

FORAGING FUTURES



Foraging Futures helps the people of Greater Manchester, facing food insecurity, to connect with nature, whilst collectively re-imagining the future of food.

P R O B L E M

Food Insecurity is on the rise, burdening 17% of UK households; with undeniable links to an increased likelihood of experiencing poor mental and physical health. Due to Manchester's high poverty rates, cycles of malnutrition and deficiency are not uncommon within local communities.

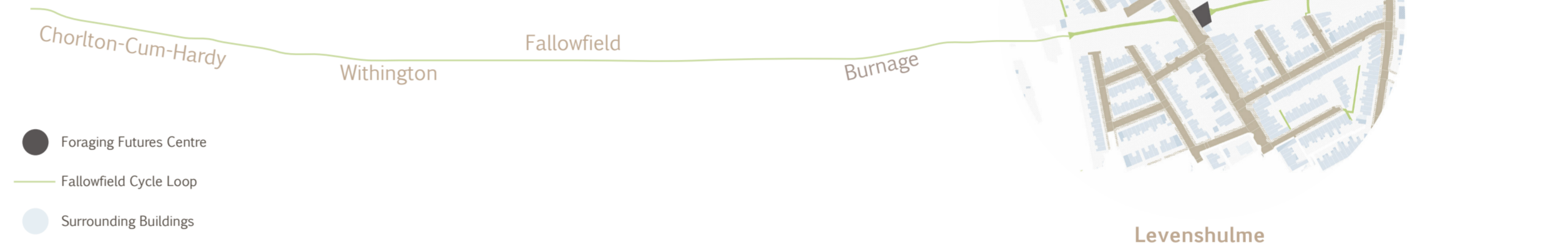
Combating food insecurity is essential.



P R O C E S S

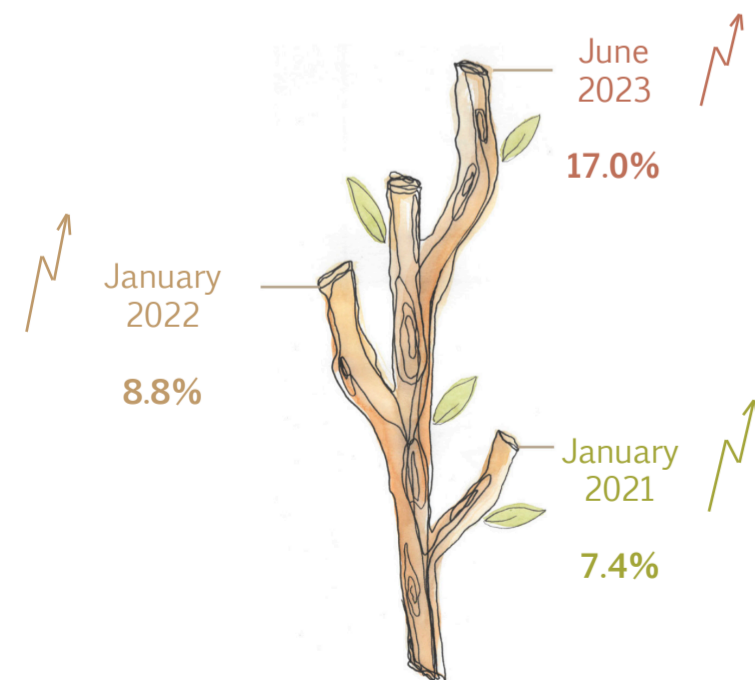
Broader context was explored through secondary research into causes and effects of food insecurity and investigating historic practices of gathering food. Uniting ourselves with nature, whilst also respecting existing ecosystems through ethical and sustainable methods.

First hand research consisted of analysing the current demographic of the Levenshulme Area, and exploring the natural bounty that Manchester has to offer, visiting similar projects to inspire the concept.

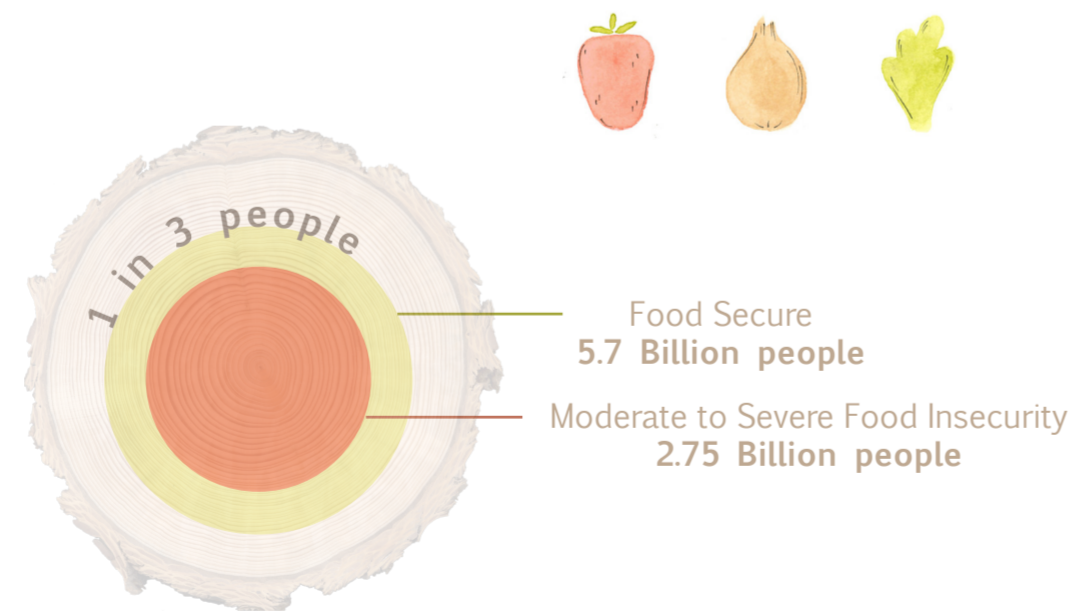


P R O P O S A L

Foraging Futures reignites the historical tradition of gathering wild food whilst incorporating the four pillars of Food Security: Availability, Access, Utilisation, Stability. Foraging Futures encourages people to take advantage of foods growing within their built environment using educational talks, group expeditions, and ethically foraged cooking workshops. Reconnecting the community with nature, allowing the built environment to flourish.

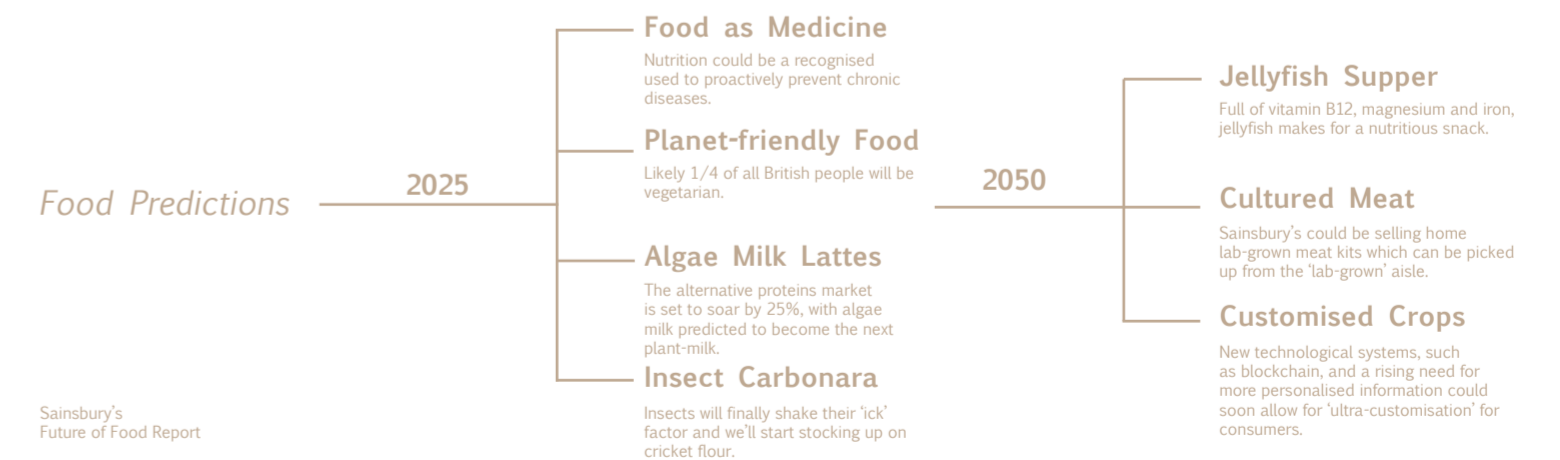


Percentages of Food Insecure UK Households
UK Parliament House of Commons Library



Global Food Security Levels
EITFood Non-governmental, non-profit organisation

T H E F U T U R E O F F O O D



C A U T I O N

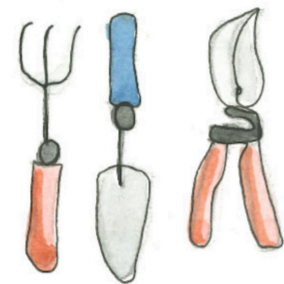
Over foraging can result in harm to local ecosystems and reduce biodiversity. Avoiding this through education and sustainable foraging methods is vital.

THE FORAGERS JOURNEY



Briefing

- 1 Reception & Information Desk
- 2 Briefing area
- 3 Indoor Food Growing
- 4 Stairs & Lift



Tool Hire

- 5 Foraging Tool Hire (if needed)
- 6 Male Changing Rooms
- 7 Female Changing Rooms



Group Foraging Expeditions

- 8 Foraging Essentials Shop
- 9 Expedition Site



Cooking Workshops

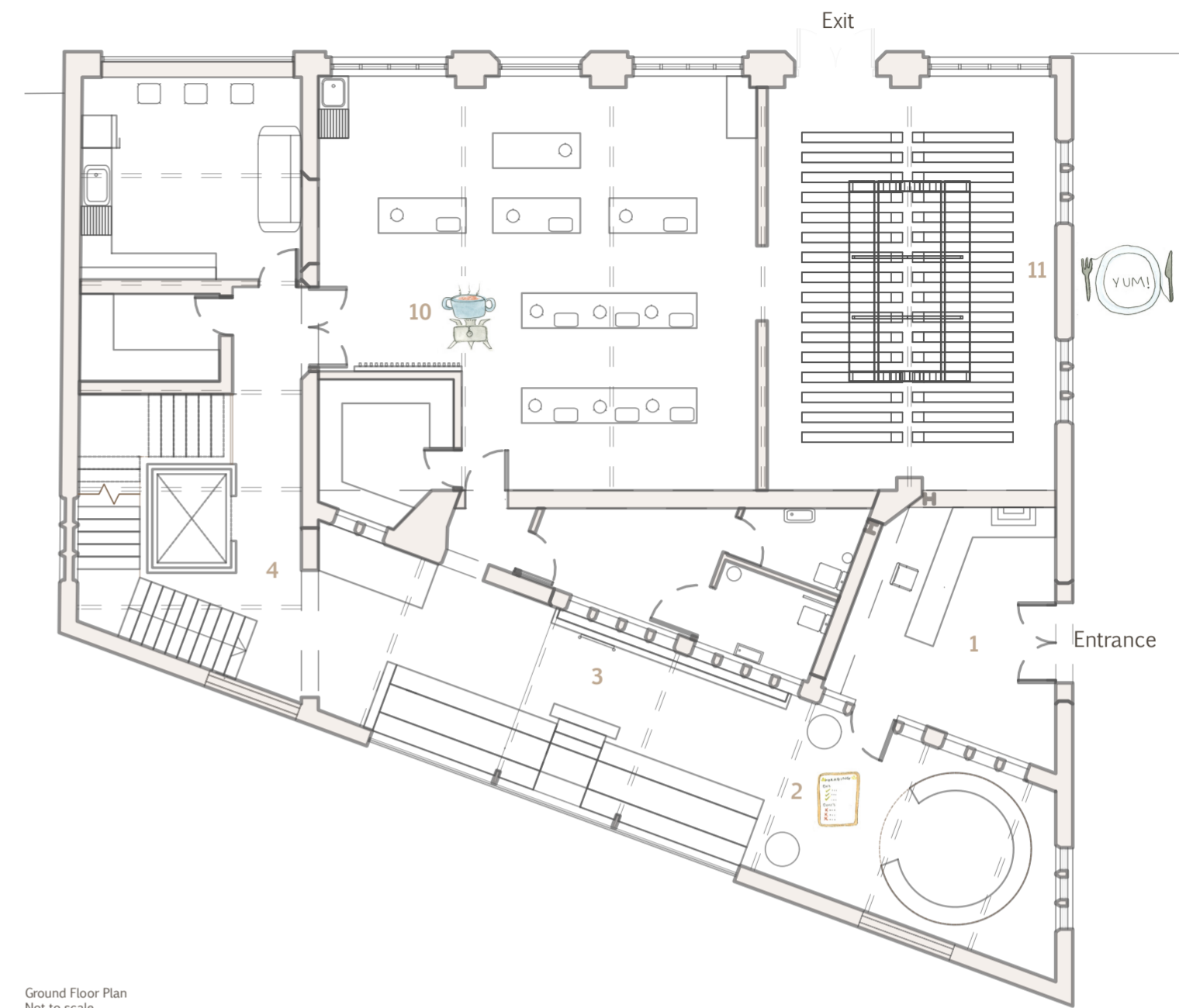
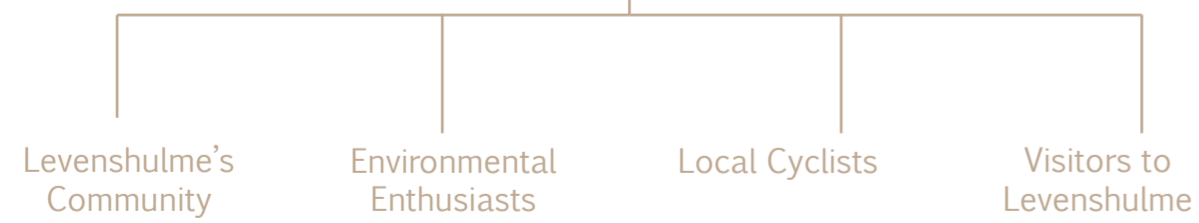
- 10 Cooking Workshop Kitchen



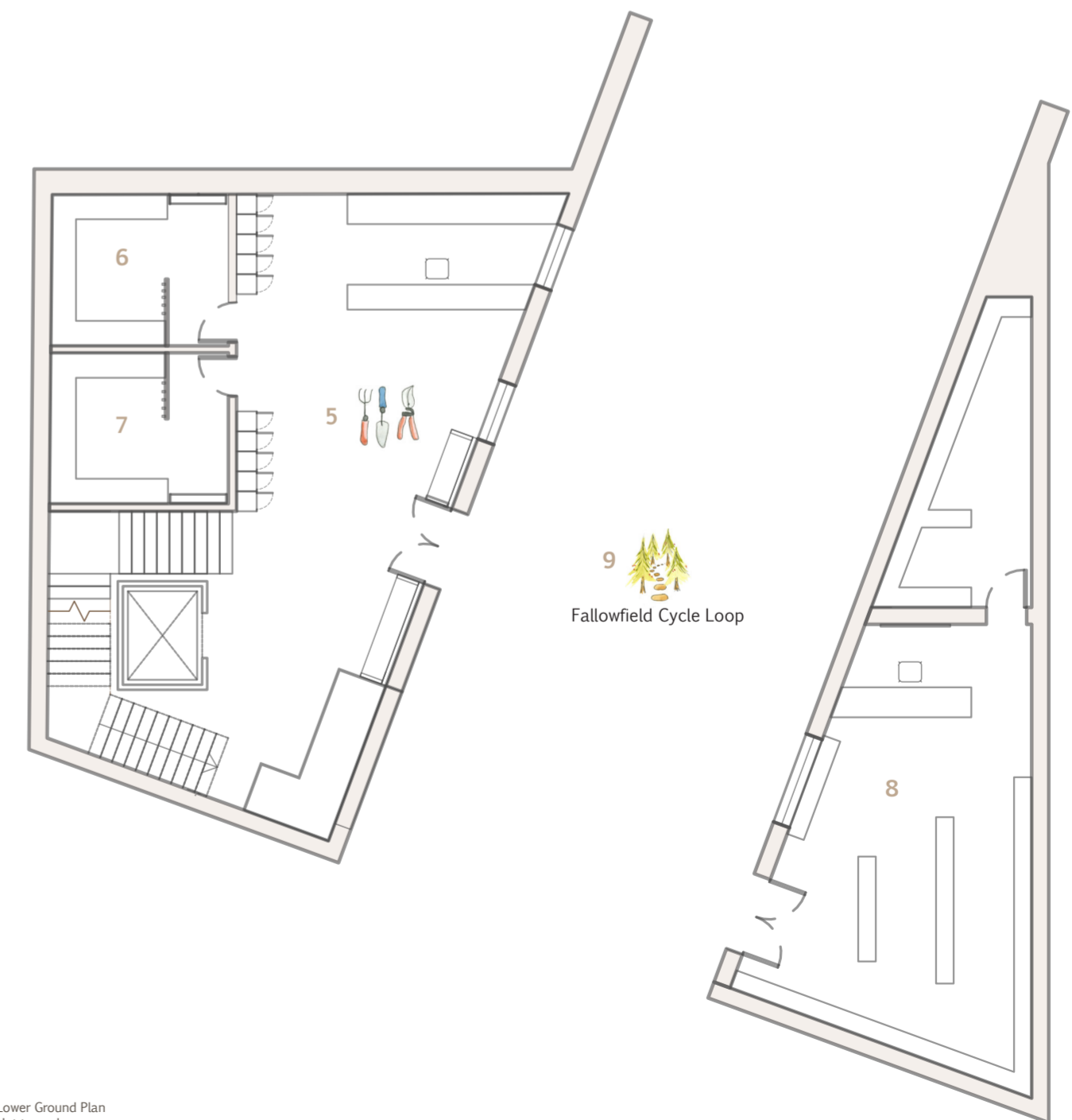
Dining

- 11 Dining

THE FORAGERS



Ground Floor Plan
Not to scale



Lower Ground Plan
Not to scale

A DAY IN THE CENTRE

10:00
Briefing



11:00
Group Foraging Expeditions

Wild Garlic



Nettles



Watercress



10:30
Tool Hire



15:00
Cooking Workshops



17:00
Dining



“With an increasing variety in diets, comes more understanding of where our food comes from and a deeper appreciation of food production.”

James Wong, Plant Scientist

COLLABORATORS



S T O C K P O R T F U N G I

Stockport Fungi are an urban mushroom farm supplying restaurants and people in Stockport and Greater Manchester with fine Fungi and workshops. In collaboration with Foraging Futures, group foraging expeditions will be conducted from time to time, as well as having their farmed mushrooms sold in the shop and used in the cooking workshops.

D I S C O V E R T H E W I L D



Based in both Manchester and North Wales, Discover the Wild is a natural history company that provides services from foraging events, species identification workshops, one-to-ones and consulting on wild plants and fungi. With their strong beliefs in the importance of re-connecting people with the countryside and nature, Discover the Wild is a perfect collaborator for Foraging Futures. The centre can act as a location of Manchester based expeditions, encouraging the community to rethink how they access their food.

MATERIALS



Mycelium
A natural polymeric composite fibrous material.



Cork - Emerald

Cork, fully sustainable and an environmentally friendly resource.



Cork - White



Ash Wood



Terracotta Limestone Wash



A natural feature of the building.

Exposed Brick



Section
Not to scale