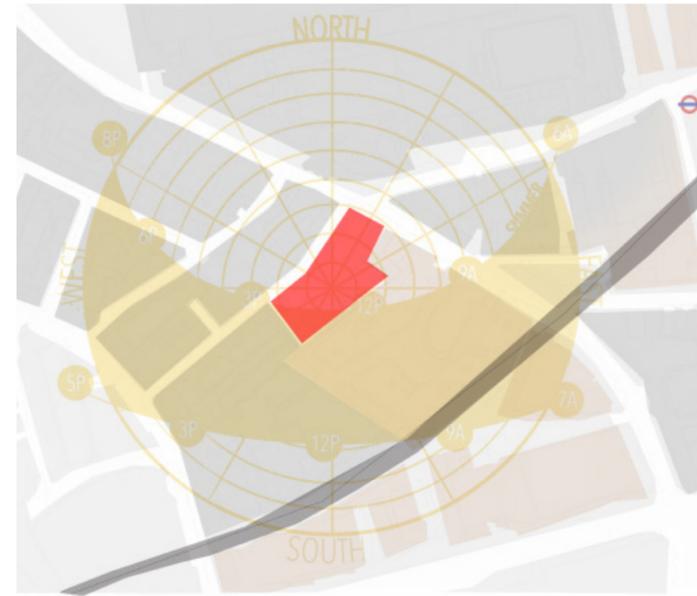


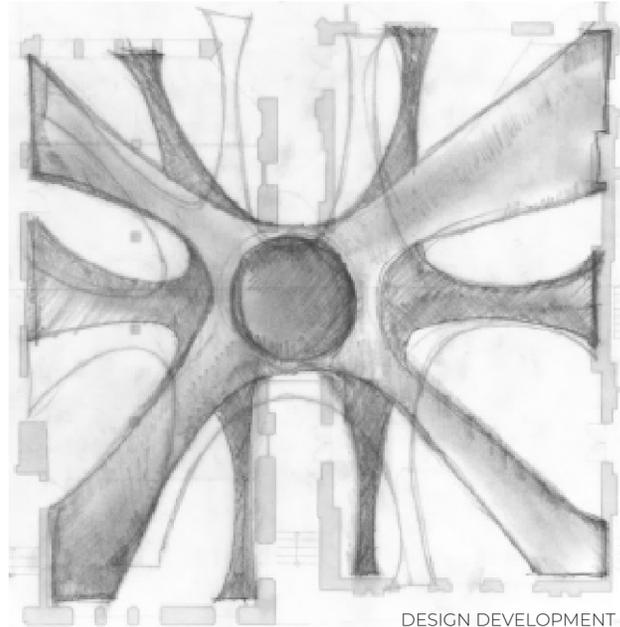
FEEDING THE 5000

RIDWAN SALMAN

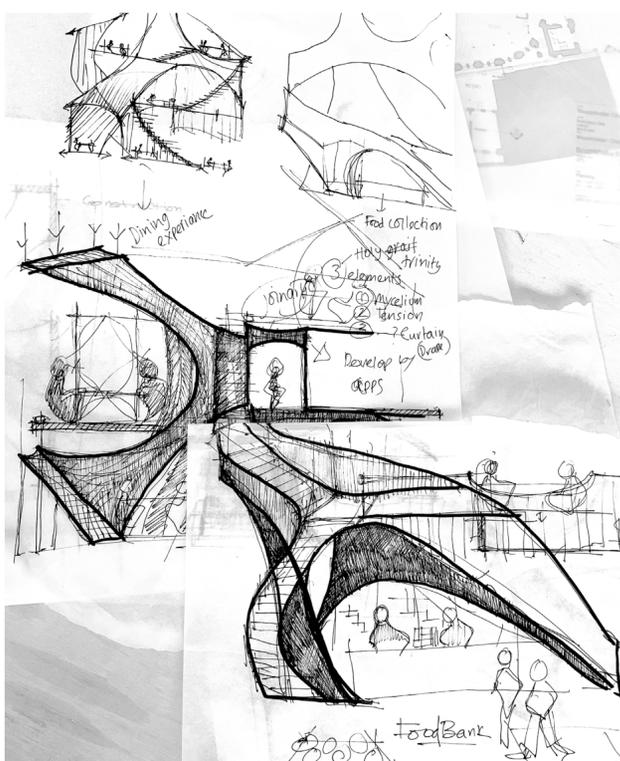
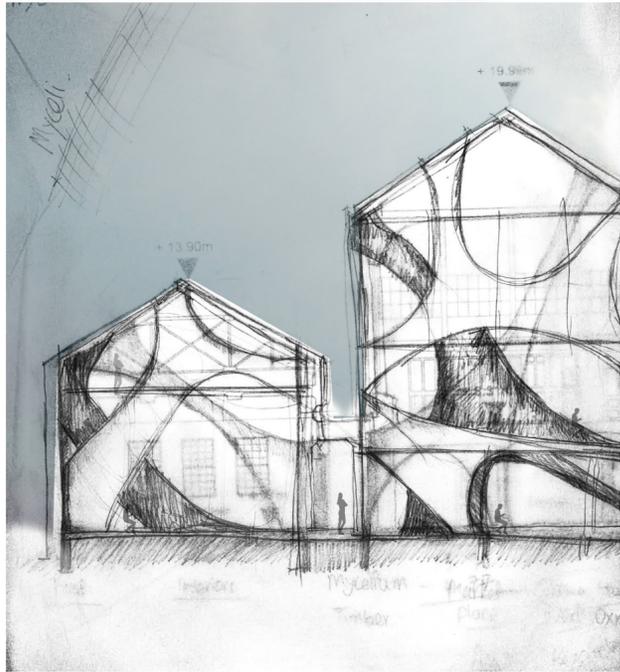
DESIGNING A NEW SUSTAINABLE RESTAURANT AND SOCIALLY CONSCIOUS FOOD CENTRE

FEEDING THE 5000 CHALLENGES TO DESIGN A SUSTAINABLE RESTAURANT AND FOOD BANK IN THE REAR HALLS OF WESTMINSTER CHAPEL TO PROVIDE AN EXCITING DESTINATION AS WELL AS A GENEROUS AND NON-JUDGMENTAL SPACE FOR THOSE WHO NEED FOOD TO BE SUPPORTED. THESE SPACES SHOULD BE LINKED WITH AN ETHOS AND SUSTAINABLE METHODS OF LOOKING AT HOW PEOPLE DINE OUT AND HOW FOOD CAN BE MADE AVAILABLE TO THOSE IN NEED.

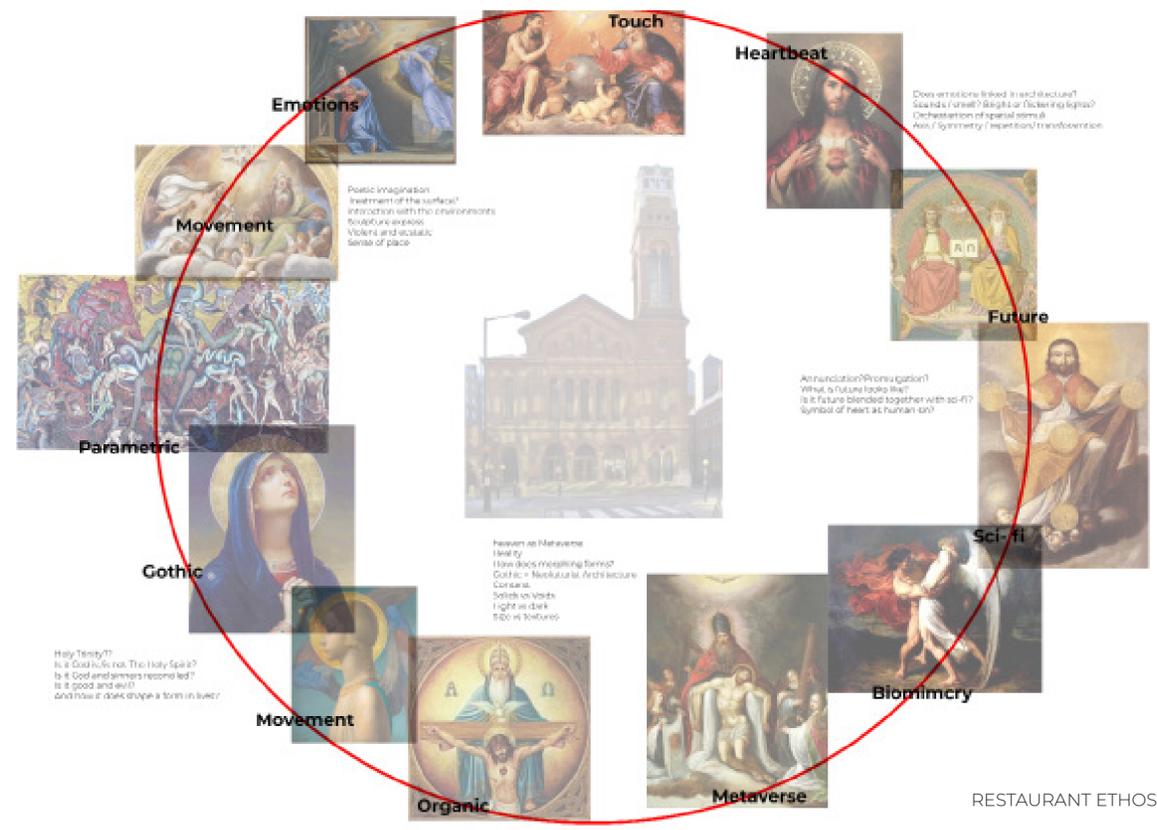




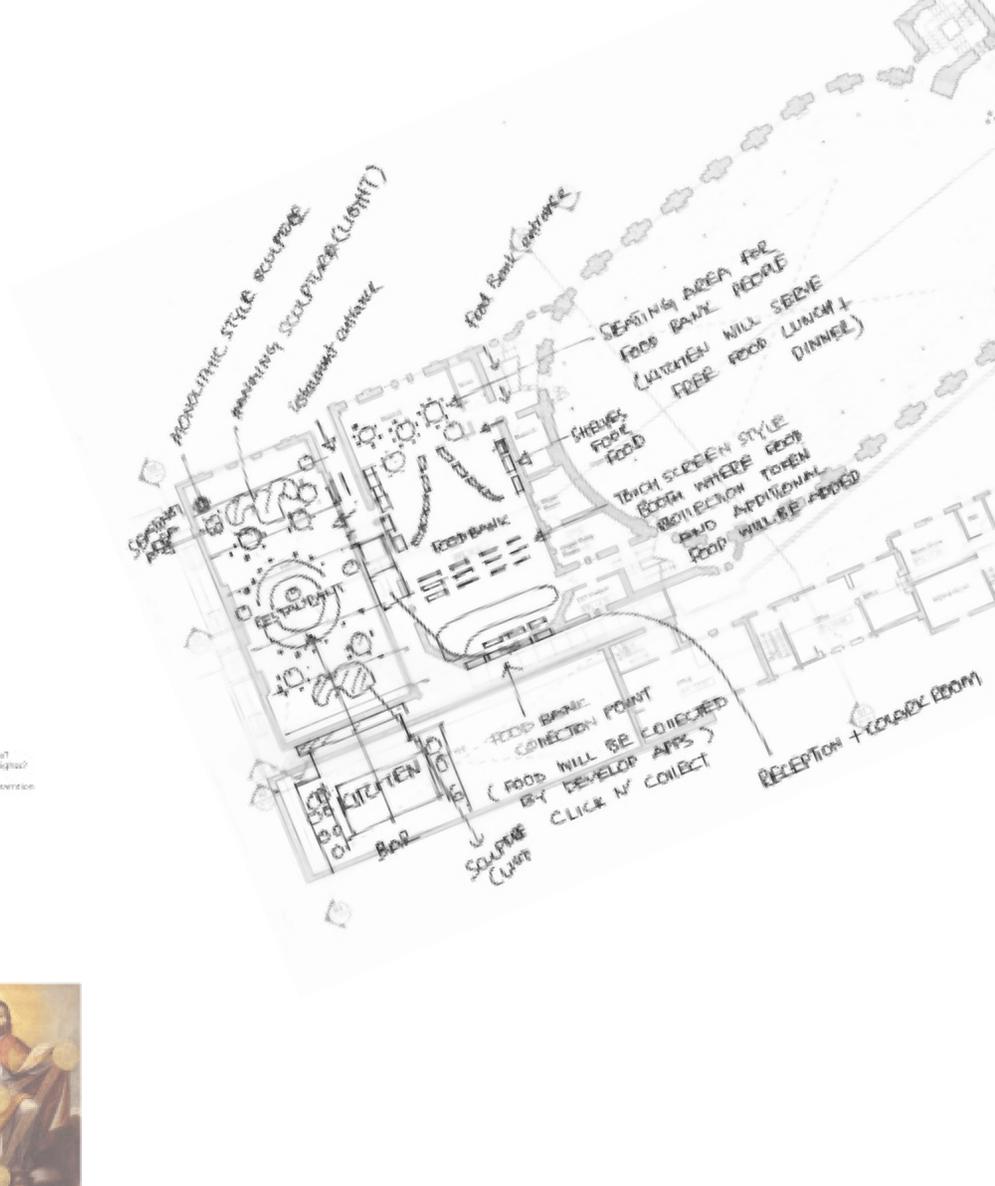
DESIGN DEVELOPMENT



CONCEPTUAL COLLAGE



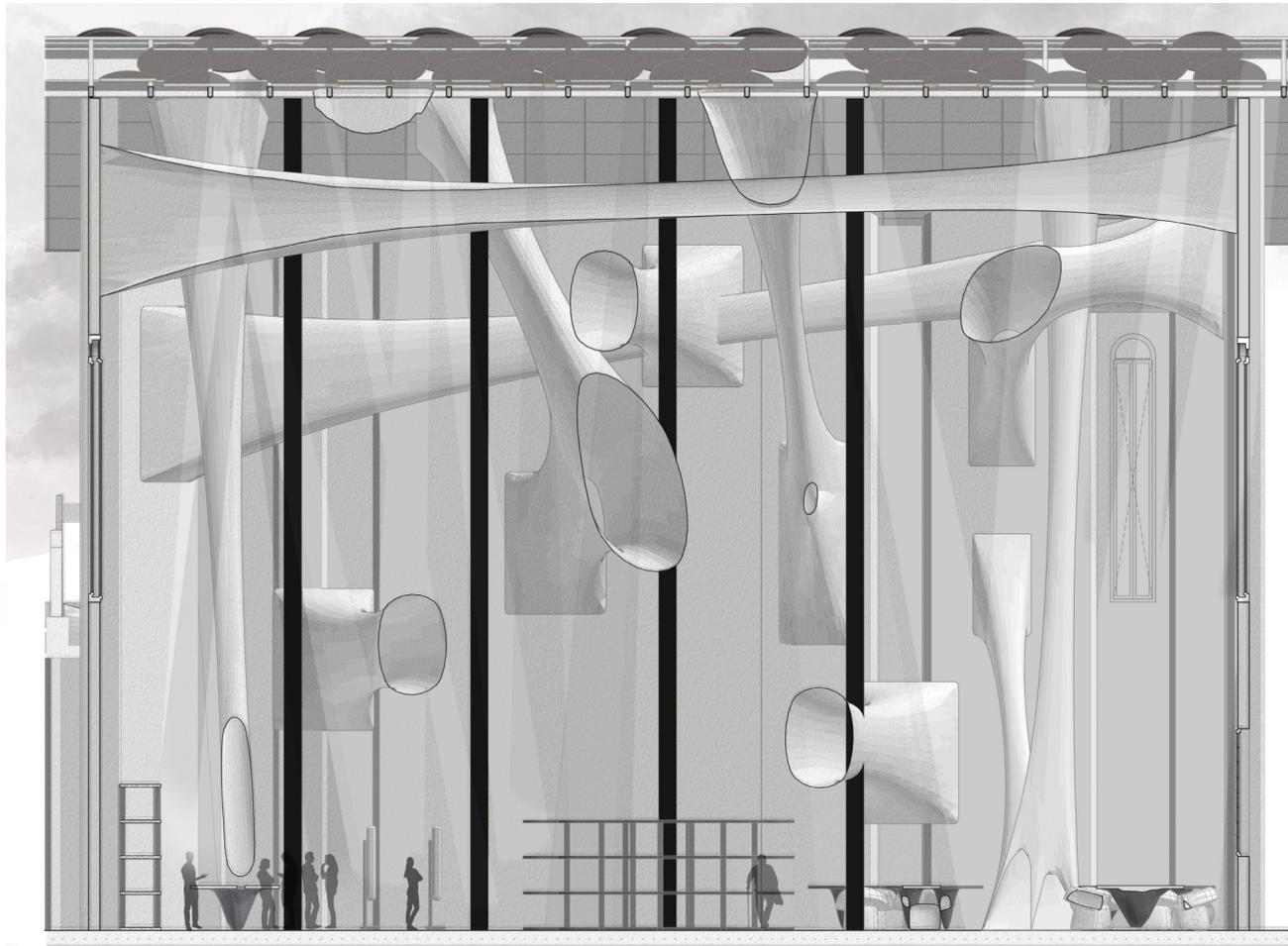
RESTAURANT ETHOS



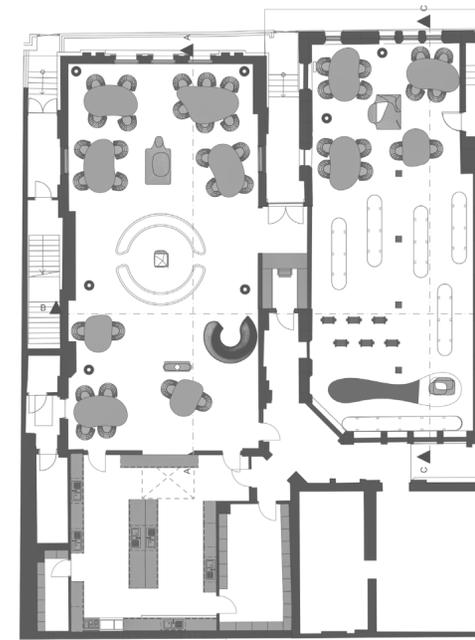
CHAMPIGNON - MY HANDMADE PLANT POT HANDCRAFTED FROM MYCELIUM



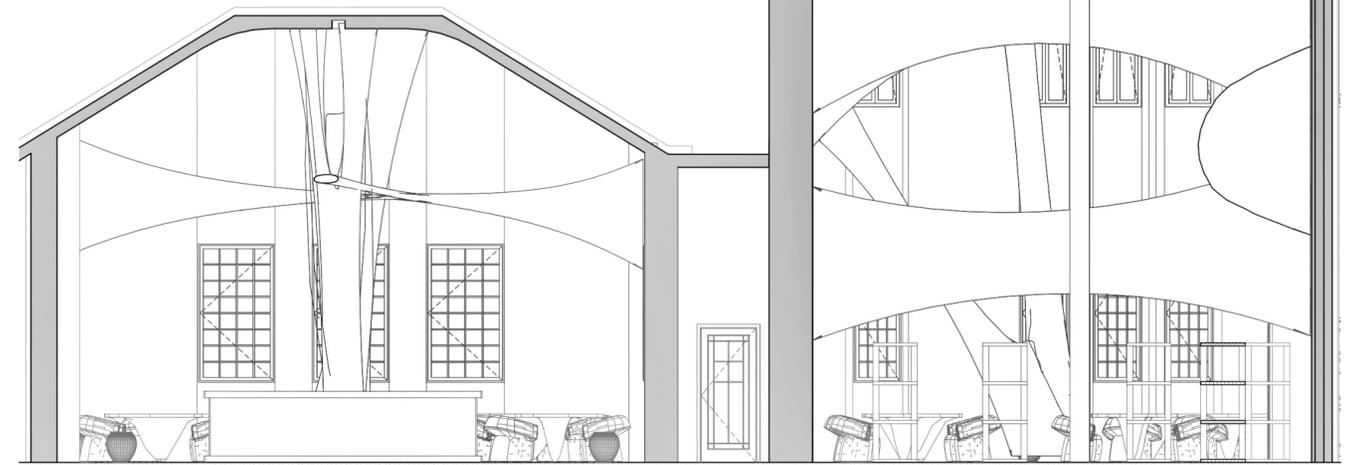
CONCEPTUAL COLLAGE



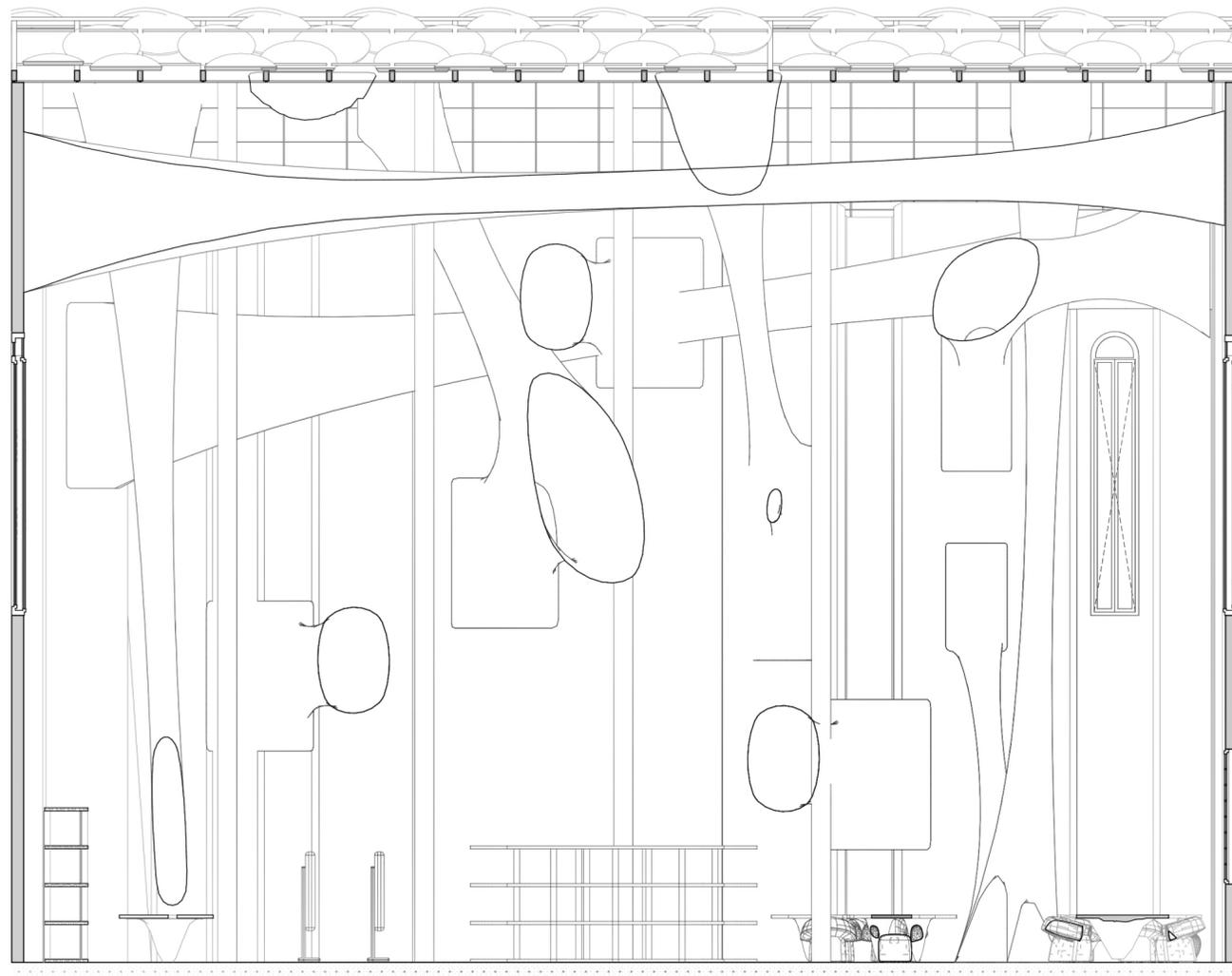
SECTION C - C

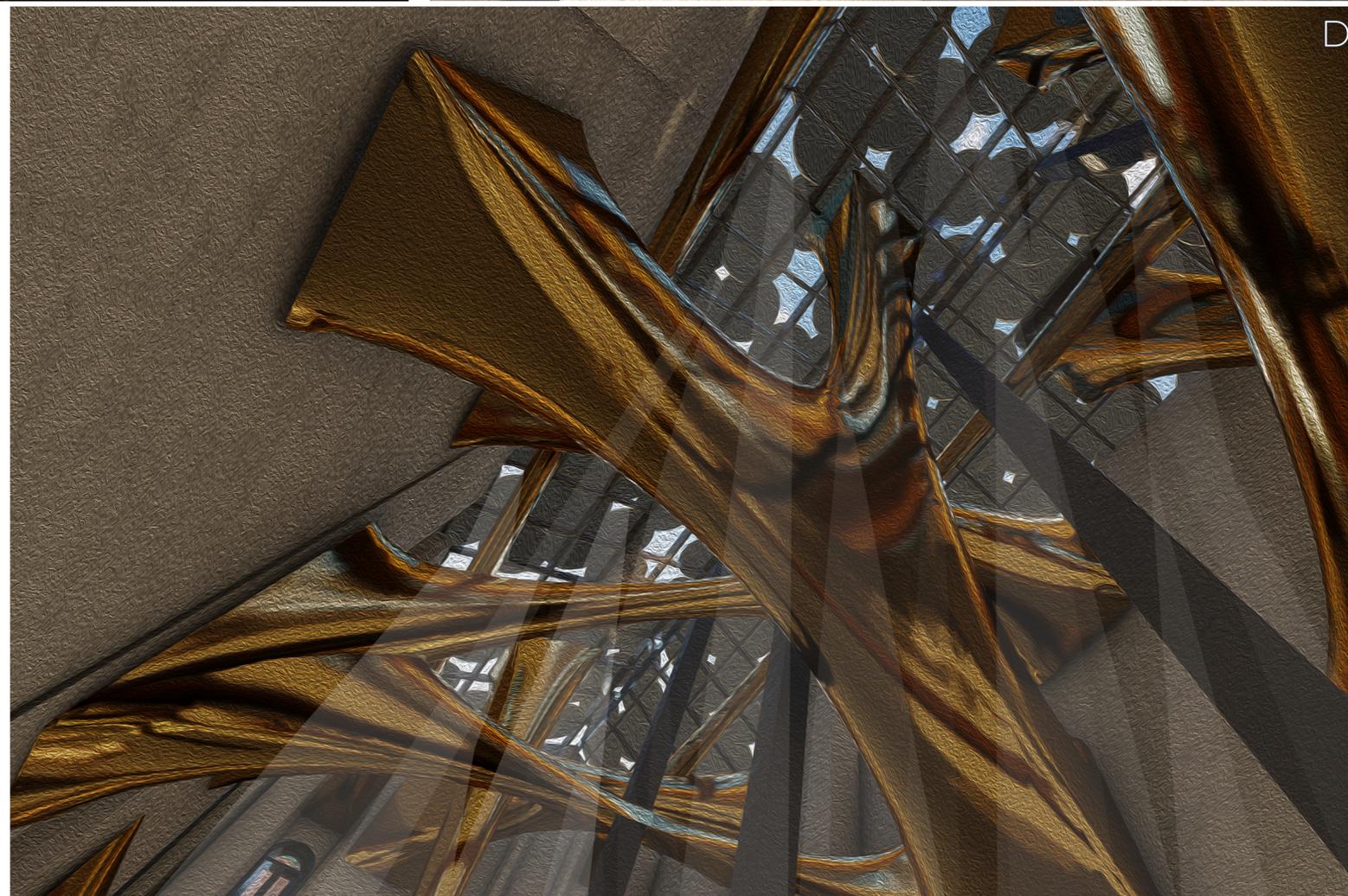


FLOOR PLAN



SECTION A - A





A - RENDERED VISUAL SHOWING THE COLUMN STRUCTURE AND CEILING

B - RENDERED VISUAL SHOWING RESTAURANT INTERIORS

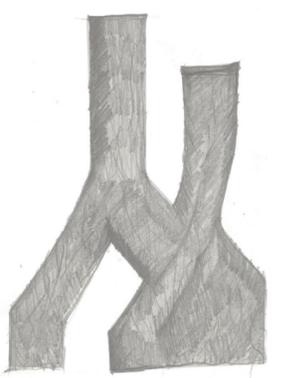
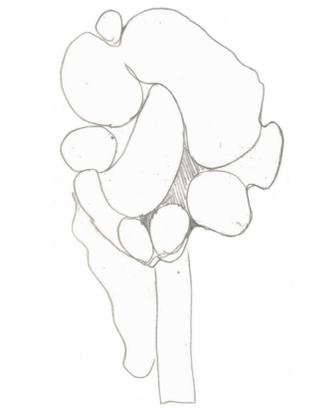
C - RENDERED VISUAL SHOWING FOOD CENTRE INTERIORS

D - RENDERED VISUAL SHOWING THE BEAUTIFUL COLUMNS AND ROOF STRUCTURE FROM THE FOOD CENTRE INTERIORS



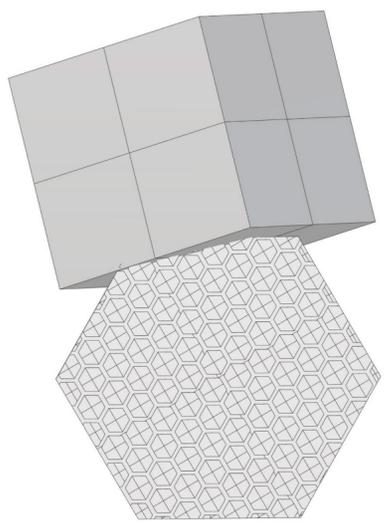
CHAMPIGNON

HANDMADE FROM MYCELIUM AND REISHI MUSHROOM. MAKING THIS PLANT PLOT FURTHER INSPIRED MY TO ADD MYCELIUM ELEMENTS IN MY RESTAURANT.



DESIGN DEVELOPMENT

FRONT ELEVATION



RIGHT ELEVATION

