

## **Research Plan Abstract-Ronnie Tao 5516447**

### **Project Name: Cooking Architecture for Food-A Romantic Encounter of Food Activities**

#### **1 Project Introduction**

“Public condenser” can be understood as condensing activities in a container. This is similar to cooking, the chef condenses ingredients in a vessel, which is suitable for the local taste, climate, and culture. In the light of definition, this project tries to research how to translate gastronomy into architecture. It tries to combine a chain of food space to see potential chemical reactions. This includes three themes, nurturing(farming, recycling, cook campus, food study), sharing(cooking, eating, selling, storage), and physical activities(planting, growing, picking, running). In addition, some other in-between spaces can be used for flexible functions, like cinema, exhibition, game, and so forth.

#### **2 Project Significance and Problem Statement**

“Common” space can be understood as an in-between space, where the public can collectively participate in and constantly make. According to the site survey and interviews, it is found that there is a lack of food space nearby and people still have a great demand for that. Creating a loop of food space is trying to produce a cultural community center, where the public can socialize and be educated, while it has ecological values and can boost consumption as these cases shown below. This project is not a one-off design, but a new prototype, which conforms to the “Public condenser” concept of condensing all kinds of food activities and also the “Common” concept that people can constantly participate in. The generality of this project lies in the design methodology from gastronomy to architecture, and the theme of food activities. Its specificity lies in the site limitation and city culture. If it can be used in other locations, it is possible to balance these two parts.

#### **3 Research Question and Methodology**

The research question of this project is how to translate gastronomy into architecture, and then use it to combine different food spaces. The further research will roughly go into three steps. Firstly, different food cultures 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 recipe or a cooking principle that conforms to the local context, which can be then used in space operations through drawing, narrating, and writing.

#### **4 Final Products**

There are three expected final products. First, it will produce a design methodology that translates gastronomy into architectural space language. Second, it will produce a project scheme method of combining food activities. Third, it will produce a space prototype of the food theme.

#### **5 Discipline Contributions**

There are three expected discipline contributions. First, the design translation methodology will be an attempt across two disciplines. Second, the project scheme will serve as a useful

model for real estate marketing. Third, the final space prototype is a design pattern that can be promoted.

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