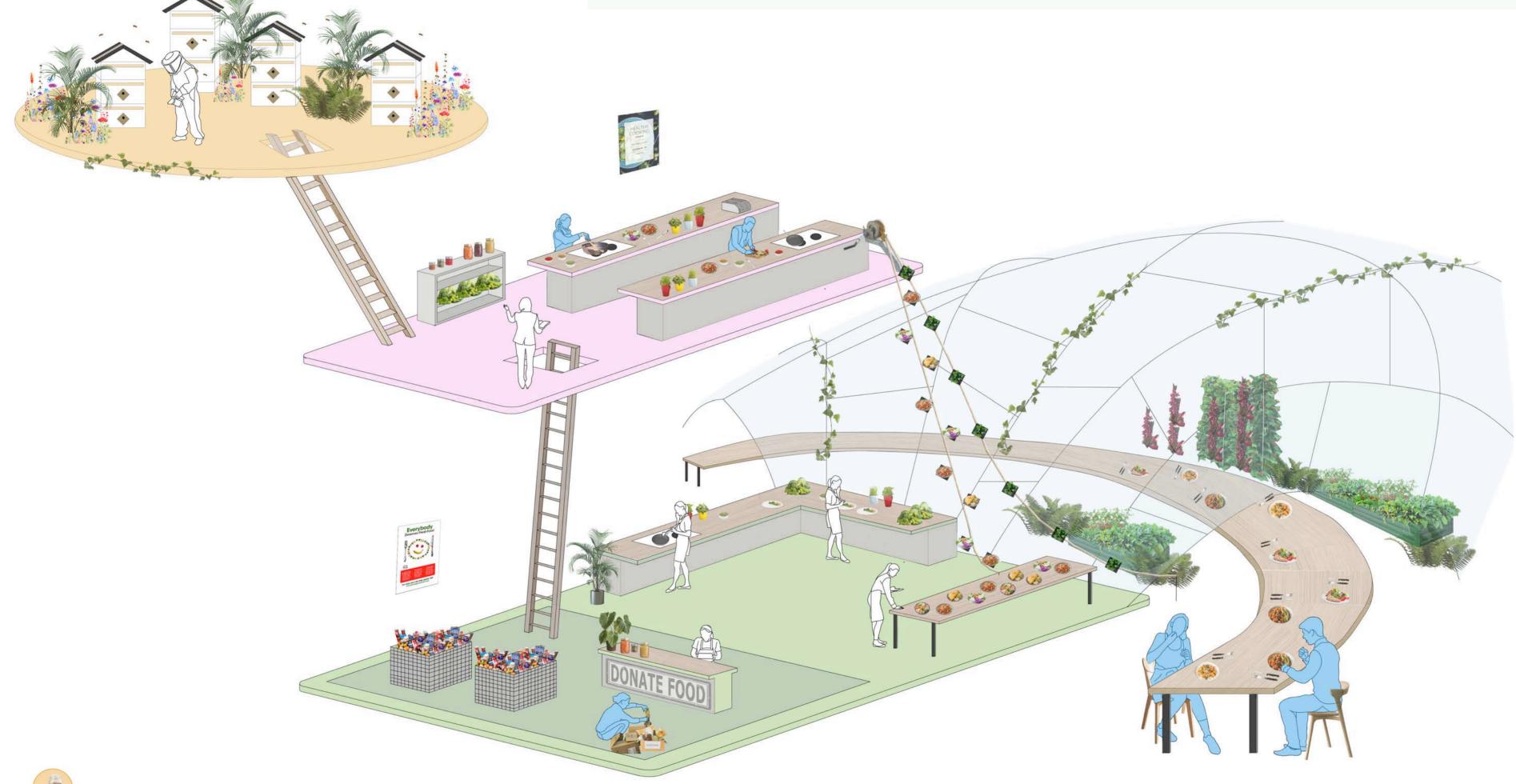
Organisers of the Lewes all-day food banks collection declares 'SOCIAL EMERGENCY' as usage numbers rapidly soar.

-Sussex World



ROOFTOR



BEE HIVES/ LANDSCAPE ROOF

GROUND FLOOR



WORKSHOP STORAGE

SECOND FLOOR



FOODBANK PREPARATION

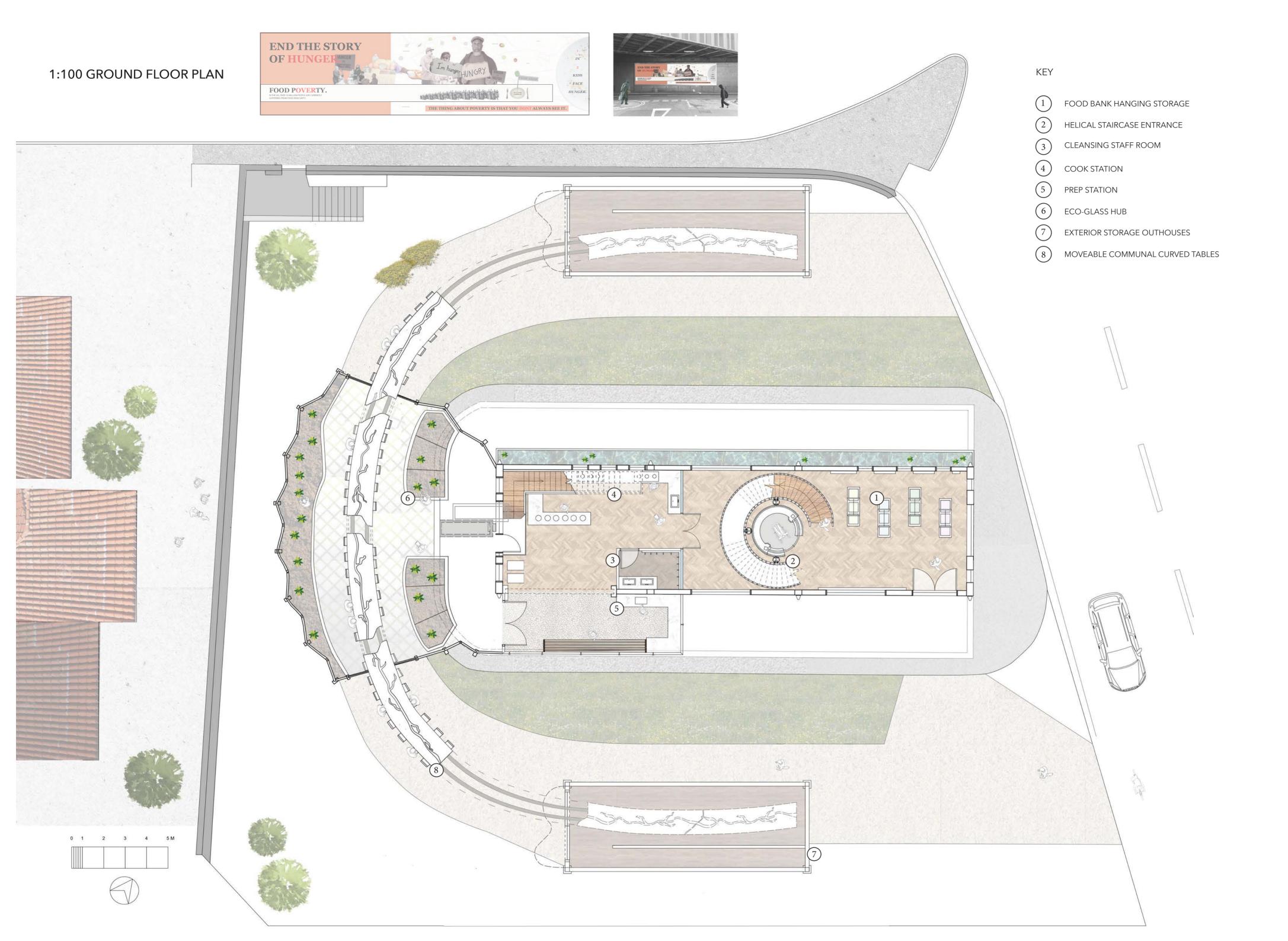
EXTERIOR GLASSHOUSE



COMMUNITY TABLE HEALTHY FOODS

The project, Cultivation kitchen represents the harsh realities of food poverty, due to the ever-growing cost of living crisis devastating the UK and its inhabitants at current. The programme focuses on combining the food donated by local residents, with the fresh produce grown on site. The fresh herbs and produce will create substantial, flavourful meals, which regular food banks don't provide, to those most in need. This allows hearty and delicious meals to be accessible to everyone rather than a luxury. Cultivation Kitchens newly developed glasshouse, will provide visitors with a communal eating arrangement, allowing them to be immersed within the fresh flavours and homegrown produce, which will later be incorporated to enrich their meal. The programme will also provide participants and residents, with the chance to explore the newly designed communal spaces and take part in daily workshops where the importance of flavour and nutrients are discussed.





1:100 FIRST FLOOR PLAN KEY 8 FOOD WORKSHOPS STAFFROOM FOR WORKERS COMMUNAL RELAXATION OPEN SPACE WORKER/BEEHIVE STORAGE (12) W/C



 The food is donated, and each put into a labelled and colour coded box.



2. Once full the box is taken out and put onto a trolley by one of the volunteers. In this time the top layers move down the conveyor to wait until they are once full.



3. Here all the boxes have moved down to the bottom, so the new empty box (from which the food is taken to the prep room) is replaced on the conveyor ready to be filled up again.







PLANT FLAVOURS





PREPARE FLAVOURS







