

CULINARY CIRCUS

"Where Gastronomy Meets Entertainment and Memories are Cooked Up Together"

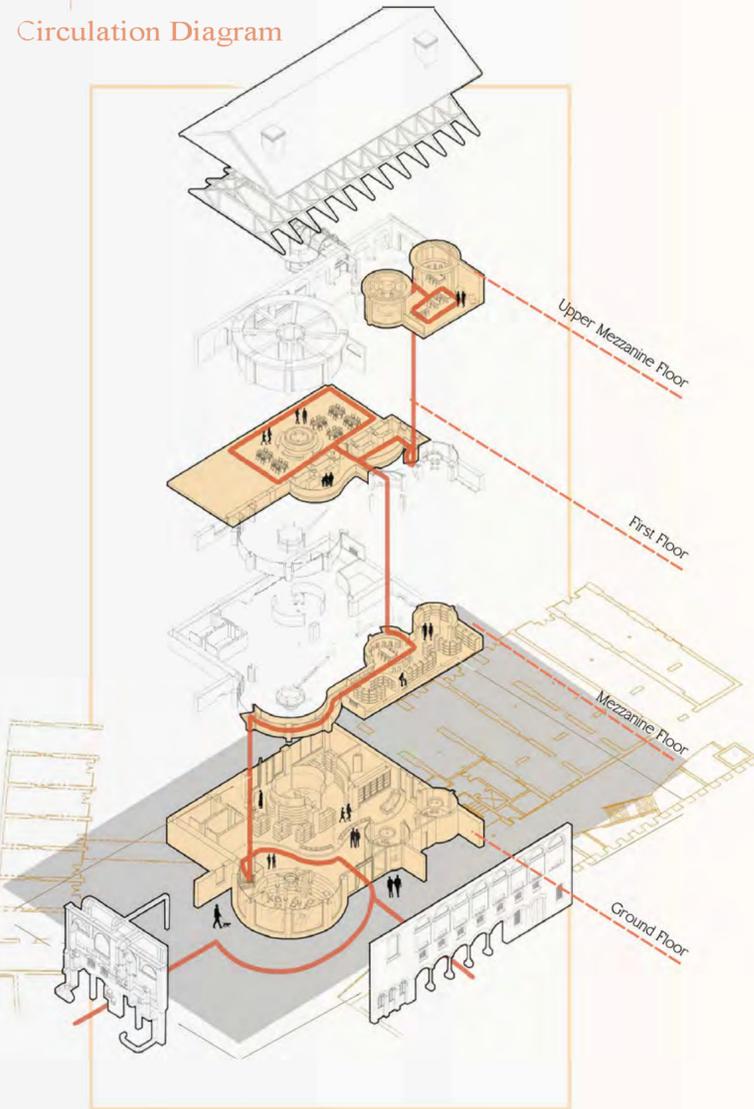


PERFORMANCE
THEATRICAL
EDUCATION
ENGAGEMENT
CONNECTION
TRADITION

In our fast-paced modern lives, where screens dominate our attention and schedules are super packed, finding genuine opportunities for connection and bonding with family and friends can feel like a rare luxury. Recognizing this need, I aim to create a space that fosters connection through the joy of teamwork in cooking, bringing people across cultures, generations, and backgrounds together. This unique experience not only serves as a weekend getaway activity but also as a platform to strengthen community engagement. The concept revolves around more than just a traditional cooking school. It's about providing an inclusive environment where people of all ages can come together, learn, and enjoy quality time with loved ones. The goal is not only to teach cooking skills but also to ensure the preservation of culinary traditions, acting as a cultural bridge between generations.

By rethinking familiar spaces, this project addresses social shifts and challenges, promoting intergenerational interaction and cultural exchange. While traditional cooking classes often involve just instructors and students, I aim to elevate the experience by incorporating fun and interactive activities for the audience and visitors. This approach ensures that even those not directly involved in the cooking process can have a memorable experience. By doing so, I hope to create a community-led platform that not only nourishes the habit of cooking but also becomes a hub for cultural exchange and the preservation of cherished recipes. Through this initiative, I wish to break the monotony of passive observation and provide an engaging space where everyone, from seasoned chefs to curious onlookers, can actively participate and create lasting memories together.

Circulation Diagram



Coal Drops Yard, King's Cross W1F 0QB



Authenticity Mapping Site Analysis

The survey of restaurants around the Coal Drops Yard area reveals a pattern, there is a prevalence of authentic dining options in Camden and Somers Town, while King's Cross is dominated by chain restaurants commonly found across the UK and internationally. This underscores the importance of safeguarding culinary heritage to prevent the loss of traditional recipes. As such, Coal Drops Yard emerges as an ideal starting point for preserving culinary identity.



Authentic and affordable restaurants

- Andy's Greek Taverna
- Taste of Siam
- Yokoya Omakase Sushi Kaiseki
- Mestizo Mexican Restaurant
- Chris's Fish Bar
- Supawan Thai Food
- Lina store

Chained restaurants that are homogenized throughout the globe

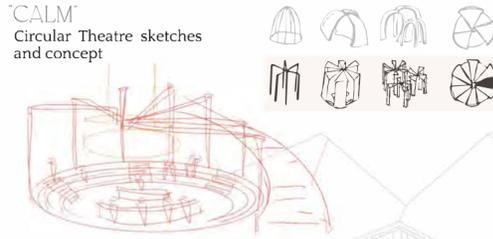
- Honest Burgers King's Cross
- Dishoom
- Tortilla King's Cross
- Leon
- KFC
- Nando's

"Calm Within Chaos"

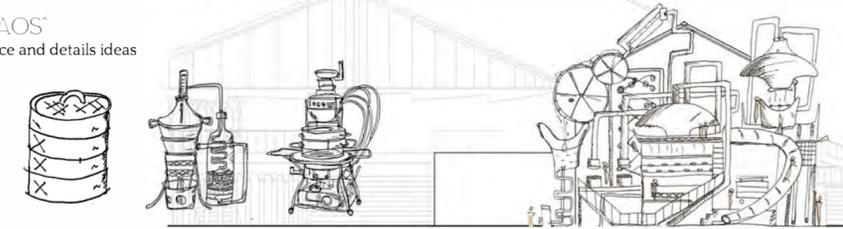
Manifesto I

This edited atmosphere collage is an indication of juxtaposition of calm and chaos. The tranquility of the circular courtyard is in contrast with the chaos of pipes and vents that are behind it. The collage shows the concept of calm within chaos, where the calm part indicates the main cooking theatre. Audience and users of the space can enjoy the tranquility in watching the cooking school performance while the chaos of exposed ventilation works and different cooking methods are in the background of the show. This collage also inspires me in terms of the connection of the space via the bridge or a walkway. A bridge can act as a viewing point of the performance as well as circulating the movements of users in the given space.

"CALM" Circular Theatre sketches and concept



"CHAOS" Device and details ideas



Lost Identity Intervention Project (previous)

The previous project, Lost Identity talks about the importance of preserving culinary heritage amidst the rise of fusion cuisine and globalization. It highlights how food nostalgia connects individuals to their cultural identities and warns about the loss of cultural uniqueness in cities due to smooth city development and gentrification. The proposed activities in the arch is the preparation of spices and ingredients for Culinary Circus.



Culinary Circus Final Project (current)



Exterior First Floor

The first floor entrance features genuine and authentic food by vendors who are eager to start food and beverage businesses. Culinary Circus provides opportunities for entrepreneurs to start from a small scale to achieve their goals. Positioned strategically along the flow of foot traffic on the walkway, this location offers prime exposure to the public, providing valuable opportunities for

start-ups to attract customers. The ducting device is the prominent design where it channels smells from cooking stations to the outdoor area, attracting passersby by stimulating olfactory senses. It then transports the smells down to the immersive theatre, making it a unique experience.

Sustainable Development Goals applications



Zero Hunger

Food and ingredients prepared in the site may have extra to provide for people in need of food. This projects also acts as a food bank to give away food for the homeless, refugees and the others that may be qualified to receive the extra food made in the site.



Quality Education

The teaching and learning of cooking can be used as an educational tool to promote cultural awareness and diversity. Understanding different spices and ingredients provide insights into various cuisines, cultural practices, and traditions. Meanwhile, encouraging curiosity about different cuisines and exploring new methods to cook and flavors contribute quality learning of lifeskills.



Reduced inequalities

This project includes a diverse range of spices and ingredients from various cultures and regions in the showcase. Highlighting the cultural significance of different spices, showcasing the richness of culinary traditions from around the world. Also, to emphasize the importance of respecting and appreciating diverse culinary practices, fostering a sense of cultural inclusivity.



Sustainable Cities and Communities

This project promotes sustainable communities by advocating for home cooking through a cooking school initiative. Home cooking reduces environmental impact by using fresh, locally sourced ingredients and generating less waste. It fosters healthier eating habits, contributing to improved public health and well-being.

Activities Programming

Exterior Ductings smell experience



Private Cooking Class Pods



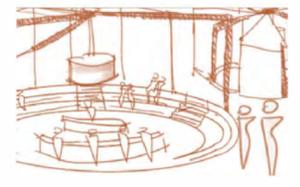
Communal Kitchens



Grocery



Main Cooking Theatre



Food vendors



Smell Immersive Experience



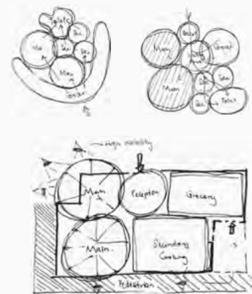
Ductings Display



Space Planning & Draft Layout Plans

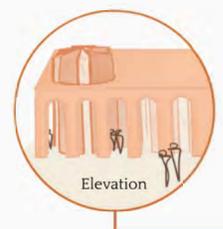
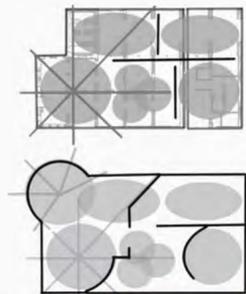
Idea 1

The initial idea for my design approach is to have higher visibility into the building to attract visitors. In these sketches, I explored ways to demolish walls and windows in order to achieve higher visibility. I played around with the circular shapes as "main cooking theatre" element and place them around the areas that gets more exposure to the exterior spaces.



Idea 2

Idea 2 is about opening up exterior walls to create entrances for visitors. This approach is to increase accessibility and visibility of activities happening inside. It enhances the connection between the exterior environment and the activities within, inviting people to engage more deeply with the space, fostering a sense of inclusivity and transparency.



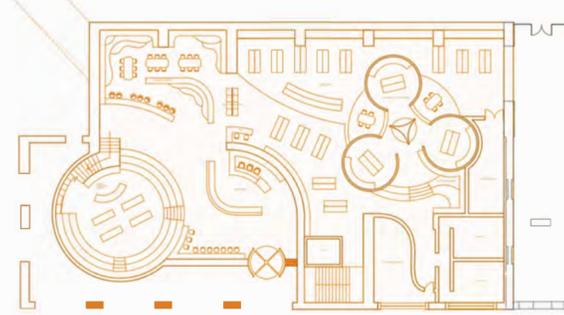
Idea 3

Laying out and separating zones in a plan to improve circulation by strategically adding and removing walls to optimize flow and functionality, ensuring that visitors can move easily from one zone to another. Removing walls create open, airy spaces that feel more expansive and inviting, while adding walls to provide privacy and definition to specific areas.

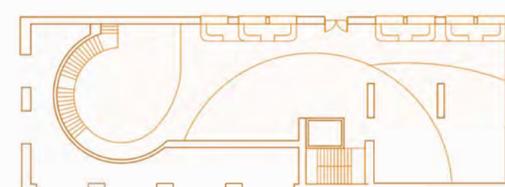
Layout Plan Sketches



Draft Ground Floor Plan



Draft First Floor Plan



"Calm within Chaos" Manifesto II





Oh what's the smell? Just as you step foot in Coal Drops Yard, you will first be greeted with the aroma of traditional cooking from both the main site and intervention site which sits across the street.



Entering Culinary Circus ...

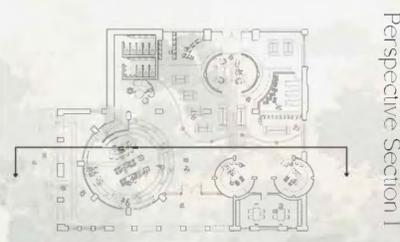
There are plenty of fresh grocery options inside which is open to public purchase and also provided for students who are here for cooking lessons



Culinary Circus Final Project (current)

In the existing site, exposed brick walls are preserved to maintain its character. New materials such as timber, fabric, and stone are selected to complement the existing aesthetic. Key design elements feature orange glazed tiles for the circular structure and anodized aluminum ducting with an orange powder-coated finish.

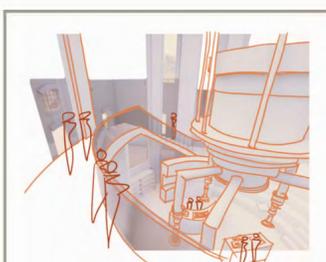
- 1 Existing brick walls
- 2 Reclaimed teak outdoor furniture
- 3 Green velvet upholstery fabric
- 4 Sterling grey woven fabric
- 5 Painted marble finish
- 6 Glazed orange tiles
- 7 Anodized steel powder coated in orange finish



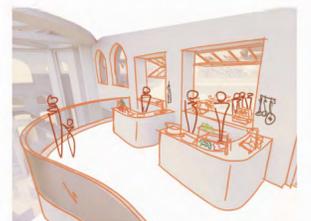
Perspective Section 1



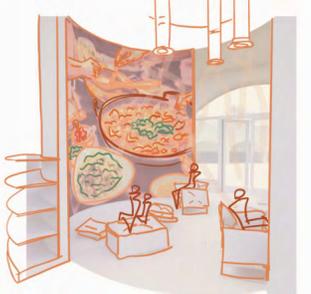
Perspective Section 1
Culinary Circus



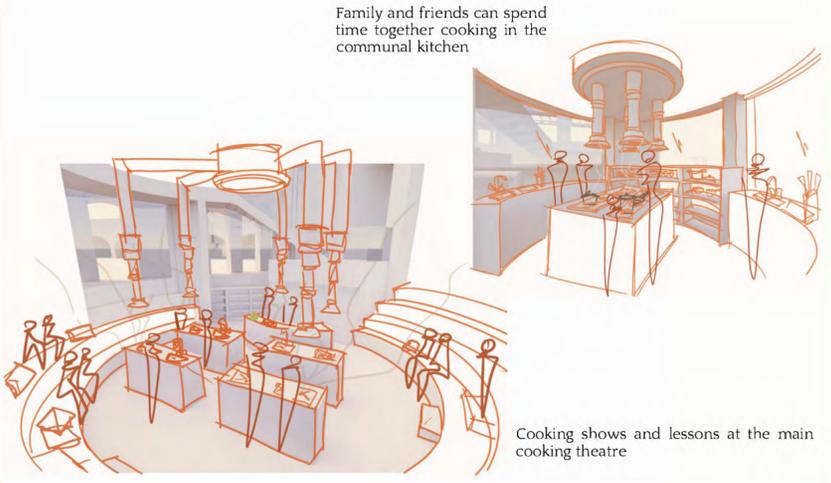
Staircase that leads up to the first floor with cooking theatre view



Visitors can enjoy genuine cuisines from food vendors on the first floor

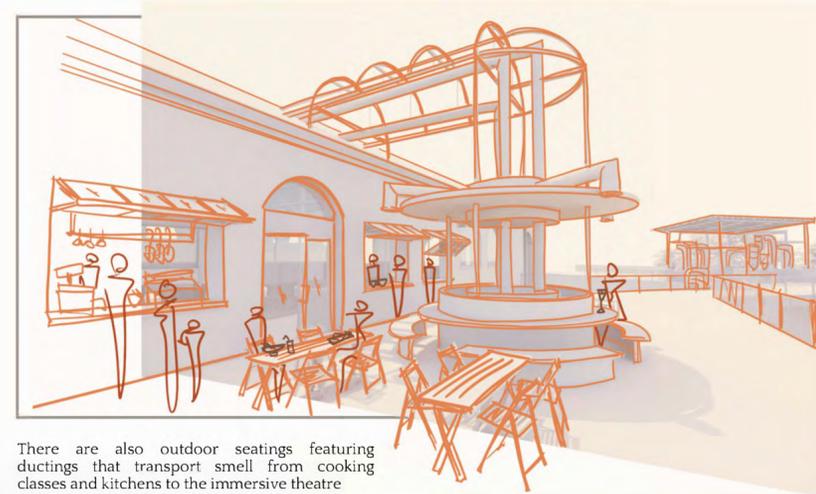


Smell immersive experience for visitors to Culinary Circus

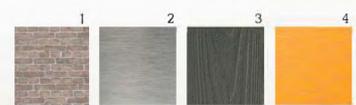


Family and friends can spend time together cooking in the communal kitchen

Cooking shows and lessons at the main cooking theatre



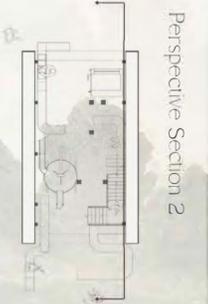
There are also outdoor seatings featuring ductings that transport smell from cooking classes and kitchens to the immersive theatre



Lost Identity Intervention Project (previous)

In the intervention project, like in the major project, the brick walls are preserved to maintain continuity. The structural frame consists of structural graded C24 treated carcassing timber with a dark paint finish, while steel plays a significant role due to the incorporation of functional machinery and devices. Furthermore, the ventilation ducting remains consistent with that used in the major project, ensuring continuity in design and functionality between the two interventions.

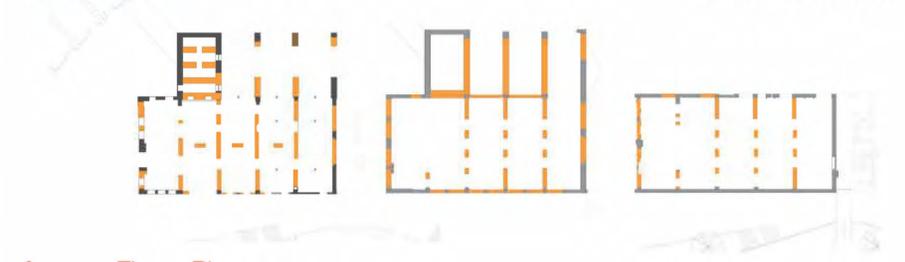
- 1 Anodized steel powder coated in orange finish
- 2 Structural graded C24 treated carcassing timber with a dark paint finish
- 3 Steel or aluminium machinery
- 4 Existing brick walls



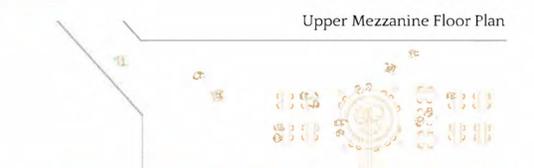
Perspective Section 2



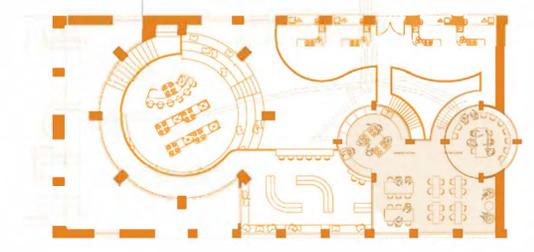
Perspective Section
Lost Identity



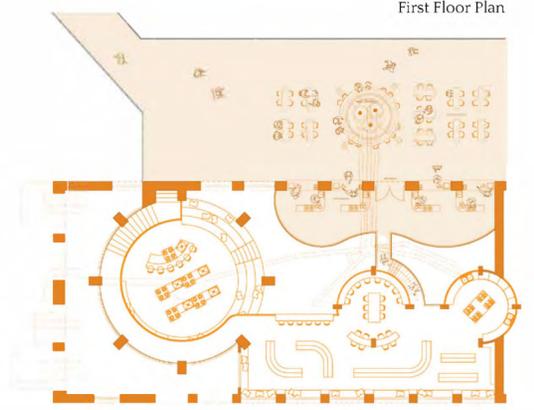
Layout Floor Plans (not to scale)



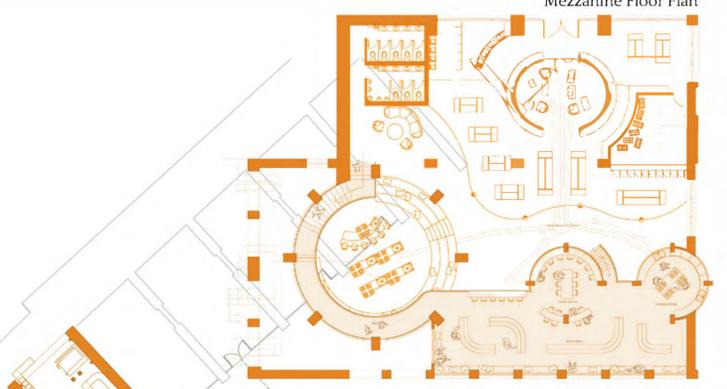
Upper Mezzanine Floor Plan



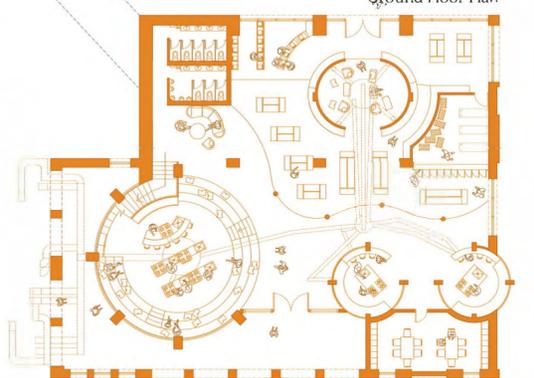
First Floor Plan



Mezzanine Floor Plan



Ground Floor Plan





Cooking Theatre

The cooking theatre is the focal point of Culinary Circus, hence its name. It is the first thing visitors see entering the space. People in Coal Drops Yard are also able to notice from outside as it is designed to increase visibility to the theatre. Visitors gather at this grand circular theatre to watch cooking lessons that are conducted as engaging shows to the audience as well. This inclusive format ensures an exciting and immersive experience for all, whether they're actively participating or simply enjoying the spectacle.



Immersive Theatre

The culinary immersive experience is strategically located at the second entrance, welcoming visitors as soon as they step inside. This immersive journey is designed to engage olfactory senses, it utilizes smell and fragrance to evoke emotions in the audience such as nostalgia or maybe just hunger. As visitors are greeted by enticing aromas, these scents complement the on-screen display of cooking shows, enhancing the overall sensory experience.

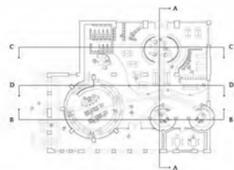


Grocery

At Culinary Circus, convenience meets quality with an in-house grocery store available to students and visitors. This onsite grocery ensures the freshness and authenticity of ingredients, guaranteeing the best outcomes for cooking lessons. Whether stocking up for a class or simply browsing for authentic spices and tastes, visitors can run errands and enhance their culinary experiences here at the grocery store within Culinary Circus.

Section Drawings

These sectional drawings come with Coal Drops Yard site context. It shows the volume of the space and how users circulate around different floors and areas



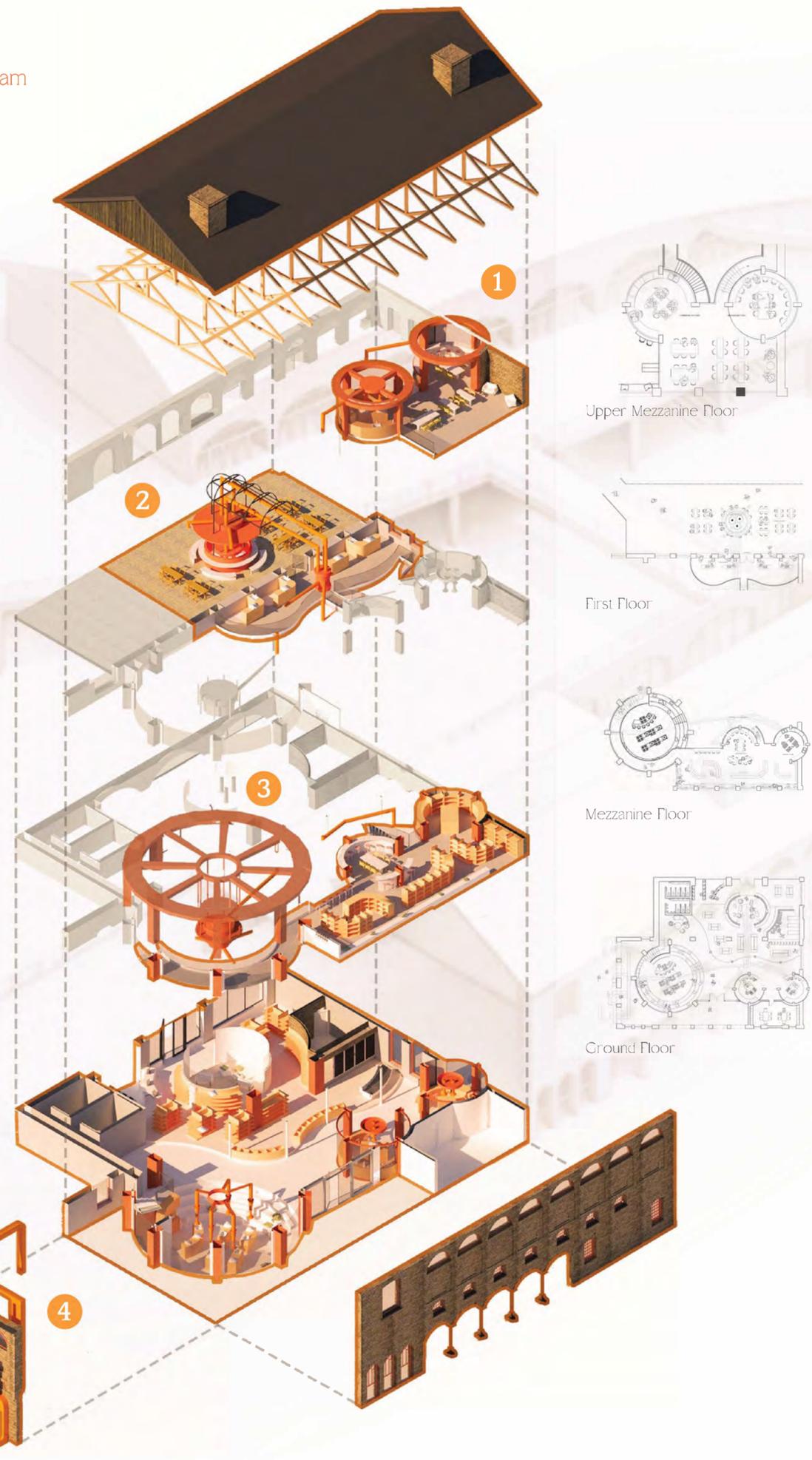
Device and Details Axonometric Diagram

Circular Structure 1
This structure spans all the way from ground floor to the highest upper mezzanine floor. It acts as structure, holding up floors. These structures house cooking class pods, communal kitchens and seating areas, complementing the circular shape of cooking theatre

Ducting/ Outdoor table 2
This device is made up of indoor ductings that lead to outdoor food vendor area. They are held up by a structure that also acts as outdoor table and seats. The function is to transfer fragrance and smell from cooking stations to the immersive theatre.

Main circular structure 3
The main circular load-bearing structure in the cooking theater serves a dual purpose by supporting the building's weight, and houses one of the primary devices, the hood system. This system efficiently removes grease and smoke generated during cooking, while simultaneously channeling the aromas and fragrances outside, attracting passersby.

Ducting system 4
This complex ducting system design is a connection between Culinary Circus and the previous intervention project. These ventilation ducts transfer smell to outside as an olfactory invitation, attracting visitors with the scents of culinary delights.





Private Cooking Class Pod

For those seeking a more personalized culinary experience, private cooking lessons are available at Culinary Circus. Individuals or small groups can book these private classes for 1 to 1 instruction or intimate group sessions. Even though the lessons take place in a private setting, the transparent glass windows allow passersby to observe the action from outside, adding an element of transparency and community engagement to the experience.



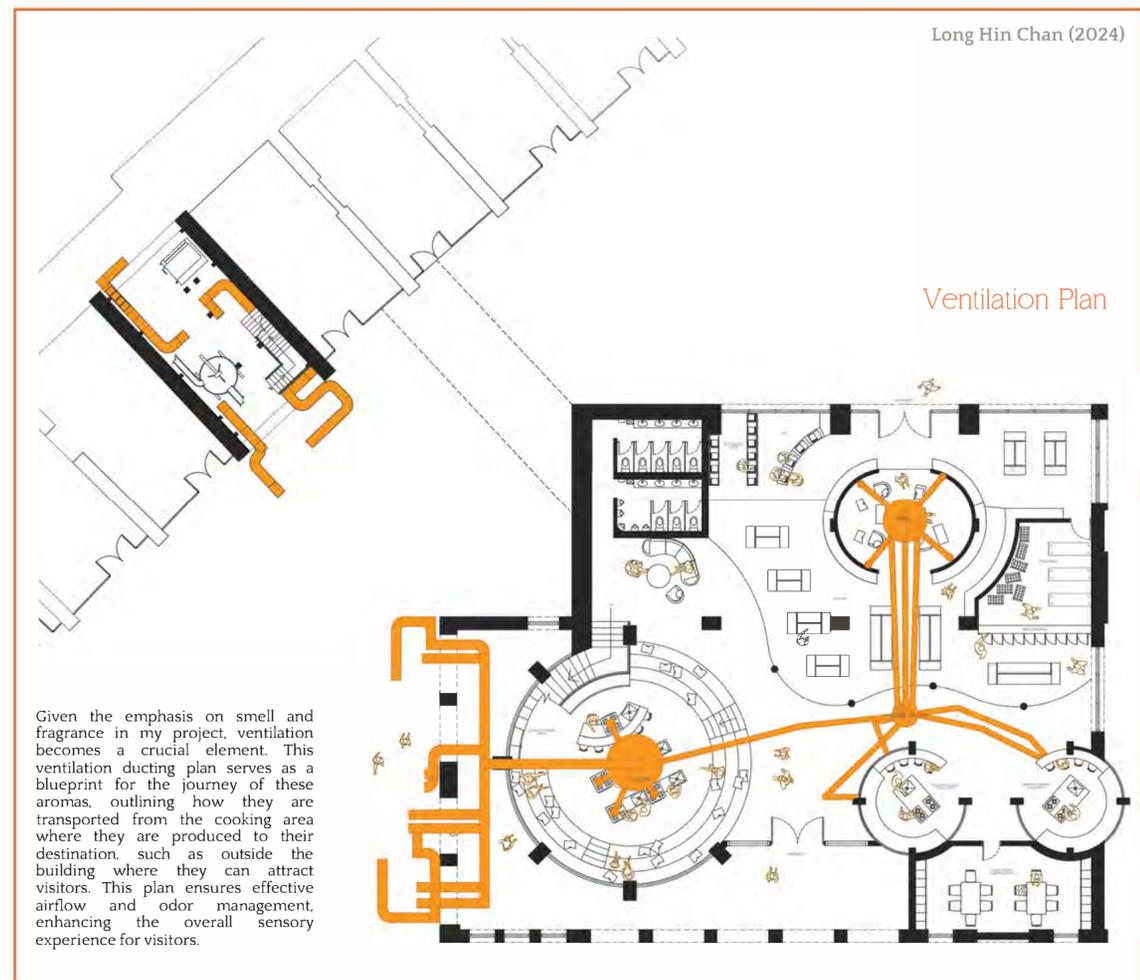
Front Elevation



First Floor- Food Vendors

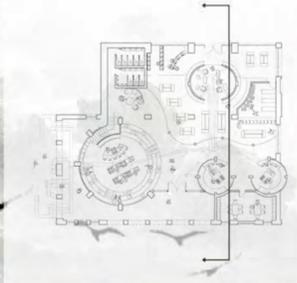


Mezzanine Floor- Recipe Library



Ventilation Plan

Given the emphasis on smell and fragrance in my project, ventilation becomes a crucial element. This ventilation ducting plan serves as a blueprint for the journey of these aromas, outlining how they are transported from the cooking area where they are produced to their destination, such as outside the building where they can attract visitors. This plan ensures effective airflow and odor management, enhancing the overall sensory experience for visitors.



Sectional Model (Scale 1:50)



Building a sectional model of the main theatre in Culinary Circus has been invaluable for visualizing my design. It allows me to see the intricate details of the structure, including the placement of the hood system and the configuration of the stair seating. By physically constructing the model, I can better understand how these elements interact within the space. Coloring the model with the main structure and hood system in vibrant orange, while the existing building remains white emphasizes the focal points of the design.

