

Machine Teaching Protocol

This document contains the rules for distributing food items amongst participating kitchens. The rules were compiled by the smuc.kitchen research teams based on participants' discussions and negotiations during the data labelling activity on Saturday, March 23rd, in the Critical Media Lab. This protocol is specific to our participant group and might or might not work well for other groups. This is a living document - the protocol can be renegotiated on an ongoing basis so it serves participants better.

Rules of food distribution

1. If a kitchen is low on a type of food (for example, bread) and the people in the household eat bread, that kitchen gets the available food of that type.
2. If we know about ingredients, someone does not like (for example, raisins as an ingredient in cereals) and there is a high chance that the food type has this ingredient, that person's food type is deprioritised. Otherwise, if there is a low chance that the available food type has this ingredient (for example, our best guess is that the kitchen won't contain raisins), the same kitchen is deprioritised for that food type.
3. Kitchens with known staple food types will be prioritised for that food type when it becomes available.
4. If in doubt, the kitchen which received fewer items of that type gets the available food item.
5. Kitchens with a larger number of people are prioritised for that available food.
6. If there is no one at home to cook in a given kitchen, that kitchen is opting out of receiving available food items.
7. Substitutability between food types matters when considering a kitchen is low on stock to prioritise kitchens for that available food items (if, for example, a kitchen is low on the food type 'stone fruit' and lowest on food type 'apple', they would receive a stone fruit item as it is more substitutable than substitute pomme fruits).

→ Web: smuc.kitchen

→ Insta: smuc.kitchen

SMUC

PICK UP KITCHEN OVERVIEW

Collective Machine Teaching Interfaces

The Highlighted line shows which item you are to distribute.
Look at the quantities each kitchen has of the items and then select a kitchen to send the item.
Maybe look at the collection and distribution.

Item:

- Number of people
- Milk
- Bread and rolls
- Pasta
- Breakfast cereals
- Mushrooms

Item: Kitchen Kitchen Kitchen

Then Ozan

n|w

SMUC Scaling Material Urban Commons

**Exhibition
opening
→ June 19th
2024. 6pm.**

**CIVIC space
at FHNW Academy
of Art and Design,
Freilager-Platz 1, Basel**

The exhibition accompanying the symposium presents key findings and outcomes of the Scaling Material Urban Commons project and puts them in relation with works by the participating artists in the afternoon panel and others such as Superflux, the Nightshade team and more.

**Symposium
→ June 20th
2024.**

**AULA, 1st floor
at FHNW Academy
of Art and Design,
Freilager-Platz 1, Basel**

→ 9:00 Arriving

**→ 9:30-10:00 Opening
by Helen Pritchard**

**→ 10:00-11:00 Opening talk
by Viktor Bedö**

→ 11:00-11:15 Break

**→ 11:15-12:45 Panel round
1 with Rebecca Fiebrink,
Jaya Klara Brekke, Oona
Morrows; moderated by
Viktor Bedö**

→ 12:45-14:00 Lunch break

**→ 14:00-15:30 Panel
round 2 with Xiaowei
Wang, Eunji Kang,
Ippolito Pastellini
Laparelli; moderated
by Jaz Choi**

**→ 15:30-16:00 Workshop
in the exhibition space**

Panel will be held
in a hybrid format and
can be followed online

