

ECO CUISINE

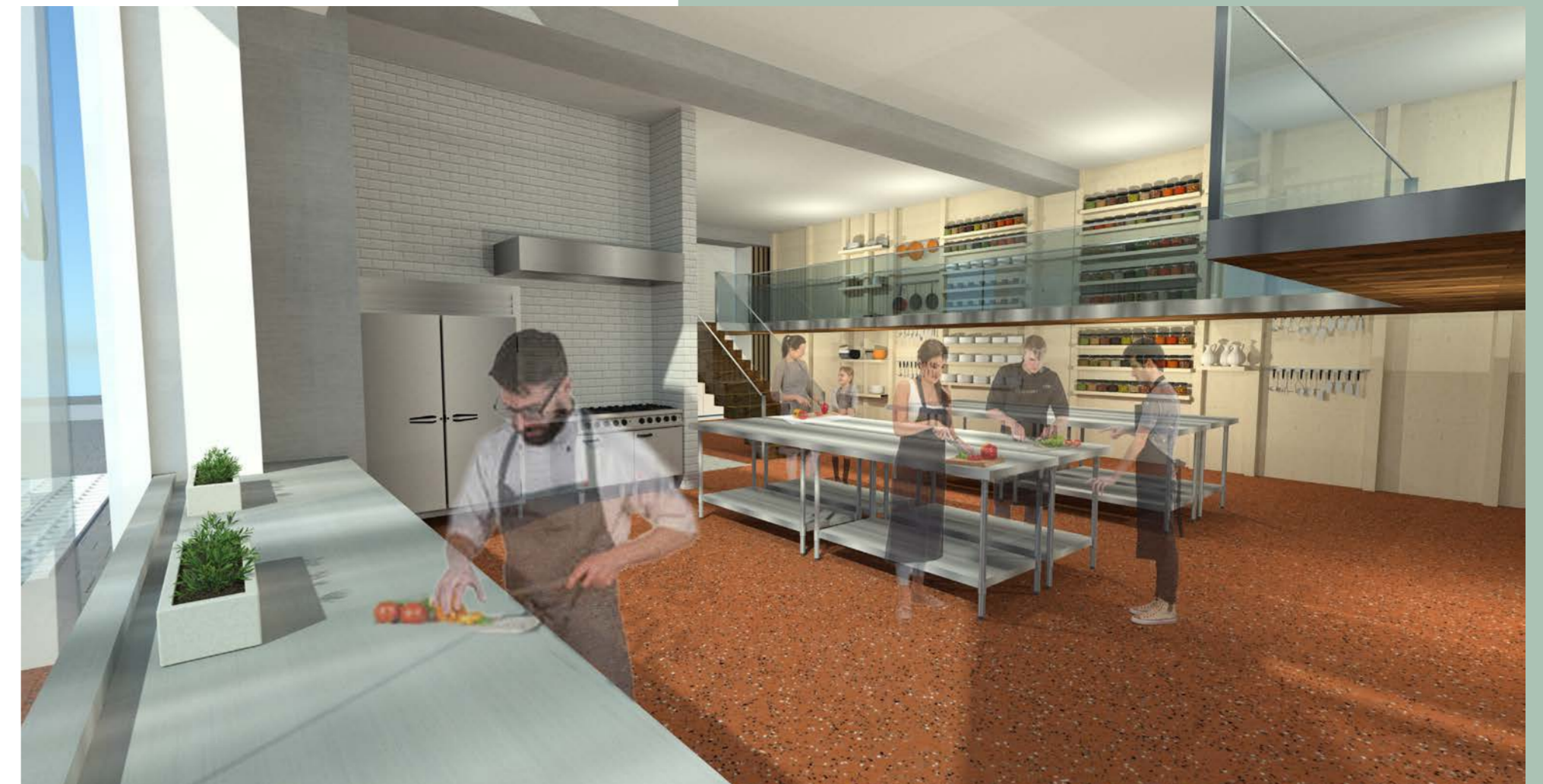
BRIEF

In the present-day society, we live in a world where we face countless Global issues. Within the last decade global issues have steadily grown. However, there is still an issue that many of us are unaware of, food waste. Food waste has had a massive impact on our environment, the economy, food security and many more. One global issue that I want to tackle within this project is food waste. For this project I want to create a high-spirited restaurant within 354 Oxford Street. The goal is to generate a space that spreads awareness of the ongoing issue with food waste, educating the public on how we can tackle the issue whilst creating a dining experience.

Food is something we need and many of us are lucky enough to access it from supermarkets. However, our relationship is often out of sight. Food waste has presented a significant problem due to its capacity produced each year. In the UK alone, it is calculated that we throw away around 9.5 million tonnes of food waste annually. The food waste ends up in a landfill site which is already overflowing. Over time, the food items begin to degrade which releases a great deal of methane gas, a harmful chemical that contributes heavily to global warming. This addresses to Climate emergency. Within my restaurant we focus on tackling the issue by having a cooking workshop where we teach customers on saving leftover food and turning them into a new dish. Another way we tackle the issue is by having a community fridge where the public are able to donate any leftover food they no longer want instead of throwing it away.

Requirements:

- Dining Area
- Kitchen
- Freezers and refrigerators
- Storage room.
- A waiting space
- Payment Station
- Staff room
- Public Bathroom
- Changing room



Rendered Commercial Kitchen/Workshop



Rendered Dining Space



First floor - Dining Room

Ground Floor - Community fridge, Commercial Kitchen and workshop.

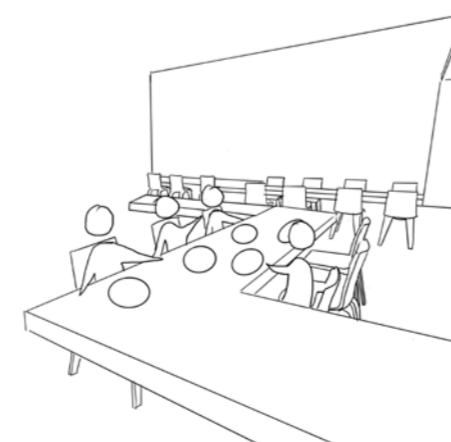
Basement - Ingredient House and Cooking Library.



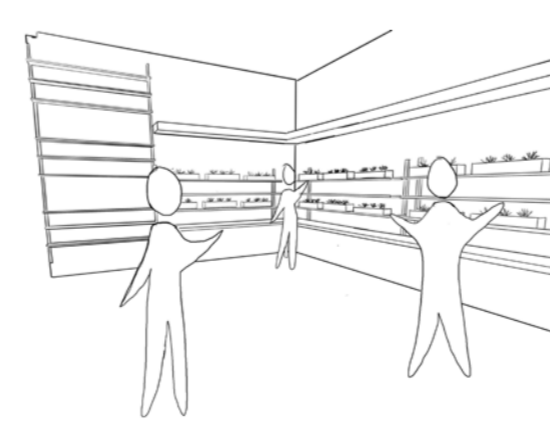
Community Fridge - A space where the public donate any food they no longer want.



A commercial kitchen where the staffs are preping food and a workshop taking place, teaching customers how to save food.



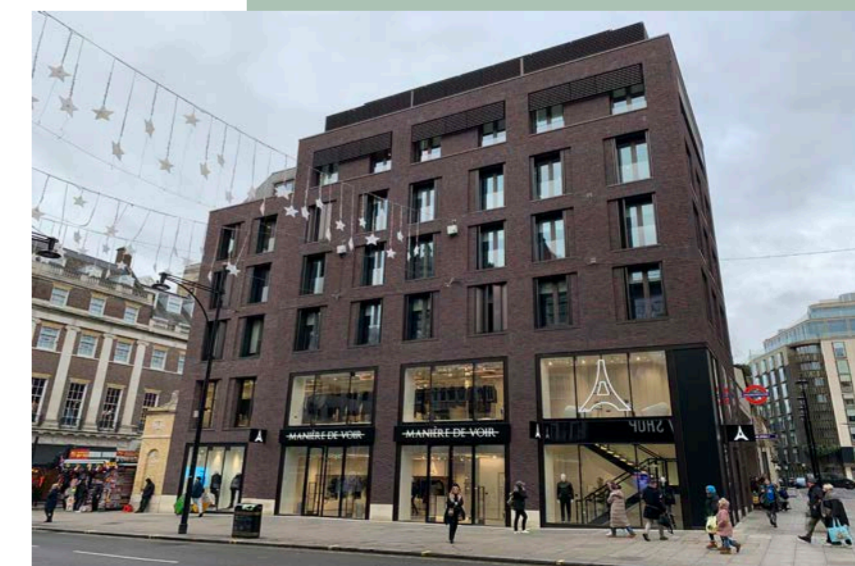
Dining Space: Customers having their lunch/dinner.



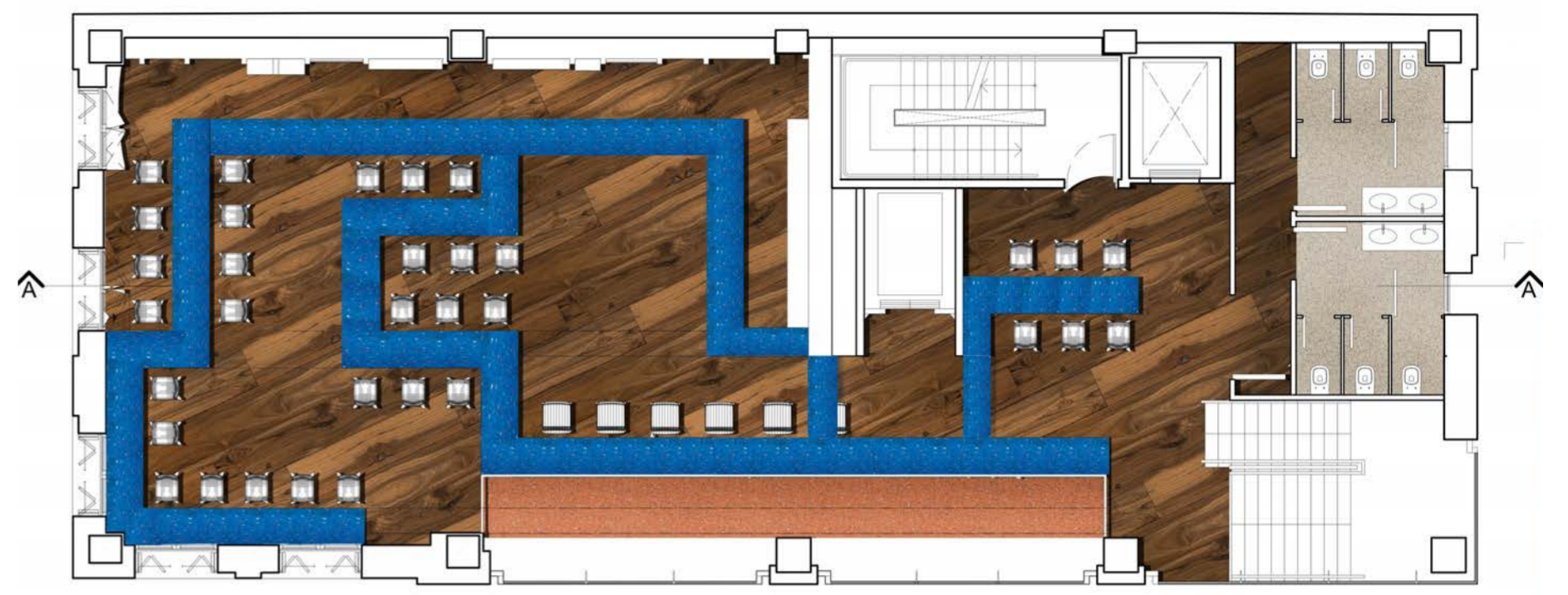
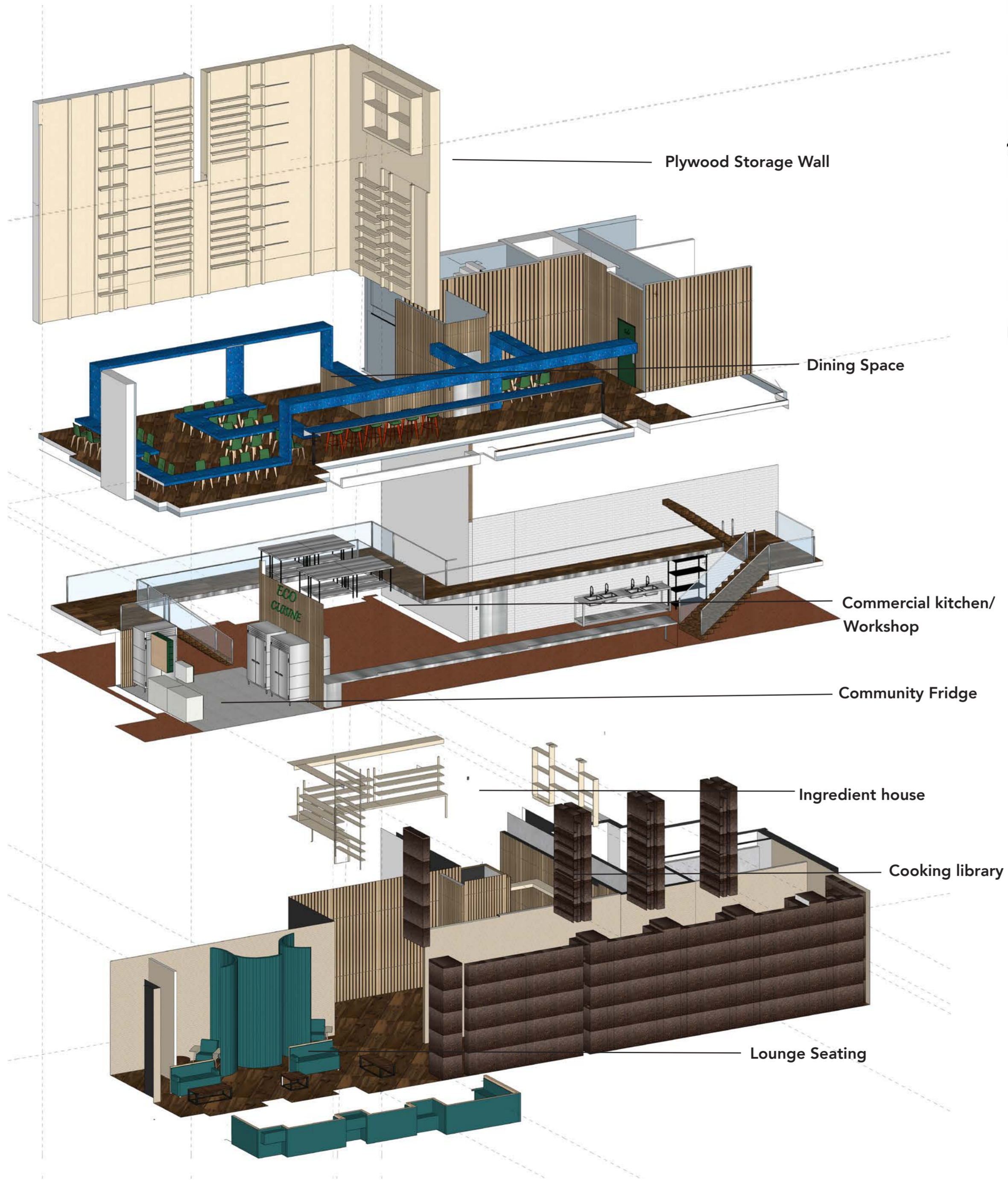
Ingredient House: Customers visiting the ingredient which holds dry herbs and spices.



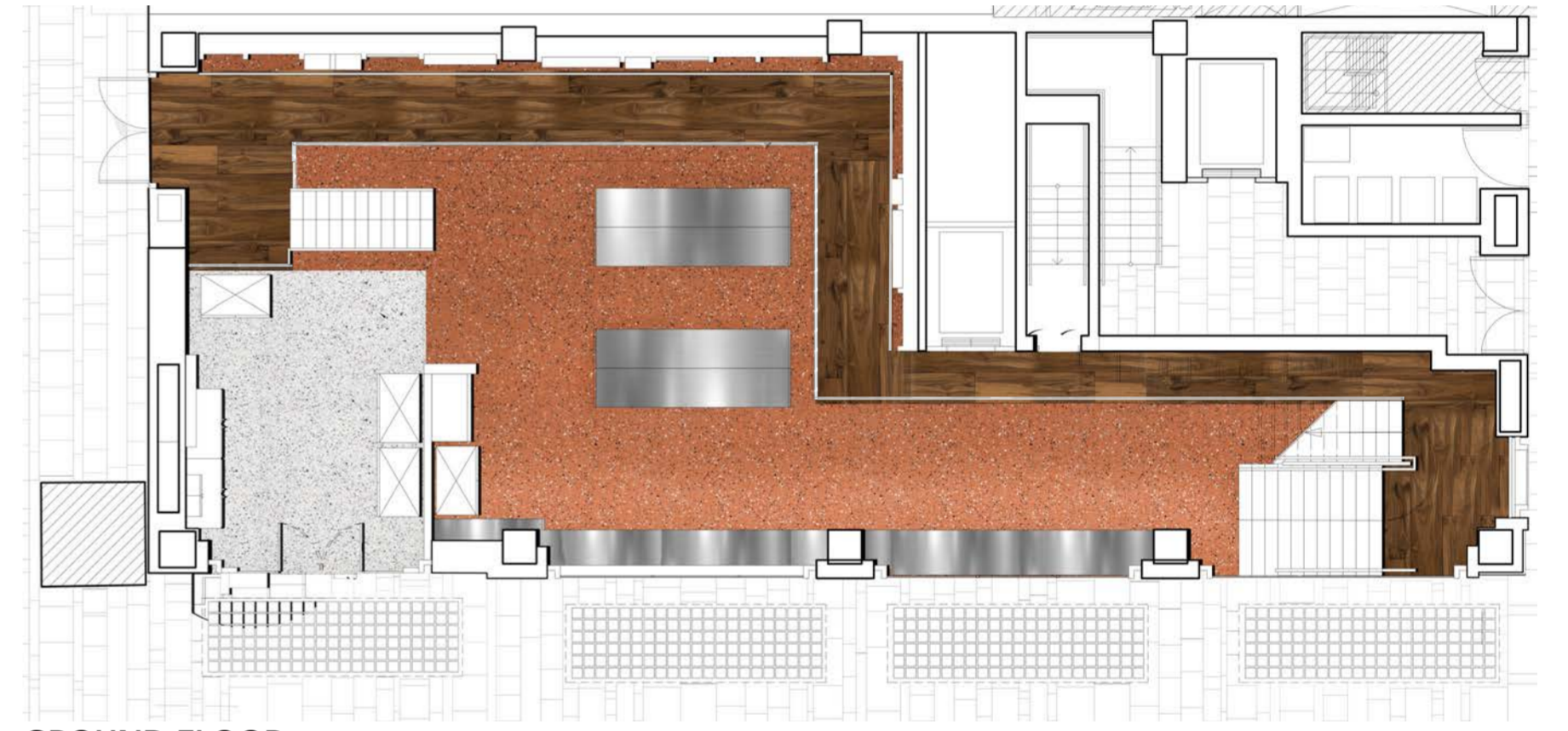
Cooking library: Customers visiting the cooking library to explore recipes from cooking books.



The chosen site is a five-story building located at 354 Oxford Street, London W1C 2JG, sitting between Stratford place and Marylebone Lane. The site is currently occupied by contemporary fashion brand called Maniere De Voir and apartments buildings. Within the ground and first floor, is the retail store.



FIRST FLOOR

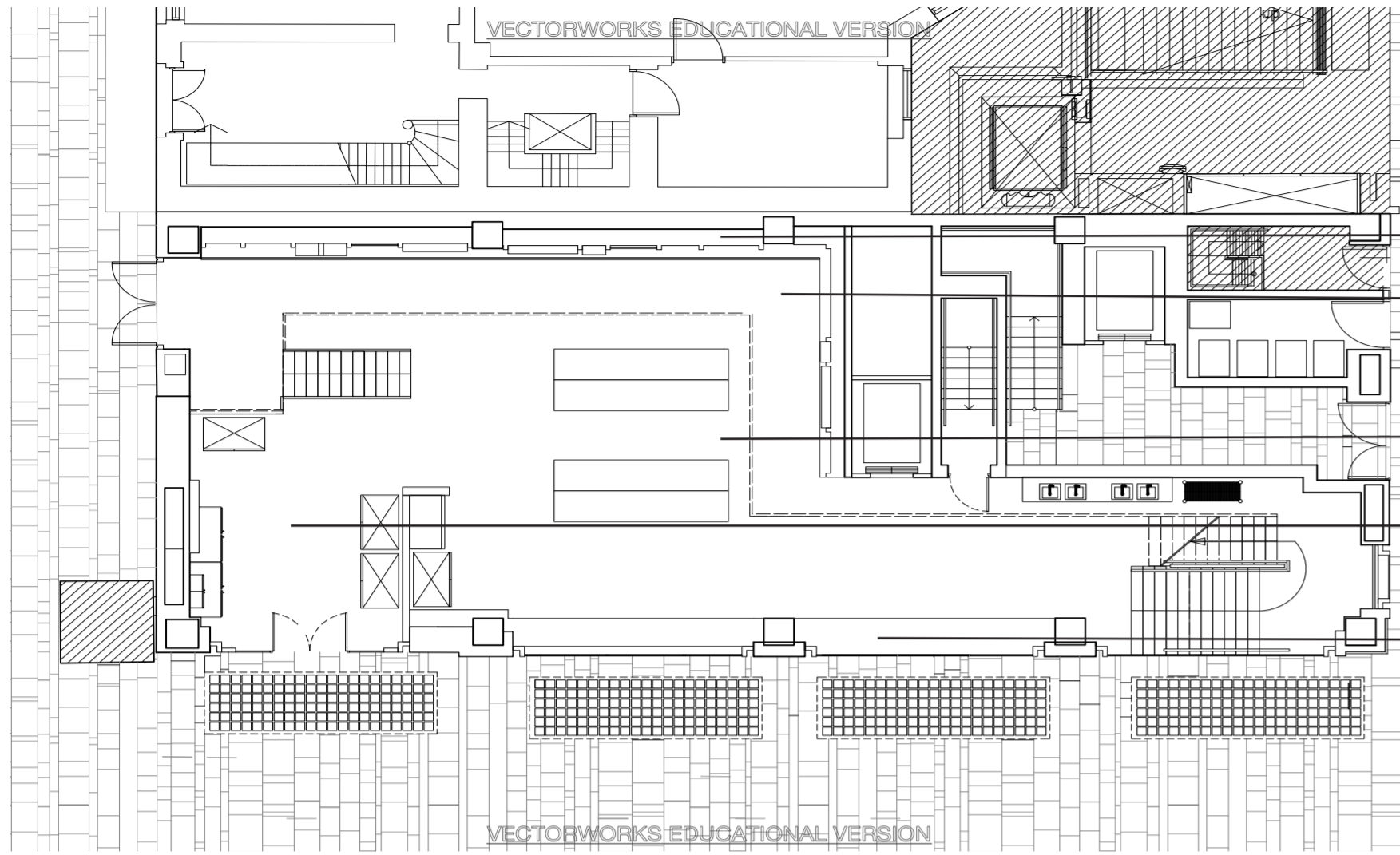


GROUND FLOOR



BASEMENT FLOOR

FINAL DESIGN PROPOSAL



- The plywood storage wall
- The public walk across the mezzanine above the kitchen/workshop.
- The workshop space Members taking part
- As you enter the space, you would encounter the community fridge where public can donate any food they no longer want.
- The preping station: where the cooking takes action.

GROUND FLOOR



Rendered community kitchen

As the customers enter the restaurant, the community kitchen is the first space they encounter. The space creates a sense of togetherness, coming together to donate any food they no longer want and supporting people who are in need of food.



Commercial Kitchen - Preping Table and Washing Station



Community fridge - Mezzanine point of view



Workshop - Mezzanine walkway



Workshop

As the customers continues to walk through the space, they encounter the restaurant workshop. The main objective of the workshop is teach customers how to save food and turn it into dish. Whilst this space is to teach customers it is also a space where customers can feel apart of a movement where they are taking action back.

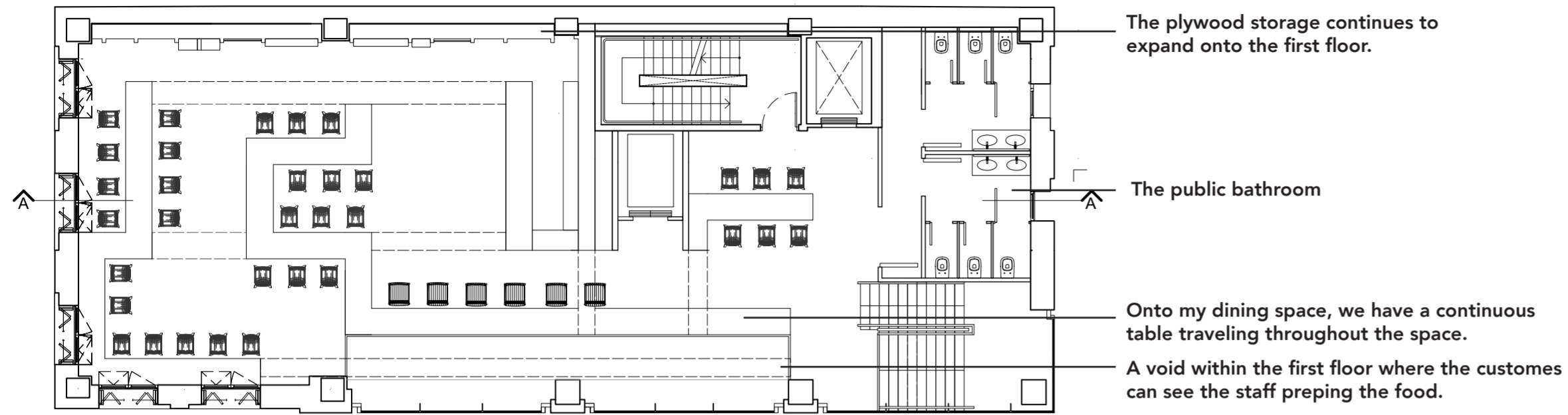
MATERIAL BOARD



Material Names:

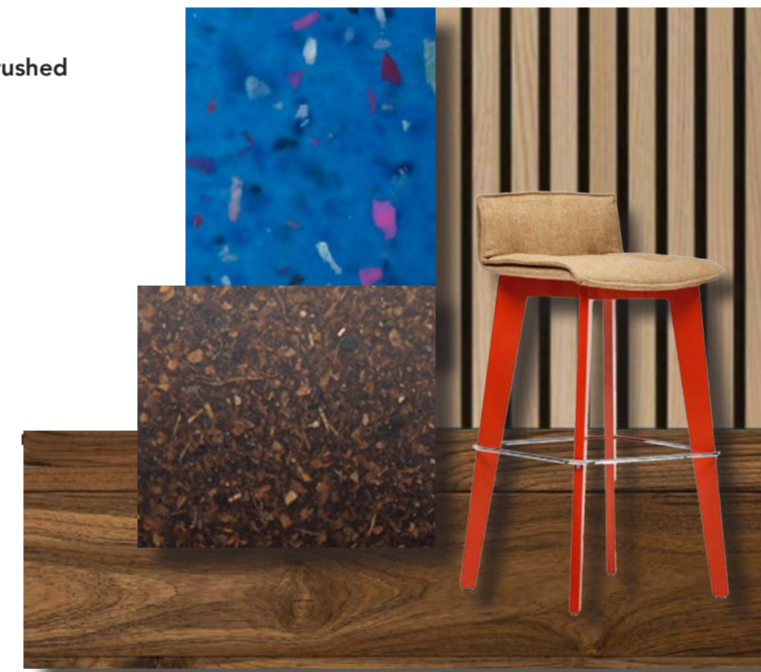
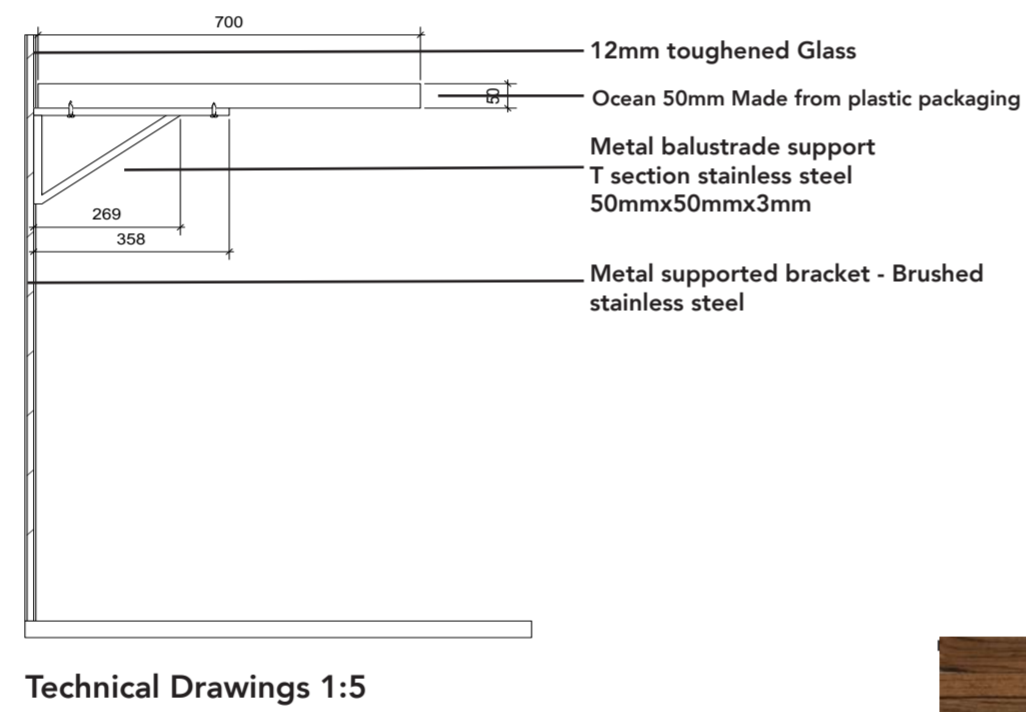
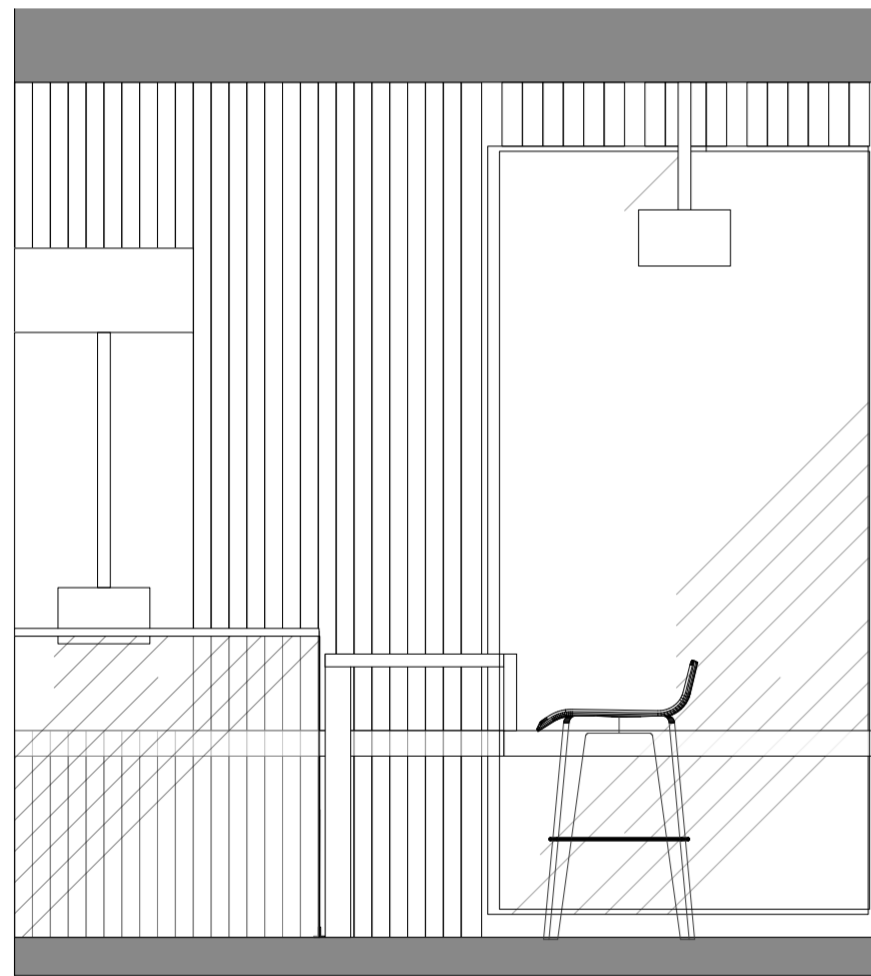
1. Tarkett Safetred - Orange
2. Pastello Cotton Matt Metro Tiles
3. Birch Plywood
4. Terrazon Mosaics - Grigio Argento
5. Alba - yoghurt pots
6. Teak Fluted Wall
7. Ocean - Plastic Packaging
8. 'Autumn' - Green Waste
9. Burmese dark teak

FINAL DESIGN PROPOSAL



FIRST FLOOR

Detail cross section 1:20



Rendered dining space The concept of adventure drastically change as the customers move into the dining space. Whilst customers are having a dining experience, they are also being educated as the dining space focuses on being a educational place where customers continue to learn more the food awareness.



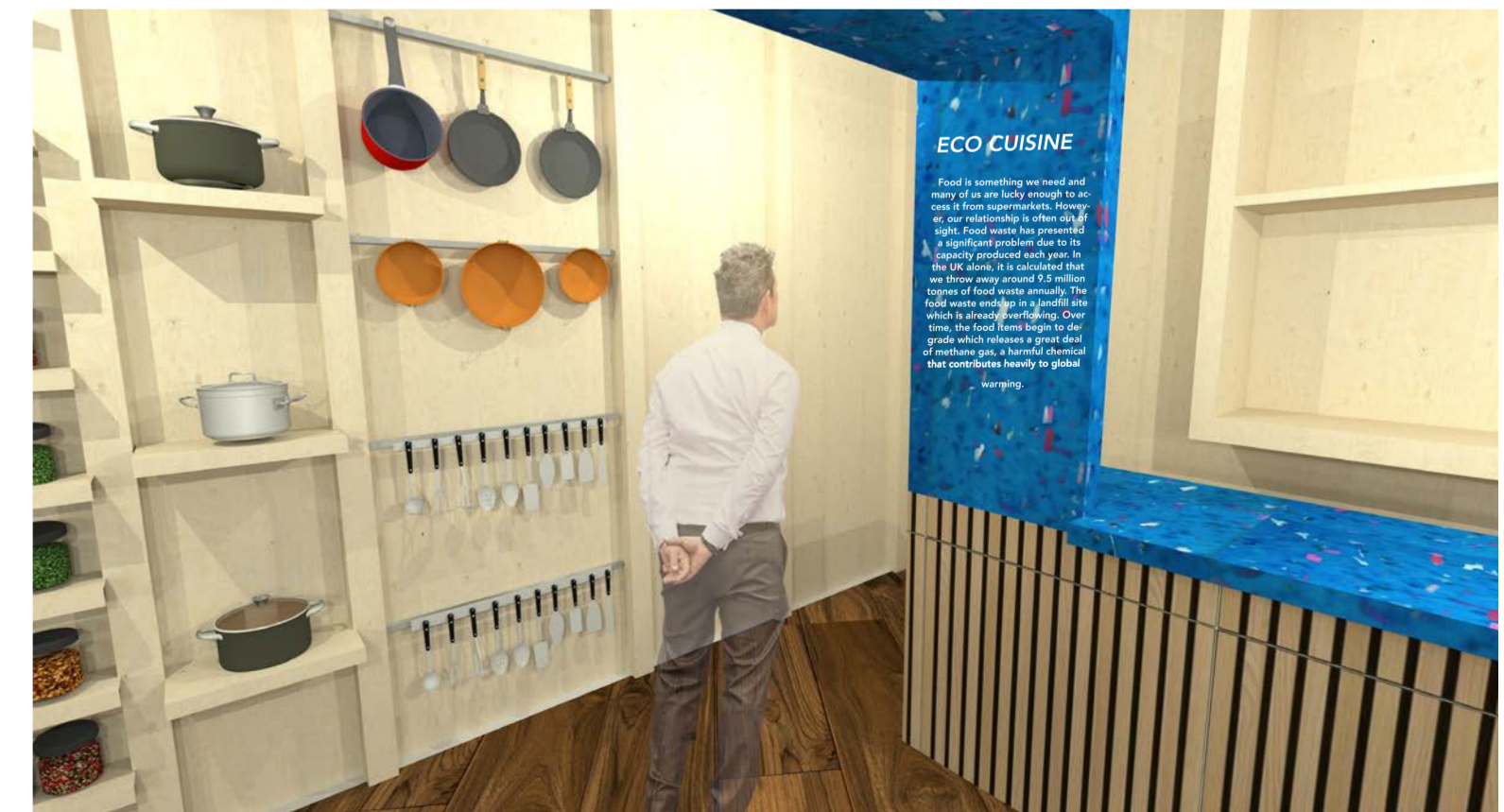
Plywood Storage Wall



The Bar.

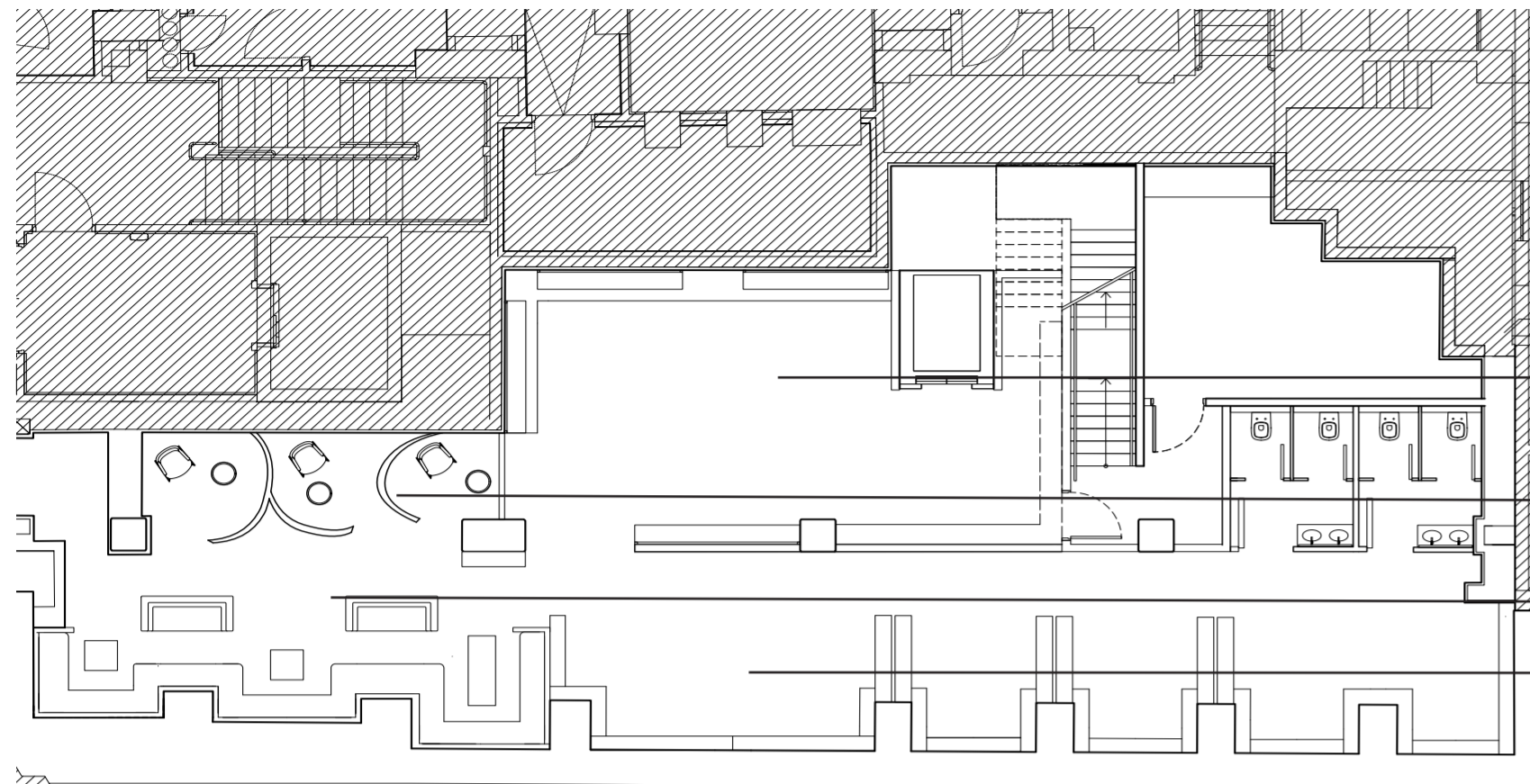


Dining area within the back of the space



Information Wall

FINAL DESIGN PROPOSAL



BASEMENT FLOOR

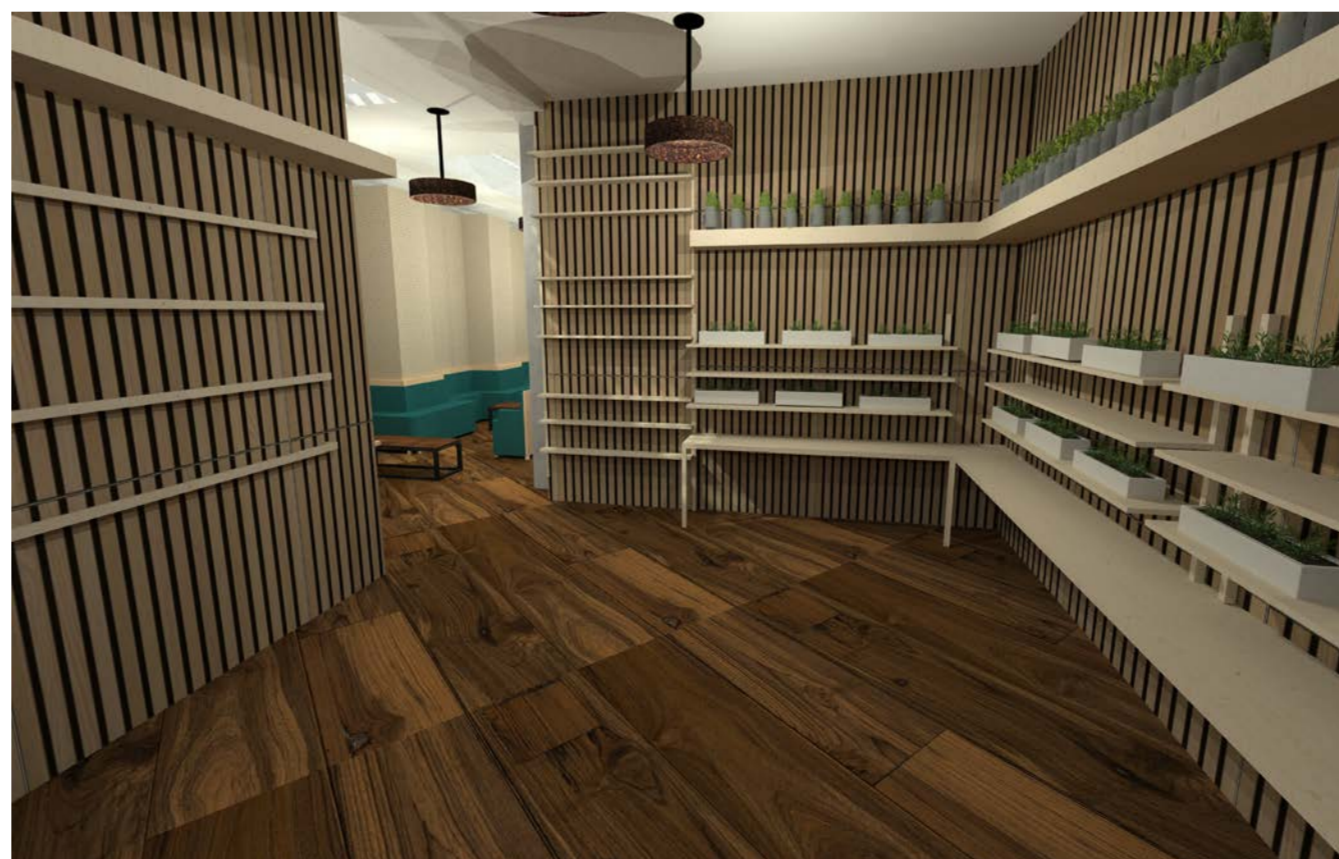
Ingredient house



Cooking Library



The concept of adventure continues to evolve throughout the basement space. Just before the customers enter the library, they embark upon an ingredient house which displays a various of spices and herbs they can discover. Exiting the ingredient house, the customers walk into the cooking library, where they are access recipes book which they can learn new recipes and infuse them within the ir food lifestyle. Having the library in the basement creates a private yet educational enclosed space.

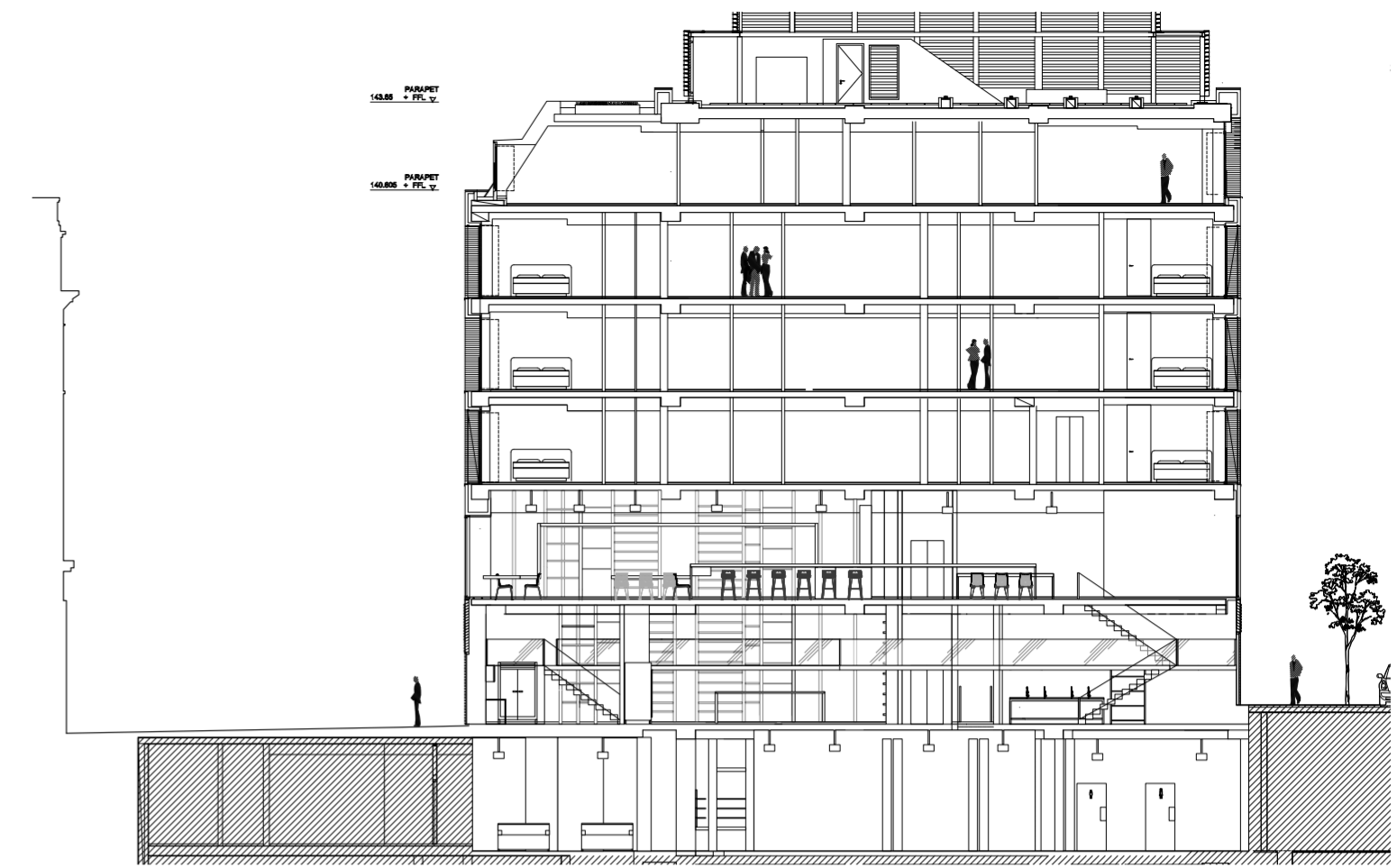


Right before the public enter the library, they'll walk through the ingredient house that holds different types of ingredients

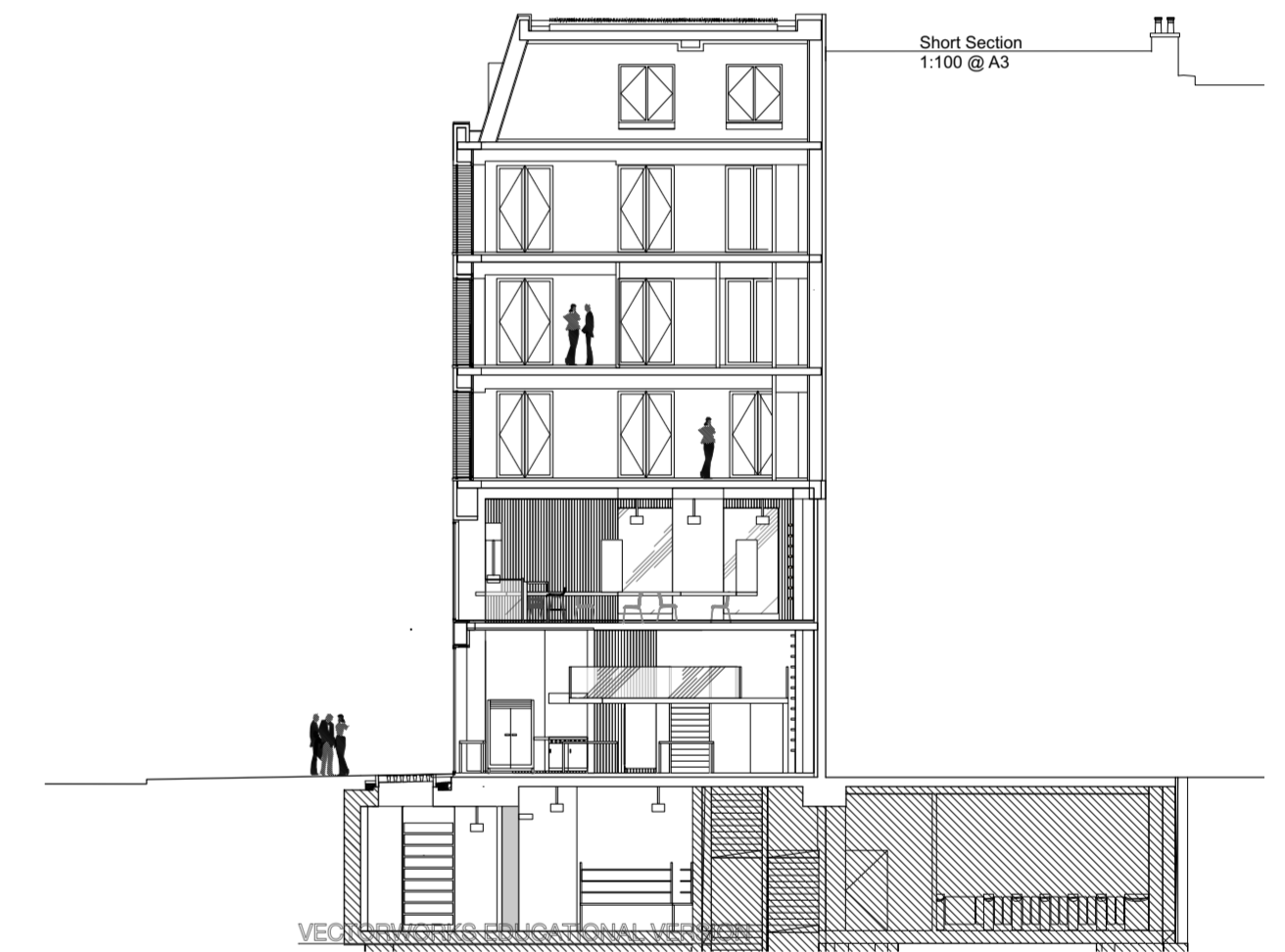
Here are private pods, where individuals are able to sit here on their own.

The lounge seating space, where customers can sit and read through their chosen cooking book.

Right along the walls of basement, you have cooking books.



SECTION AA



SHORT SECTION



Lounge seating