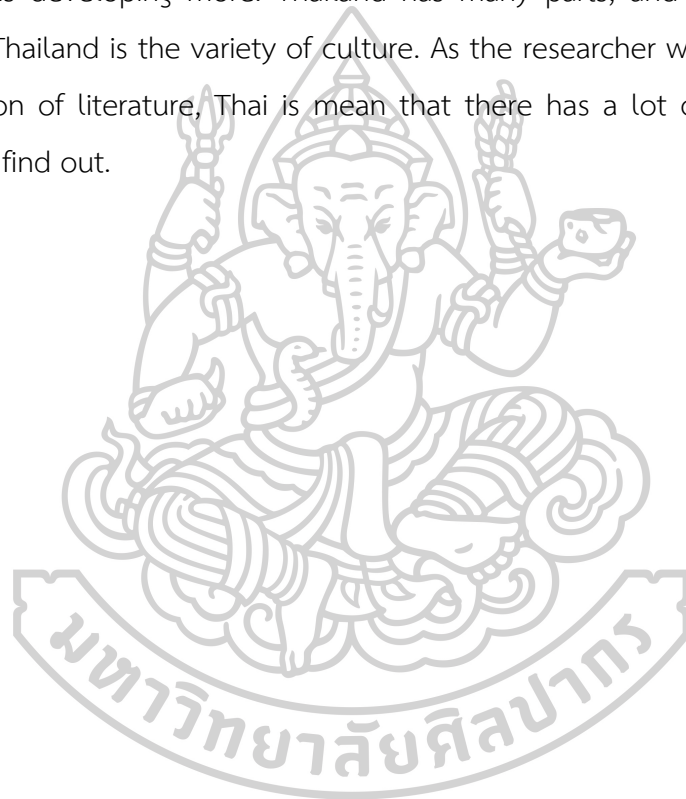
By the way, the researcher tries to change the way to explore by pretending to be a tourist and not able to speak Thai or as the researcher is a lecture at the university sometimes the researcher asks own student go for the record and get better cooperation and get a better source of record.

Moreover, to record the sound in an open environment is hard to control and have a lot of unnecessary sounds or what we call is “noise”. The unnecessary noise is disturbing and makes the sound recorded not clear like we try to shoot the picture of a friend but is disturbing by other people.

### Part 03 : Recommendation for the feature development

The knowledge and the resulting from this research not just can use with art or sound itself. It could be possible to use in other kinds of media or commercial work. Especially for promote Thai food such as in event or festival design, commercial advertisement

However, Thailand has a high context culture and has many stories to tell in the artwork; there has some missing story in this research. The researcher recommends developing more. Thailand has many parts, and the most significant identity of Thailand is the variety of culture. As the researcher was discussing in food the reflection of literature, Thai is mean that there has a lot of food and story in Thailand to find out.



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