

THE PROBLEM

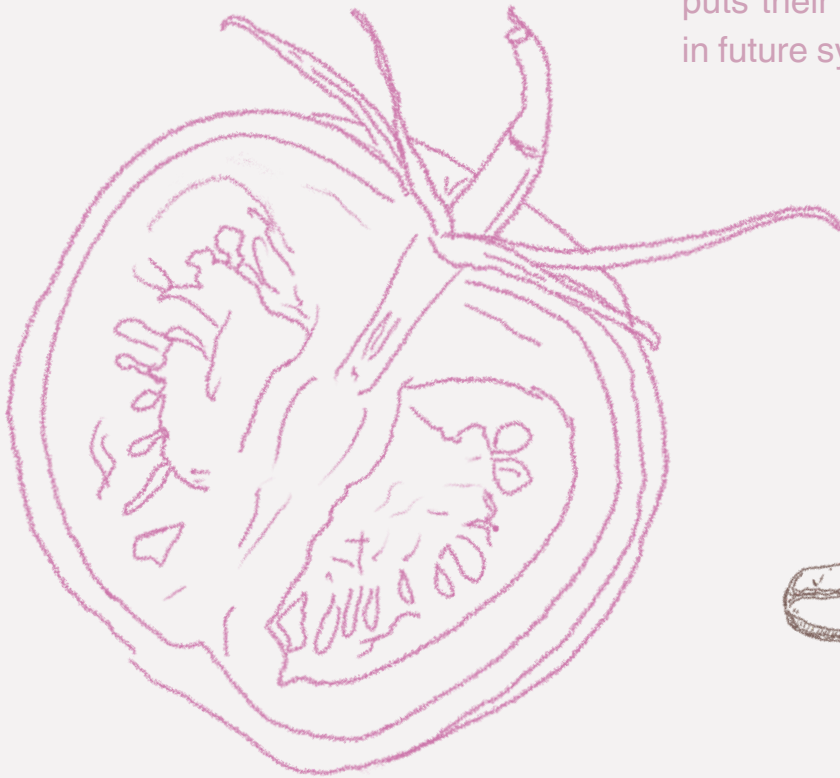
In our food journey, we're at a crucial point where our favourites foods are at risk of extinction because of climate change.



Tomatoes and potatoes face increasing threats from diseases and pests. This puts their role as key foods in future systems at risk.



We need to act fast to save our planet by changing how we grow, cook, and enjoy food.

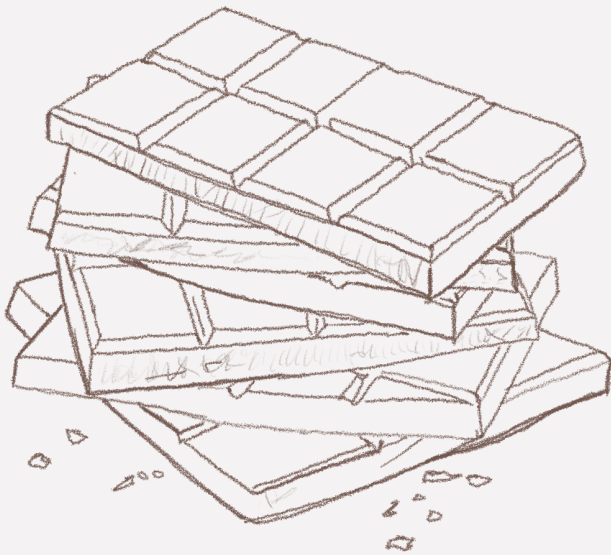


Rising temperatures and erratic rainfall patterns, led to an 11% decline in global coffee production last year.



Climate change disrupts banana growth by altering water availability. Bananas require 50–75 inches of water annually, with additional water needed for pesticide cleaning.

Chocolate's future looks uncertain too, with predictions saying that up to 60% of cocoa-growing areas in West Africa might not be suitable by 2050 (CBI,2023)



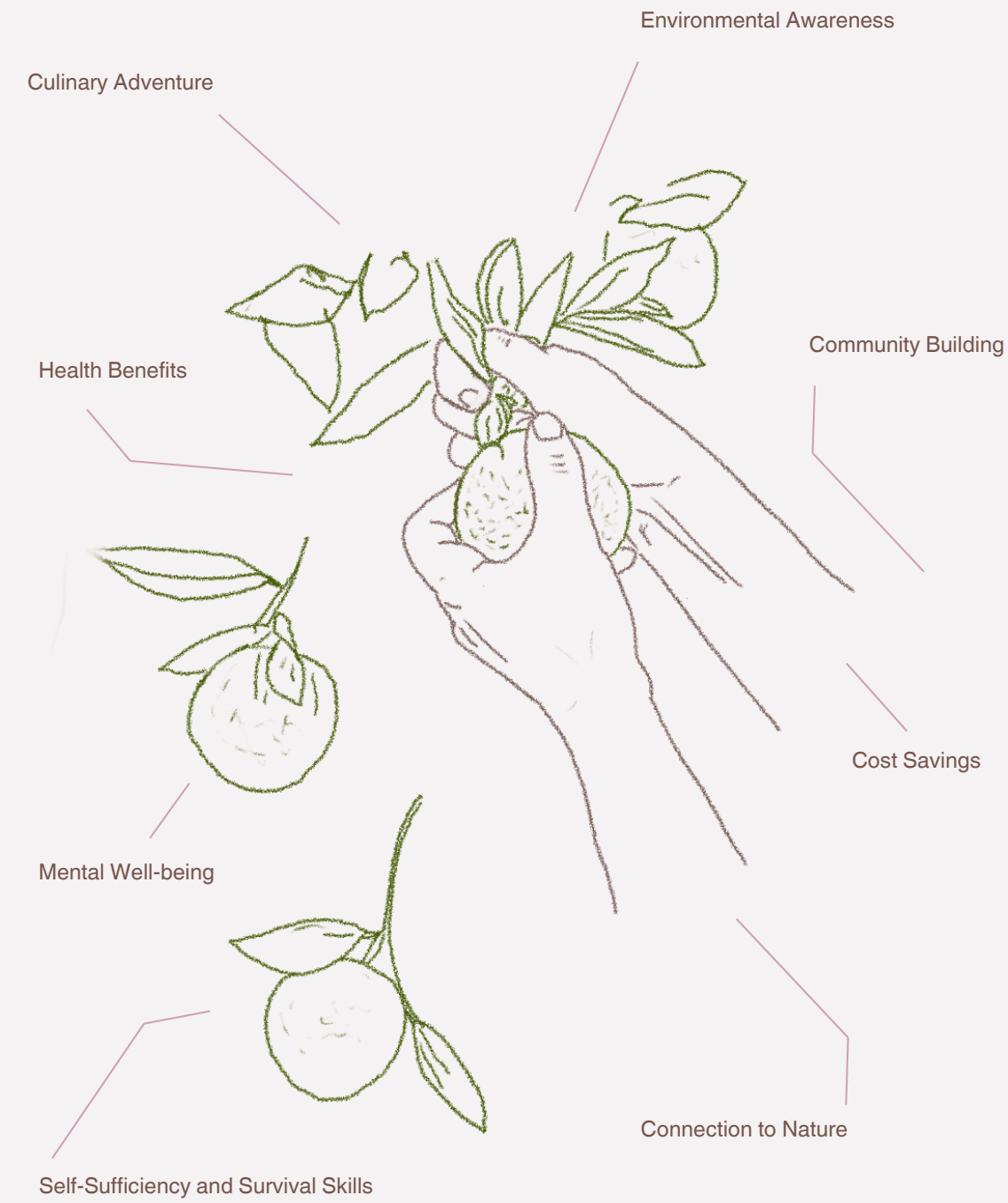
THE FUTURE OF FOOD HAS 2 PATHS.



THE SITE

Since 1806, the Portico Library in Manchester has served as a learning hub. Situated in the historic centre, it intertwines with Manchester's food history as one of its oldest food establishments. As Manchester's food scene evolved with the city's growth, the library mirrors this journey, from bustling markets of the past to today's vibrant cafes and restaurants.

WHY FORAGE?



HOW CAN FORAGING BE IMPLEMENTED IN AN INDOOR SPACE?

Growing leafy greens, microgreens, and herbs without soil using nutrient-rich water solutions and artificial lighting.



Designing a dedicated space with different zones for herbs used in cooking, such as basil, mint, parsley, etc.



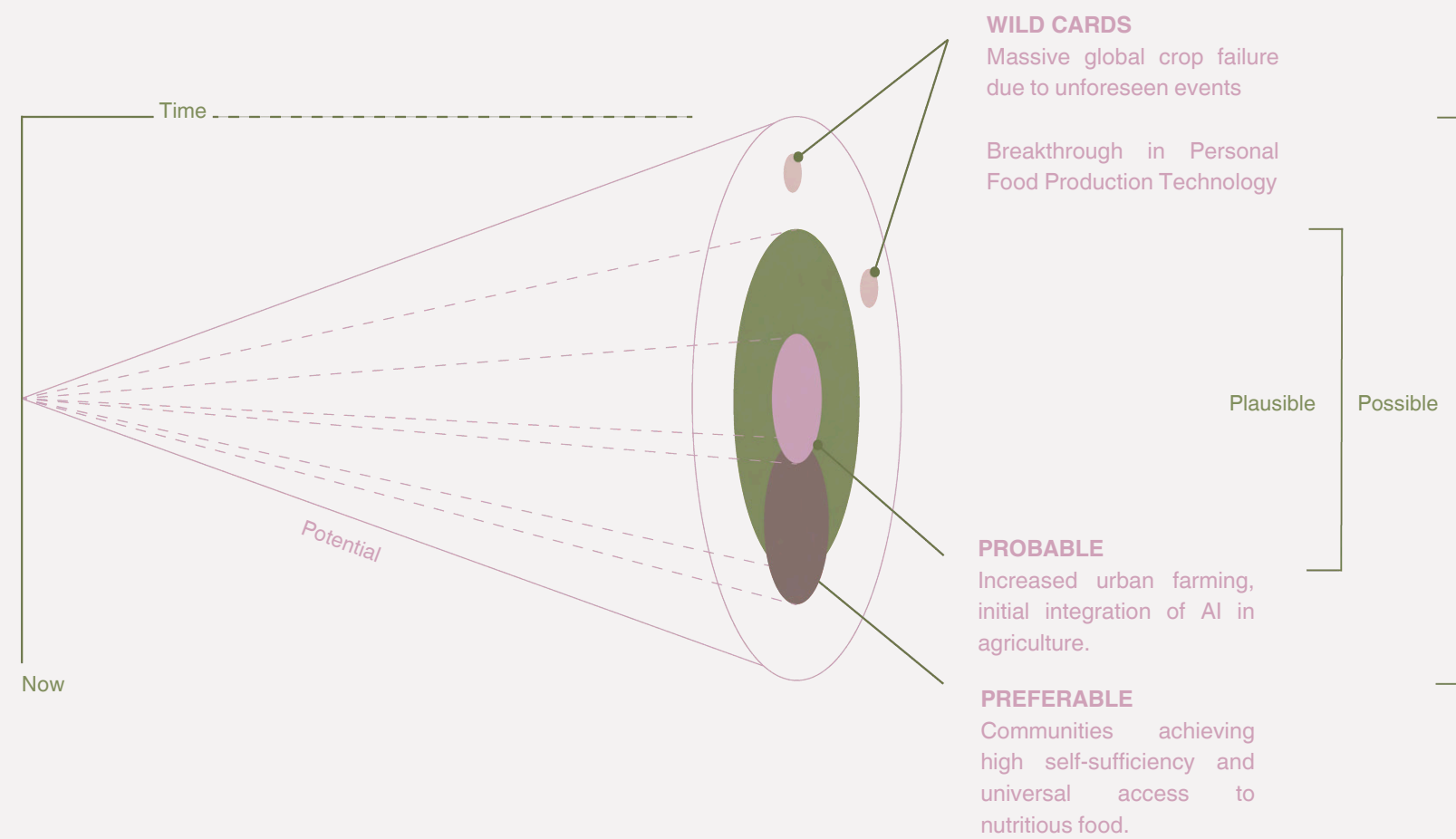
Utilizing vertical walls with shelves or hanging baskets for growing herbs, edible flowers, and small vegetables.



Setting up a dedicated area for growing mushrooms like Enoki and shiitake using substrate bags or logs.



FUTURE CONE



CONTEXT

Foraging, an ancient practice of gathering wild food is crucial for a sustainable future amid growing environmental challenges. It promotes biodiversity, reduces reliance on industrial agriculture, and offers a resilient food source in times of environmental uncertainty and food insecurity. By creating indoor foraging spaces, we can ensure food security, enhance biodiversity, and foster self-sufficiency, making urban foraging an essential practice for future generations.

FORAGING KEY MATERIALS FOR THE SPACE

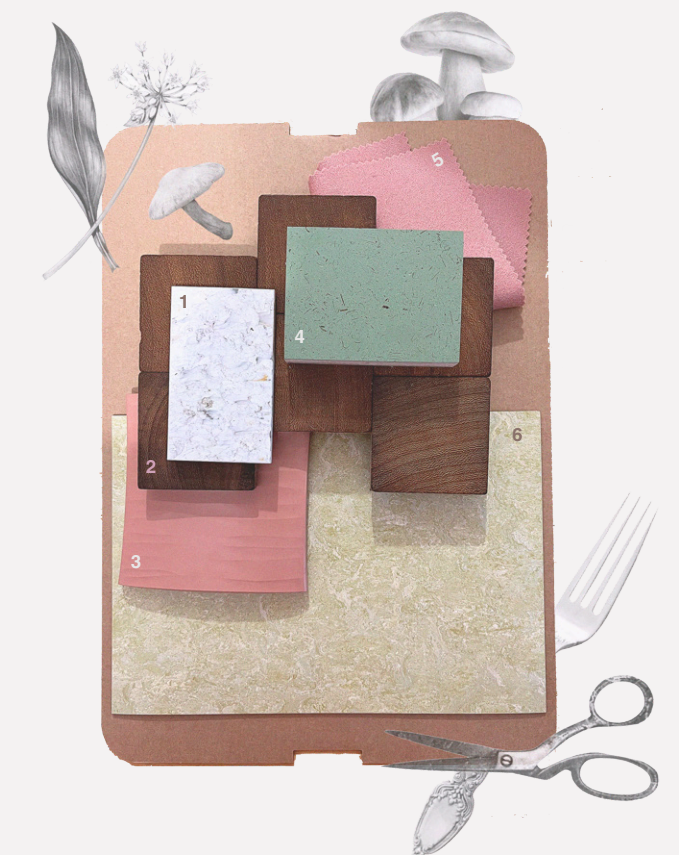
In designing this space, I consciously searched for and selected materials with sustainability and future-proofing in mind.

MATERIAL

1. **Smileplastics** | alba
2. **Drakkarbois** | End-grain Oak Tumbled
3. **Kaza Weave** | Tile/Wall Tile - Salmon Pink
4. **Foresso Sage** | no chip
5. **Camira Fabrics** | CUZ3N Blazer - Padworth
6. **Forbo Flooring** | Marmoleum concrete 3757 Pluto

PROPERTIES

- **Sustainability:** Made from post-consumer or post-industrial High Impact Polystyrene, reducing waste.
- **Durability:** Provides a sturdy and aesthetically pleasing foundation.
- **Safety:** Non-combustible with an A1 fire rating for enhanced protection.
- **Eco-Friendly:** Made with at least 65% waste material sourced within Britain and FSC certified.
- **Longevity:** Heavy-duty fabric, fire retardant, and ≥45,000 Martindale cycles for abrasion resistance.
- **Safety & Sustainability:** Slip rating R9, eco-friendly Marmoleum 2.5mm thick for durability and comfort.



INTRODUCING:

METHOD

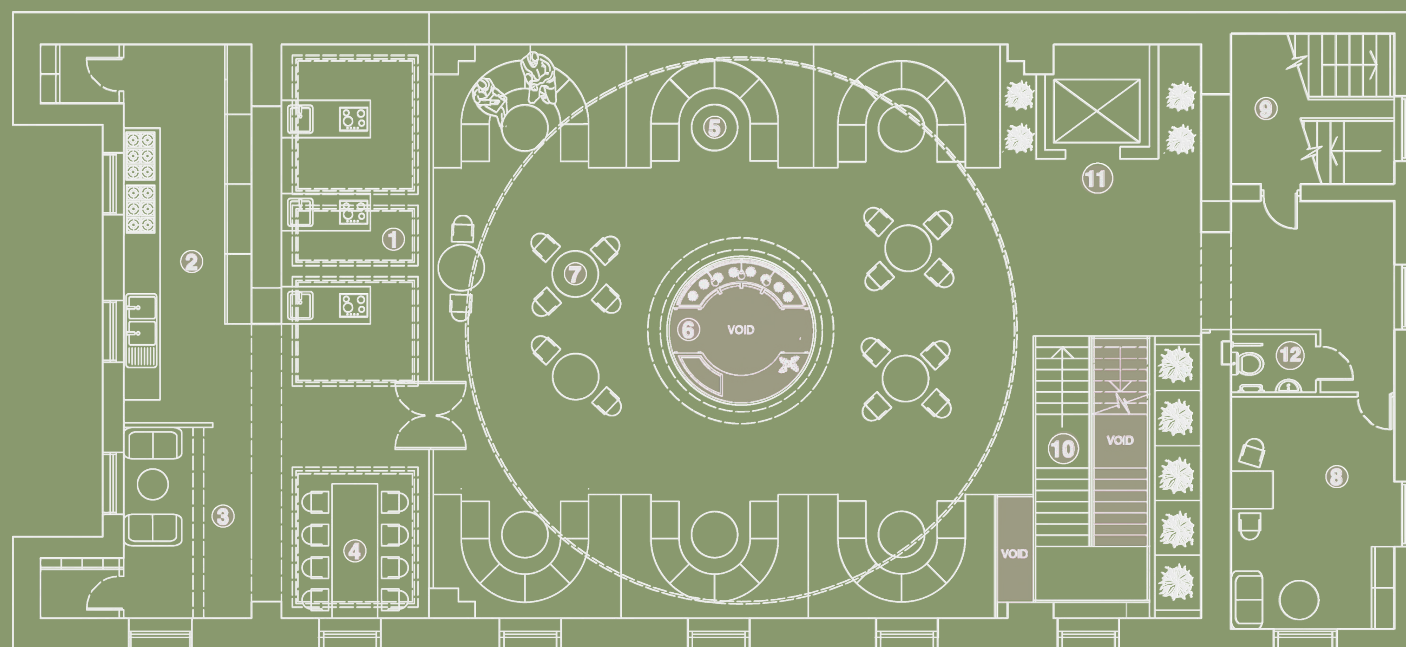
THE SOLUTION

A **space** that introduces people to the **foods of the future** through a **sensory** and **immersive** journey through **foraging exploration**, hands-on **culinary** workshops, and an **eating experience zone**.

THE PURPOSE

The space aims to shift how visitors **perceive and interact with food**—**promoting foraging skills** to encourage people to **source and grow** their food, fostering **culinary skills**, and igniting conversations about the **foods of the future**.

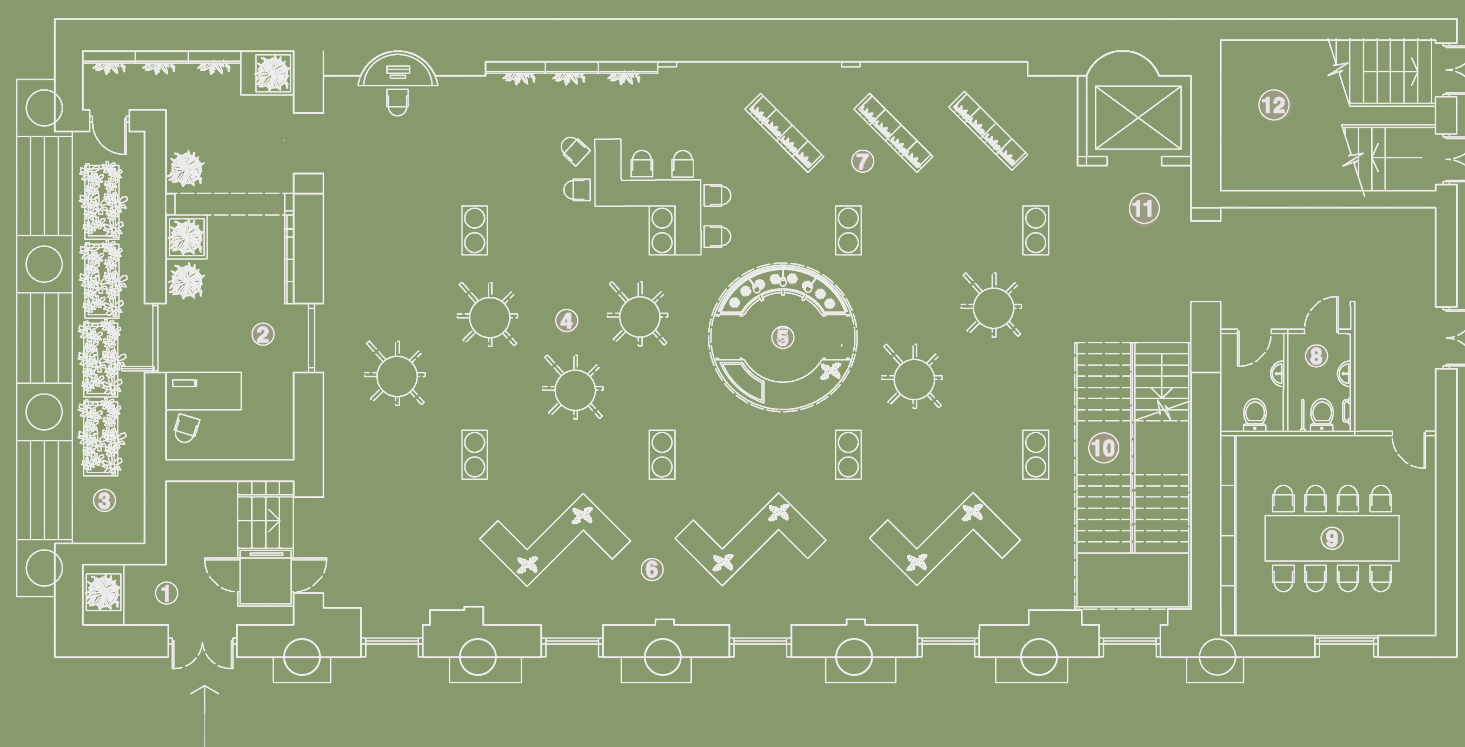
FIRST FLOOR FINAL PLAN



KEY:

- 1. Workshop Kitchen
- 2. Gourmand's Kitchen
- 3. Workshop Rest spot
- 4. Meeting Table
- 5. Fixed Seating
- 6. Void
- 7. Seating Area
- 8. Gourmand's Staff Room
- 9. Fire Exit Stairs
- 10. Stairs
- 11. lift
- 12. Toilet

GROUND FLOOR FINAL PLAN



KEY:

- 1. Entrance
- 2. Plant Garden Shop
- 3. Vegetable Patch
- 4. The forest
- 5. The forage
- 6. The Trails
- 7. Hydroponic Shelves
- 8. Toilets
- 9. Gourmand's Staff Room
- 10. Stairs
- 11. lift
- 12. Fire Exit Stairs

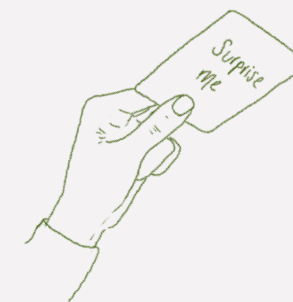
HOW TO FORAGE THE SPACE?



Step 1- Start by entering the foraging zone. Smell, engage, pick and discover.

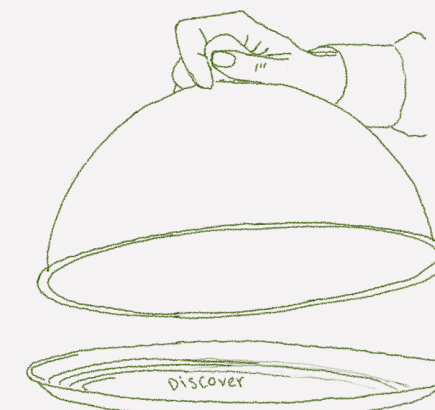


Step 2- This step is for the daring, gather your foraged ingredients, tie your apron and head to the cooking workshops where you will be guided on how to use your foraged ingredients.



Step 3- This step is for the dubious, present your foraged ingredients card to the gourmands then head to the eating experience zone to be surprised.

Step 4- The gourmands will prepare the food for the dubious.



Step 6- Here both the daring and the dubious will be presented with the outcome of their foraging experience.

STATISTICS

Manchester's culinary landscape has undergone rapid transformation in recent years. Research reveals that **68%** of adults aged **18-34** are enthusiastic about exploring new cuisines and engaging in cooking classes.

Sustainability is increasingly central to Manchester's food culture, with a significant shift towards ethically sourced ingredients. Culinary classes and workshops have surged in popularity across the city, offering residents opportunities to refine their cooking skills and explore new culinary possibilities.

(Greater Manchester Combined Authority, 2023)

KEY PROTAGONISTS



The Dubious: Those curious but unsure about foraging and future foods are gently nudged towards exploration through engaging in foraging activities and expert guidance.



The Daring: Adventurous souls seeking new culinary experiences are invited to roll up their sleeves, tie on their aprons, and get hands-on with cooking. By using foraged ingredients, they push traditional cuisine boundaries and explore future foods' innovative potential.

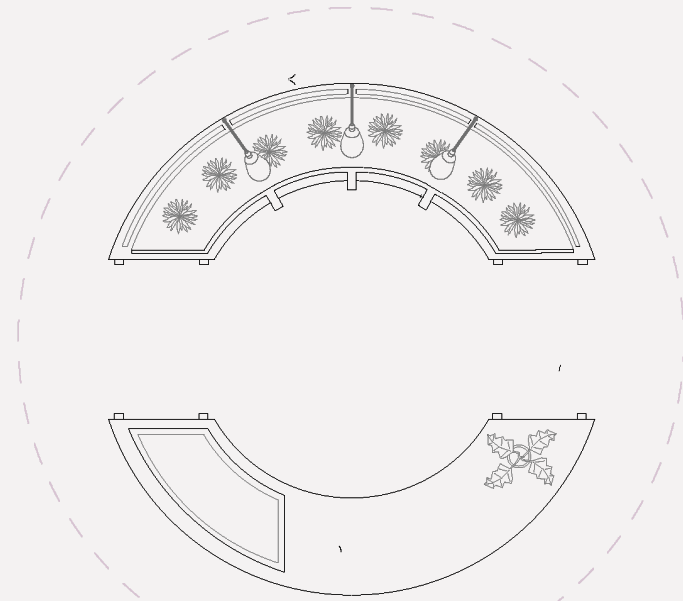


The Gourmands: Culinary wizards that serve as guides, mentors, and storytellers, weaving narratives of sustainability, creativity, and flavour into each dish. They highlight the importance and potential of future foods, making every meal an educational and sensory experience.

THE FORAGE COUNTER

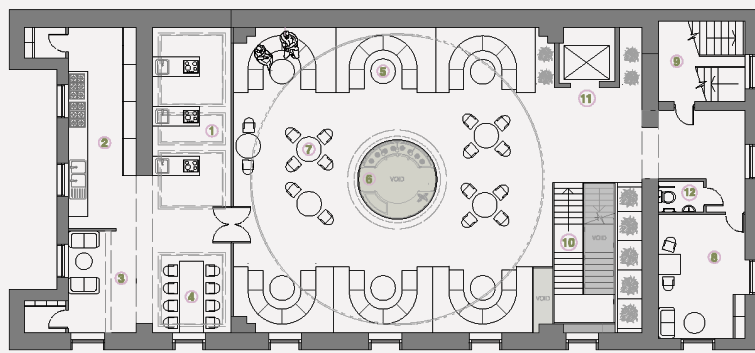
The Forage Counter is an interactive space on the ground floor within The Foraging Forest. It features a planting area with lights providing a warm environment conducive to plant growth. A void on the first floor allows visitors to observe the foraging activities below, enhancing connectivity and observation.

Counter Plan

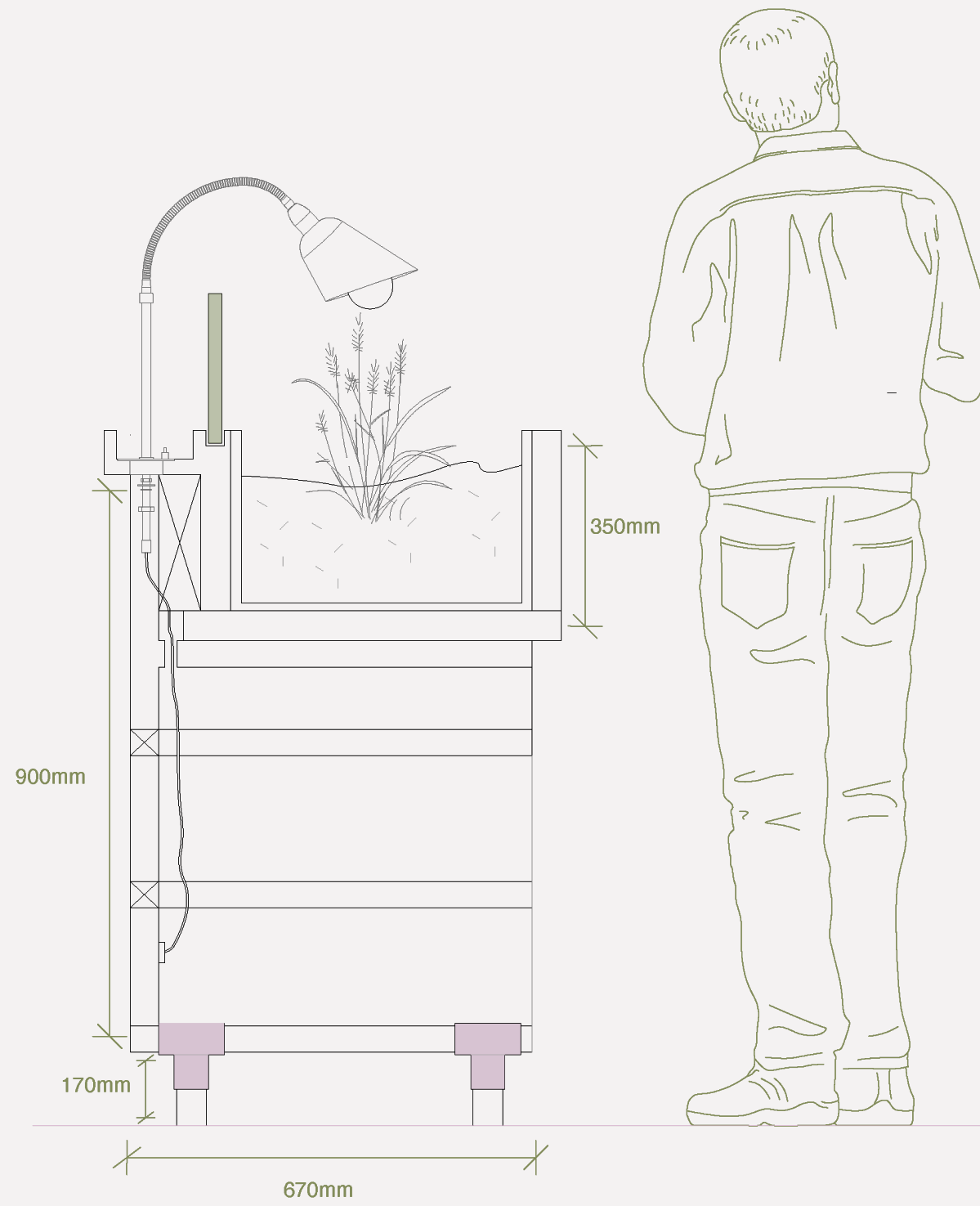
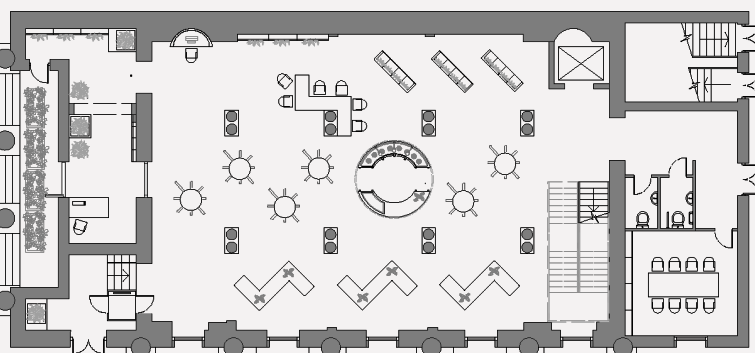


First Floor Plan: A void directly above the counter on the first floor allows visitors to look down and observe the foraging activities below

LOCATION



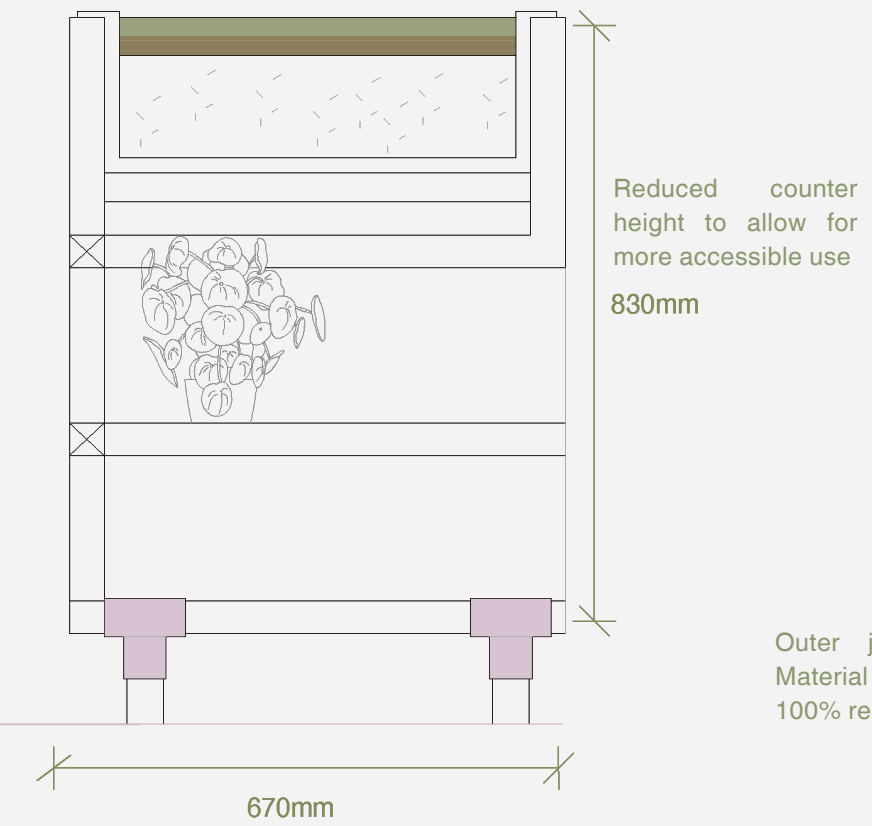
Ground Floor Plan: The Forage Counter is situated on the ground floor within the Foraging Forest.



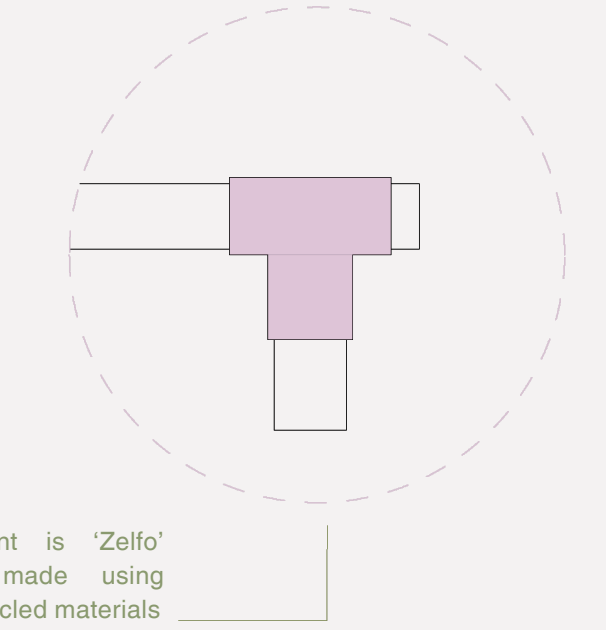
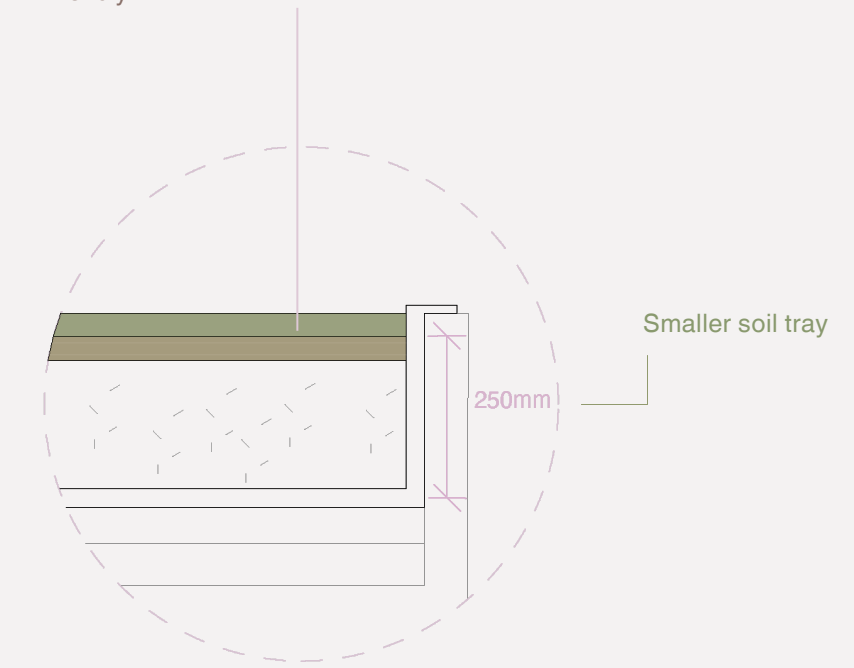
MATERIALITY

-The design emphasises the use of sustainable materials, ensuring an eco-friendly construction that minimises environmental impact.

-The framework of the counter uses responsibly sourced timber.



Foresso | Sage - no chip
Made using a minimum of 65% waste material sourced within Britain. (FSC) Certified, | Eco-Friendly



This part of the counter is used for planting, the lights provide a warm environment conducive to plant growth.

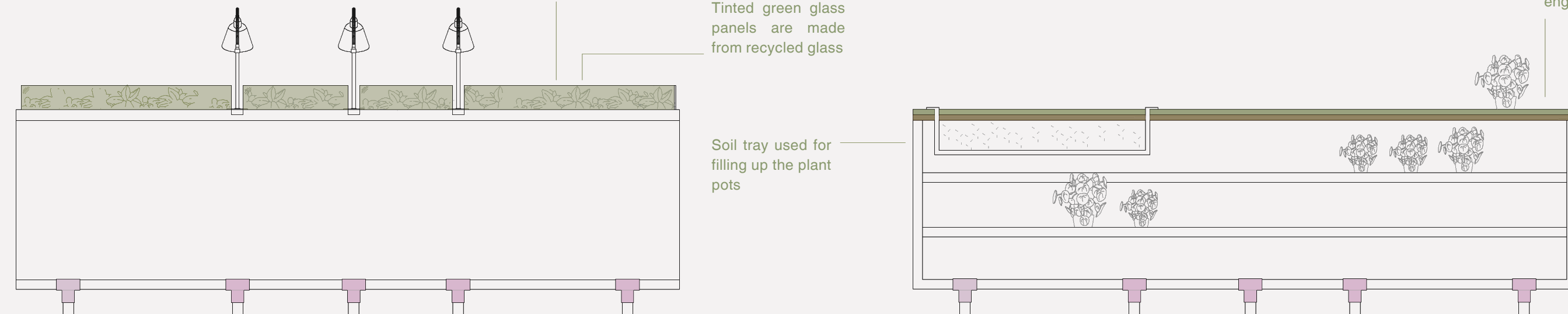
Tinted green glass panels are made from recycled glass

Soil tray used for filling up the plant pots

The counter is designed for ease of access and interaction, promoting engagement with the plants.

Foresso - sage green countertop

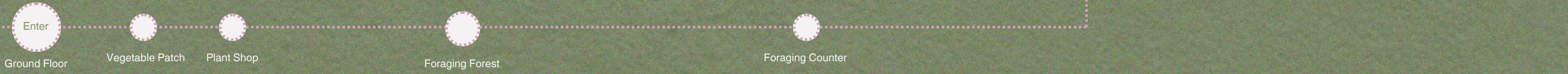
Open shelving for storing the plant pots.





LONG SECTION

THE JOURNEY



Enter
Ground Floor

Vegetable Patch

Plant Shop

Foraging Forest

Foraging Counter

Enter
First Floor

Eating Experience Zone

Workshop Kitchen

Gourmand's Kitchen