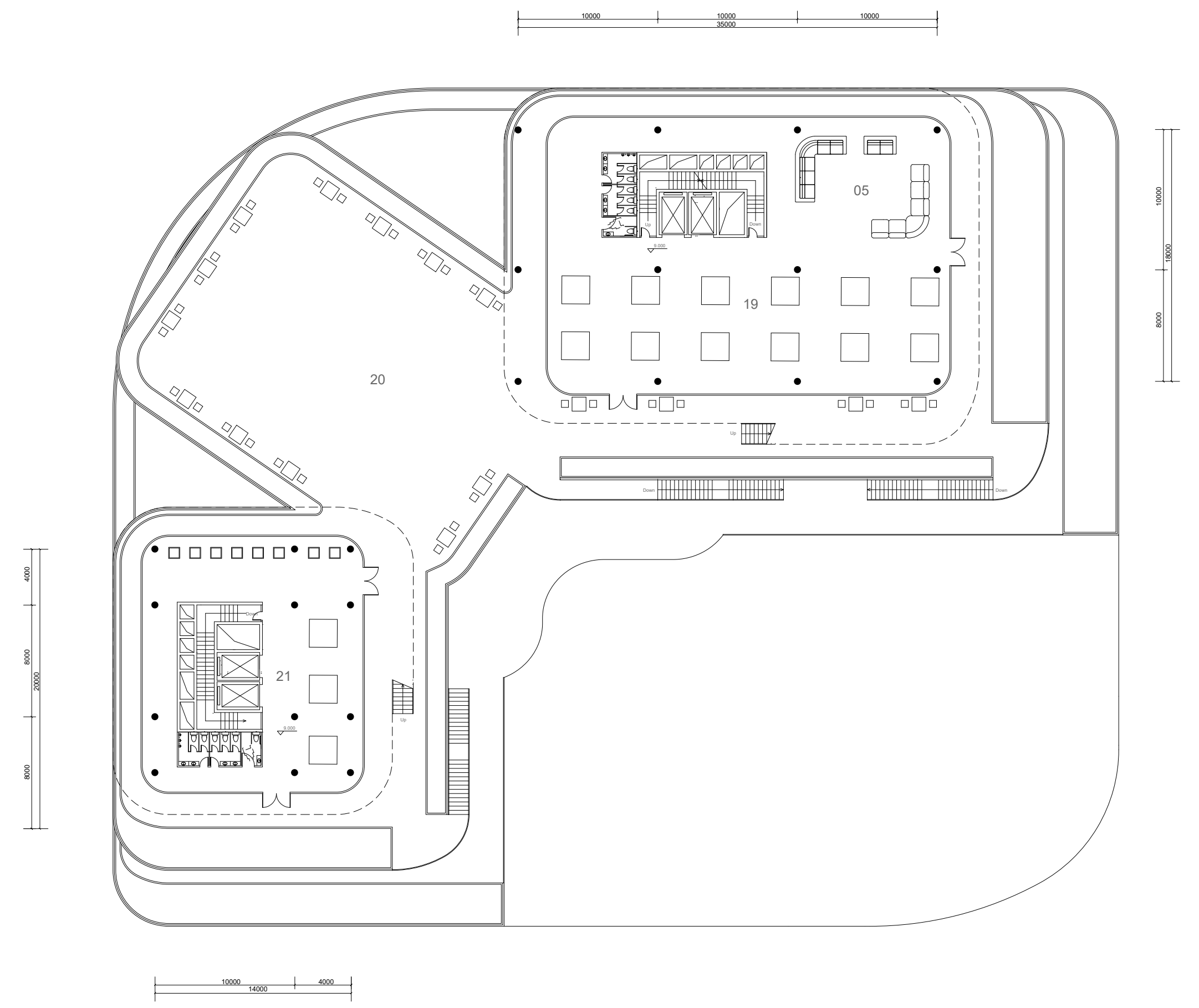


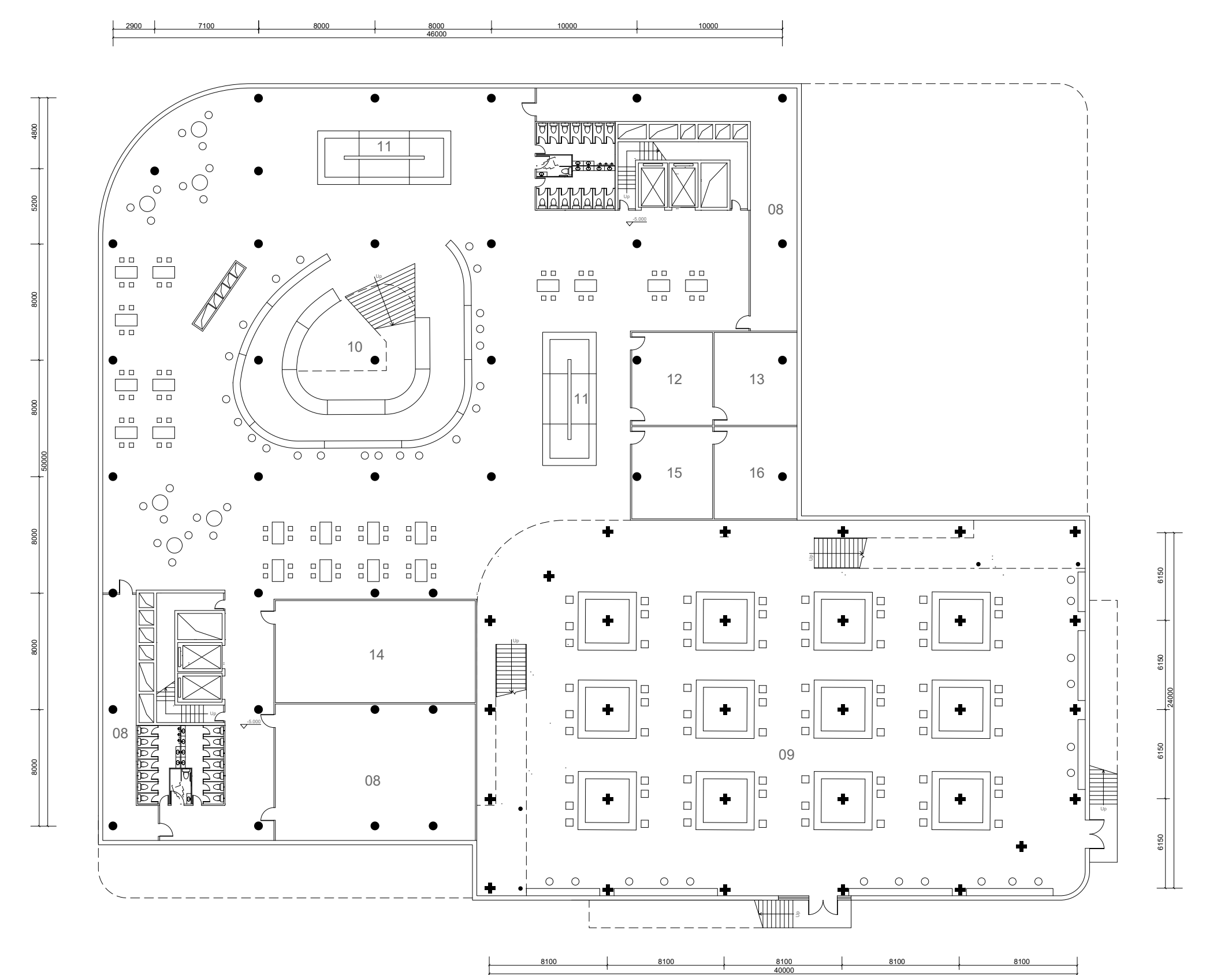
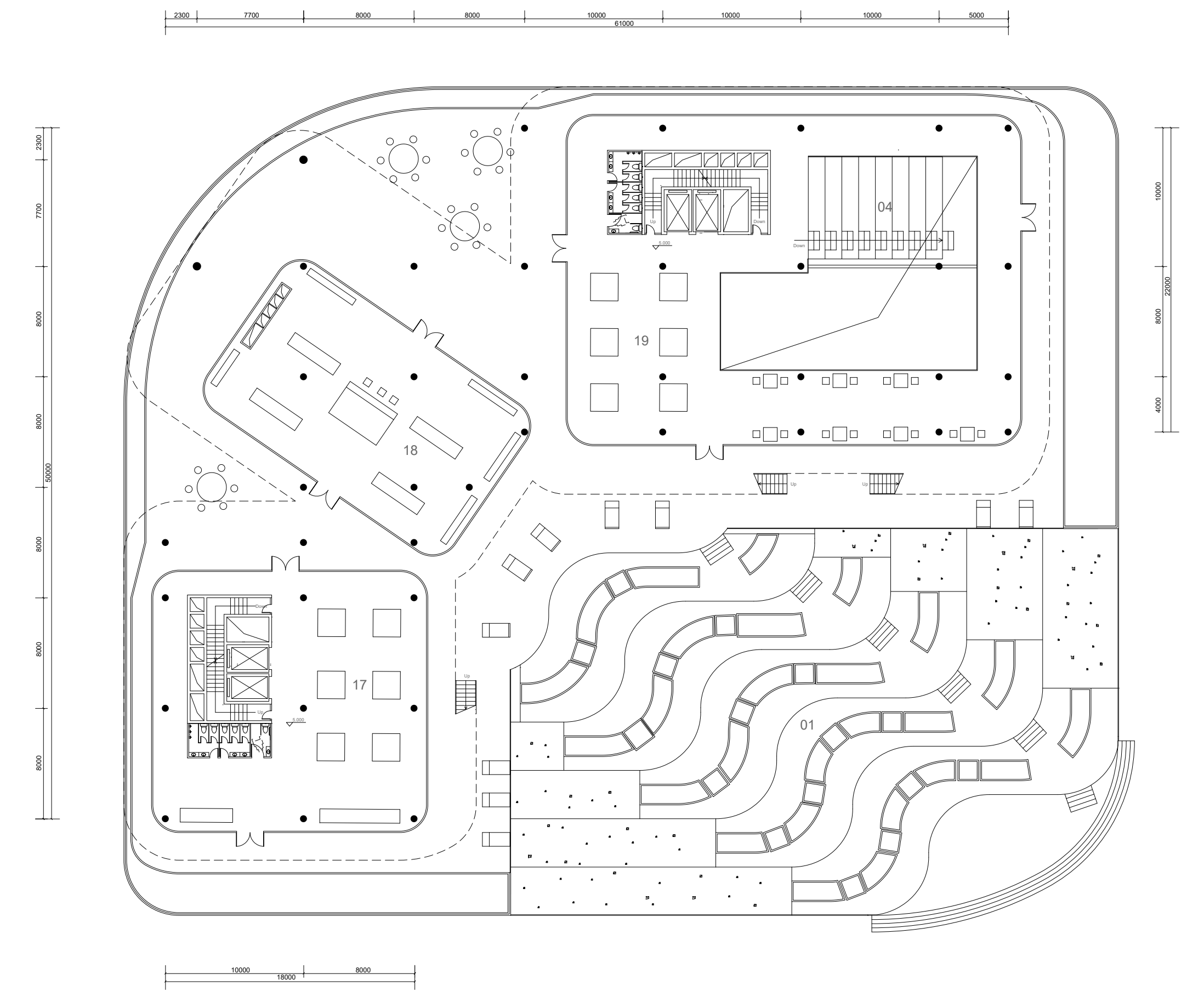
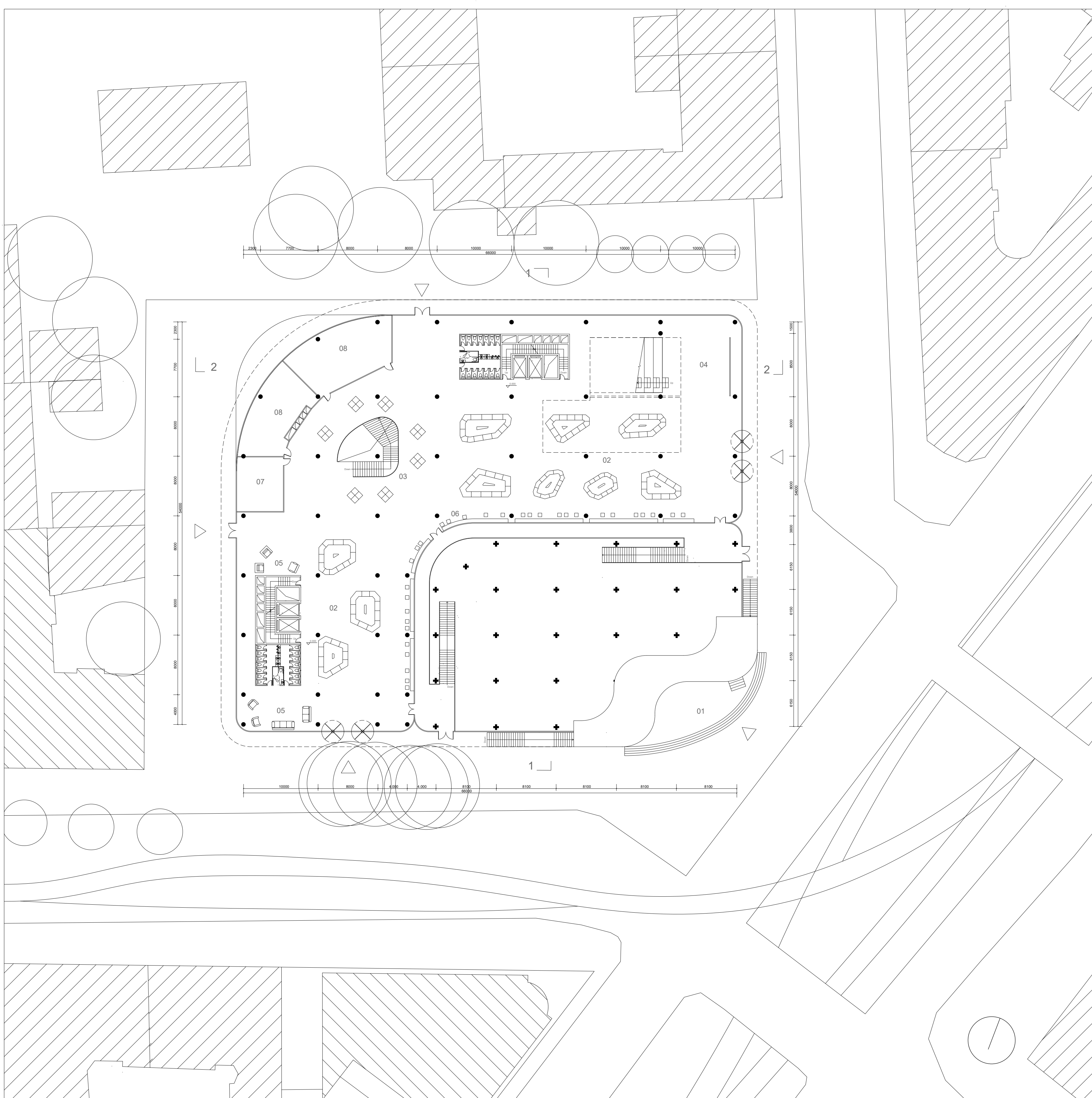
Gastronomic Architecture

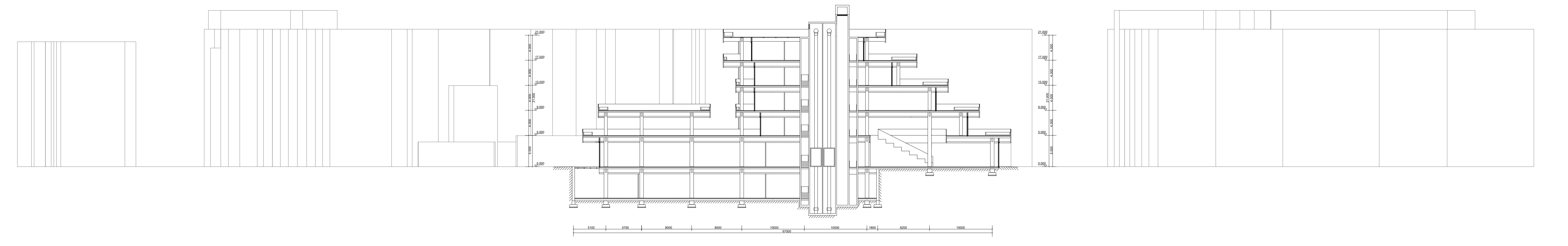
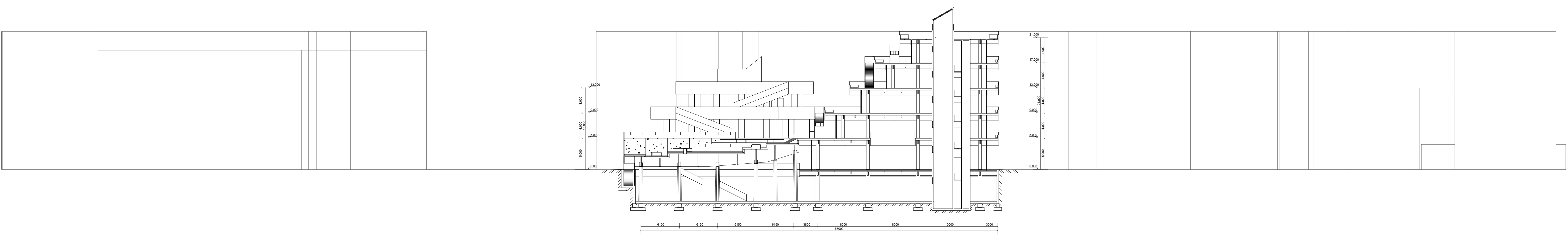
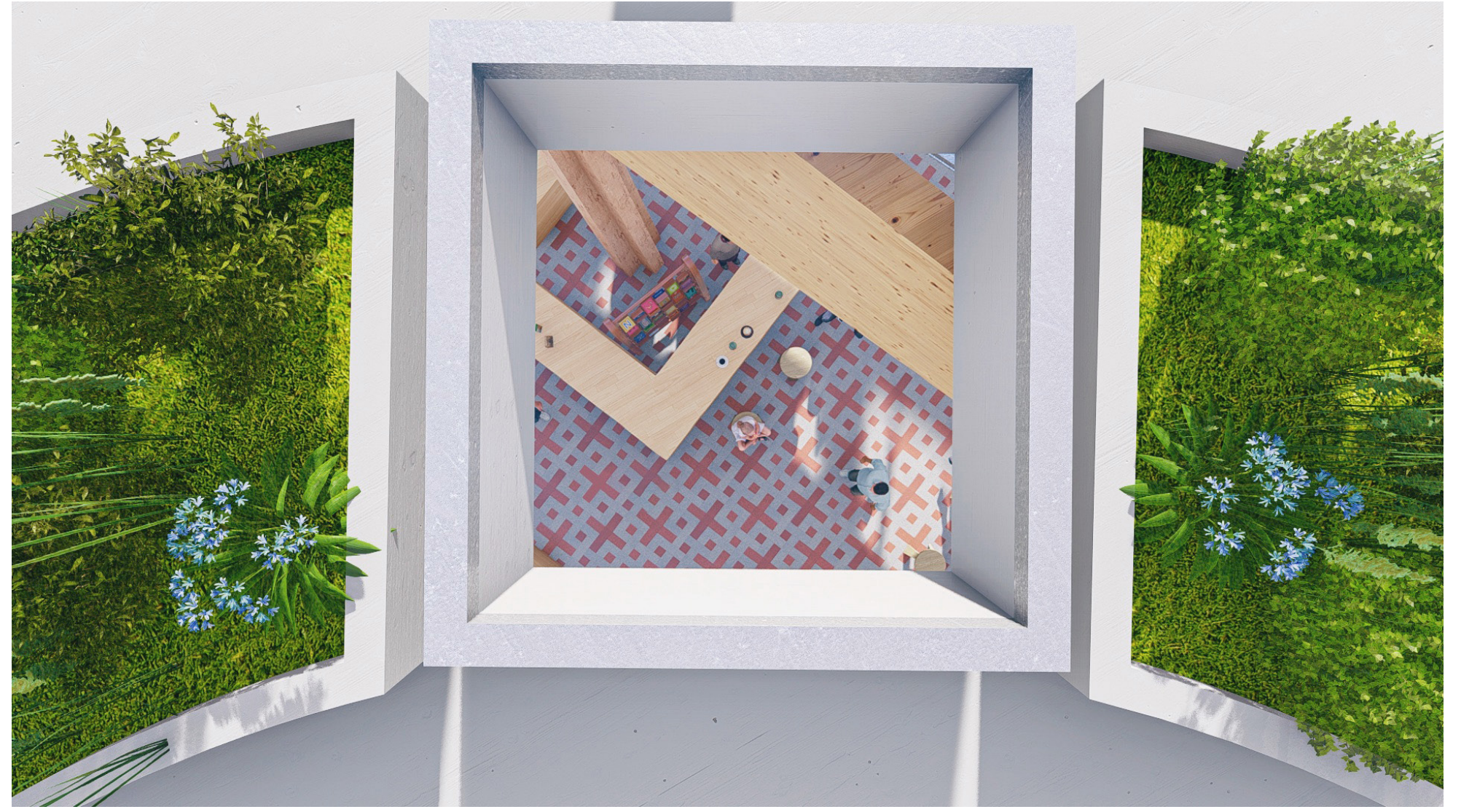
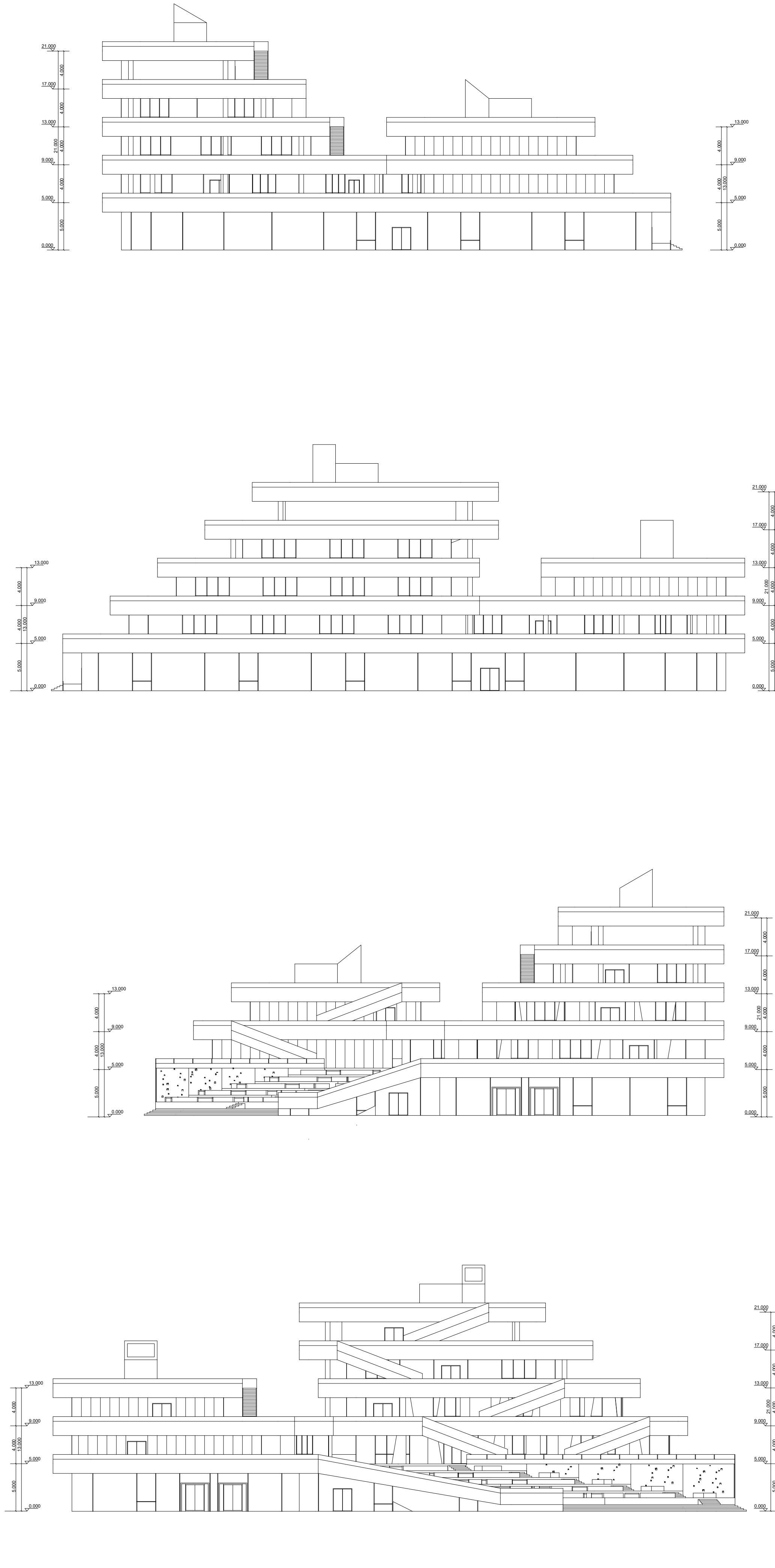
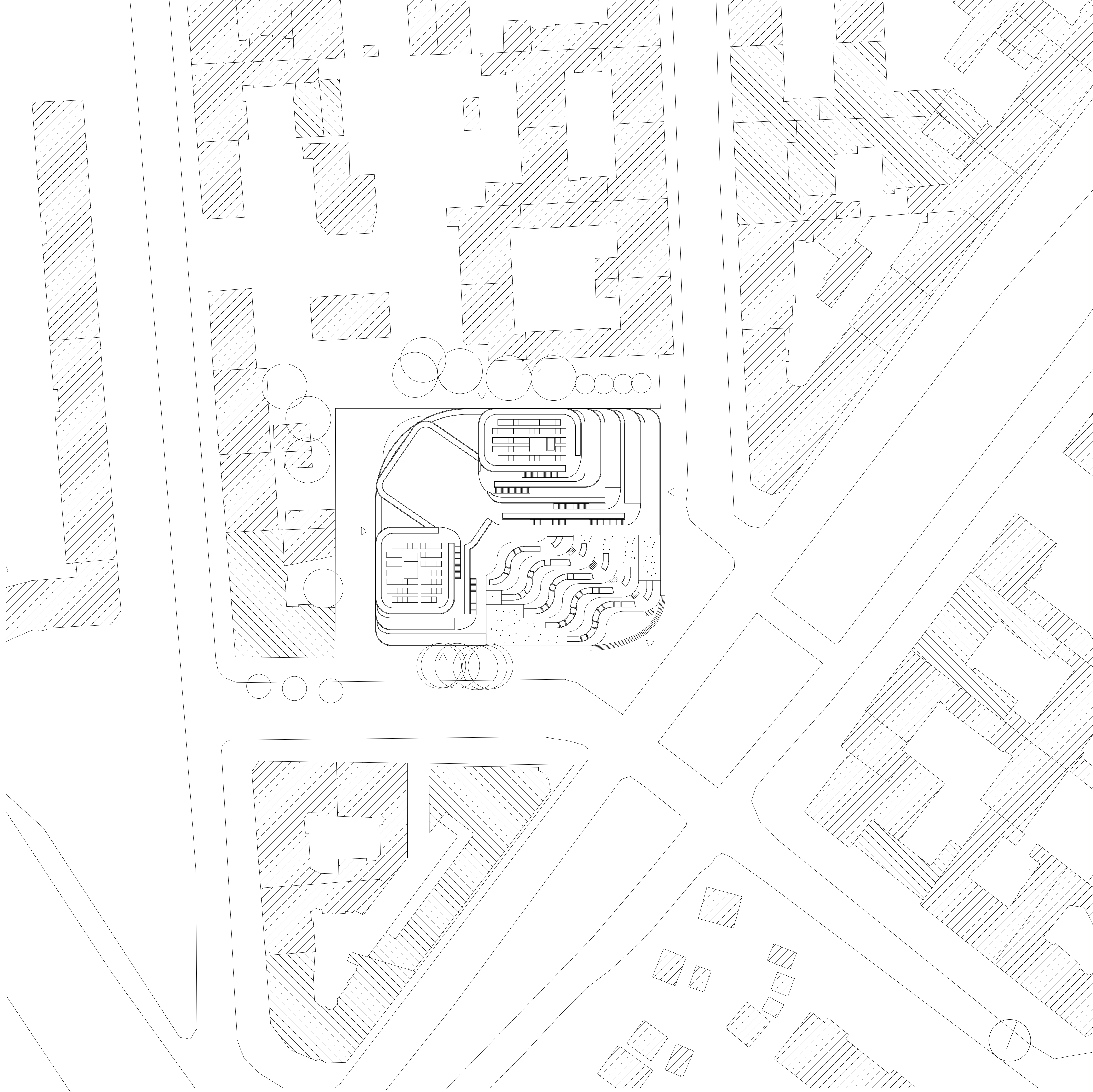
-Towards a diverse food space in Berlin Friedrichshain

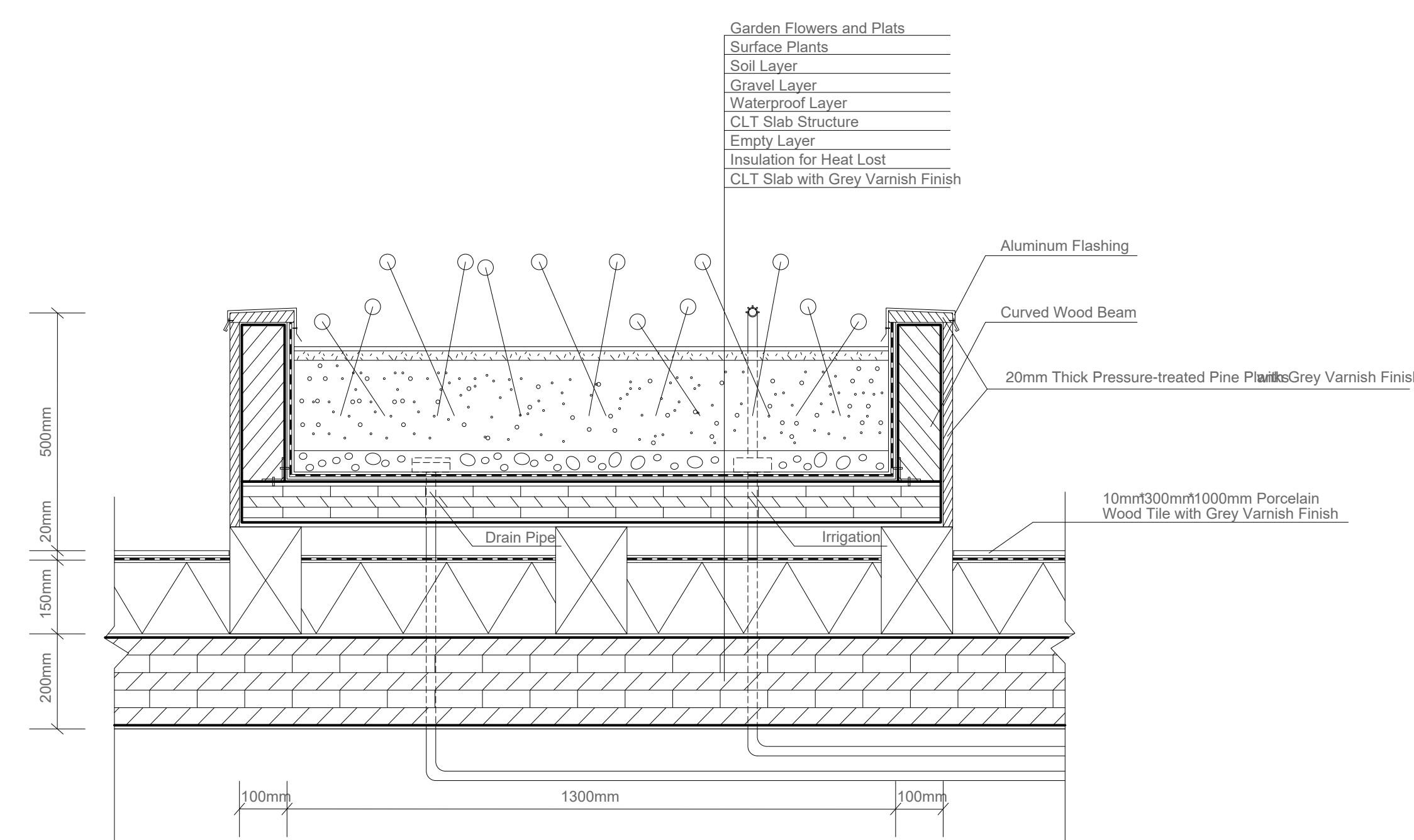
Public Building - AR3AP100
 Msc4 Architecture - TU Delft
 Graduation P5
 First Tutor: Paul Kuitenbrouwer [Project Design]
 Second Tutors: Ger Warries [Technical Building Design]
 Third Tutors: Sang Lee [Theory & Delineation Research]
 Ronnie Tao
 5516447



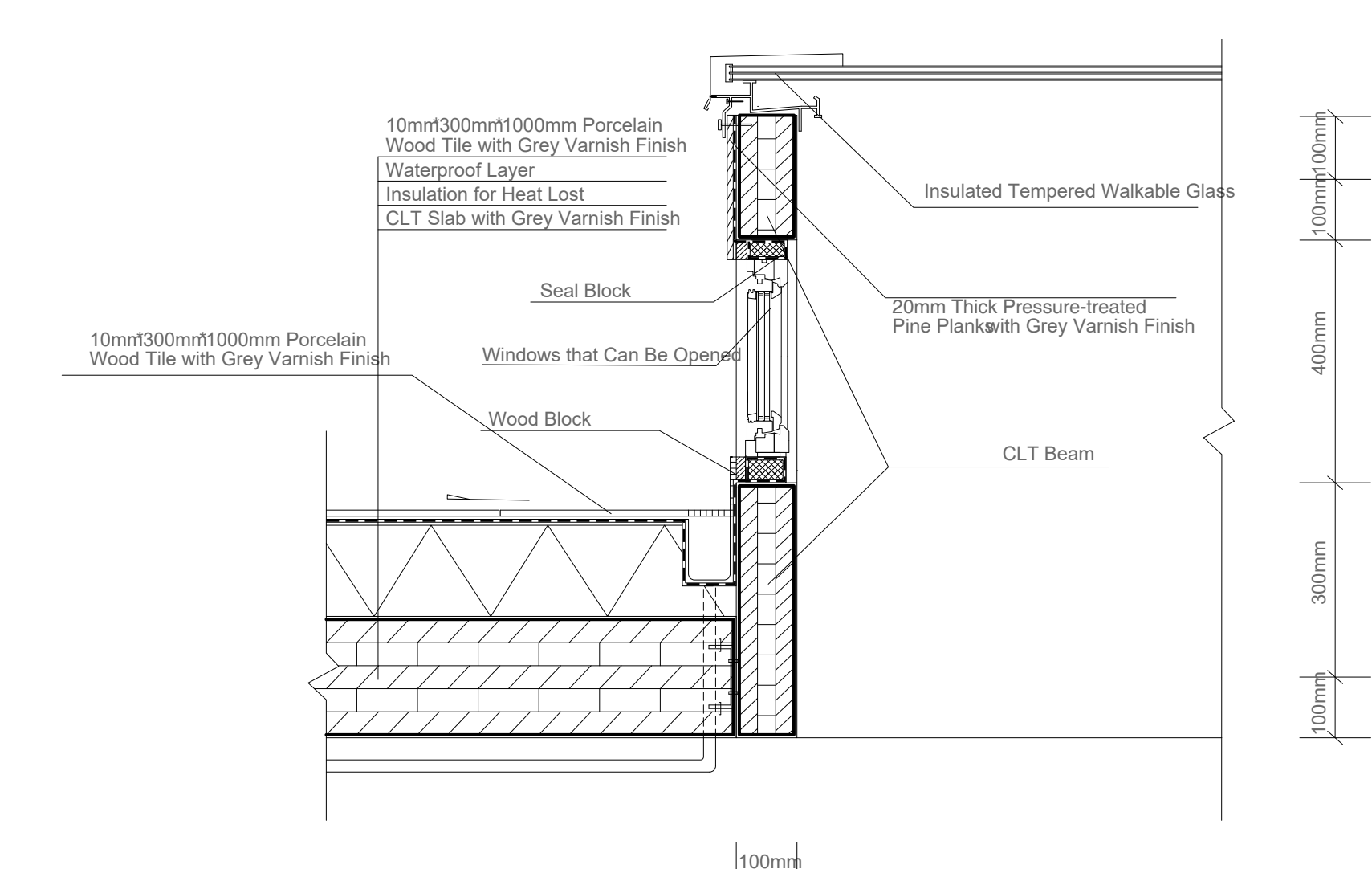
- | | | | | |
|-------------------|----------------------|--------------------------|----------------------|------------------------|
| 01 Terrace Garden | 06 Long Table Eating | 11 Food Stall | 16 Weak Current Room | 21 Food Lab/Exhibition |
| 02 Indoor Market | 07 Staff Office | 12 Water Equipment | 17 Culinary Campus | 22 Farming Restaurant |
| 03 Supermarket | 08 Storage | 13 Heating Equipment | 18 Central Kitchen | |
| 04 Lecture Hall | 09 Eating Square | 14 Ventilation Equipment | 19 Shared Kitchen | |
| 05 Relaxed Space | 10 Round Kitchen | 15 Strong Current Room | 20 Flexible Space | |



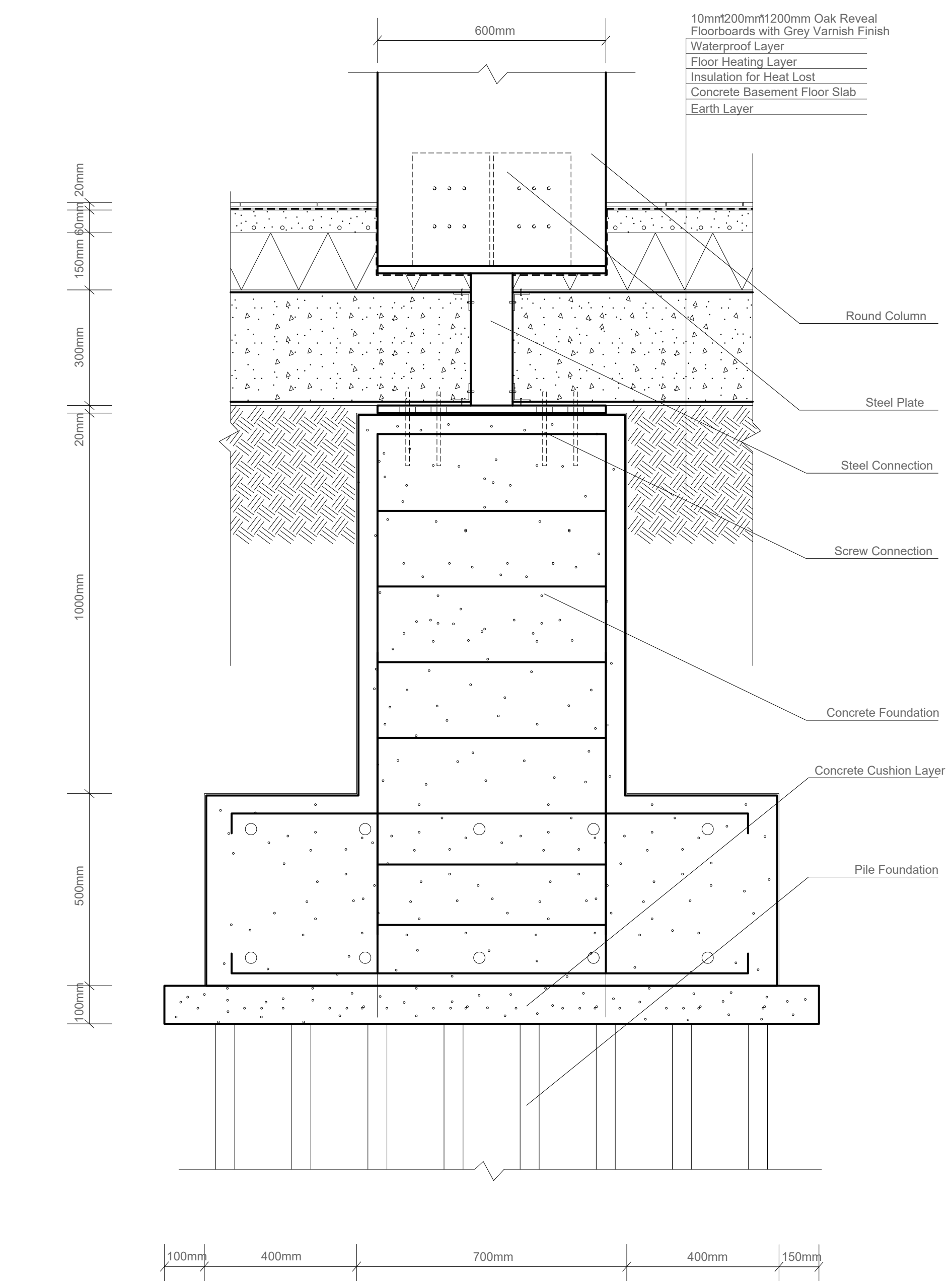




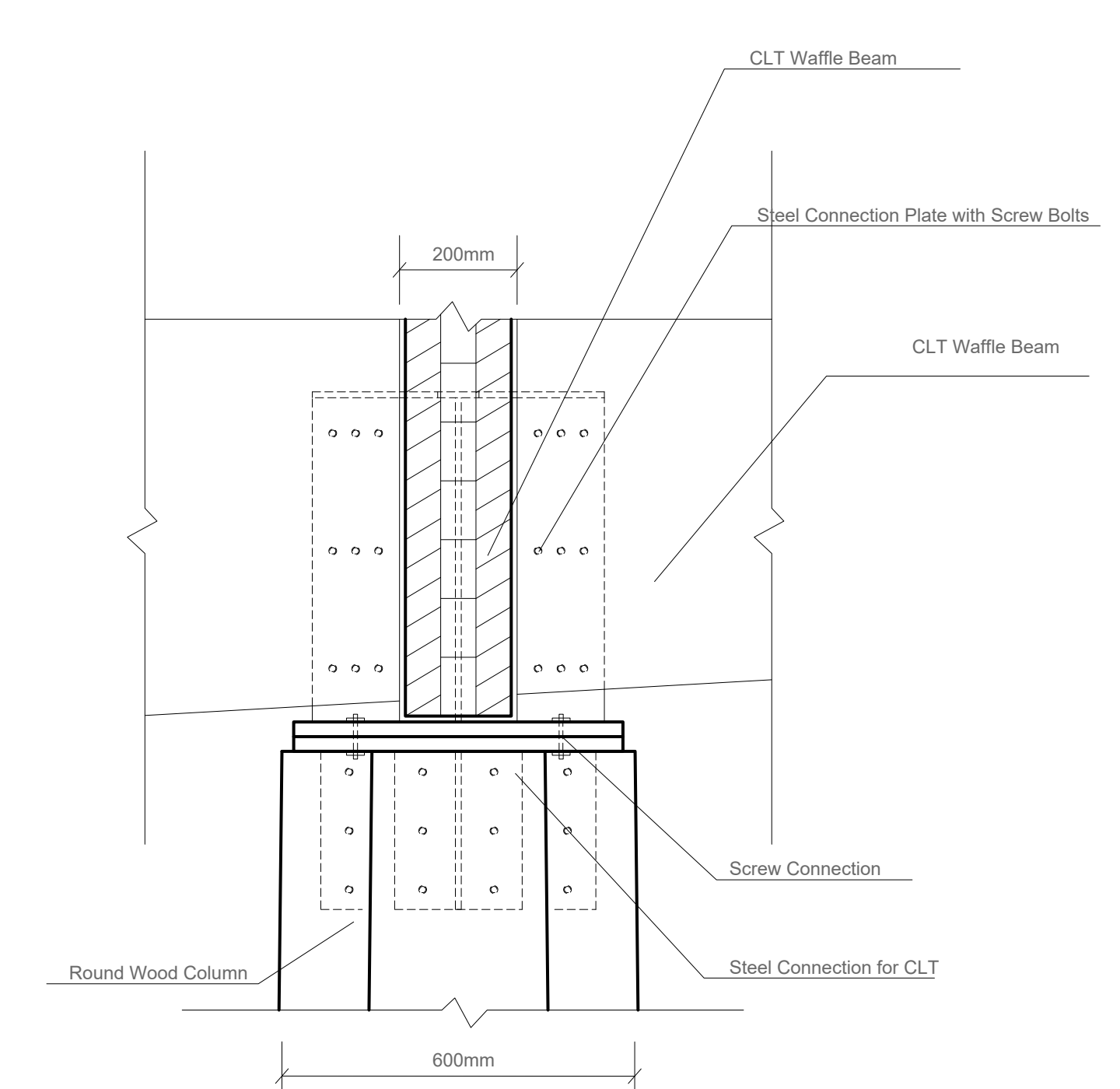
Detail 1



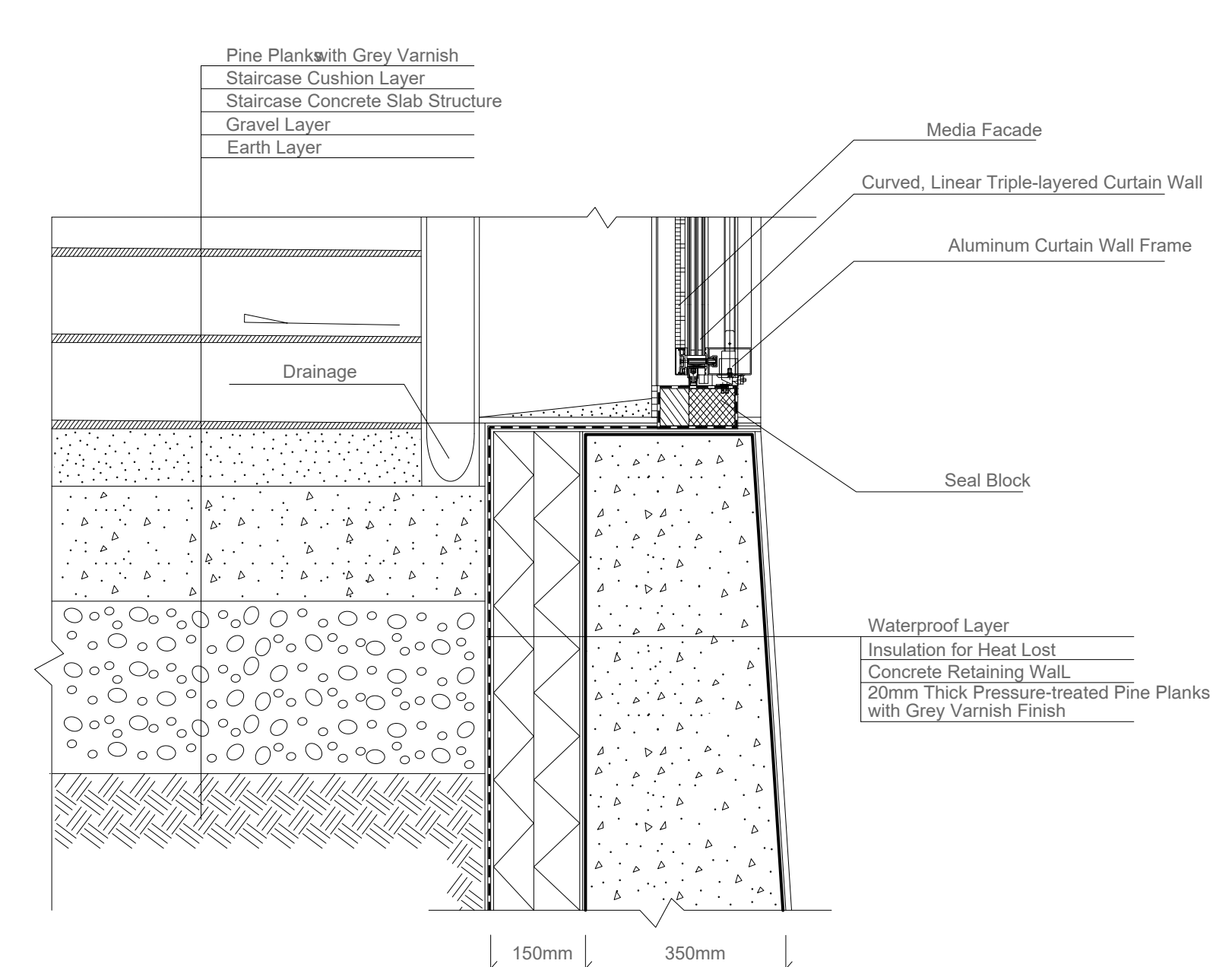
Detail 2



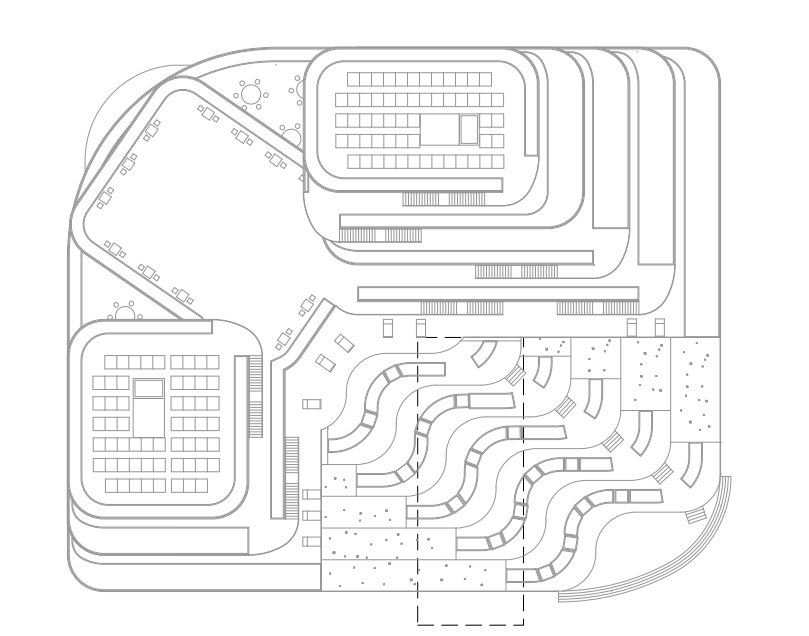
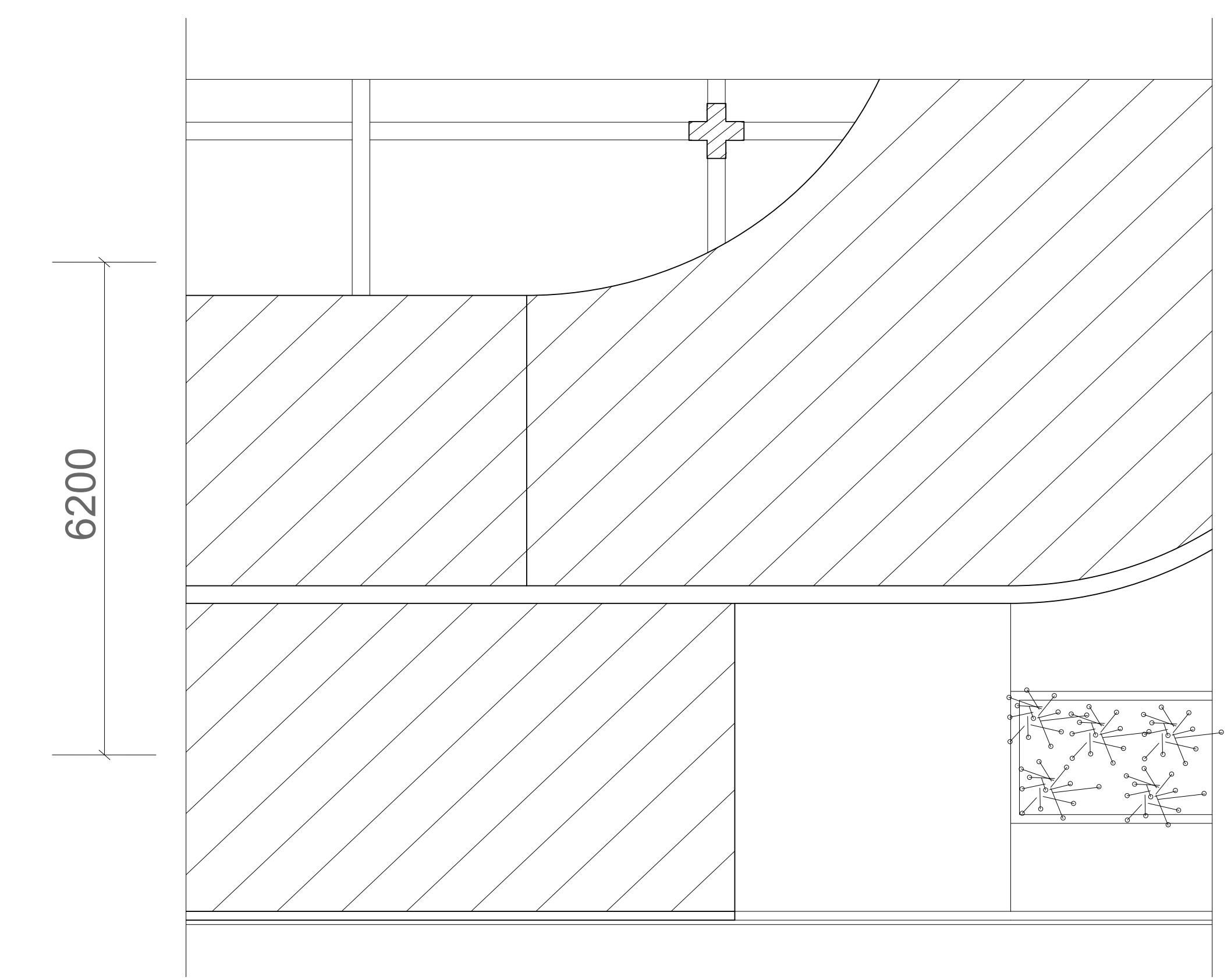
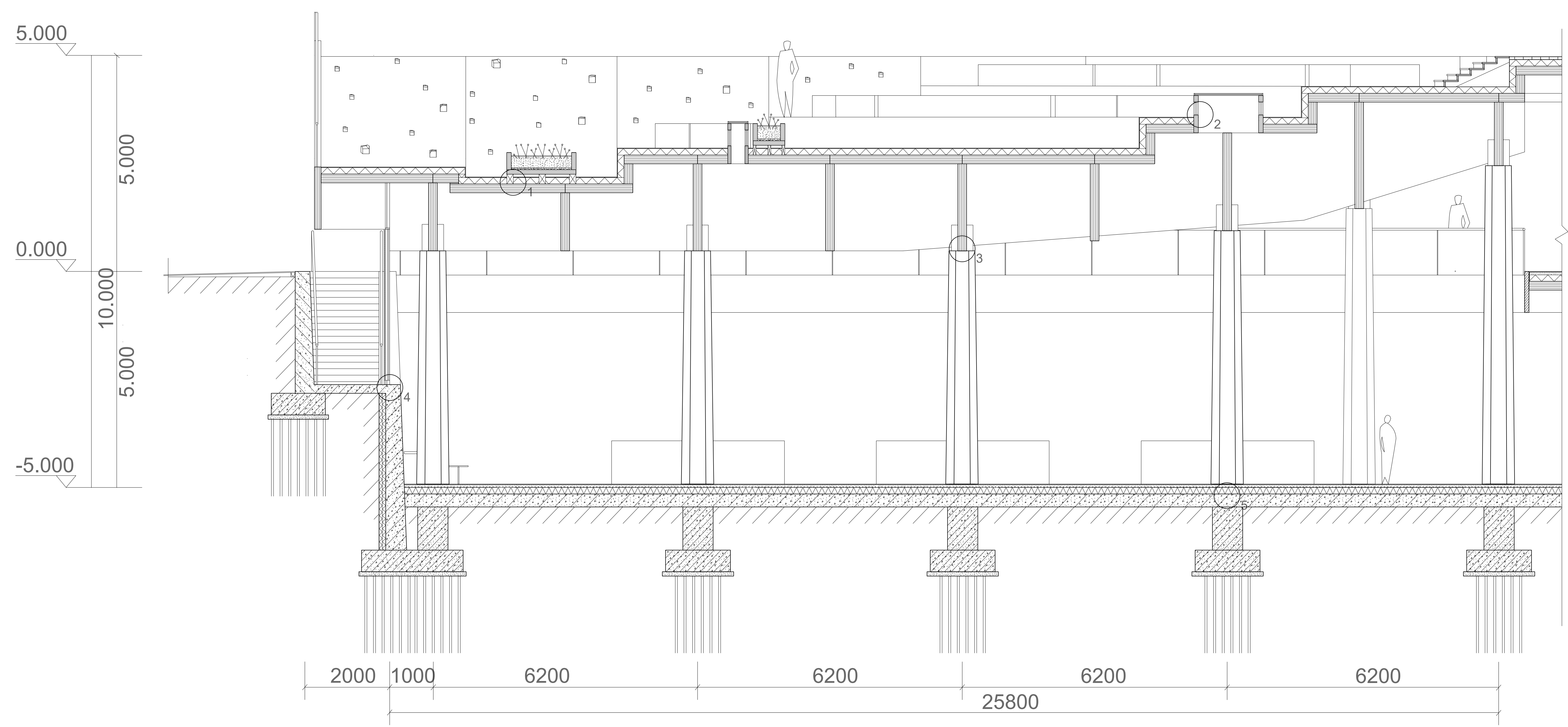
Detail 5

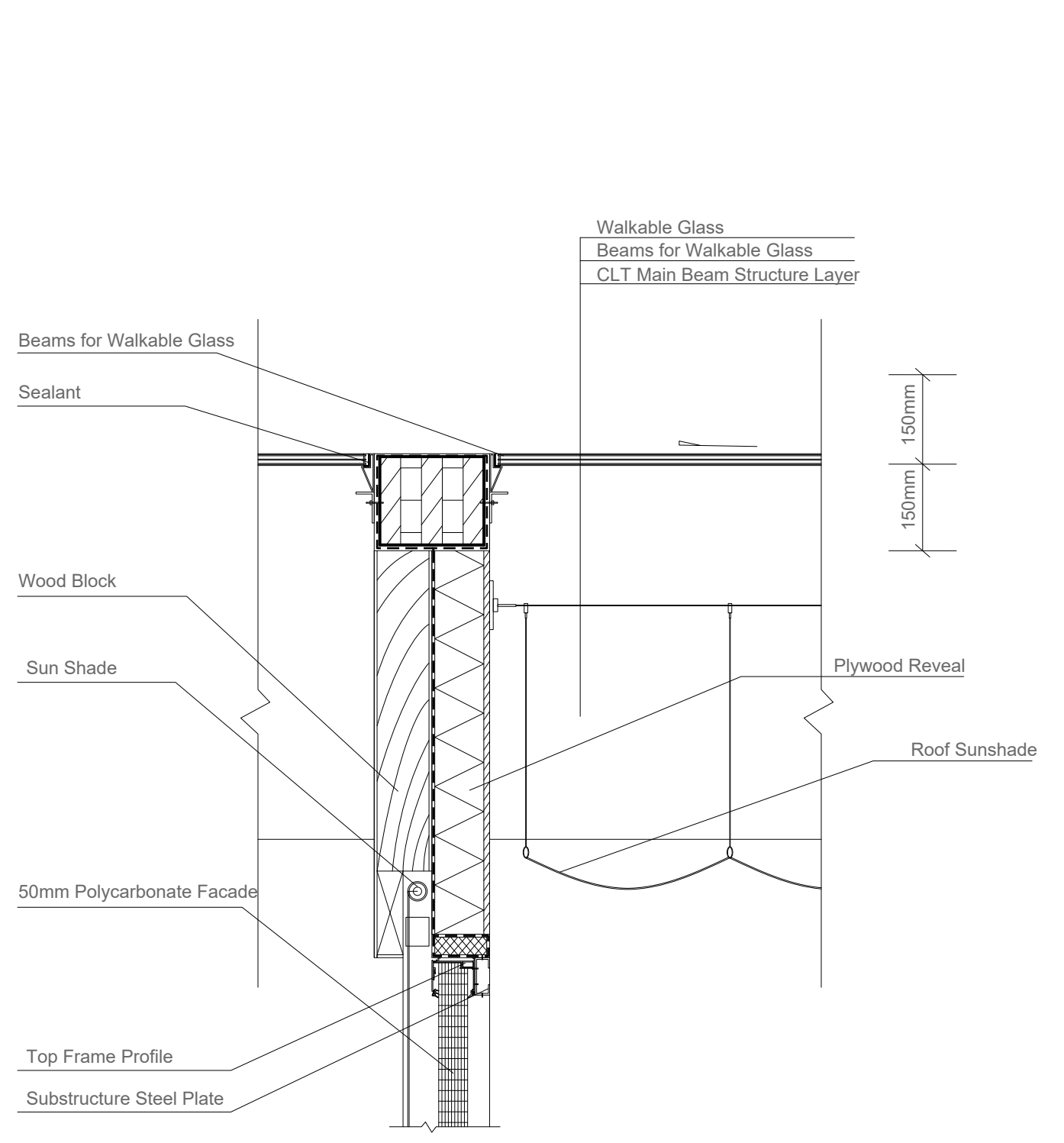
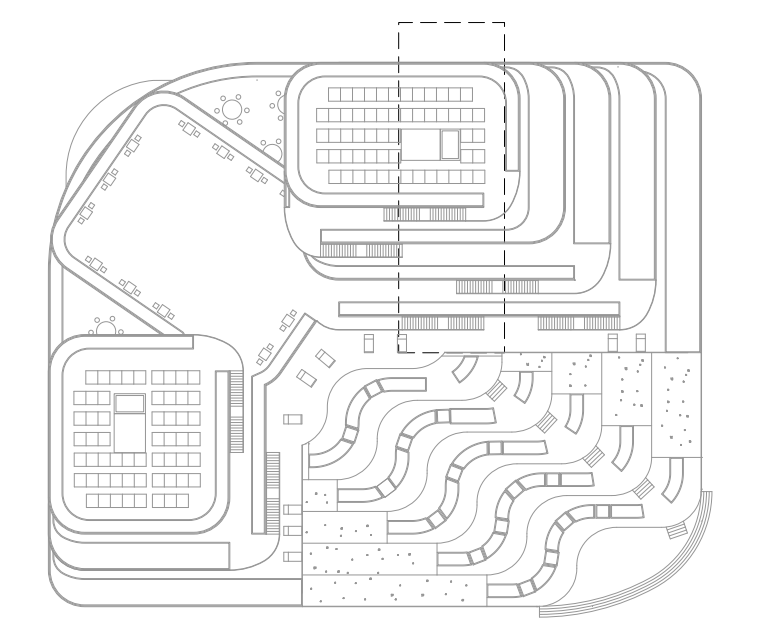


Detail 3

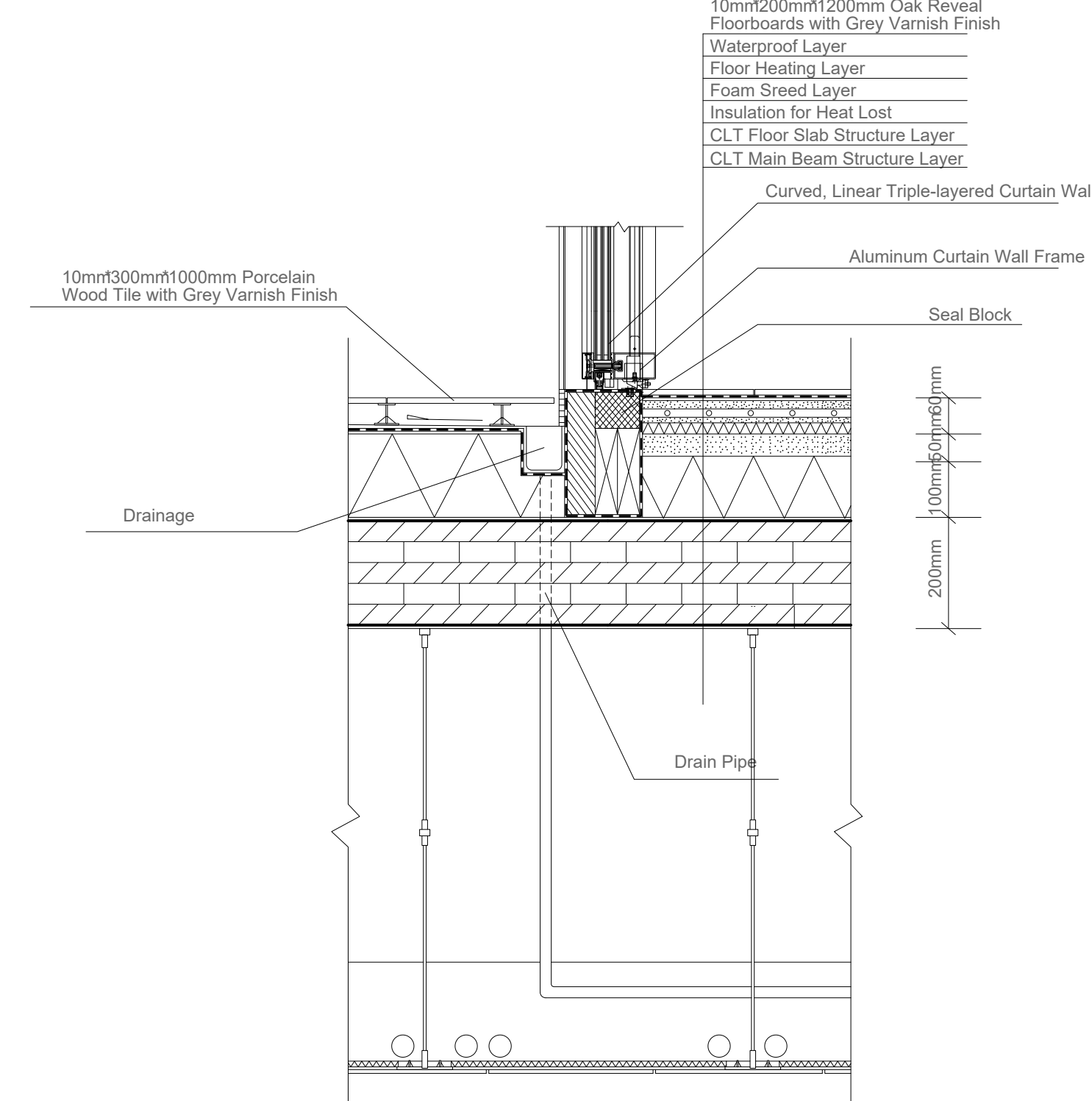


Detail 4

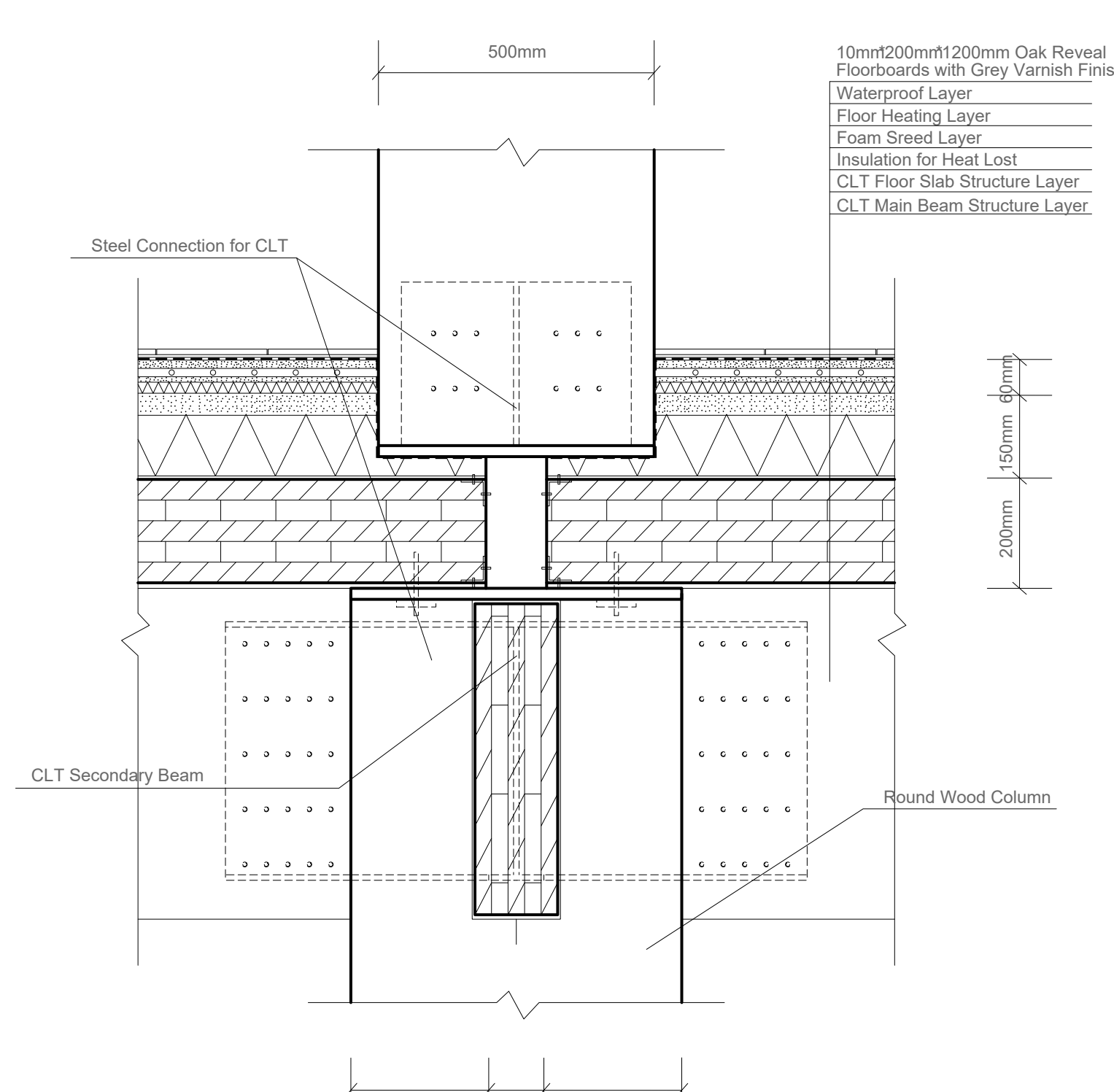




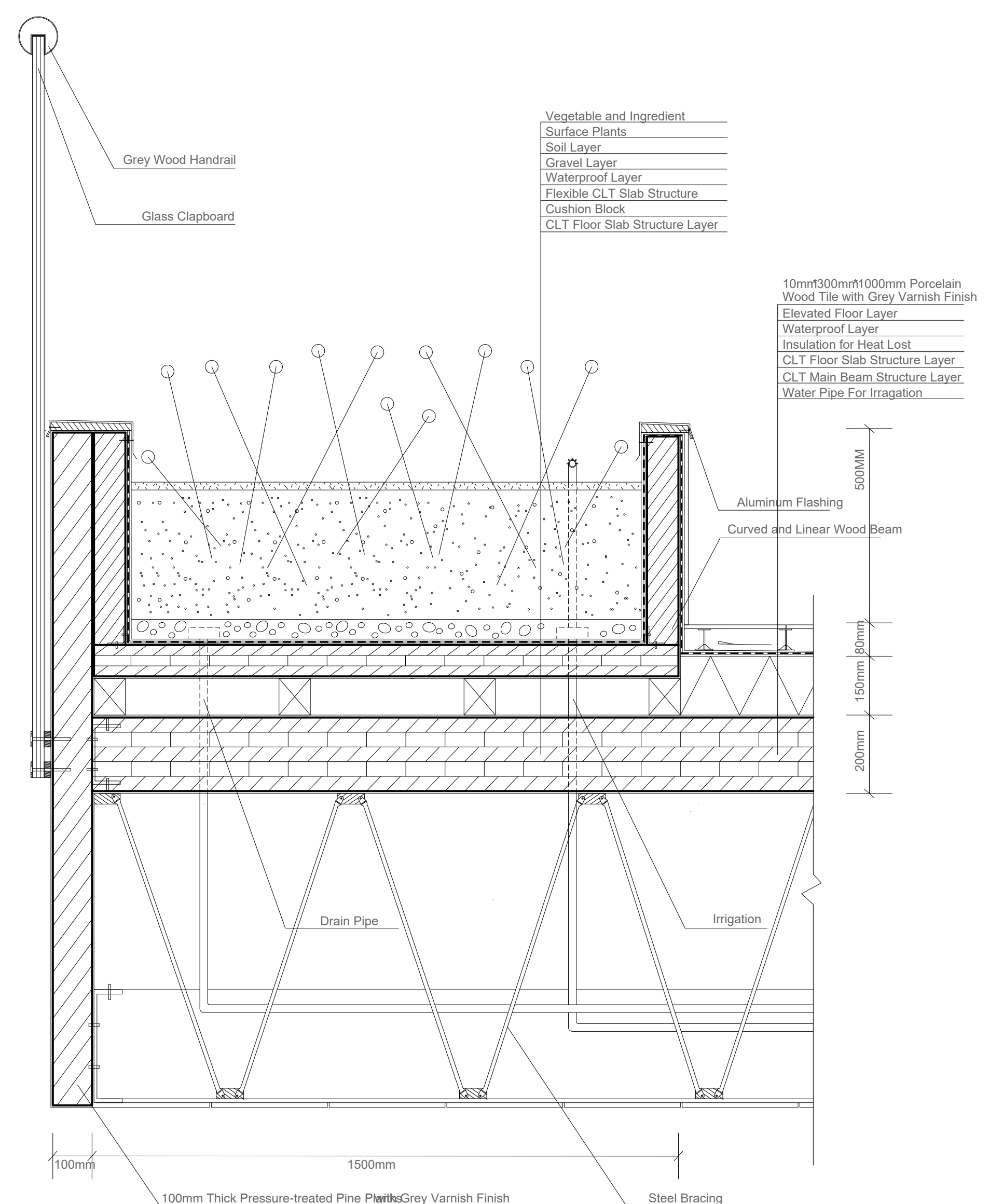
Detail 1



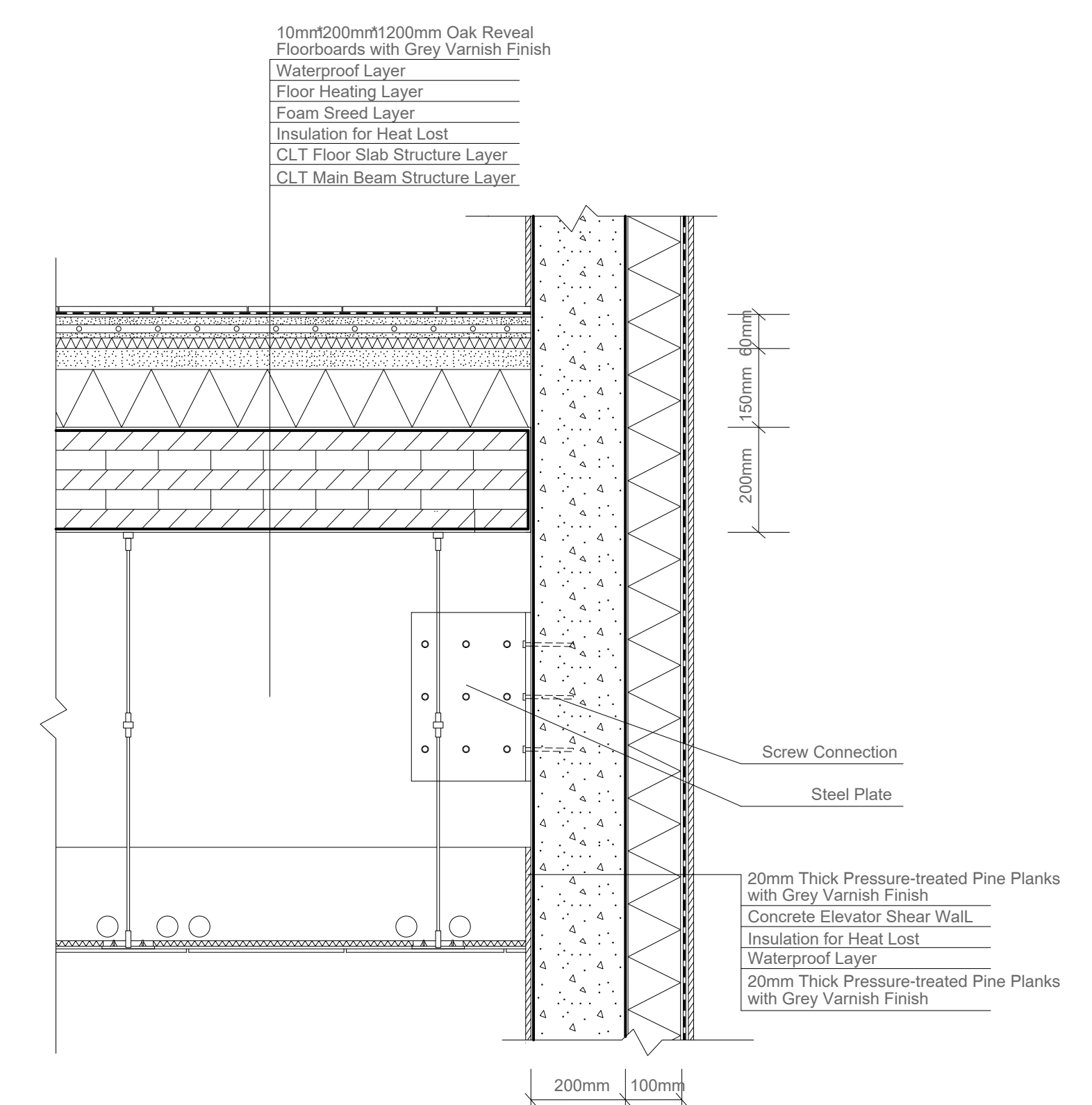
Detail 2



Detail 3



Detail 4



Detail 5

