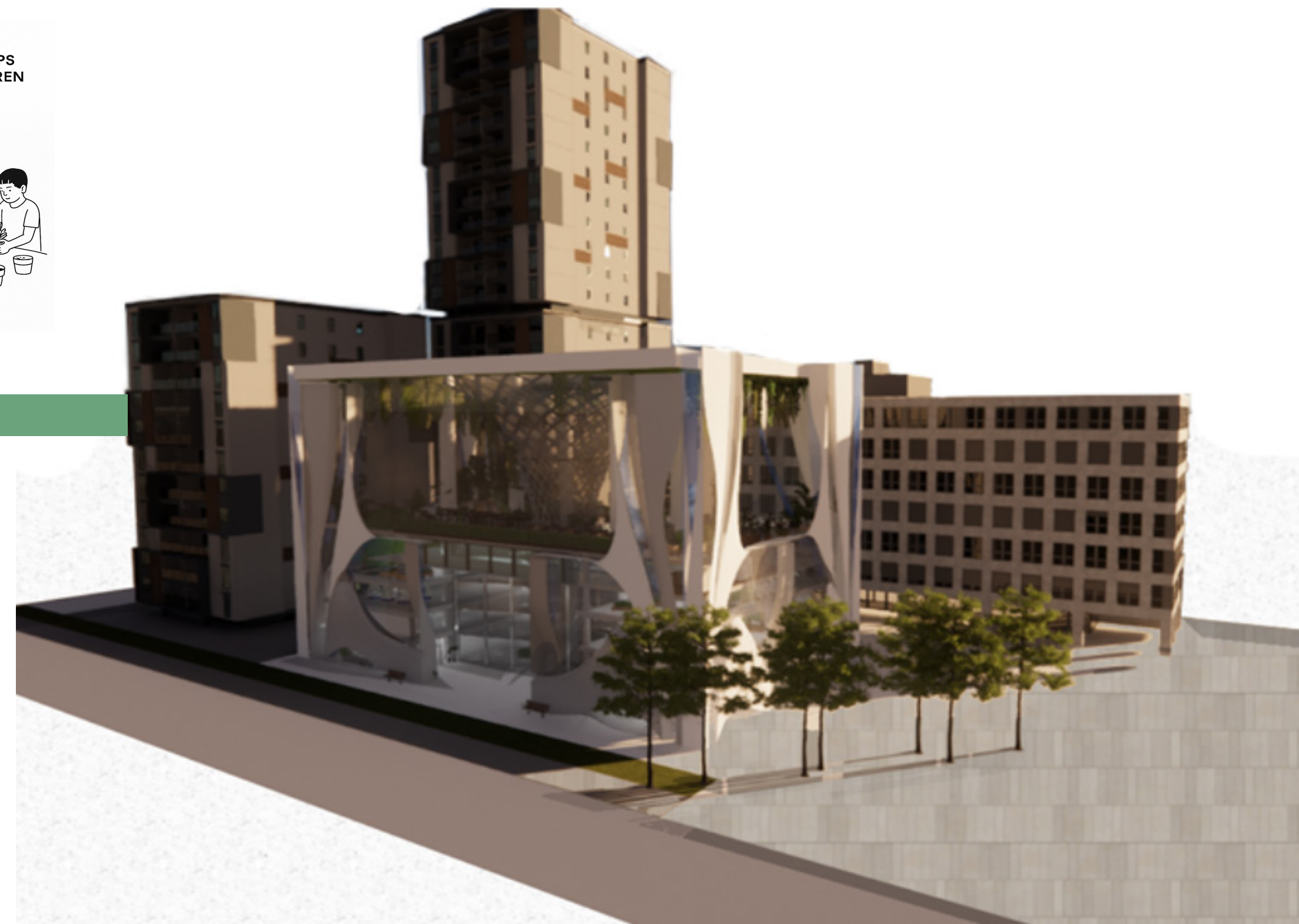
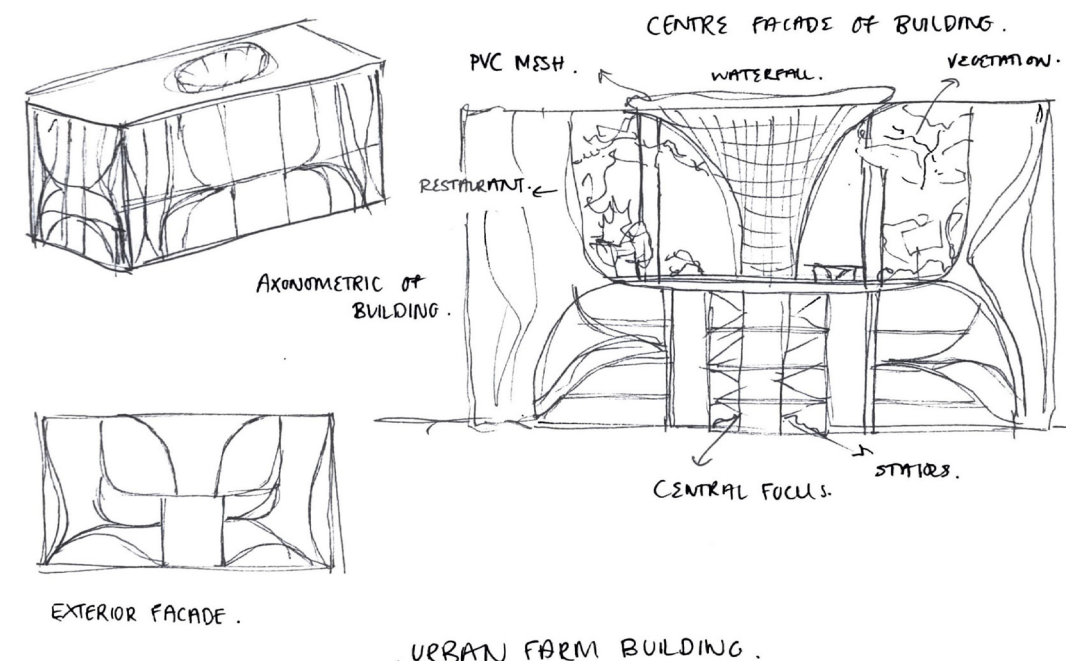
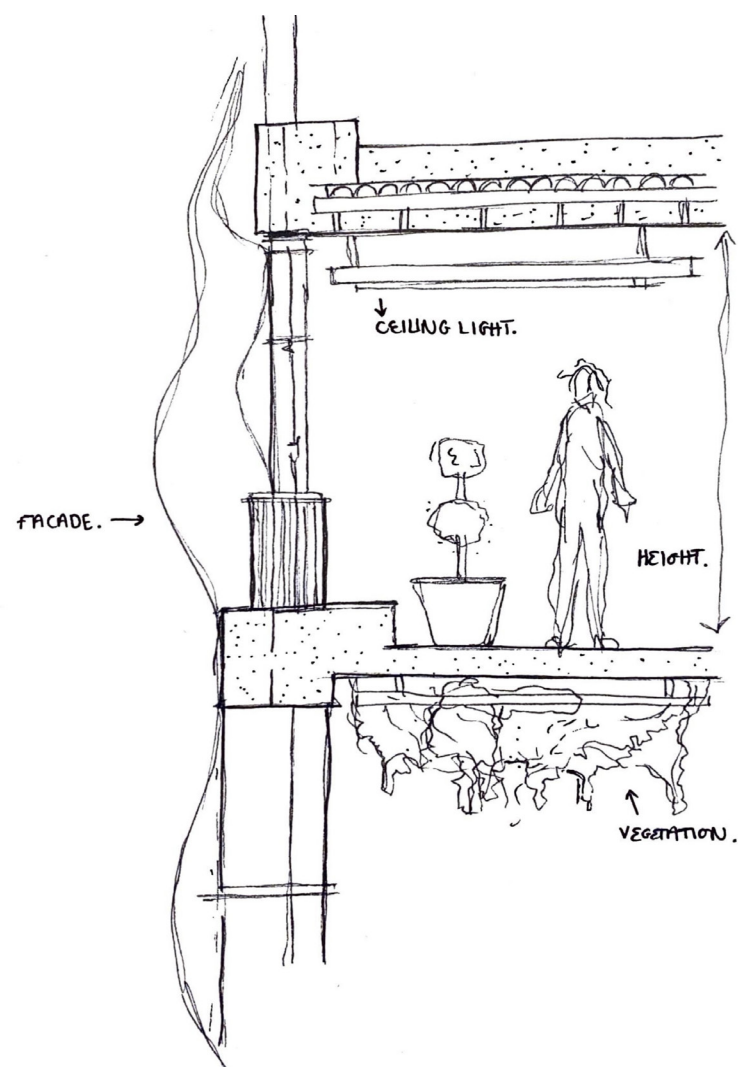


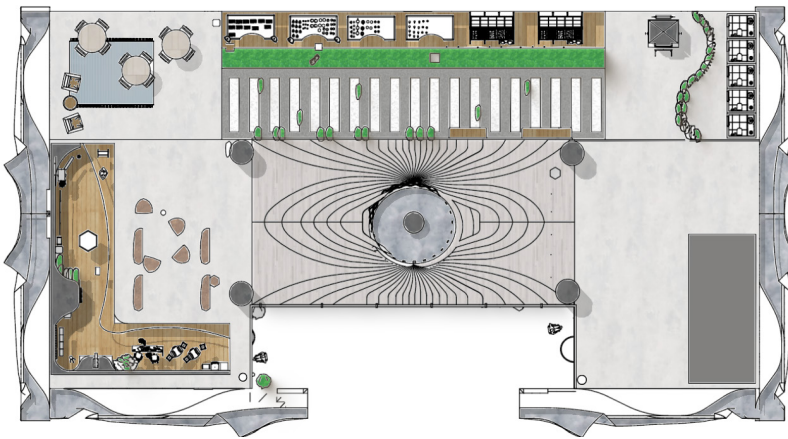
Biophil

Biophil is a pioneering **green building** located in the heart of North Acton, designed as a transformative response to urban environmental challenges—most notably, the escalating issue of waste. Having observed and worked in this area, one of the most urgent problems I observed was the excessive and poorly managed waste generated by both households and businesses. **Biophil** addresses this head-on by introducing a new **circular waste system**, where local residents and community members are encouraged to bring in their **organic** and **recyclable** waste to the building's dedicated collection and processing hubs. This waste is then **repurposed** to support on-site **hydroponic farming**, creating a closed-loop system that produces fresh, **sustainable** food for the community. Additionally, Biophil will house an **information and education center** where residents can learn about sustainable living, waste reduction practices, and **urban agriculture**, empowering them to take active roles in creating a **greener future**.

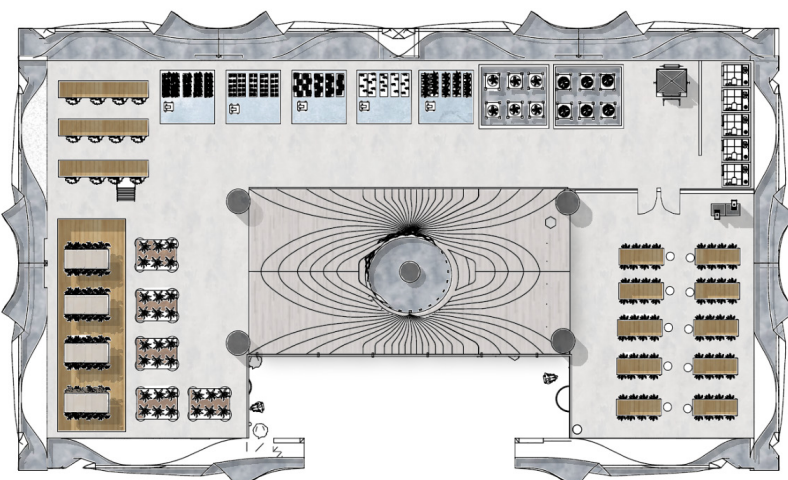




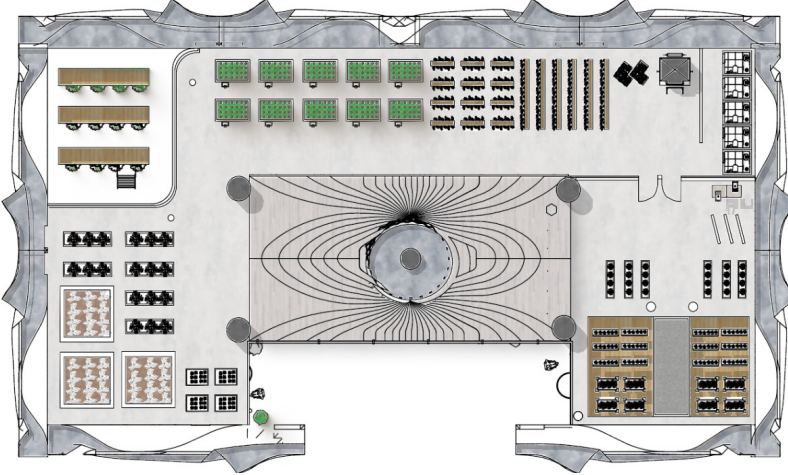
Ground floor



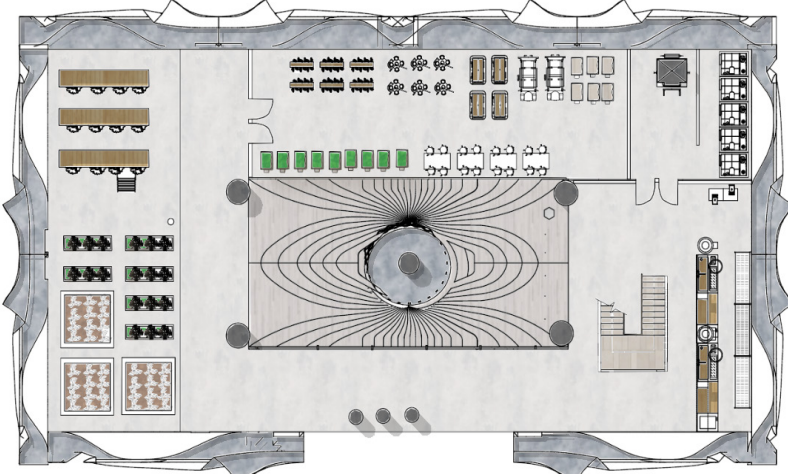
First floor



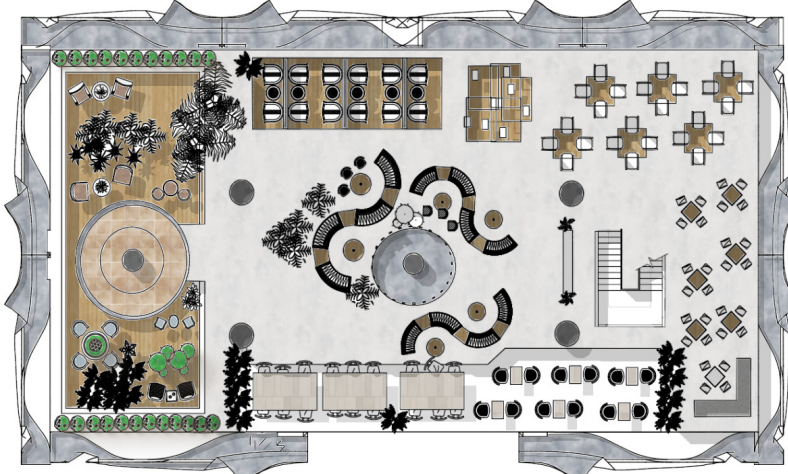
Second floor



Third floor



Fourth floor



Fifth floor



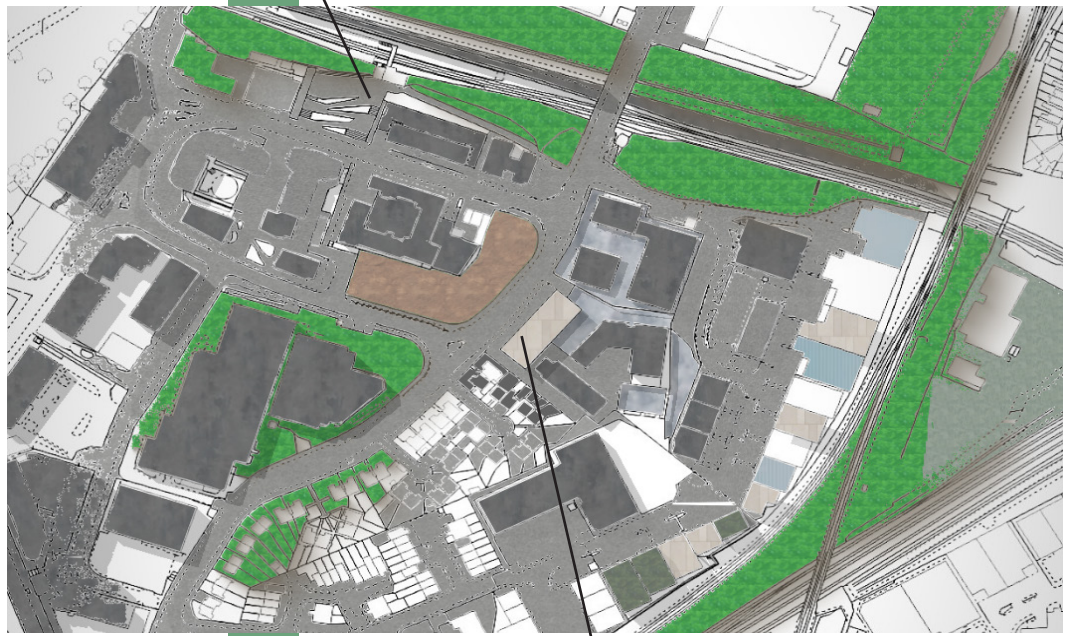
- Construction site
- Existing buildings
- Trees
- Grass

Biophil

Main road

Residential influence

North Acton station

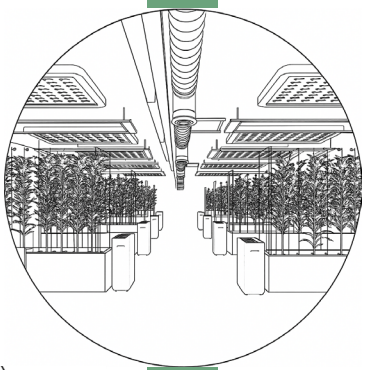


Site

INTERIOR FARMING USE

Urban farming

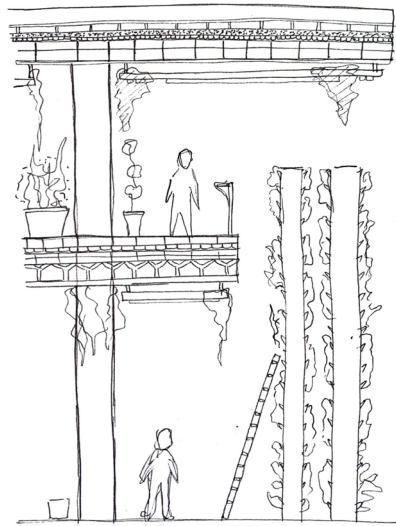
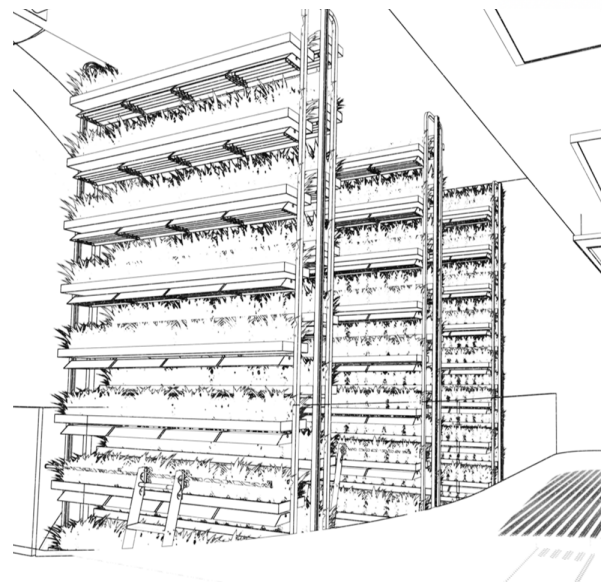
- Most of the farming activity will take place in the interior farms, where organic vegetables, fruits and greens will be cultivated in a carefully controlled, optimal environment.



VERTICAL FARMING

Vertical farming uses stacked layers and controlled environments to grow fresh, pesticide-free produce efficiently in urban buildings.

It allows for much higher crop yields in smaller spaces, using less water and land compared to traditional farming.



Hydroponic vertical farming

-Materials of the hydroponic vertical stands will be made of reclaimed plastic from the local waste.

-The fresh produce grown in the hydroponic pods will supply the 5th-floor restaurant and be sold at the 1st floor farmers markets.



Concept image



USER EXPERIENCE



DRINKABLE WATER

Water from the waterfall is filtered and bottled for sale as fresh, clean drinking water. This bottled water will also be sold in the farming kits and distributed in the water fountains throughout the building.



FARMING WORKSHOPS

Youth farming workshops teach children about sustainability, waste management, and the importance of fresh produce through hands to hands experience. It's a great way for them to connect with nature and biophilia.



MIST EXPERIENCE

A fine mist will be dispersed in the building, primarily to support urban farming, while also helping to create a comfortably humidified atmosphere for the users.



FARMING KITS

As part of the user experience, farming kits will be available for purchase, encouraging learning and exploration of interior urban farming. The kits offer a hands-on way for users to connect with the concept and bring it into their own homes.

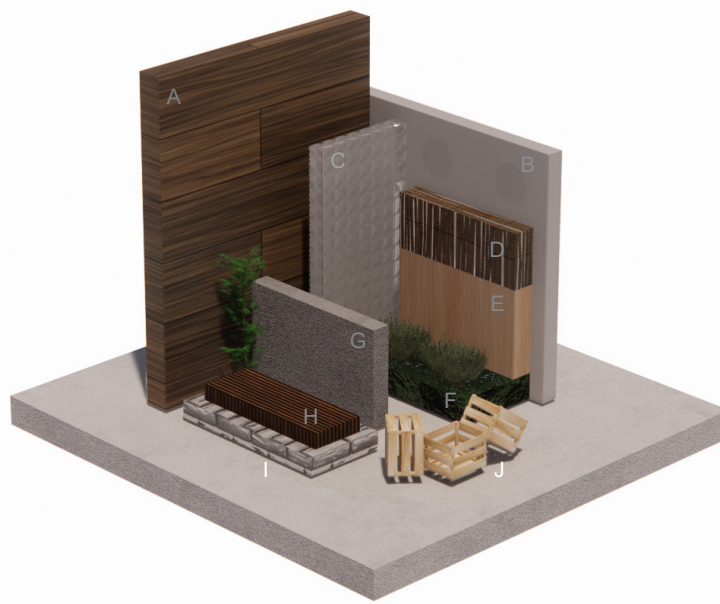


GOOD TO GO

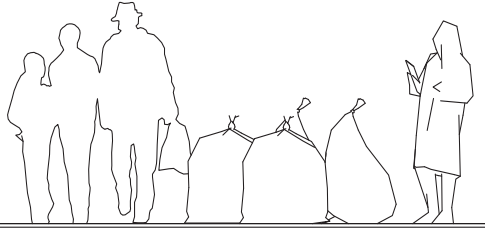
Good to go is a collaborative system designed to partner with local online meal kit providers such as HelloFresh. Through this initiative, our organically grown produce will be supplied directly to these companies, ensuring that the sustainable ingredients are integrated into their meal offerings.



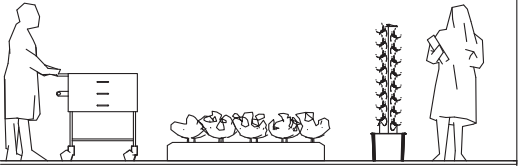
MATERIALS



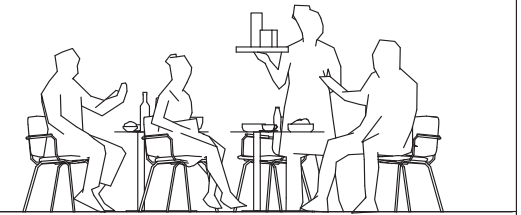
- A: Reclaimed timber
- B: Low-carbon concrete
- C: Laminated glass
- D: Bamboo
- E: Old barn timber
- F: Green facade
- G: Accent walls
- H: Cladding
- I: Reclaimed bricks
- J: Reclaimed crates



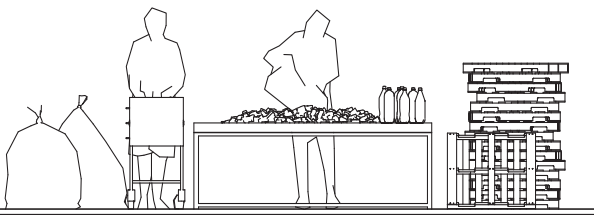
Users bring in waste and it is collected at the local waste collection hub.



The organic matter is transformed into nutrient-rich compost, which is then used to nourish the urban farm. This compost enhances soil quality, supporting healthy plant growth. The reclaimed materials are also used in creating things such as planting boxes and reclaimed crates.



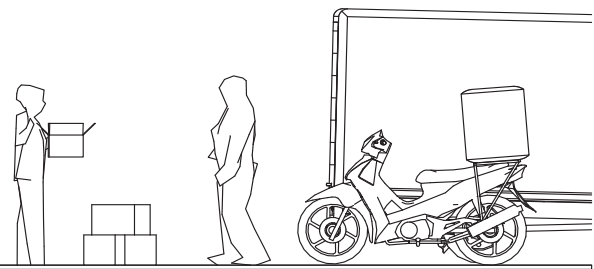
The produce will also be used in the restaurant on the 5th floor, serving fresh, healthy meals made from the sustainable, locally grown ingredients- giving back to the community through nutritious, farm-to-table dining.



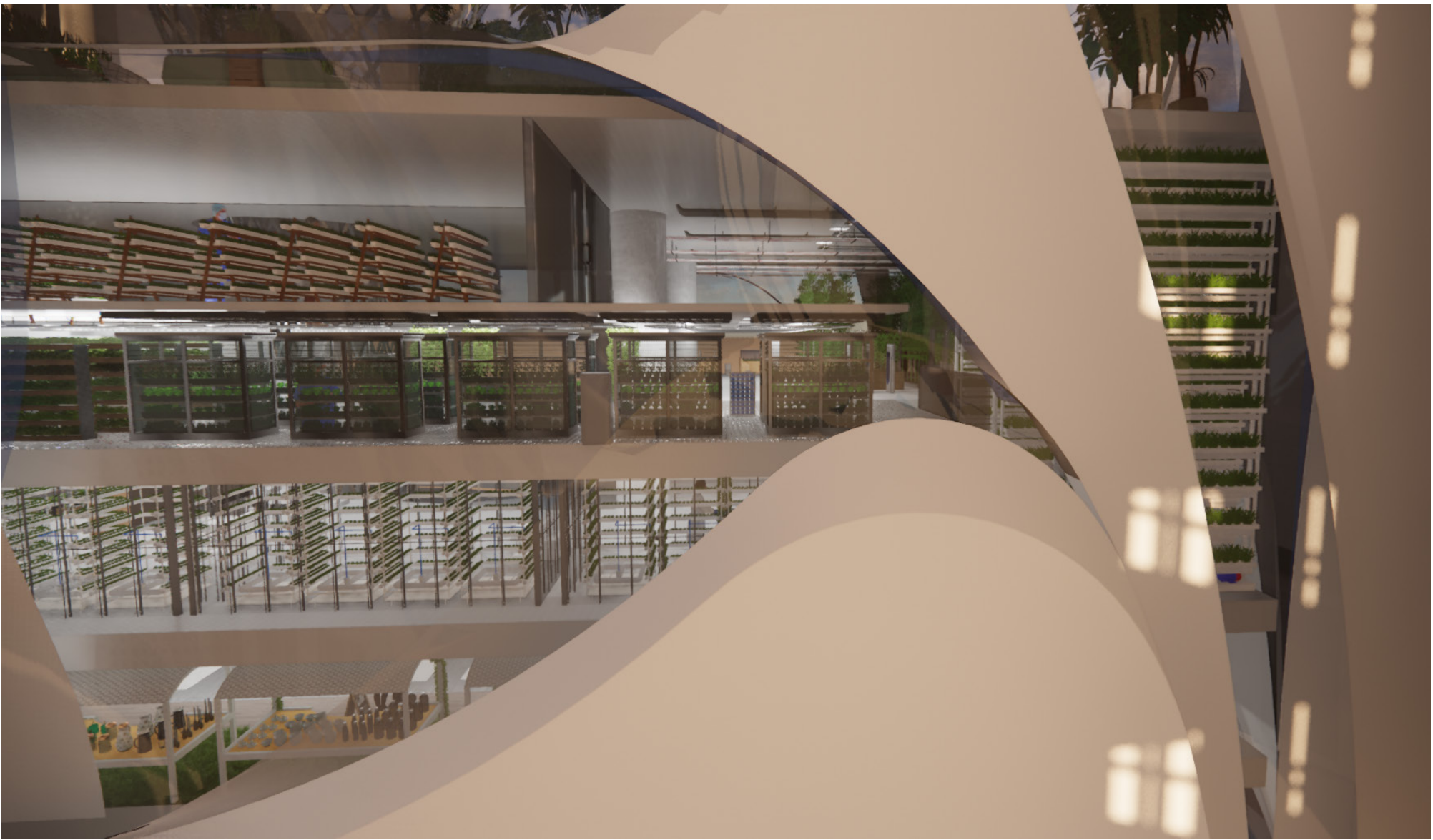
Once the waste is collected, it is carefully separated into organic and non-organic materials, then processed for recycling or composting. Organic waste is converted into nutrient-rich compost to support the farming system, while recyclable materials are cleaned, sorted, and sent to appropriate facilities.



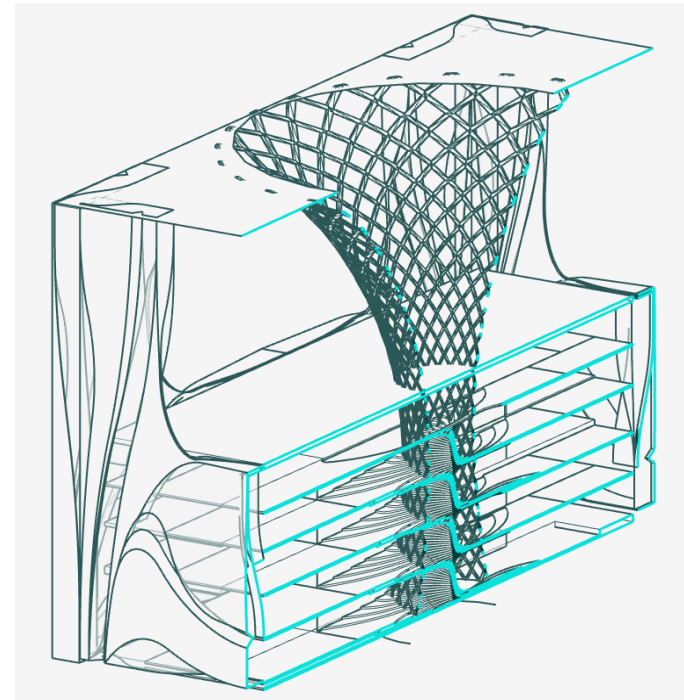
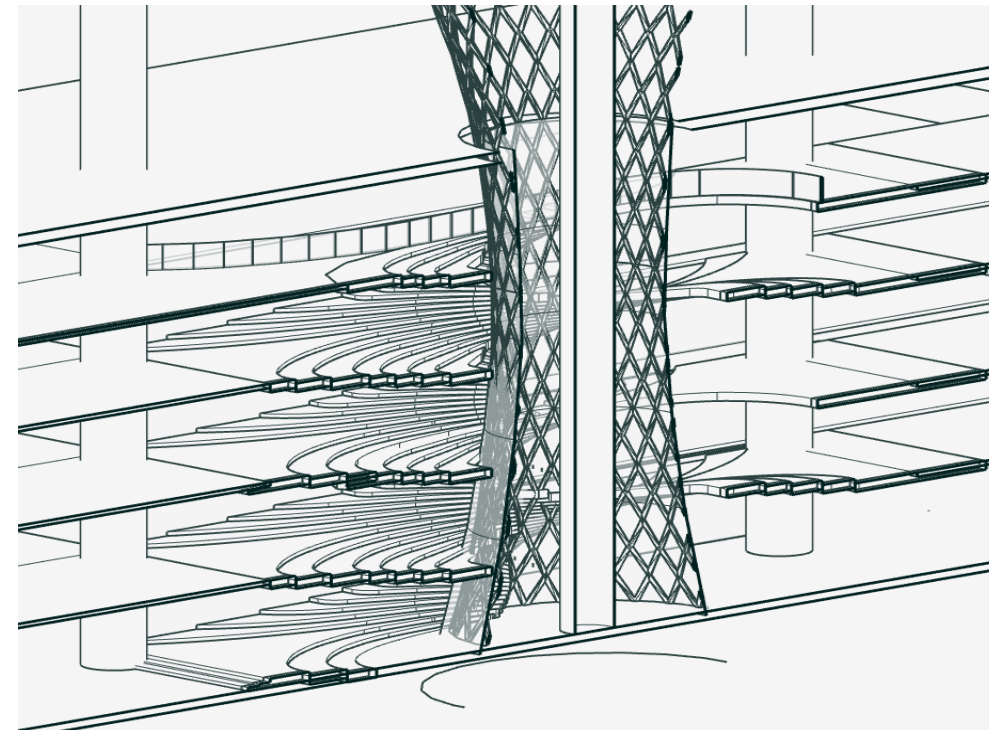
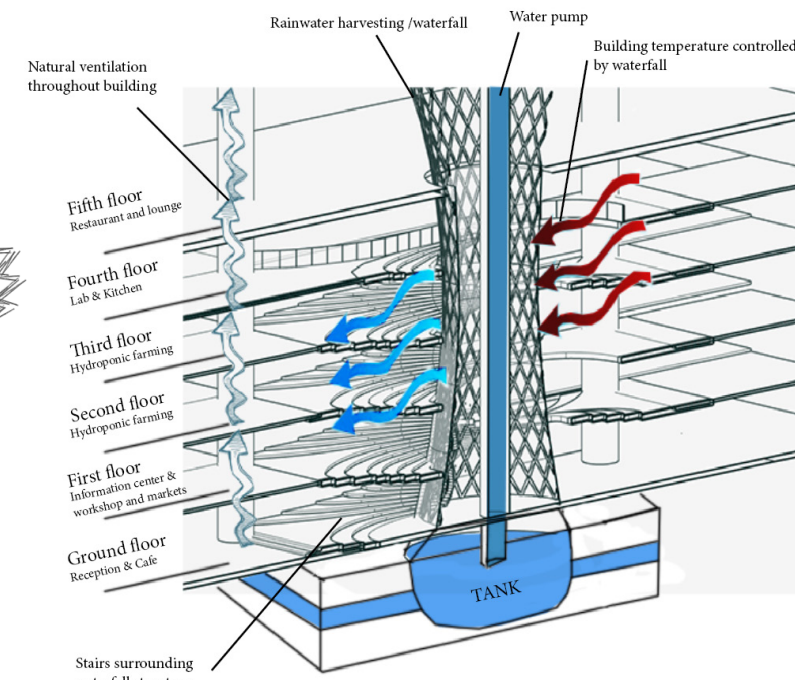
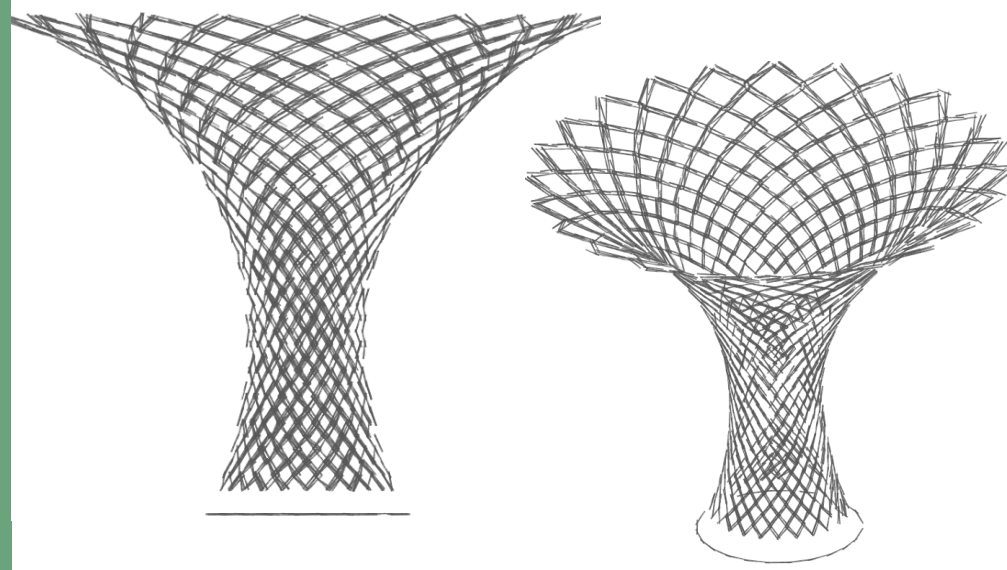
The harvested vegetables are sold in the market, providing the community and local residents with fresh, organic produce and supporting a sustainable food cycle.



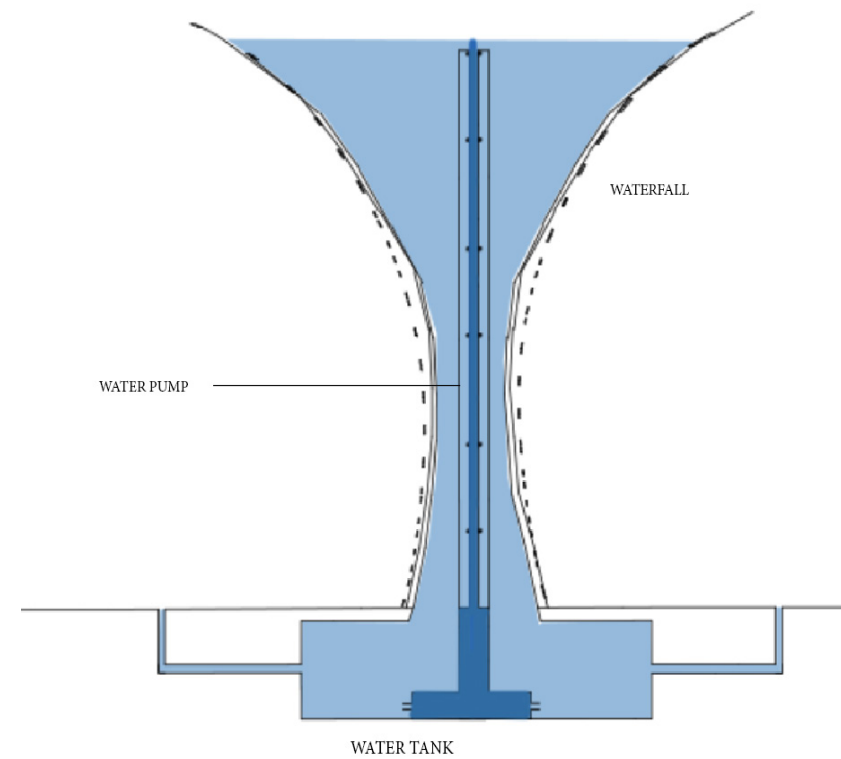
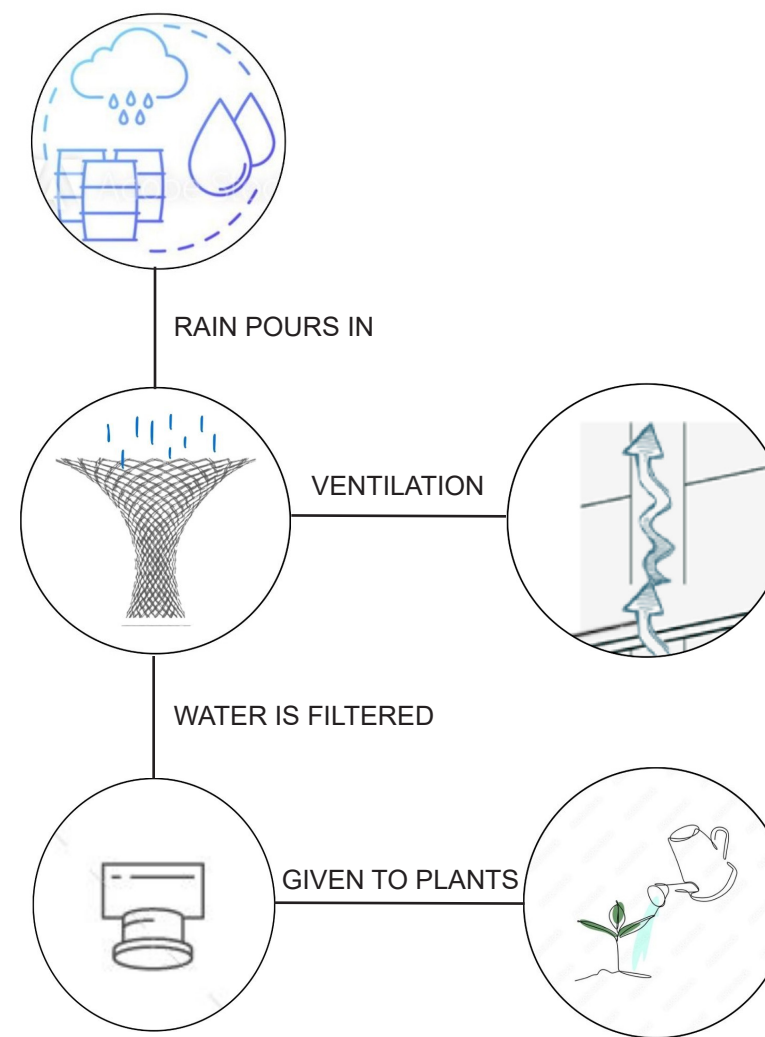
There will be a strategic partnership plan where Biophil collaborates with local food prep services like HelloFresh, supplying them with organic produce. This system supports sustainable food distribution while expanding access to healthy, locally grown ingredients.



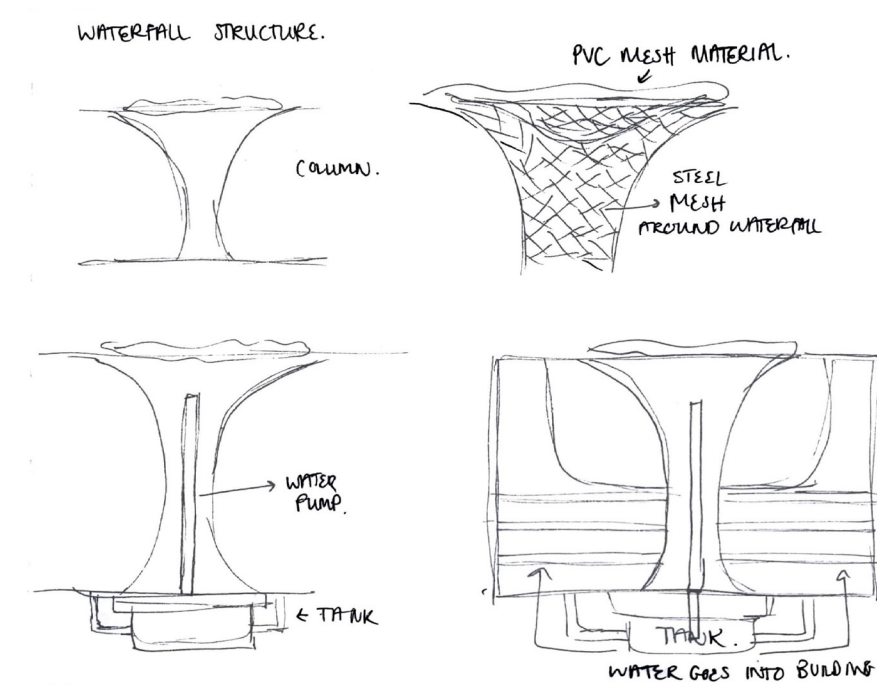
BUILDING TEMPERATURE CONTROL
AND
RAINWATER HARVESTING



FUNCTIONS OF THE WATERFALL



The waterfall at the center of the building isn't just a visual feature — it plays a quiet, functional role. The gentle flow and mist create a soft, calming atmosphere, adding a sense of stillness to the space. At the same time, the natural evaporation helps lower the surrounding temperature, offering a cooling effect that reduces the need for artificial climate control. It's a simple, natural way to bring both comfort and balance to the environment.



Farmer markets for reusable goods



Roof top bar

-Serving non-alcoholic drinks, as well as smoothies



Restaurant biophilia in the roof creating nice warm atmosphere, helping the users escape from reality



The waste then used in the building, will be given back into the farming and repurposed for future farming.



Fresh organic meals created to perfection. Serving both a culinary destination and an embodiment of the buildings farm-to-table ethos



RESTAURANT & ROOFTOP BAR

A Green Escape Above the City

The rooftop is designed as a quiet, green space above the city. The food is all organic, grown either on-site or sourced from nearby urban farms. It's simple, fresh, and seasonal, with ingredients that haven't traveled far. Drinks are made from fresh-pressed fruits, herbs, and vegetables, without anything added or taken away — just clean, natural flavor.

Above, the ceiling is alive with hanging plants. They form a soft, green canopy that cools the space and adds to the calm atmosphere. In the center, a waterfall flows gently down, surrounded by mist. It brings a cooling sensation, especially on warm days, and a kind of stillness that feels rare in the middle of the city.

Everything about the space — from the way it's built to the way it's run — tries to stay close to nature, keeping things clean, simple, and in balance.

