

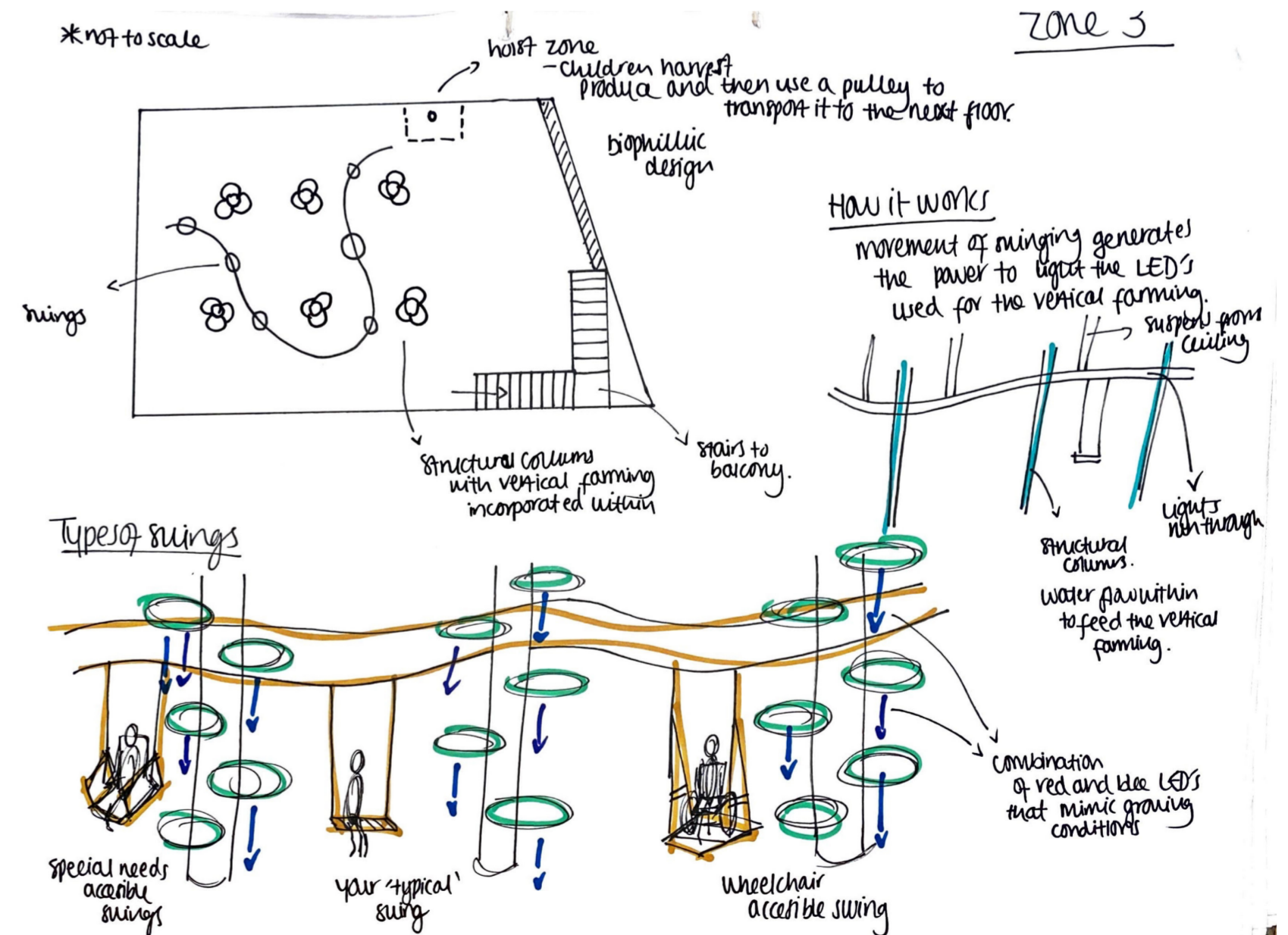
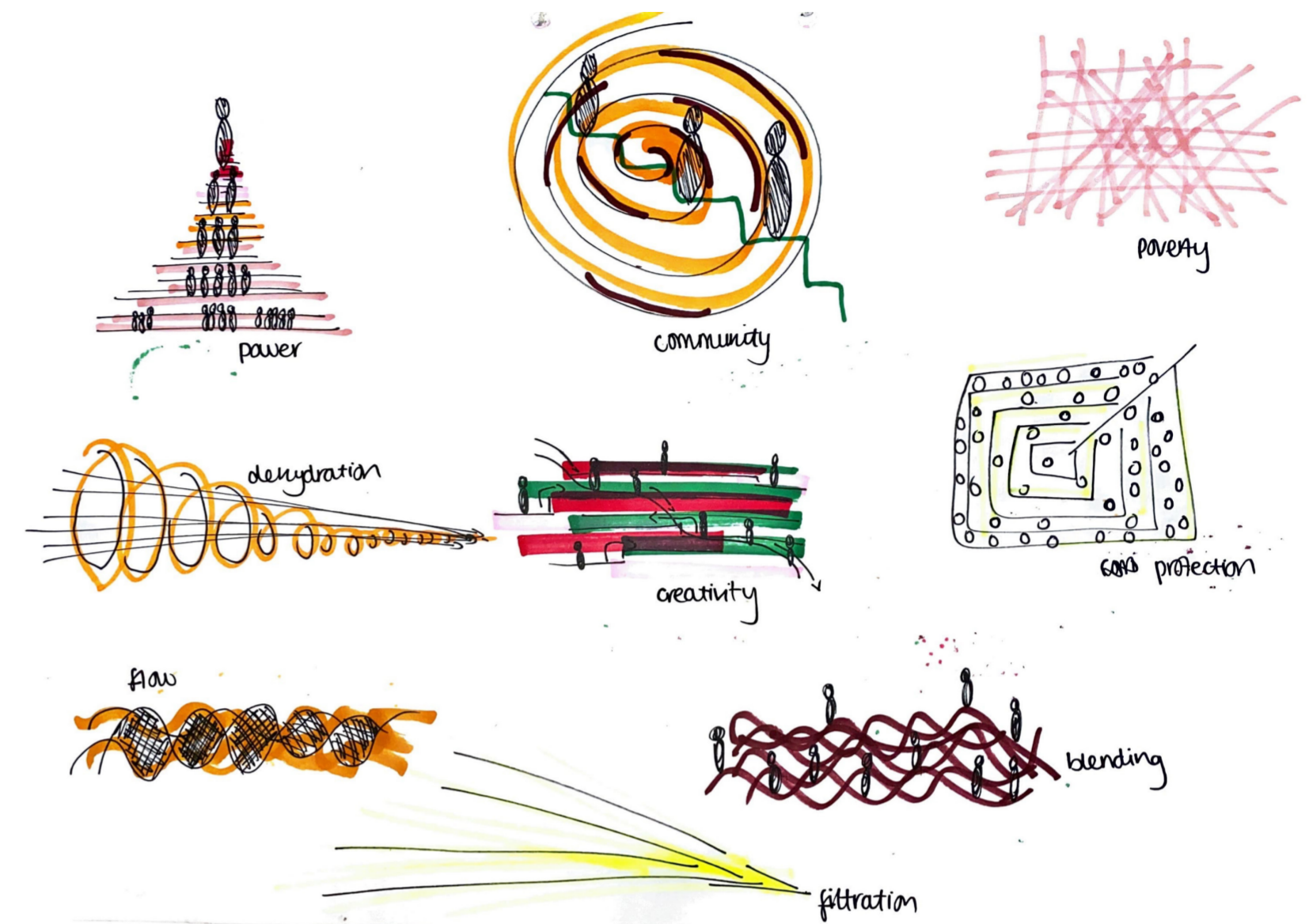
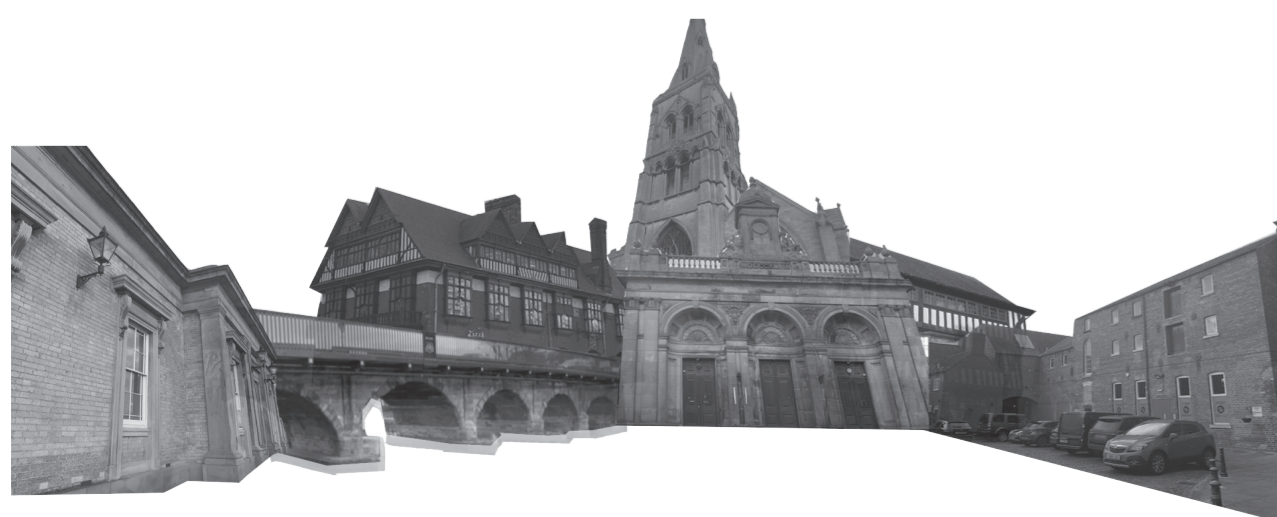
Concept

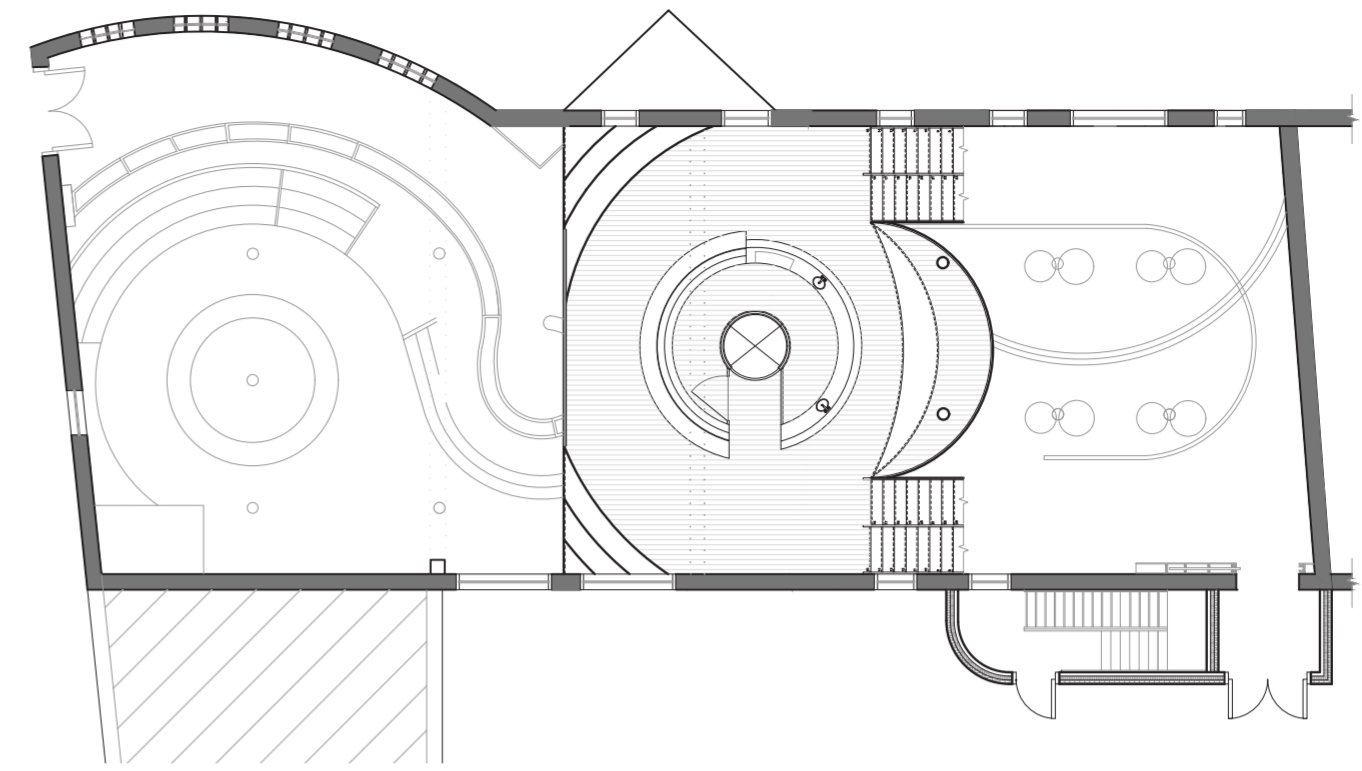
Welcome to the Wellbeing Warehouse, a food production centre for the year 2050 that combines play, power, and growth. It's purpose is to inform and educate about the importance of health and wellbeing whilst making healthy alternatives, specifically superfoods affordable and available for the wider community. A combination of low pay, insecure work and high living costs affects the way people behave and the choices they make, there's so much exposure to the persistent advertisements and sale of high processed and high sugar foods. Access to healthy food should be a right and not a privilege. In 2022 it was estimated that obesity rates would drastically increase with 50% of females, 60% of males and 25% of children falling under this category by 2050. Imagine in 2040, the building has been introduced into the education curriculum system and now in 2050, obesity rates have stabilised, reducing cases from rising further.

It is clear that socio-economic factors such as housing, education, access to sufficient space, and poverty play a role in increasing the chances of being classified as obese and ill health. It is clear that obesity rates are higher among children who live in deprived areas. The goal of the concept is to reduce and prevent obesity rising and to close the gap between those living in food poverty.

48 Mill Gate

A former mill built in 1870. Accessibility is key for the locality of the building. Newark has good rail links with the UK, both train stations are within a 15-20 minute walk. This means that visitors from all over the country can access the site.





Ground Floor



Ground Floor

A bespoke water feature wraps around the platform, and the flow of water encourages the user to move into the cloakroom and sanitisation area located within the new addition on the rear of the building. The water feature encourages children to be playful, interacting and stopping the flow of the water. As the building is located right on the river Trent it utilises the water and filtrates it to be usable within the vertical farming.

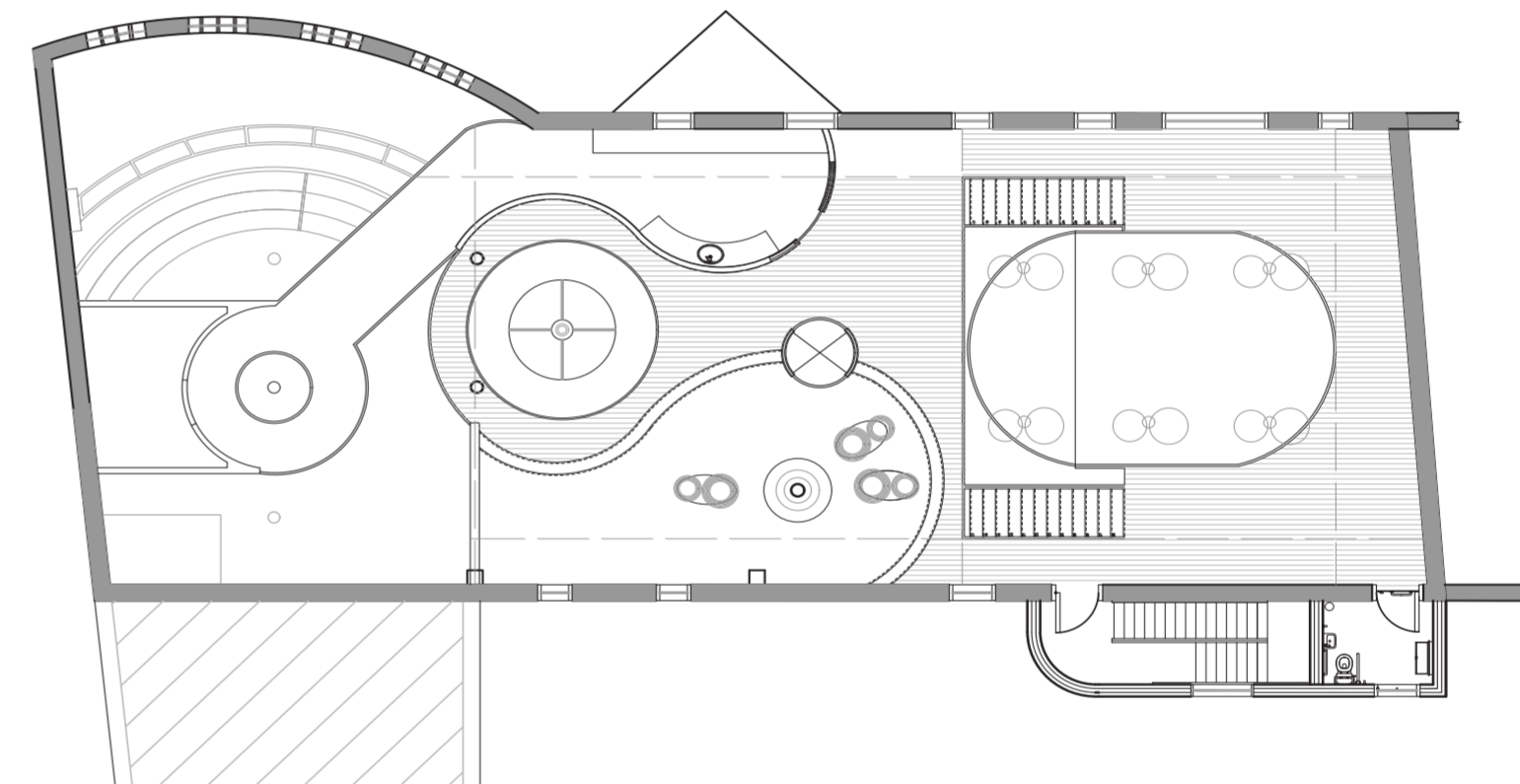
The second zone is the educational learning area. Bespoke polished stone wraps around an internal circular desk where a member of staff teaches children the importance of health and wellbeing.

The final zone on the ground floor is the growing pods. This is where the superfoods are grown in their rawest form. Vertical farming uses 95% less water than traditional agriculture so it's far more sustainable. Swings are built in a U shape around the pods so that when the children play, they face each other and encourages them to meet new people.





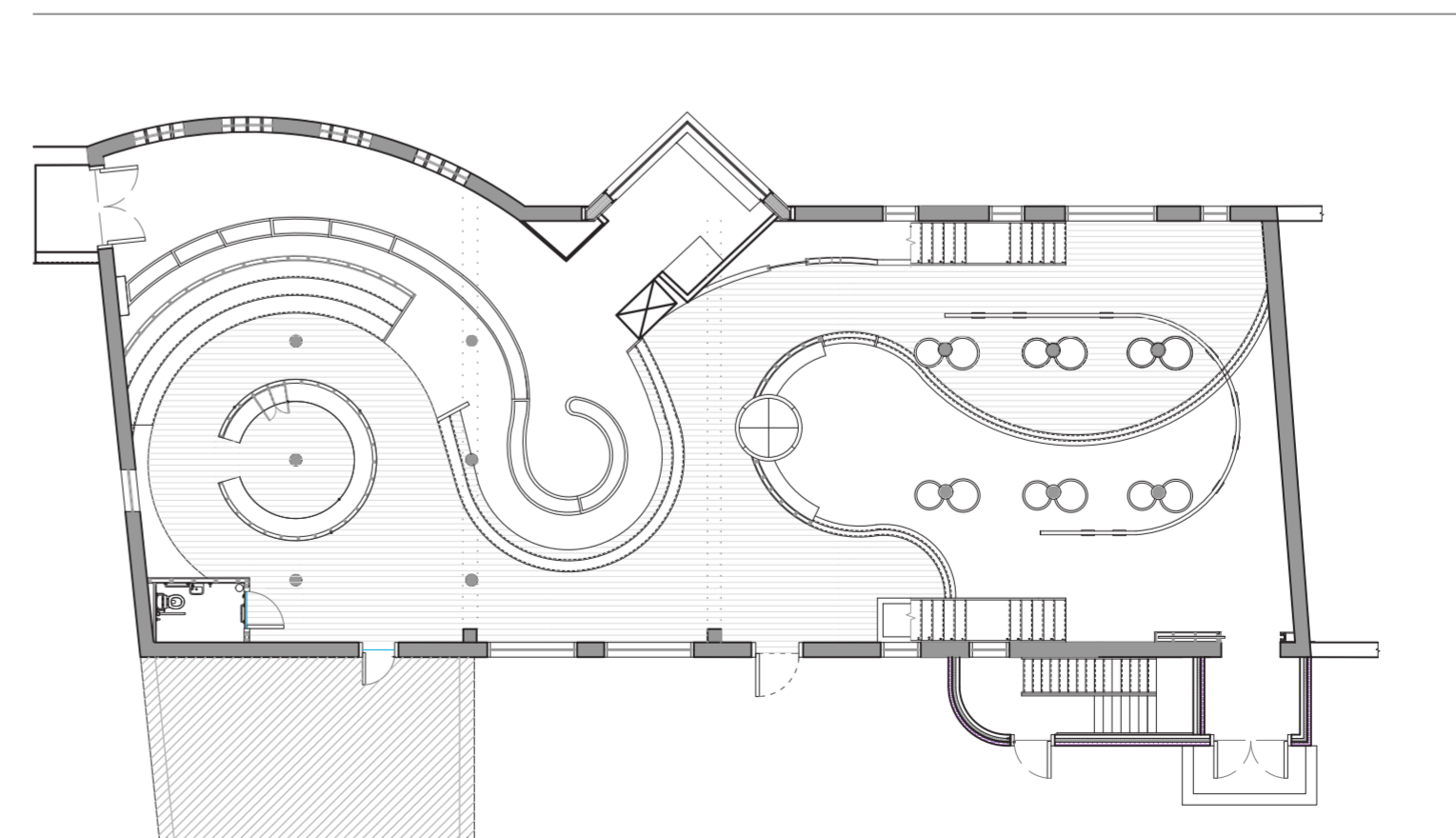
Short Section



Mezzanine

Mezzanine and First Floor

The mezzanine floor also occupies a bespoke cafe and taster bar allowing visitors to try superfoods in its different forms. This also allows children to explore the building independently. The first floor houses two of the main processes in creating the super foods; the dehydrating and the blending. Freshly harvested produce is placed into the dehydrator located in the roundabout pod. When children interact and push the roundabout around, it turns the fans inside the dehydrator ensuring an even drying of produce. Following on from this is the blender. Children place themselves into the recessed recumbent pods. Pedalling powers the blenders blades turning the freshly dehydrated produce into the superfood powder ready to be packaged.

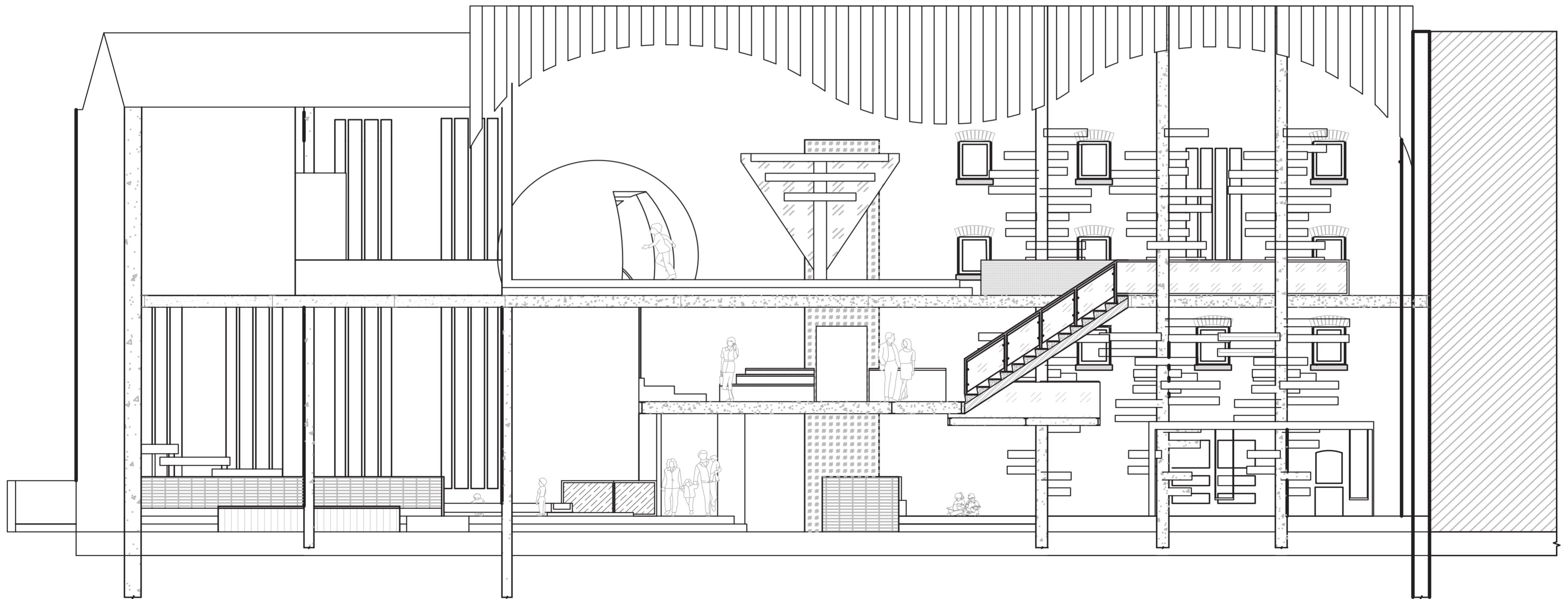


First Floor

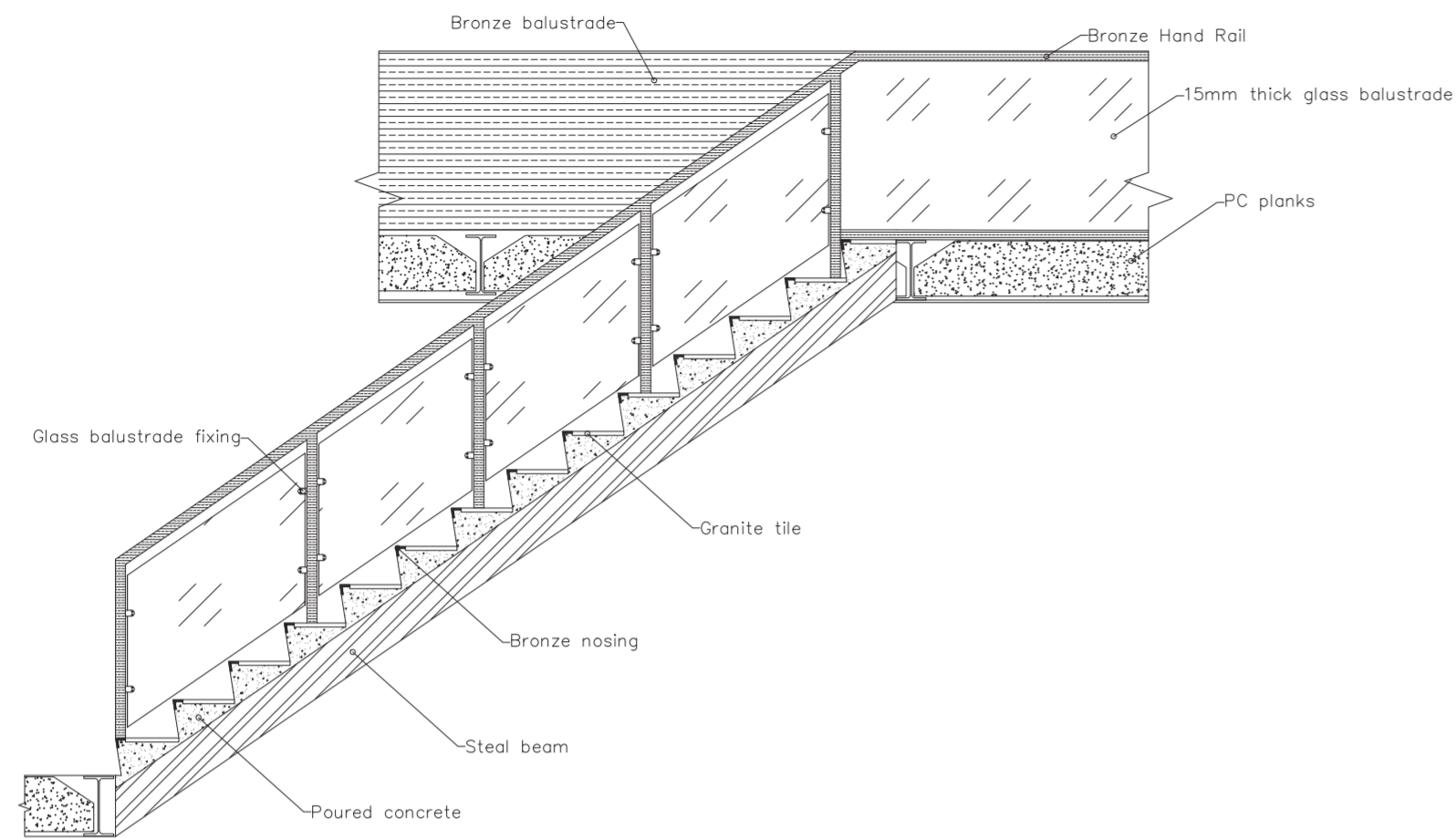
Materials

The colour palette is neutral, this allows the focus to be on the the forms within the building. Engineered brushed and oiled oak is used on the flooring throughout. The raised platforms consist of a lightly texture sandstone.

The walls are a combination of exposed bricks, composite wood cladding and painted white walls and the half partition walls are porcelain tiles in marais green. As the building encourages growth, I wanted to use materials that were as close as possible to their raw form.



Long Section



Outcomes

Educate the younger generations on the importance of health and wellbeing to maximise their potential and to implement healthy habits from young age.

To create nutrient rich produce that is grown in a sustainable manner using limited quantise of water.

For the building to become a hive of activity with children learning new skills.

To create a personalised experience where people learn what their body needs and to develop a superfoods mixture thats tailored to their specific dietary needs.

For the River Trent to become a working river once again but not in transporting goods, instead having a direct effect on growing the produce right within its parameters.

