

## Multisensory Aesthetic Education at the Dining Table: Developing Sensory Sensitivity, Moral Judgment, and Social Participation

**Mei Wang**

Tungnan University, Taipei, Taiwan

### Abstract

Successful culinary employees must have aesthetic acumen, high sensory perception skills, awareness of everyday life, and use intuition and association to perceive things around them. The objective of this study is to foster aesthetic appreciation skills in students. Through various sensory perceptions, students can develop unique and integrated sensory processing sensitivity, which can enable them to keenly perceive the nuances of daily life and develop refined aesthetic taste. A course titled "Local Aesthetics on the Dining Table" will be offered, incorporating local aesthetics of Shengkeng, Italian slow food culture, and the Japanese MOA nature farming philosophy and wabi-sabi aesthetics in teaching students to attune their mind to nature, respect the land, be keenly aware, and develop gratitude. Two situational learning methods based on sensory texture cognition and experience will be employed in the practicum course, namely the cultural code and aesthetic form guidance method and the six-sense ambience aesthetics guidance method, where students will engage in situational aesthetic perceptions and writing. Instruments will be employed to examine students' learning outcomes regarding their changes in three behaviors: (a) emotional expression; (b) multisensory perception methods; and (3) aesthetic appreciation and social participatory interaction. These three behaviors are closely related to students' respect for people, society, and the environment, which are interlinked with each other. Thus, students can develop aesthetic awareness and a moral sense of aesthetic judgment, and learn to appreciate and cherish things around them in their professional and personal life.

### Keywords

Aesthetic sensitivity, sensory experience, aesthetic taste, aesthetic appreciation, local aesthetics.

