

In partnership with the National Trust and Manchester City Council, THE YARD provides an escape from city life and forms part of a **life-enhancing blue-green** corridor that is beneficial for the environment and community cohesion.

Aiming to restore and celebrate the industrial heritage and waterways of Manchester, the free-to-access **urban greenspace** is proposed as a steppingstone to other visitor attractions, such as the (proposed) Manchester Highline, that aim to draw more people to the area and **encourage sustainable living** in a fun, immersive and engaging way. Alongside recreational and leisure amenities, there will be opportunities to buy locally sourced food from a variety of vendors, some of which is grown onsite. Any food that isn't sold, and can't be composted on site, will be donated daily to a new venue called *Seasons*.



Manchester City Centre that is currently greenspace (regarded as 'low')

thought the city centre 'isn't green at all'

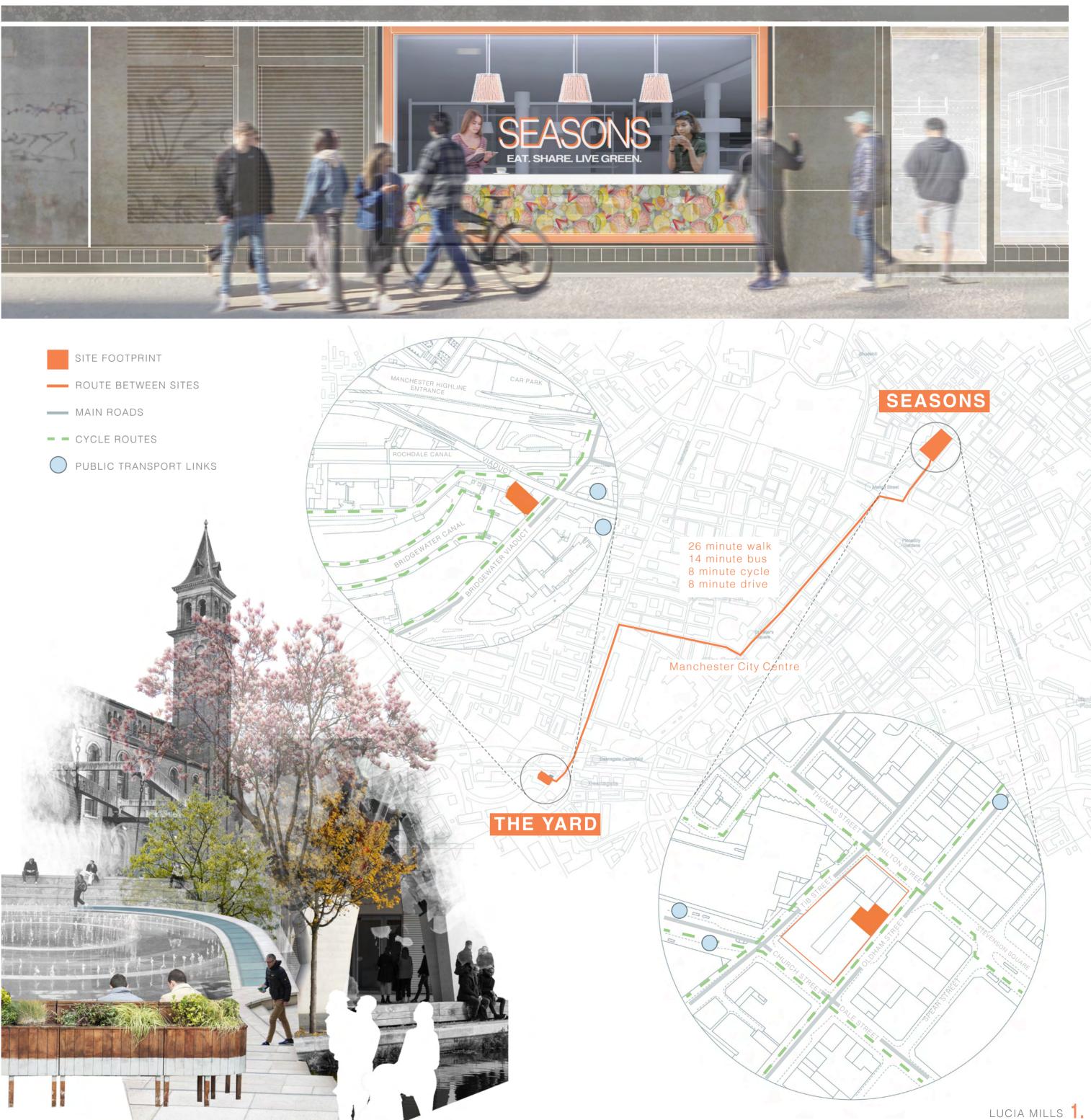
would like to see more greenspaces in the city centre

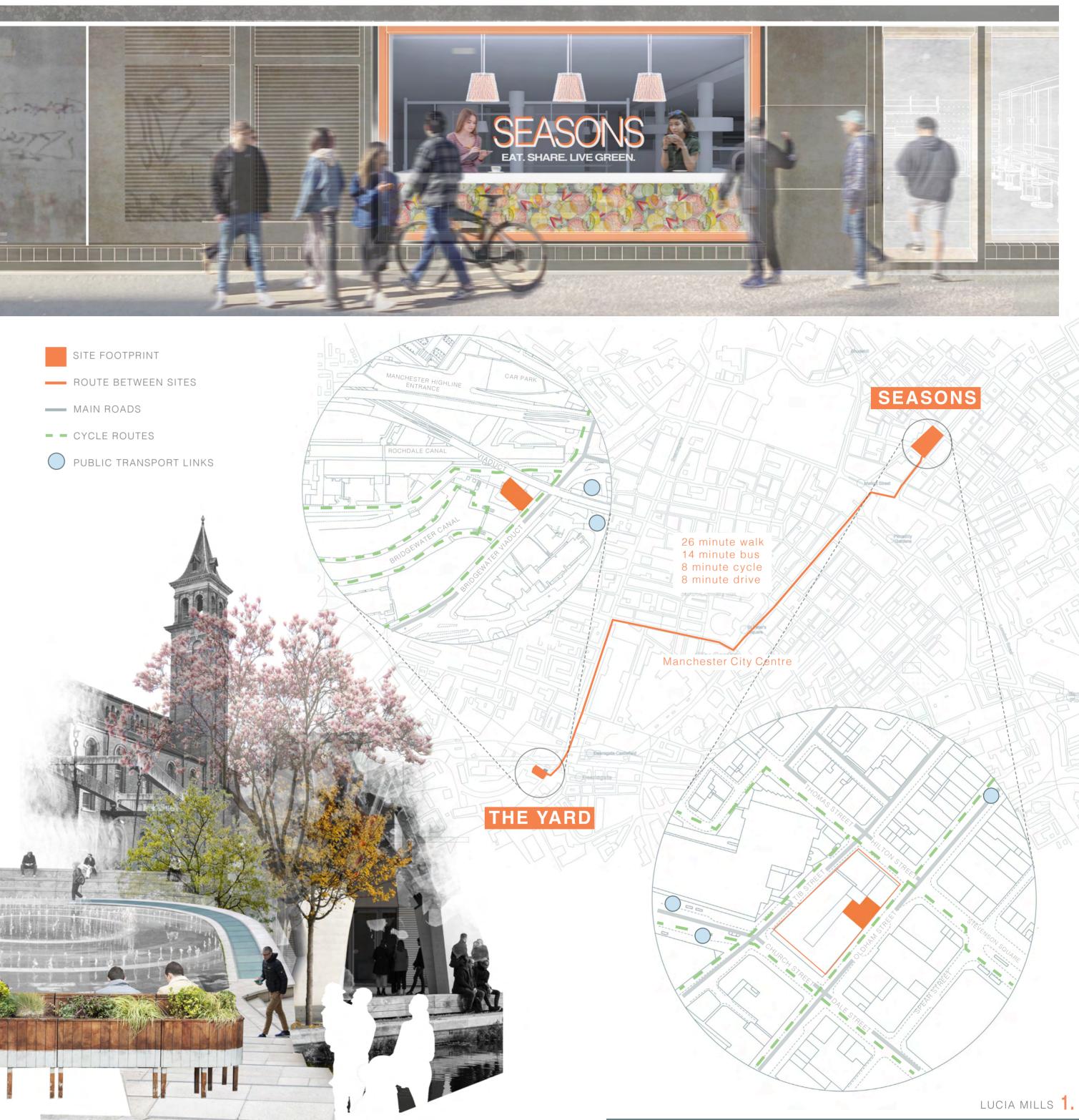
The above statistics were taken from Manchester Green and Blue Strategy 2015-2025 (around 3000 people were studied in the survey)

SEASONS is a socially and **environmentally responsive initiative** aiming to inspire ways of living that are sustainable, support the local community and ultimately reduce food waste. In connection with the existing network of 'Community Fridges' set up by the organisation Hubbub, Seasons aims to further remove the stigma associated with food banks by creating a social space that brings people together to shop and eat on a pay-as-you-feel basis.

By redistributing surplus food from various hospitality and retail venues, food that would otherwise have gone to waste can be given a new life through the means of healthy meals (served at The Best Before Bistro) and a food bank (The Grocery) for anyone and everyone. Food is served throughout the day with a continually changing menu depending on what food has been donated on a given week. Donations, as well as hosting various events, would help fund the initiative and maintain operating costs.







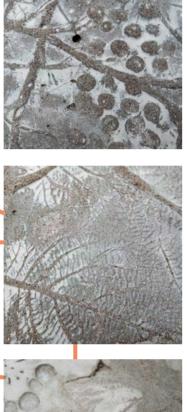
MATERIAL STRATEGY

The overall strategy for the material scheme is focused around practicality, durability and sustainability with an overall aesthetic that contrasts natural and raw finishes with industrial materials. In this way, the proposal for the interior compliments the existing vernacular materials, celebrating the craftmanship and history of both locations.

During initial site visits, I observed that nature has begun to integrate itself into the foundations of Castlefield Chapel which creates a meaningful and inspiring juxtaposition with the Industrial materials that ultimately inspired the sustainable material palette for both *The Yard* and *Seasons*. 'Biophilic Design' strategies as well as 'Rewilding', a progressive approach to conservation, informed many of my design decisions as both promote the idea that interaction with nature enhances physical and mental wellbeing and can provoke happier, healthier and more biodiverse environments.

Rethinking waste management and water efficiency are key aspects of my proposal and both sites strive towards a circular model whereby waste materials are intercepted and re-purposed rather than going to landfill. Seasons' material palette incorporates organic waste and food packaging to create a space that is reflective of its purpose, whereas the process of **rainwater harvesting** is featured within *The Yard*, utilising the collected water for a variety of functional and aesthetic purposes.







Botanic Relief Castings in concrete





OBSERVATIONS FROM SITE VISIT

Experimental structures made from combining coco coir, cement and perlite inspired by Designer Lawrence Parent's 'Living Blocks'. The bio-receptive blocks support natural colonisation or can be prepopulated with alpine plants to increase biodiversity and the human-nature connection in urban spaces. Creating structures that harness and support organic forms embodies the ethos behind The Yard which is all about creating meaningful connections: between neighbours and friends, within the community and between people and nature.







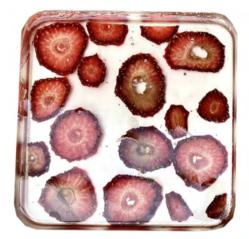




Final Outcome Process

FOOD WASTE SET IN ECO-RESIN











BIO-COMPOSITE MATERIAL





Plastic bags and wrappers

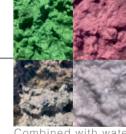
Organic

waste

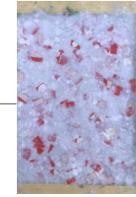




Pouring and pressing the material



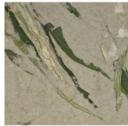
to make pulp



Removing excess water and leaving to dry





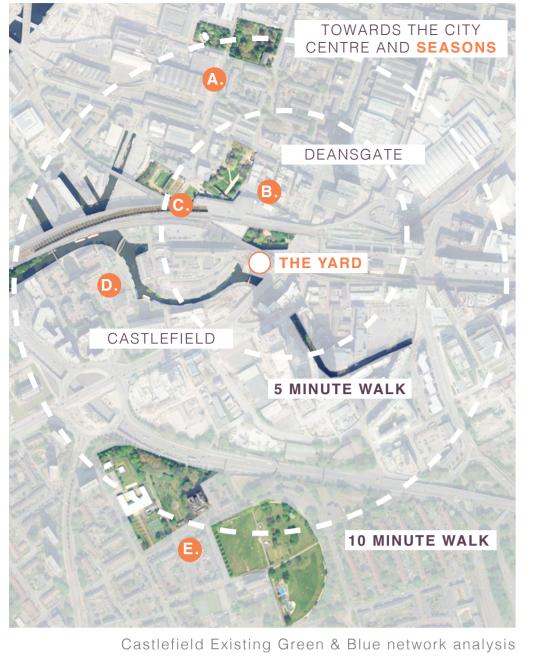


Final Outcomes









"Over 90% of people considered either 'a place to relax', 'somewhere free to go', 'a place to connect to nature', 'or a place for outdoor recreation' to be the most important opportunities provided by urban greenspaces."



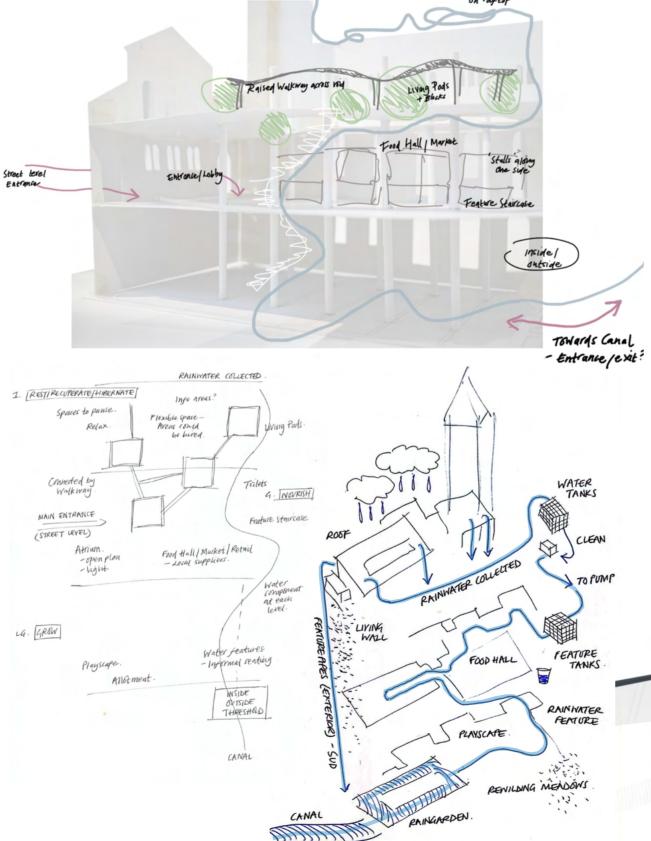
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- A. ST. JOHN'S GARDEN small city park with lawns and benches
- **B.** CASTLEFIELD URBAN HERITAGE PARK Park and gardens
- C. PROPOSAL FOR MANCHESTER HIGHLINE (Disused Viaduct)
- D. BRIDGEWATER CANAL
- E. HULME PARK Recreational grounds with play area and skatepark

Raingarden and Rewilding Meadows



Playscape



green roof and raingarden to encourage biodiversity.

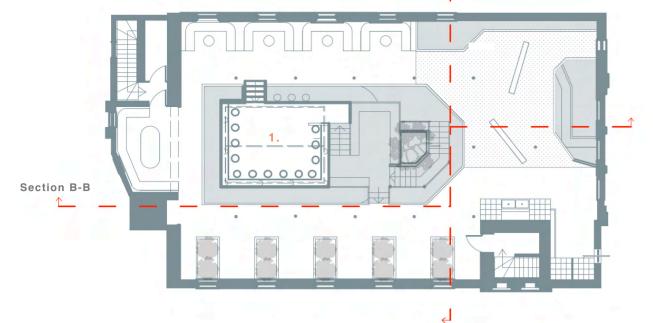
'The Perch' and the 'Seating Canopy' provide various areas for visitors to dwell and interact with one another and the natural environment.



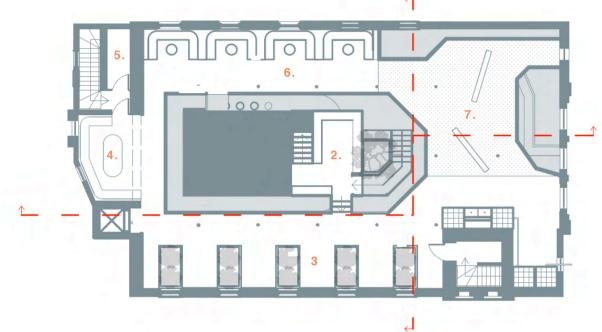
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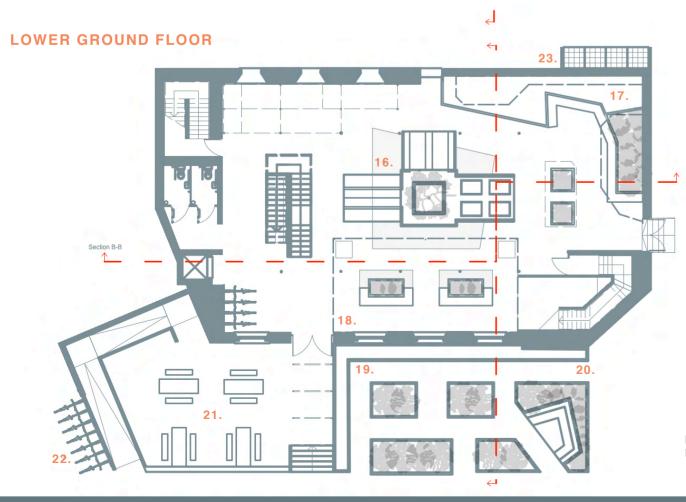
Section A-A

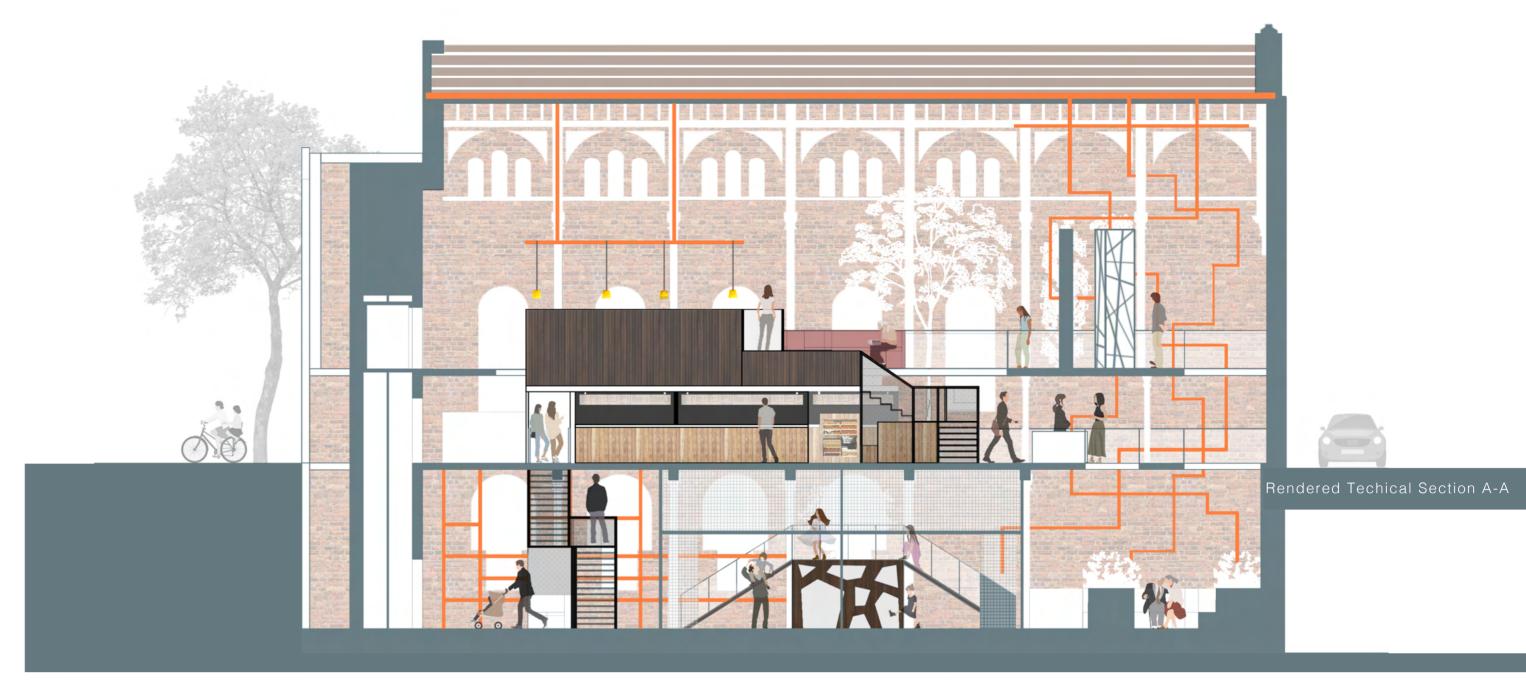


FIRST FLOOR



GROUND FLOOR 12 0 ^___ ____ \odot \odot \odot



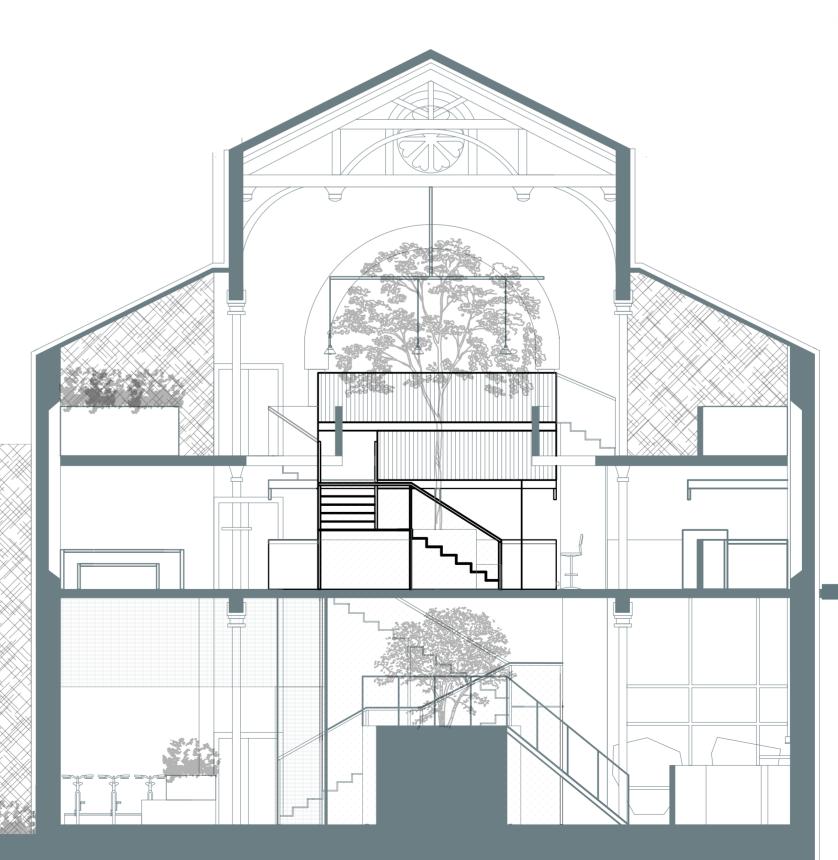


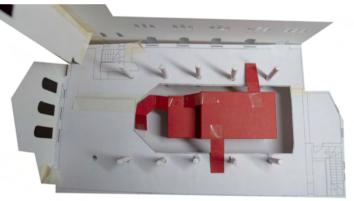
KEY:

- 1. Seating Canopy 2. The Perch
- Community Allotment
 Cosy Corner

- Store
 Lounge
 Vertical Garden
- 8. Welcome Atrium 9. Water Refill Station
- 10. Food Hall
- 11. Recycling Point
 12. Grab n Go
- 13. Food Stalls
- 14. Lift

- 14. Lift
 15. Accessible WCs
 16. Playscape
 17. Rainwater Feature
 18. Netting Climber
 19. Raingarden
 20. Rewilding Meadows
 21. Picnic Terrace
 22. Bike Stare
- 22. Bike Store
- 23. Water Tanks









The Market Hall supports a variety of local vendors serving sustainably sourced, nutritious meals throughout the day.



CUSTOMER JOURNEY - Inspiring Greener Living

1.DONATE

Surplus food from various hospitality and retail industries is donated to *Seasons* on a daily basis

2.EAT

The Best Before Bistro utilises this food, which would've otherwise gone to waste, to create nutritional meals in a low cost, not-for-profit initiative.



The social space encourages the community to interact with one another and to share ideas over a meal.

4.BROWSE



Aiming to make food accessible to everyone, The Grocery displays any produce that is not utilised in The Bistro to be taken free of charge.

5.INSPIRE



Seasons' primary goal is to raise awareness of the huge amount of waste in the food system and inspire healthier, more sustainable ways of living to combat it.

6. PAY-AS-YOU-FEEL

This concept offers an alternative to the conventional payment system, encouraging people to think about the value of food and to contribute within their means.



With Seasons.







The sustainably-minded individual looking to do their bit to reduce food waste and support a local community initiative.



People of all economic backgrounds are invited to access nutritional dishes and in doing so help prevent surplus food from going to landfill.

