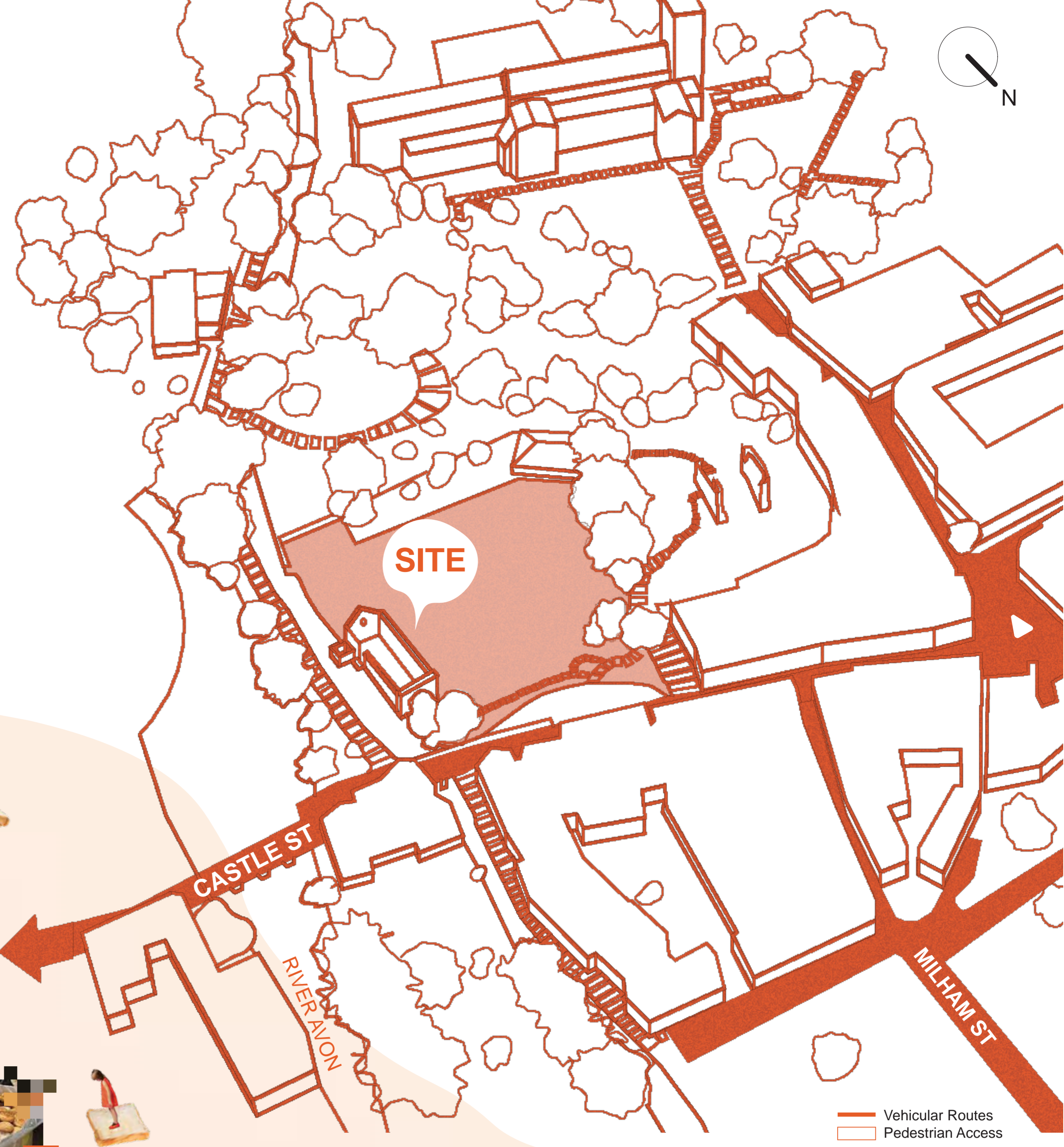


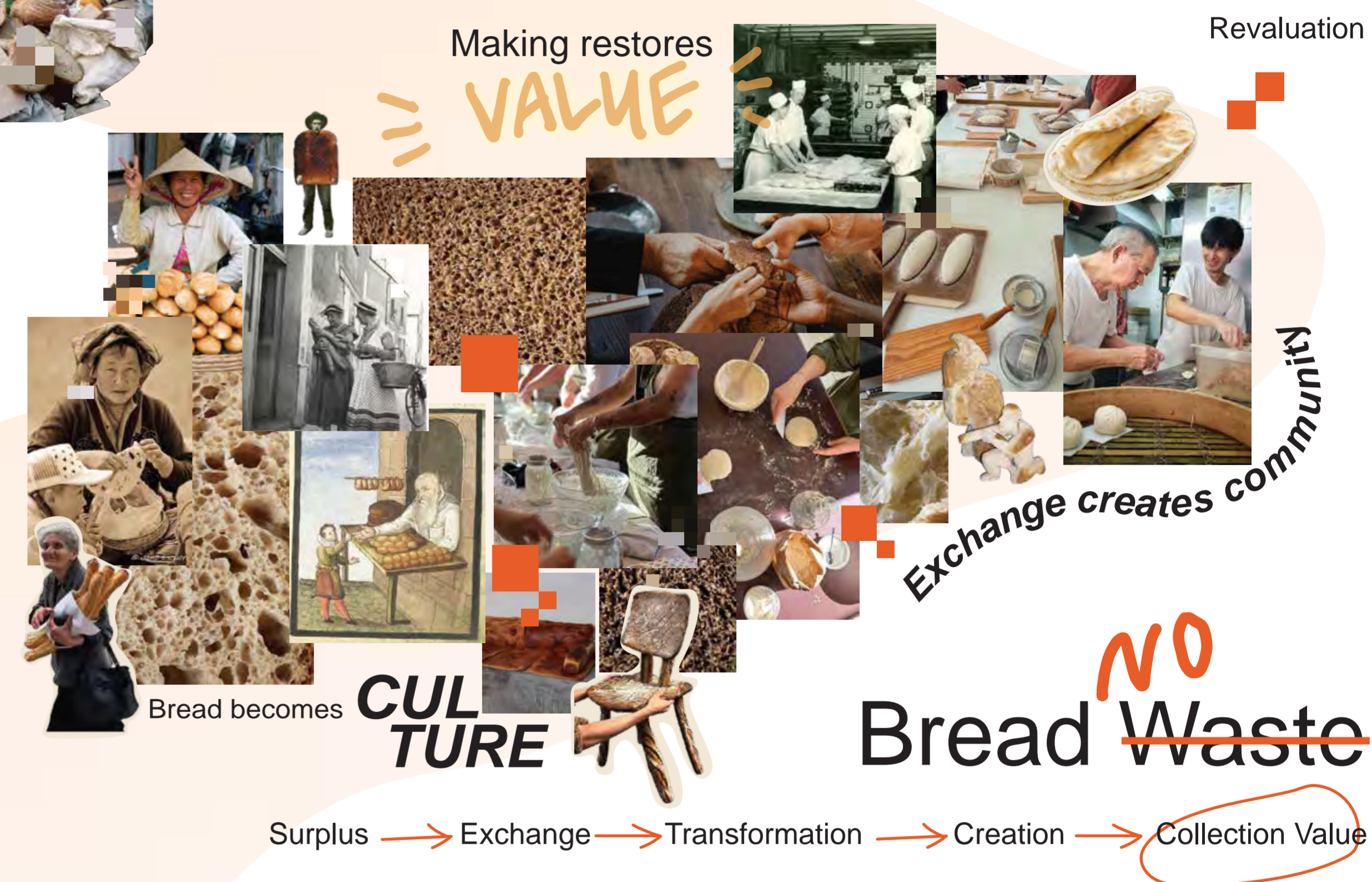
NORMAN HOUSE, CHRISTCHURCH



The Problem



The Shift



Bread Waste

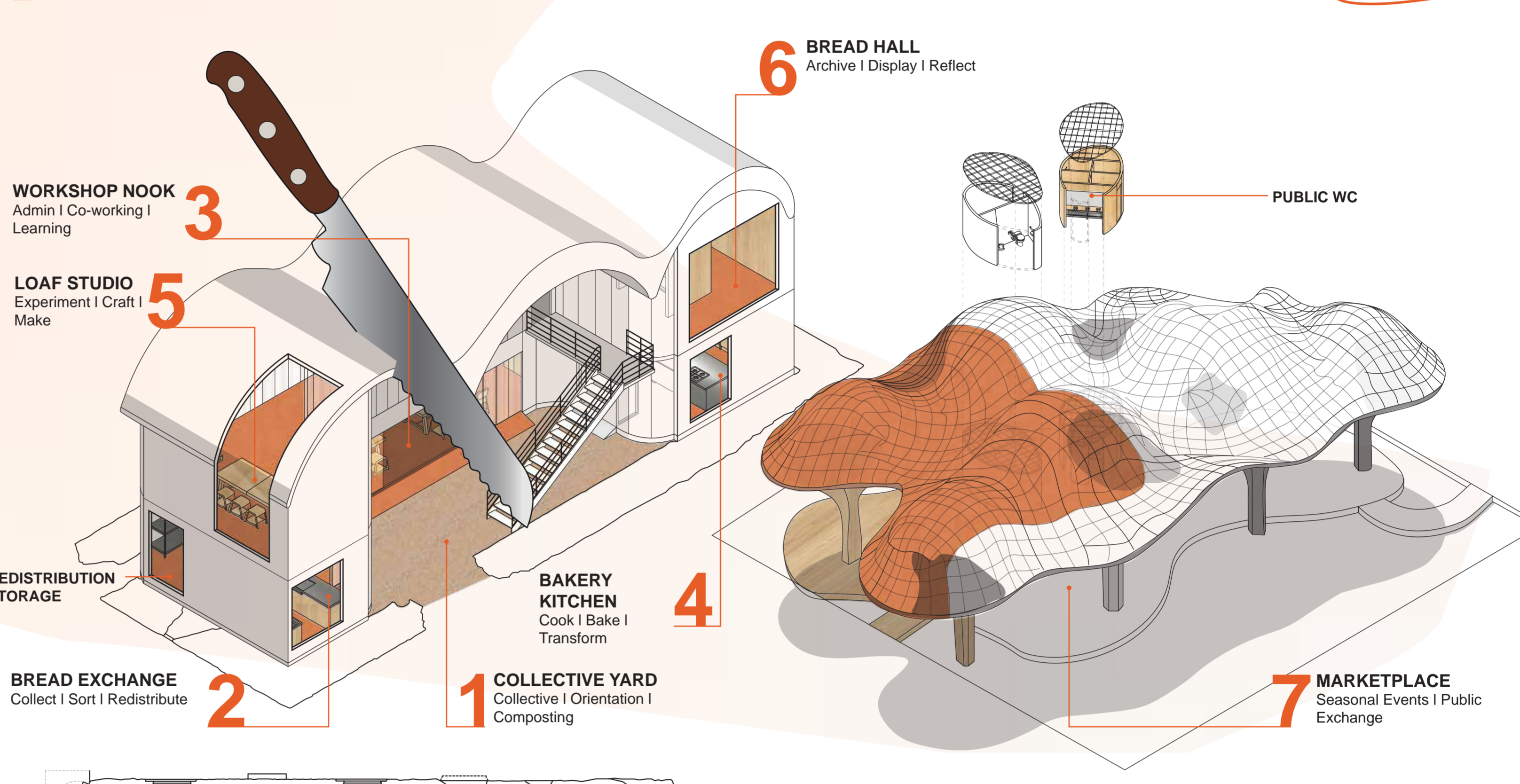
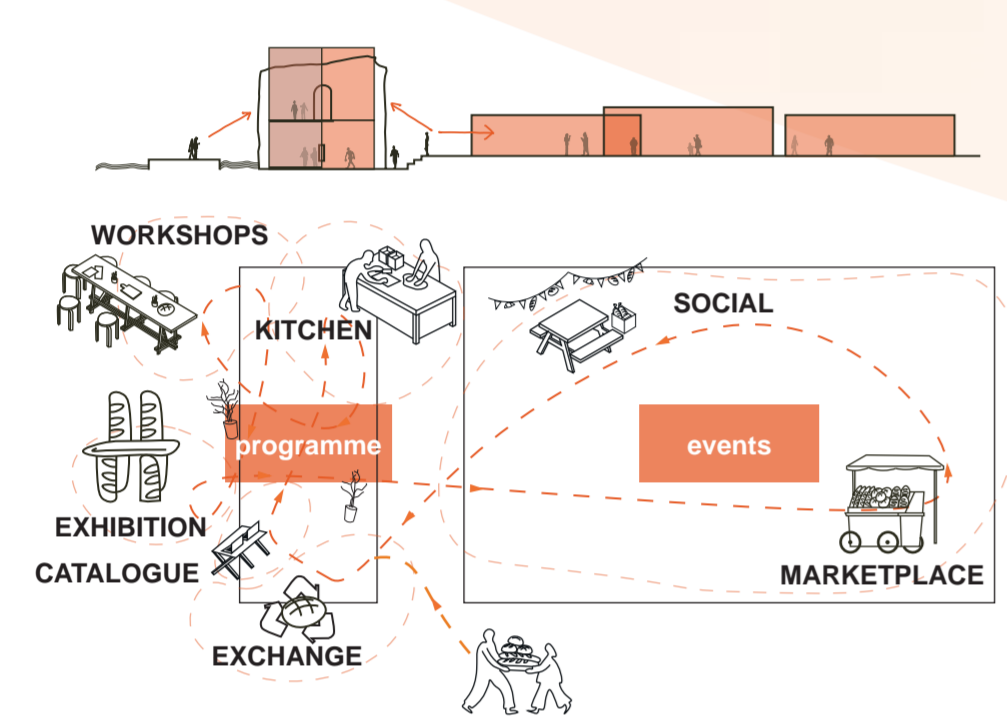
Production -> Distribution -> Consumption -> Waste



A project by Elisa Nazira

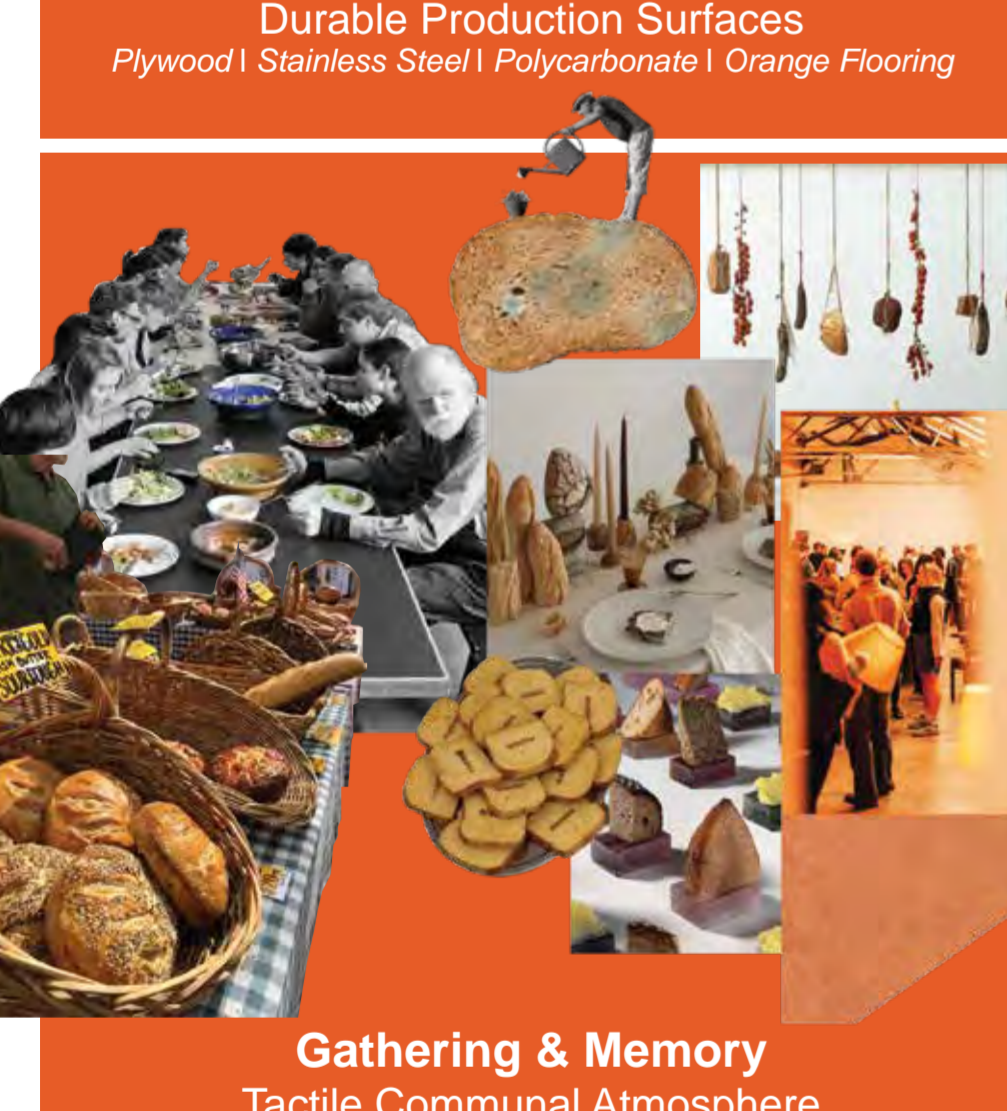
Bread is a universal food, yet today it is often treated as disposable through systems of overproduction and waste. BRED re-imagines surplus bread as a material, cultural and social resource.

Set within Norman House, the project transforms the ruin into a place of exchange, making, learning and gathering. Through internal insertions and a seasonal canopy extension, BRED connects the historic value of bread with its contemporary waste issue, creating a public space where bread is collected, transformed, shared and revalued.

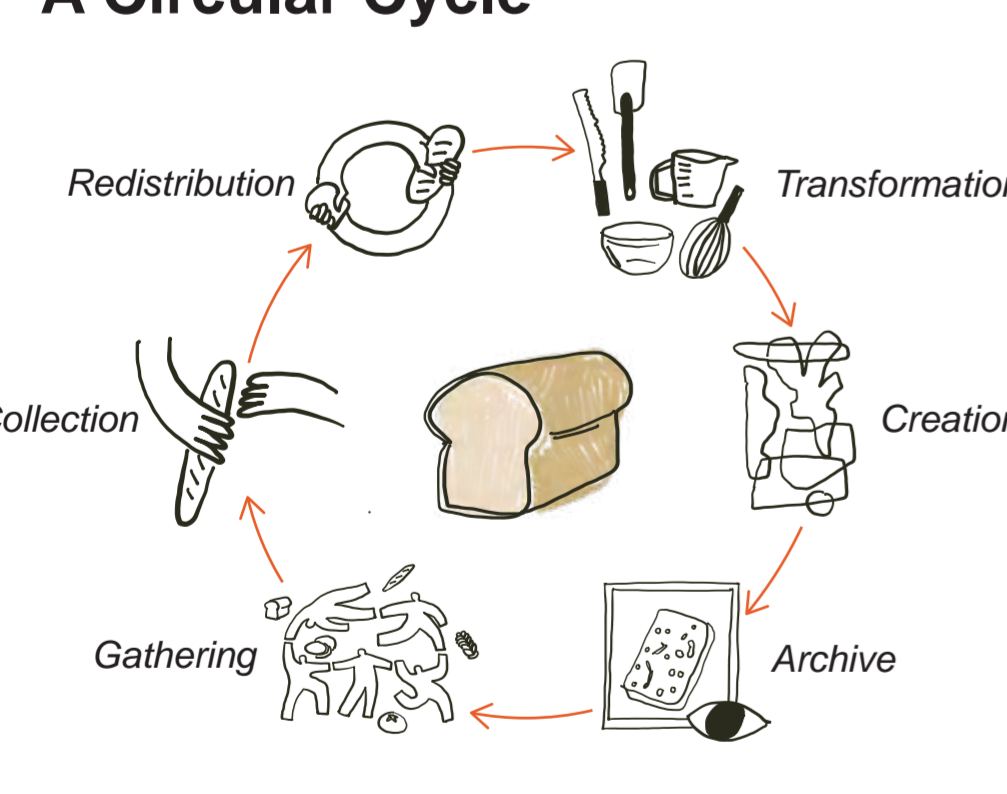


A Material Strategy

Bread acts as a catalyst for the material strategy, informing atmosphere, function and identity rather than becoming a literal finish. Porous bread studies shape the project's tactile language, while plywood, stainless steel, translucent polycarbonate and orange rubber flooring provide durable surfaces for making, exchange and learning. Warmer finishes support gathering, memory and collective use.



A Circular Cycle



A User Journey From Surplus to Shared Value

