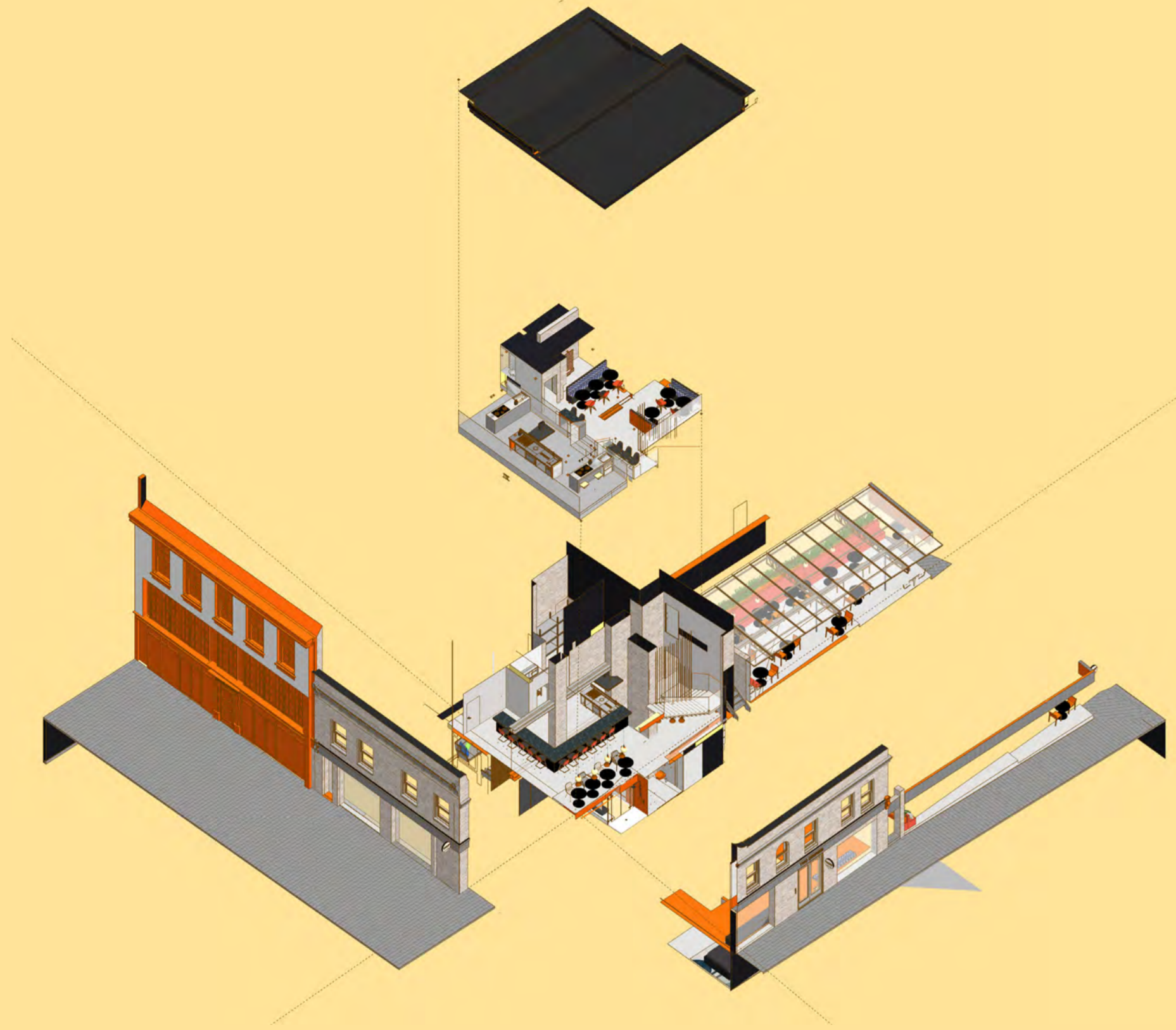
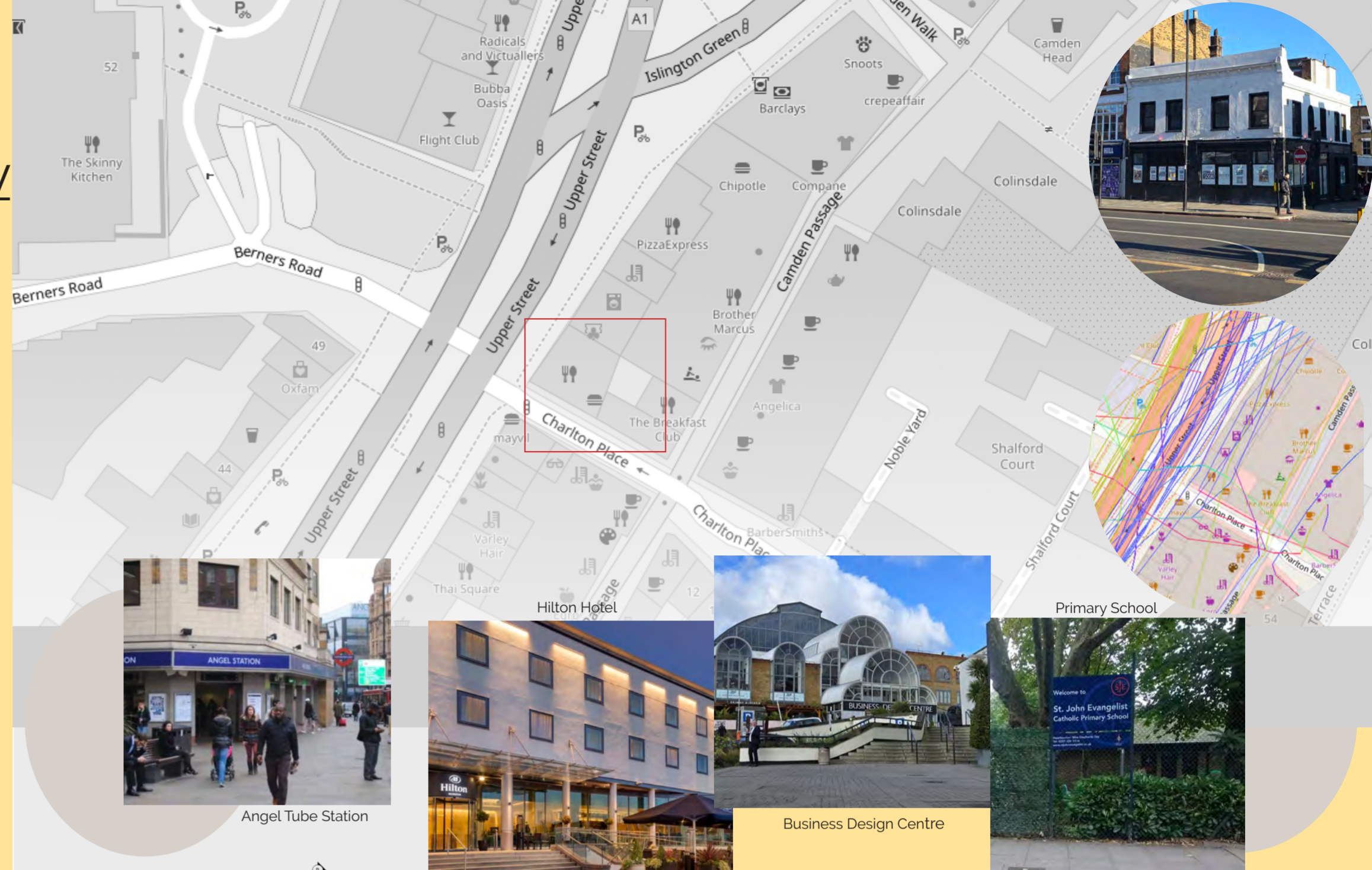


# Two Degrees

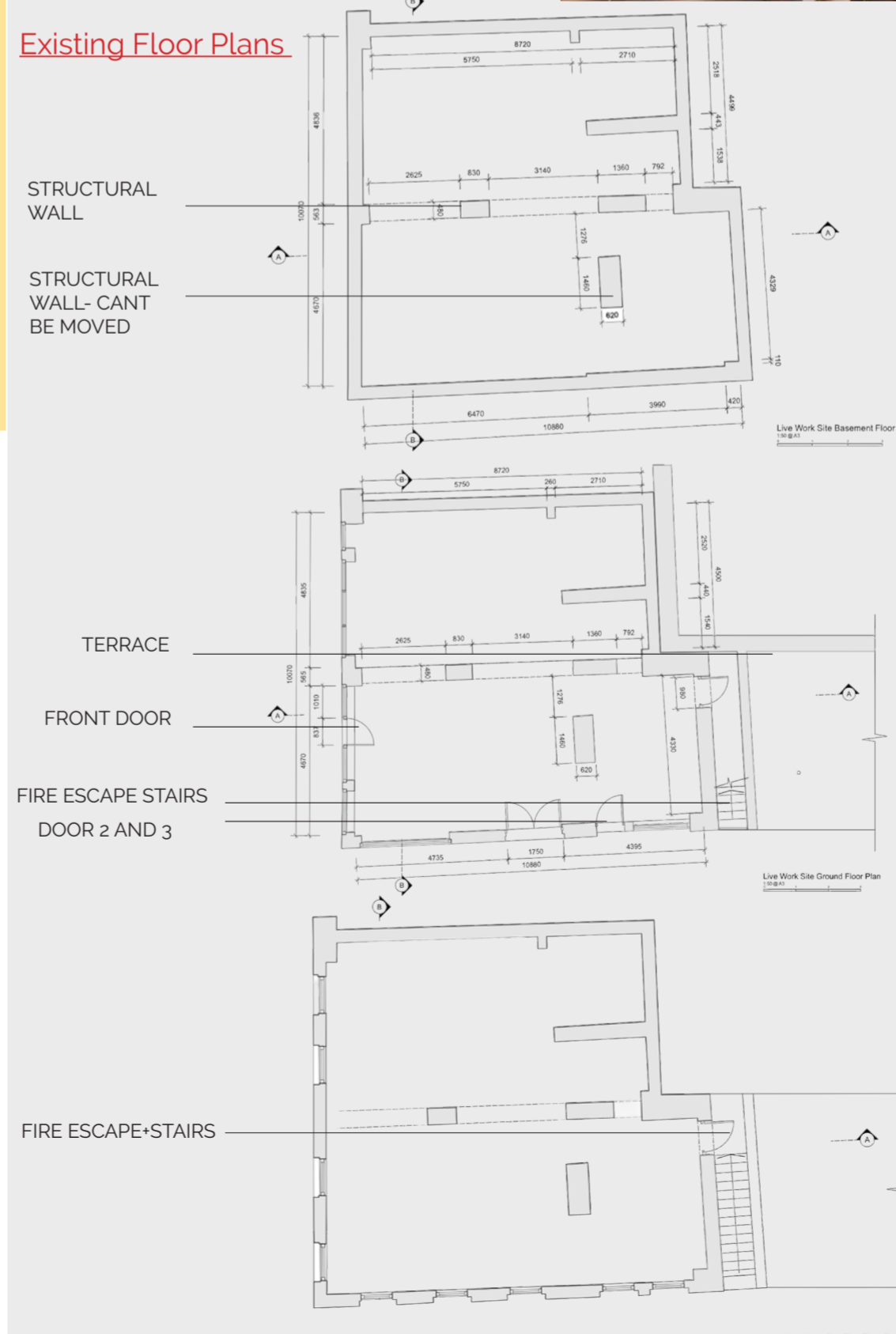
## A Visual Interior Story



341 Upper Street, London N1 0PB



### Existing Floor Plans



### Ottolenghi

Yotam Ottolenghi is a chef, food writer and restaurateur known for his Middle Eastern inspired dishes. He has 9 restaurants and deli's in London including one on Upper street just two hundred meters north of the site location. He also has a 'Test Kitchen' where he and his team develop new menu ideas.

Our client has purchased a **three-floor building**, currently a restaurant, and wants to convert it into a **live and work space** where the people living in the building also work. There are four choices of client, you must choose only one, each choice has a particular set of needs and special requirements. **"First of a kind"**

The two chefs will be **teaching sessions to the local community**, and having it left **open as a restaurant in the evenings** for paying customers to come and experience there food.

The chefs need a well design space that **easy** for them to work with, they need it to be an **engaging environment with a constant flow of customers** to allow for them to show and express there talents to the community



Healthy fresh food      Quick, likeable suited meals      Experimental

The site is near Angel Station surrounded by restaurants schools, hotels, theatres and the business design centre. Based on the corner of the main street having a large foot walk path passing by all year round. This is a primal stop to have a restaurant. Making sure it catches the eye with the use of proper signage so people want to enter as they walk past rather than ignoring it. As its surrounded by many other restaurants and bars that people might go I want to make it an unique experience to make people want to come in, and visit again.

### Key Issues

- Many other restaurants nearby
- Hidden from the side/ if walking from behind the building
- No ability to change structure of the outside/ main building
- Difficult delivery access
- No parking for customers

### Target Users

- Family's
- Business people
- Arts & culture Enthusiasts
- School Kids
- Young professionals
- Locals living in the area

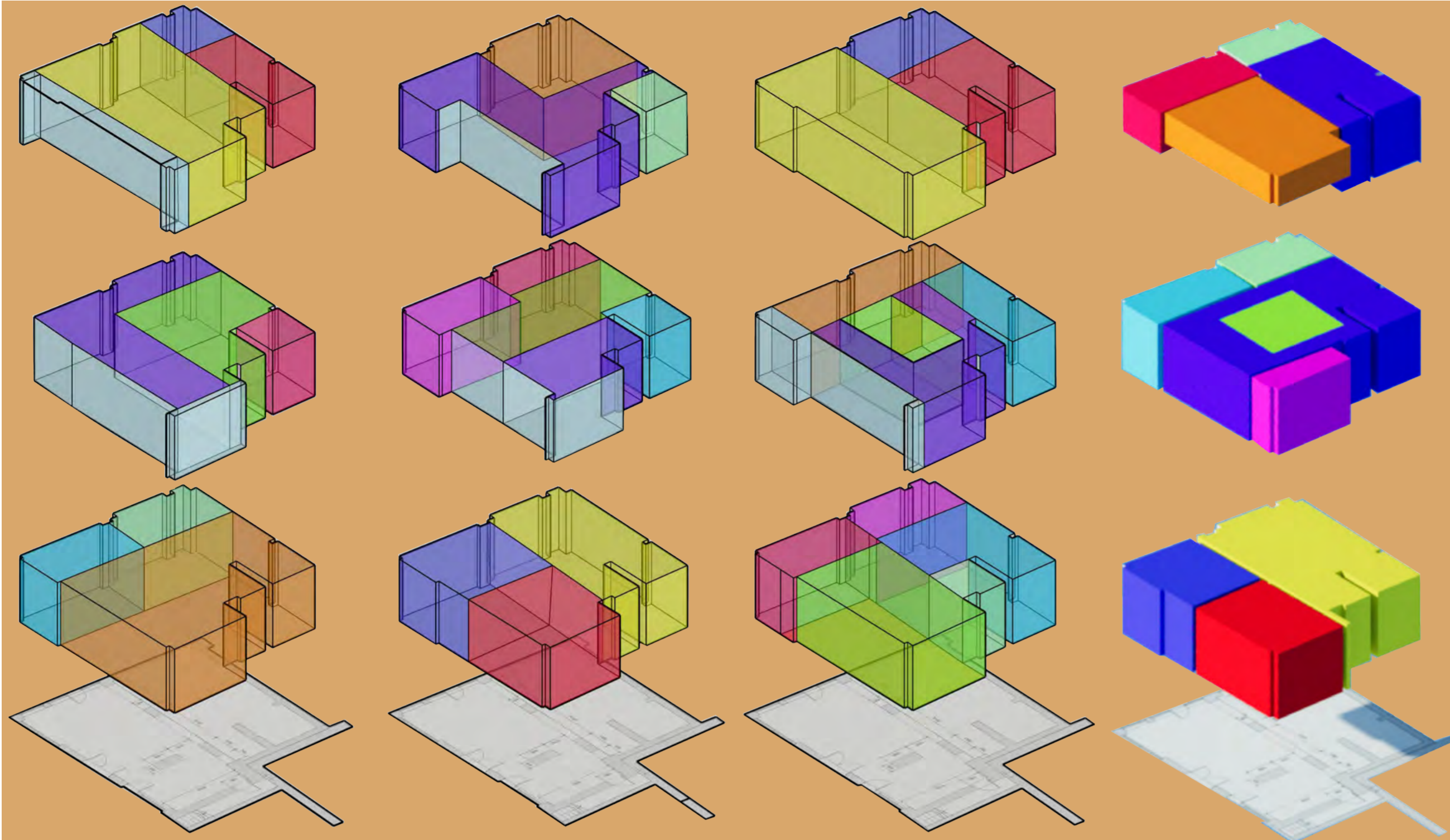
Through Development I wanted my project to feel curated and a visual experience rather than just a functional space having the space feel like experience in rather than just feel like any other restaurant. Through exposed brick, dark marble textures, suspended globe lighting are not only practical design decisions, but element of a visual language that communicates atmosphere and identity, these elements create a cinematic and almost dreamlike atmosphere, emphasising how interiors are imagined before they are built

My project is not only proposing an interior design solution, but is also constructing a visual narrative about how people experience and Preserve interior environment. This aligns with Charles Rice's idea of the "doubleness" of interiors that they are both lived spaces and images to be contemplated. The project also expresses where digital visualisation mediates spatial understanding prior to occupation.

# Development Sketches

## Key:

- Seating
- Facade
- Bar
- Back of kitchen
- Bedrooms
- Living Area
- Living kitchen
- Teaching kitchen
- Bathrooms
- Kitchen
- Staff area

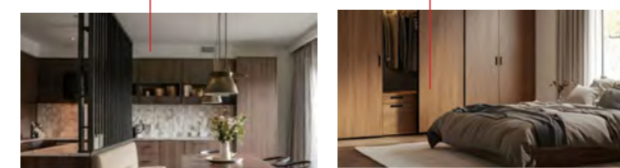
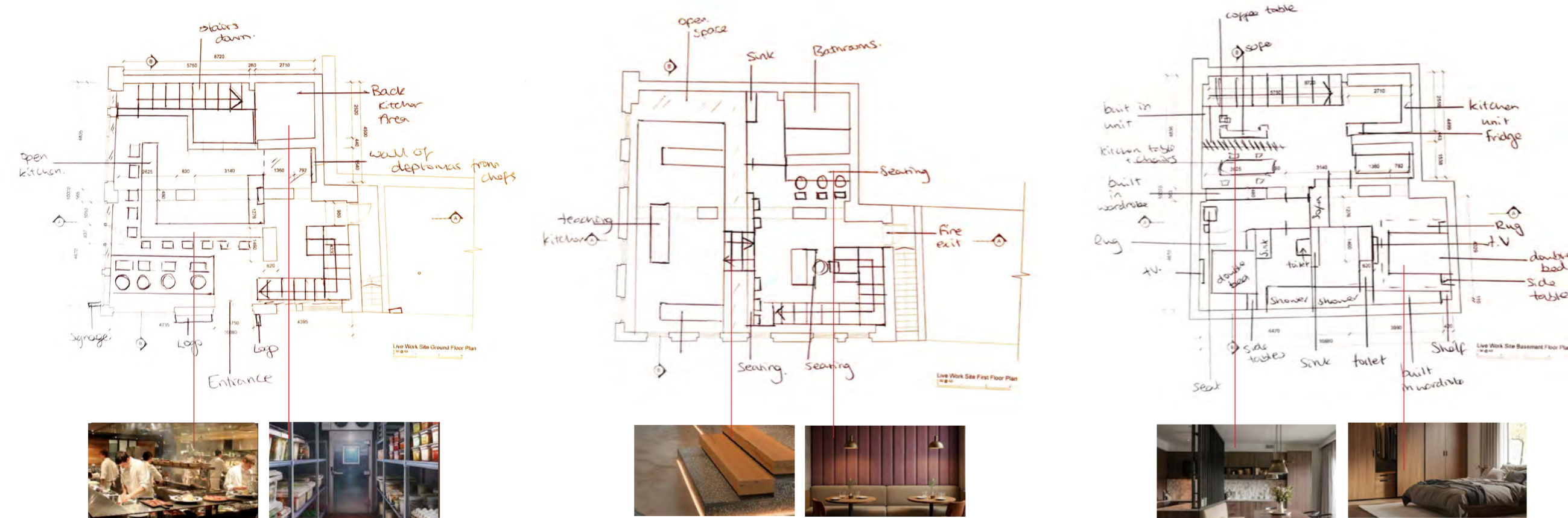
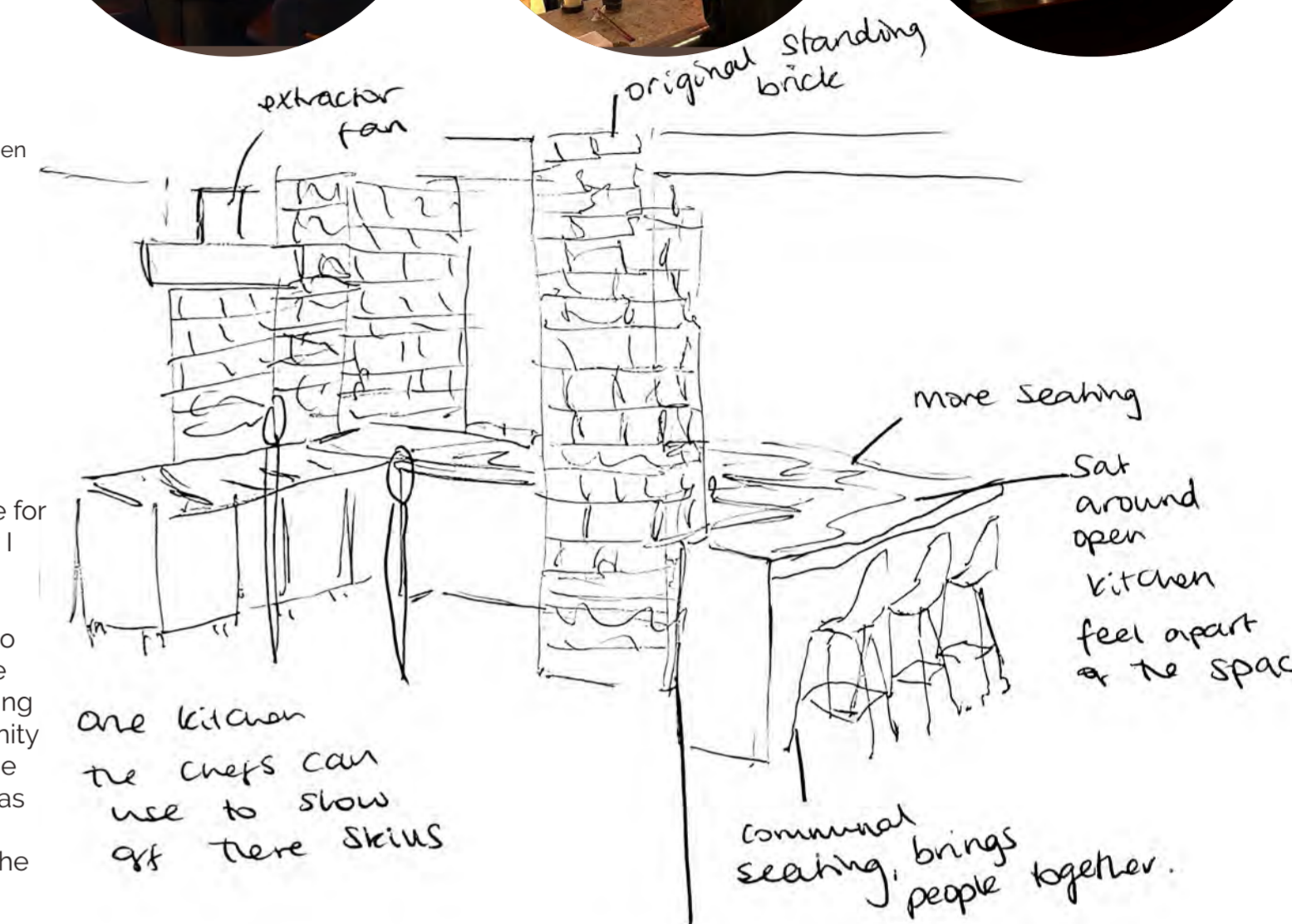


Ground Floor Plan

First Floor Plan

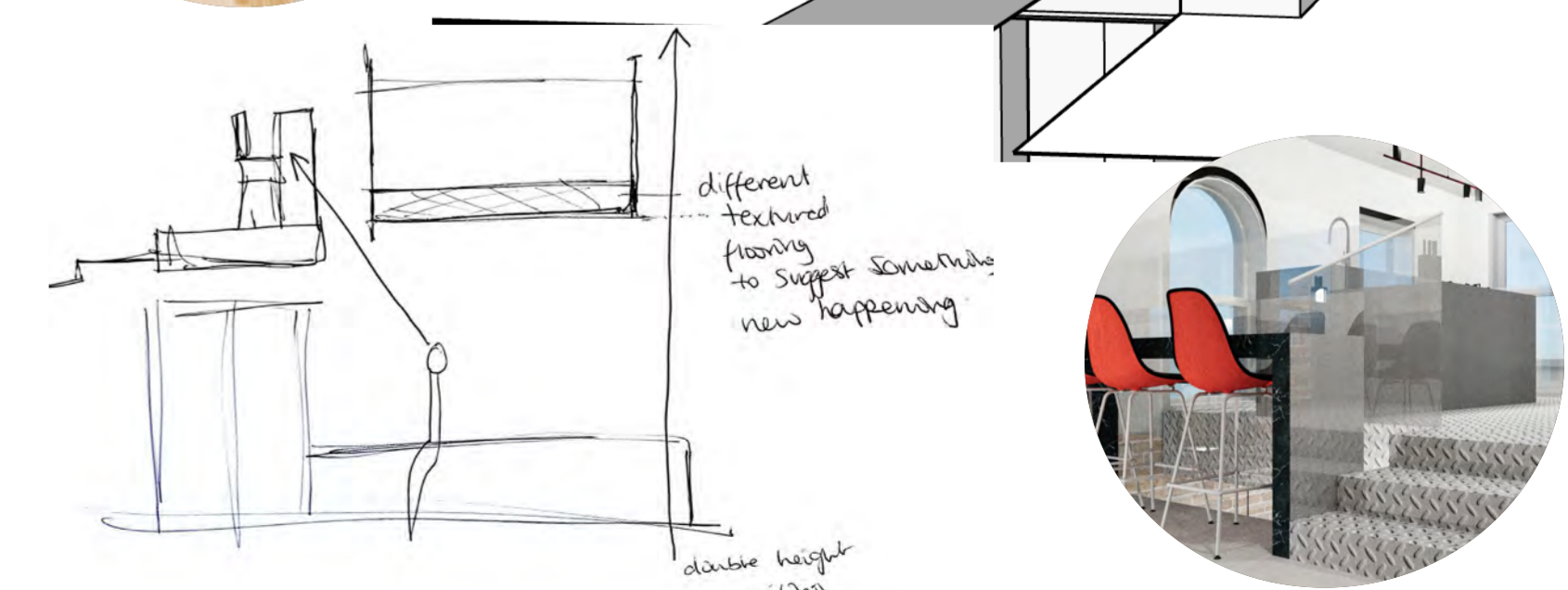
Basement

In theme with making a space for the community I decided to design an open space kitchen to allow the space to feel welcoming for the community from the outside of the building as well as when you enter into the space.



# Development

Two Degrees expresses the imaginative interior by the openness of the space, creating varies key areas with a different ways to be imagined and interoperated by the public. I wanted to express the idea of people being able to see all the floors to help understand what the idea of the space is from looking. Using the idea of having both communal seating as well as separate "private" seating allows the community to feel comfortable and have the choice of seating when they enter.



While re-imagining the existing space, I wanted to visualise a space that is part of the community, from the kitchens to the living space I wanted it to be a space that is comfortable. My intention was to explore how I can combine both live/work space together while keeping a private space to allow the chefs to feel a sense of privacy.

# Two Degrees

## Orthographic Drawings

Two Degrees is a space imagined for the community and a area of coming together.

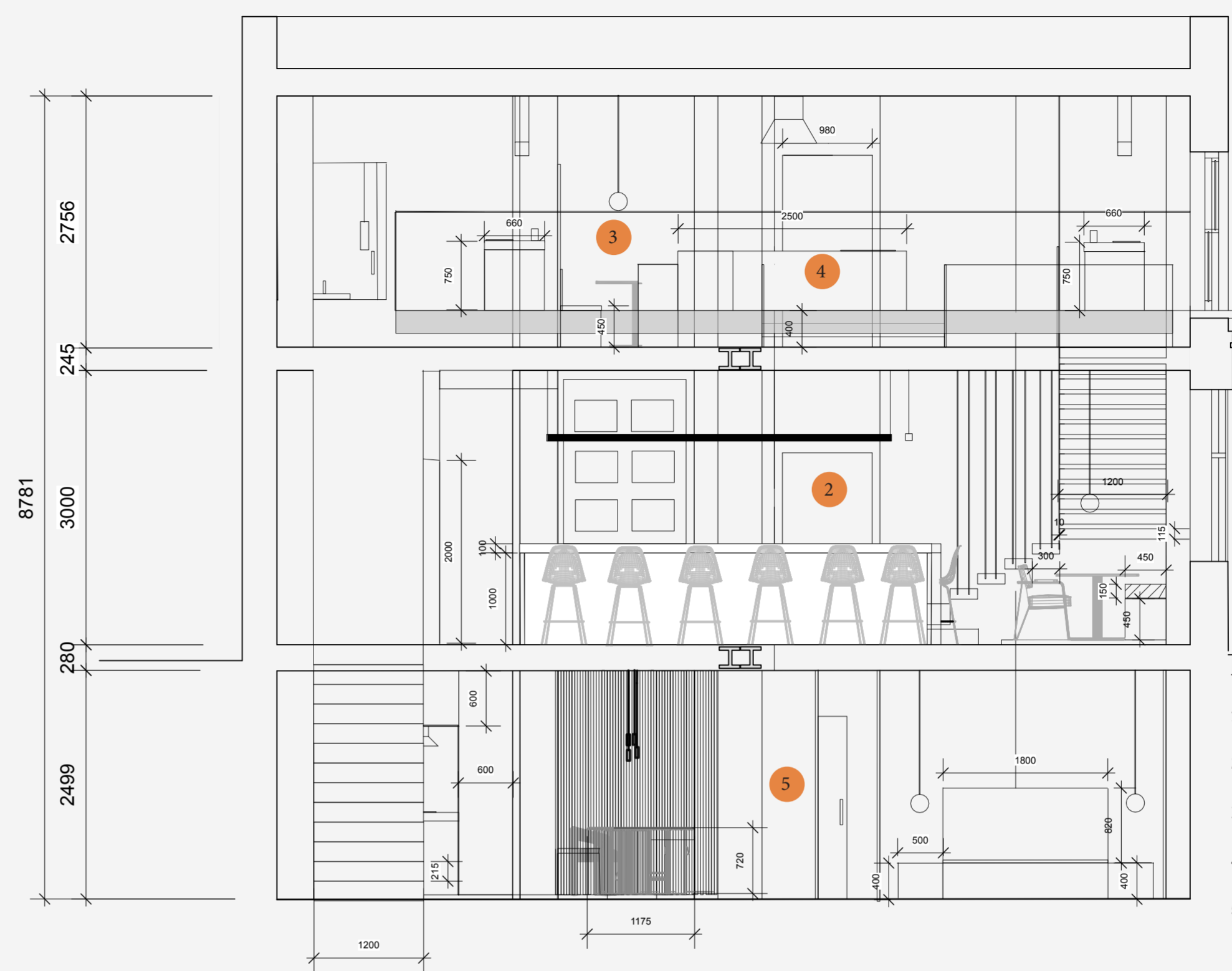
This space serves 3 main purposes which are:

- Open welcoming space.
- To guide movement through the space, and through different zones.
- Private functional Living space for the chefs to have on there own.

In a way, two Degrees is an opportunity for the public to re imagine this run down space to be part of an experience for the community. By re purposing this space preserving its natural brick walls but also creating a functional and exciting space for the community,

1

### Long Section

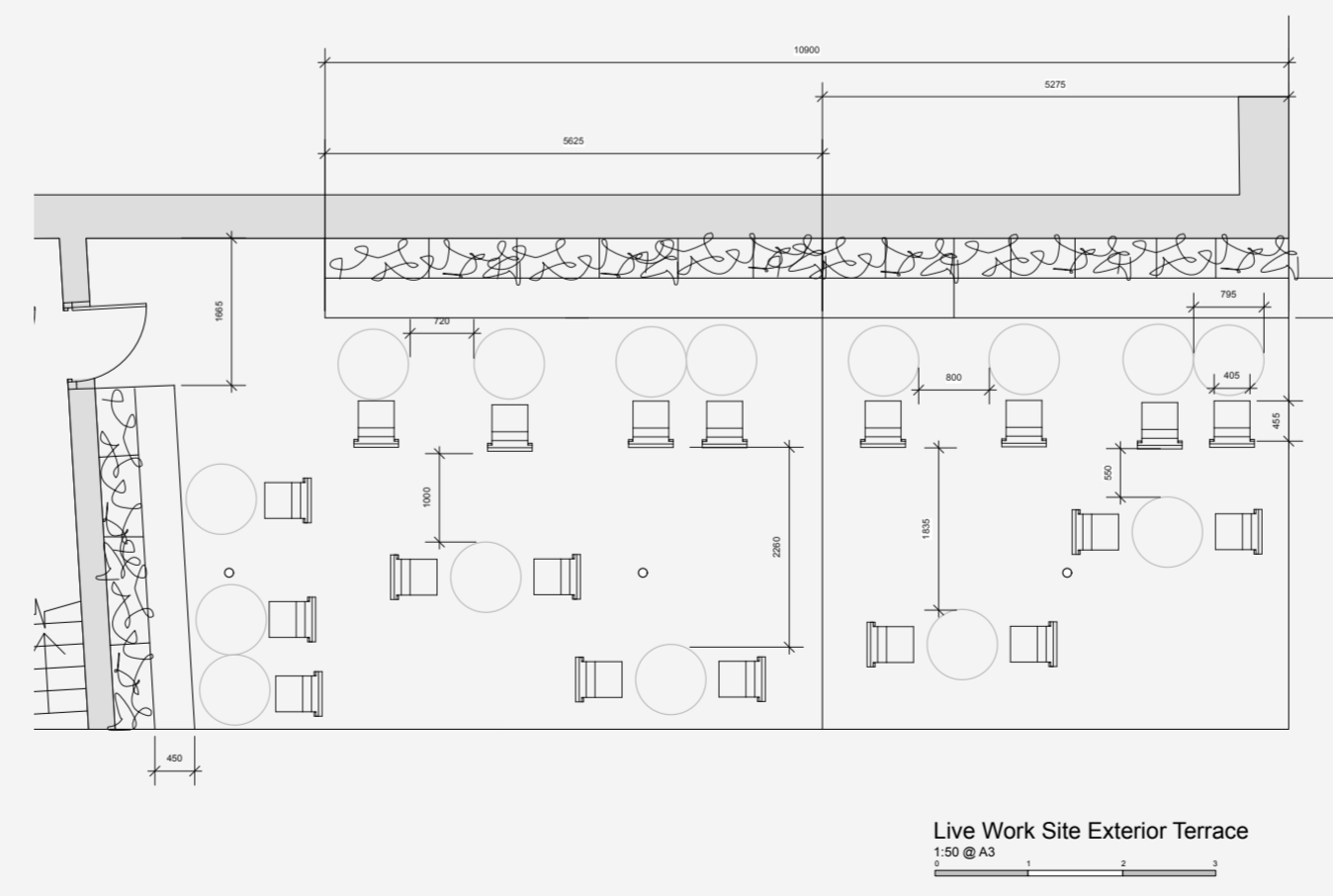


### Building Sections:

- 1 Entrance
- 2 Open Kitchen
- 3 Seating
- 4 Teaching/ Open Kitchen
- 5 Living Space

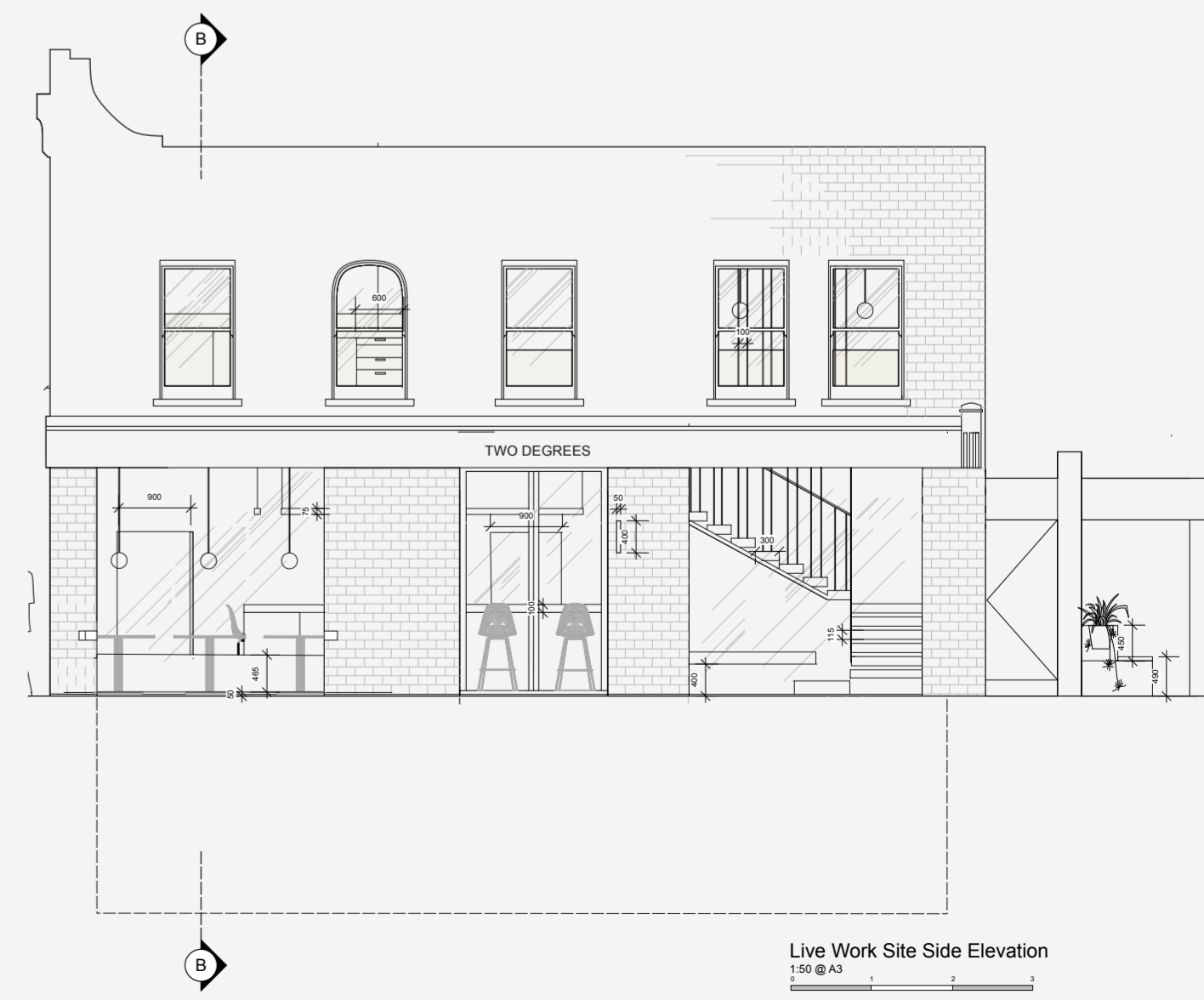
Live Work Site Section B-B  
1:50 @ A3

### Exterior

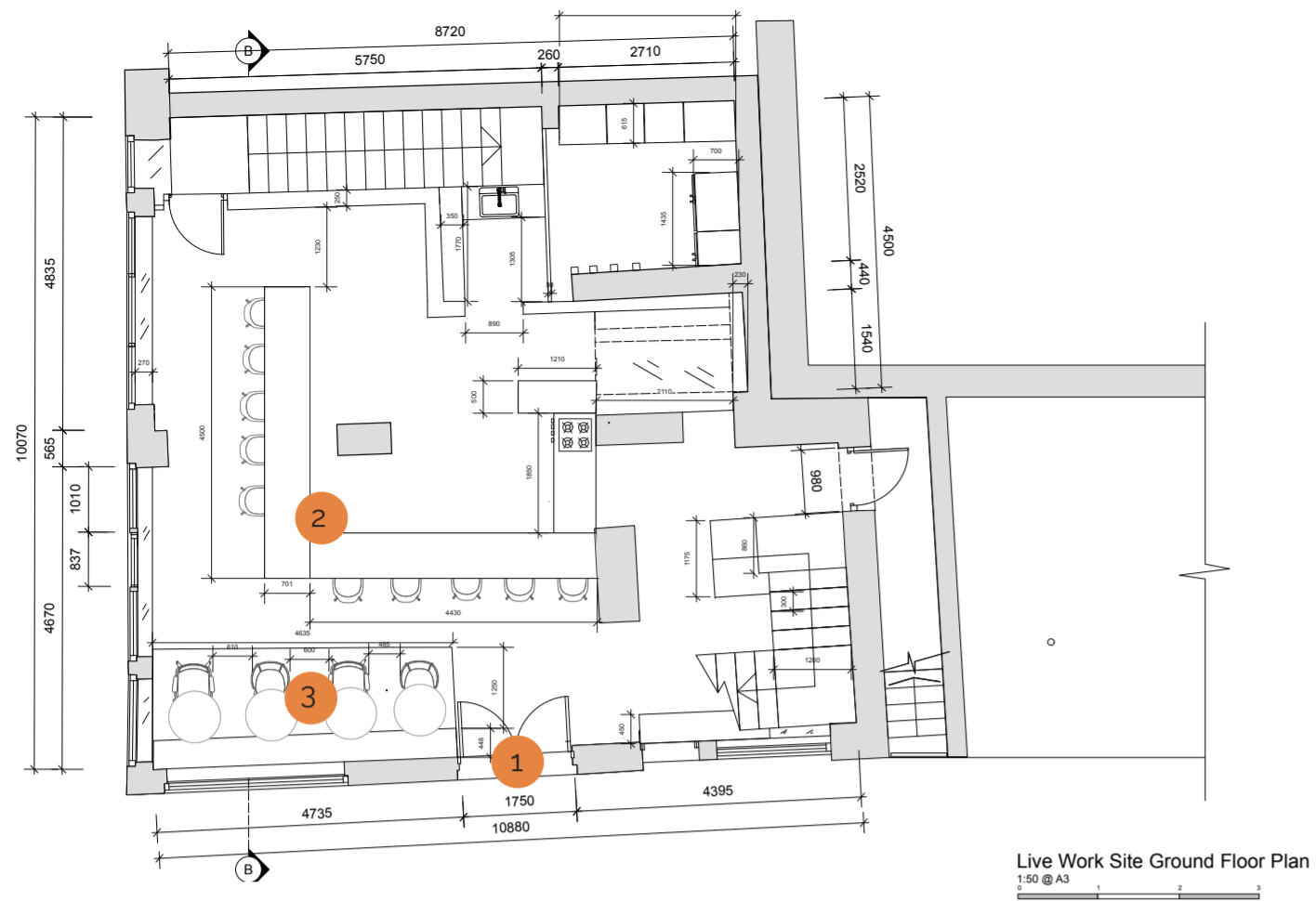


Live Work Site Exterior Terrace  
1:50 @ A3

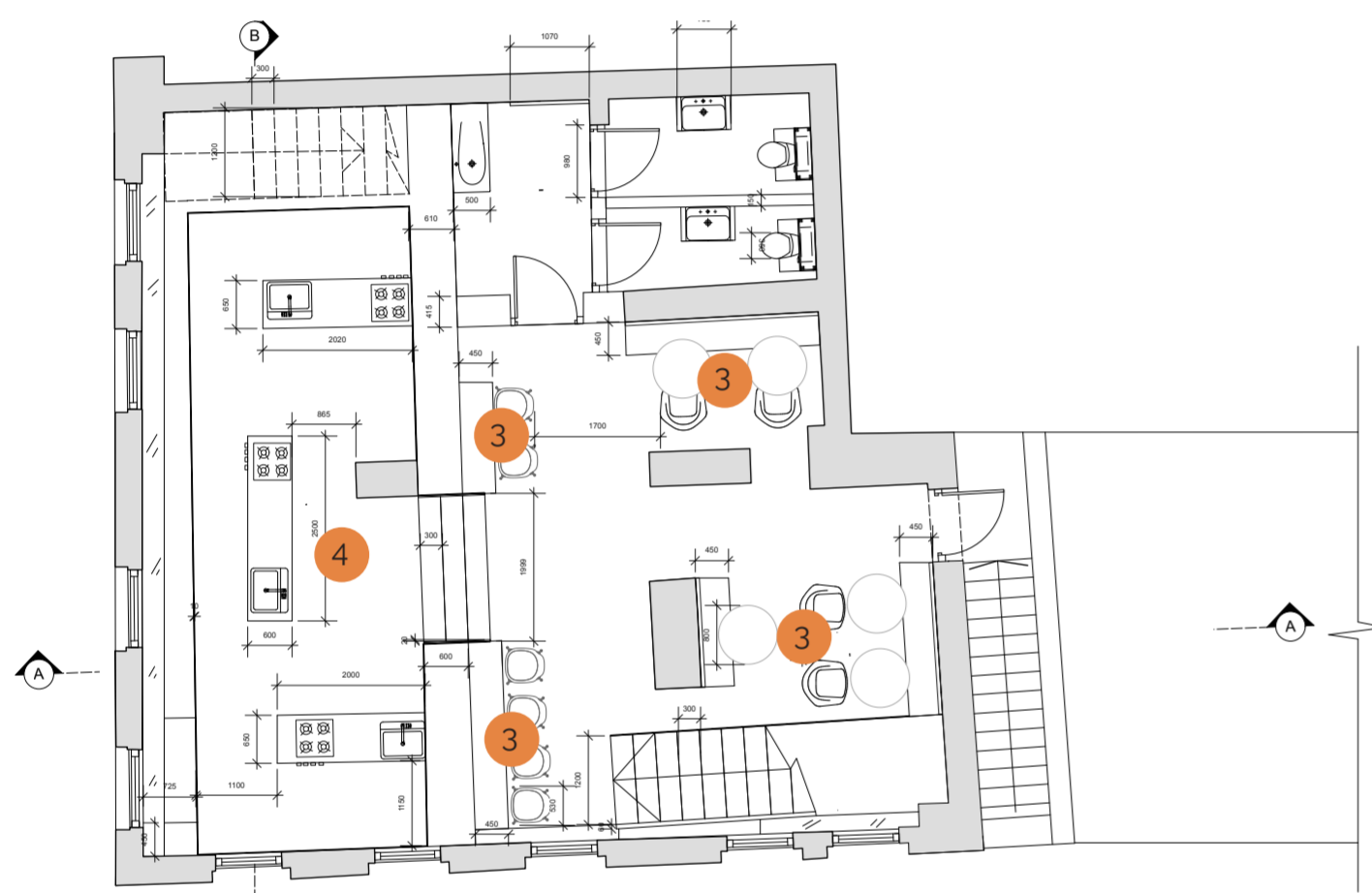
### Facade



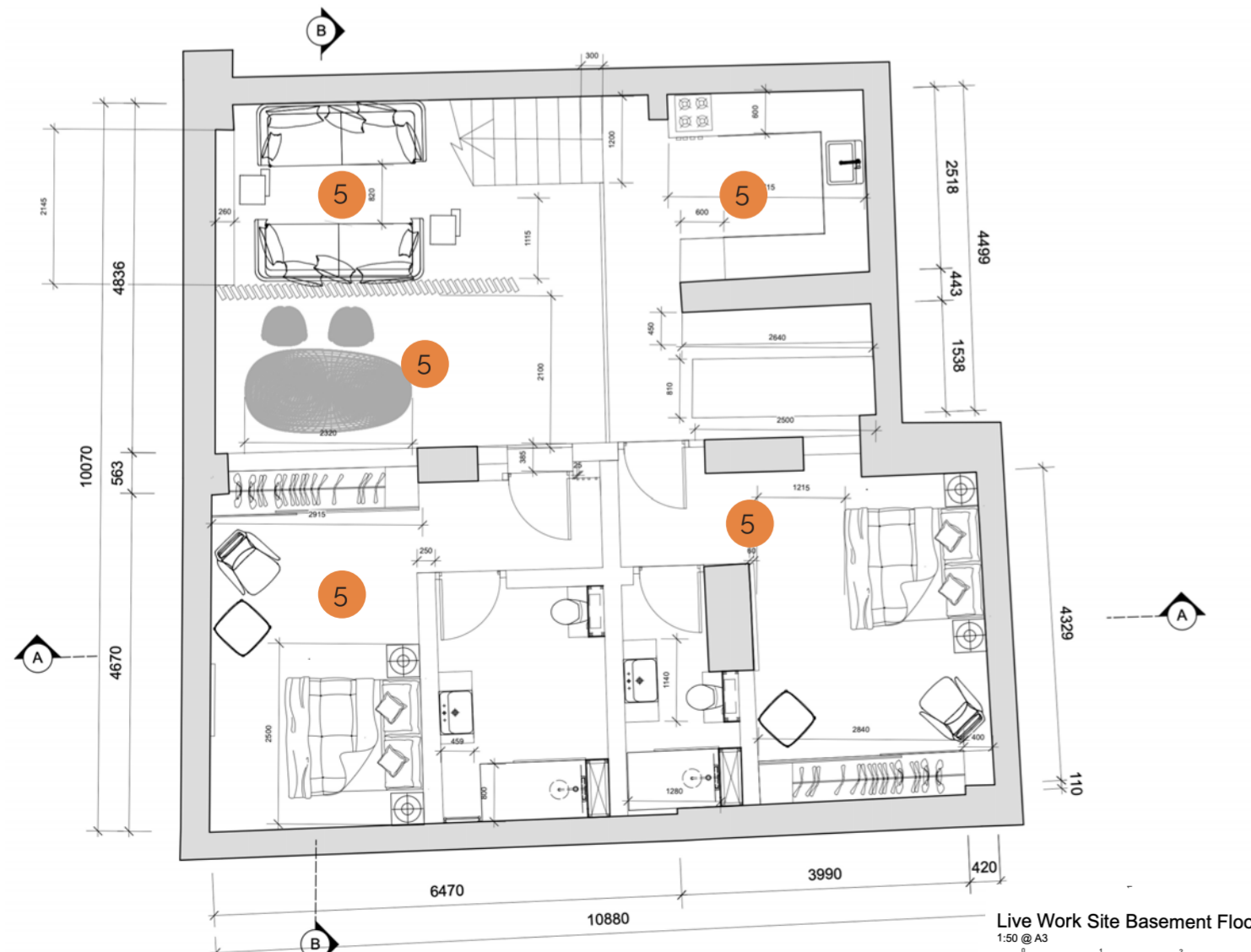
Live Work Site Side Elevation  
1:50 @ A3



Live Work Site Ground Floor Plan  
1:50 @ A3

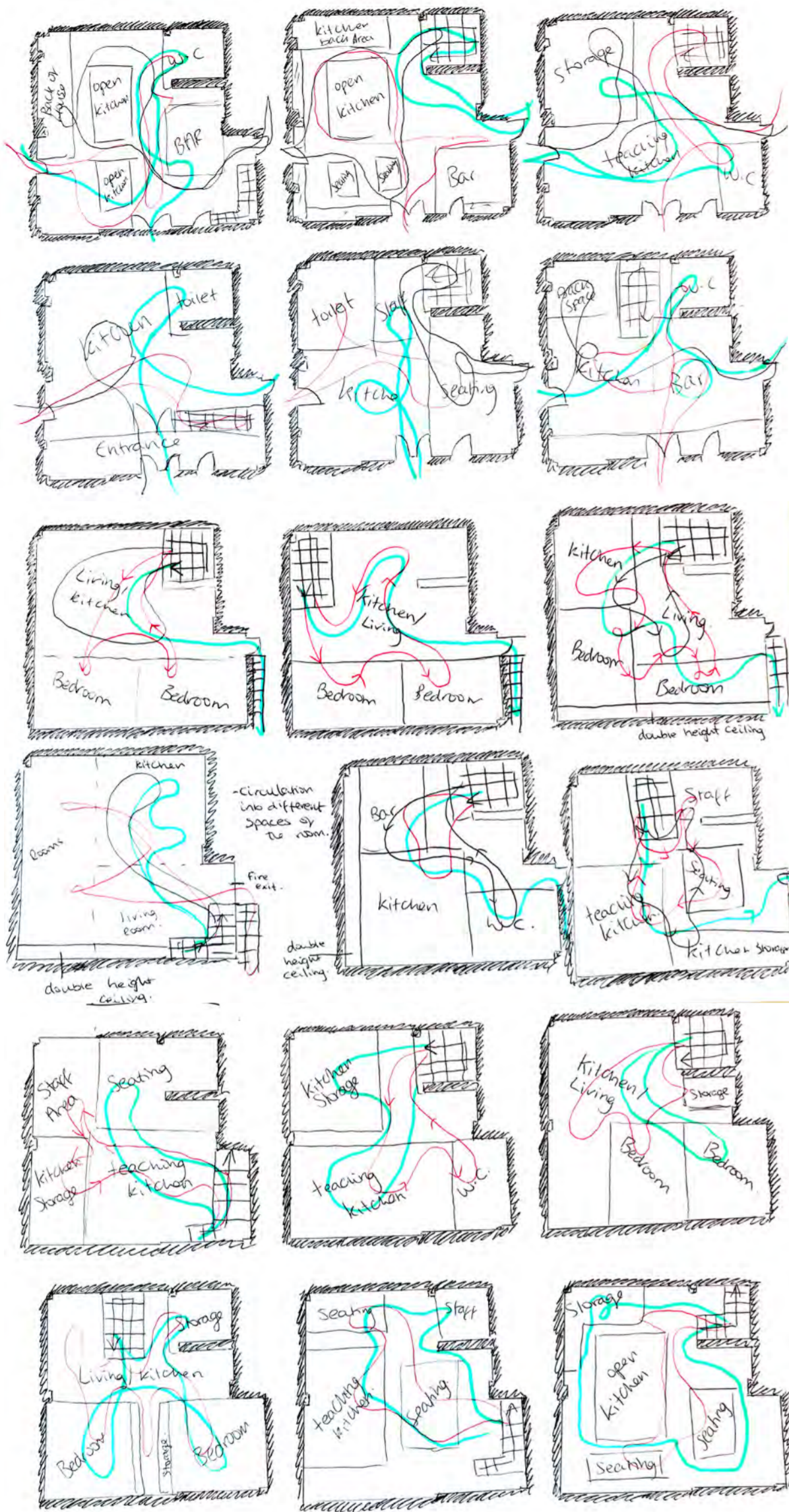


Live Work Site First Floor Plan  
1:50 @ A3



Live Work Site Basement Floor Plan  
1:50 @ A3

# Circulation

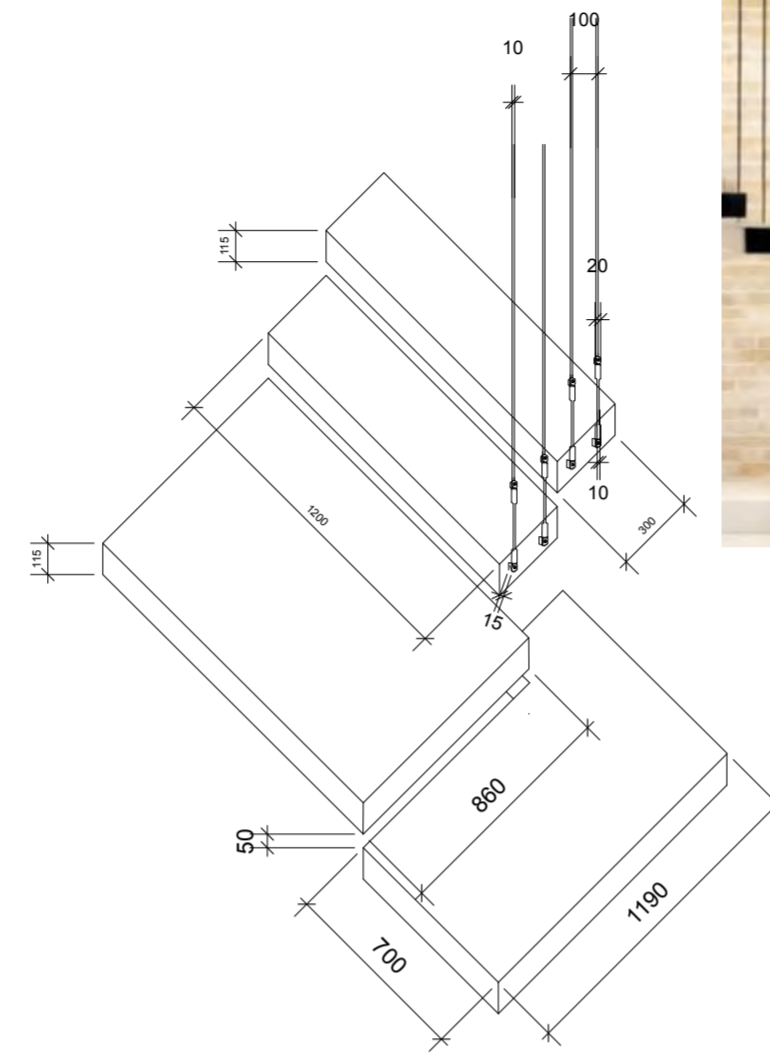


Ground Floor Circulation

First Floor Plan

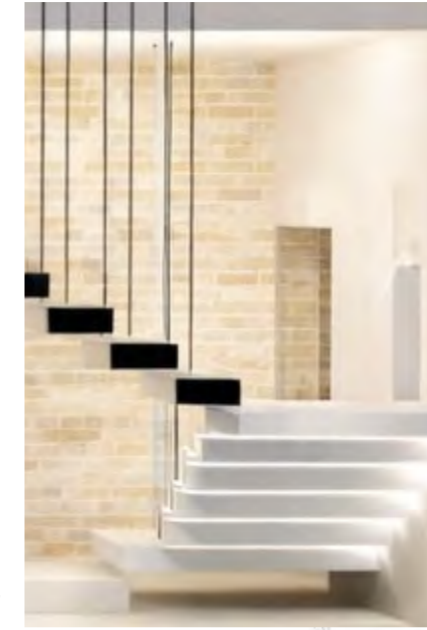
Basement

# Development on Design



Circulation through the different floors allows to **shape and strengthen ideas** of the different way people will move through the space it also allows to see where more foot traffic would pass through and allow me to design key elements where it would be busiest. Planning circulation also helps organize zones or where would be best to place stuff.

A live/work space that will support community and growth of the chefs. Designing a space with open space, levels and view points. The aim of my design is bring the community together in the space make them feel important to the chefs careers and growth. The space should attract customers, positive for the community and present sustainable and new and fresh cooking methods that Ottolenghi will want to be associated with. The space needs to be sustainable and to allow for the space to be reused each year round.

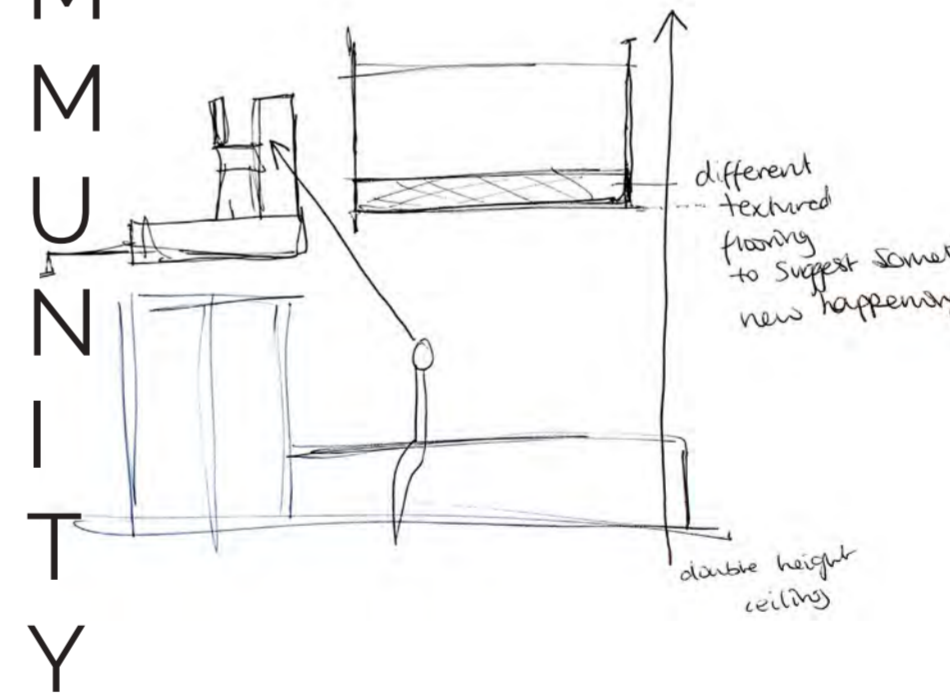


## WELCOMING

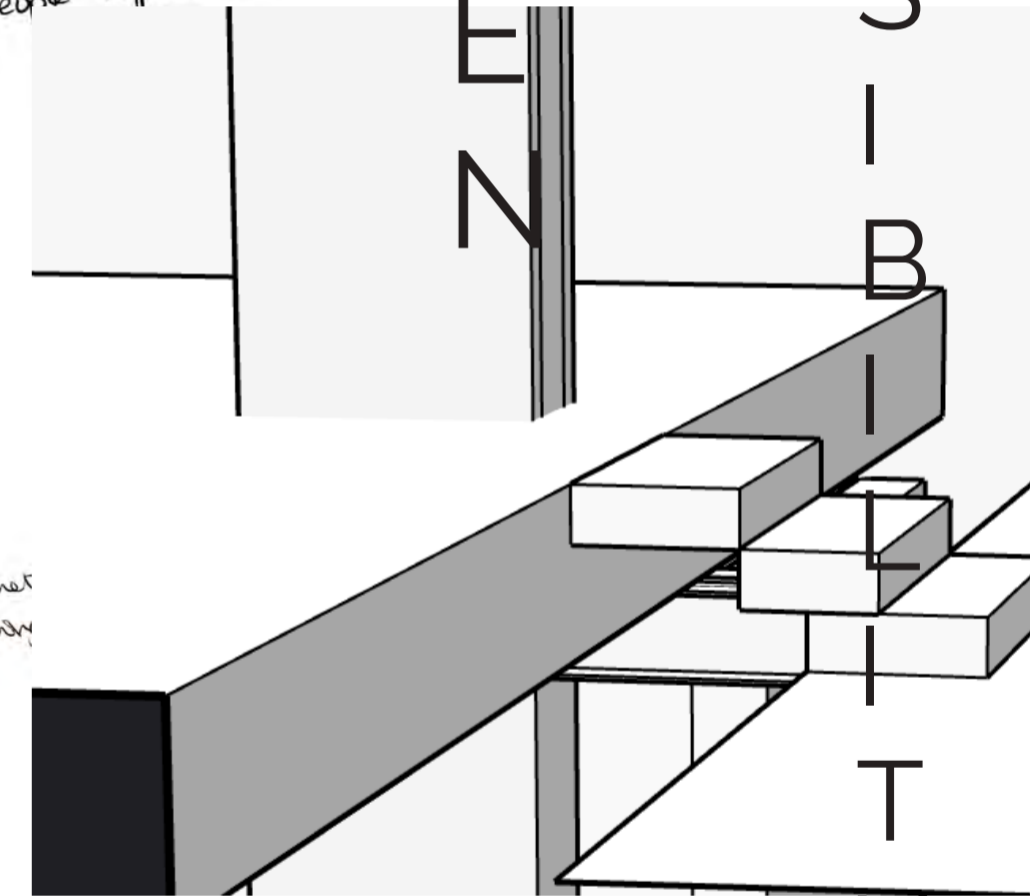


## COMMUNITY

## LAYERED



# OPEN VISIBILITY



## Design Elements



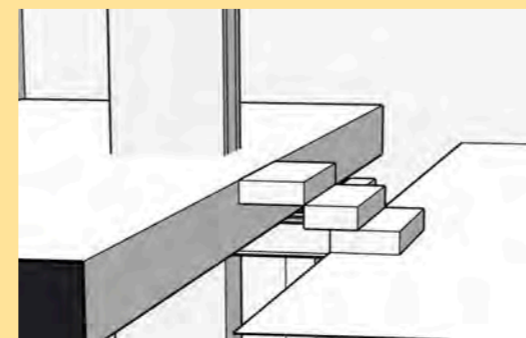
**1 Community engagement**  
Bringing ideas and imagination into the space to make it a space that is possible for everyone



**2 Visible areas**- Having areas visible that you wouldn't normally be able to see in a restaurant and only having clear view from different areas of the restaurant.



**3 Inclusivity**,  
Including the public into the local restaurant rather than making it feel exclusive for only certain people.



**4 Layers**,  
Using layered flooring on the first floor to create a different zone without using walls and allowing people to see.



**5 Social space** - Teaching kitchen for all the locals to have a space to community as well as the open kitchen being able to communicate with the chefs.



**6 Unique experience**- Having both an open space for the community as well as a teaching kitchen and more private dining



# Visuals

Material Board- Ground Floor & First Floor



- 1 MPM Engineering, Stainless Steel Worktop
- 2 Bespoke Made Fabric
- 3 Siematic, Tauern Green Satinised
- 4 Harvey Maria, Metal Flooring Tread Plate
- 5 Porcelanosa, Steel Bone Porcelain



Facade



Exterior



Open Kitchen



First Floor Open Kitchen



First Floor



Material Board- Basement

- 1 Wood Panelling
- 2 Porcelanosa, Prada Acero
- 3 Porcelanosa, Metropolitan Silver



Basement Open Kitchen Space