

A TOAST TO KINGSTON

"Sip local, waste less"

For my Final Major Project, I set out to reimagine Kingston Upon Thames by drawing inspiration from its productive past. Historically rich in agriculture, manufacturing, and trade, Kingston once thrived as a community-driven borough where pubs and breweries served as vital social anchors. Today, the town is largely seen as a consumer hub—a place to shop, eat, and leave—its agricultural and communal roots long overlooked.

My proposal, "A Toast to Kingston," aims to reignite this lost connection by transforming beer-making into a locally sourced, socially inclusive, and zero-waste experience. Inspired by the circular ethos of my client, Toast Brewing, the design incorporates surplus bread from local cafés and bakeries—traded for a free pint—as a core ingredient in the brewing process. Locally grown hops from community gardens and barley cultivated on-site through vertical farming restore a sense of place and productivity.

Beyond brewing, the project explores how leftover ingredients can spark new forms of gathering. Spent grains are milled into flour for a communal bakery where all generations can connect through shared recipes, while used hops are repurposed into tea in a calm, inclusive tea-making space—particularly welcoming to older residents.

The visitor journey flows from a vertical farming and hops-drying walkway to a bread drop-off station, brewery, bakery, tea space, bar, and a rooftop overlooking the process—complete with a rainwater-harvesting canopy. It's not just a brewery; it's a living loop of local production, education, and community-making.

SITE & CLIENT

Kingston's productive landscape

During the 18th and 19th centuries, breweries in Kingston upon Thames boosted the local economy by creating jobs and supporting related trades like farming, cooperage, and transport.

They strengthened local agriculture by sourcing barley and hops and contributed to the town's social life through pubs, which served as vital community hubs. Brewing stimulated trade along the River Thames and the industry's success led to improvements in infrastructure and increased river traffic. Some brewery owners also supported public works, further integrating the brewing economy into the town's development and cultural identity.



Allotment gardens



Burgoine's Boatyard, 1890



Allotment Garden, 1890

The Powerstation, 1937



The Brewery, 1890



FERMENTED WITH YEAST = BEER

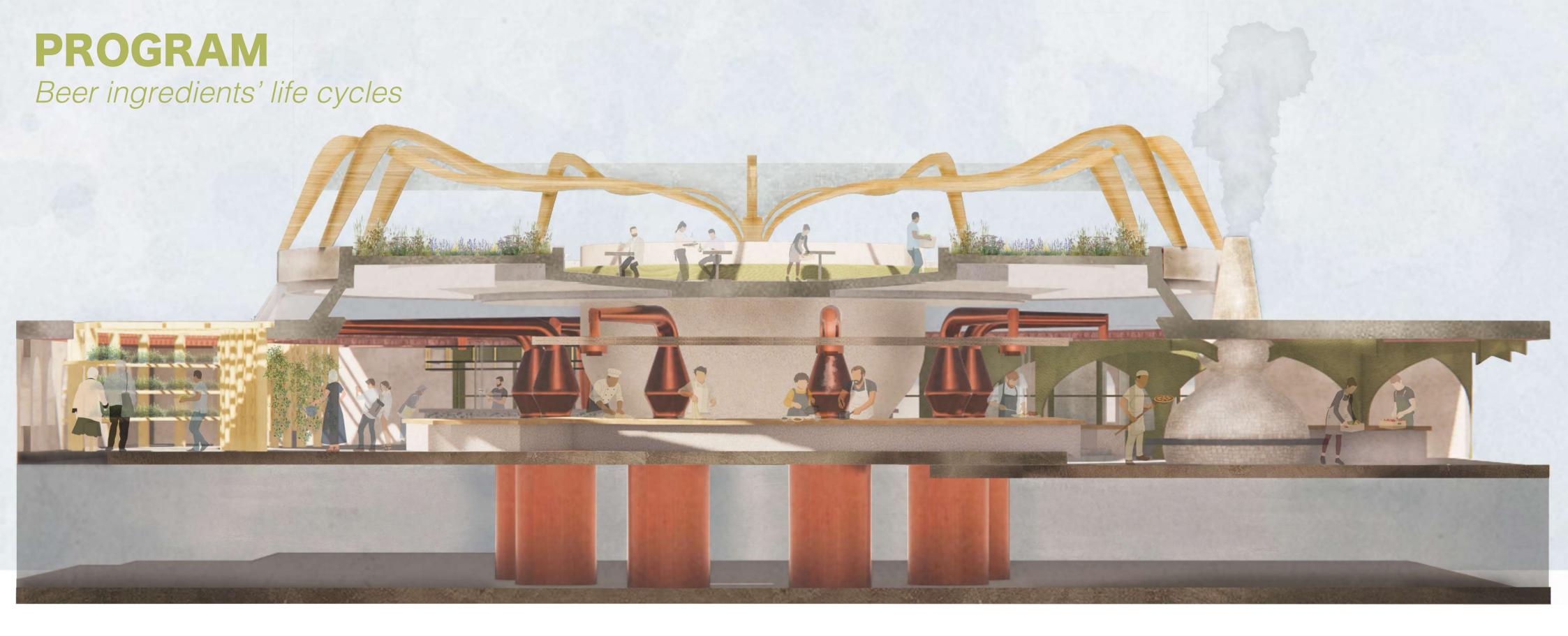
'Toast brewing' brew with surplus loaves from bakeries and the heel ends from sandwich makers.

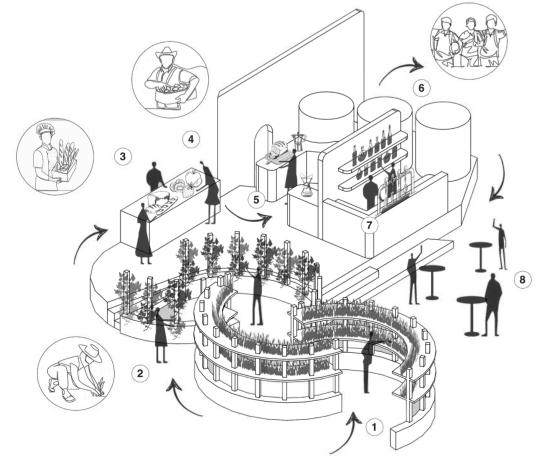
The bread replaces about 25% of malted barley.

Since 2016, they've been on a mission to fight food waste, advocate for nature and give all their profits to charities.



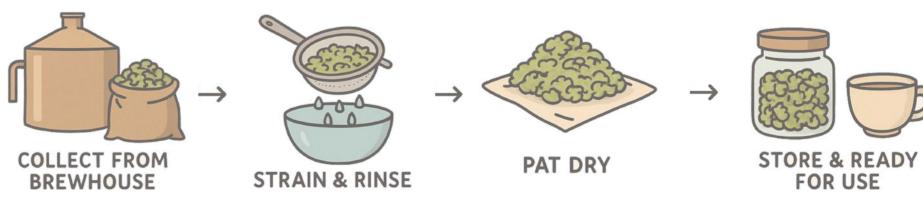






To develop my brewery pop-up, I explored how waste from beer ingredients could be repurposed transforming spent grains into flour for a communal bakery and spent hops into tea for an inclusive space.

Spent hops = 'TEA MAKING SPACE'



Spent barley = 'COMMUNAL BAKERY'



- 1 Barley vertical farming
- Phops on display screens
- 3 Drop off point surplus bread
- Prop off point surplus fruits
- Workshop brewing and flavour customising
- 6 Fermentation and
- **7** Bar
- 8 Social space seating area













SIFT, STORE & READY FOR USE

LEAVE ON MESH SCREEN TO AIR DRY

LEAVE ON MESH

SCREEN TO AIR DRY

PROPOSAL

Plans & Sections at 1:100

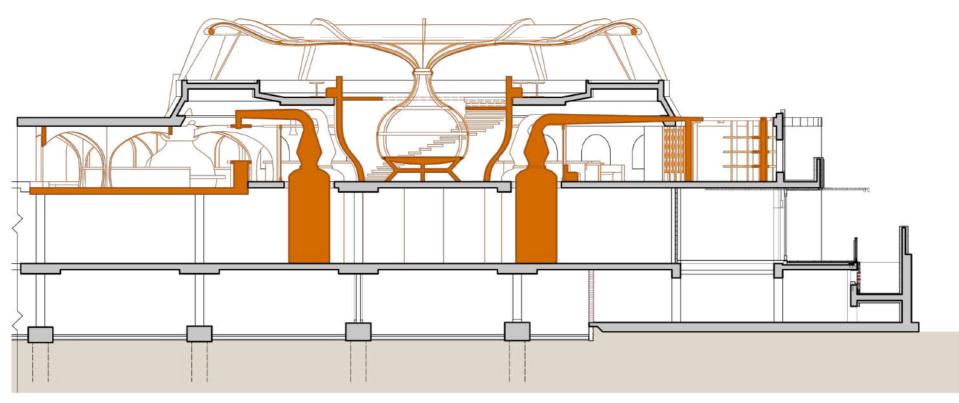


1 Vertical farming entrance + Tea making space

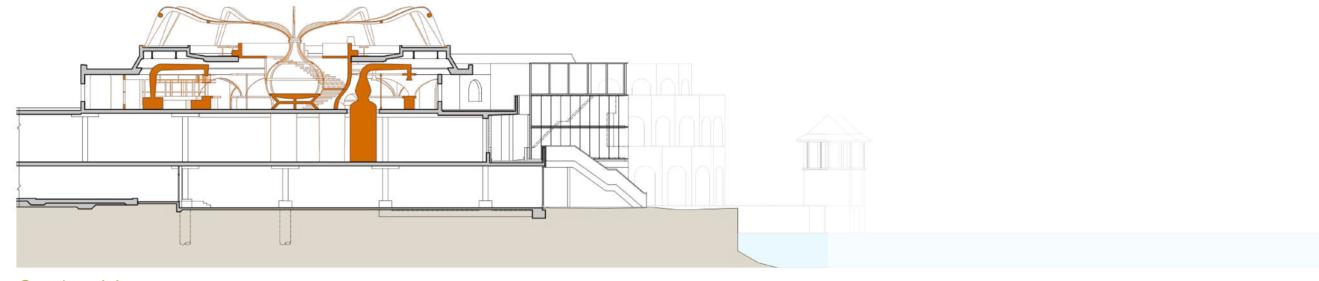


2 Communal bakery / kitchen

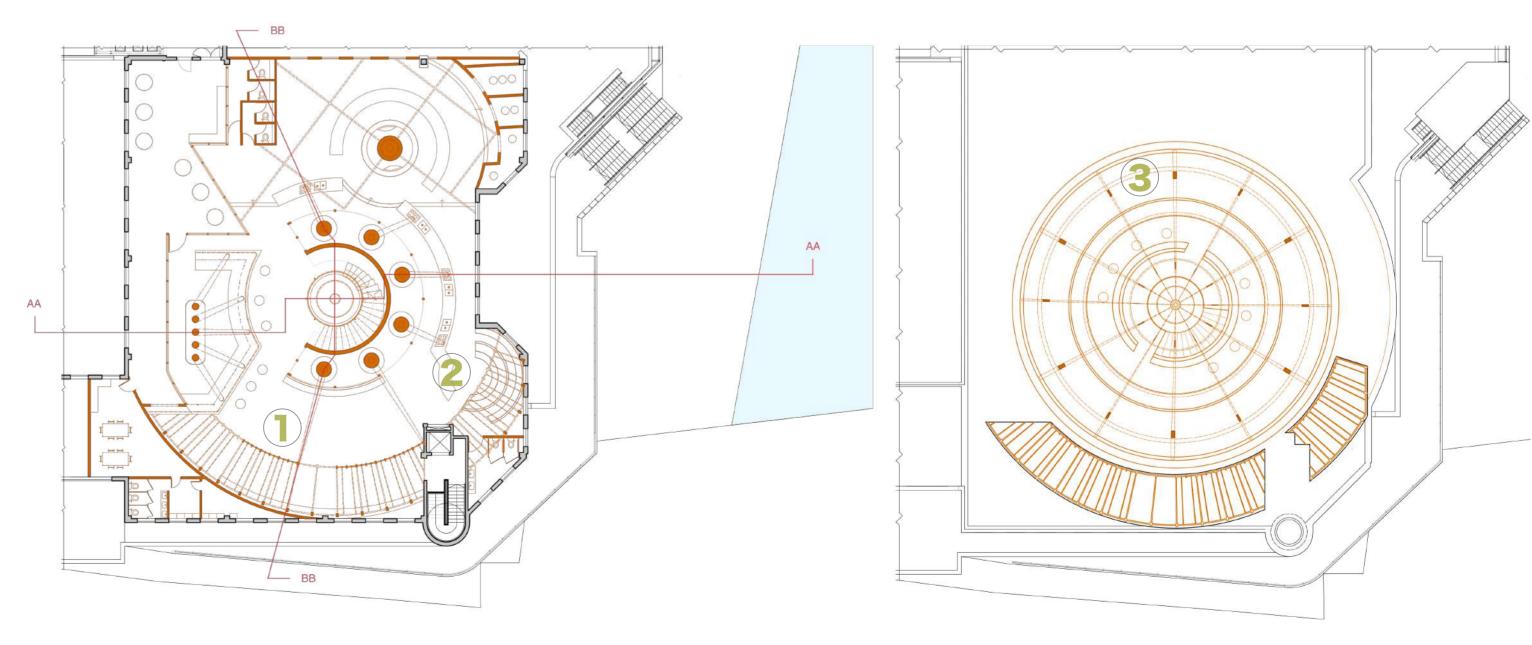




Section BB



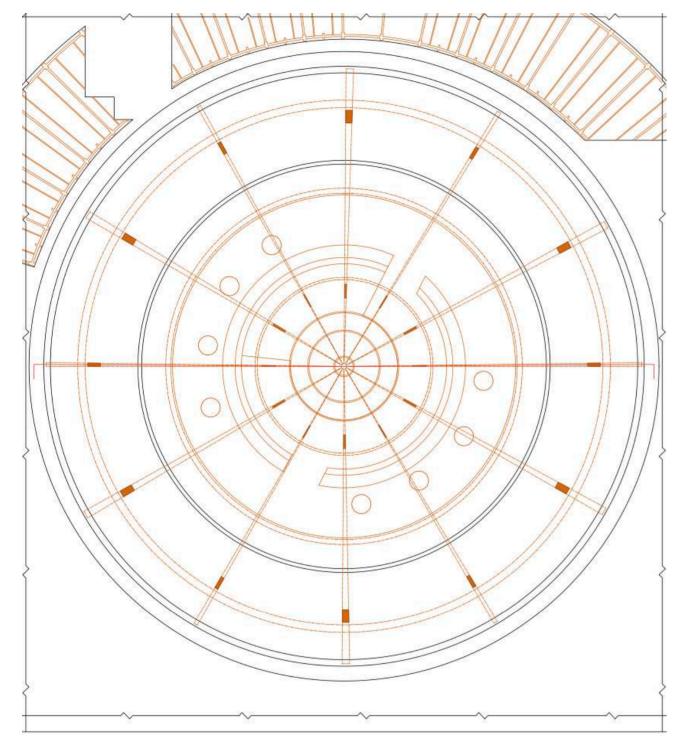
Section AA



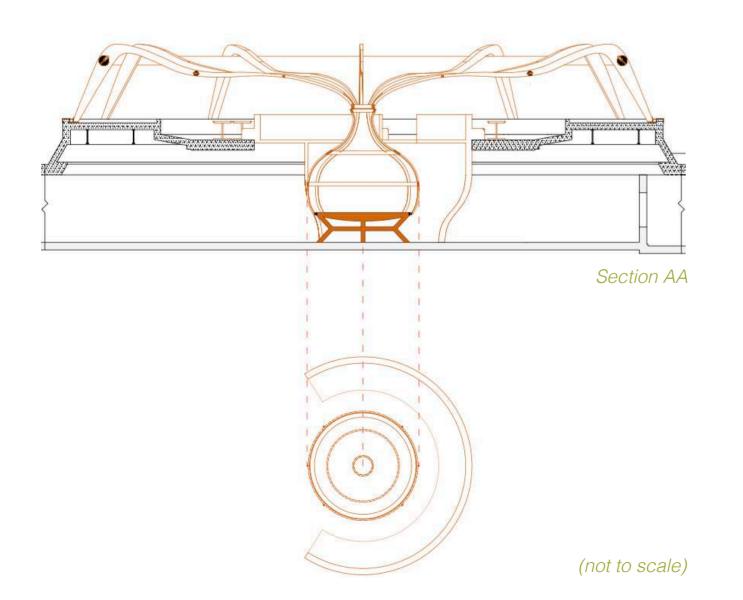
Rooftop Plan Main Floor Plan

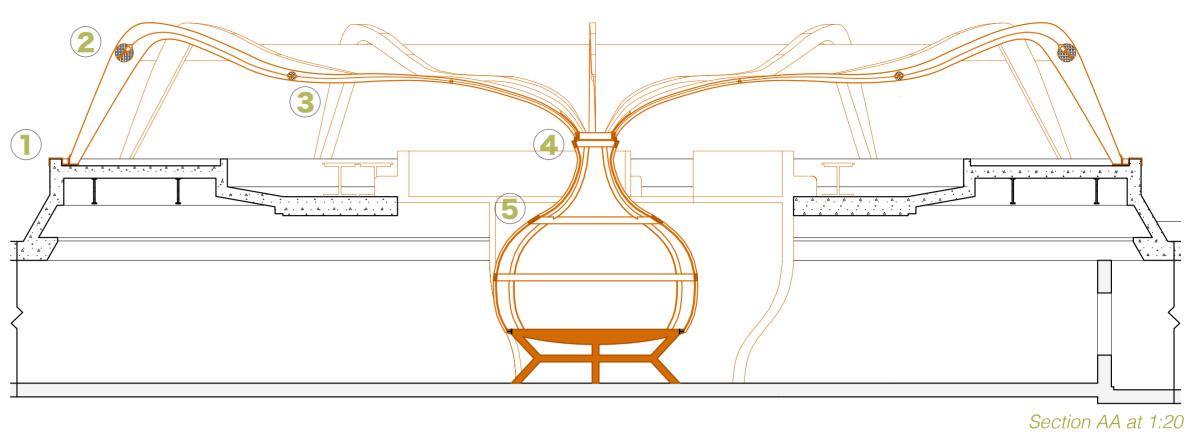
FOCUS AREA DETAIL

Rooftop canopy & Storage tank

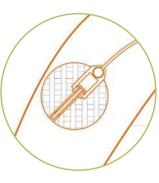


Rooftop plan





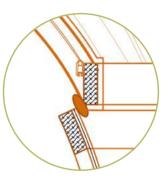
1 Gutter
Marine plank
Steel angle
Glulam beam



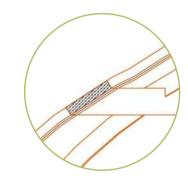
2 Glulam batten
ETFE clip
ETFE membrane



3 Glulam batten
ETFE clip
ETFE membrane



4 Aluminium ring
Silicone
Glass



5 Aluminium ring Glass

Water storage tank view



Rooftop canopy view

