

BRIEF

The project aims to create new, exciting, innovative, or creative housing; investigating how buildings can accommodate and support diverse social structures through thoughtful interior architecture, spatial design and interior strategies. The project aims to investigate how buildings can accommodate and support diverse social structures through thoughtful spatial arrangements and strategic use of interior space through thorough space planning and remodelling, furniture, materiality and specification. The exploration will emphasise the communication of private and shared/public spaces, using the built form and material choices to convey distinct levels of privacy and social interaction. This topic will challenge you to think critically about the role of an interior architecture in shaping diverse and dynamic ways of living in contemporary society.



Site

The site, an ex cutlery works, is already rooted in Sheffield's food and industrial scene. This proposal will transform the building from making cutlery for food, to making the food itself.

Facilities

Dedicated areas for research, food development, and teaching. Supplied with a state-of-the-art kitchen and research area, it will further push Sheffield's culinary scene into the spotlight.

Operations

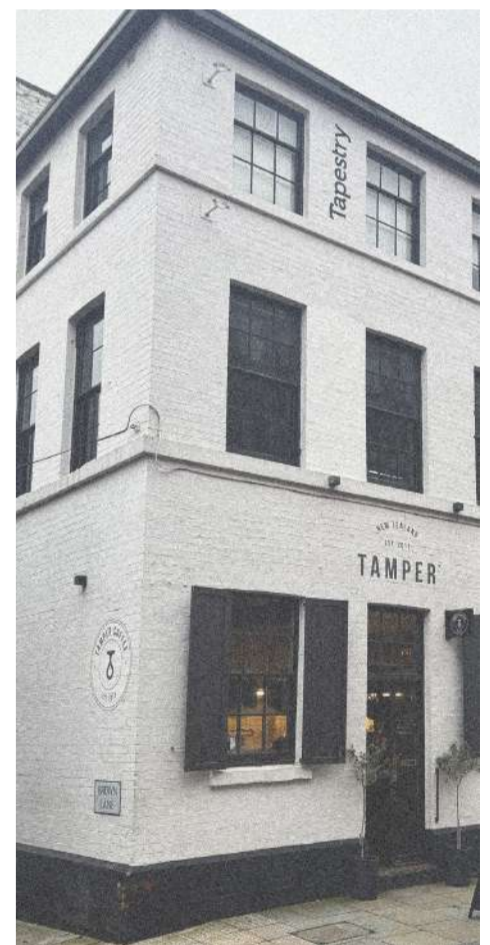
A restaurant curated around the fine dining experience, hosted by a team of full-time front-of-house staff. The menu created by students and staff gives them a platform to experiment and improve their employability skills.

Students

A home for both post-graduate and undergraduate culinary students to perfect their craft. Private accommodation with a shared layout is vital to building a cohesive environment with their fellow course mates that will carry into the kitchen.

Guest Chefs

Opportunity to bring in world-renowned chefs and have them stay in-house to act as special tutors, entice more of the public to the restaurant, and give lectures on the world of food and their experience working within it.





SHEFFIELD TOWN HALL

BUS INTERCHANGE

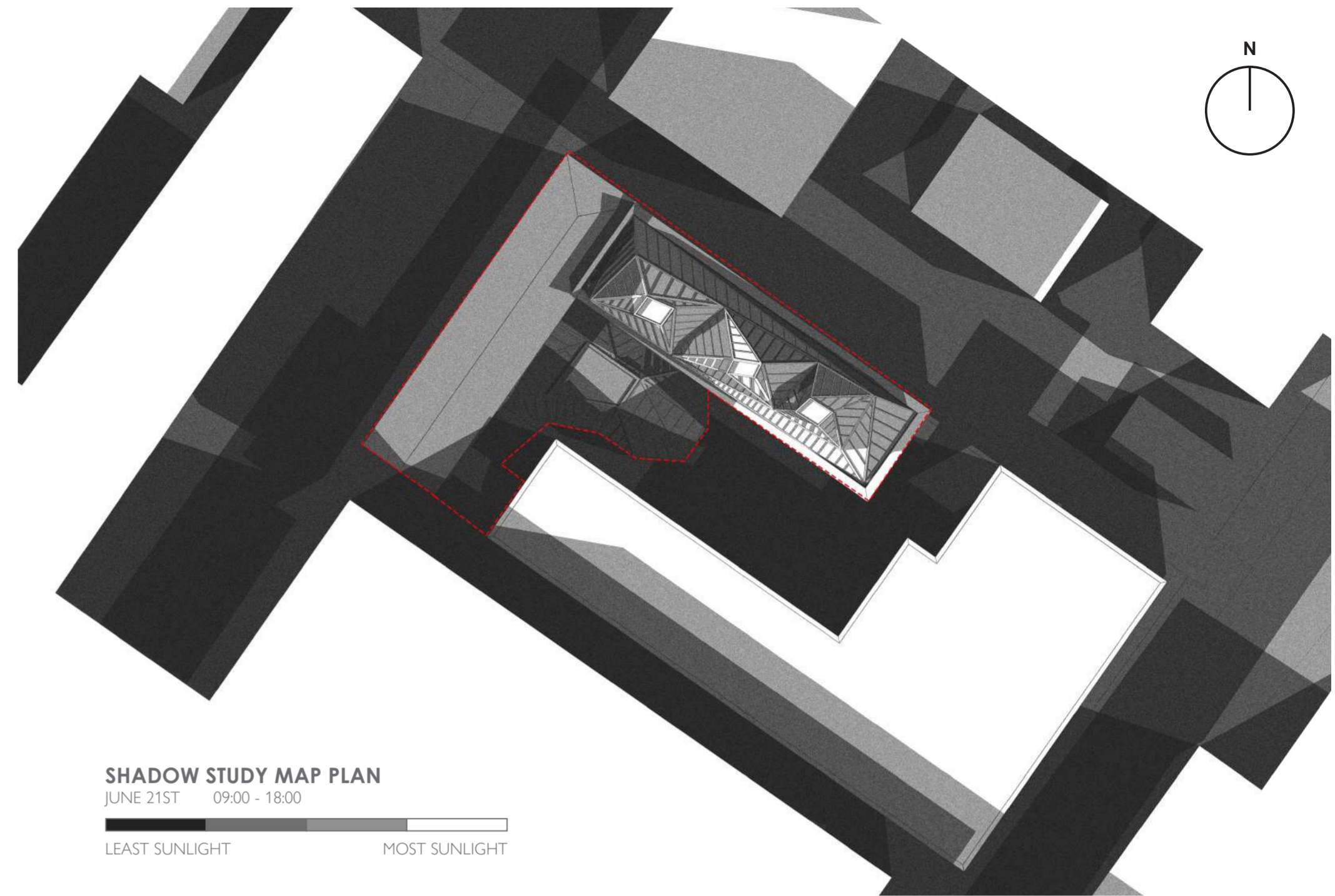
HALLAM UNIVERSITY

SHEFFIELD TRAIN STATION

SELLERS WHEEL

Sellers Wheel sits relatively central within the City of Sheffield. It is under a 10-minute walk to the train station, and its nearest bus stop is only a minute's walk down Arundel Street onto Furnival Street. Also within a 2-minute walk are the majority of Sheffield Hallam University's city campus buildings, including the main Owen building. This makes its location ideal to be converted into a culinary school for the University, as it is already under a very large footfall from students.

On a larger scale, Sheffield sits in an area of the UK which isn't particularly known for its culinary innovations, with very few surrounding Universities offering a dedicated culinary class, especially on this scale. That makes its transport routes ideal for commuters and really solidifies it as a hub for culinary teaching in the north.

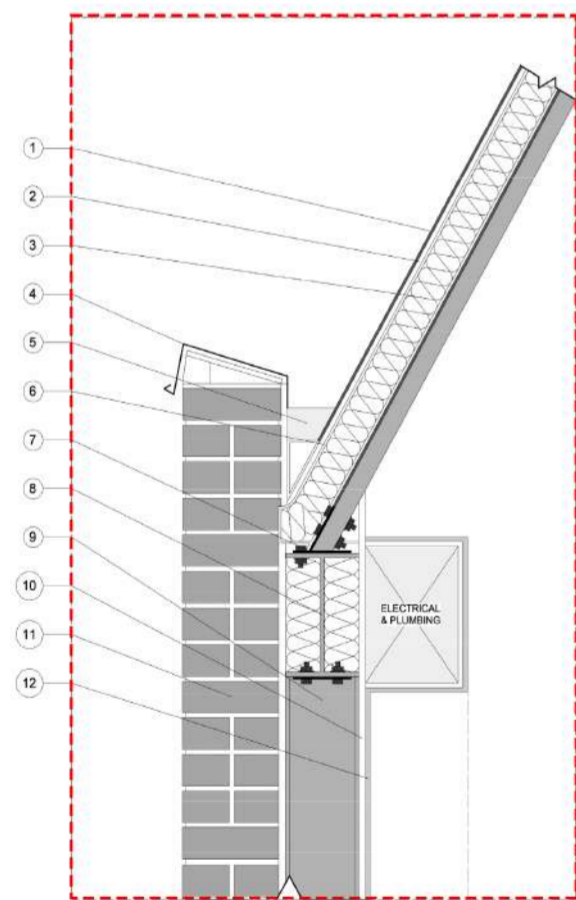


SHADOW STUDY MAP PLAN

JUNE 21ST 09:00 - 18:00

LEAST SUNLIGHT MOST SUNLIGHT

TECHNICAL ROOF DRAWING

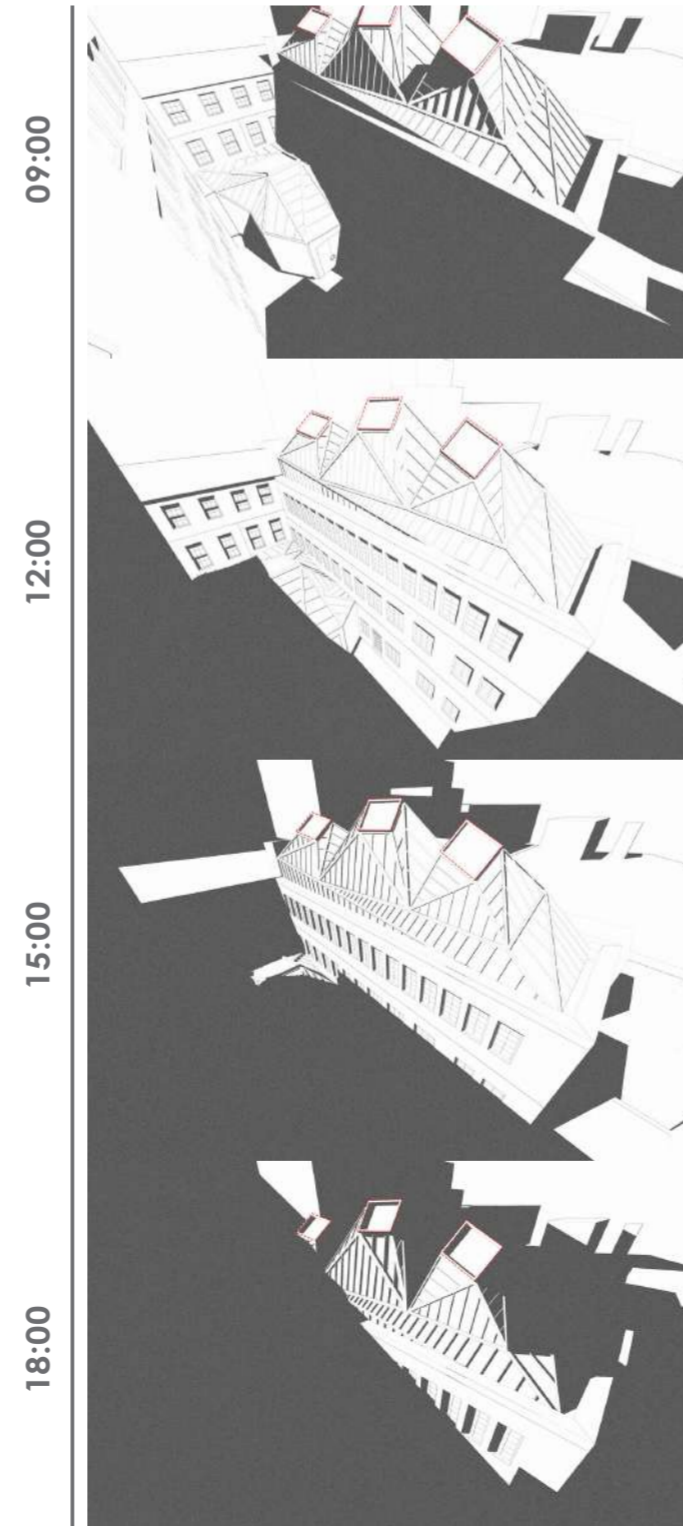
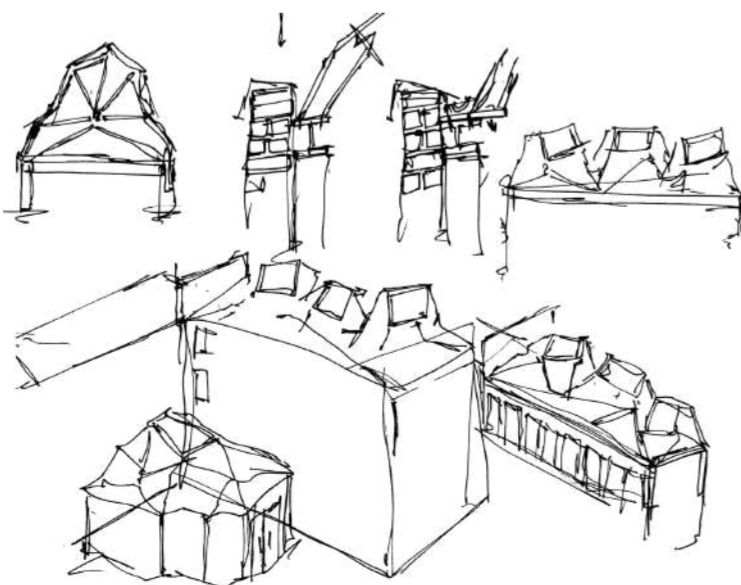


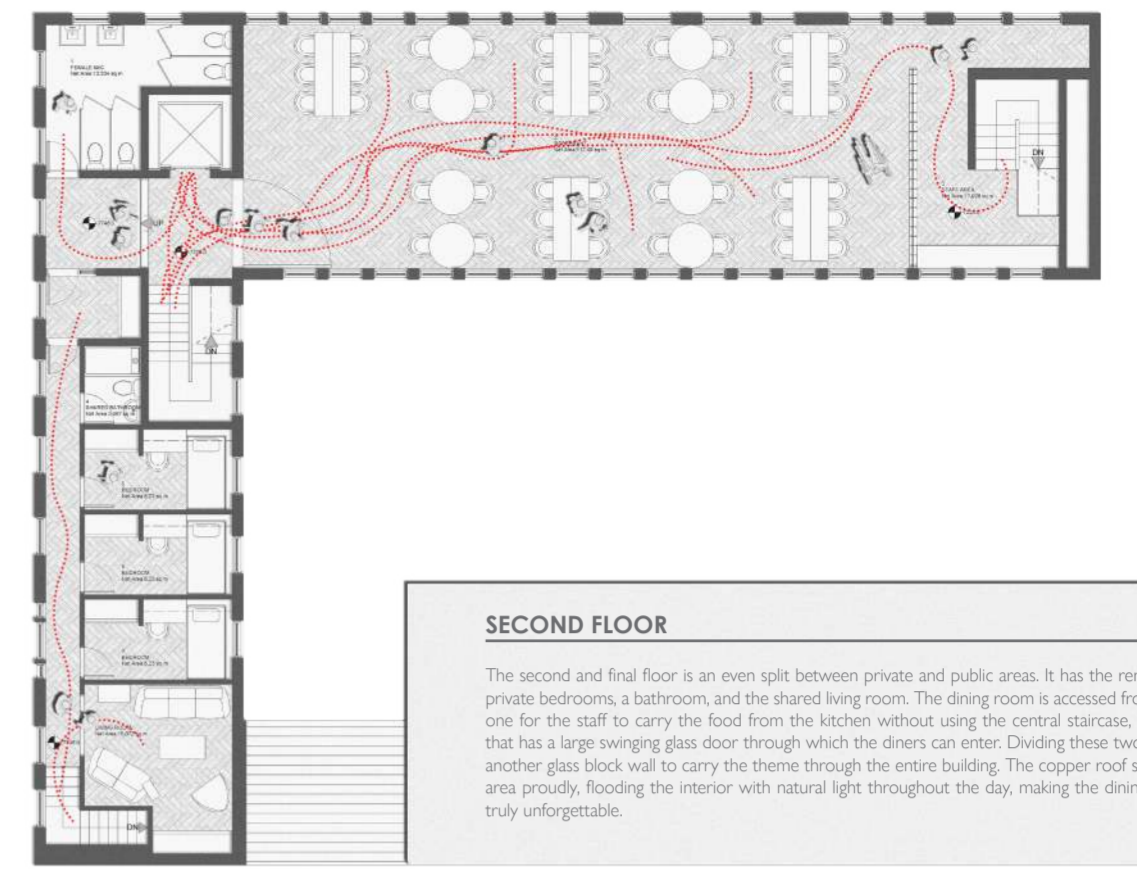
1. 400mm-wide trays of 0.8mm copper sheet with standing seams.
2. 20 mm ventilation gap.
3. Rigid 70mm insulation lapped with vapour control layer.
4. Parapet flashing.
5. Terne-coated steel guttering.
6. Waterproof membrane.
7. 10mm Shear plate.
8. Horizontal 254x160x40UB Steel I-beam.
9. Vertical 254x160x40UB Steel I-beam.
10. Air, water and fire membrane.
11. Brickwork.
12. Internal finish.

THE COPPER ROOF

Sellers wheel now spends most of the year in the shadows cast by the adjacent student accommodation and Sheffield Hallam Cantor building. All 3 floors only get a few hours of natural light a day, and even then, only the top floor benefits the most from this. I wanted to produce a roof that provides and maximises the amount of light in the restaurant as much as possible.

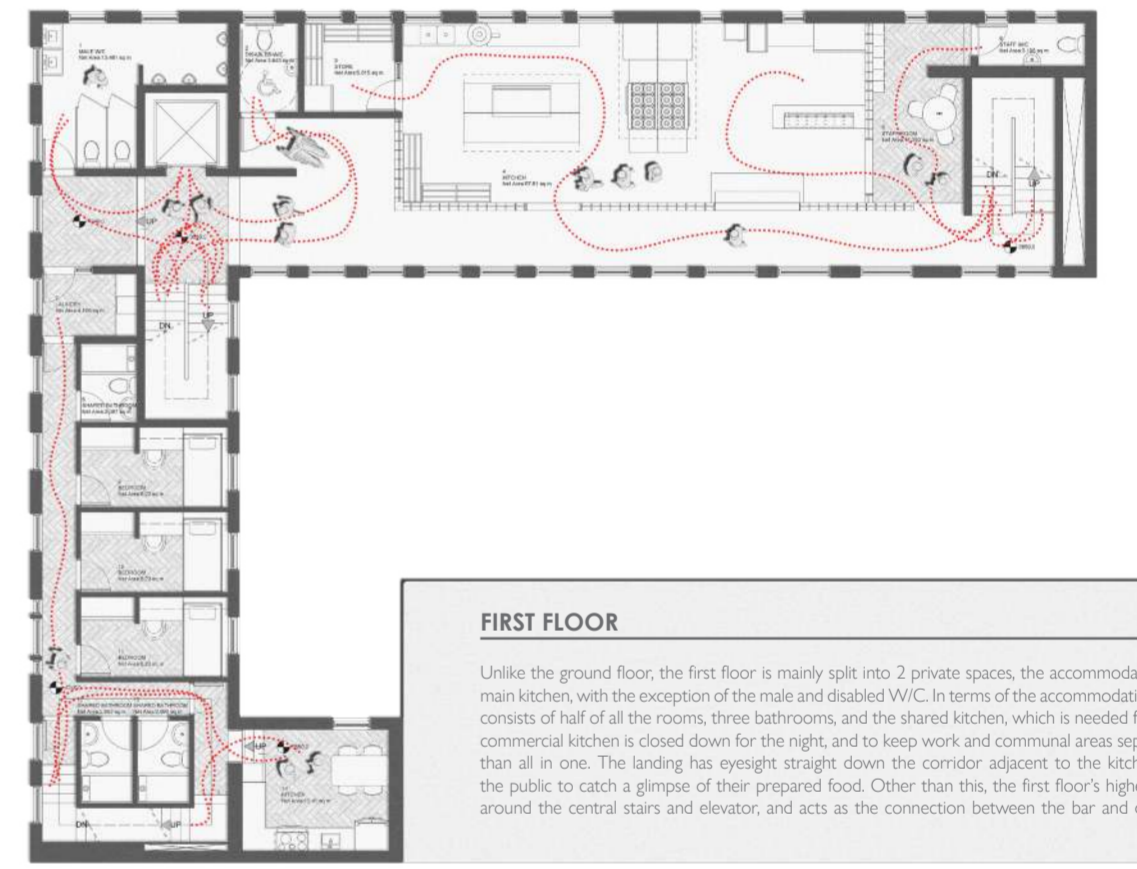
Everything from the shape and materiality to the structure and angle was taken into account whilst trying to overcome this problem. The roof slightly protrudes over the roofline of the adjacent buildings, just enough to be positioned in the sunlight throughout the day. The copper roof also acts as a landmark, as without it, Sellers Wheel is engulfed by the surrounding buildings around it. Now with the extended roof reaching up, glistening in the sun, and breaking up the Sheffield skyline, the Copper House will be seen from much further. The shape resembles smokestacks, which once dominated Sheffield's skyline, further relating back to the building's original industry roots.





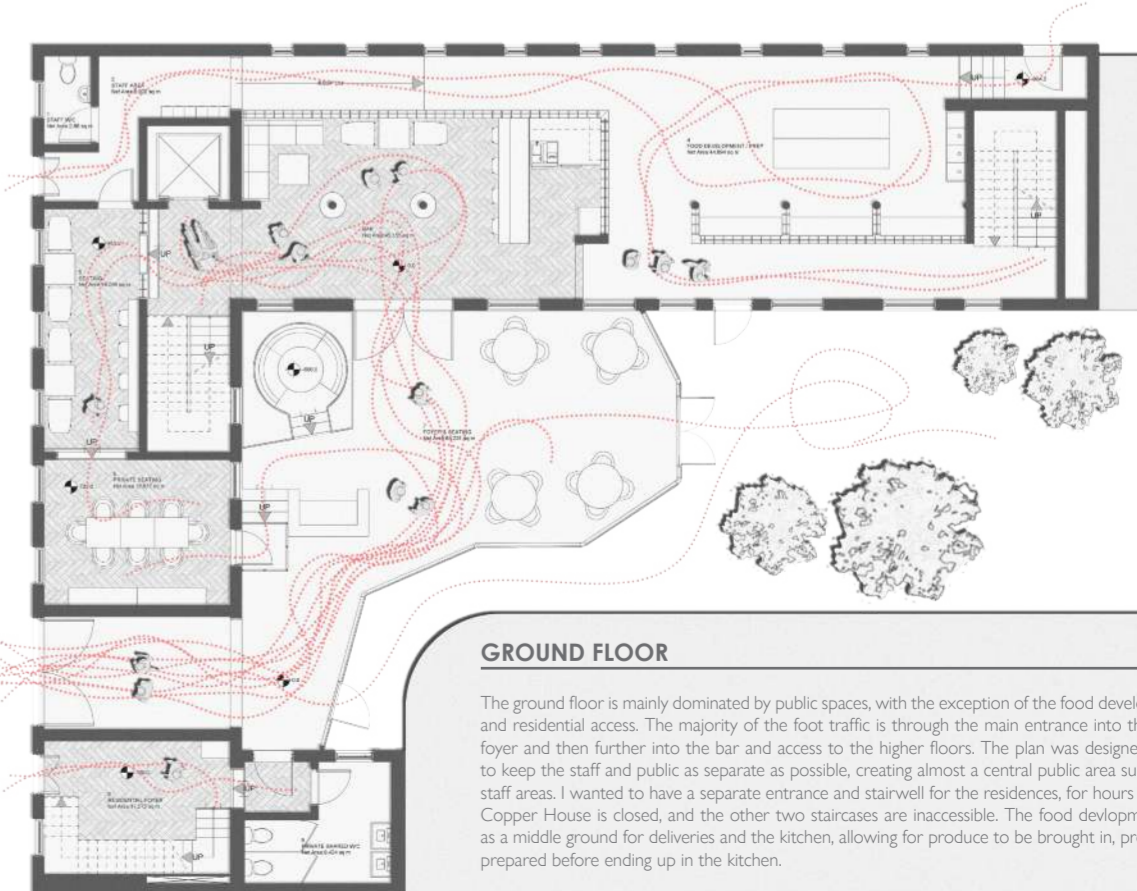
SECOND FLOOR

The second and final floor is an even split between private and public areas. It has the remaining three private bedrooms, a bathroom, and the shared living room. The dining room is accessed from two sides: one for the staff to carry the food from the kitchen without using the central staircase, and one side that has a large swinging glass door through which the diners can enter. Dividing these two entrances is another glass block wall to carry the theme through the entire building. The copper roof sits above this area proudly, flooding the interior with natural light throughout the day, making the dining experience truly unforgettable.



FIRST FLOOR

Unlike the ground floor, the first floor is mainly split into 2 private spaces, the accommodation and the main kitchen, with the exception of the male and disabled W/C. In terms of the accommodation, this floor consists of half of all the rooms, three bathrooms, and the shared kitchen, which is needed for when the commercial kitchen is closed down for the night, and to keep work and communal areas separate rather than all in one. The landing has eyesight straight down the corridor adjacent to the kitchen, allowing the public to catch a glimpse of their prepared food. Other than this, the first floor's highest footfall is around the central stairs and elevator, and acts as the connection between the bar and dining room.



GROUND FLOOR

The ground floor is mainly dominated by public spaces, with the exception of the food development area and residential access. The majority of the foot traffic is through the main entrance into the courtyard foyer and then further into the bar and access to the higher floors. The plan was designed specifically to keep the staff and public as separate as possible, creating almost a central public area surrounded by staff areas. I wanted to have a separate entrance and stairwell for the residences, for hours in which the Copper House is closed, and the other two staircases are inaccessible. The food development area acts as a middle ground for deliveries and the kitchen, allowing for produce to be brought in, processed, and prepared before ending up in the kitchen.

