BEYOND FISH

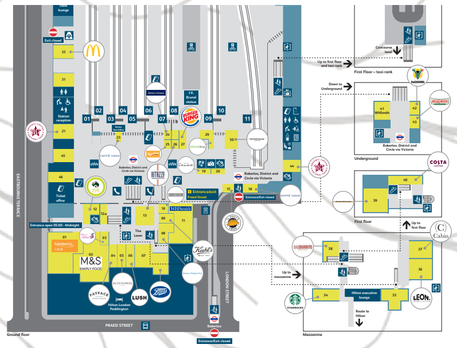
FUNGI FUELLED SUSHI

Cuisine Offer: Fish-free Alternative

Beyond Fish, fungi fuelled sushi, is a fast casual dining restaurant located in Paddington station, selling sushi made from mycoprotein. It's made from Fusarium venenatum, a naturally occurring fungus. To create mycoprotein, manufacturers ferment fungi spores along with glucose and nutrients to results in a meat-like texture. A vegan alternative to tuna, whitefish, calamari, and shrimp, that's high in protein and fibre.

London Paddington
Station map

NetworkRail



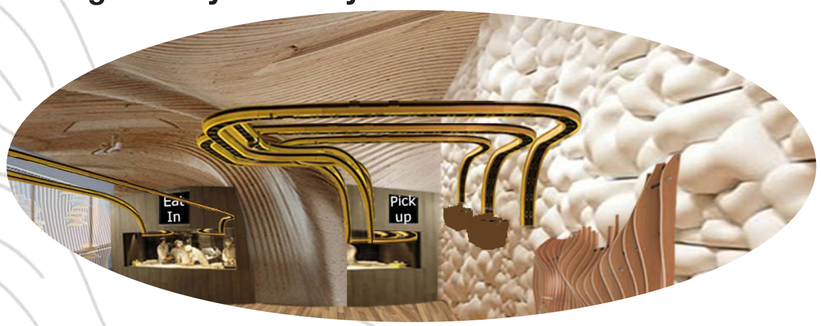
Alternative Sushi from Mycoprotein

- Immunity booster
- Protects brain health
- An energy booster
- Vitamin D
- Helps with weight loss

Service Proposition: Ceiling Conveyor Belt system

The client wished for a service proposition that was futuristic and Instagramable while being sustainable, so Beyond Fish is designed with a conveyer belt system, attached to the ceiling that delivers the sushi in biodegradable mycelium packaging.

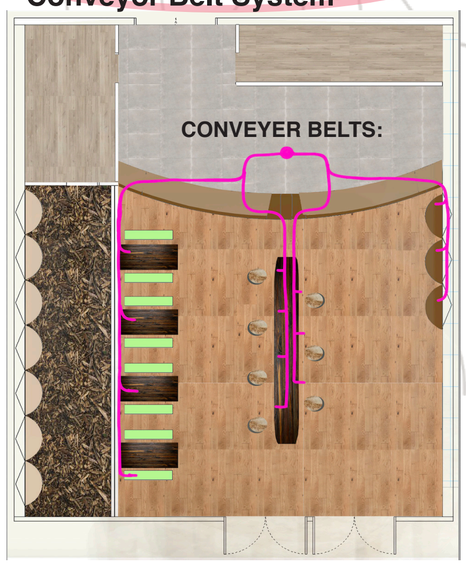
Ceiling Conveyor Belt system



Design Concept: Conveyor belt inspiration

I investigated mushrooms further and found that their roots called Mycelium, consists of a network of fine white filaments that are continuously growing so I wanted to incorporate that into how my space is laid out. This idea of the ceiling conveyer belts imitating the mycelium roots, branching out from the kitchen (the core) onto the seating area.

Plan: Conveyor Belt System



Colour Scheme:

- Cream
- Sten light green
- Honey Peach
- Light green
- Brown
- Dark green

“A World of Sustainability through Mycelium”

Mycelium:

Mycelium is the vegetative part of a fungus, consisting of a network of fine white filaments (hyphae).
It is a natural polymeric composite fibrous material which makes it sustainable and it can create building materials that are then regenerated back into the Earth creating zero waste.

Mycelium Insulation Panels:

Mycelium outperforms petrochemical/ plastic-based construction materials due to its thermal and acoustic insulation and as a natural material, it is also safer and healthier. Mycelium does not contain the synthetic, resin-based compounds that can cause harmful toxic smoke and the quick spread of flames during a fire.

Mycelium Leather Furniture:

To make Mycelium Leather, the process begins by recreating mycelium’s natural environment in a controlled indoor environment using vertical farming.

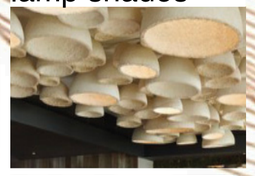
Manufacturing Process:

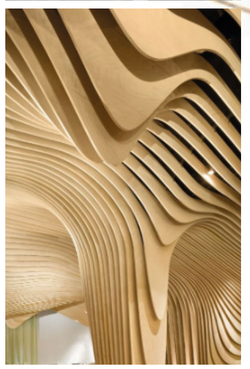
The manufacturing process has a positive impact on the environment, it is completely regenerative. The manufacturing process is estimated to be carbon-negative; it takes away at least 16 tonnes of carbon per month.

Material Board:

Mycelium Insulated wall

Mycelium lamp shades

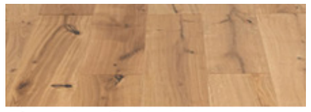




Wavy Birch plywood

Mycelium Acustic tiles

Mycelium leather Furniture



Rustic Oak Wood flooring

Acoustic Insulation

Sustainable

Mycelium Benefits

Thermal Capasity

Insulated Walls

Durable

As customers enter, i want them to feel as if they are walking into a mushroom so i have created this plywood structure to imitate the layers of a mushroom at the centre of my space.
The wavy birch plywood spills onto the front facade, drawing the customers in - inspired by the layers of a mushroom.

FRONT FACADE:

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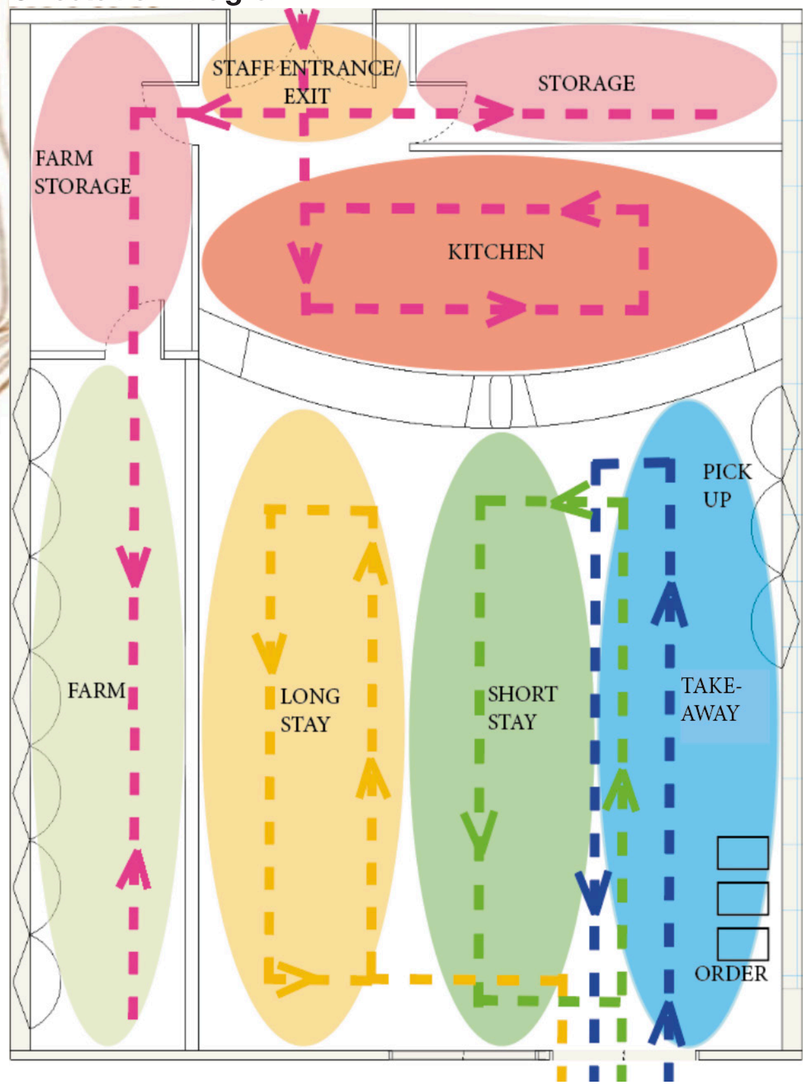
Circulation Diagram:



STAFF JOURNEY:

- STAFF

CUSTOMER JOURNEY:

- TAKE-AWAY
- SHORT STAY
- LONG STAY

KITCHEN

Sketch of the wavy birch plywood overlayed with a visual of the open plan kitchen. This shows how the conveyor belts branch out onto the pick-up section and the seating areas, delivering the food.

PICK UP

ORDER

This is a visual of the ordering system, waiting area and the pick-up area, this is where takeaway customers order on the kiosks and wait for their food to be delivered by the conveyor belts to the pick-up section where they grab their food and exit.

SHORT STAY

Visual of the short stay seating area, this is where customers who are staying for a short period of time order from these high stool tables by scanning the QR code, while the conveyor belts deliver the food.

Customers order by the digital ordering system on their tables and then the conveyor belts deliver the food to that table.

LONG STAY

Visual of the long stay seating area, this is where customers who are staying longer order from these booths while the conveyor belts deliver the food. Also, this is where customers enjoy their fungi fuelled seafood, while looking into the mushroom farm.

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MUSHROOM FARM

This is a visual of the mushroom farm: As customers enter further into the space to take a seat in the booth seating area, they will be able to look through into the farm where mushrooms are being grown to provide for the restaurant's food, furniture and building materials. Customers will be able to see exactly where their food is coming from which will be interesting to look at when they are enjoying their fungi fuelled sushi.