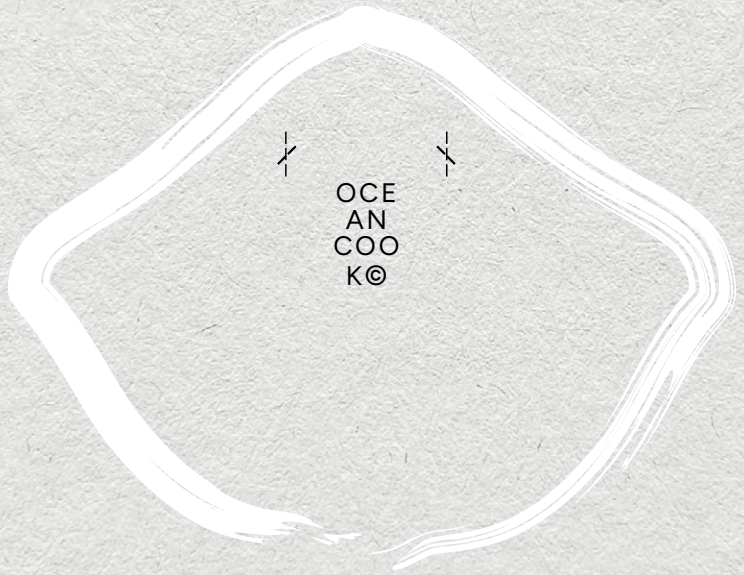
FUNDACIÓN
OCEANOGRÀFIC
+ COOKPLAY



FUNDACIÓN OCEANOGRÀFIC + COOKPLAY

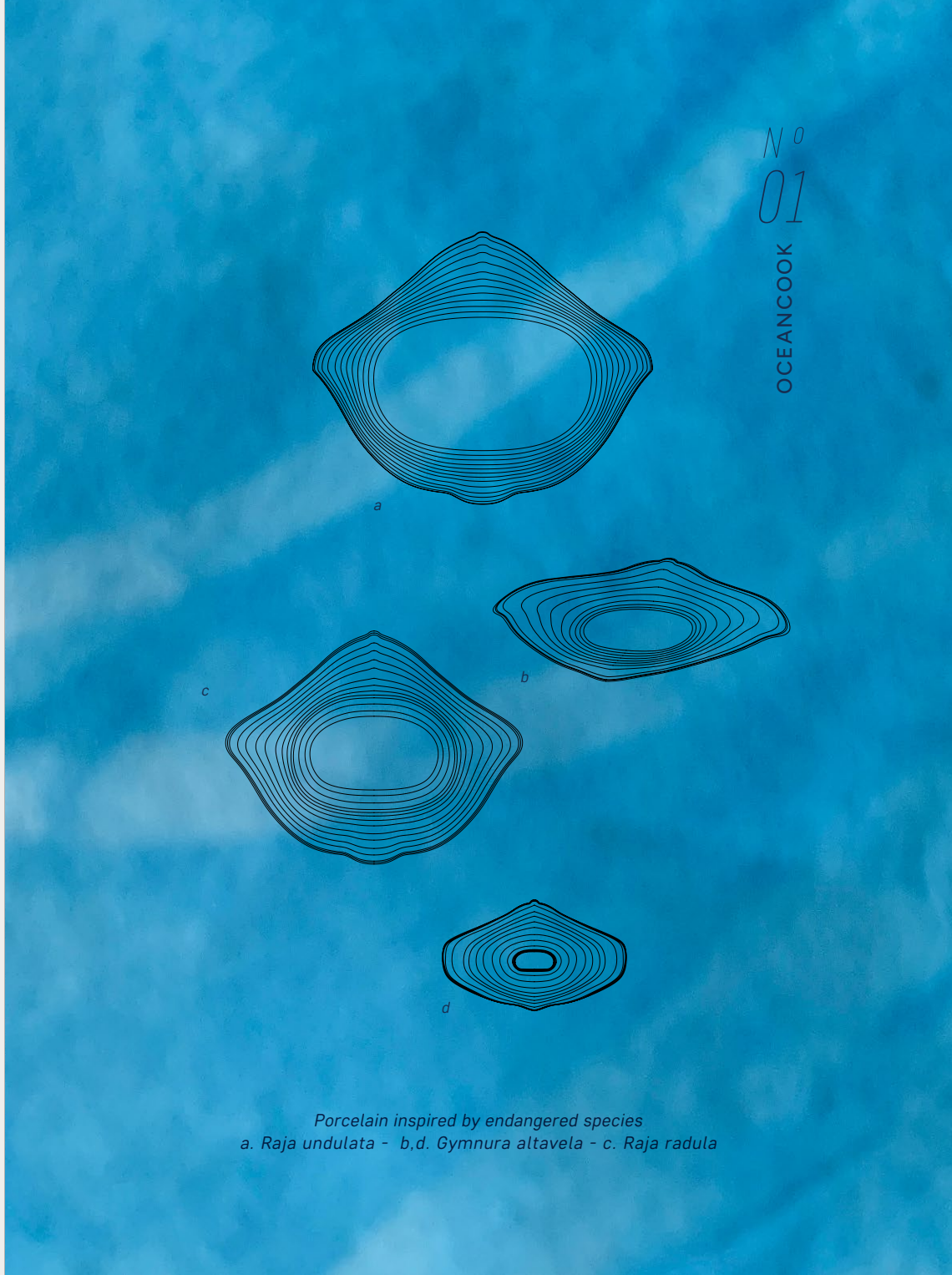
We only protect what we love.
But we only love what we
understand.

Jacques Y.
Cousteau



Conservation is based
on admiration for nature.
Nowadays we need a society that is
increasingly aware of the need to
use all possible channels.
Through art, as with this porcelain,
we hope to excite and awaken the
desire to protect these fascinating
species which, if there is no
change,
will soon disappear
from our planet.

FUNDACIÓN
OCEANOGRÀFIC
VALENCIA



N° 01

OCEANCOOK

Porcelain inspired by endangered species
a. Raja undulata - b,d. Gymnura altavela - c. Raja radula



1. Forma natural - Natural model. *Raja radula*. Tomografía - 3D scan
2. Modelo 3D digital - Digital 3D model

unwitting

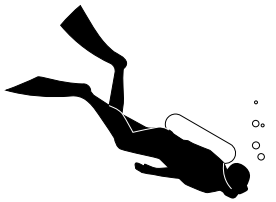
craftswoman

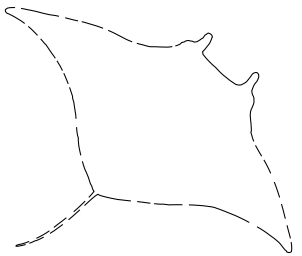
and mother
nature

Nature
is a craftswoman
who creates various shapes,
processes and strategies without
being aware of it. Those beneficial for
organisms become fixed in their biological
essence and allow life on the planet to continue for
another day.

To view biodiversity through the lens of science is to immerse oneself in an exciting journey of discovery. Each adaptation, each anatomical peculiarity, is a testimony written in the genetic code of the organism, of the vast experience accumulated over thousands of years.

From the subtle undulations of a stingray mimicking the sand to the intricate hunting strategies of a shark, each sea creature is a chapter in the great book of life, a manifestation of nature's astonishing unwitting creativity.





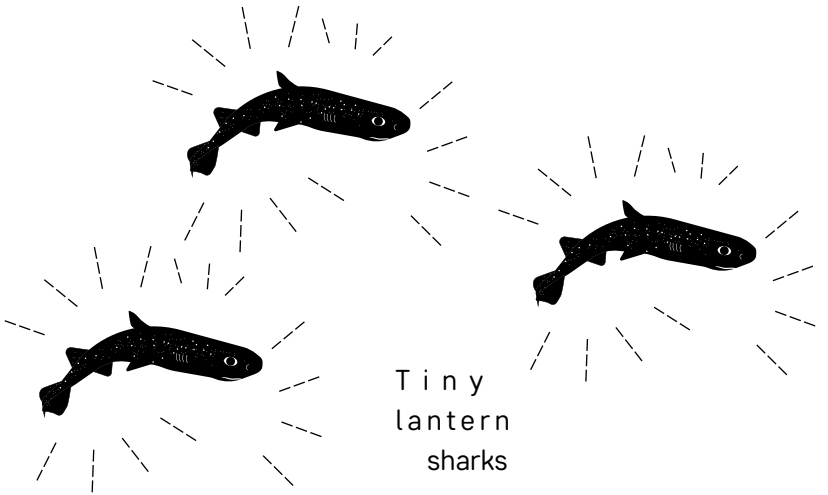
a sigh,

time

and emotion

A sigh. The human being, *Homo sapiens*, occupies that, a breath, in the long history of life. But in that short time, it has managed to alter the existence of organisms such as sharks and stingrays that have been in the ocean for hundreds of millions of years.

Sharks and stingrays descend from animals that inhabited the depths of our planet before the first amphibians took their first steps on land. Even before the first trees appeared. Eventually, sharks and rays spread across large volumes of water, from oceans to rivers, estuaries and lakes. They became key elements in the ecosystem regulation in which they lived and diversified into new species.



Tiny
lantern
sharks

appeared,
glowing like fireflies
in the pitch blackness of
the abyss,
or the huge manta rays,
gentle giants of the shallow
lukewarm waters. A multitude
of forms, behaviours and
adaptations

have
resulted in the
development of over a
thousand new species. Now, many of
these species are close to extinction.
Sharks and rays are among the most endan-
gered vertebrate animals on the planet,
having disappeared from many environ-
ments where they were necessary.
Overfishing, followed
by
habitat destruction
and climate change
are the main drivers behind
this
disappearance.

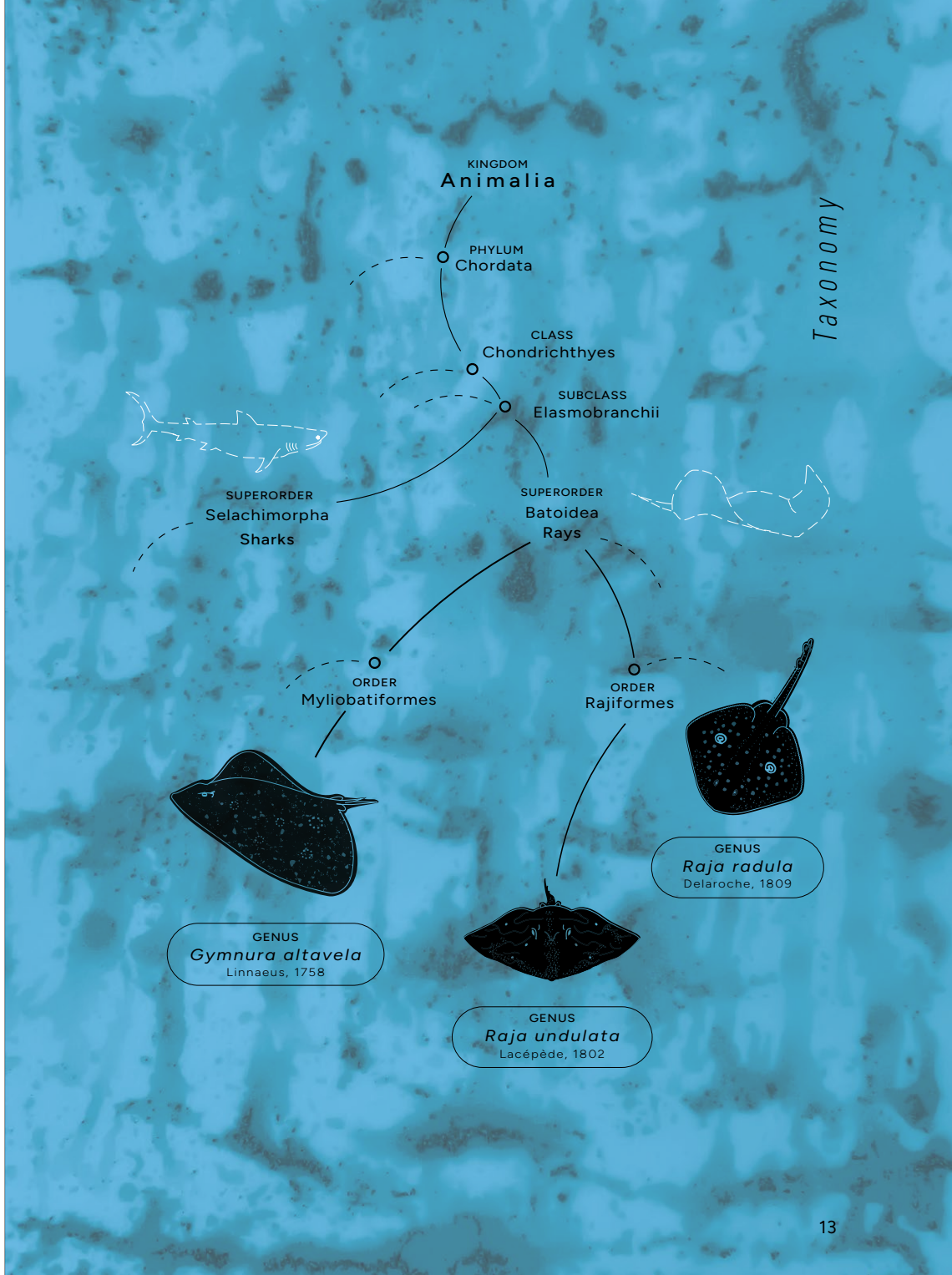
OCE
AN
COO
K©

N⁰
01

The
sea is in
need of these inhabit-
ants. The three species
presented in the following
sections are examples of one
of the most fascinating and
long-lived evolutionary lineages
on our shores. Those are

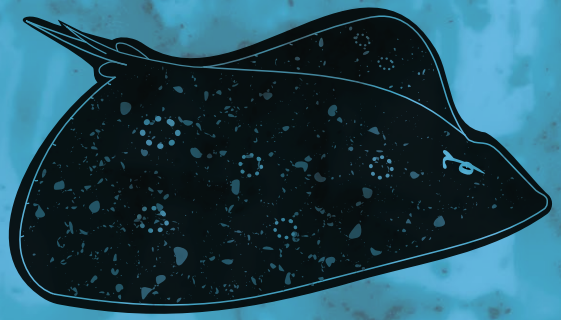
ambassadors

of the environment that need
to be acknowledged and respected, that
sustain life on Earth but currently need
help. Help that can only be delivered
through emotion. -



Taxonomy

OCEANCOOK© _RAYA
ambassadors



Gymnura altavela

ESP	Mantelina
ENG	Spiny butterfly ray
FR	Raie-papillon épineuse
DE	Schmetterlingsrochen

HABITAT

- 10 m
Soft sands and muddy bottoms

- 100 m



50 - 220 cm

CONSERVATION STATUS (See page 34)

CR — CRITICALLY ENDANGERED
The IUCN Red List 2024-2

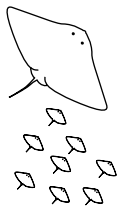
Spiny
butterfly ray

Gymnura altavela

The spiny butterfly ray is known for gliding over the sandy bottoms of the Mediterranean and the Atlantic with incredible elegance. Its wing-like fins are used to glide over it surroundings, effortlessly propelling this large animal.

When it lands on the sand, it quickly buries its rhomboidal body, camouflaging itself on the seabed thanks to the ochre and grey tones of its skin. It patiently waits for nightfall to hunt its prey: fish, crustaceans and cephalopods, which it stuns with a quick flick of its fins before pouncing on them.

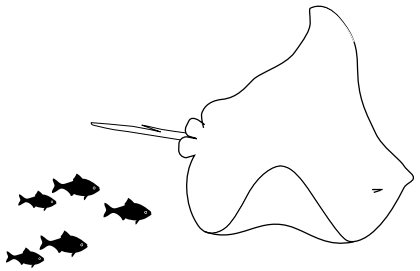
An inhabitant of lukewarm, often shallow waters, it



REPRODUCTION
Viviparous species
Gestation time 4 to 9 months
1 to 8 offspring with a size of 38 - 44 cm



Gymnura altavela camouflaged in the sandy bottom



frequently approaches the coasts,
sharing space with swimmers who pass
within a few centimetres of it without
noticing its wingspan of over
2 metres.

Tentacula:
cartilaginous appendage
with sensory function

Eye

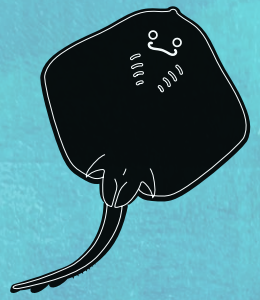
Spiracles : opening through which water
passes into the gills for respiration



Unfortunately,
this exposure makes it susceptible to over-
fishing, which is aits main threat. Its wide distri-
bution in the past has been halted in recent
decades, particularly in the Mediterranean.
Nowadays, its populations survive in small,
fragmented refuges. Only time and our
commitment will decide whether great
spiny butterfly rays will be able to keep
gliding over the endless sand beds of the
Mediterranean.-

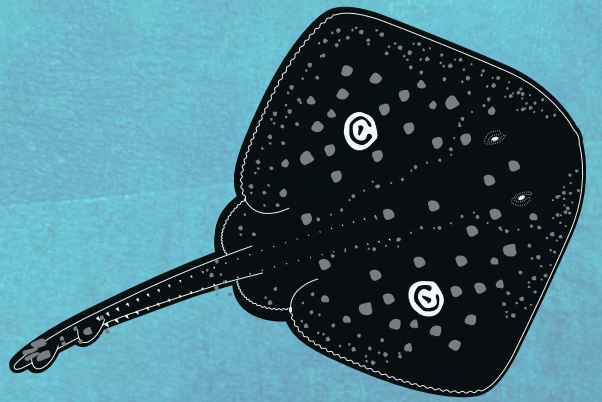
OCEANCOOK© _RAYA

ambassadors



Raja radula

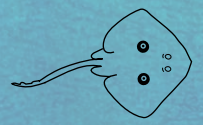
ESP	Raya áspera
ENG	Rough ray
FR	Raie rape
DE	Rauer Rochen



HABITAT

Seabed on both sandy and rocky substrates

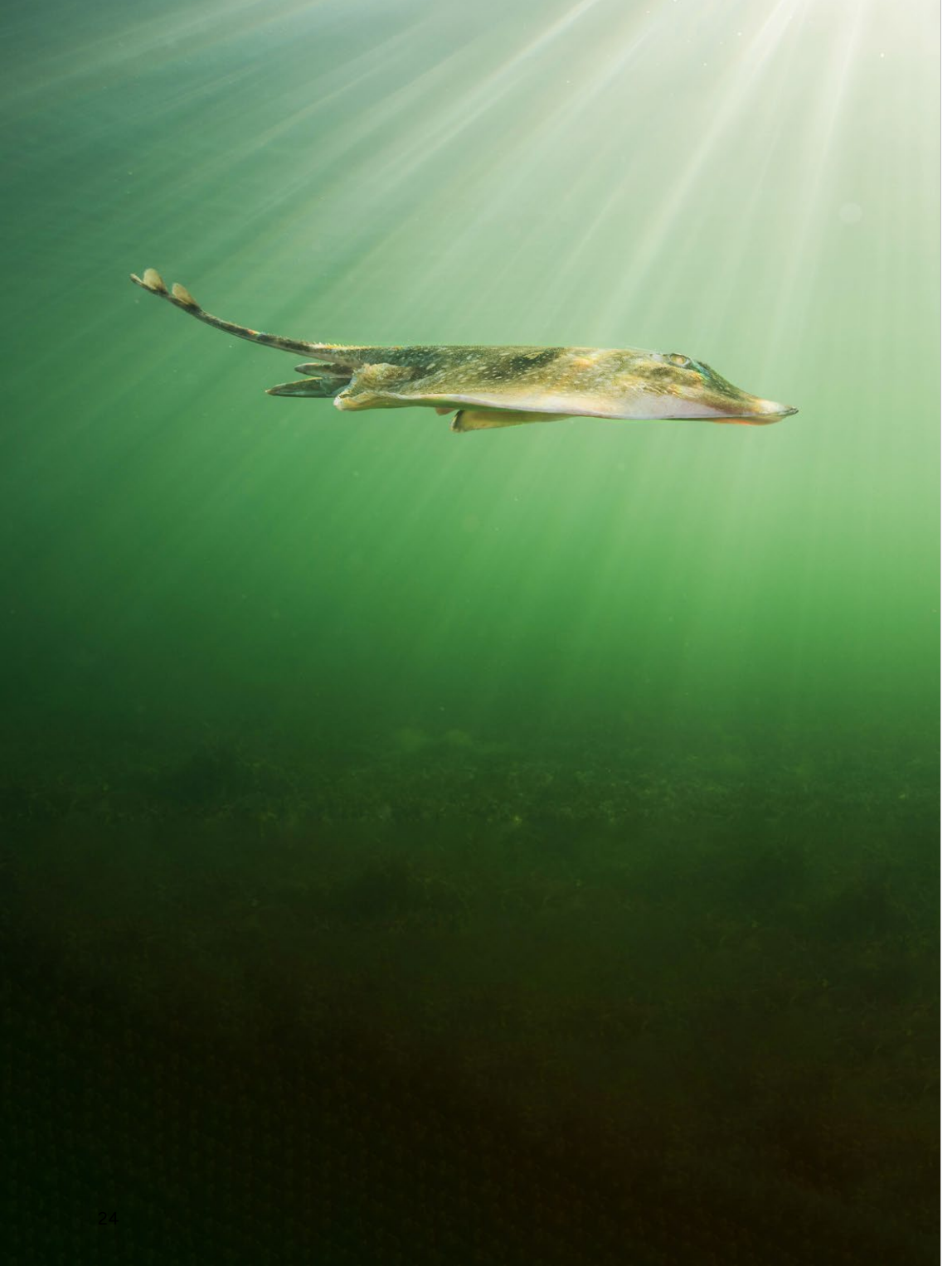
- 350 m

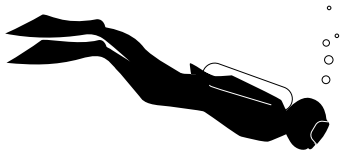


70 cm

CONSERVATION STATUS (See page 34)

EN ENDANGERED
The IUCN Red List 2024-2





Rough
ray
Raja
radula



Divers
occasionally notice two
large yellow eyes
in the midst of the sandy seabed, seemingly watching
them and discouraging from approaching. The eyes that
effectively look like colourful brushstrokes over rounded fins
have been confounding predators for millions of years.
However, there is little they can do to protect themselves
against the fishing nets that are closing
them forever.



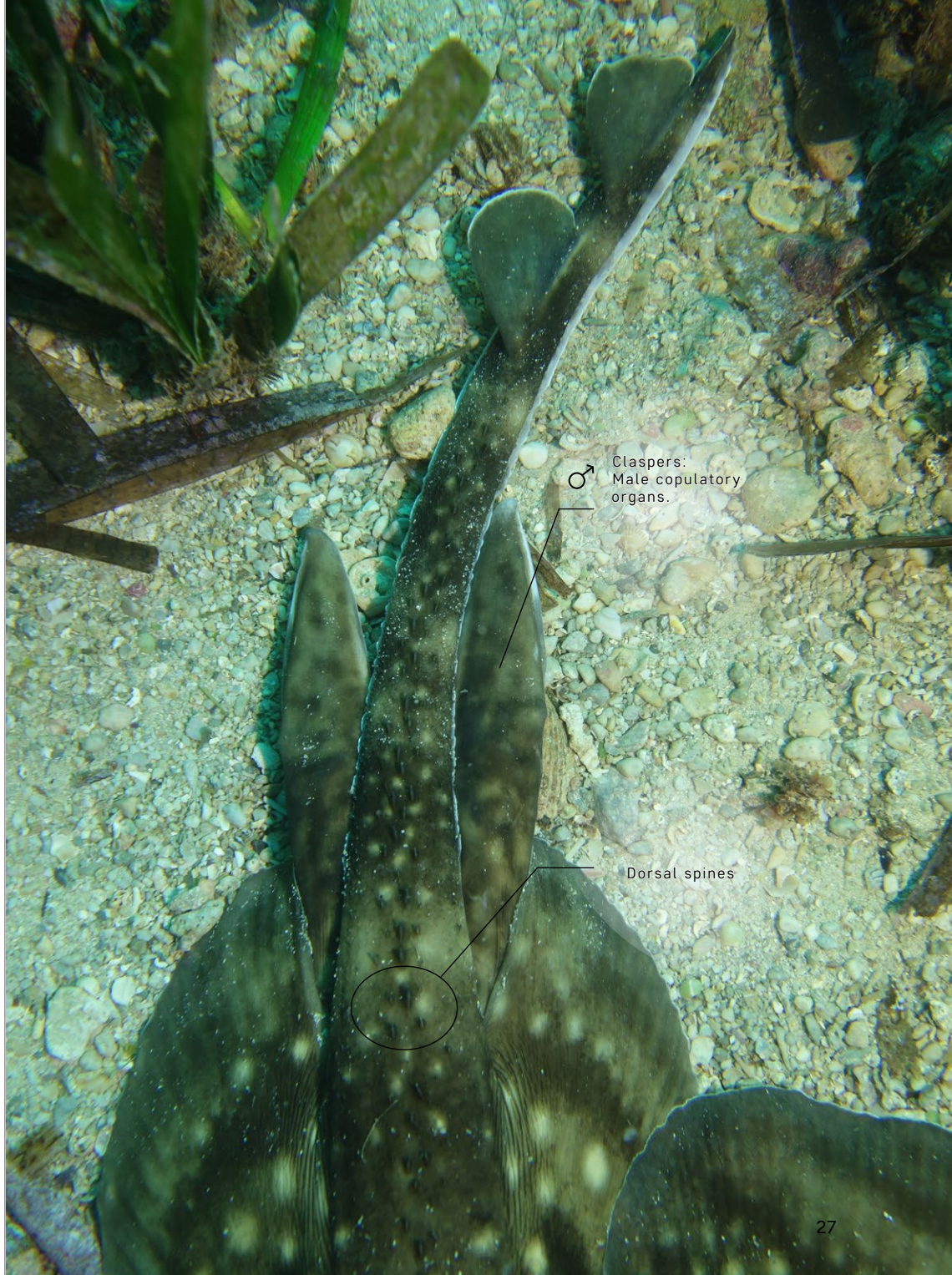
A
medium-sized
ray, its fins form a body
that resembles a slightly rounded
kite. The large eyes are not the only distinc-
tive feature of these rays. Their entire skin is
covered with tiny spiny denticles, which give them their
common name.

Inhabiting both coasts and deep-sea bottoms, the rough ray is a species endemic to the Mediterranean, so it can only be found there. It is a shame that, in the same way as almost all of their relatives in these waters, their populations are declining every day. Calm as their numbers dwindle, the rough ray continues to cruise over the seabed looking for buried prey to crush, waiting for the warmer months of the year to come and lay their eggs in the sand. Small pods with an uncertain future in an increasingly dis-
tressed sea.-

REPRODUCTION
Oviparous species
80 ... 154 Egg cases
per Year



Egg case 51 - 57 mm



OCEANCOOK© _RAYA

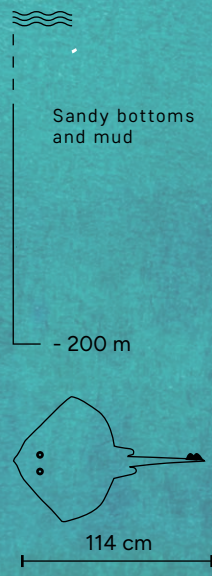
ambassadors

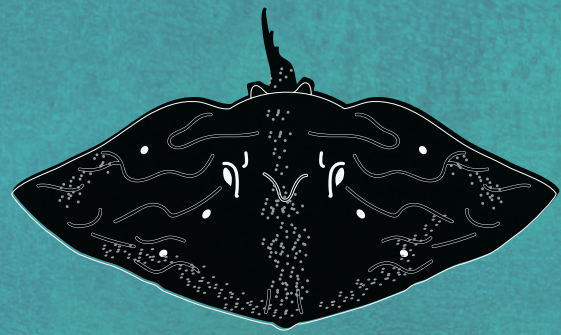


Raja undulata

ESP	Raya mosaico
ENG	Undulate ray
FR	Raie brunette
DE	Mamorrochen

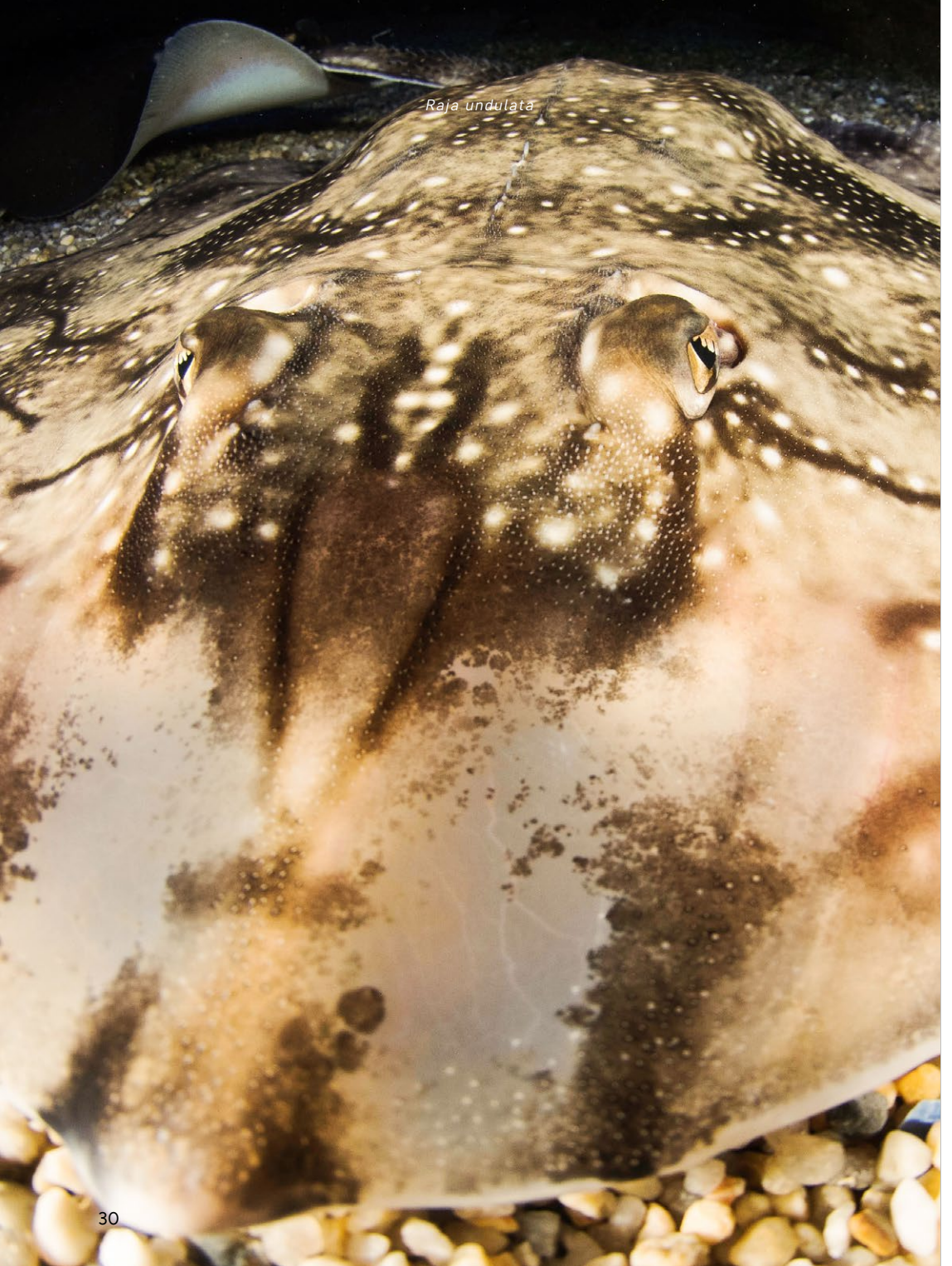
HABITAT





CONSERVATION STATUS (See page 34)

EN ENDANGERED
The IUCN Red List 2024-2



The eyes of the Undulate ray protect the sensitive pupils from light while enhancing the camouflage of the sand-covered animal.



Undulate ray

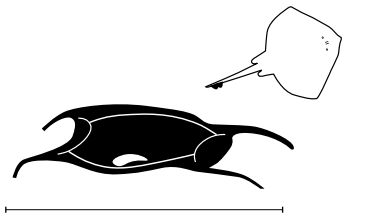
Raja undulata

With its wavy and subtle lines, the undulate ray is one of the most beautiful inhabitants of the Mediterranean and Atlantic seabed. Its smooth contours are adorned with a harmonious mosaic of earthy and pearly tones on her skin, camouflaging and blurring it with the sand.

The slightly rounded mouth is set with bright golden eyes, which are concealed by an intricate pattern. Curious by nature, these eyes observe their surroundings without missing a detail, while remaining buried.

Its swimming patterns are tranquil, the result of regular undulations of its fins, which make it levitate above the bottom.

But once perched on the seabed, it uses its small rear fins to crawl forward, as if they were little legs.



70 - 90 mm

Leathery black eggcase with horny corners

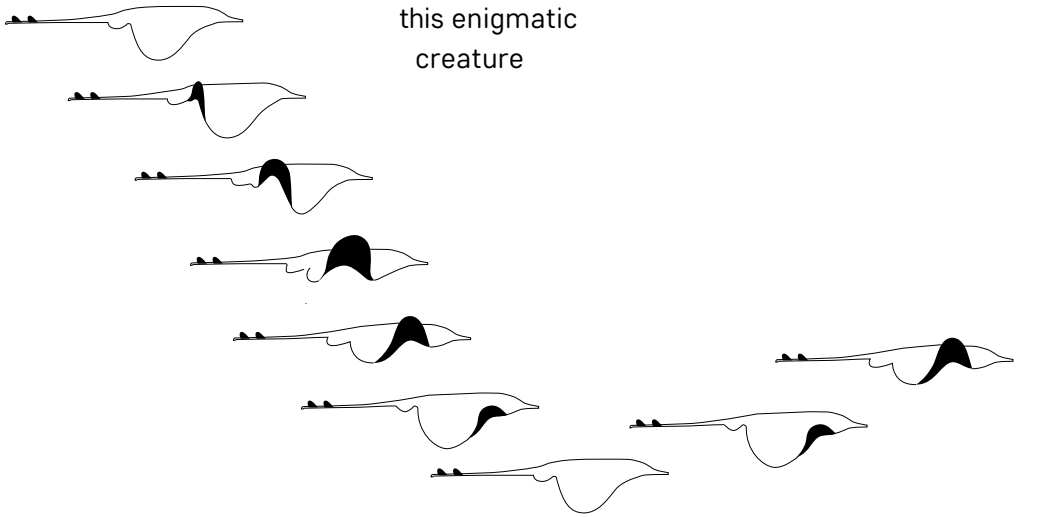
REPRODUCTION

Oviparous species

Undulate rays have a late sexual maturity, which makes them particularly vulnerable due to their slow population growth.



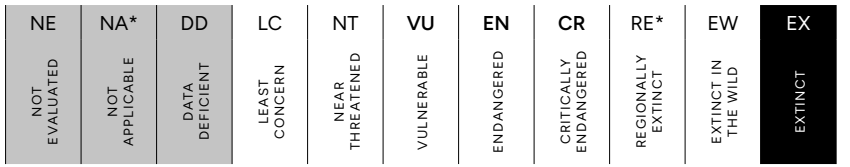
An inhabitant of
blue backgrounds, it is under the sun
that its colouring comes to life: a tapestry of
greys and browns, dotted with white brush-
strokes and golden yellow ocelli.
Unfortunately,
it is precisely there, where the
sunlight reaches, that
fishing is
making
this enigmatic
creature



disappear.-

CONSERVATION STATUS: THE RED LIST ASSESSMENT

The International Union for Conservation of Nature's (IUCN) Red List of Threatened Species is the most complete source of information on the risk of extinction of animals, fungi and plants. Specialists evaluate the conservation status of populations and species, and classify them across different categories according to the degree of threat (see diagram). For every species, the IUCN Red List provides information on geographic range, population trends, habitat and ecology, use and/or trade, threats and, where applicable, conservation actions for protection or recovery.
This assessment, conducted by scientific experts, offers alerts for those species worthy of special attention, but does not imply immediate protection, which depends on the competent public bodies in each case. That's why our individual conscience when it comes to responsible consumption practices is an important first step and must go in hand in hand with the application of conservation measures and actions by the scientific community. The IUCN Red List is also known as the Barometer of Life.



*EXCLUSIVELY REGIONAL CRITERIA

CR

Gymnura altavela
SCOPE: Mediterranean. CRITICALLY ENDANGERED according IUCN 2024-2.
Walls, R.H.L., Vacchi, M., Notarbartolo di Sciara, G., Serena, F. & Dulvy, N.K. 2016. *Gymnura altavela* (Mediterranean assessment). The IUCN Red List of Threatened Species 2016: e.T63153A16527909. Accessed on 19 November 2024.

EN

Raja radula
SCOPE: Mediterranean. ENDANGERED according IUCN 2024-2.
Mancusi, C., Morey, G & Serena, F. 2016. *Raja radula*. The IUCN Red List of Threatened Species 2016: e.T161339A16527984. https://dx.doi.org/10.2305/IUCN.UK.2016-1.RLTS.T161339A16527984.en. Accessed on 19 November 2024.

NT

Raja undulata
SCOPE: Mediterranean. NEAR THREATENED according IUCN 2024-2.
Ellis, J.R. & McCully, S. 2016. *Raja undulata* (Mediterranean assessment). The IUCN Red List of Threatened Species 2016: e.T161425A16527741. Accessed on 19 November 2024.

WWW.IUCNREDLIST.ORG

SCIENCE
meets ARTS.

Let’s talk with

Daniel García Párraga,

Doctor in Veterinary Medicine and an internationally renowned expert in aquatic animal health and medicine and a European Diplomate in Zoo and Aquarium Medicine. He collaborates with multiple zoological institutions, universities, and scientific groups on joint research projects in support of marine wildlife conservation. He is the director of zoological operations at the Oceanogràfic and scientific director of the Oceanogràfic Foundation of València.

&

Ana Roquero,

Industrial designer and the creator of the tableware brand Cookplay, known for its unique organic design and natural shapes. She designed these pieces by adapting the morphology of various ray species to different tableware items, resulting in the OCEANCOOK© collection. This collection, in addition to plates inspired by rays, includes an exclusive piece based on the seahorse, a species that is as fragile as it is threatened.



DANIEL GARCÍA PÁRRAGA
Idea and scientific direction
of the Project OCEANCOOK©

“I cannot imagine my life or
my profession
without
animals.
They have my
utmost admiration.”

What’s your job at the Oceanogràfic de València? What does it mean for you?

I’m currently dedicated to managing and coordinating the biology area at Oceanogràfic de València, and promoting and supervising the scientific activity of the Fundación Oceanogràfic to conserve the marine environment. My commitment is to ensure the care and well-being of all the animals at the Oceanogràfic. As a vet and a conservationist, it is a very satisfying and motivating job. Actually, I’m more involved in the management side than the clinical veterinary work, and this position allows me to implement biodiversity conservation strategies and actions.
Today, society is increasingly disconnected from nature and our role as an aquarium is

to recapture that admiration for the biodiversity of the marine environment. That's the only way to encourage protection.
Ultimately, this is the reason why modern zoological and aquarium facilities should exist.

Have you always been interested in marine animals?

I've been passionate about animals since I was young. My brother and I both were. My parents brought us to the zoo, school farms and camps, so when I was young, I felt close to nature and animals. I feel that it's my turn now to work for them.
It's true that I always wanted to be a wildlife vet, although initially I was more dedicated to land animals. When I started working at the Oceanogràfic I discovered the marine world and its biodiversity and I became completely fascinated by marine fauna just as much as the land ones. I cannot imagine my life or my profession without animals. They have my utmost admiration.

What drove you to undertake this artistic project?

Well, firstly, I love art and many of the 3D images we obtain of the animals in the TAC are real masterpieces; sculptures designed by mother nature. They were our inspiration for the creative process with the dinnerware collection, with the participation of COOKPLAY. I'd love for this OCEANCOOK© project to



One of Daniel's first plaster casts

admire the beauty of nature and to recognise that every animal is a unique work of art.

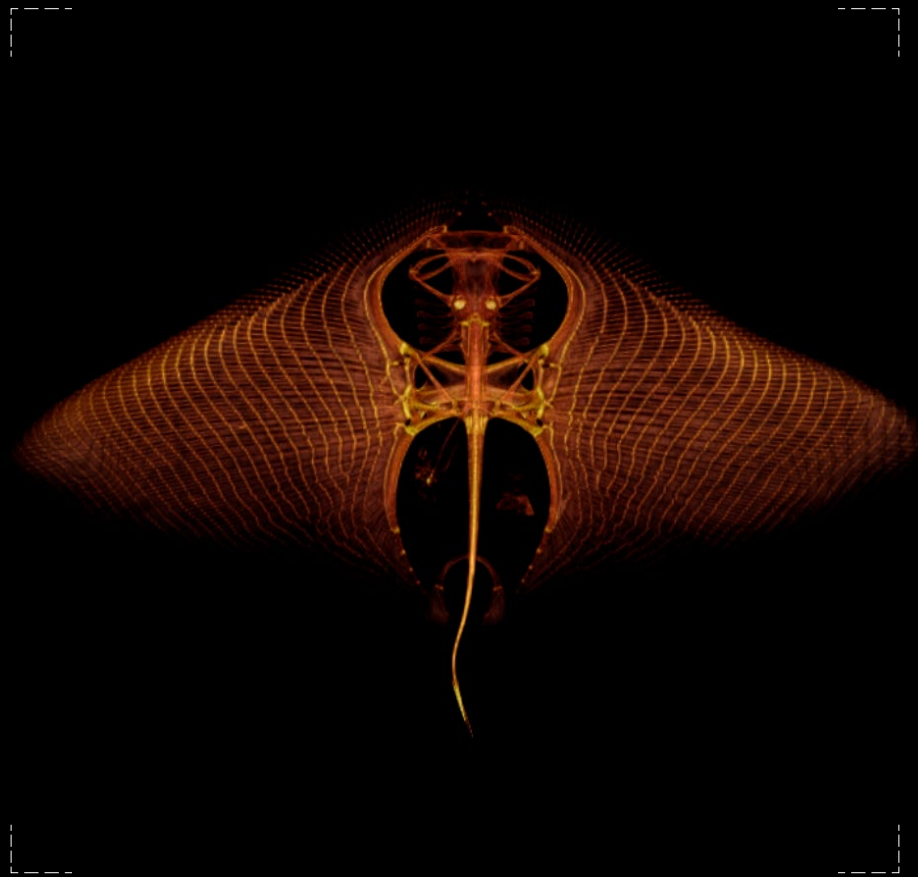
What is the tomograph used for in the Oceanogràfic Veterinary Clinic Valencia?

In general, we use the tomograph (TAC) as a diagnostic tool, just as it is used in hospitals and in human medicine, and as a tool for research.
We're very fortunate to have this innovative technology in the Oceanogràfic facilities. These tools allow us to apply precise medicine to our animals and to develop ground-breaking scientific studies in the field of veterinary medicine.

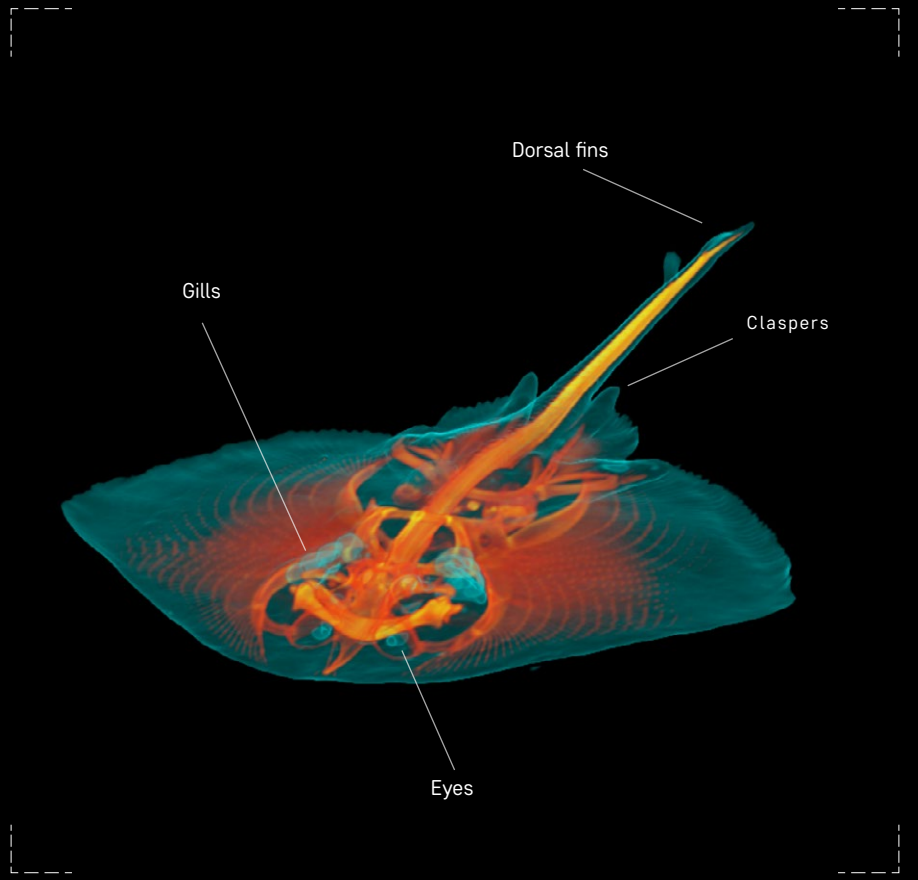
Who are your role models as a veterinarian?

My role models in wildlife veterinarian science are Dr. Murray Fowler in the field of zoological animal medicine and, on the other hand, Dr. Sam Ridgway and Dr. James Mac Bain in the field of aquatic animal medicine.
I've always been surprised how these three figures have been capable of integrating knowledge, humility and curiosity to continue learning, despite being three great masters in their field.

Any quote that poetically expresses the curiosity that led you to create this dinnerware collection?



Tomograph (TAC). Dorsal-Oblique views of 3D Volume Rendering Reconstructions enhancing higher density tissue (cartilage in yellow).
Source: Oceanogràfic Veterinary Clinic Valencia
PATIENT *Gymnura altavela* | AGE Juvenile | WEIGHT 5,2 kg | GEAR Philips Brilliance Big Bore 16 Slice
♀



Tomograph (TAC). Dorsal-Oblique views of 3D Volume Rendering Reconstructions enhancing air tissue interface (blue), soft tissue (red) and higher density tissue (cartilage in yellow). Source: Oceanogràfic Veterinary Clinic Valencia

PATIENT *Raja radula* | AGE Juvenile | WEIGHT 5,2 kg | GEAR Philips Brilliance Big Bore 16 Slice

Ever since I was a child there is a quote by Jacques Y. Cousteau, the French researcher and visionary, that has always stuck with me: *"We only protect what we love. But we only love what we understand."*
That's where his interest in the secrets of the underwater world came from and his quest to preserve it.

Are you going to create new collections with other species?

I'd love to see designs inspired by shark fins in the next edition. Sharks are one of the taxonomic groups under great pressure. Shark fins are truly beautiful and vary depending on their function, habits or species. A dinnerware collection inspired by these animals would be a powerful tool to raise awareness about the practice of finning (cutting off their fins) and the impact of overfishing sharks.

For a meal served on this tableware, who would be your dream dinner companions?

My role models in the world of conservation are Sir David Attenborough and Dr. Sylvia Earle. I was lucky enough to get to meet Sylvia in person last year. It was an unforgettable experience that will always stay with me. They have both contributed enormously to raising social awareness and identifying humans as one of the main threats to the planet. We need more people like them.



Also it would be incredible to use this “dinnerware with a message” in the restaurants of great chefs like Dabiz Muñoz, Quique Da Costa, Ricard Camarena, Susi Díaz and Ángel León, among others. Masters who show people a more sustainable diet, taking advantage of local and often discarded resources.
It’s a real privilege to have such great, internationally renowned chefs in Spain. Cooking evokes emotion and emotion changes people. They have the power to communicate messages about sustainability and changing the way we eat, making them ambassadors to the world.-

ANA ROQUERO
COOKPLAY
Design, art direction and production of the dinnerware OCEANCOOK©

“The most outstanding part of the process is the design of the moulds to ensure that the shape isn’t damaged when removing the mould.”

Your creations are heavily inspired by nature. Many of them are abstractions in search of essential shapes.

I consider myself a person who likes minimalism, things to be calm, pure and graphic, but at the same time sensual and organic.
I like to cross established boundaries in my personal life and in my work. It’s something I identify with and one of the reasons I joined this project.



Was it a challenge to start with a model with a scientific origin? Did it influence your creative process?

We started from the premise that it is possible to represent marine species in danger of extinction in a format adapted to the needs of the dinnerware, as part of a gastronomic experience that raises awareness of the conservation of the marine environment among diners.
The process was a real challenge but there was a greater personal objective of protecting and caring for nature.
Our first job as designers was to select the species that would inspire the dinnerware, from the 19 endangered species presented by Daniel García, based on their functional and formal adaptation.
We had no doubts when opting for the undulate ray, thanks to its morphology and its delicate and sinuous movement in the water, although ultimately the collection is inspired by different species of rays in the design of the four main pieces that make up the collection: the plate, bowl, dessert plate and bread plate. Each one takes a different form and format but they all evoke the dynamism of the ray's fins.
We also designed other pieces such as a small plate inspired by the seahorse as well as pieces inspired by shark teeth and eels.
Unlike our designs for COOKPLAY, which respond to a specific need and a free design with very recognizable lines, in this case we



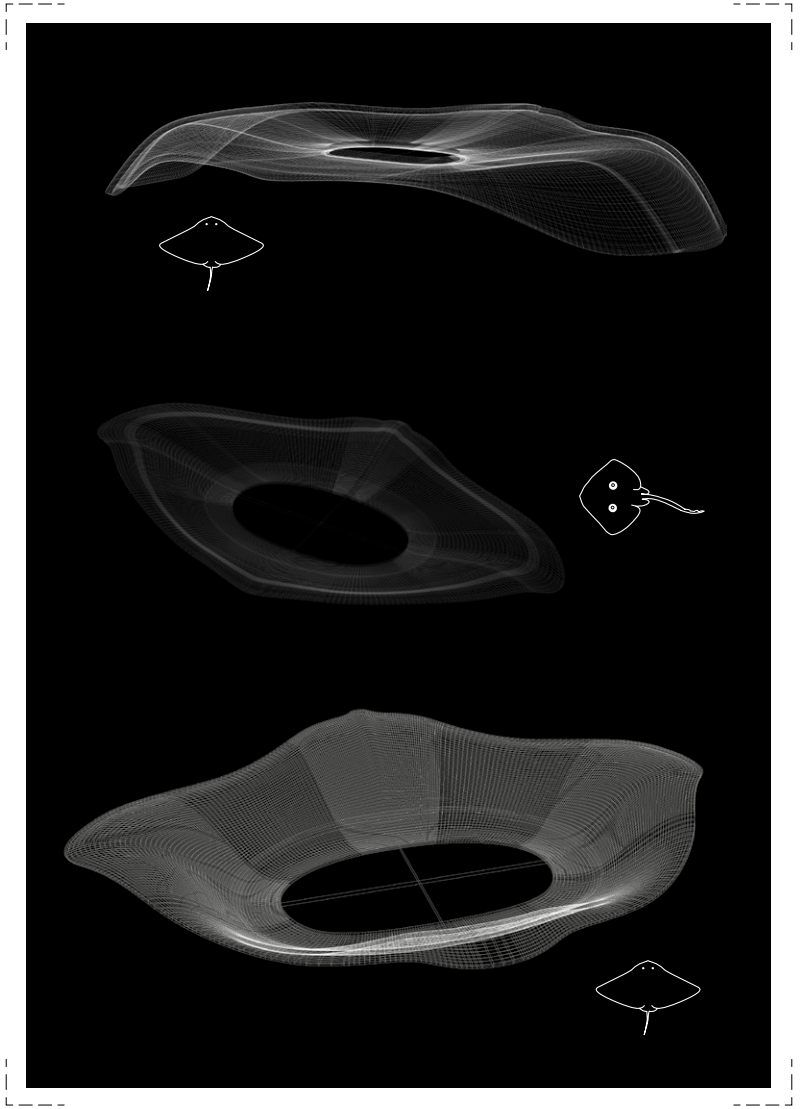
started with scientific images that had to be adapted to the needs of the collection, lending them our own particular style including natural and organic shapes.

COOKPLAY is a trusted name in the creation of sustainable porcelain. Can you tell us a little about the process?

COOKPLAY has two types of dinnerware products.
Firstly, there are the disposable collections for use at events, manufactured in 100% biodegradable sugar cane.
Then there are the porcelain design collections. Porcelain is a material of great purity and quality, cooked in a furnace at 1,320 degrees and vitrified to last over time, from generation to generation.
Historically, porcelain was manufactured in the same way, using a manual drying and cooking process. Each piece is injected into a mould of liquid porcelain. This work is carried out by expert artisans. The most outstanding part of the process is the design of the moulds to ensure that the shape isn't damaged when removing the mould.

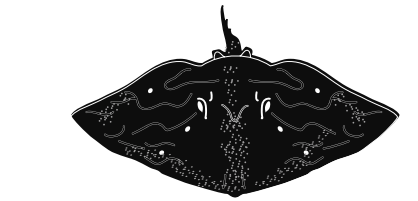
Who would you be your dream dining companions for a meal served on this dinnerware?

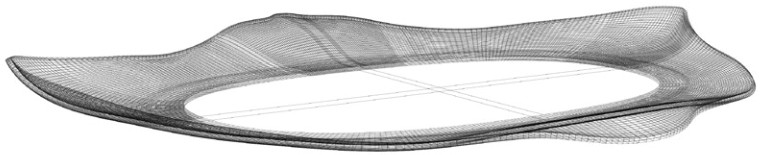
I hope to share the first meal with all my colleagues who made this project possible

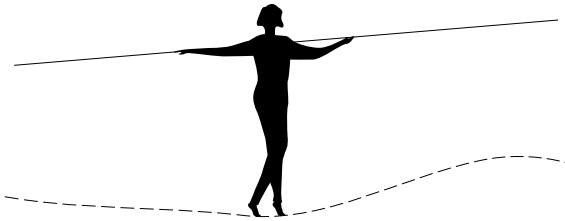


Digital 3D models are part of the design process. By COOKPLAY.

and filled me with passion from the start. The ideal place would be Restaurante Submarino at Oceanogràfic de València, observing the rays up close, conscious that, between us all, we have taken a step towards raising awareness of the protection of these seriously threatened species.-







Reconnecting with nature.
The OCEANCOOK© collection

Sometimes
we forget that imbalances
in nature have a direct impact on
our own society. After hundreds of
years trying to separate ourselves from
nature, there's the sensation that the envi-
ronment is some alien entity, removed from
our experience. But it's not. Our species is part of
the same gearbox that sustains life on this planet
and allows us to live with well-being. Sharks and rays
must be protected and maintained, not for their
charisma or beauty, but because they are the custodi-
ans of the balance of the marine environment. Their
forms and behaviours can inspire and fascinate us, but
cannot distract us from the reality: we need them.
Now that we are overfishing, plastics polluting the
sea and water getting warmer, we need guardians
to curb
this imbalance
more than
ever. -



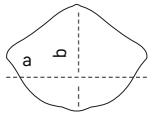




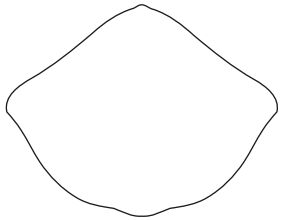




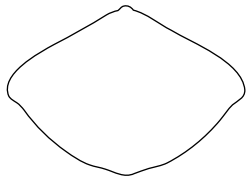
DETAILS OF THE RAYA COLLECTION



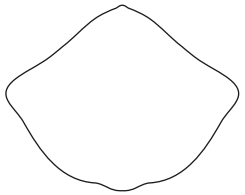
a x b x height [cm]
Material
Species represented



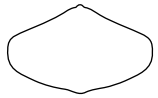
OCEANCOOK Raya Flat
36,5 x 29 x 2,7 cm
Porcelain matte
Raja undulata



OCEANCOOK Raya Dessert
31,5 x 22 x 1,8 cm
Porcelain matte
Gymnura altavela



OCEANCOOK Raya Deep
31,5 x 25 x 4,6 cm
Porcelain matte
Raja radula



OCEANCOOK Raya Side
19,5 x 13 x 2,5 cm
Porcelain matte
Gymnura altavela

The collection, in addition to plates inspired by rays, includes the OCEANCOOK Seahorse piece based on the seahorse.

COOKPLAY porcelain
This high strong porcelain, very difficult to be chipped, is a really long lasting material: professional dishwasher, microwave and oven safe.

At COOKPLAY we believe that porcelain is one of the most precious materials on earth and probably the most sustainable due to its durability and natural components. Our organic designs are carefully injection moulded from the highest quality porcelain, which vitrifies at 1320ºC to create high density, non-absorbent, pure white design pieces.

FUNDACIÓN
OCEANOGRÀFIC
VALENCIA

OCEANCOOK© is a collaborative project, the result of a commitment between the Oceanogràfic Foundation and the COOKPLAY brand of designer kitchenware with a common aim, the union between scientific research and the design of kitchenware to appeal to the conservation of the marine environment and the vulnerable species that live in it.
Today, our way of life and global overpopulation are leading to a massive extinction of biodiversity. Before our very eyes, and without realising it, we are losing species that are often not even known.
The Fundación Oceanogràfic works for the preservation of biodiversity, and promotes the connection between nature and human beings, using the aquarium as an educational and scientific resource, all while acting as a platform for the transfer of knowledge to society as a whole.
Our desire for protection is inspired by more than knowledge; it's based on emotion. That's why we use art as an instrument that allows us to reach audiences that can't be reached through conventional education.
The OCEANCOOK dinnerware collection features endangered species that inhabit our nearest environment, the Mediterranean sea. Animals that are still with us and that we still have time to save, despite the fact that their populations have shrunk drastically.
These are exclusive products, organic and sensorial, inspired by the beauty of the sea. We want to invite you to share a table with mother nature, recovering those lost ancestral emotional bonds. She'll be another diner; reflecting, concerned by what is happening in our oceans and also hoping to be listened to during friendly conversation over a meal, followed by reflection as deep as the sea itself.
Conserving these natural wonders means future generations can enjoy long after-dinner chats about their encounters on our coasts with these animals currently in danger of extinction.
The purchase of each tableware piece includes a €1 donation to the research and conservation projects of the Oceanogràfic Foundation.

FUNDACIÓN OCEANOGRÀFIC + COOKPLAY

CREDITS

OCEANCOOK©

MANAGEMENT
Fundación Oceanogràfic

DINNERWARE

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Daniel García Párraga,
Doctor of Veterinarian Medicine
DESIGN, ART

DIRECTION AND PRODUCTION
COOKPLAY
Under the creative direction of
Ana Roquero
Industrial Designer
PROJECT

ACKNOWLEDGEMENTS
Muñoz Bosch, hospitality and services company

CATALOGUE

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Dinnerware photos
COOKPLAY

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1st Edition - 2024
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WWW.COOKPLAY.EU

ABOUT THE AUTHORS

BIO Daniel García-Párraga

Trained as a veterinarian, Daniel holds a PhD In Veterinary Medicine, a European Diploma as Specialist in Zoos and Aquarium Medicine and a European Diploma from the College of Aquatic Animal Health Specialists. After many years as head of the veterinary and laboratory area while also leading the Marine Fauna Recovery Center (ARCA del Mar) at the Oceanogràfic, he has served as Director of Zoological Operations at the Oceanogràfic and Scientific Director of the Fundación Oceanogràfic since 2018. He currently has more than 100 scientific papers published in indexed journals, mainly in the world of marine conservation medicine. He has been passionate about animals and art since he was a child, spending much of his childhood at the Madrid Zoo, observing and admiring animals inspired him to want to protect them.

BIO COOKPLAY

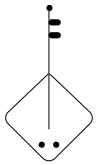
COOKPLAY is a Basque dinnerware producer created in 2014 by the designer Ana Roquero to redefine the modern table with sustainable, creative and refreshing pieces in keeping with the sensibilities of the new food culture. From the outset, they positioned themselves as a cutting-edge designer dinnerware brand. COOKPLAY dinnerware has been recognised with multiple awards including two Red Dot Design Awards, one for their handmade shell design. Their more than 1,500 clients include renowned chefs like Gordon Ramsay, Anne Sopie Pîc, Michel Bras, Gaston Acurio, Martin Berasategui, Quique Dacosta and Eneko Atxa. What's more, their designs can be found in some of the finest luxury hotel chains like Four Seasons, Mandarin Oriental, Ritz-Carlton and The Peninsula Hotels, and at department stores BHV Marais (Galeries Lafayette) in París, La Rinascente and Natuzzi In Italy and museums stores like the Guggenheim in Bilbao and the Museo del Prado in Madrid.

BIO Ana Roquero

Ana Roquero has over 20 years' experience in her career as a creative consultant for other leading companies in the sector like Fagor, Roca, Irizar, Indra and Abengoa. 10 years ago, she decided to set up her own studio and do what she always wanted: create unique dinnerware collections designed for use and functionality. As an industrial designer, she never loses sight of the use of the products in the development of her collection.



OCEANCOOK



Enjoy!


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VALENCIA

cookplay


GENERALITAT
VALENCIANA


LA CIUTAT
DE LES ARTS I LES CIÈNCIES