# Graduation Plan

Master of Science Architecture, Urbanism & Building Sciences

### **Graduation Plan: All tracks**

Submit your Graduation Plan to the Board of Examiners (<u>Examencommissie-BK@tudelft.nl</u>), Mentors and Delegate of the Board of Examiners one week before P2 at the latest.

The graduation plan consists of at least the following data/segments:

Personal information	
Name	[Ronnie Tao]
Student number	[5516447]

Studio		
Name / Theme	[Public Building]	
Main mentor	[Paul Kuitenbrouwer]	[Project Design]
Second mentor	[Sang Lee]	[Theory Design]
	[Aart Oxenaar]	[Research Plan]
	[Ger Warries]	[Technical Building Design]
Argumentation of choice of the studio		

Graduation project			
Title of the graduation project	[Cooking Architecture]		
Goal			
Location:	[Berlin, Germany]		
The posed problem,	[First of all, nowadays family scale becomes smaller, and eating behavior becomes more private, so a building		

	about food could be a nice community center where people can eat out and make something together. According to the site survey and interviews, it is found that there is a lack of food space nearby, such as farming, cooking, learning, testing, selling, circulating, and so on. But people still have a great demand for that. Creating a loop of food space is trying to produce a gathering space, where culturally it can work well for the hybrid city full of worldwide people, ecologically it can produce new energy using food waste, and economically it can boost buying consumption and provide more job opportunities.]  [Secondly, it is found that designing a building is similar to cooking a dish because they both condense different basic elements into one big container to see the "chemical reaction" of them. And there are few people to study this field between these two disciplines. So it would be good if some interdisciplinary knowledge can be learned from that like the interesting cooking process and the
research questions and	various experiencing procedure.]  [The research question is how to translate gastronomy into architecture, and design a building of food circulation, from farming, testing, and sharing to recycling.]
design assignment in which these result.	[There are three expected final products. First, it will produce a design methodology that translates gastronomy into architectural language. Second, it will produce a project scheme method of combining food activities. Third, it will produce a space prototype of the food theme.]

[This should be formulated in such a way that the graduation project can answer these questions.

The definition of the problem has to be significant to a clearly defined area of research and design.]

#### **Process**

#### **Method description**

[The further research will roughly go into three steps. Firstly, different food cultures and food making method should be studied through literature reviews and social media. It is more about the ingredients, the cooking process, and the dining experience. After that, different food space designs should be studied through case studies and literature. It is more about how to design them and how they work together. Finally, the design translation method should be addressed through literature reviews, site surveys, observation, and behavior drawings. It is more about how to find or produce a cooking principle or sensory experiencing procedure that conforms to the local context, which can be then used in space operations through drawing, narrating, and writing.]

#### **Literature and general practical preference**

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Hodgson, P. H., & Toyka, R. (Eds.). (2007). The architect, the cook and good taste. Walter de Gruyter.

Hunt, K. J. (2018). Hella Jongerius: Breathing Colour. The Senses and Society, 13(2), 244-249.

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Mallgrave, H. F. (2018). From object to experience: The new culture of architectural design.

Bloomsbury Publishing.

Martin-McAuliffe, S. L. (Ed.). (2016). Food and Architecture: At the Table. Bloomsbury Publishing.

Maslow, A. H. (1943). A theory of human motivation. Psychological review, 50(4), 370.

Merleau-Ponty, M. (2013). Phenomenology of perception. Routledge.

Moore, A. (2004). Hedonism.

Nijaguna, B. T. (2006). Biogas technology. New Age International.

Pallasmaa, J. (1994). An architecture of the seven senses. ARCHITECTURE AND URBANISM-TOKYO-, 27-38.

Parham, S. (2015). Food and urbanism: The convivial city and a sustainable future. Bloomsbury Publishing.

Philips, A. (2013). Designing urban agriculture: a complete guide to the planning, design, construction, maintenance and management of edible landscapes. John Wiley & Sons.

Spence, C. (2020). Senses of place: architectural design for the multisensory mind. Cognitive Research: Principles and Implications, 5(1), 1-26.

Stavrides, S. (2016). Common space: The city as commons. Bloomsbury Publishing.

Wolch, J., & Owens, M. (2017). Animals in contemporary architecture and design. Humanimalia, 8(2), 1-26.

Zumthor, P. (2006). Atmospheres. In Atmosphères. Birkhäuser.

#### Reflection

1. What is the relation between your graduation (project) topic, the studio topic (if applicable), your master track (A,U,BT,LA,MBE), and your master programme (MSc AUBS)?

The design topic is about "food" building, which is a good point that fits in the Public Building studio topic "common" well. Then this type of public building could be a good contribution to the architecture master track. The research and design methods that are taught in these two years from Msc 1 to Msc

3 can be well used in the graduation projects. In return, they can contribute something to the Architecture track. And all mentioned above can be a good devotion to the Msc program.

## 2. What is the relevance of your graduation work in the larger social, professional and scientific framework.

There are three expected discipline contributions. First, theoretically the design translation methodology will be an attempt across two disciplines. Second, socially the project scheme will serve as a useful model for real estate marketing. Third, professionally the final space prototype is a design pattern that can be promoted.