

CULTIVATING CULTURES

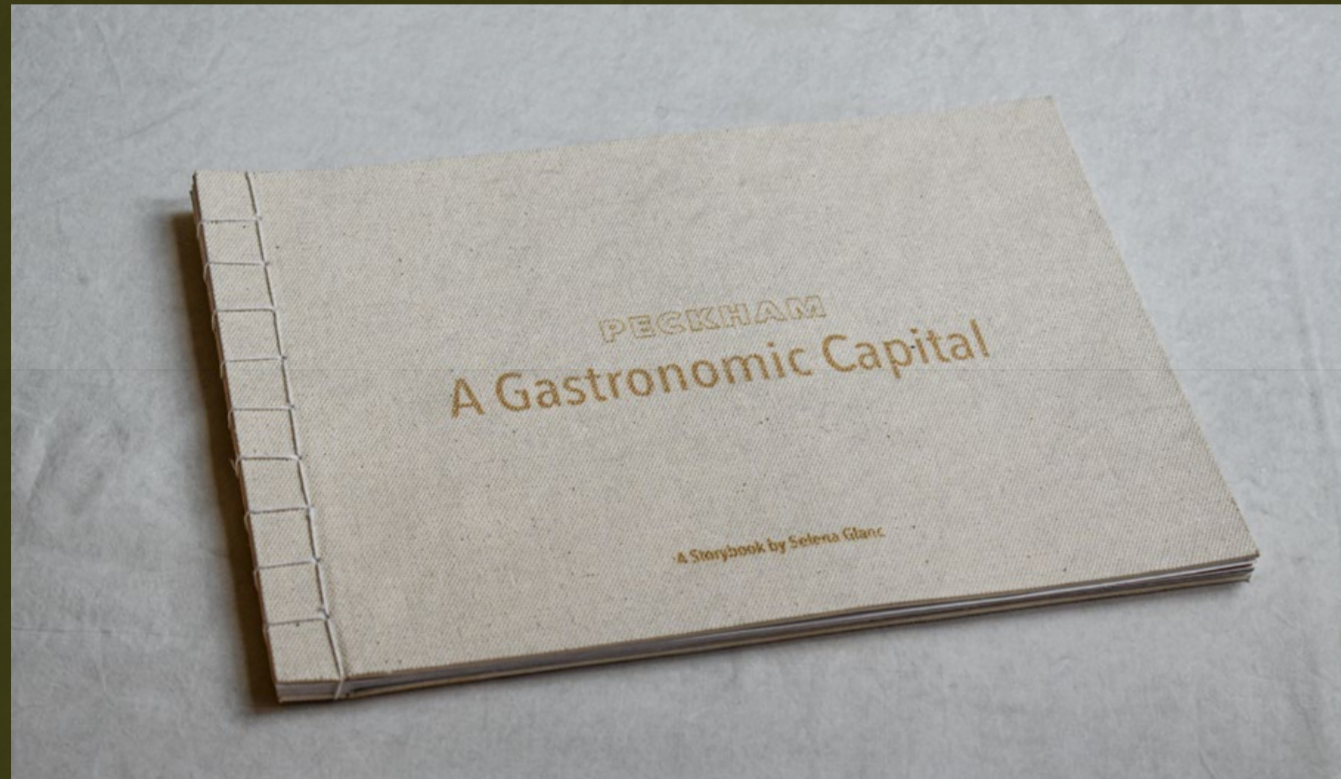
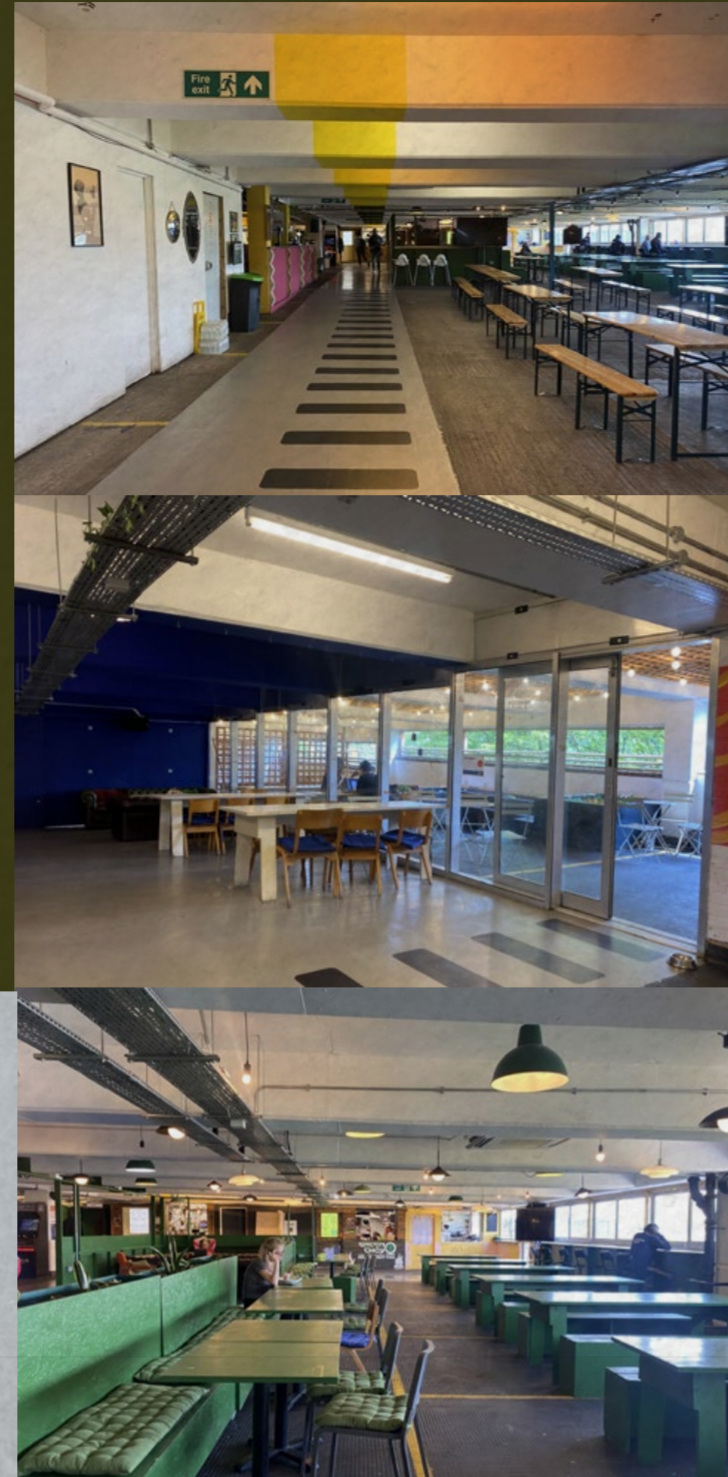
A sustainable vertical farming approach to affordable Spanish food experiences

This project explores the intersection of sustainable meal gatherings, technology, and affordable high-end dining experiences. Inspired by the concept of reducing transportation costs and improving sustainability in the food industry, the project focuses on the implementation of vertical farming as a solution. The proposed design entails a Spanish-inspired food hall, including a restaurant and market, where the entire space is adorned with re purposed wine barrel slats used for vertical farming. By embracing tradition, culture, and nature, this project aims to create an economically accessible establishment that promotes quality, locally sourced food within the vibrant Peckham Levels community.

The Site: PECKHAM LEVELS

At the heart of Peckham, London, lies the vibrant community Peckham Levels—a former car park transformed into a busy hub. Drawn to this remarkable building, I sought to embrace my own Spanish heritage into the heart of Peckham.

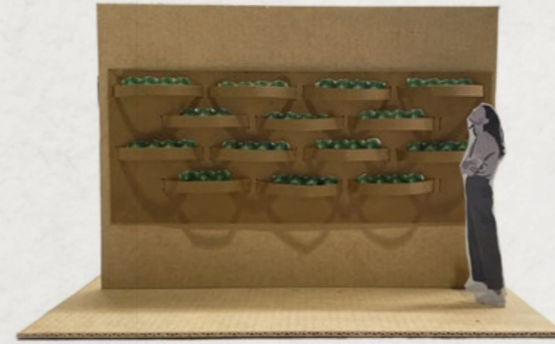
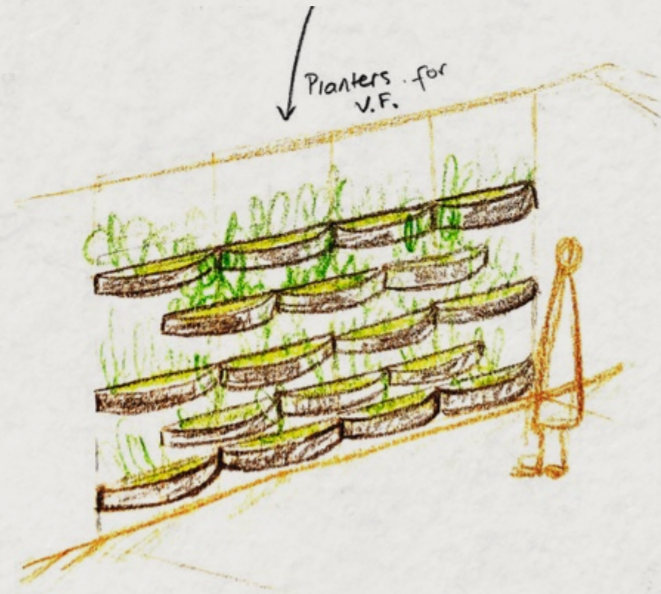
The genesis of this project traces back to my extensive exploration of sustainable meal gatherings and the integration of technology in design. Through a visual essay, I searched deep into Peckham's intricate food culture, immersing myself in its subtleties and uncovering opportunities to elevate sustainable dining experiences.



WINE BARREL
Reclaimed.



Sizes → 200 - 650 L
Usual h: 106 cm
Slot Width: 4cm - 10cm



On-site Farm: RE PURPOSING WINE BARRELS

The design utilises wine barrel slats as planters, infusing a touch of tradition into the space paying homage to Spain's deep-rooted connection to wine-making and its esteemed status as a top wine exporter.

The planters, situated all over the space creates a harmonious blend between nature and design, immersing yourself in a biophilic design experience. This design allows for customers to purchase the freshest crops and savor dishes crafted with ingredients directly sourced from these planters, ensuring a truly farm-to-table dining experience.

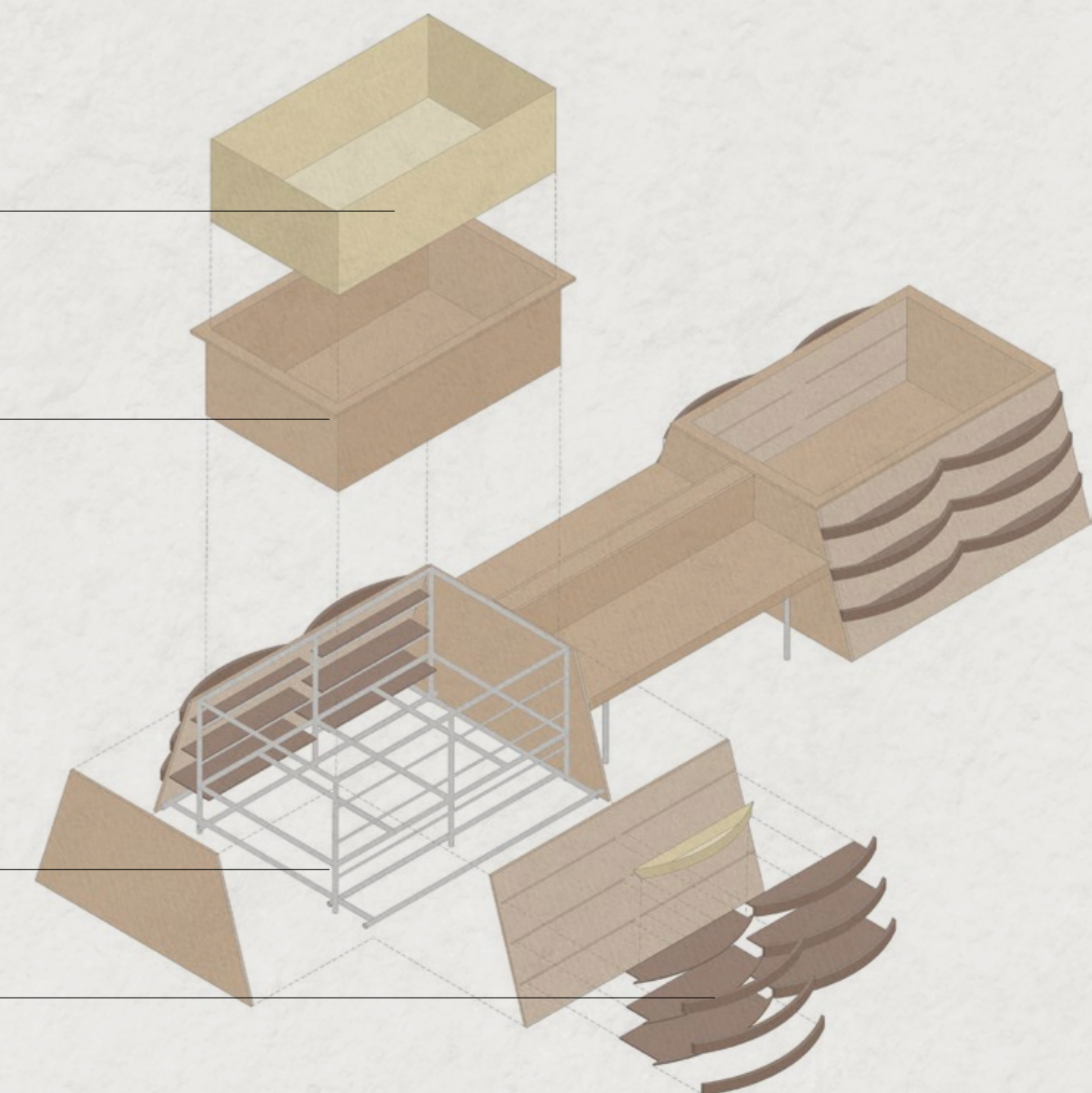


Plastic planters to protect wood from rotting

Plywood

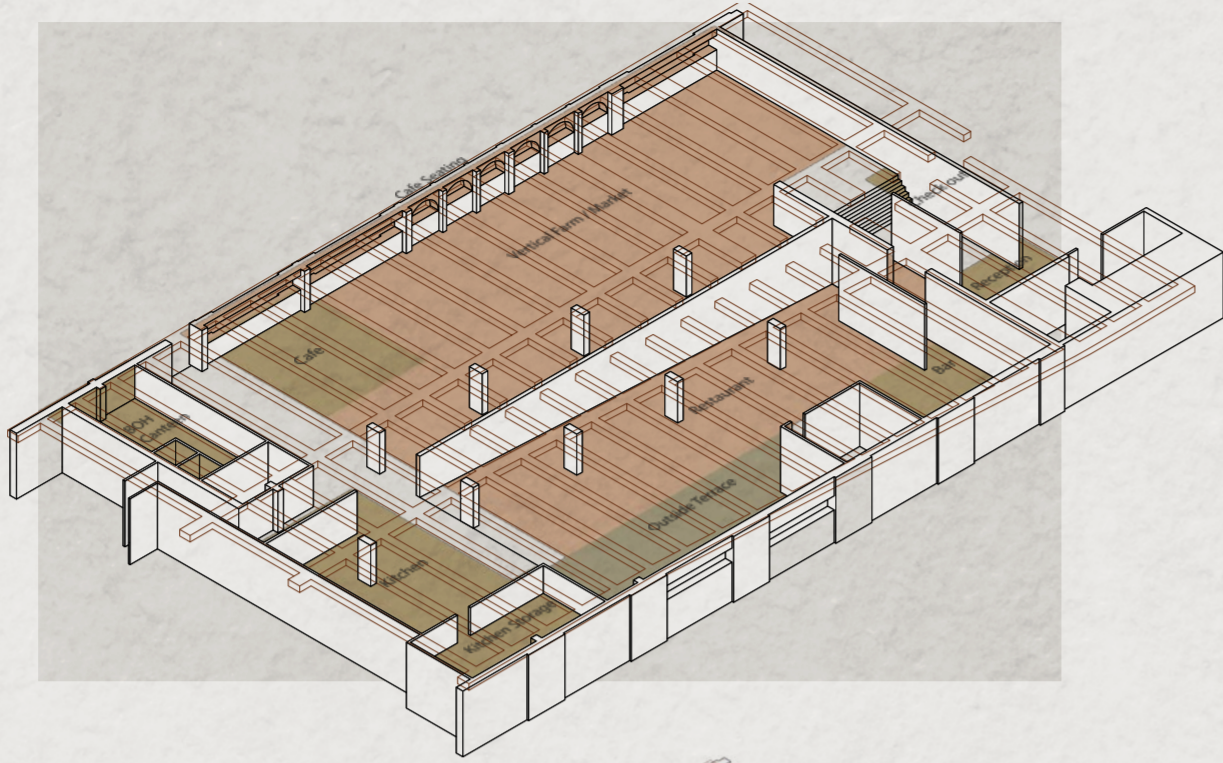
Iron Structure

Repurposed Wine Barrel (Oak wood)



ZONING

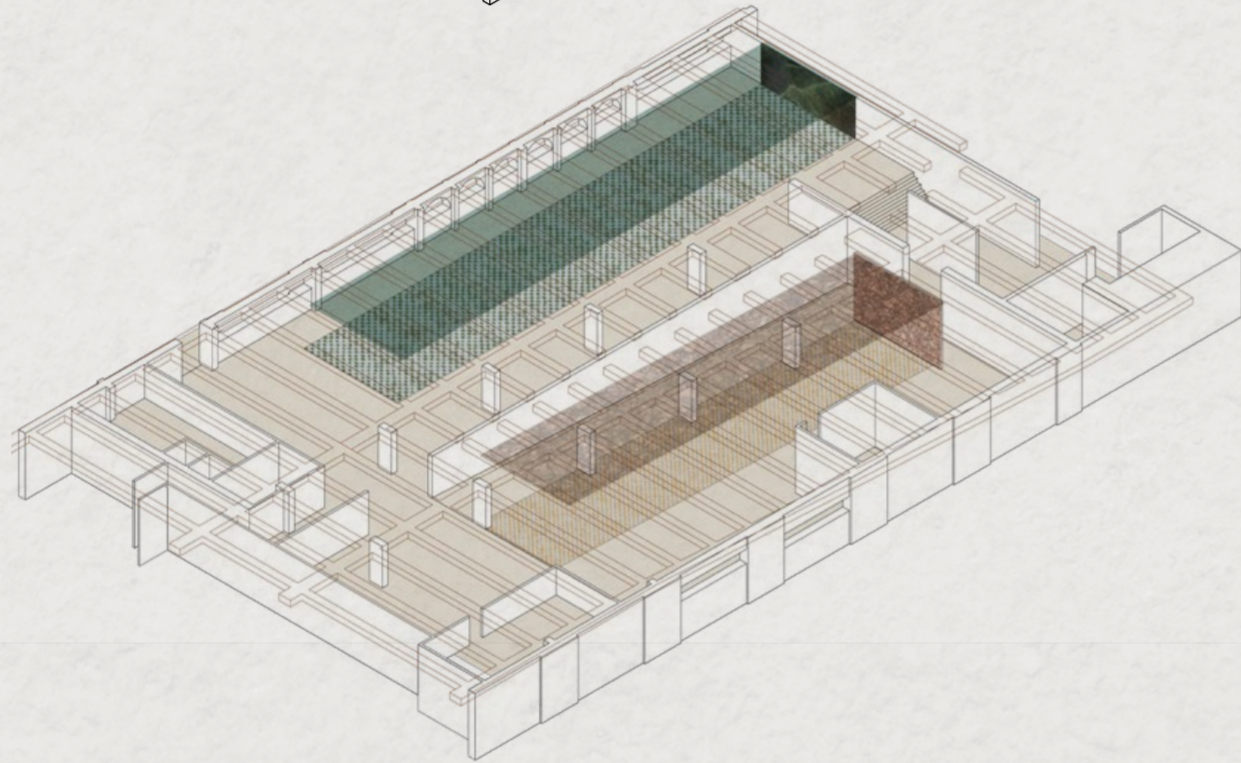
A space that offers space to eat and buy high quality food. The VF and market areas are thought to be used also as working areas, hence these being north facing. The restaurant and outside terrace are thought to be used to relax and chill, enjoying the sunshine from the south windows.



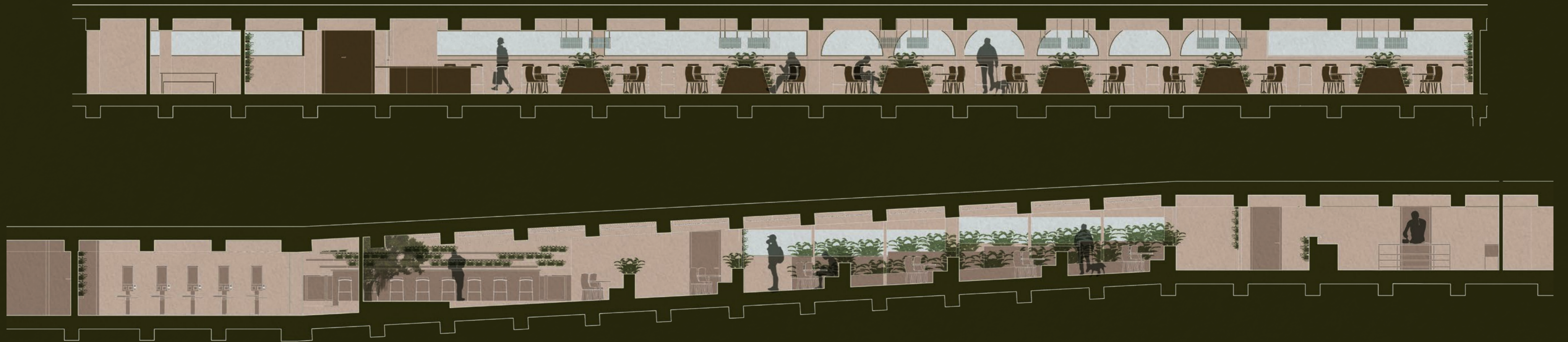
MATERIAL EXPERIENCES

The different aesthetic experiences in the space are divided into the restaurant and market area. The market area would mostly see glass materials, telling a story of this material from floor - the with the material exploration showed before - and ceiling - with the wine bottle structures that stop glaring.

The restaurant area tells a story focused on wood, with the floors with cork details, passing through a stage with a faux tree, up to a ceiling with hanging corks, where light can pass through.



Plan - Scale 1/200



Sections - Scale 1/100



Terrace



Stage



Cafeteria Seating



Bar