

# BEAN TO BAR

CHRISTINE BINLAYO

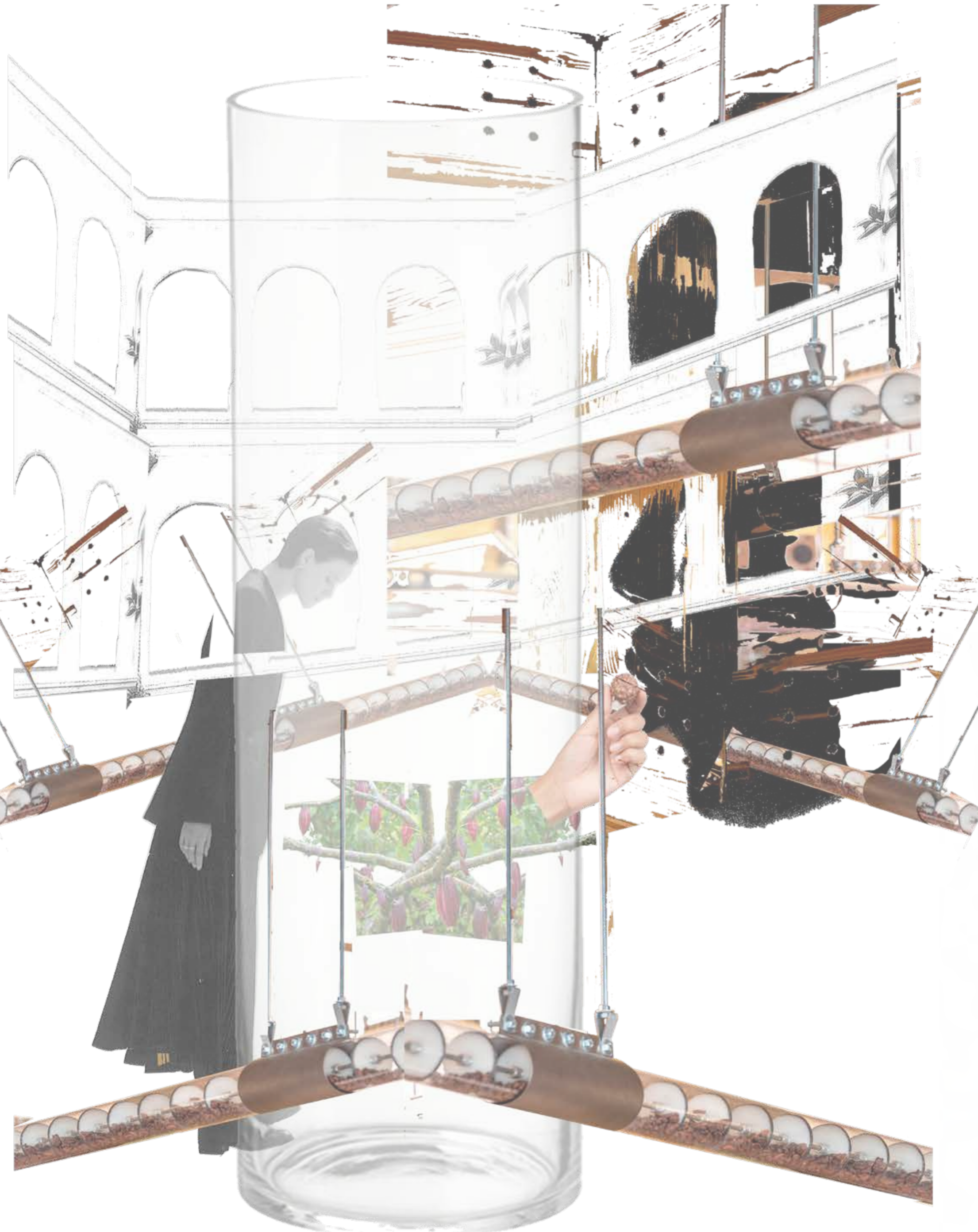
BEAN TO BAR questions **our relationship with chocolate production and retail**, by proposing a **new type of sustainable chocolate factory** in the location of the former Menier Chocolate Factory in Bankside, London. The project's aim is to **educate the community** about the process of making a chocolate bar from beans, **highlighting the hard work that comes with making the chocolate bar as well as the social and historical issues connected with chocolate production.**

The chocolate factory becomes a **performance**, weaving through the building and around the other functions and spaces.

The building programme includes a **library** on each floor and an **archive** on the third floor with books about the building's past as a chocolate factory, as well as **books and material about sustainability and fair trade culture, cacao and herbs growing and the history of slavery and the modern slavery that farmers in developing countries are still facing today.**

**The central feature is a circular glass house structure rising through four storeys, which contains cacao trees and other plants used for flavouring the chocolate.**

The general public can access the building and engage with all the programme. They can **explore the library throughout the floors whilst learning as they journey** up alongside the **central cacao chute, exhibition and the cacao farm and herbs platform.** The public can also just stop by the **chocolate café bar** where they can enjoy a chocolate shot and continue their journey to the **shop.**



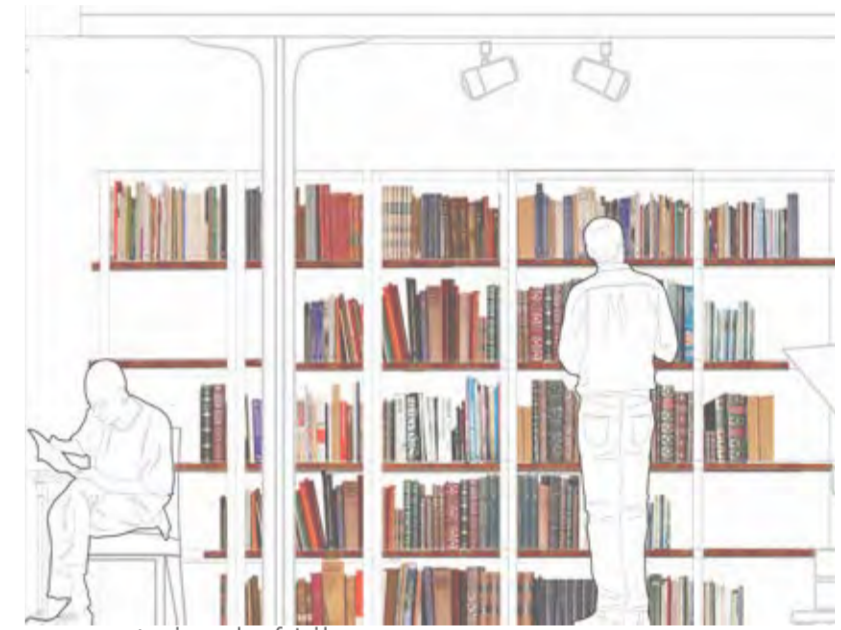
concept collage



Menier Chocolate factory visualisation



concept visual of Exhibition



concept visual of Library



**2004**  
The Menier Chocolate Factory in London reopened to public as a theatre with café, bar and art space.

**1 8 2 5**

Menier built a factory in Noisiel to accommodate an expansion in the company which in 1830 became the first mechanized mass production factory for cocoa powder in France.

**Winner of 7 gold medals**

in the World's Fair in Paris for excellence of their products and the way in which they looked after the welfare of their employees.

**1 8 9 2**

Firmin Buisset in 1892 created a poster that would leave its mark on the history of advertising.

**1 8 7 0**

A factory in London was purchased which became known as the Menier Chocolate factory

**1 8 3 6**

Menier then became the first company to introduce blocks of chocolate in 1836 which were wrapped in a yellow paper. Menier was an entrepreneur and innovator, pioneering the conching process that enabled the mass production of premium chocolate.

**1 8 1 6**

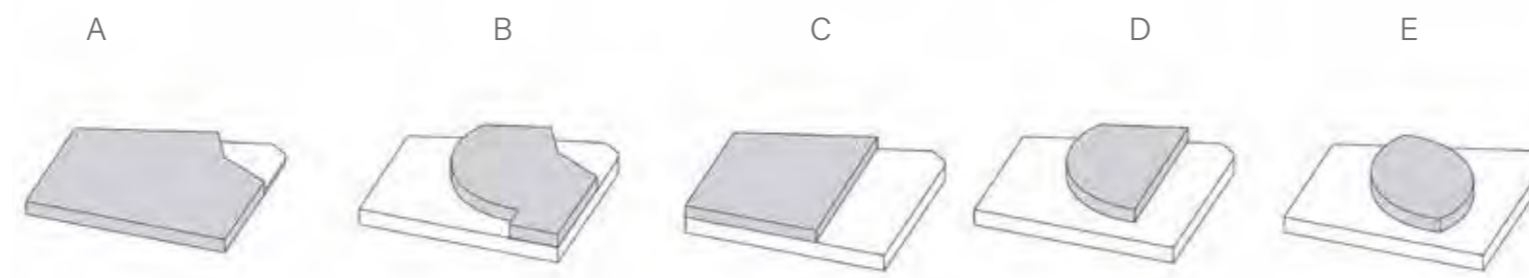
Menier was founded by Jean Antoine Brutus Menier

Concept is inspired by the history of the site: Menier Chocolate factory.





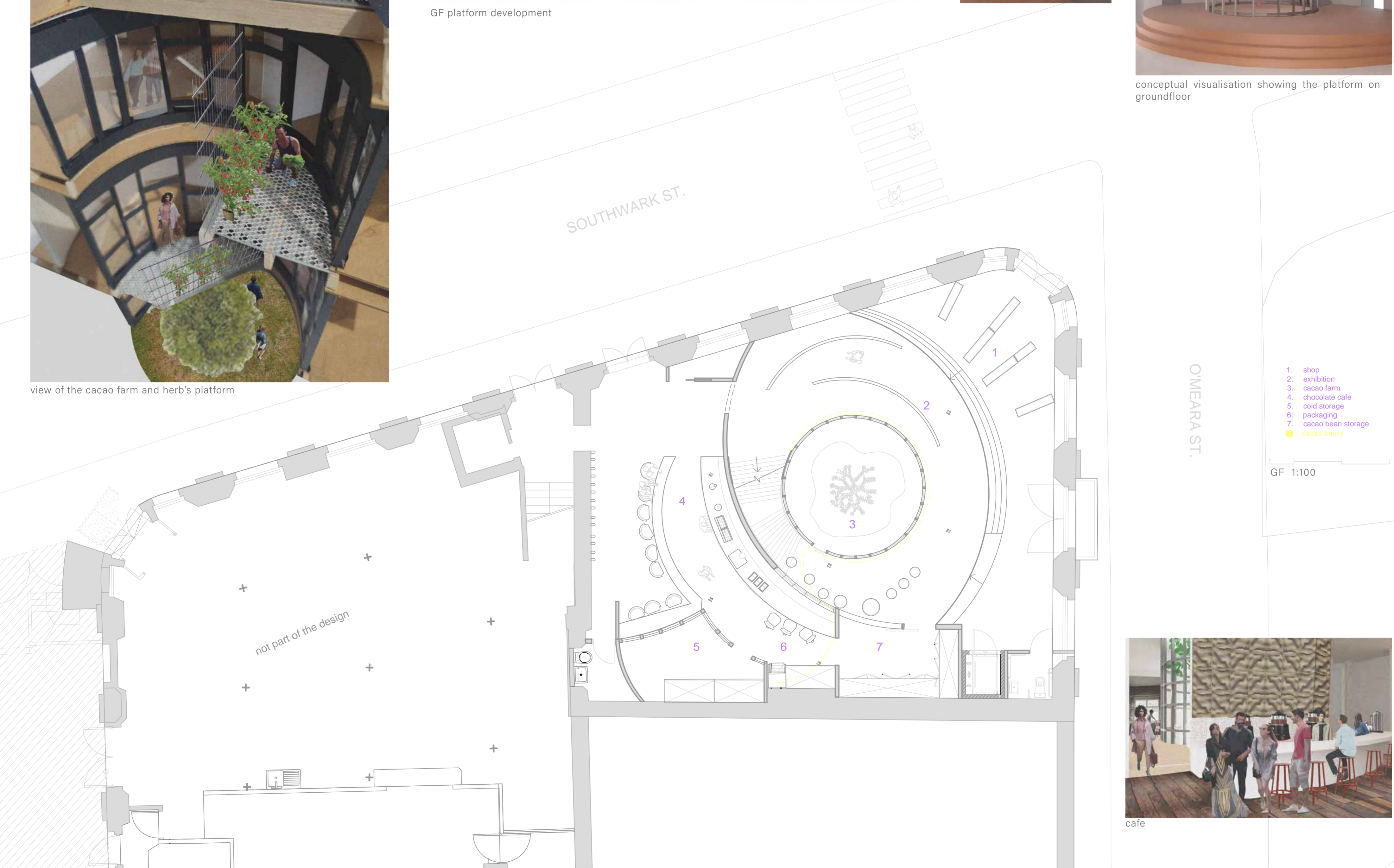
view of the cacao farm and herb's platform



GF platform development



conceptual visualisation showing the platform on ground floor



- 1. shop
- 2. exhibition
- 3. cacao farm
- 4. chocolate cafe
- 5. cold storage
- 6. packaging
- 7. cacao bean storage
- cacao chute

GF 1:100



cafe

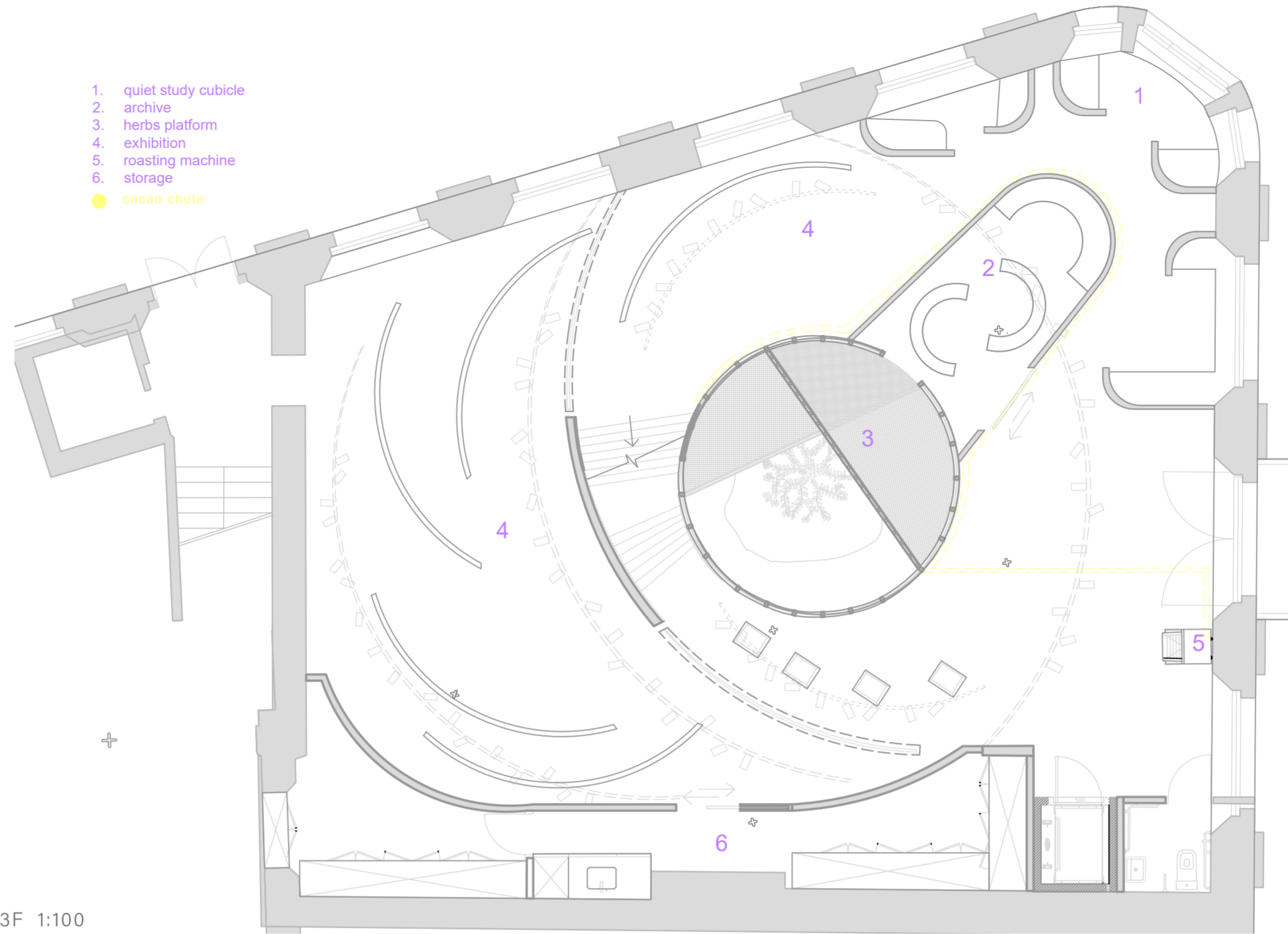


1st floor view of exhibition and library



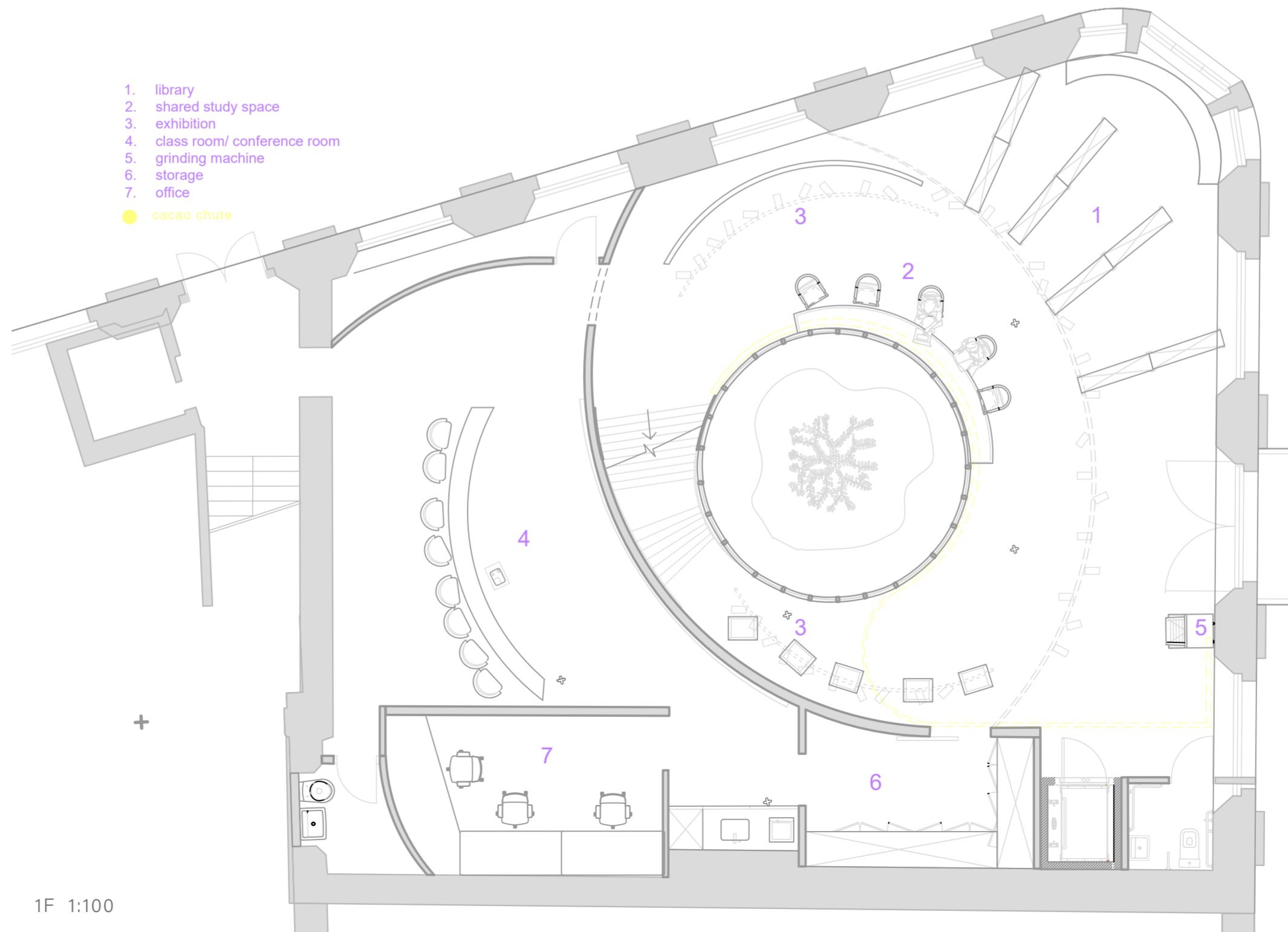
3rd floor view of exhibition and archive

- 1. quiet study cubicle
- 2. archive
- 3. herbs platform
- 4. exhibition
- 5. roasting machine
- 6. storage
- cacao chute

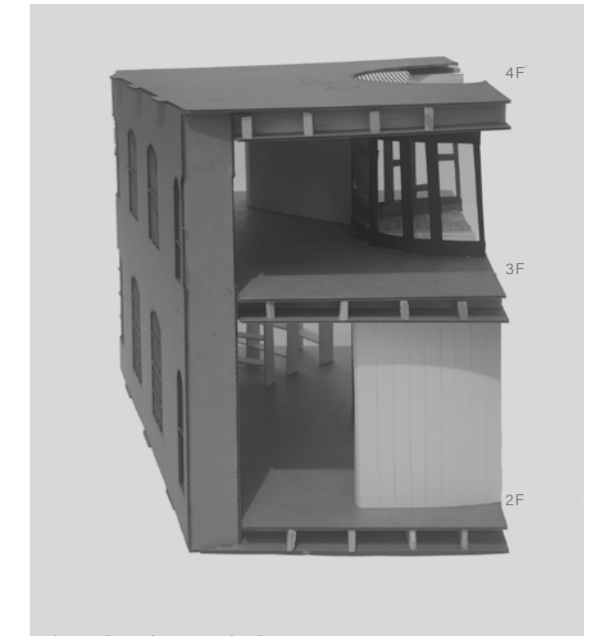


3F 1:100

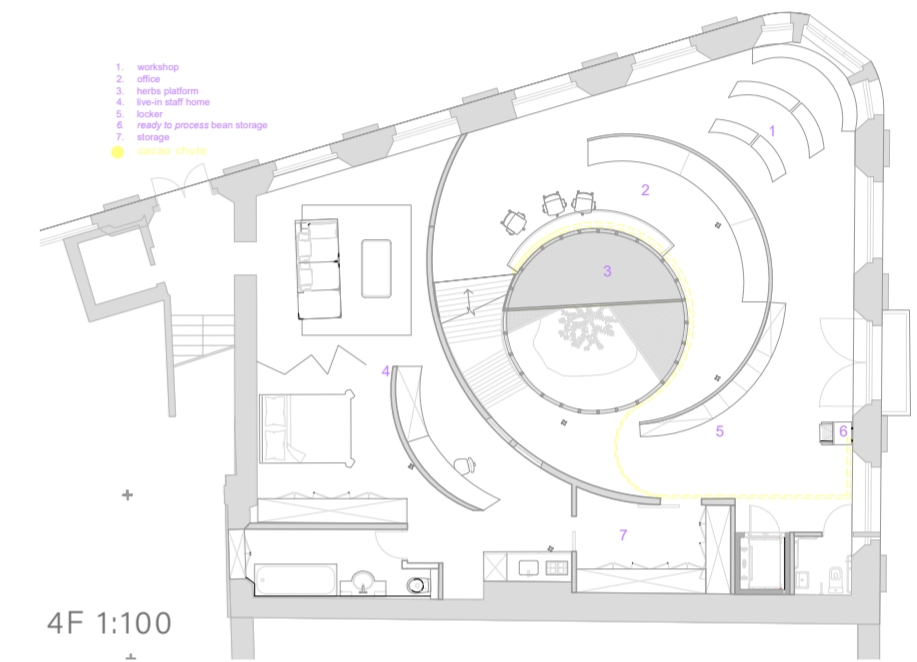
- 1. library
- 2. shared study space
- 3. exhibition
- 4. class room/ conference room
- 5. grinding machine
- 6. storage
- 7. office
- cacao chute



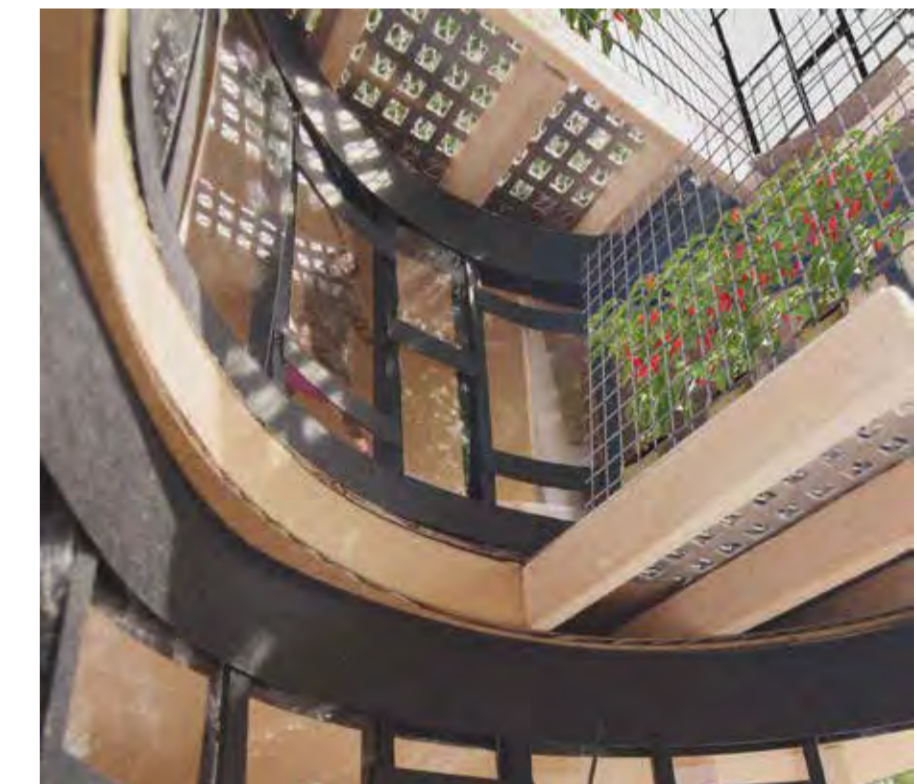
1F 1:100



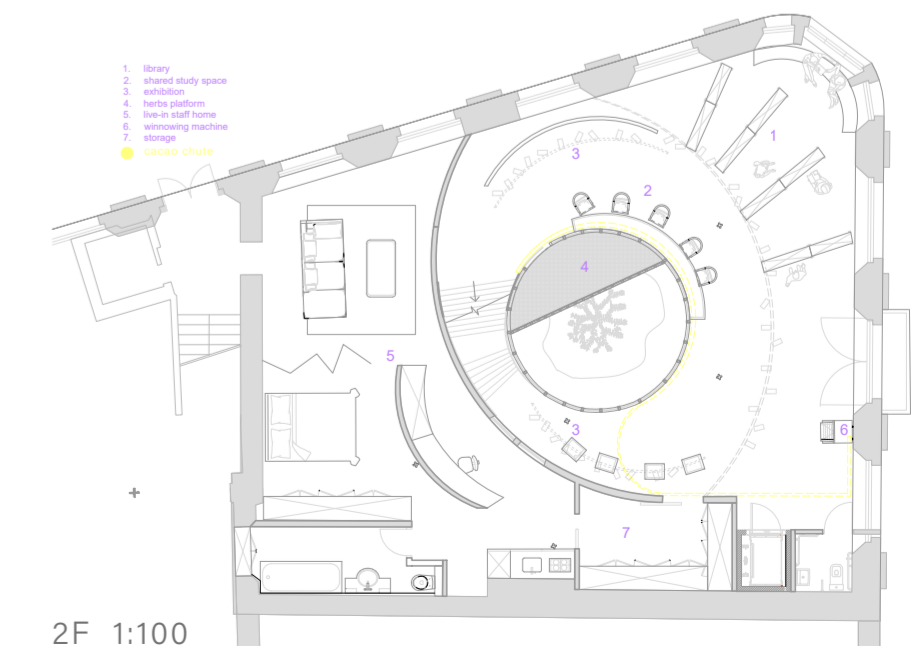
Physical model



4F 1:100

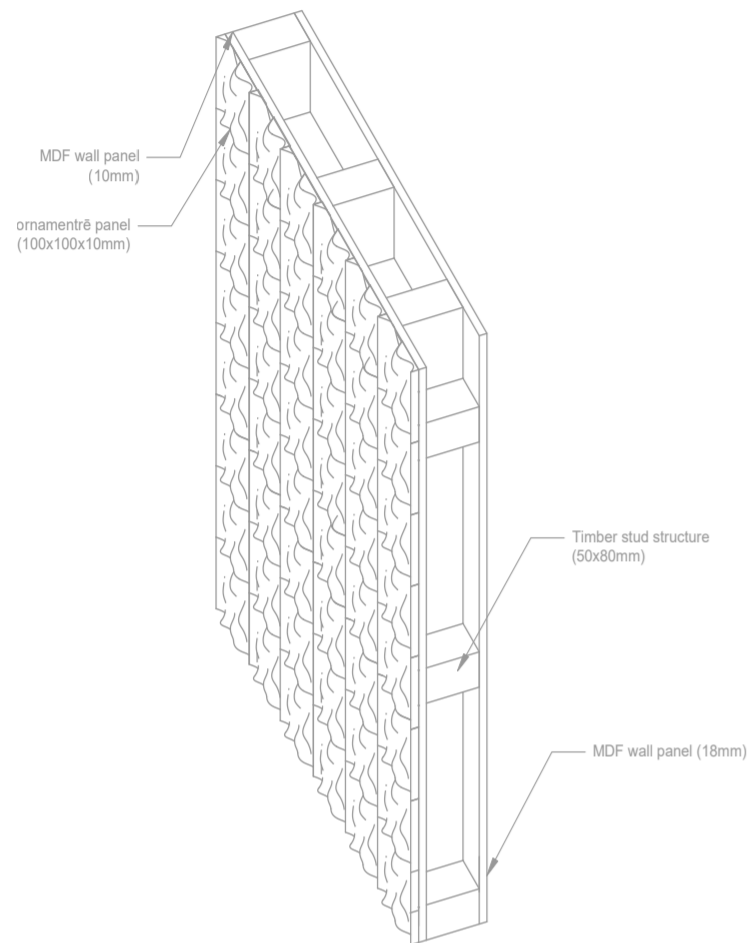


View from 3F platform looking up

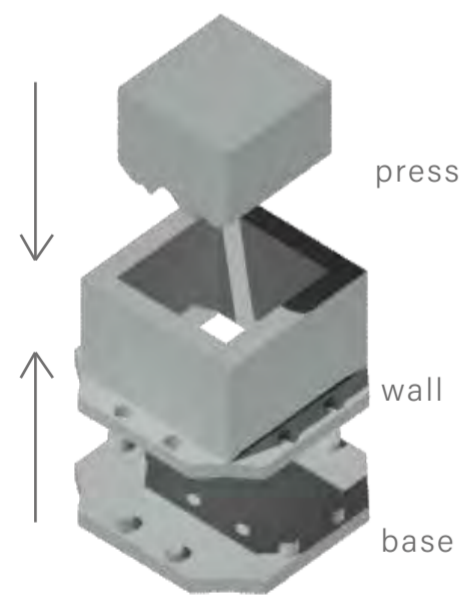


2F 1:100

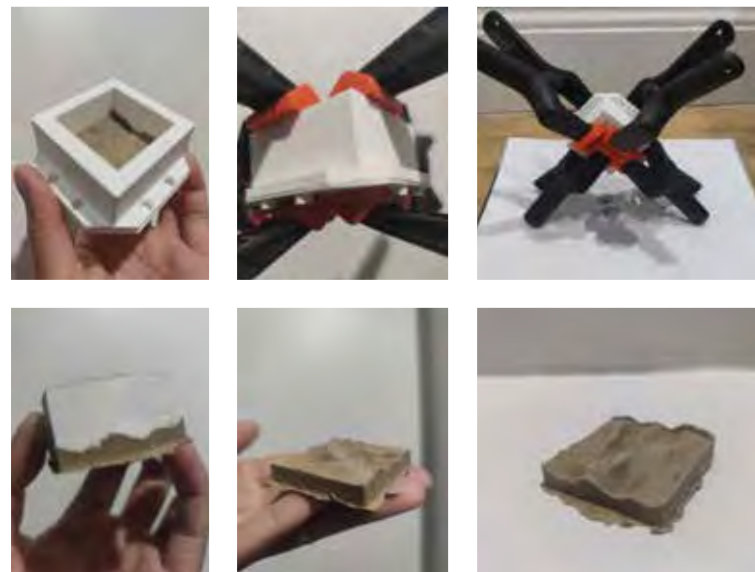
# MATERIAL AND SUSTAINABILITY



D1: Ornamentrē technical drawing



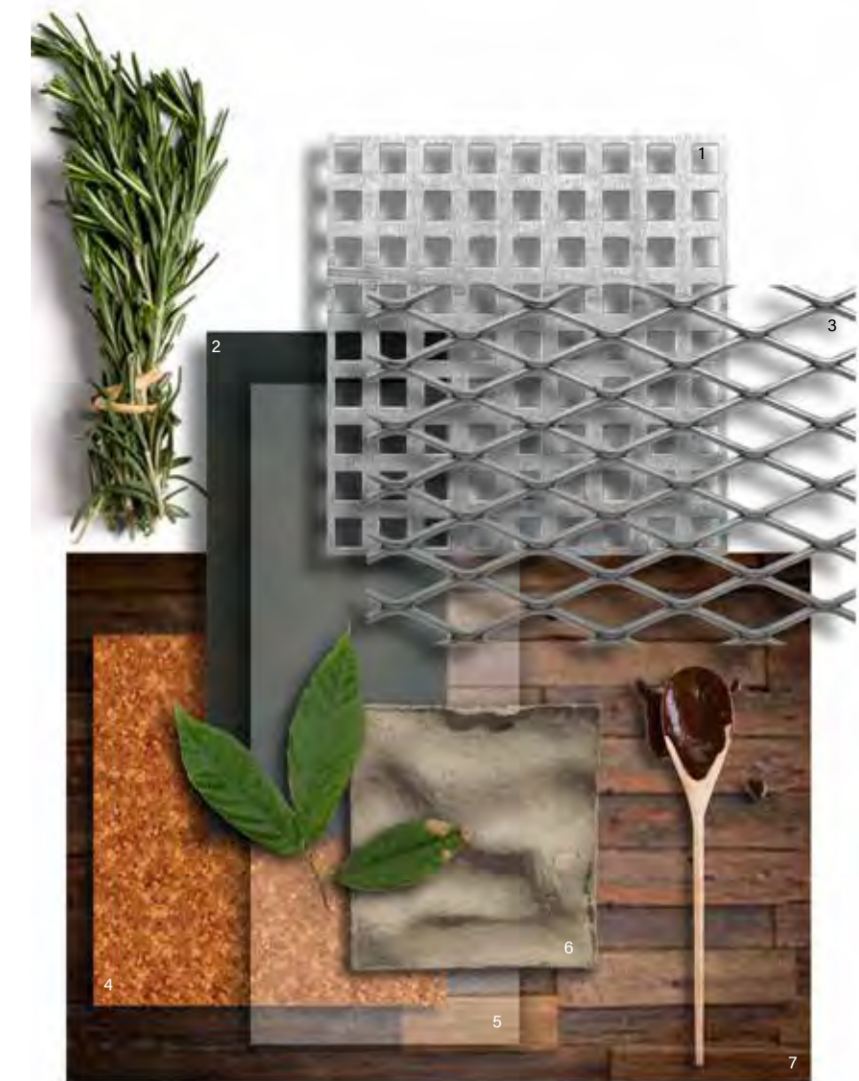
3D mould



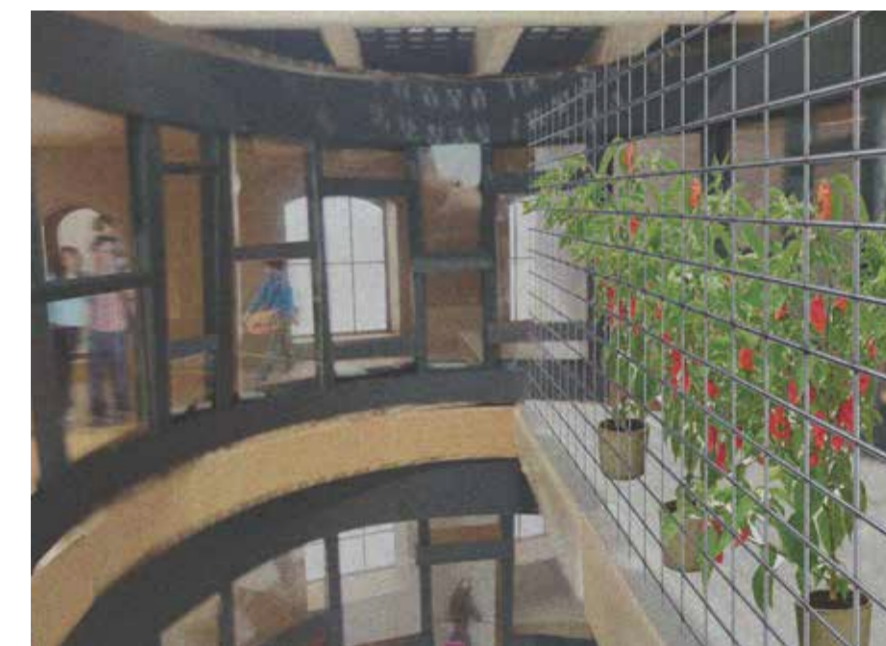
The making of ornamentrē



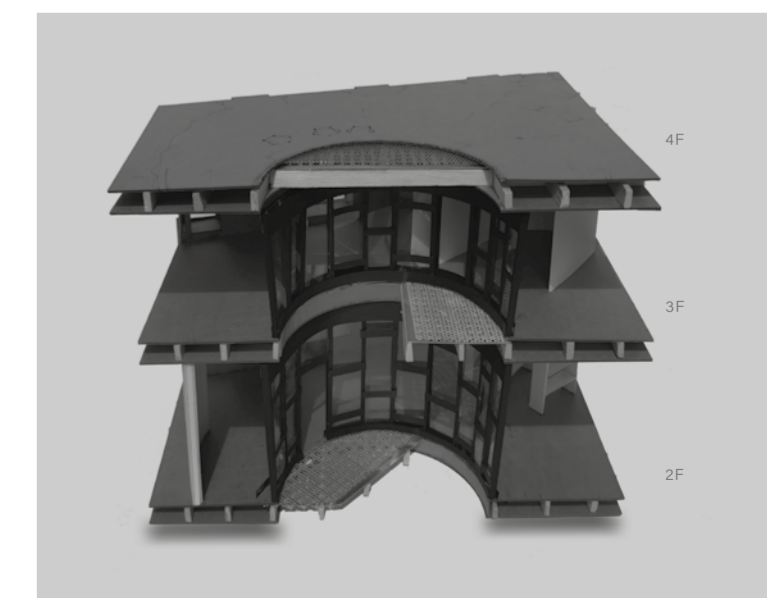
1. live-in staff accomodation 2. workshop 3. exhibition 4. archive 5. live-in staff accomodation 6. library 7. classroom/conference room 8. library 9.chocolate cafe 10. cacao farm 11. shop 12. herb's platform ●cacao chute 13. ready to process cacao bean storage 14. roasting machine 15. winnowing machine 16. grinding machine 17. conching machine



1. perforated steel 2. blackened finish steel 3. expanded steel mesh 4. coarse cork 5. acrylic glass 6. ornamentrē:a sustainable wall cladding made of recycled cardboard and paper 7. existing oak flooring



3F view of herbs platform and the view of floors continuity



Physical model showing the construction element of steel platform and steel frame around the cacao farm