

## BRIEF;

"Design a new version of the traditional bakery, which will have a focus on food waste but also creating an experience for customers that is beyond just buying bread behind the till."

Movement.



Organic.



Curved.



## CONCEPT;

Baked on Beer's concept is an innovative and inspirational vision within the new world of minimising food waste worldwide. Its endless circle of reusing ingredients and waste materials to make new products is going to be the future way of running a bakery without having to throw out surplus bread. Inspired by the natural structure of dough, the space will take shape after the holes and the void also known as porosity.

1. Freshly baked bread will be sold everyday at the downstairs bakery, offering customers to buy a loaf of bread or handmade sandwiches.



2. The bakery will try to avoid any surplus bread but the waste with donated bread waste from the public will go upstairs to the brewery



## ENDLESS CIRCLE OF REUSING

5. The leftover malt will be used to make bread that will be sold in the downstairs bakery, Giving the customers a unique tasting experience.



4. From the beer making process the leftover malt will be gathered and handed over to the bakery downstairs.



3. The stale bread will be used as one of the main ingredients for the homemade beer that will be sold in the upstairs brewery.



When you enter the space, you will have the opportunity to get a first-hand experience of the effort and time that's been put into the freshly baked loafs the bakery sell.

The bakery will have an open bakery for visitors to be able to see and smell how the bread is made.



VISUAL / BAKERY .

# VISUAL / BAKERY.



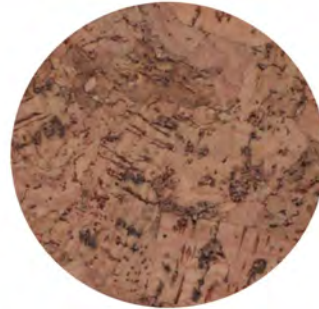
The tablet will make it easier for customers to explore the bread universe, and the customers will be able to order and pay for bread, sandwiches etc.



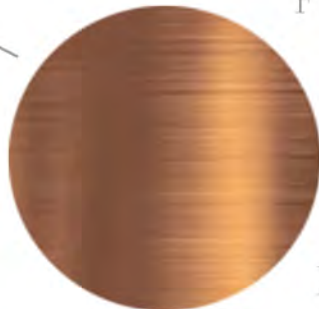
The logo will be on bio-degradable paper bags for the customers to take home



Ceiling details.



Floor details.



Railing.



Wall/Ceiling.

Baked on Beer will have a screen system which will make it easier for customers to order the bread they want; the tablet will also tell them that's sold out and what is in the making. This way the system will contribute to minimizing bread waste.

VISUAL / NANO-BREWERY.



The space will have deep tones to reflect the settings the bar wants to have. To balance the dark features the lighting has been made from natural materials which will create a comfortable and warm atmosphere which will give a luxury vibe to the space.