

01.



1. the idea

For this project I would like the focus to be on new ideas of how we source our food and help people see that local consumption of produce is better than worldwide consumption.

This project will help to raise awareness and help people have a grasp of how their carbon footprint can effect our world. By shopping here we can help the environment but also keep the money in within our community.

The objective of this project is to show people of the neighbourhood and the city what is around them. By inviting local suppliers, people will see more of their community while being able to share and have discussion with the producer to understand and know where their food came from.

I will turn this old printing factory into a place for sharing and exchanging food and know-how. The first aim of the space is for it be a food market with fresh and local products. A restaurant based on food up-cycling will be created and will use the damaged and leftover food from the market. This help create a closed loop of produce and deminished undeeded waste within the space. Furthering this point, I would like to make the space self-sufficient, for exemple the restaurant to buy their bread from the bakery and food from the farmers selling at the market. The bakery buying eggs and flour from the market, etc.

To invite the local populous into the spqce a bakery and café will work together to produce bread and patisseries at the entrance.

By it size and aesthetic this building is perfect for the project I would like to develop. It perfectly fits to the typology of an inside market and it's location will be adeventageous for the people of the surrounding communities.

2. different purposes

01.MARKET

A market of local suppliers and vendors selling seasonal food. The farmers and sellers will each have their own display and space where they can stock and sell their products. I want to help the customers to understand what food they are buying, where it came from and why it's important that's locally sourced.

02.RESTAURANT

A restaurant based on seasonal food where chefs cook with the market leftovers will be installed in the front building. This restaurant will be built on zero-waste food basis. They will up-cycle the food leftover at the market. Wich means to use products that have been left on the side, damaged, or even close to expired.

03.BAKERY

The bakery will have their space to cook and make bread as well as a side shop where they will sell the food produced in the kitchen. I want to make the customers interested about the food production, so I will create a glass wall separating the bakery from the public space to make their work visible from the customer.

04.COFFEE SHOP

A coffee shop will be place above the bakery on the mezzanine. The food and cakes sold there will be made by the bakery. It will be a space where people can come and work or meet before doing their shopping.

05.MEETING ROOM

Meeting rooms will be created on the mezzanine above the restaurant. The project will need space to gather the head of each facility. This will be a space where projects are organize and where any of the vendors could come to be part of said projects.

06.PRIVATE & OFFICES

Each owner of facility will have an office, they will be able to work from the site and organize their business. Private access will be created for them to reach their private spaces.

st andrew's local market

a local and seasonal sustainable market

3. answer to a problem

FOOD OVERCOMSUPTION AND BAD QUALITY

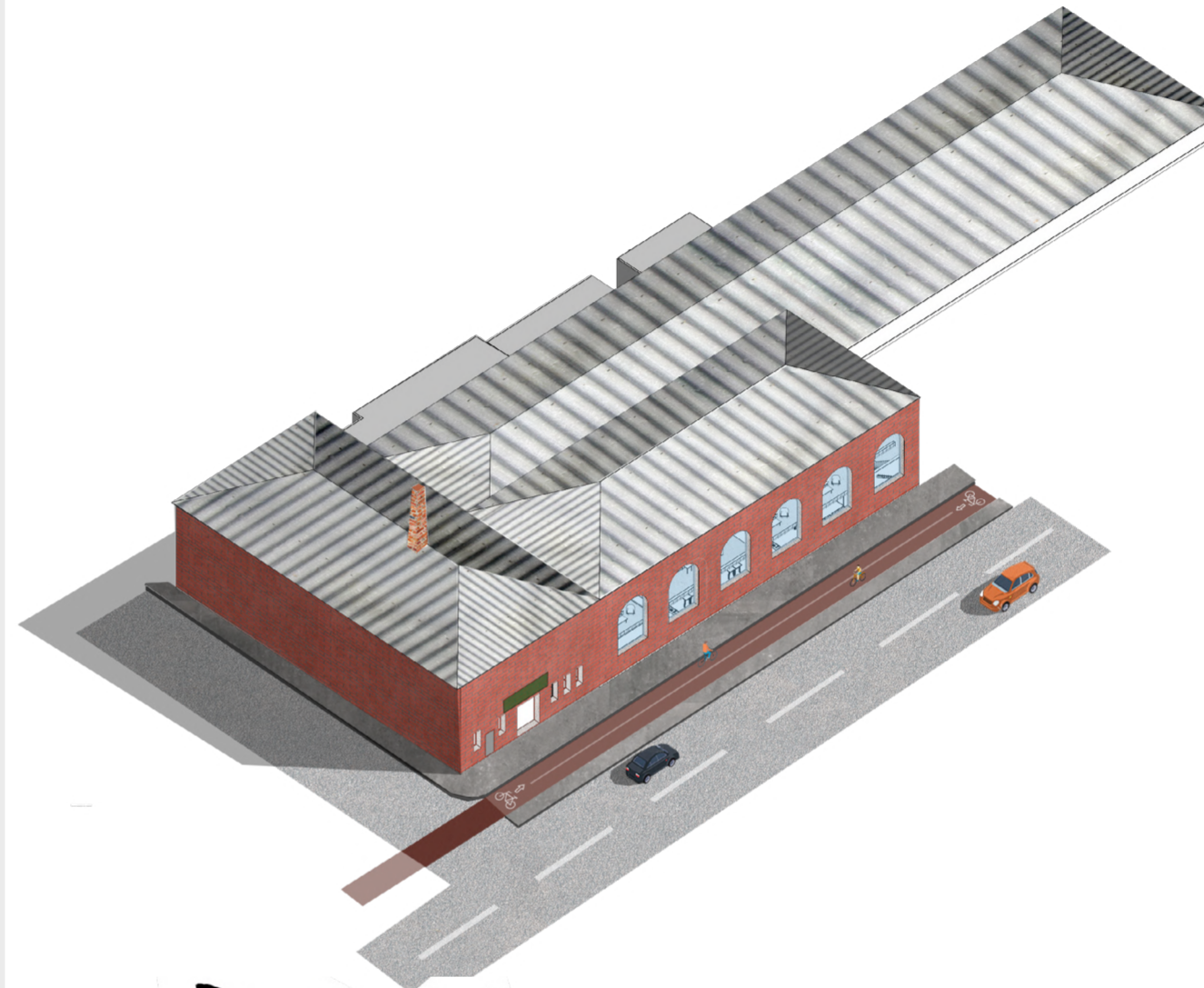
Technology has opened the way to abundant production solutions, which in turn has changed our lifestyles. Industrialisation, which now allows us to produce more in less time, has dominated our shopping decision in regards to food. These industries produce can a lot, often too much. which hqs the benefit of low prices but the often effects quality. However, our consumption of these products on global scale has had adverse effects on our climate Our mass consumption is organised by powerful companies that want to guarantee their prosperity at all costs and thus means we are not always in control of our choices even when we feel they are own. This system is spreading all over the world, especially in the developed countries, and is turning the world's population into consumers. These big companies have found a way to make people believe that they have power, purchasing power, and that their life and happiness are summed up in this need for consumption.

sustainability

A LOCAL FOOD MARKET IN SOUTHSIDE

I have decided to do my project as an aswer to this societal problem. There is no future in buying food in supermarkets. This is why I wanted to create the St Andrew's Local Market, a market that will be open everyday and where local farmers will be able to bring their products to sell. It will help the suppliers to get more visibility and inturn more customers.

In this project I want to put farmes and local produce on the center stage. Making the spqce a market full of life and exchange. The project I am doing will create an self sufficent and enviromentally friendly lifestyle within the local community aswell as providing them with good produce back to Glasgow.



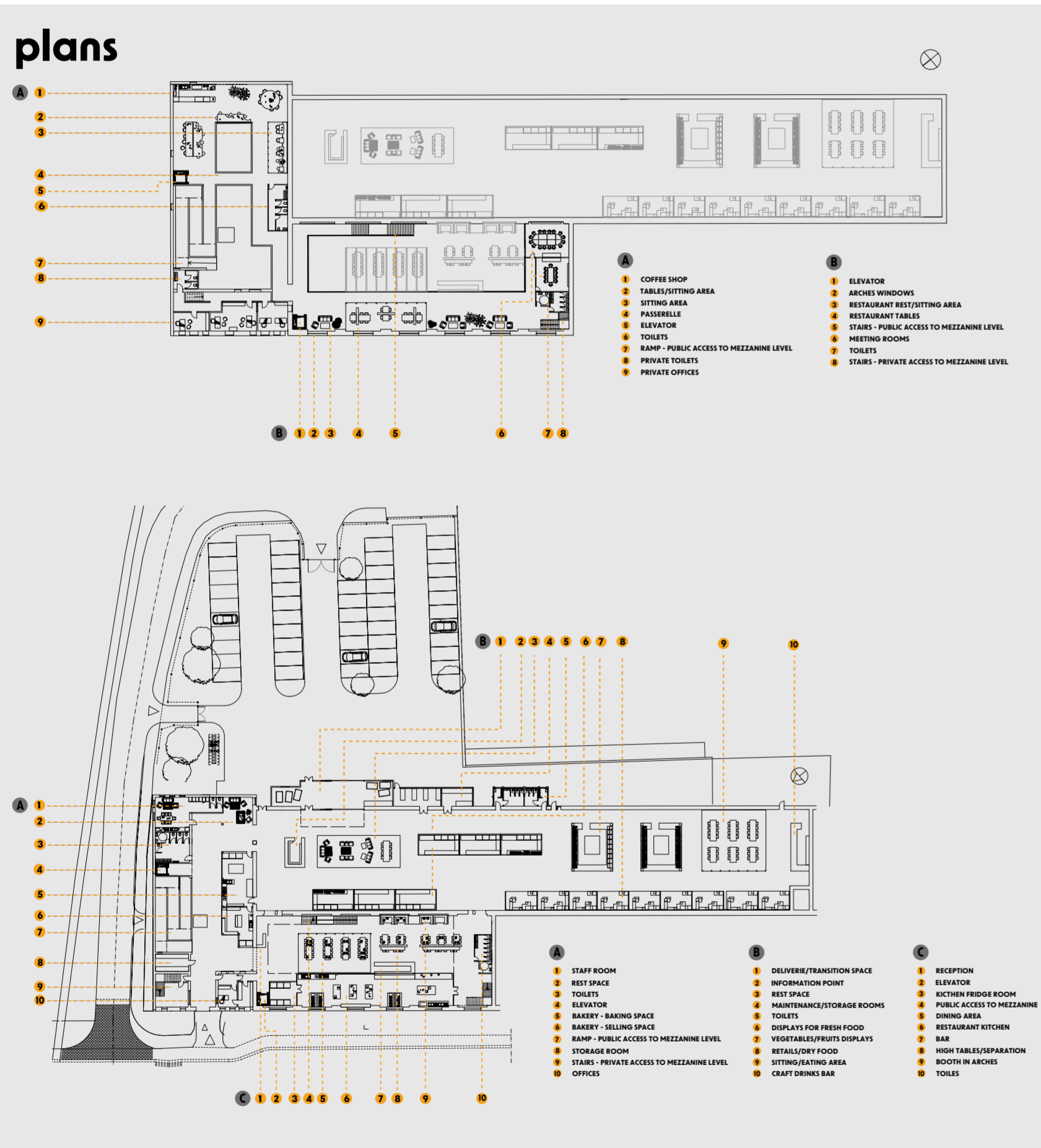


a project for everyone

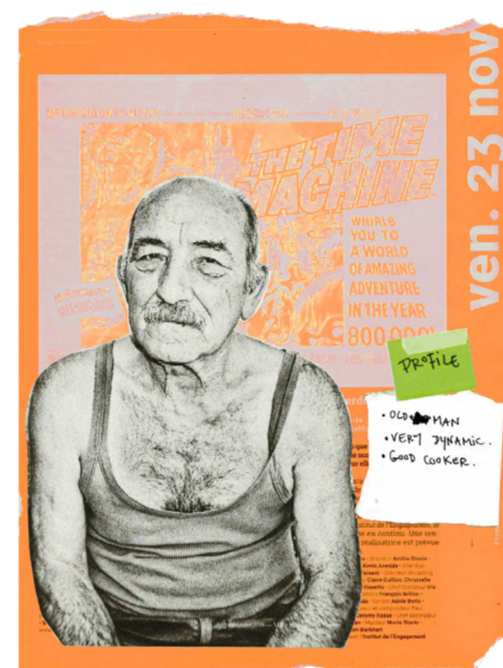
link people

I have created this project due to the amount of bad food people consume. In the UK food market and local products are almost not happening in cities. I think it is important for everyone to have access to better products. My project will help the farmers to expand their sales and share their knowledges. Thanks to this system the clients from the market will change their ideology on food and realize that buy local

will help the farmers and their community. It is really important that people realize the supermarket industry is killing local farmers and selling bad quality products. With this market open everyday, the neighbors will be able to shop fresh food everyday and from people they know, they trust. I want to re-link customers and vendors as it was years ago and make them understand the impact they have on the planet.

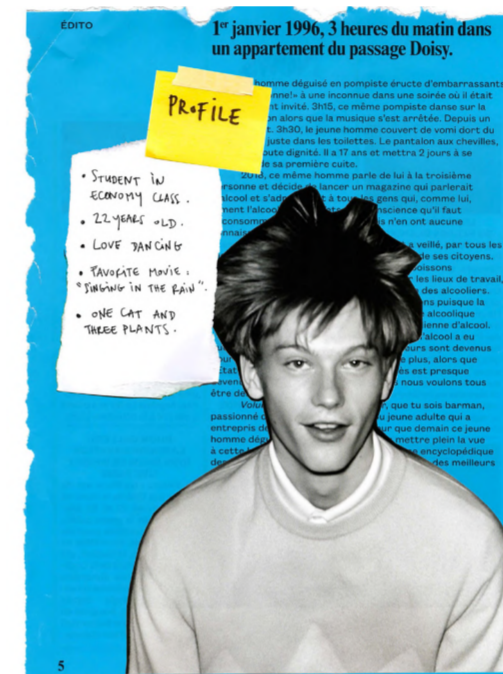


customers



denis

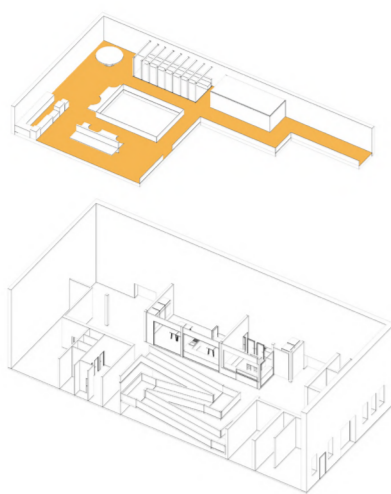
- he is 76 years old
- an retired musician
- lives in the close area
- used to go to the market twice per week for his mom when he was young
- a nice and old memory for him to go back to the market
- he lives alone and it is nice for him to find people to talk to and have a chat with the producers
- he wants to know where his food comes from
- his favourite dish is leak and aubergine lasagna
- since he lives alone he started cooking a lot
- for him going to the market is a nice activity to do daily, he gets his bred fresh everyday
- he likes to sit in coffee shops to read investigation books.



mark

- he is 22 years old
- economy student
- lives on Victoria road
- he likes places where he can have a drink for cheap like a student budget
- worried about the planet actual condition and try to do his best in daily life, so he tries to buy local and seasonal food to reduce carbon footprint
- him and his girlfriend are vegetarian so they try to buy fresh vegetables to make veggie dishes
- he likes the zero-waste food idea of the restaurant and want to take his girlfriend
- he comes sometime with friends to have a fresh pint of beer and watch the city from the arches windows





coffee til

This area of the café is where the coffees will be made. The front desk is composed of different volumes, on the lower level the patisseries will be placed and the other levels where people will be able to place order. The combination of materials with the green tiles and the wood that will be easy to clean. Visually all these elements try to give a clear difference between the red briks and concrete already present on the site. Behind the till, under the wooden work top will be drawers, cuboard and a fridge to stock the coffee necessities.



fresh bread and coffee

the café

The main entrance building will be used as a bakery on the ground floor and coffee shop on the mezzanine.

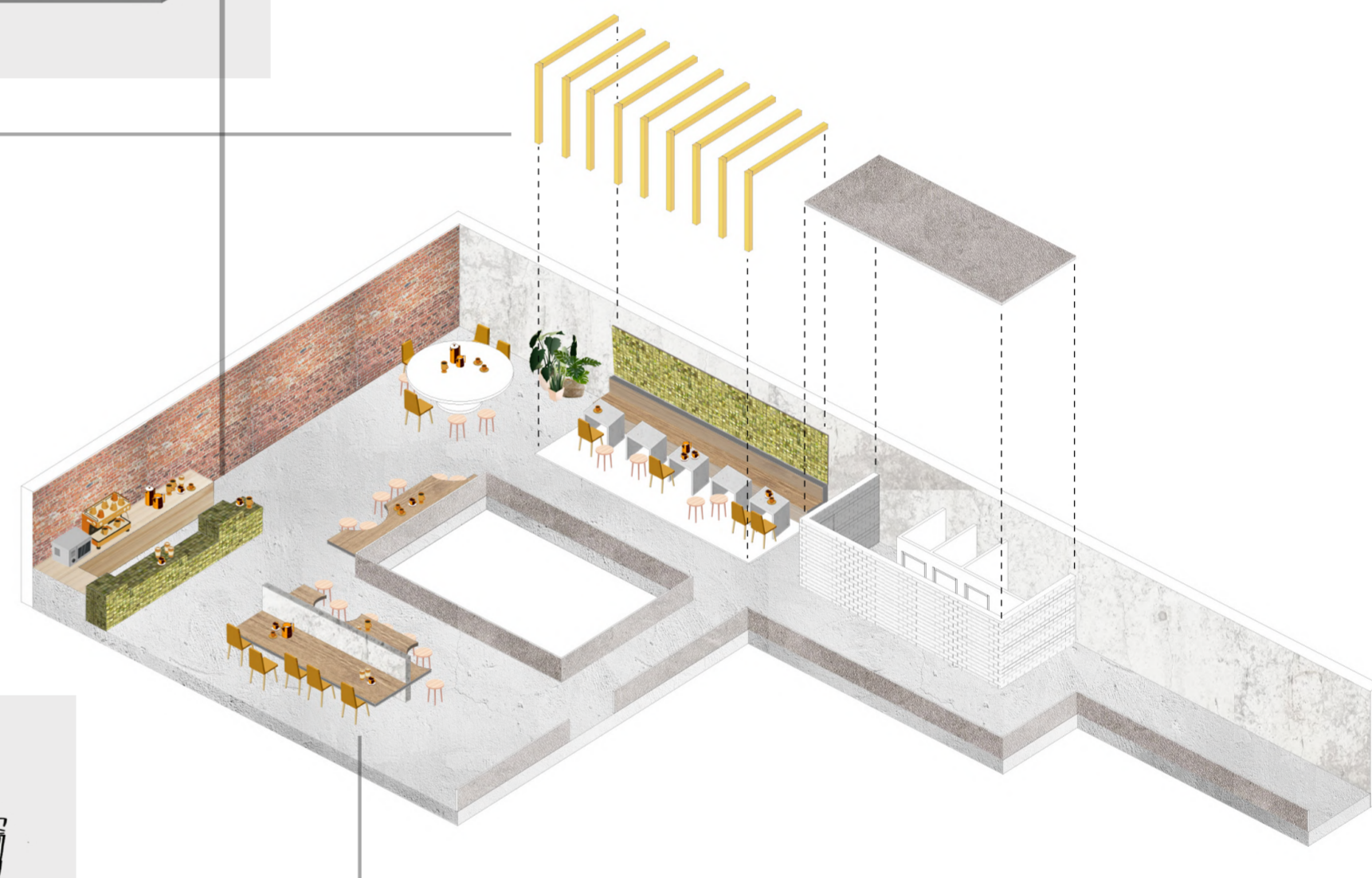
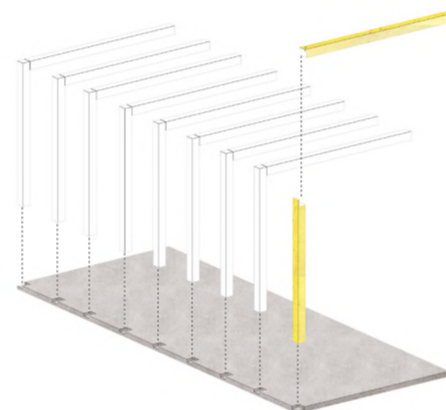
The café will sell beans and make coffee made in the UK. The clients will be able to buy patisseries made by the bakery and eat the at the different seating spaces. I want the project to be self-efficient, which means the restaurant will buy their bread from the bakery and the bakers their flour from the market suppliers.

The main entrance will lead into an open space that will provide access to all the different spaces such as: the restaurant, market or bakery and coffee shop. There will be signs with directions all around the site to give the customer the best experience as possible.

I think that the bakery in the main hall will be very welcoming for the customers entering. People will have a chance to sit for a coffee and cakes above the space, do their food shopping or even stop for a drink.

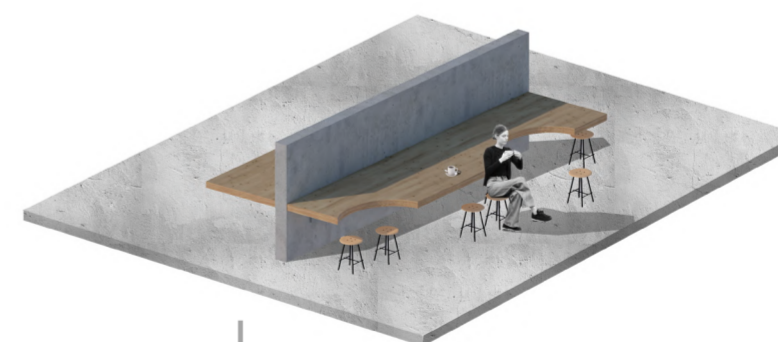
metalic beams

These metalic beams are a key element of my project and will be placed above a sitting area. It will help to bring artificial light when it gets darker and to place it exactly above the tables.

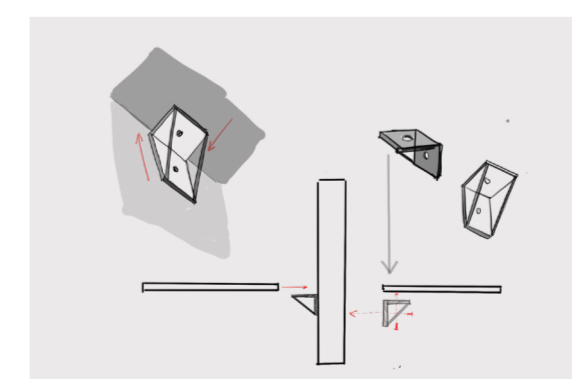


coffee table

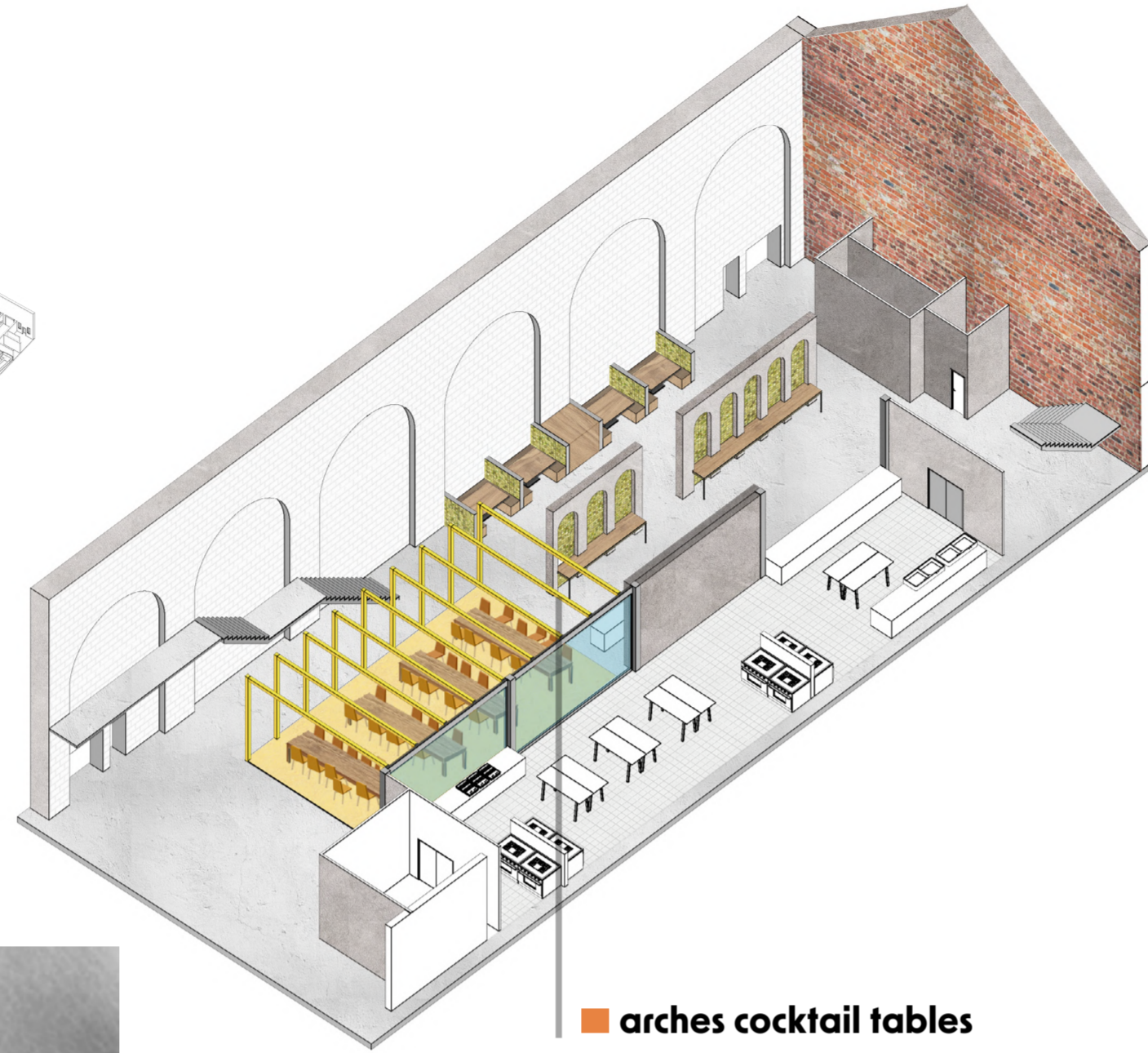
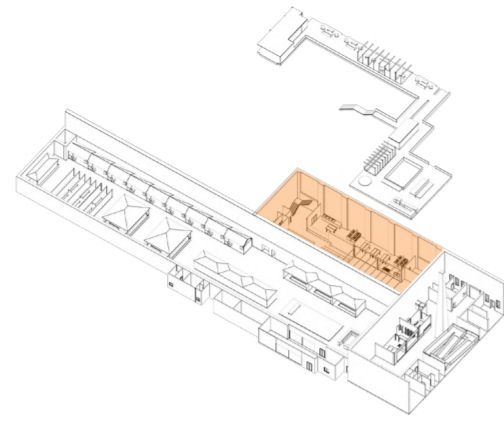
This coffee table is made out of a concrete slab but positioned vertically. On each side a wood board is placed and fixed with metallic triangle that will hold the weight. One side, the cosy side, of the table will have some holes because the shape of the table can look abrupt. This is my design incorporating the round arches design element that are placed all around the project. The other side, the study one, will remain a regular shape for the people that would like to study.



detailing



04.



up-cycling food the restaurant

Up-cycling is about doing more with less and elevate all food to it's highest and best use. So, the restaurant i will reuse the damaged food from the market and create special menus depending on the food they will get. They will also get their supplies for the farmers, so all the different dishes sold will be made from local food. This system of up-cycling food is to ilmit food waste and show people that even product that doesn't look the best will have the same taste.

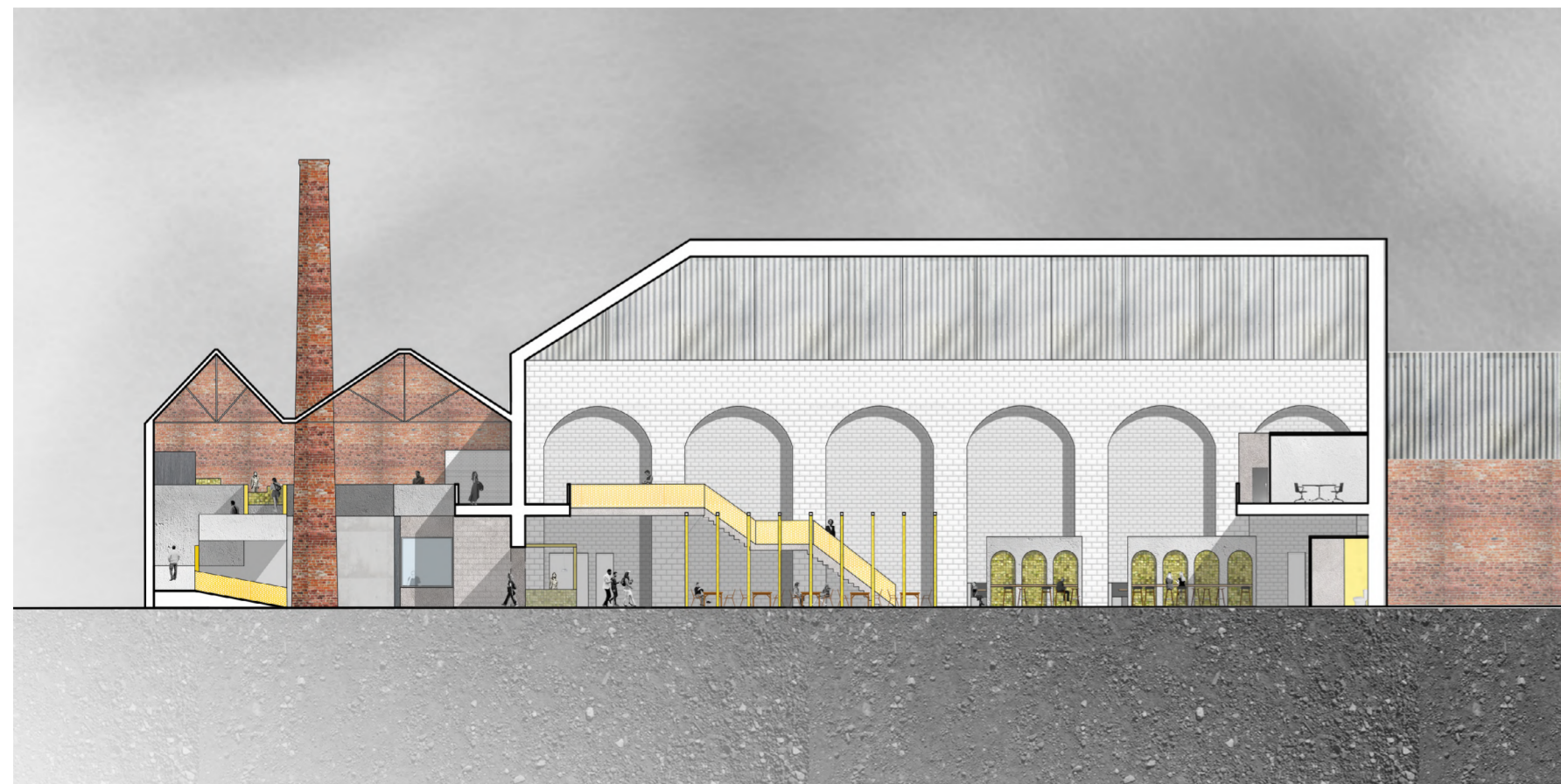
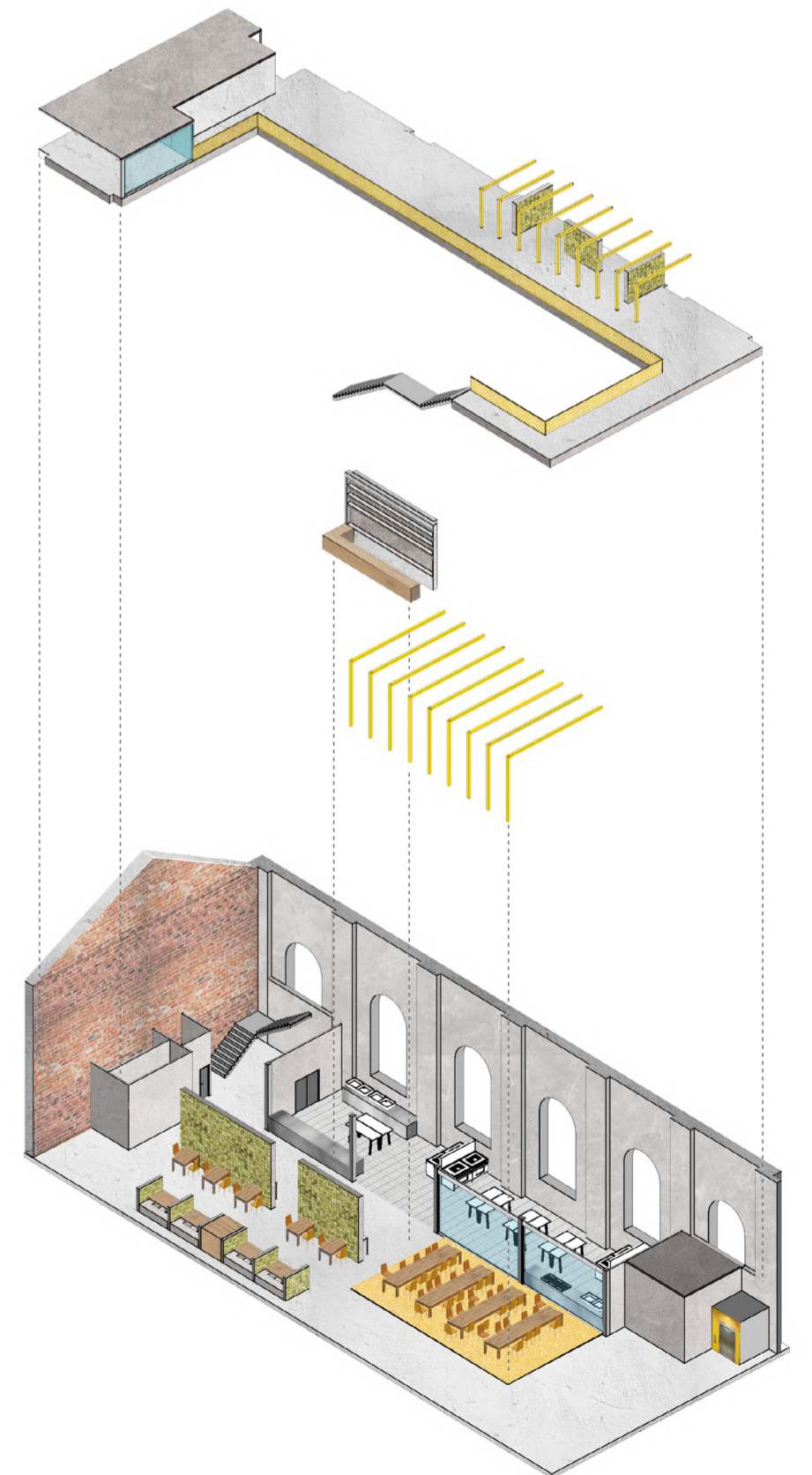
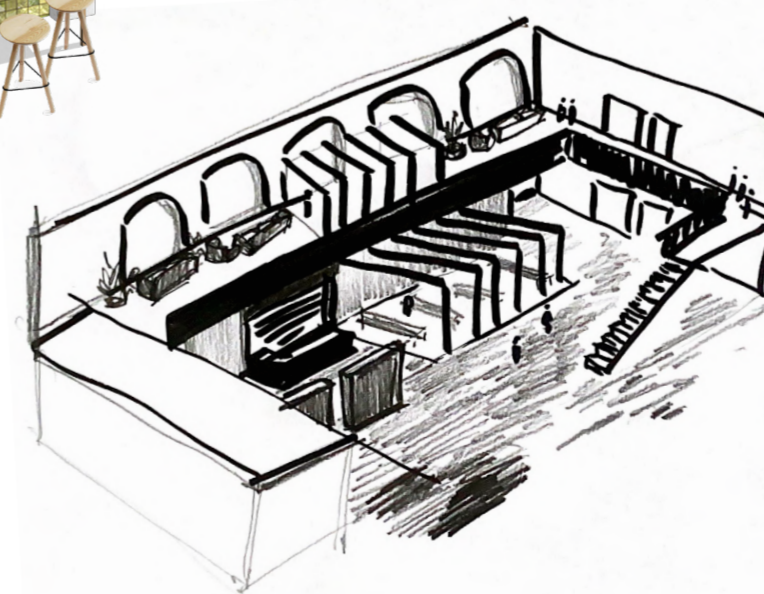
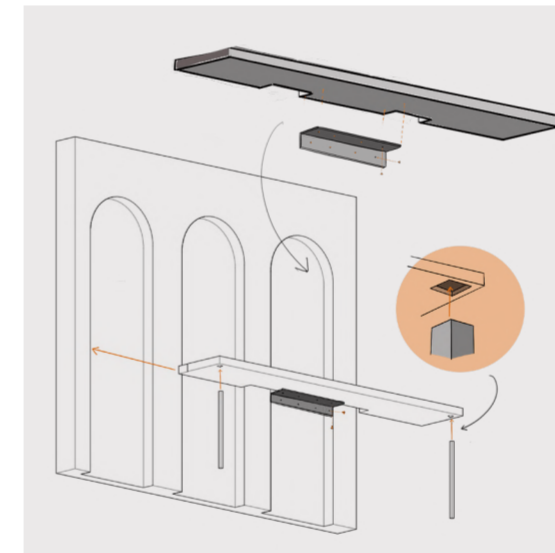
The restaurant in this project is located on two levels. The ground floor will be for the kitchen and seating area. The food will be prepared under the mezzanine, the space is seperated from the restaurant by large glasses windows so the customer will be able to see the chefs cook. The main dining area is bound by a yellow vynil floor and metallic beams. The beams will helps to bring artificial lights just above the table. This design elevement gives a visual but not physica separation, it is extented on the mezzanine to link the design in the building.

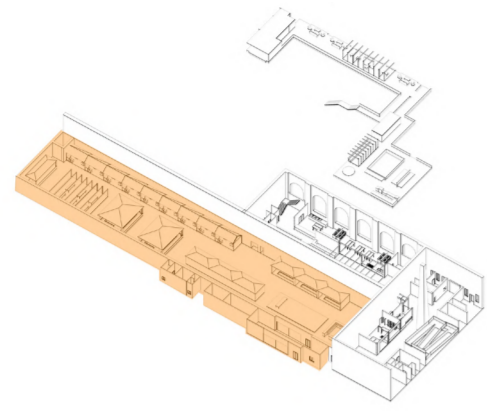
MATERIALS



arches cocktail tables

These tables have been designed from the arche shape that was already on the site. Indeed, the windows have been built in arches as well as some alcoves on the opposite wall to the windows. I have decided to reuse this shape as my design element and take into account what was originally there. To create different space in the restaurant I have created separation between tables. One side is regular tables for two people and the other one, high seats cocktail table. A wooden board embedded to the arches alcoves by a metallic support will serve as high table.



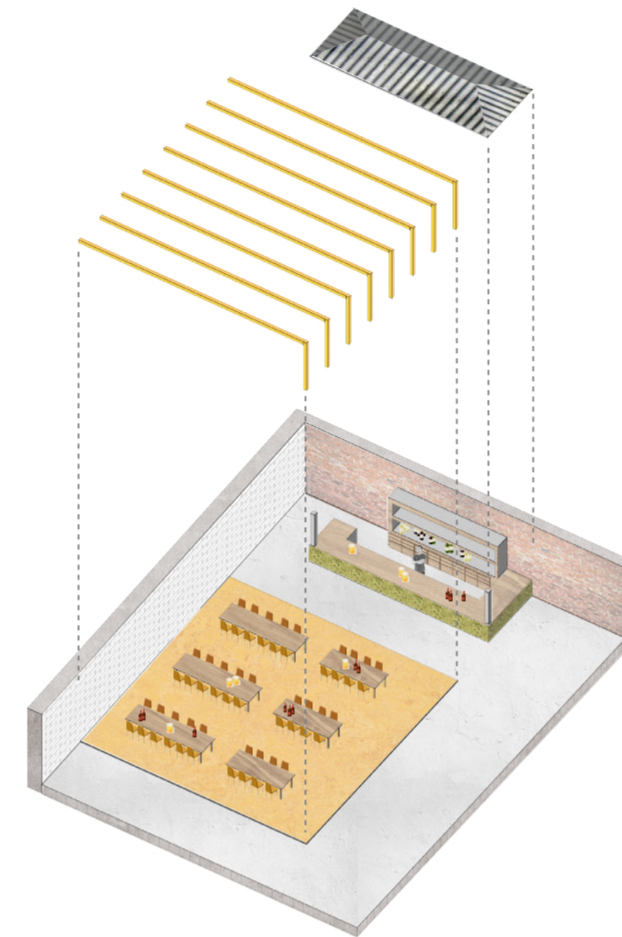


local farmers and suppliers

the market hall

craft drink bar

This bar will exclusively sell products made locally. During their food shopping people will be able to grab a drink and sit for a moment. This will give the customers an opportunity to discover new drinks produced in Glasgow.

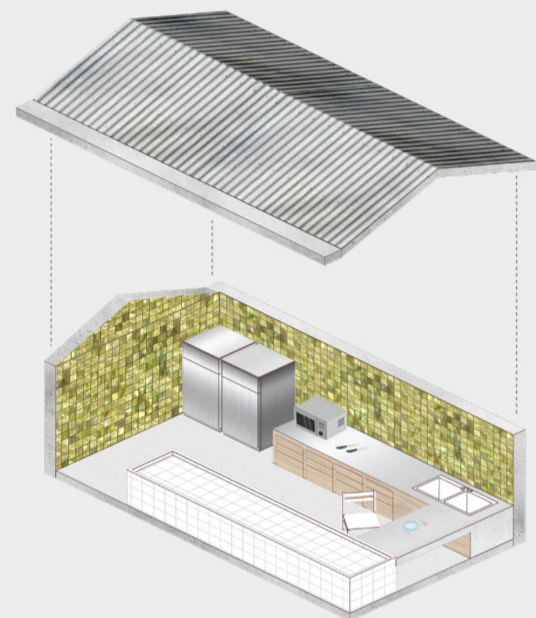


This market will gather different vendors and farmers from across Glasgow. They will each have their own lot, and a stall, where they will be able to sell their products. At the entrance to the space there will be a reception desk that will give information about the different suppliers, including maps to their locations. Further down the market is located a seating area. This will

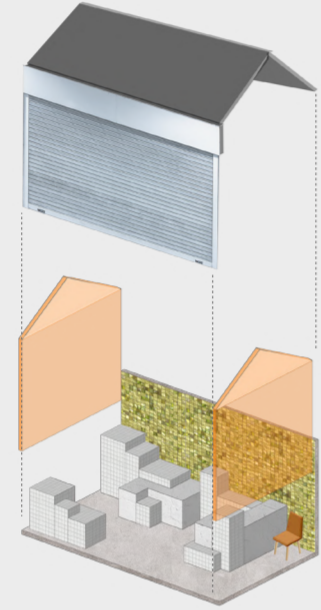
allow customers to try the food they have bought, or have a drink from the craft drinks bar. This bar will sell a variety of handmade drinks and locally brewed beers.

The vendors will be only Scottish farmers that will bring their products to the city and give the opportunity to buy fresh and local food to Glasgow inhabitants.

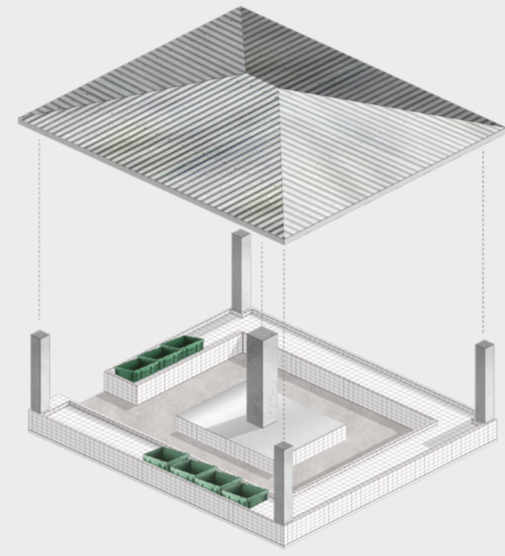
displays



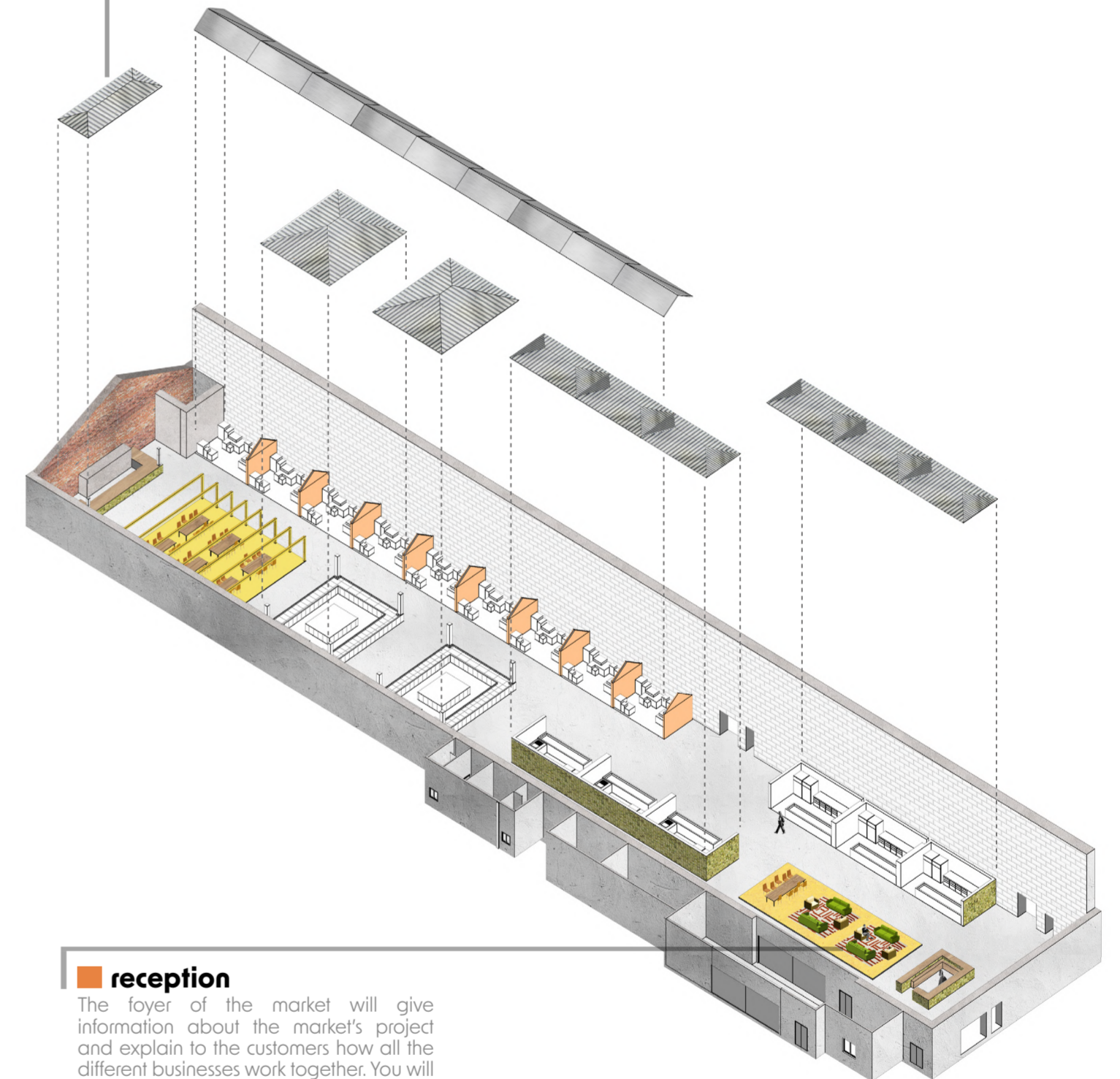
fresh food = meet/fish/cheese



dry products/retail



fruits and vegetables



reception

The foyer of the market will give information about the market's project and explain to the customers how all the different businesses work together. You will also be able to find information about each vendor, where they come from, what they sell, etc.

