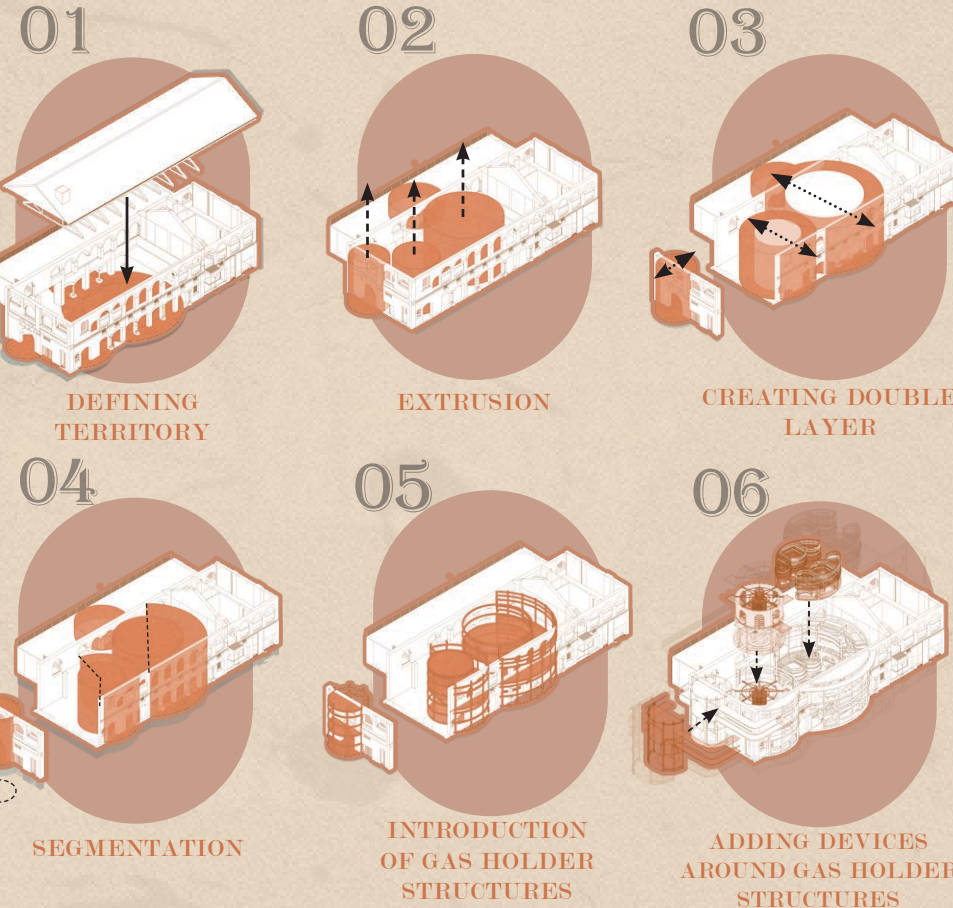


THE CULINARY EXCHANGE

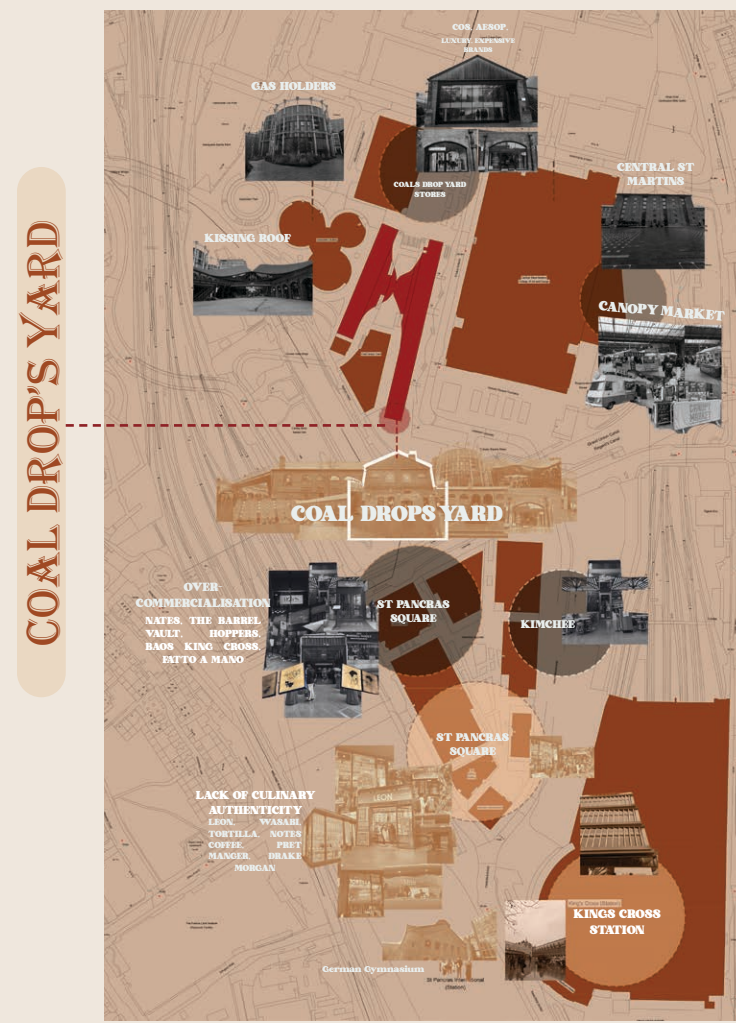
REDISCOVERING CULINARY AUTHENTICITY, COMMUNITY IDENTITY & HEALTH, BY STORYTELLING THROUGH FOOD & CULINARY ARTS FOR THE COMMUNITY.

"The Culinary Exchange", the new refurbished space incorporated into Coal's Drop Yard. The new project's focal point, is to create a culinary gastronomy center to learn and experience authentic culinary cuisines by involving and incorporating the local community food markets, to resist against the gentrification and lost of culinary authenticity, community and identity of Coal's Drop Yard. Expanding on my Research Strands of Storytelling, Health and L'Wost skills, I aim to hybridize the space with gas holder architecture inspired by the surrounding architecture, integrated within the building's space to allow the community to engage, learn, dine, eat and interact with culinary arts & activities of cooking authentic culinary cuisine, celebrating health and wellbeing through the power of food. I aim to demonstrate how gastronomy is a medium of storytelling of people's cultures, where traditional recipes can challenge the processed foods we consume, eating & living healthier lifestyles, and to provide an educative platform for individuals & bridge displaced communities, and re-enable & reestablish that sense of community identity back to Coal's Drop Yard.

TARGET COMMUNITY



SITE CONTEXT MAP & LOCATION



CULINARY AUTHENTICITY



RE-USE DESIGN STRATEGY

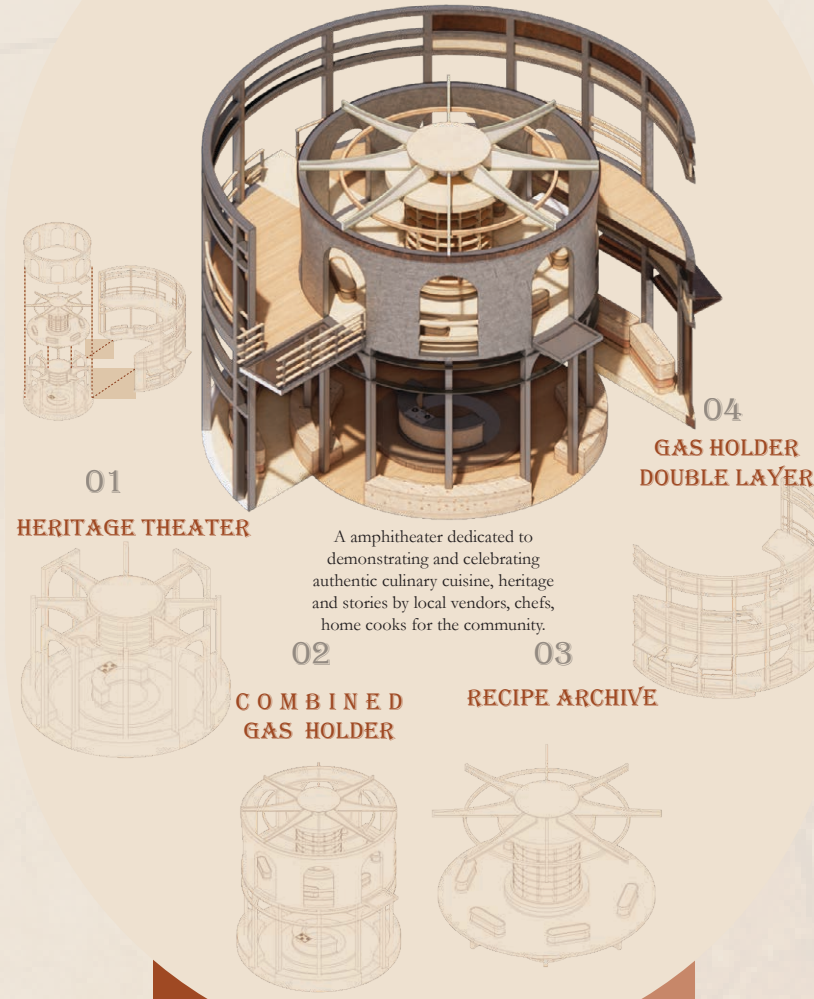
Inspired by the existing Gas holder buildings in King's Cross Coal Drop's Yard, became an essential core architectural style for the Culinary Exchange inter-joint with the existing building. Acting as both structural strategy, architectural & brand language, opened up new functional spaces for local businesses & culinary cuisine spatial activities for the community.

KEYWORDS:

COMMUNITY MARKET
LOCAL FOOD
EDUCATION
GASTRONOMY
SUSTAINABILITY
INTERACTIVITY
STORYTELLING
CULINARY IDENTITY
CULINARY AUTHENTICITY
CULINARY AUTHENTICITY

DEVICE PROGRAMME

HERITAGE THEATER

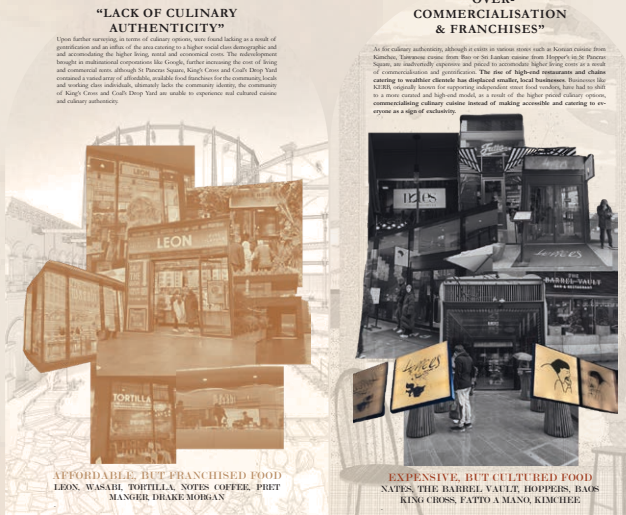


SITE ANALYSIS



COMMUNITY CAUSE & CULINARY AUTHENTICITY

Despite architectural nods to Coal Drop Yard's industrial past, the area faces over-commercialisation, social division, and a loss of cultural and culinary identity. High food prices and generic offerings reflect gentrification, prioritizing profit over authenticity. How can gastronomy be used to restore community and culinary identity in such a divided space? The redevelopment of King's Cross and Coal Drops Yard has brought economic growth, however due to gentrification and over-commercialization, the preservation of local markets and culinary authenticity remains a critical concern for the community. I aim to address their concerns by incorporating their needs to my space, by using gastronomy as the centrepiece, by providing a space for local food markets safely host their businesses, offer cooking lessons and allowing the community to eat, learn and interact with authentic culinary cuisine.

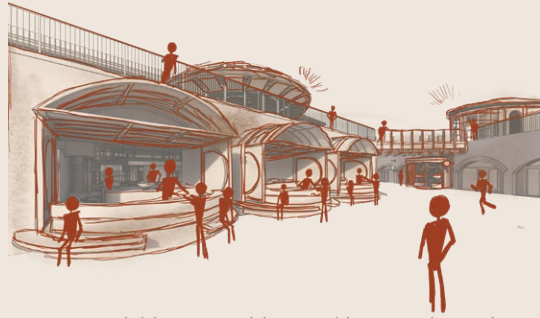


STORYBOARD

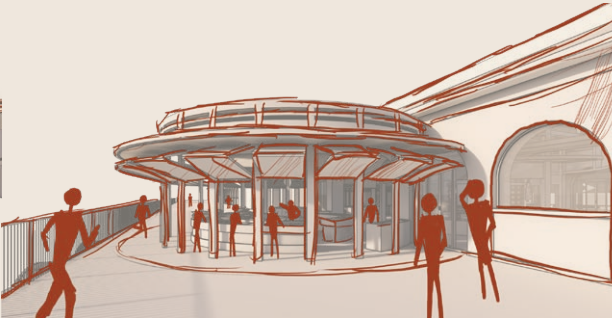


01 Visitors are drawn by a grand facade inspired by Gasholder architecture, with structural protrusions through the east wall and arches.

02 Visitors deposit food waste into a grinder at the arch, where it's processed and transported via external pipes to the central building.



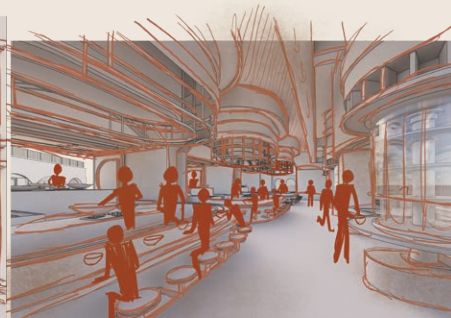
05 Extensible west-side cooking stations let local businesses serve food outdoors, allowing visitors to easily pick up meals.



06 A kinetic door opens to reveal an outdoor culinary classroom, engaging visitors and serving as the main building's entrance.



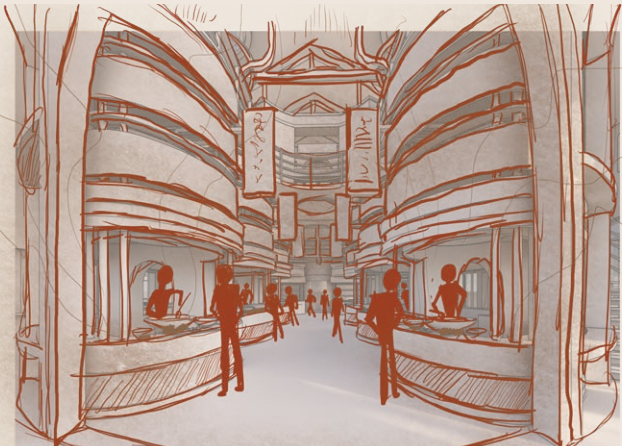
07 Visitors enthralled by the vast space and mesmerized by the double volume gas holder structure and Heritage Theater.



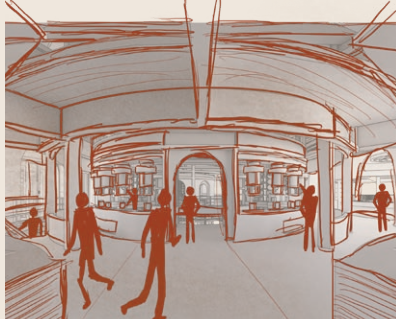
08 Visitors dine and observe local chefs at work, experiencing authentic cuisines via conveyor belts and communal tables, while a transport system delivers community-made products for use in the dining hall



09 Community-made food waste products from the workshop are showcased for visitors to view, purchase, or use in the Communal Dining Hall.



10 The space features vibrant cuisine stalls with local businesses cooking on one side, and culinary workshops on the other where students and visitors learn seasonal recipes amid rising mist and steam.



11 The Storytelling Floor connects to key spaces including the Taste Repository, outdoor gas holder dining, Recipe Pod workshops, culinary classrooms, and the Recipe Archive.



12 Visitors engage with a recipe archive filled with authentic culinary books, where the community contributes their own recipes and stories, preserving them within the space.



2 ZERO HUNGER

ZERO HUNGER
The space positions food as the heart of the space, offering meals and a communal culinary ecosystem with shared kitchens for dining and socializing.



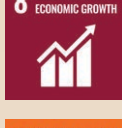
3 GOOD HEALTH & WELL BEING

GOOD HEALTH & WELL BEING
The space combats social isolation by uniting diverse and displaced communities through shared culinary experiences and storytelling.



4 QUALITY EDUCATION

QUALITY EDUCATION
The space serves as an educational hub where diverse users can explore gastronomy, culture, and community through shared culinary experiences.



8 DECENT WORK AND ECONOMIC GROWTH

DECENT WORK AND ECONOMIC GROWTH
The space offers a platform for culinary students and local businesses to create job opportunities through hands-on engagement with diverse culinary practices.



9 INDUSTRY, INNOVATION AND INFRASTRUCTURE

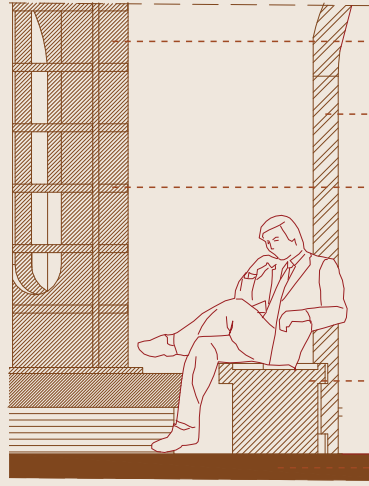
INDUSTRY, INNOVATION AND INFRASTRUCTURE
The new gastronomy space fosters innovation through culinary classrooms, libraries, and ingredient repertoires, encouraging collaboration between students, local businesses, and the public to create and share new cuisines.



11 SUSTAINABLE CITIES & COMMUNITIES

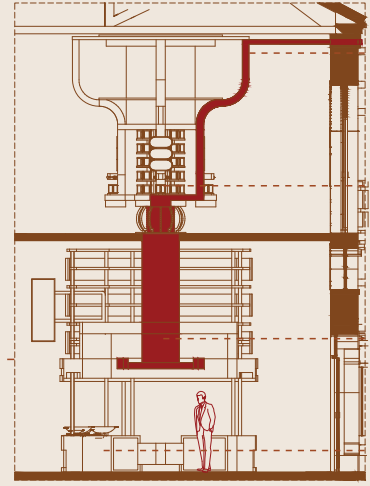
SUSTAINABLE CITIES & COMMUNITIES
The new gastronomy space features a zero-waste program that transforms food waste into functional items, using sustainable materials to promote community involvement and shared responsibility in Coal's Drop Yard.

DETAIL 1: MATERIALITY



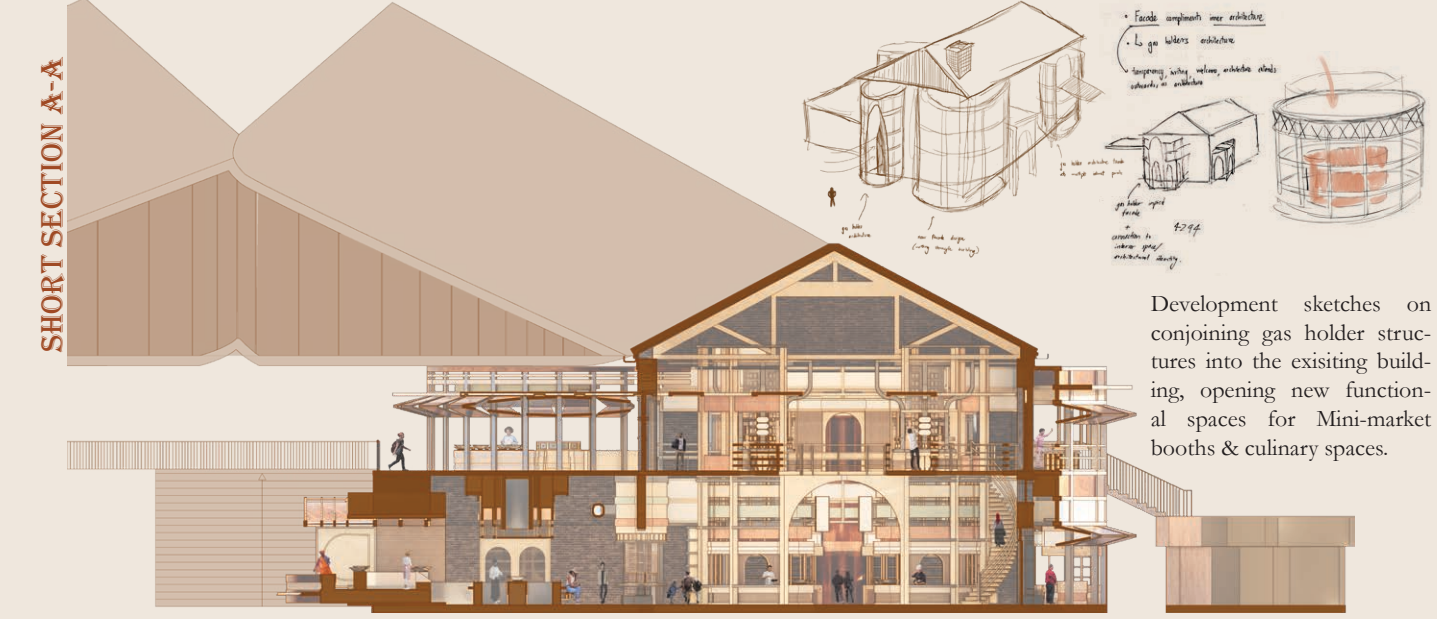
SHINA BIRCH FINISH PLYWOOD
RECYCLED STEEL
RECIPE ARCHIVE BOOK SHELF DEVICE
SPRUCE TIMBER PLANKS

DETAIL 2: VENTILATION



VENTILATION CONNECTED TO TASTE REPOSITORY'S INNER CHAMBER, VENTILATING OUT FROM THE EAST WALL
TASTE REPOSITORY DEVICE ON FIRST FLOOR
FOODWORKS MARKET CULINARY WORKSHOP VENTILATION DUCT
FOODWORKS MARKET COOKING COUNTER

LONG HERO SECTION B-B



GAS HOLDER SKETCHES

SHORT SECTION A-A



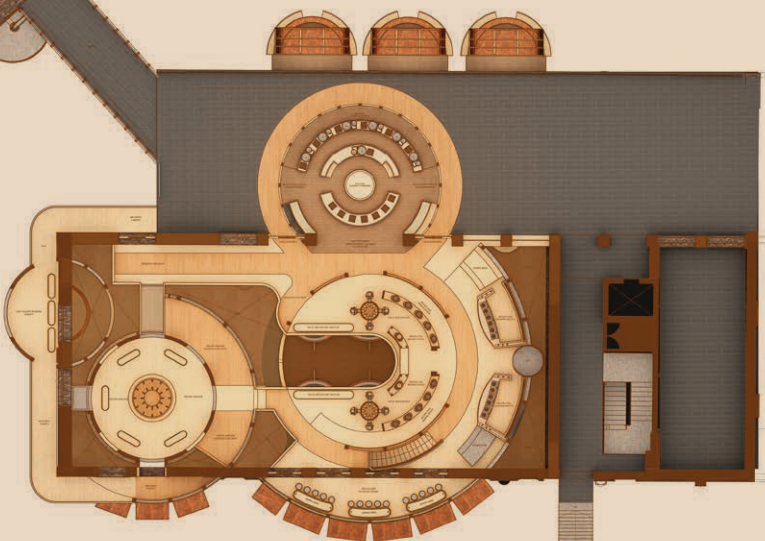
SHORT SECTION PERSPECTIVE A-A



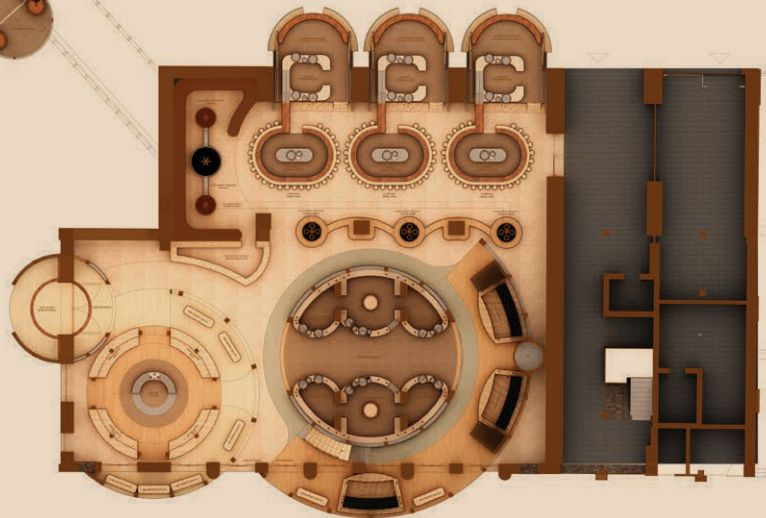
LONG SECTION PERSPECTIVE B-B

FLOOR PLANS

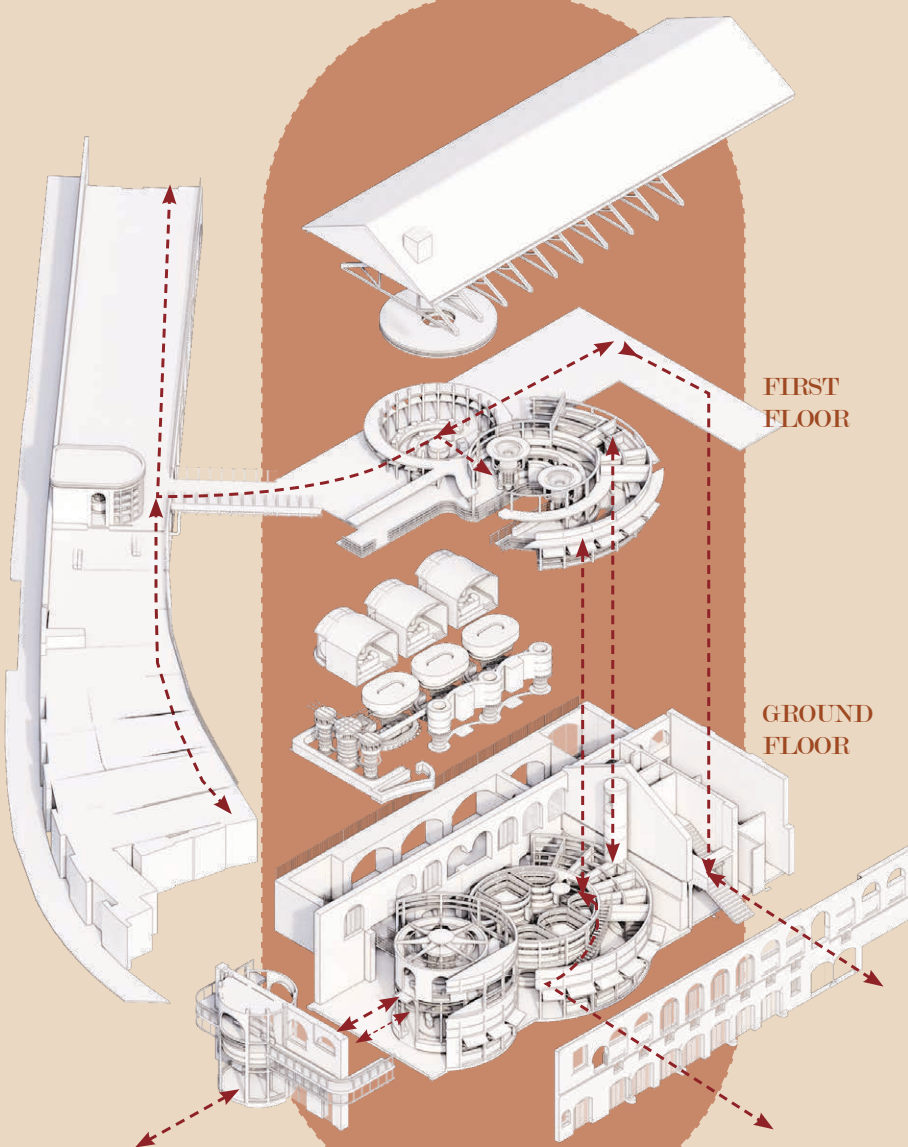
FIRST FLOOR PLAN



GROUND FLOOR PLAN

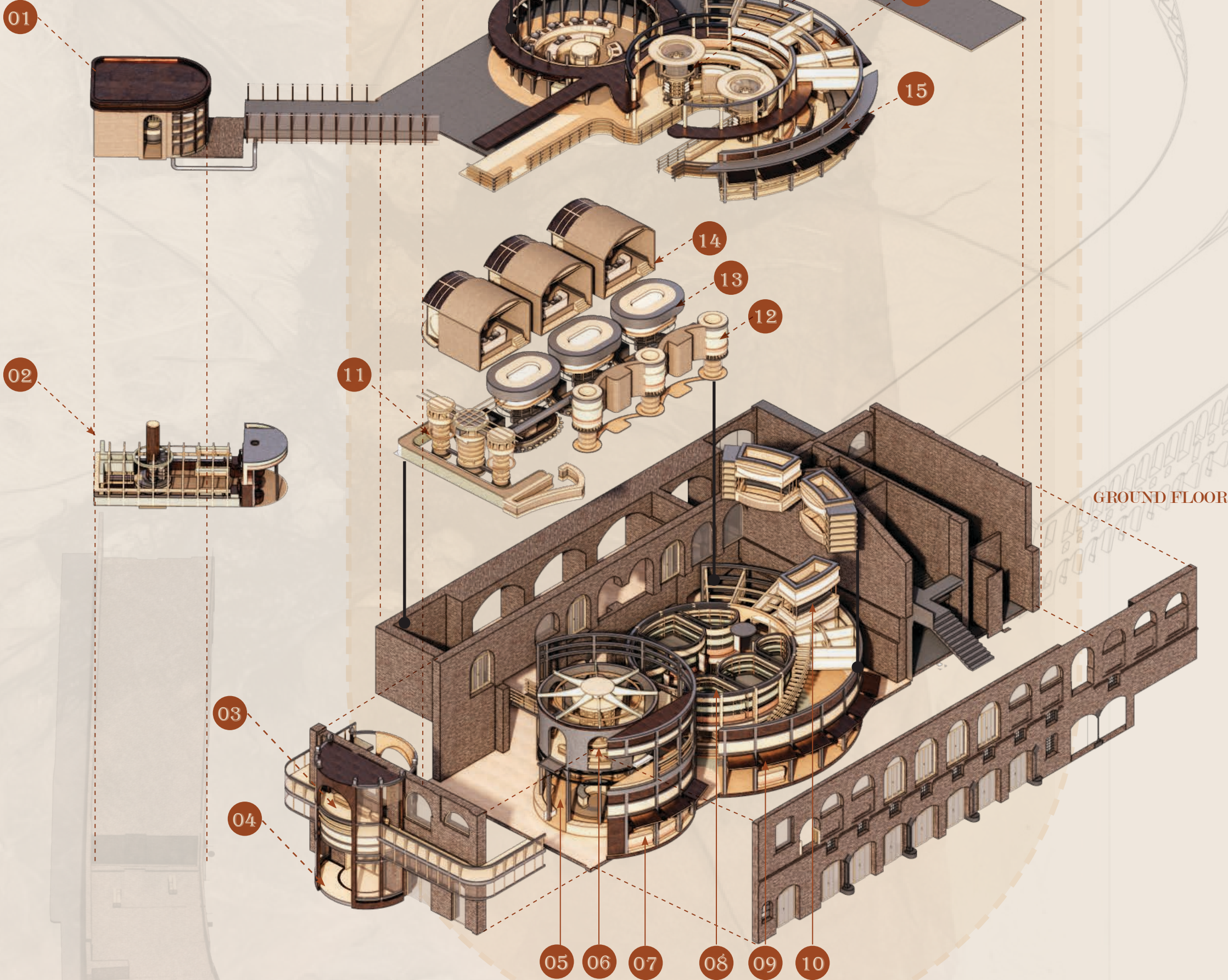


CIRCULATION



AXONOMETRIC

- 1. FOOD WASTE WORKSHOP
- 2. FOOD WASTE FACTORY
- 3. GAS HOLDER READING CANOPY
- 4. MAIN ENTRANCE
- 5. HERITAGE THEATER
- 6. RECIPE ARCHIVE
- 7. GAS HOLDER MARKET RING
- 8. FOODWORKS MARKET
- 9. SECOND GAS HOLDER MARKET RING
- 10. MARKET GROCER
- 11. FOOD WASTE PRODUCT DISPLAY
- 12. FOOD WASTE PRODUCT PICKUP BOOTH
- 13. COMMUNAL KITCHENS
- 14. EXTENDABLE KITCHEN BOOTHS & PICKUP
- 15. OUTDOOR DINING AREA
- 16. RECIPE POD COOKING BOOTHS
- 17. TASTE REPOSITORY (RECIPE POD MAKING)
- 18. OPEN AIR OUTDOOR CULINARY CLASSROOMS

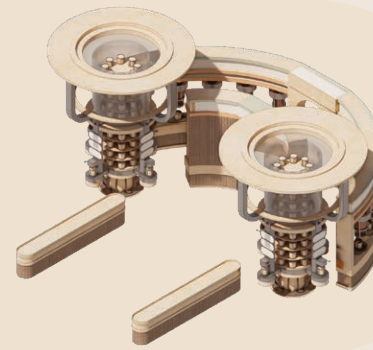


FIRST FLOOR

GROUND FLOOR

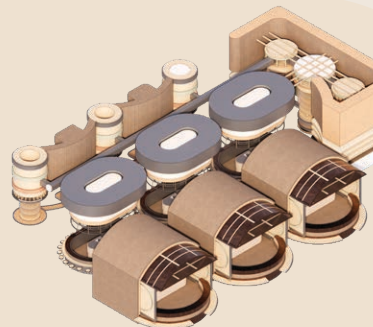
17 TASTE REPOSITORY

Where ingredients of authentic culinary cuisines are stored & collected into Recipe Pods by the community.



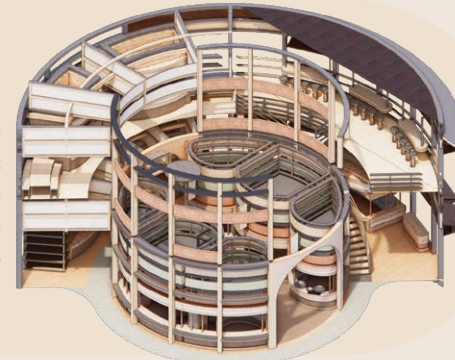
14 EXTENDABLE KITCHENS

Communal kitchen dining, and serving authentic cuisine through extendable kitchens to the outer exterior of the building



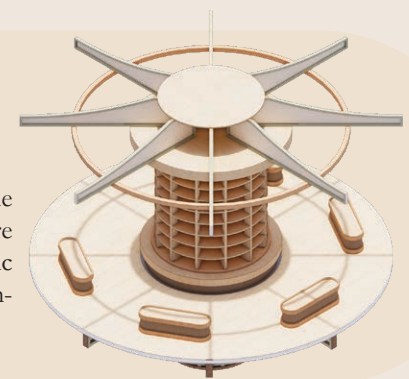
08 FOODWORKS MARKET

Hybridized space, where local businesses serve authentic cuisine in markets in conjunction with the culinary workshops for the community to learn & participate in.



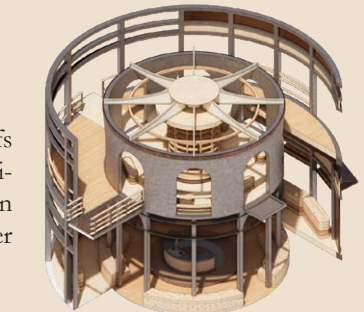
06 RECIPE ARCHIVE

Where recipes are stored in the archival space, visitors can store & or read books of authentic cuisines contributed by the community.



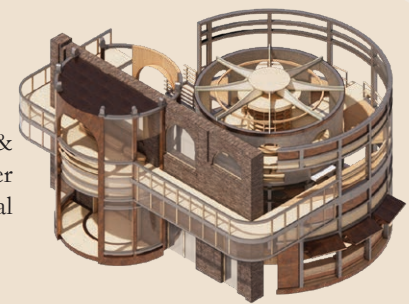
05 HERITAGE THEATER

Where local businesses, chefs & cooks demonstrate culinary cuisines & storytelling in a multi-fuentional gas holder space.



04 GAS HOLDER ENTRANCE

Main entrance inspired by & integrated with gas holder structures surrounding in Coal Drop's Yard.





HERITAGE THEATER GAS HOLDER STRUCTURE



APPROACH INTO THE CULINARY EXCHANGE & HERITAGE THEATER

From the gas holder main entrance into the main central space, visitors are greeted with the Heritage Theatre and the Foodworks Market at the back, with cooking and cultural exchange of culinary cuisines permeates and situates around the main central hall.



TASTE REPOSITORY VIEWING DECK



COMMUNAL KITCHEN DINING



FOOD WASTE PRODUCT DISPLAY
MARKET
GROCER



FOODWORKS MARKET

One of the main visual and focal spaces, a combination hybrid space between culinary workshops and local food market place, a platform for local food businesses can cook and share delicious authentic cuisines and promote their businesses, with long banner signs reminiscent of old cultural markets and showcasing the day's local cuisine. A cultural exchange culinary workshop within the cooking booths allows the community and visitors to interact and learn culinary arts and learn the day's specific local cuisine.



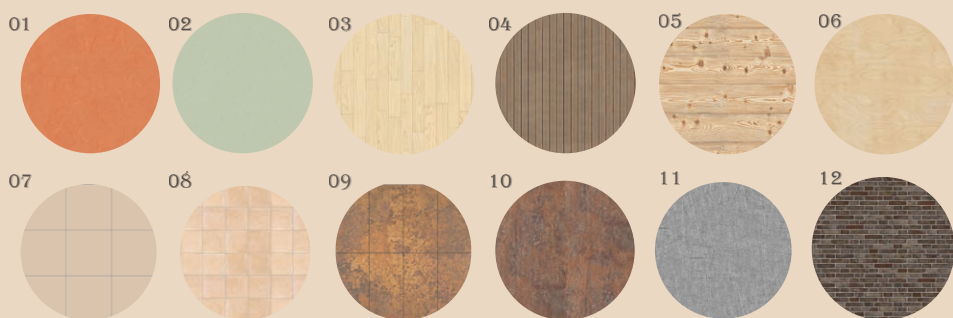
APPROACH TO RECIPE ARCHIVE



RECIPE ARCHIVE



TASTE
REPOSITORY



1. PASTEL TANGERINE ORANGE PAINT
2. LIGHT PARQUET TIMBER FLOOR PLANKS
3. PASTEL MINT GREEN PAINT
4. SPRUCE TIMBER WOOD PLANKS
5. RECYCLED OLD TIMBER PLANKS
6. SHINA BIRCH FINISH PLYWOOD
7. MATTE BEIGE CERAMIC TILE
8. SIENNA TERRACOTTA FLOOR TILE
9. CORTEN STEEL
10. RECYCLED OLD COPPER
11. RECYCLED STEEL
12. EXISTING OLD BRICK



EAST ELEVATION - GAS HOLDER FACADES & MINI MARKETS



WEST ELEVATION - ARCH KITCHENS & UPPER GAS HOLDER STRUCTURES

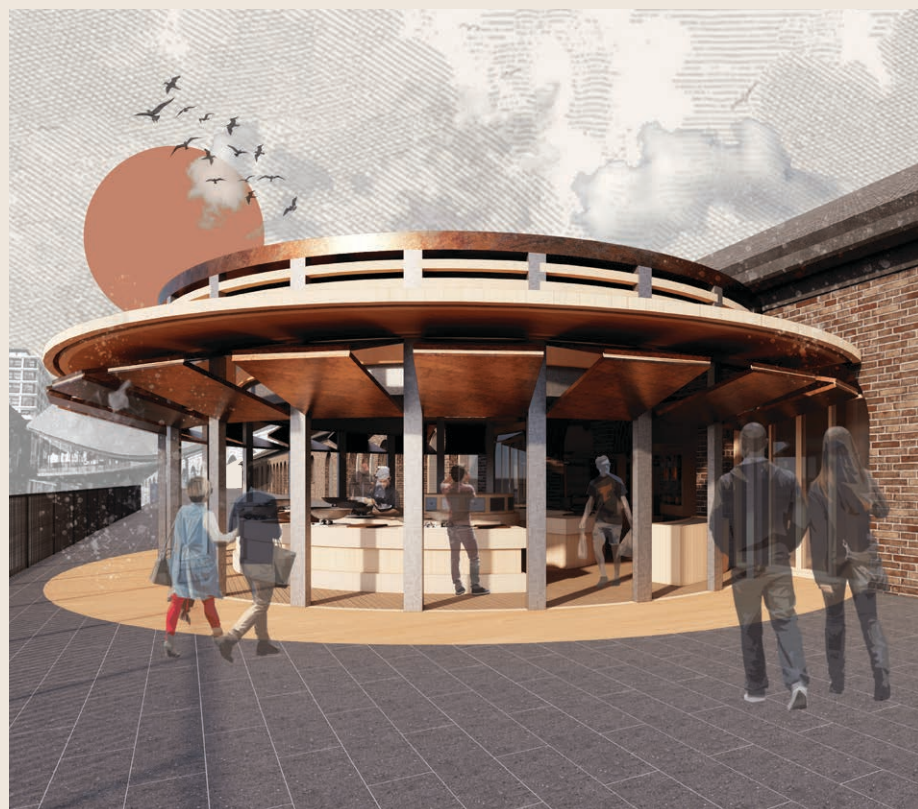


EAST APPROACH: GAS HOLDER CAGE MARKETS

From the east approach, secondary gas holders cage structures protruding from the Culinary Exchange building, opening up kinetic doors for local businesses to host in the Mini-Market Booths to the exterior of Coal Drop's Yard. W



FOOD WASTE ARCH WORKSHOP & FACTORY



OUTDOOR CULINARY CLASSROOM



EXTENDABLE CULINARY KITCHENS



FOOD WASTE WORKSHOP



OUTDOOR DINING



FIRST FLOOR: STORYTELLING FLOOR



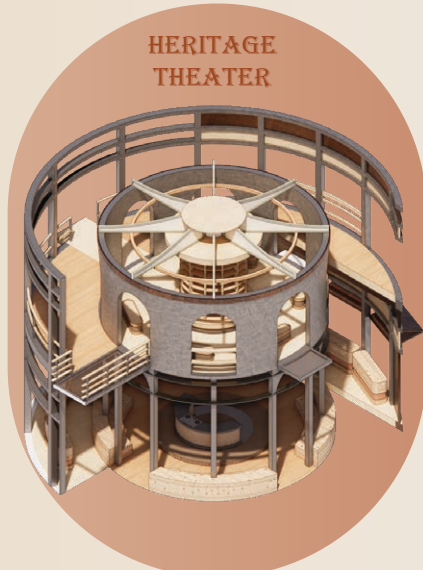
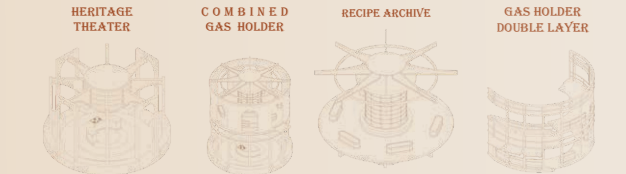
OUTDOOR CULINARY CLASSROOM

SECTIONAL MODEL

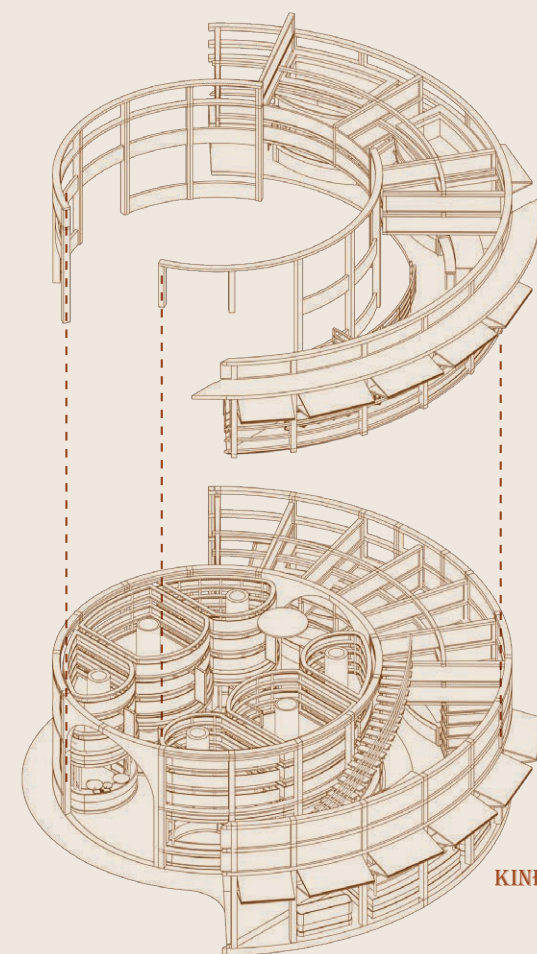
1:50



For my 1:50 sectional model device, I've decided to build the Heritage Theater, in combination with the Recipe Archive and the Gas Holder structure to showcase how the newly implemented gas holder architecture seamlessly weaves into the building of Coal Drop's Yard and unveils new functional spaces for local businesses and culinary cuisine activities.

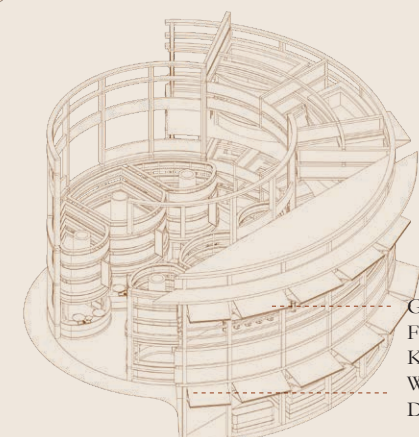


AXONOMETRIC

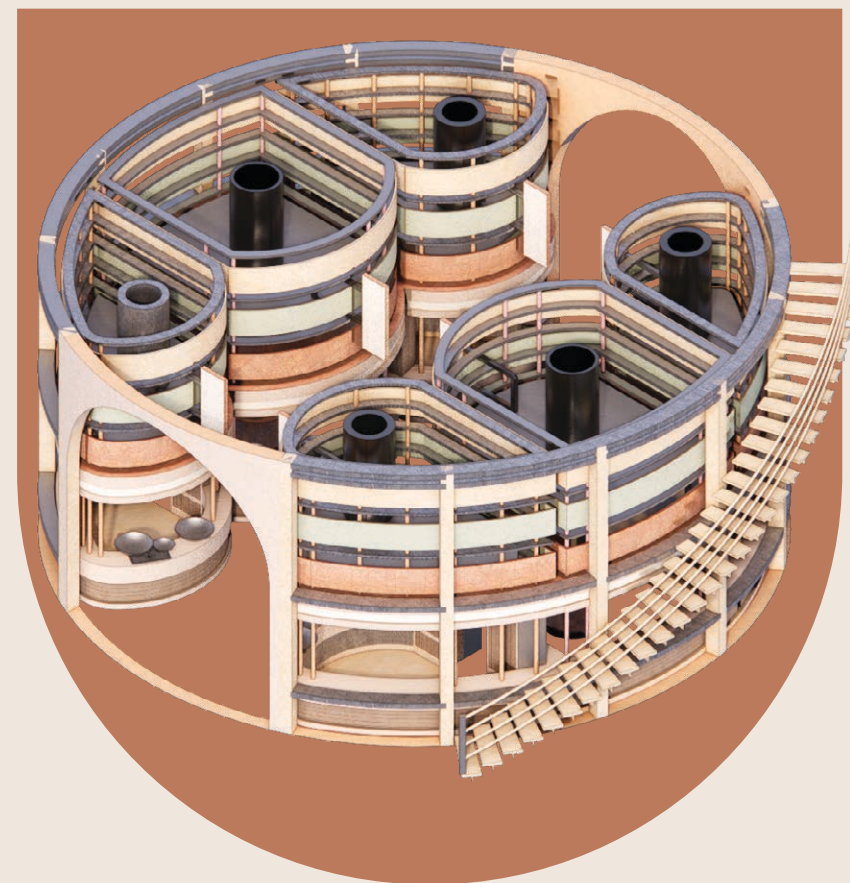


KINETIC GAS HOLDER DOORS

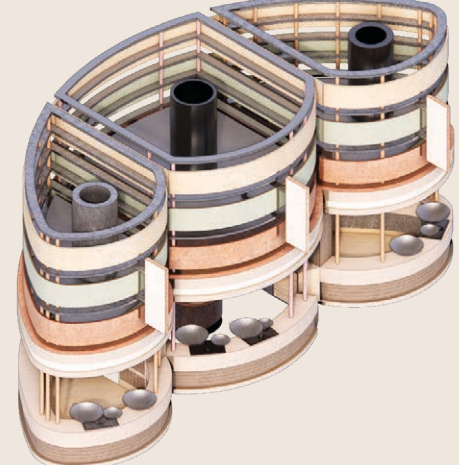
Showcasing double volume gas holder structure, how the upper floor's gas holder structure segregates the two floors. The Foodworks Market's circular gas holder structure acts as structural support for the upper first floor, and the outer segment rings open up Mini-Market booths for local businesses to host & sell. The circular, open frameworks provide a flexible, symbolic envelope that combines the industrial past and present—celebrating the area's industrial past while creating new, functional spaces for the Culinary Exchange.



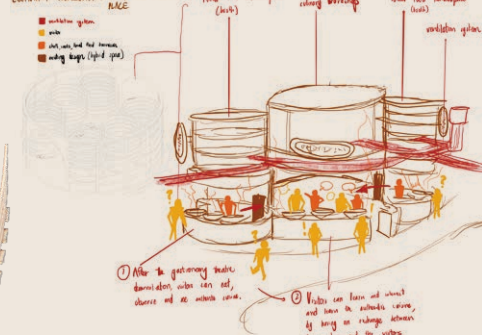
FOODWORKS MARKET SPATIAL DEVICE



CULINARY WORKSHOP + LOCAL FOOD MARKET



DEVELOPMENT



FOODWORKS MARKET + GAS HOLDER STRUCTURES



Surrounding secondary gas holder cage, features mini-market booths, Market Grocer, and the upper first floor: kitchen booths to cook and an outdoor dining area for the community to utilize.

A combination hybrid space, The Culinary Workshop con-joint with the Local Food markets where visitors and the community can interact and connect with the local business vendors, by learning how to cook the seasonal authentic culinary cuisines of the day and cultural exchange.