



Nicholls & Clarke
Yard

Fleur De Lis Passage

Commercial Street

Fleur De Lis Street

Shoreditch High Street

Principal Place

Worship Street

Blossom Street

Elder Street

Blossom Yard

Site

Folgate Street

Norton Folgate



Research - Spitalfields historical timeline - A Culinary centre

IMMIGRATION FOOD

17th century



start from 17th century

MARKET

THE SOUP KITCHEN

1816

STREET SELLING

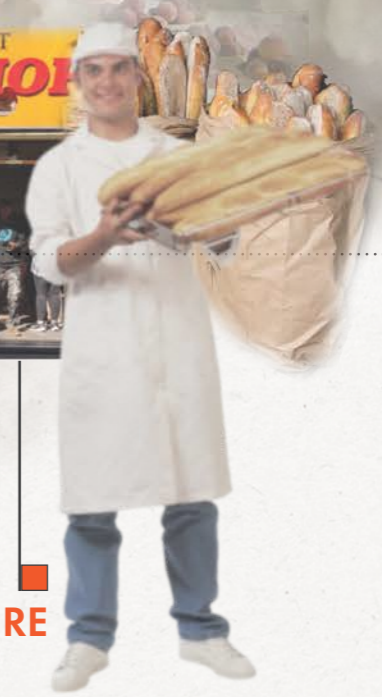
SHARED KITCHEN

1867

Traditional pressing moulds

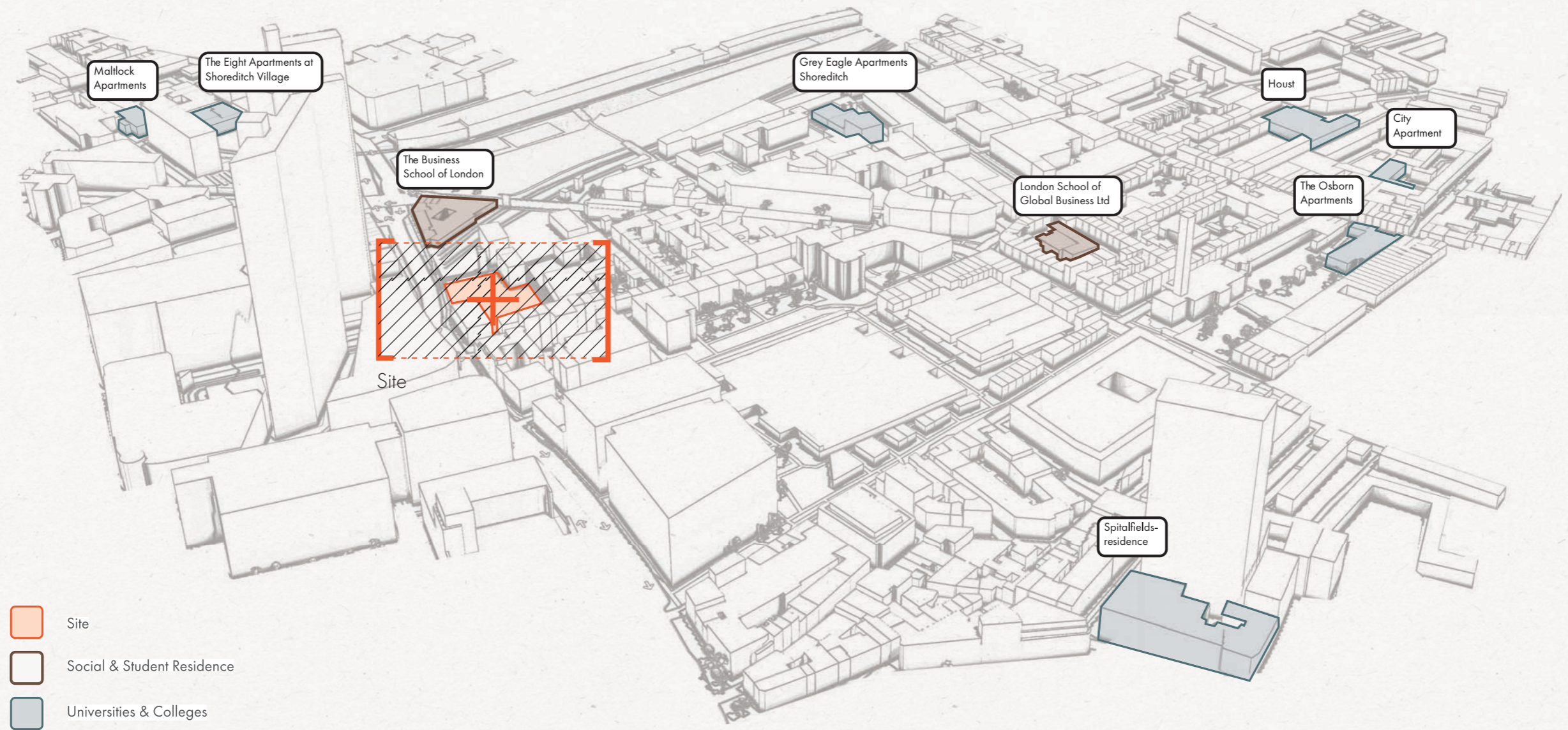
Common lodging house

BAKERY CULTURE



Research - Living dilemma rised in Spitalfields

Source:
- East London History
- Spitalfields Life



Studio apartments and schools in site surrounding



High rent



Mental health issues

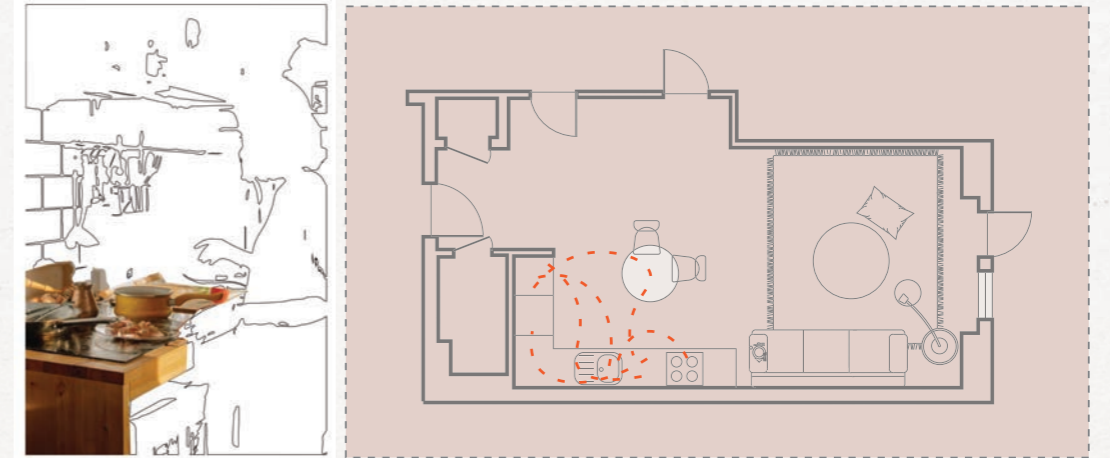


Insufficient community support

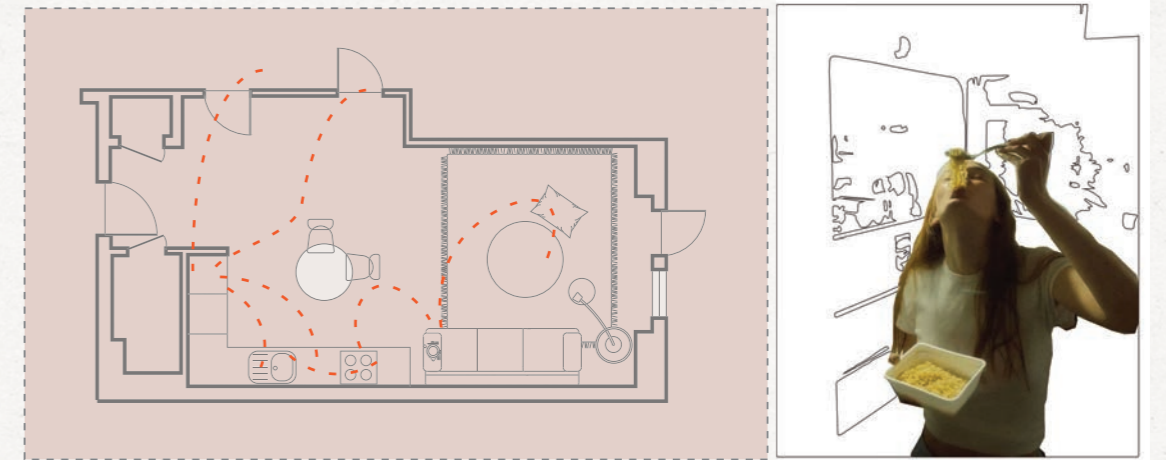
Is kitchen a "meal machines" or "domestic prisons"?



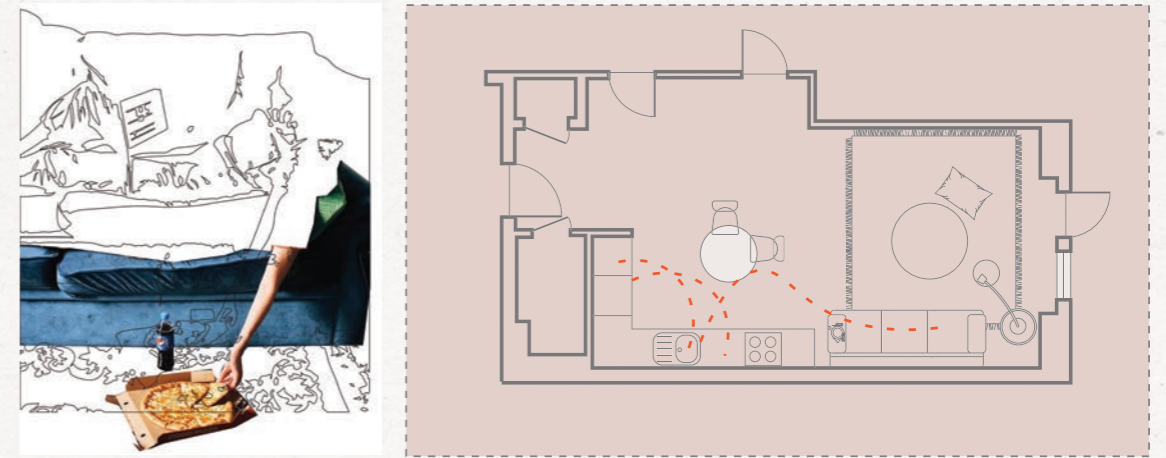
Lack of communication



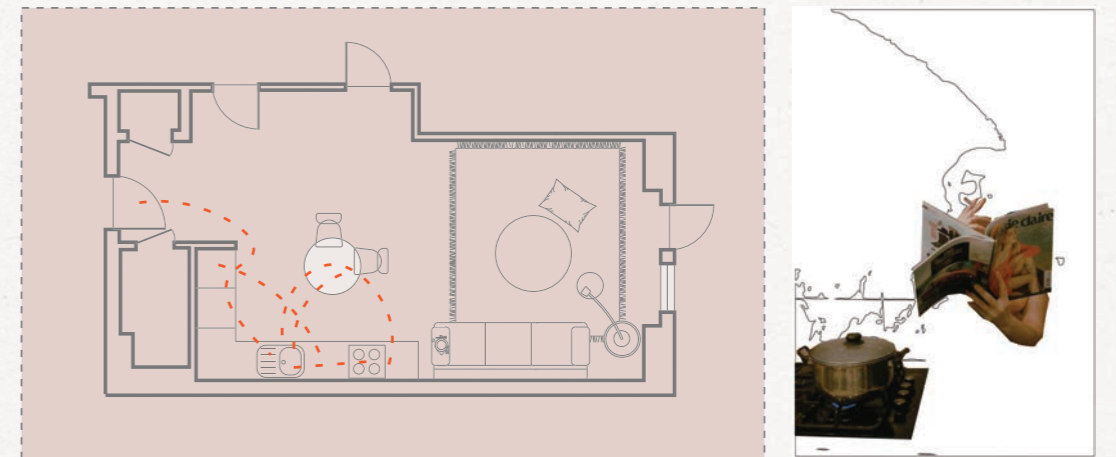
Bad eating habits



Non-induction use: Fast food & takeaway eater



Burden & boring cooking work



Research - Kitchen Spatial Discourse - Kitchen as PLACE

Source:

- The mystery in the kitchen: Culinary creativity
- Sociable kitchen: Interactive recipe system in kitchen island

- Materializing Memory, Mood, and Agency: The Emotional Geographies of the Modern Kitchen
- Counter Space: Design and the Modern Kitchen—curated by the Museum of Modern Art (MoMA)

- Re-imagining the kitchen as a site of memory
- How an Irish Bakery Became a Healing Workplace
- The Kitchen Healing Practice Book

“Kitchen design has been both a central concern of modernism and fundamental to our concept of modern life” (MoMA 2014).



kitchens emerge as a PLACE of communication



kitchens emerge as a PLACE in which memory is materialized



kitchens emerge as a PLACE to bring comfort

Research Question

Can we design a co-bakery kitchen that builds collective memories for young people living alone ?

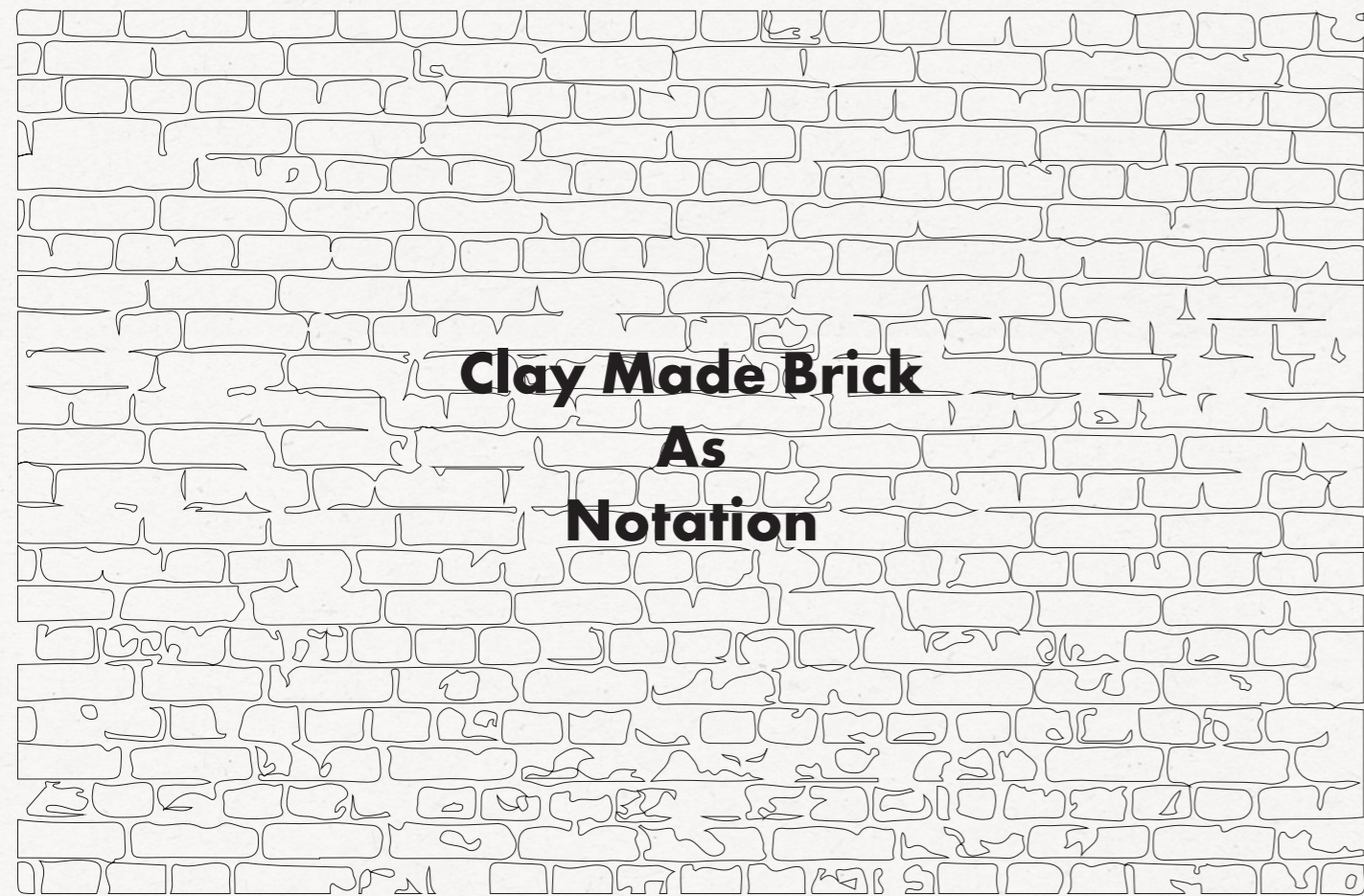
The aim is to help people to find a sense of belonging and foster community.

Material exploration

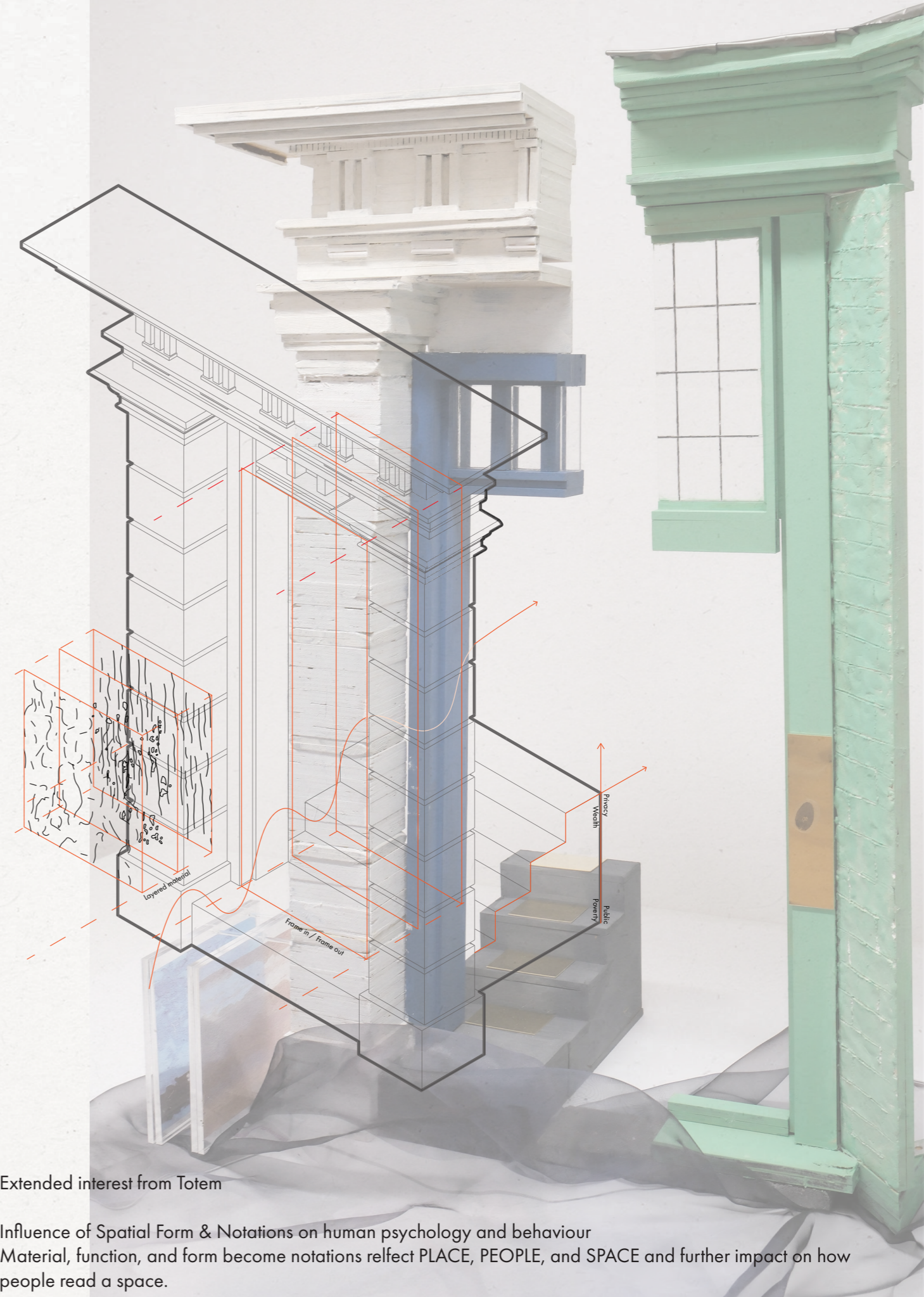
Material - Connection with Site



Bricks in Site



Brick becomes a site symbol



Extended interest from Totem

Influence of Spatial Form & Notations on human psychology and behaviour
Material, function, and form become notations reflect PLACE, PEOPLE, and SPACE and further impact on how people read a space.

Material Exploration - "Making like baking" - 1. Mixing and kneading



Vegetables



Orange peel



Coffee grounds



Tea leaves



Wheat gras



Wheat seeds



1 Red Pure Terracotta
+Iron oxide (hematite)



2 White
+Titanium Dioxide, TiO₂
+Aluminum Oxide, Al₂O₃
+Silicon Dioxide, SiO₂



3 Mustard yellow
+Iron Oxide, Fe₂O₃
+Iron Hydroxide, FeO(OH)



4 Light Grey
+Silicon Dioxide, SiO₂
+Aluminum Oxide, Al₂O₃
+Iron Oxide, Fe₂O₃
+Carbon



5 Dark Grey
+Manganese Oxide, MnO₂
+Iron Oxide, Fe₃O₄
+Carbon

Material Exploration - "Making like baking" - 1. Mixing and kneading

Mixed with baking waste [Eliminated: perishable, weakly supportive]



Clay mixed with coffee grounds



Clay mixed with tea leaves



Clay mixed with orange peel

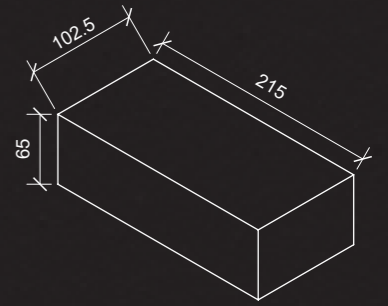


Clay mixed with vegetables



Material Outcome 1 - Unfired Wheat Composite Brick in colour coding system

Mixed with wheat products



100% Terracotta clay
50% Red Terracotta 50% White Earthenware clay
Mixed with Wheat Seeds



50% Mustard yellow clay 50% White Earthenware clay
Mixed with Wheat Seeds



40% Grey clay 40% White Earthenware clay
20% Wheat grass powder
Mixed with Wheat Seeds



100% Terracotta clay
100% Red Terracotta
Mixed with Wheat Seeds



100% Mustard yellow clay
Mixed with Wheat Seeds



60% Grey Clay 40% Wheat grass powder
Mixed with Wheat Seeds



100% Terracotta clay
70% Red Terracotta 30% Black Earthenware clay
Mixed with Wheat Seeds



60% Mustard yellow clay 40% Black Earthenware clay
Mixed with Wheat Seeds



50% Grey Clay 20% White Earthenware clay
30% Wheat grass powder
Mixed with Wheat Seeds



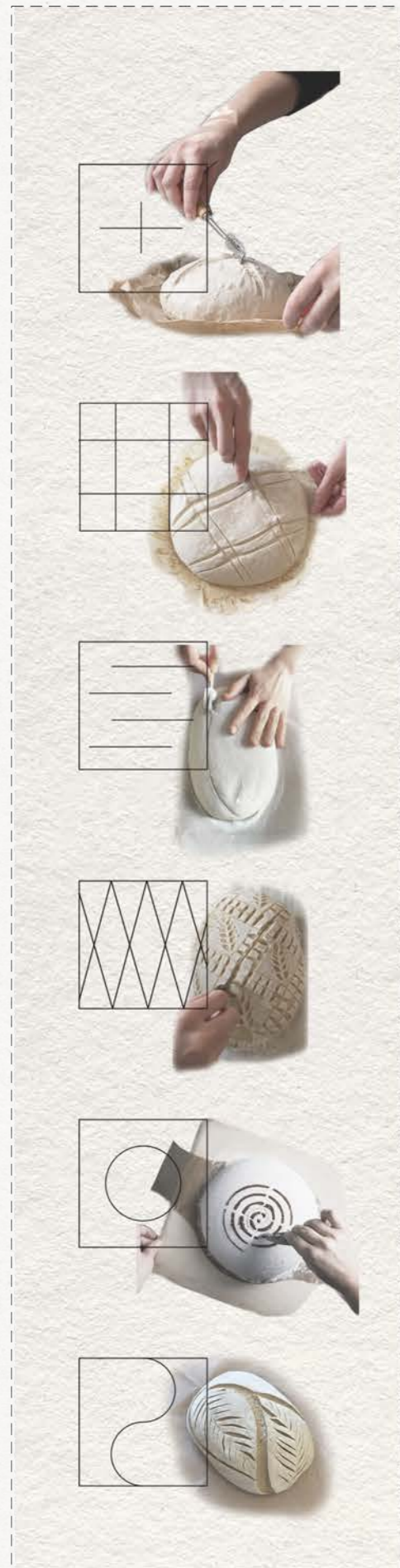
Wheat grass



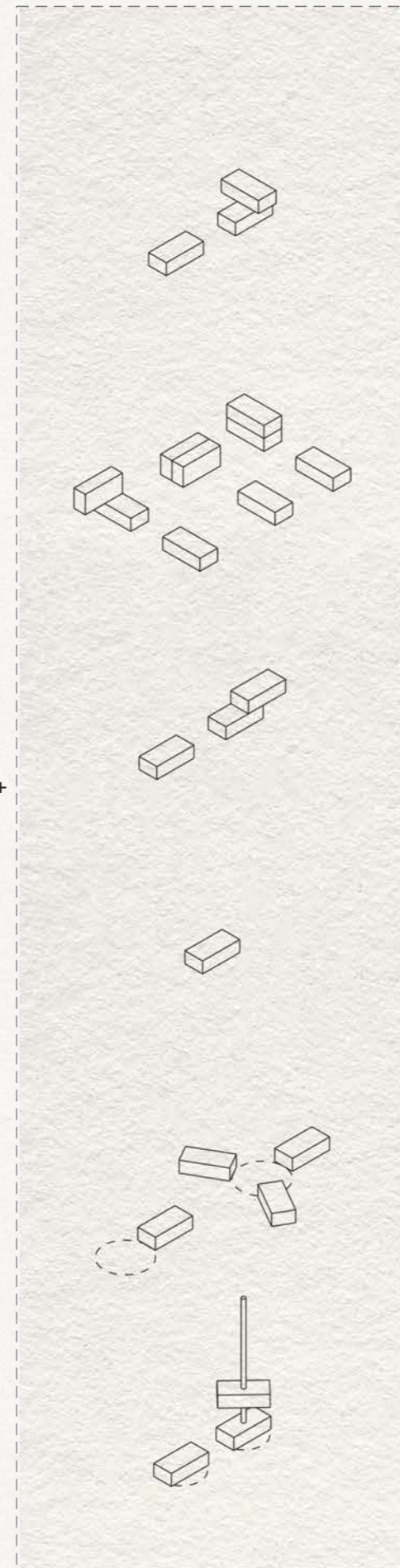
Wheat seeds

Material application - Brick and Bread

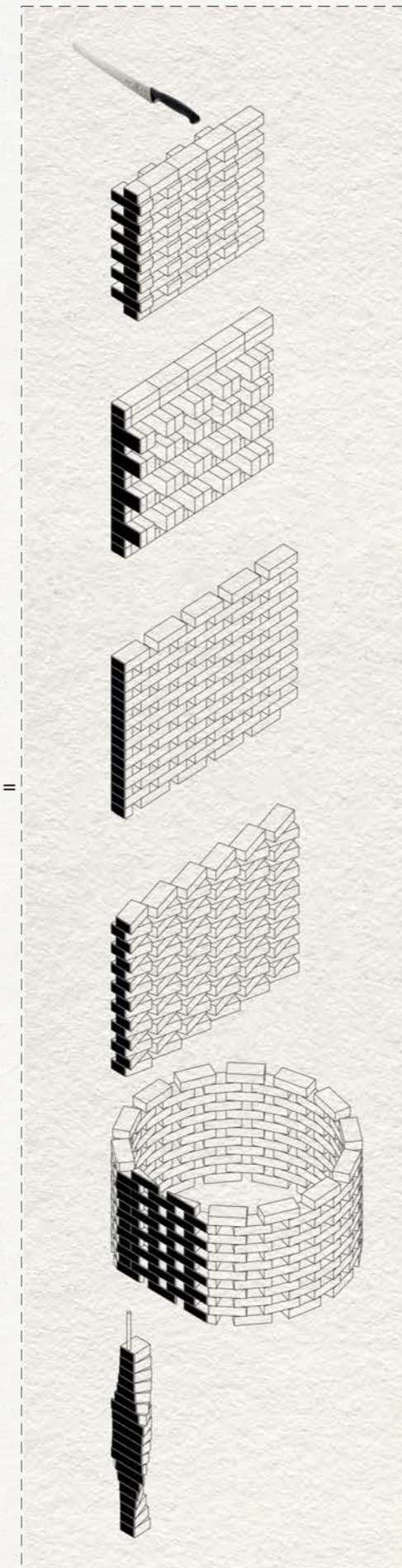
Bread scoring techniques



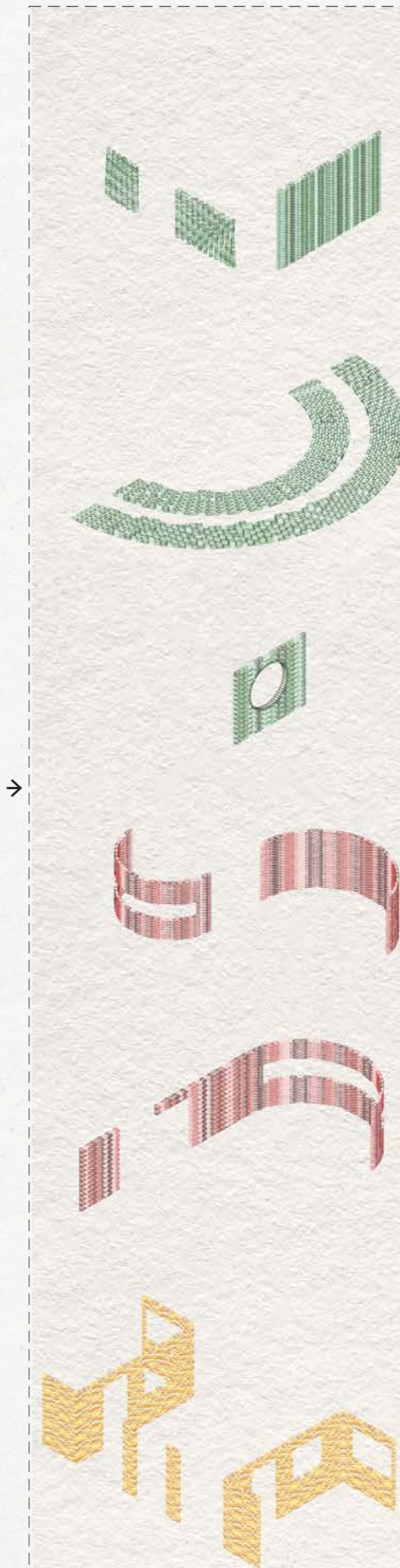
Brick Bonds



Same Surfaces and Structure Process



Designed Brick Wall



Brick Details



Material Exploration - "Making like baking" - 2. Roasting & Spreading

Firing & Glazing



	Green glaze	Red glaze	gloss glaze	Matt glaze	Yellow glaze
Un-glazed	[Sample]	[Sample]	[Sample]	[Sample]	[Sample]
Glazed	[Sample]	[Sample]	[Sample]	[Sample]	[Sample]
Un-glazed	[Sample]	[Sample]	[Sample]	[Sample]	[Sample]
Glazed	[Sample]	[Sample]	[Sample]	[Sample]	[Sample]
Un-glazed	[Sample]	[Sample]	[Sample]	[Sample]	[Sample]
Glazed	[Sample]	[Sample]	[Sample]	[Sample]	[Sample]
Un-glazed	[Sample]	[Sample]	[Sample]	[Sample]	[Sample]
Glazed	[Sample]	[Sample]	[Sample]	[Sample]	[Sample]
Un-glazed	[Sample]	[Sample]	[Sample]	[Sample]	[Sample]
Glazed	[Sample]	[Sample]	[Sample]	[Sample]	[Sample]

Red Pure Terracotta



+ White



+ Mustard yellow



+ Light Grey

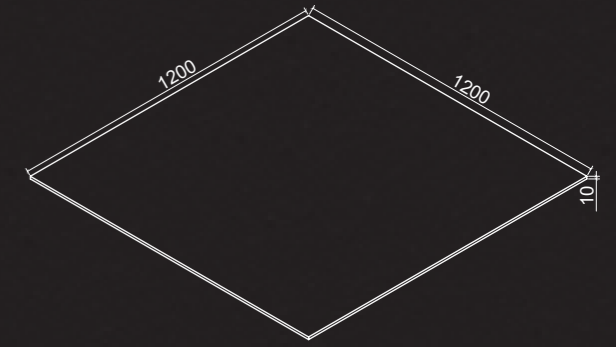


+ Dark Grey



Material Outcome 2 - Fired tile

Firing & Glazing



Select, disorganise, reorganise and collage to create different presentations, colours and atmospheres.

Material application



Name: Unglazed tile Composition (with sealant)

Usage: Floor

Benefits:

- Non-slip surface
- Greater density and durability



Name: Glazed tile Composition

Usage: Bench Top

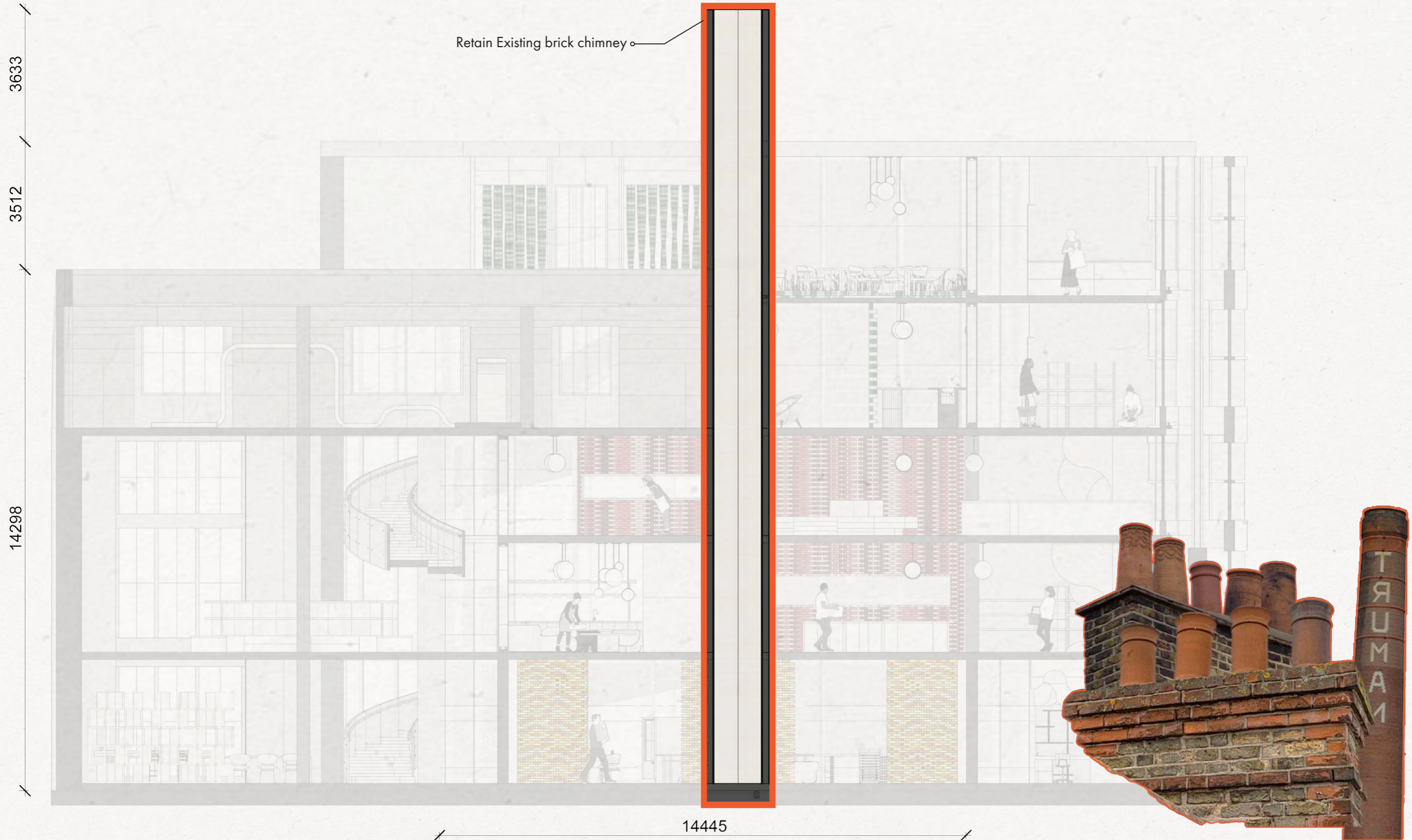
Benefits:

- Easy to clean
- Resistant to stains and scratches

Design outcome



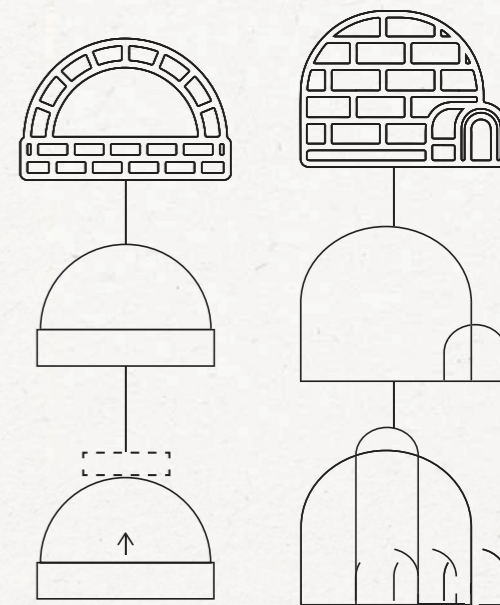
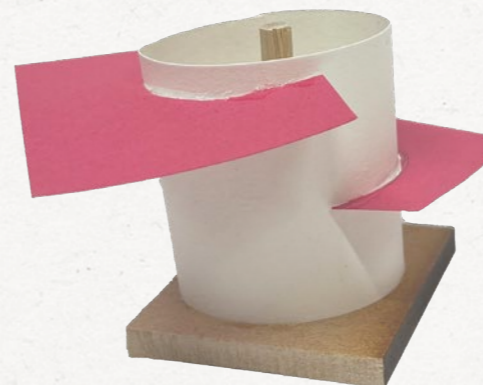
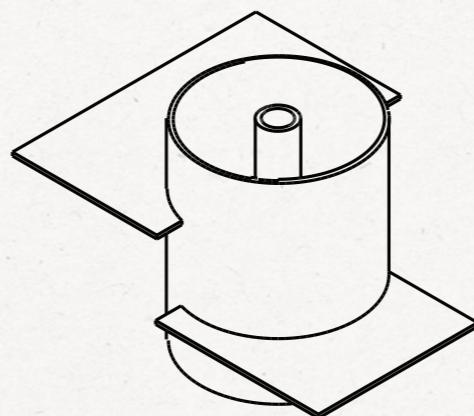
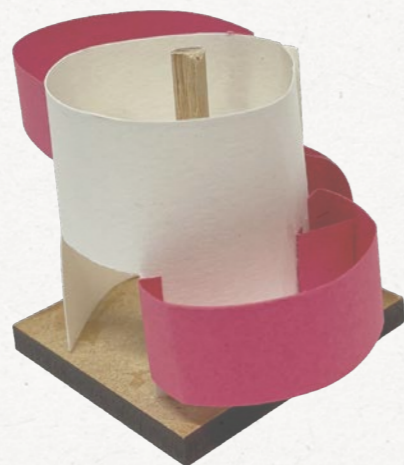
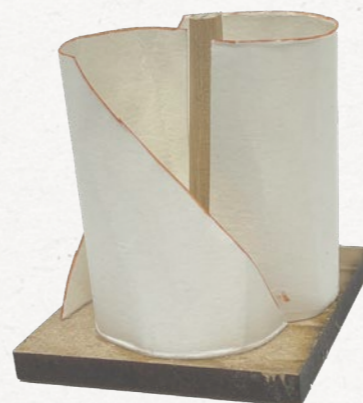
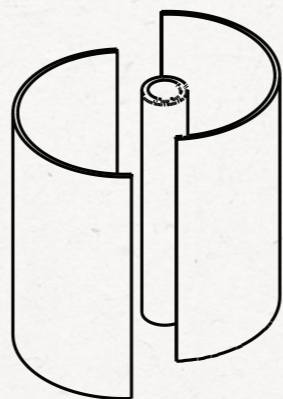
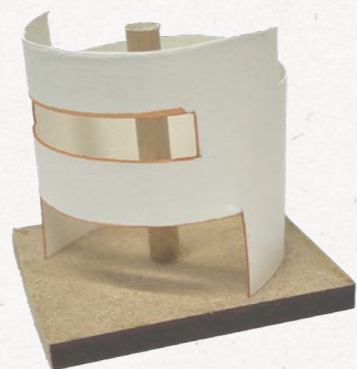
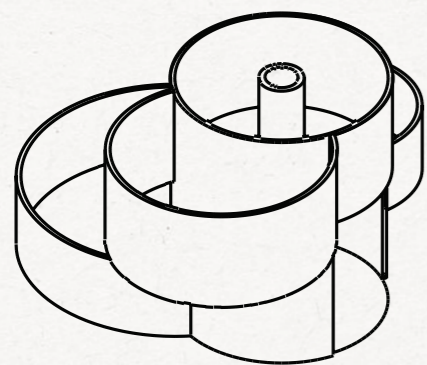
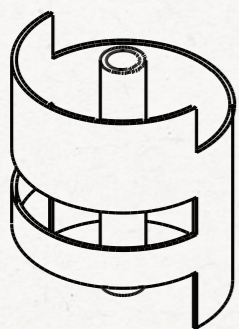
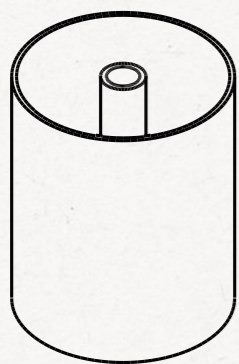
Spatial strategy 1



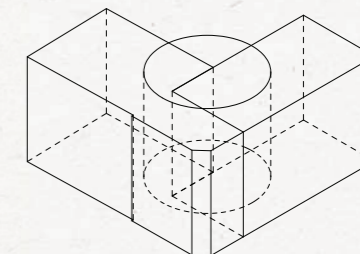
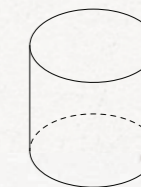
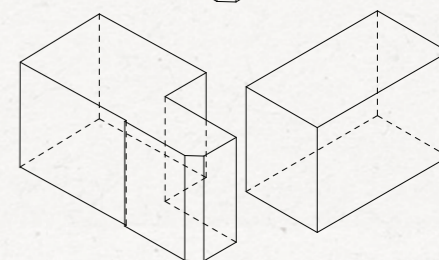
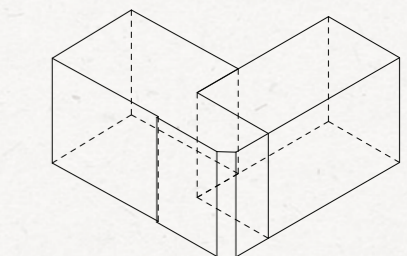
Section - West east
1:100 @A3

Historical chimney stacks in Spitalfields

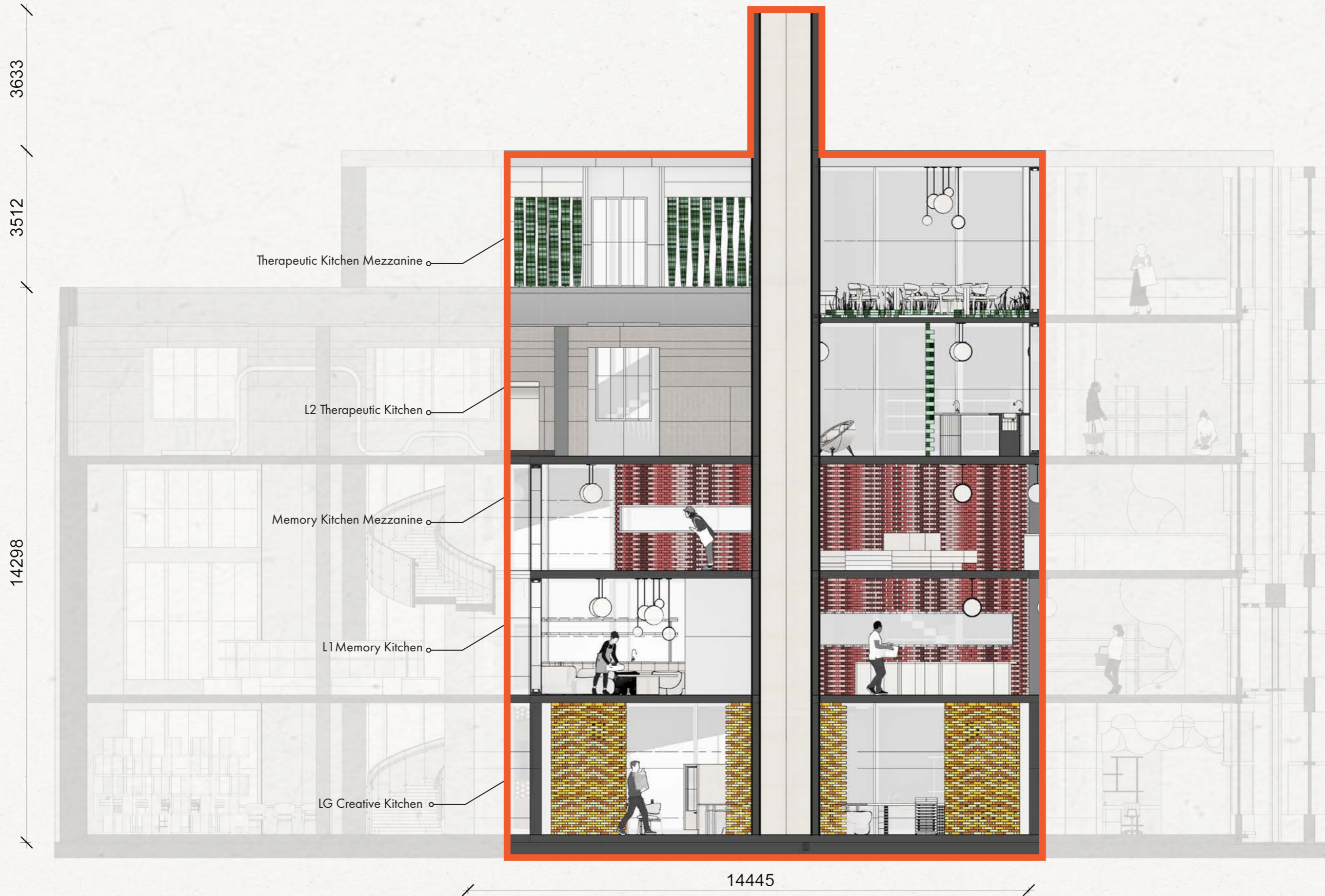
Spatial strategy 2 - Oven Shape Transformation



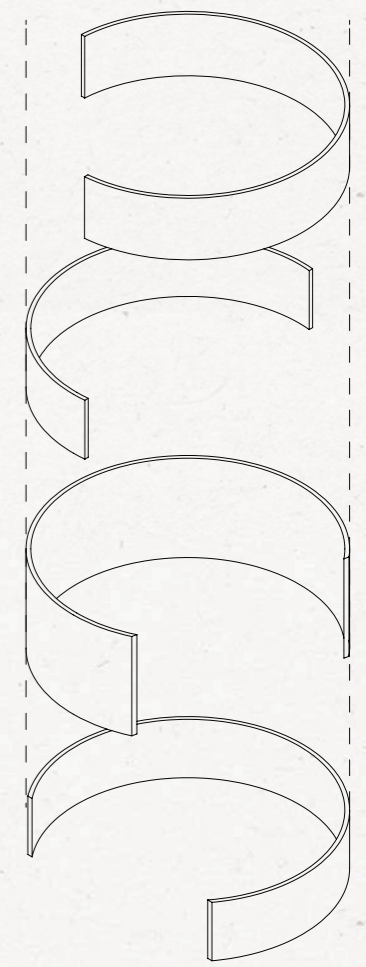
Abstract shapes from traditional ovens



Spatial strategy 2 - Oven Shape Transformation

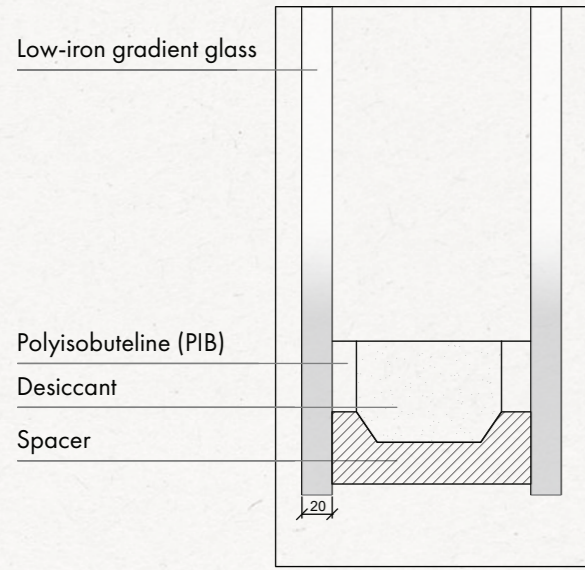


Section - West east
1:100 @A3

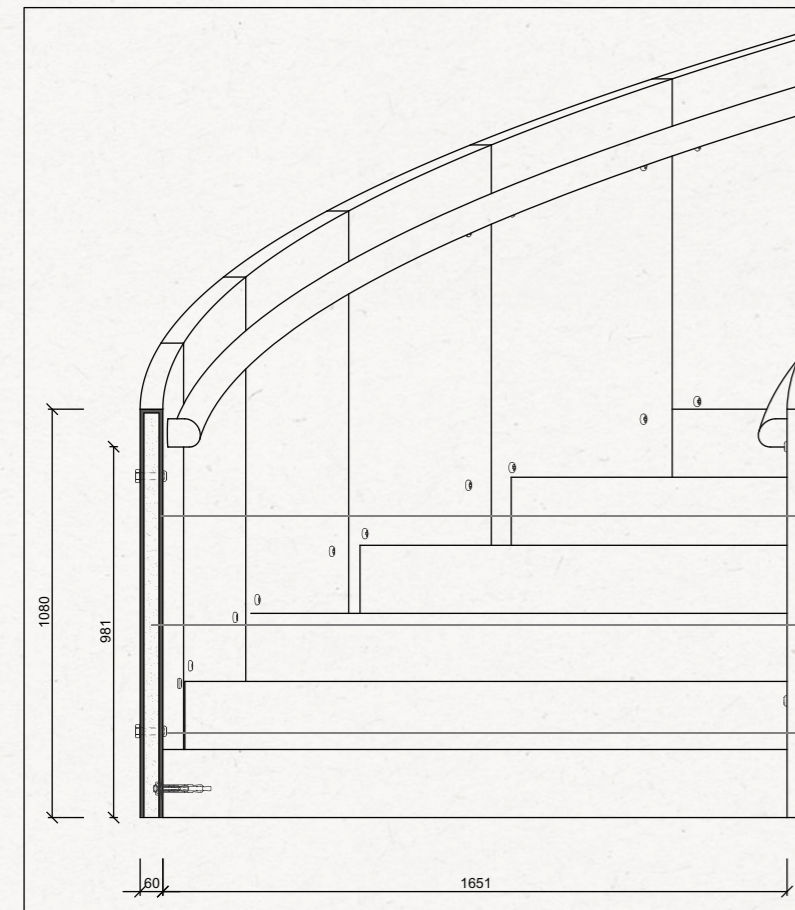


Connect between spaces

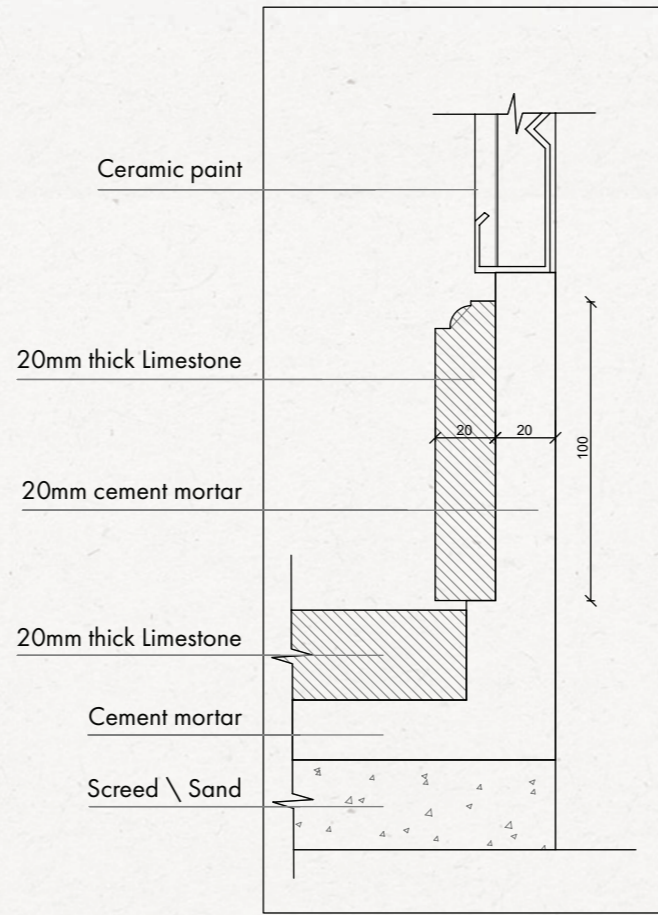
Unified Material Narrative & Experience



a Detail - Low-iron gradient glass
1:5 @A3



c Detail - Low-carbon Bronze clad balustrade
1:20 @A3



b Detail - Portland Limestone
(Stair Step / Floor / Veneer)
1:2.5 @A3



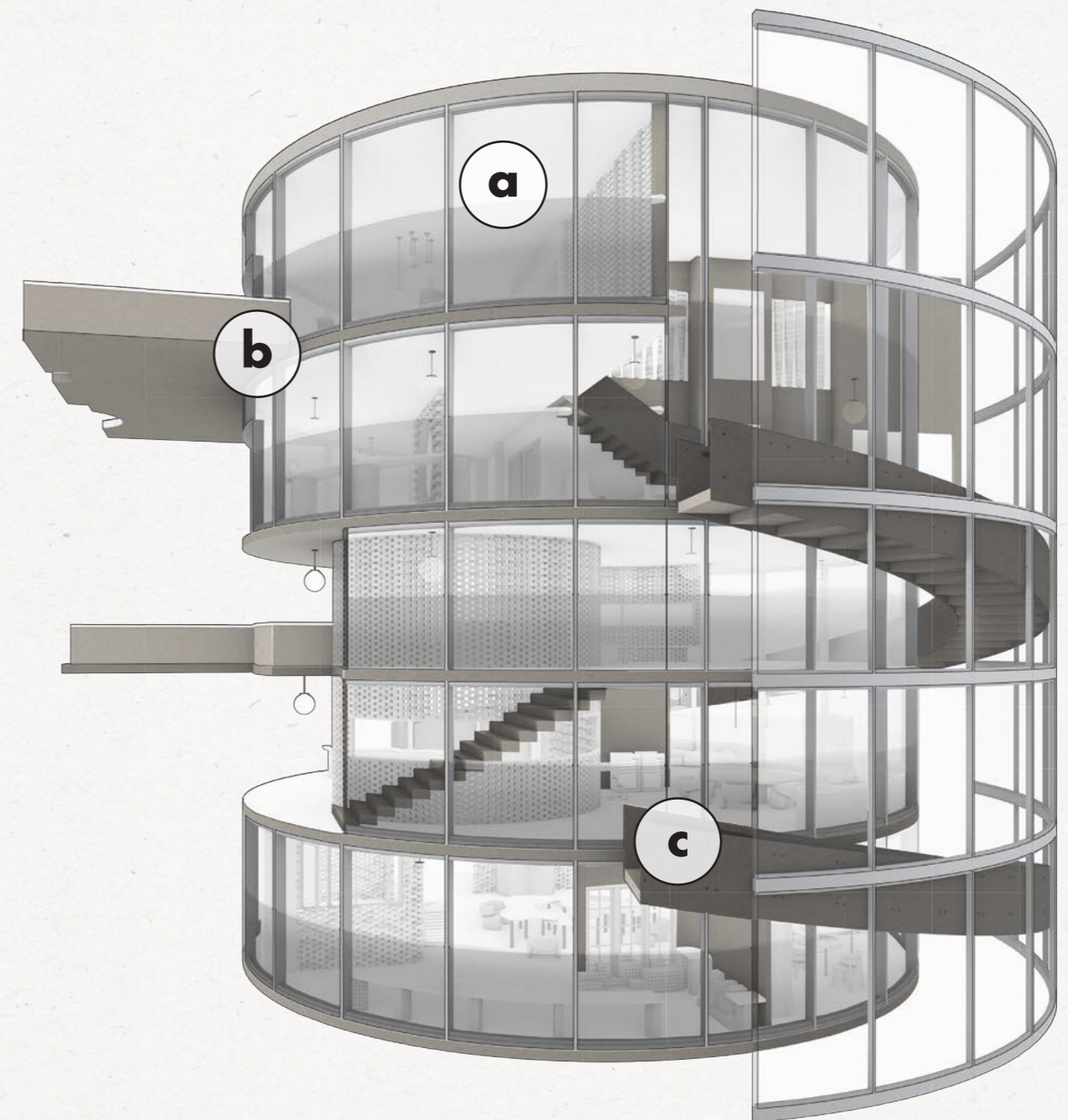
a



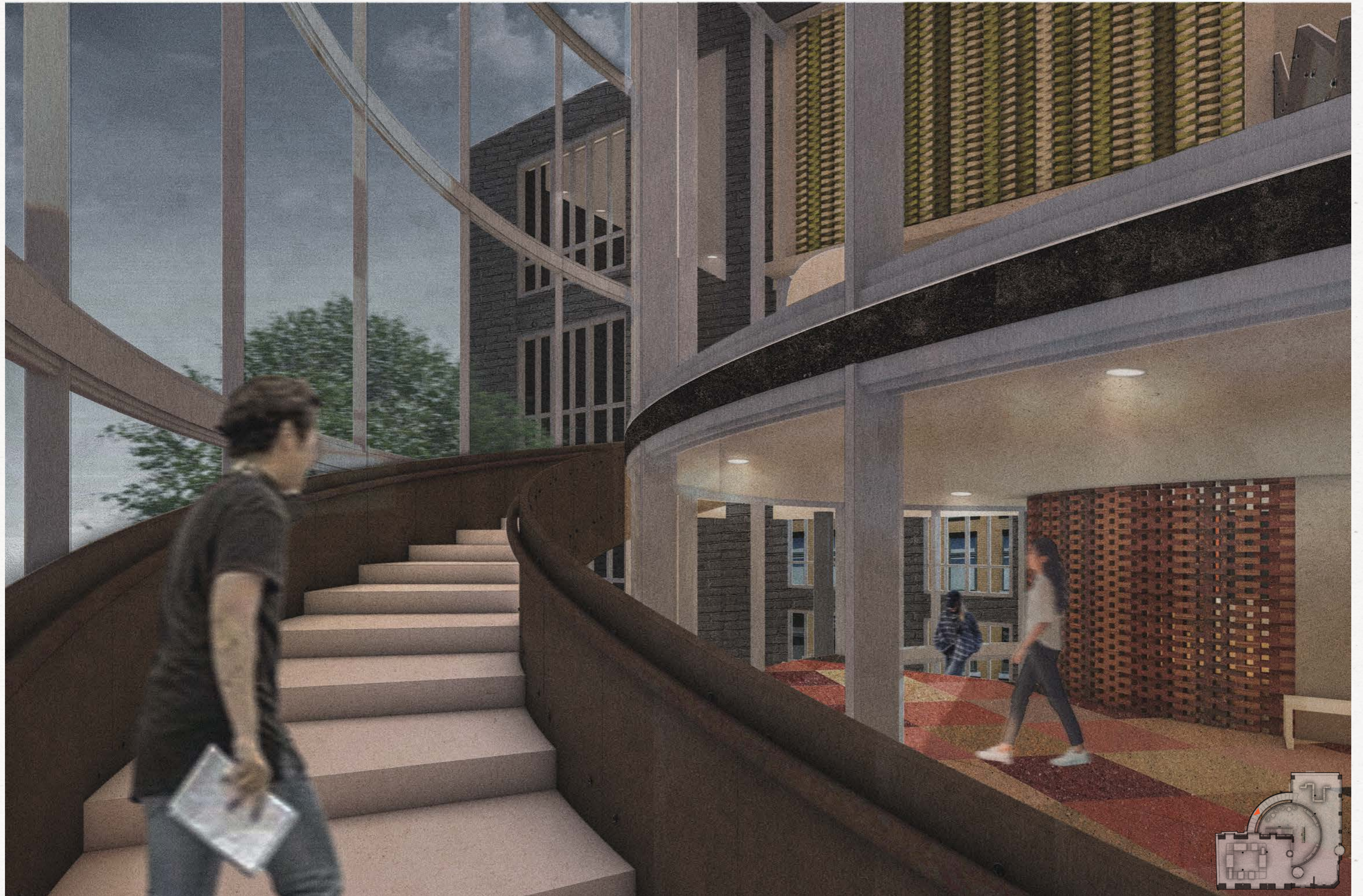
b



c

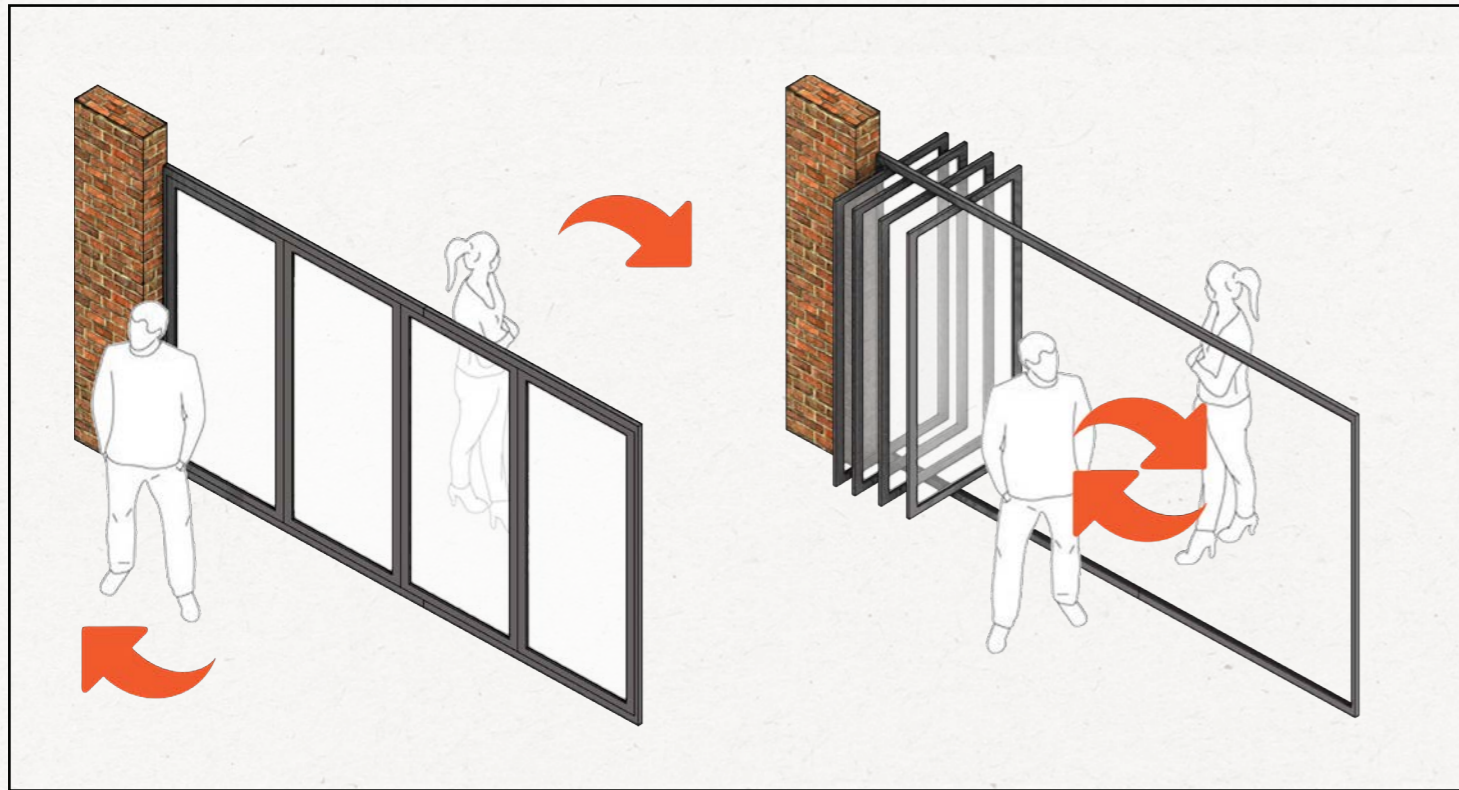
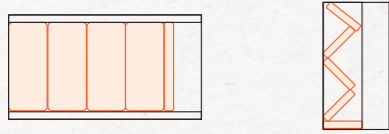


Experiences in Walking

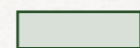
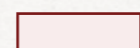
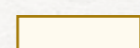



A 'Baked' building

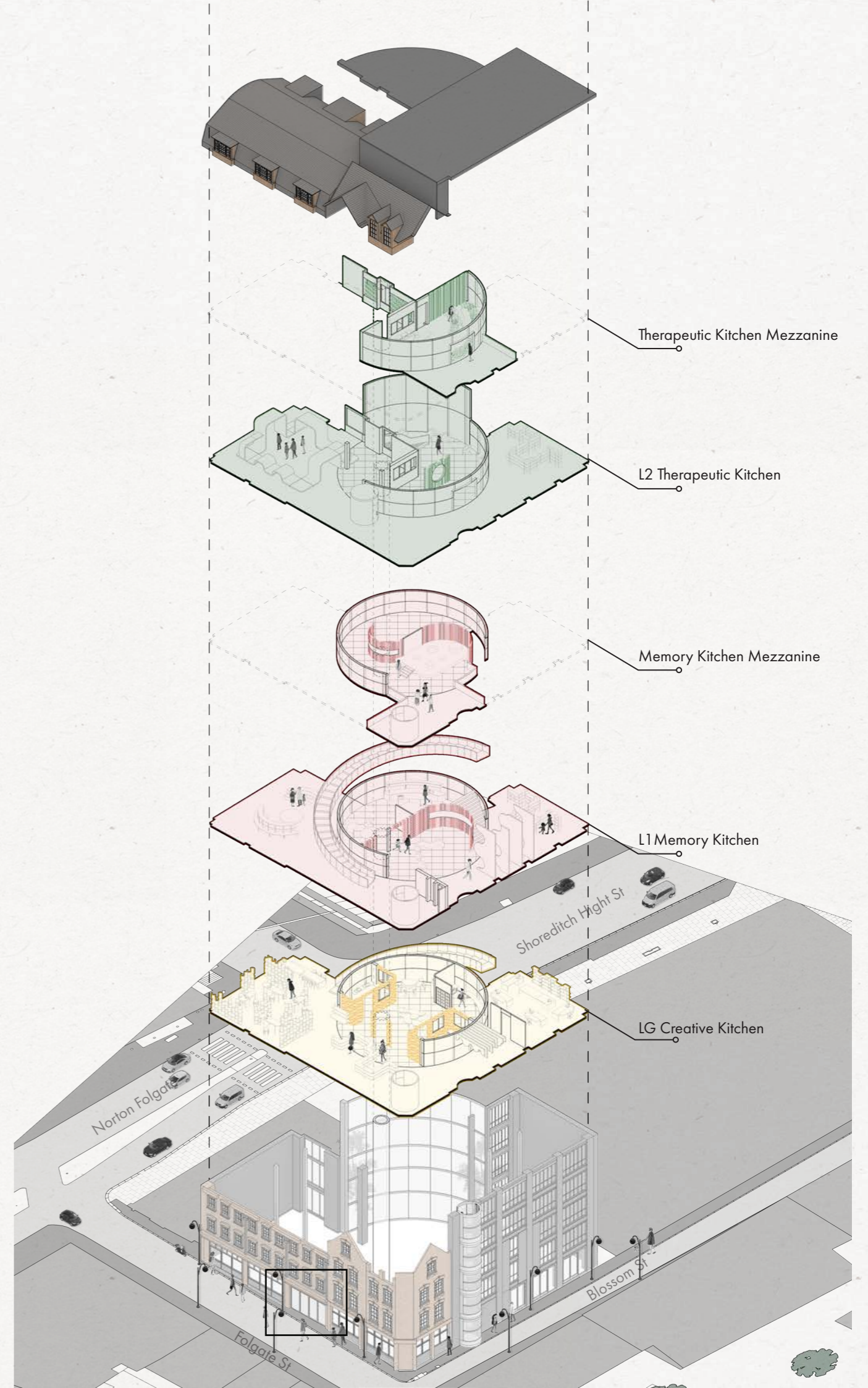
Porous and layered spatial



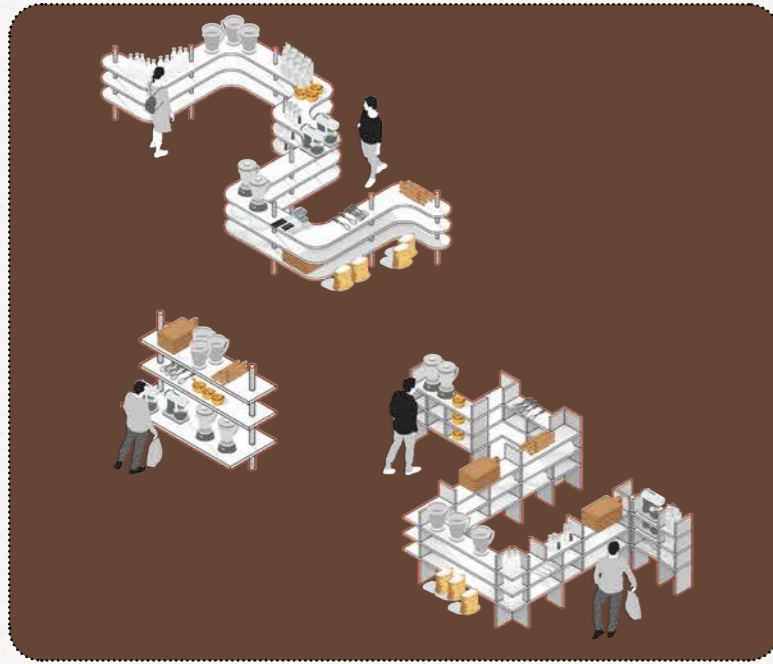
Folding revolving door at the entrance - allow to create in-between moment

-  Therapeutic Kitchen
-  Memory Kitchen
-  Creative Kitchen

 Exploded diagram - North East



Circulation & Experience



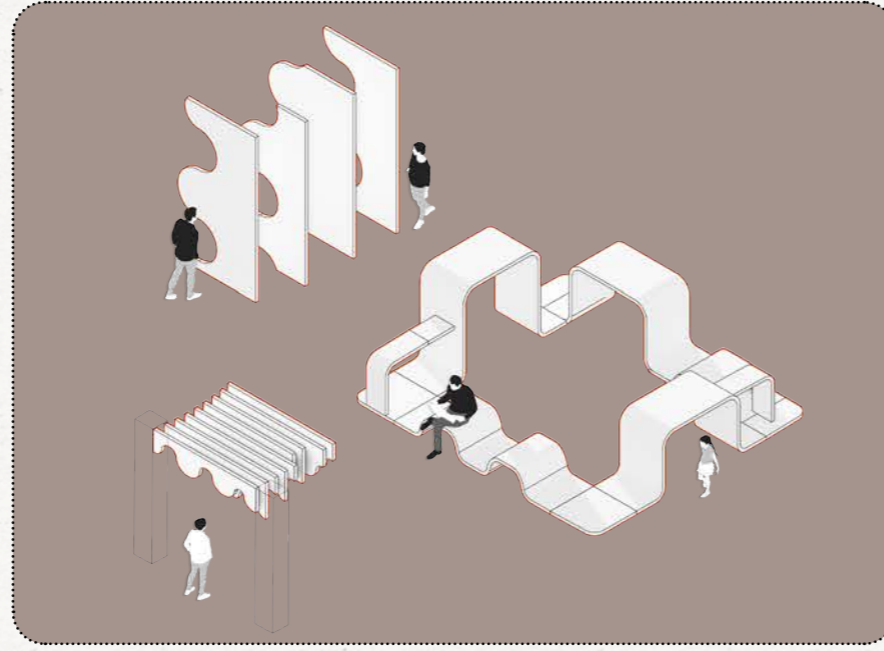
1. Preparing



2. Making



3. Tasting

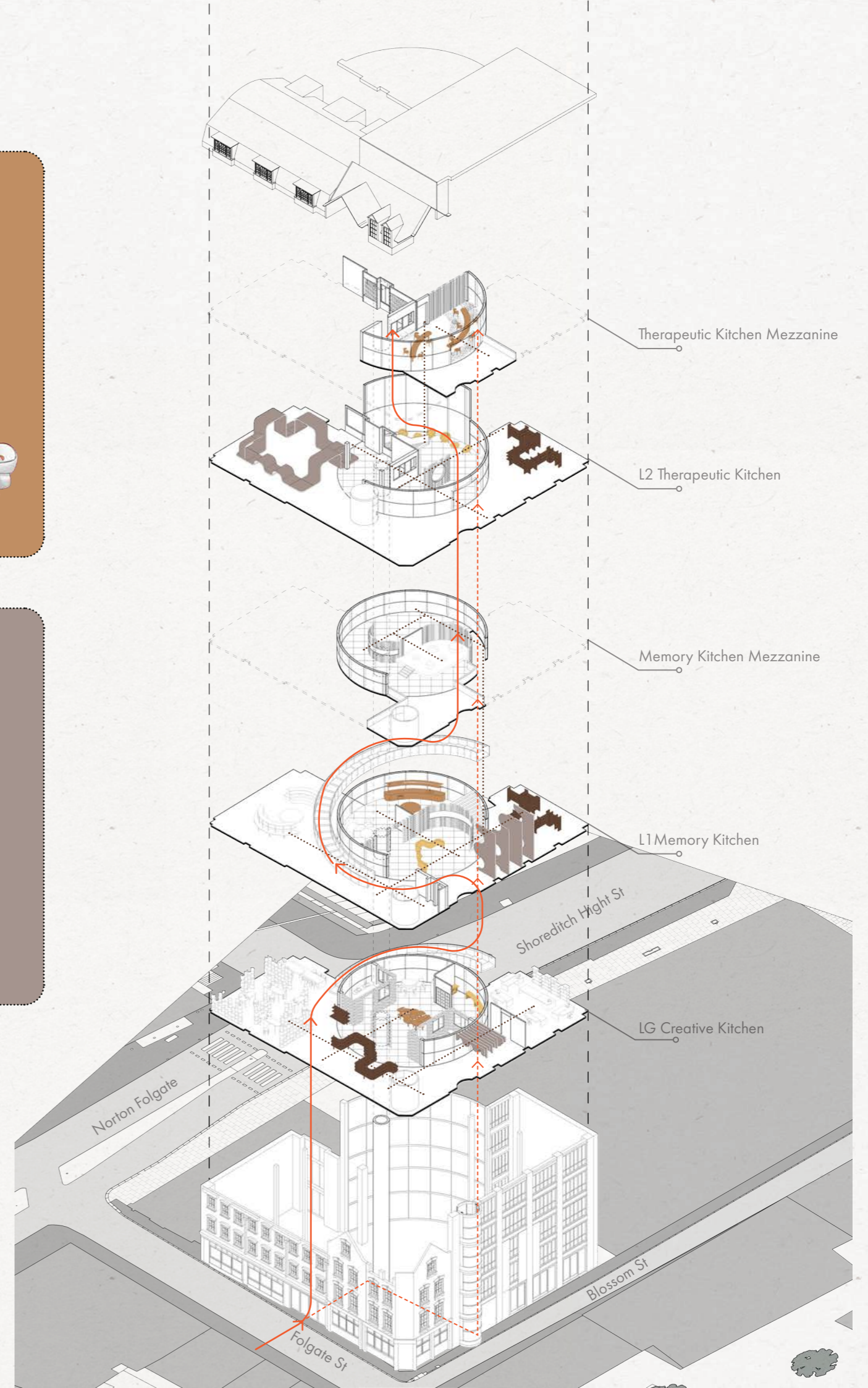


4. Exploring

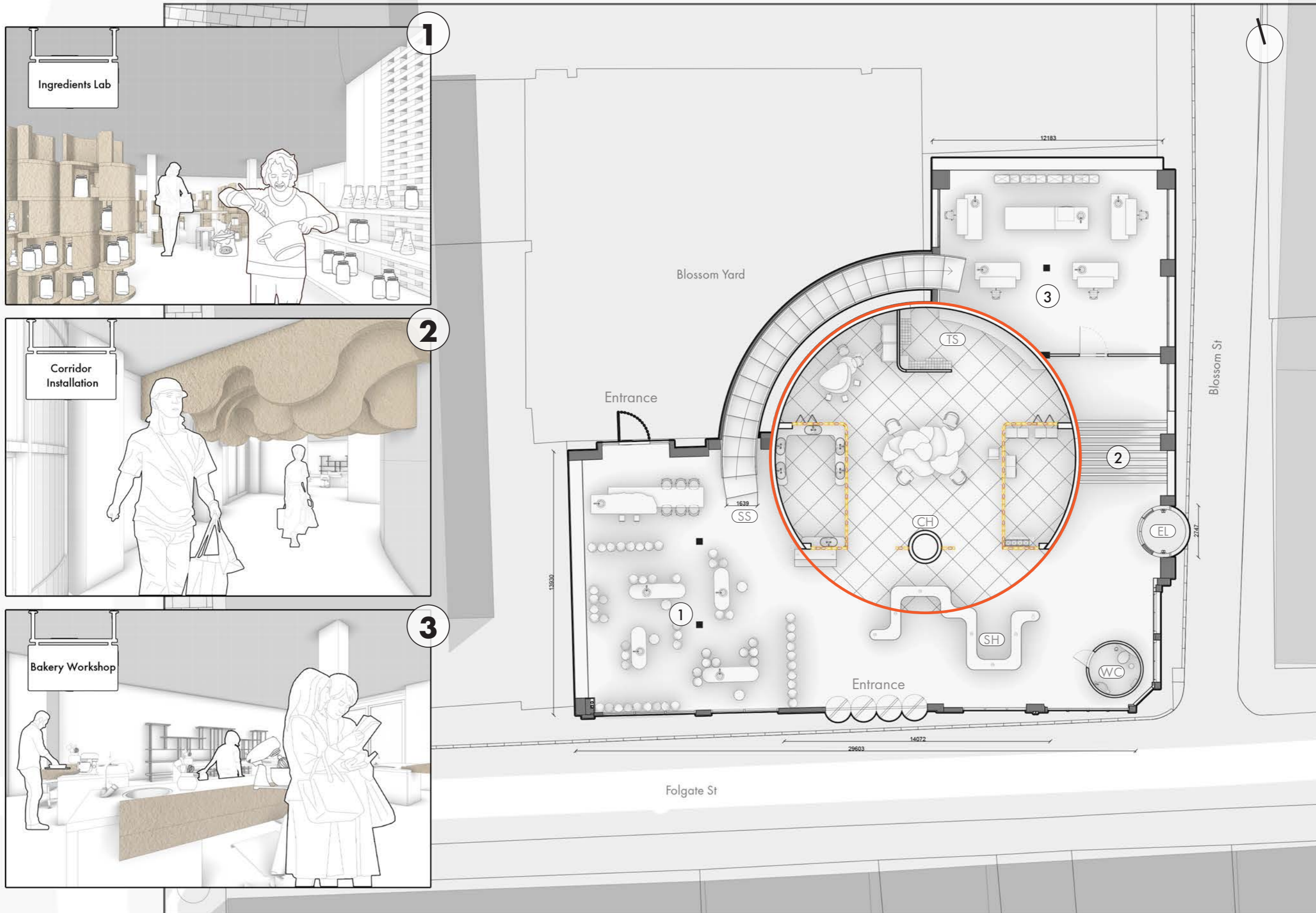
- Primary Circulation [Stairs]
- Secondary Circulation [Lift]
- ⋯ Spatial circulation

⊙ Exploded diagram - North East

Main events happen in space



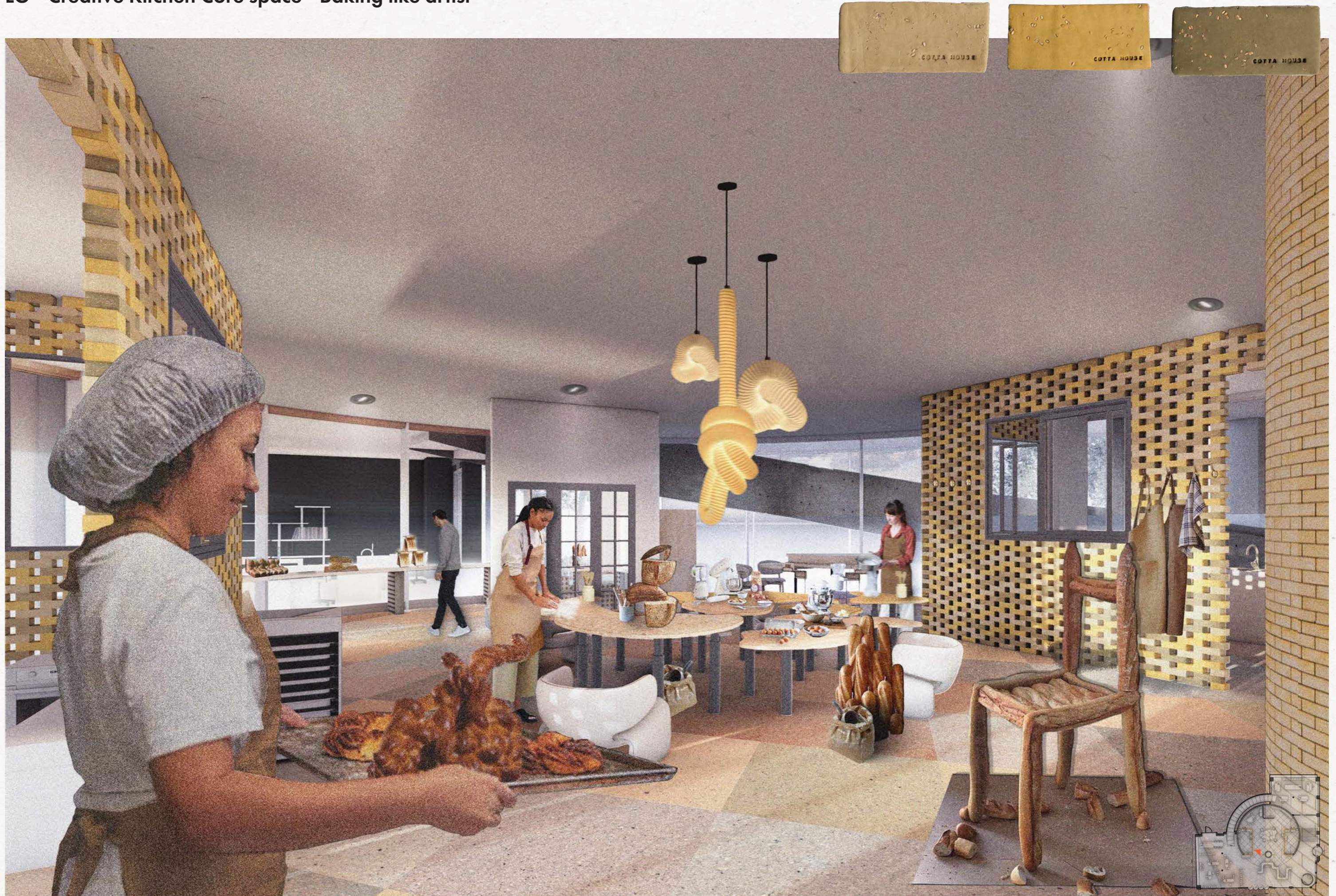
LG - Creative Kitchen



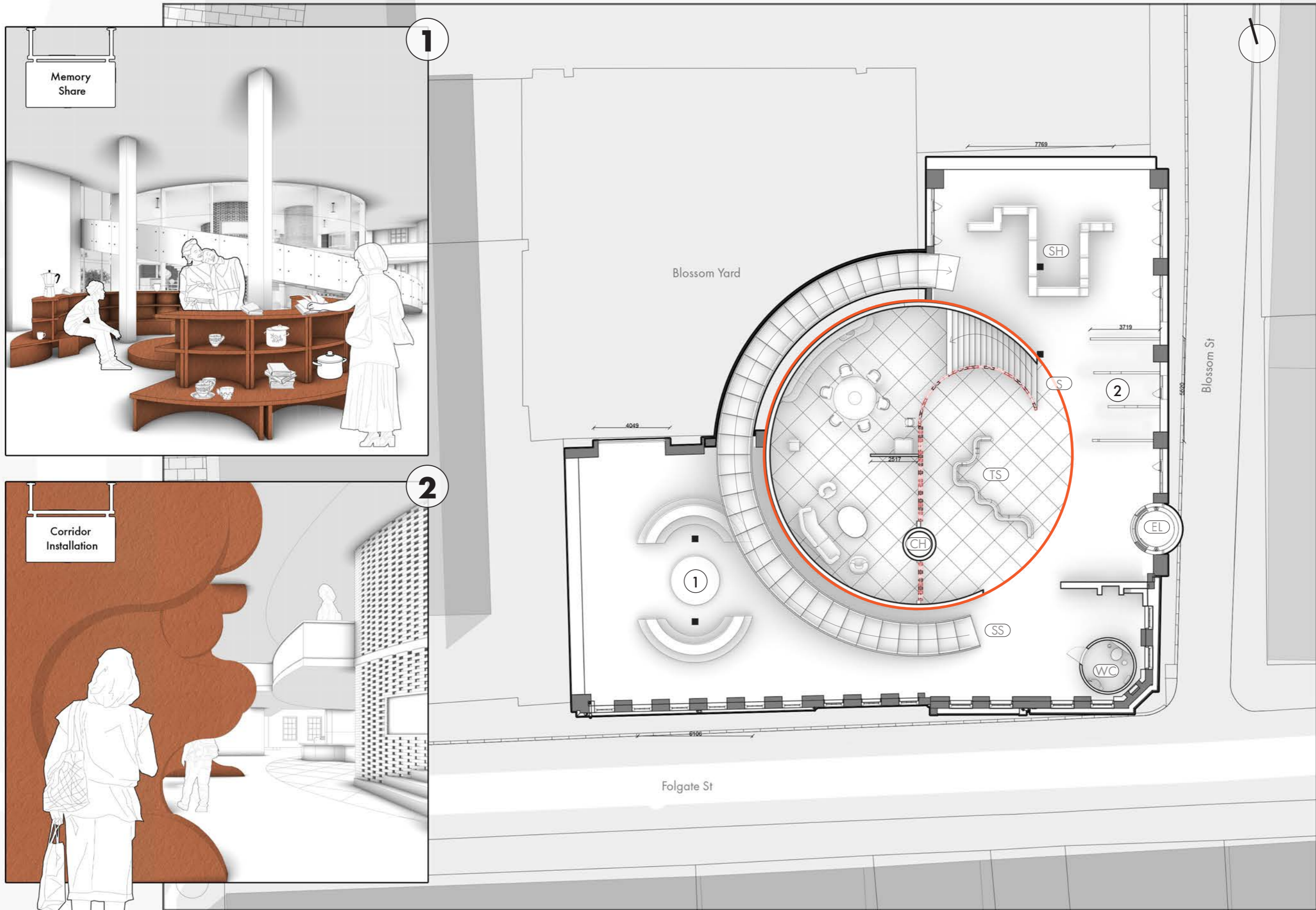
- Main baking space
- (EL) Elevator
- (WC) Toilet
- (CH) Chimney
- (SH) Ingredients Shelving
- (SS) Spiral Staircase to L1
- (TS) Tasting space

Floor Plan - Ground level - Creative Kitchen
1:200 @A3

LG - Creative Kitchen Core space - Baking like artist



L1 - Memory Kitchen



- Main baking space
- (EL) Elevator
- (WC) Toilet
- (CH) Chimney
- (SH) Ingredients Shelving
- (SS) Spiral Staircase to L2
- (S) Staircase to Mezzanine
- (TS) Tasting space

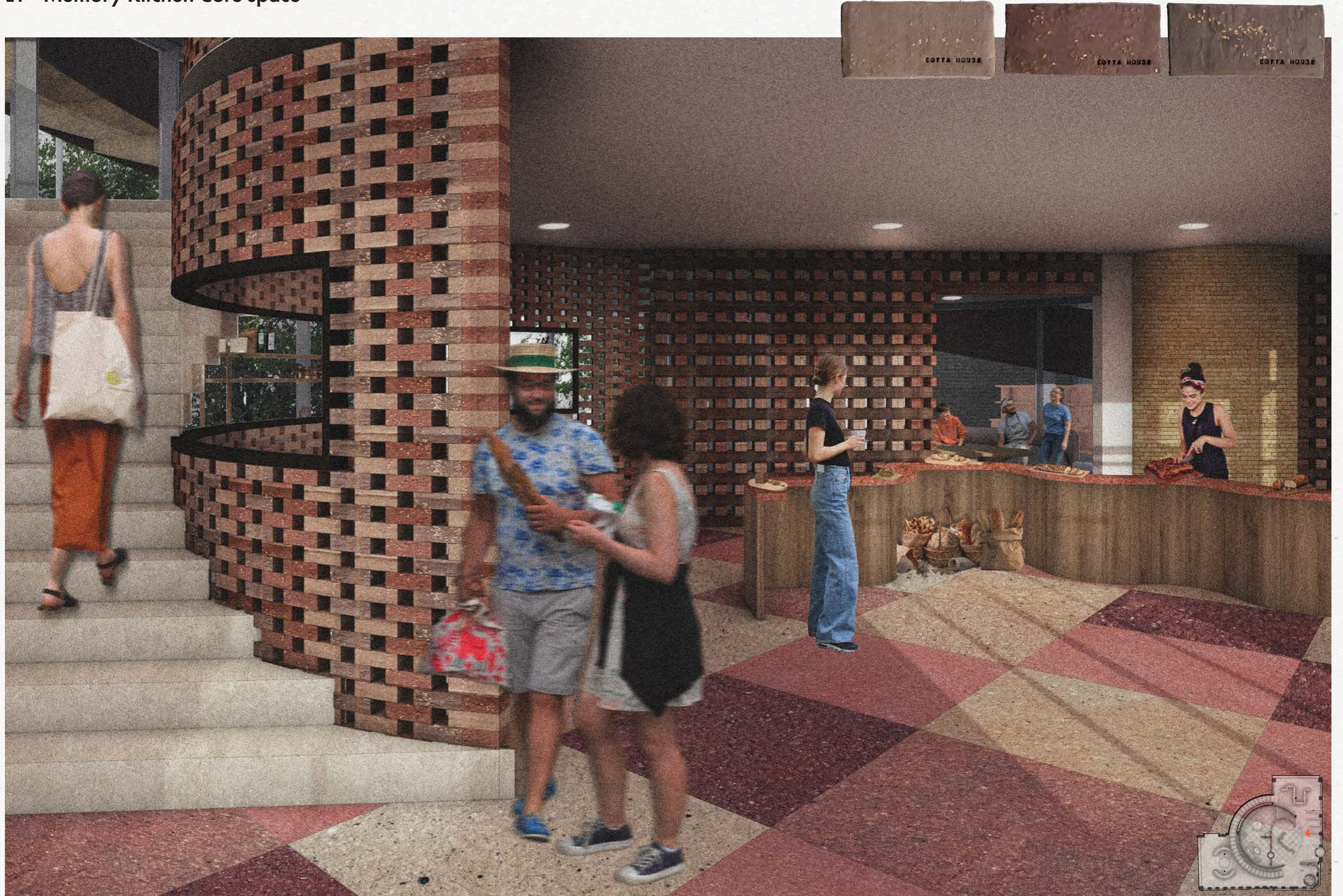
Floor Plan - Level 1 - Memory Kitchen
1:200 @A3

L1 Mezzanine - Memory Kitchen

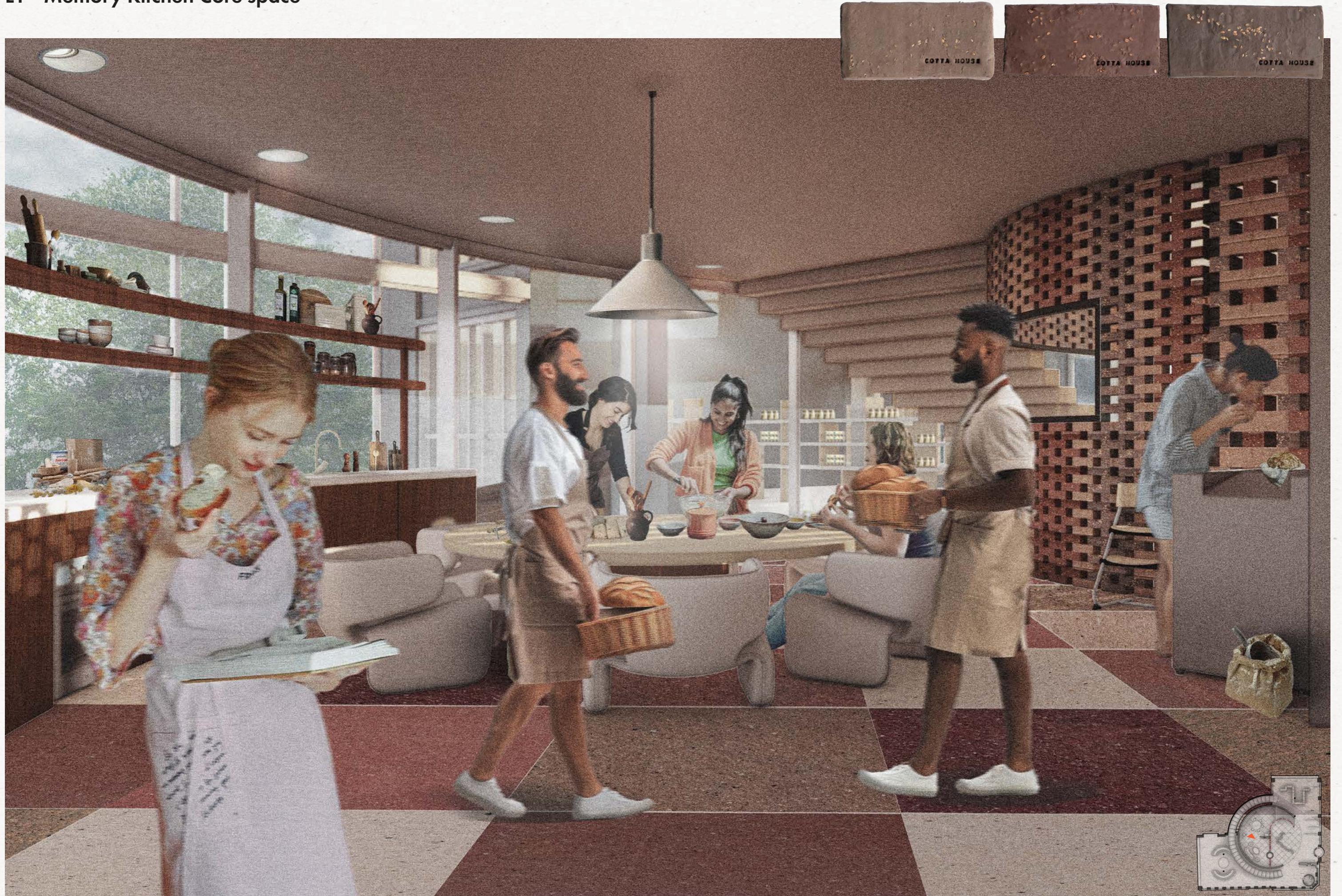


- Main baking space
- (EL) Elevator
- (WC) Toilet
- (CH) Chimney

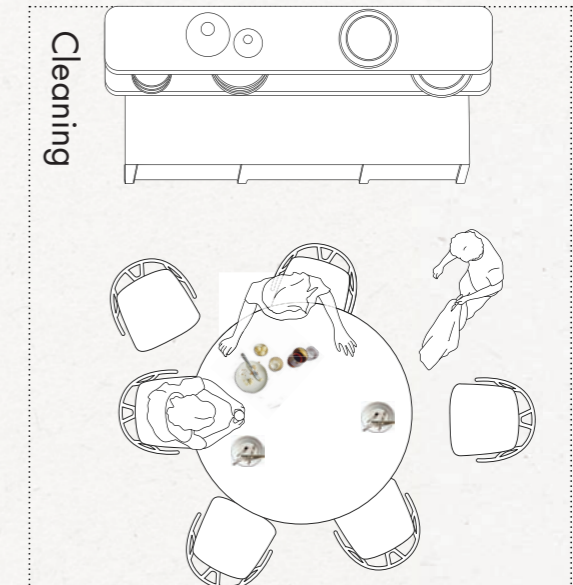
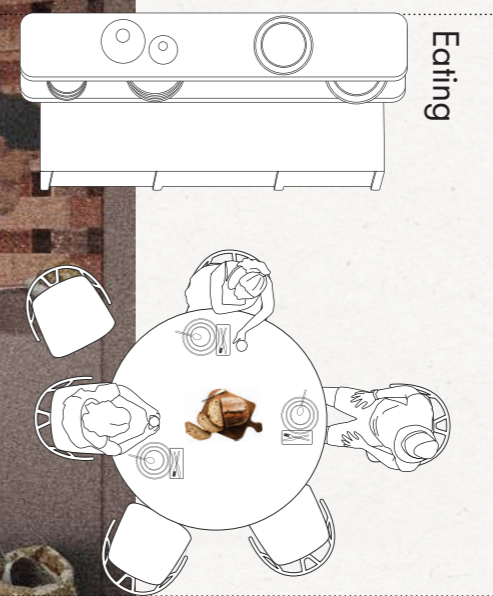
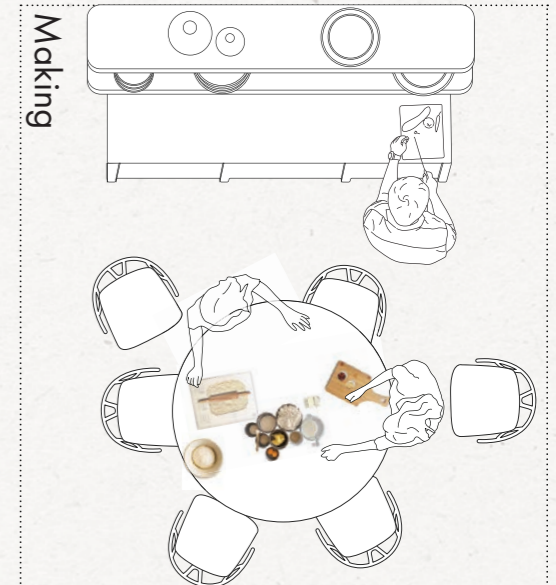
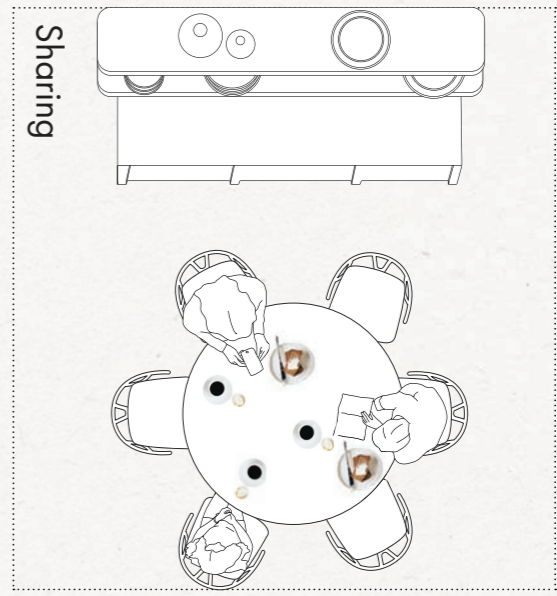
L1 - Memory Kitchen Core space



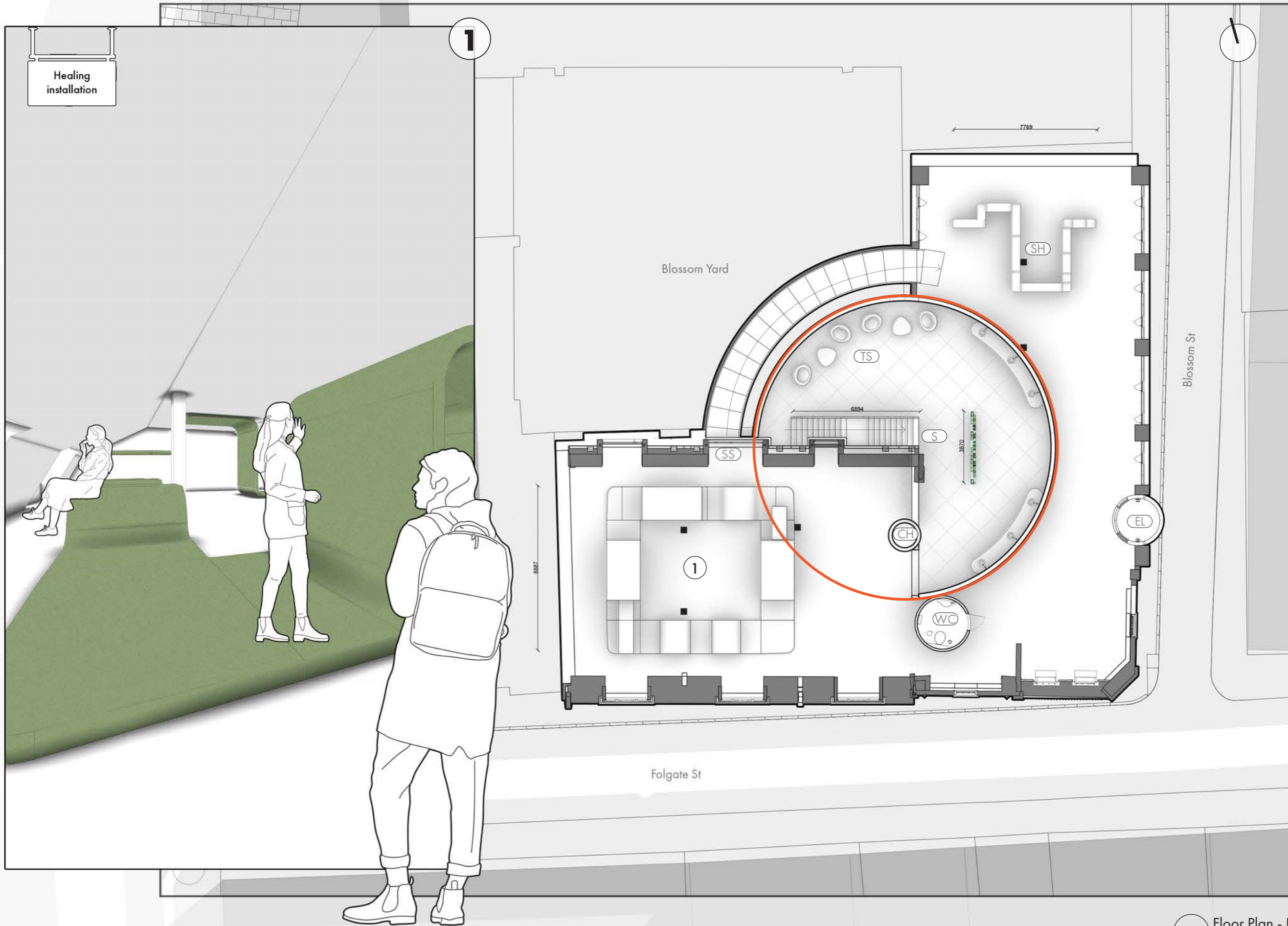
L1 - Memory Kitchen Core space



L1 - Memory Kitchen Core space - Baking like family



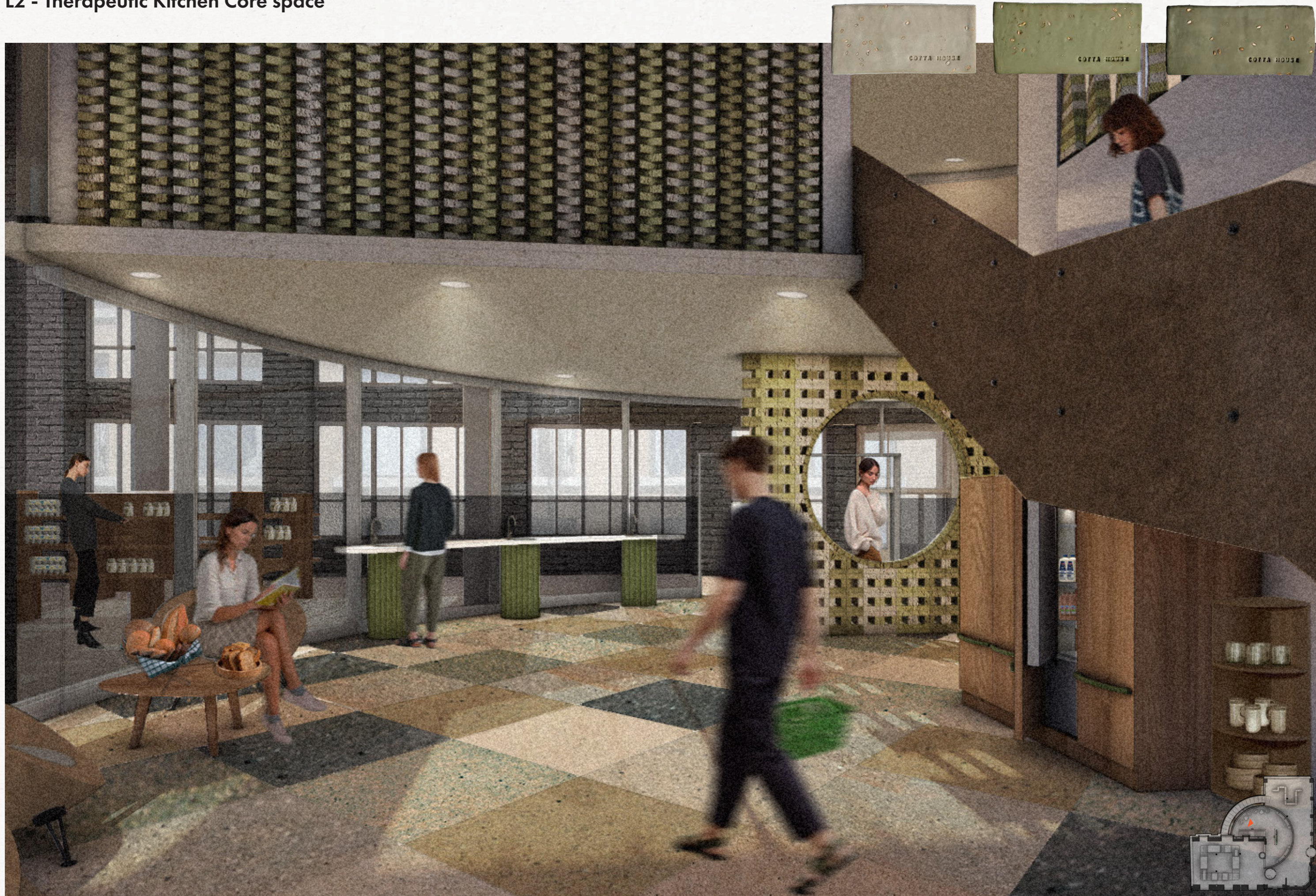
L2 - Therapeutic Kitchen



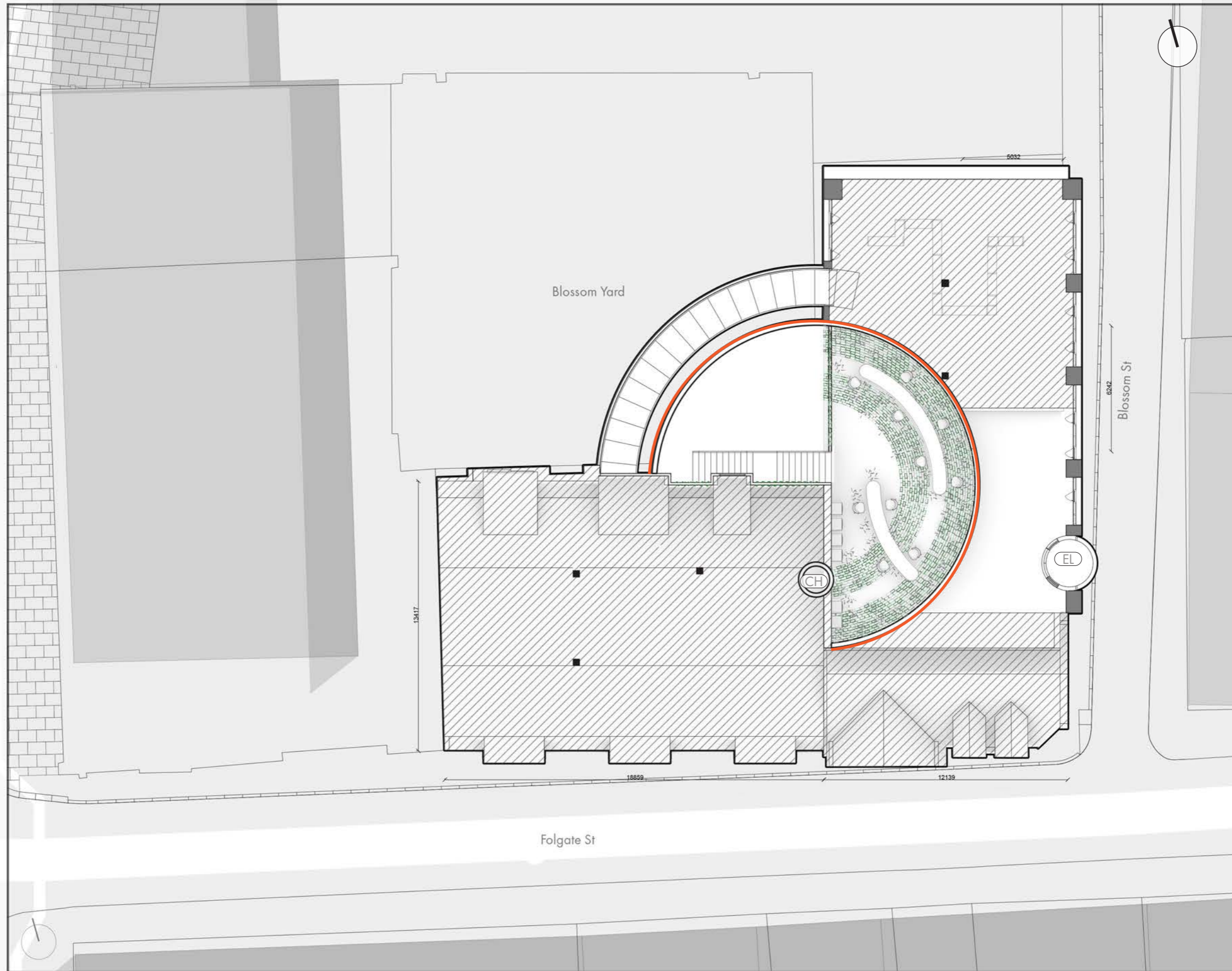
- Main baking space
- (EL) Elevator
- (WC) Toilet
- (CH) Chimney
- (SH) Ingredients Shelving
- (SS) Spiral Staircase to L2
- (S) Staircase to Mezzanine
- (TS) Tasting space

Floor Plan - Level 2 - Therapeutic Kitchen
1:200 @A3

L2 - Therapeutic Kitchen Core space



L2 Mezzanine - Therapeutic Kitchen



- Main baking space
- (EL) Elevator
- (CH) Chimney

Floor Plan - Level 2 Mezzanine - Therapeutic Kitchen
1:200 @A3

Material to bring naturalness inside - Interior Garden for healing

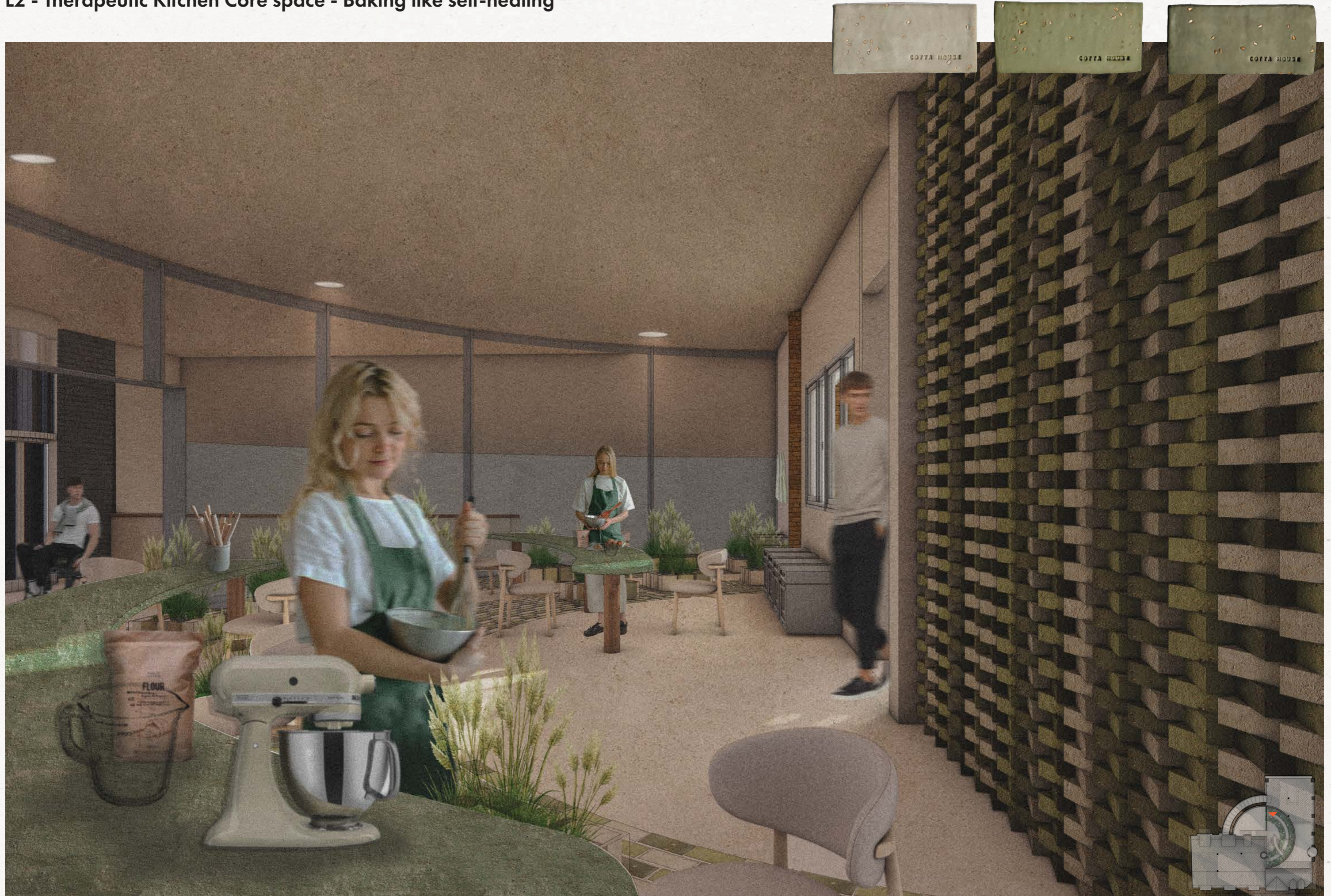


Growing Wheat

Wheat composite bricks/
replaced every 3 months

Elevated glass surrounds
keep moisture out

L2 - Therapeutic Kitchen Core space - Baking like self-healing



“Baking like artist “



“Baking like family “



“Baking like self-healing“