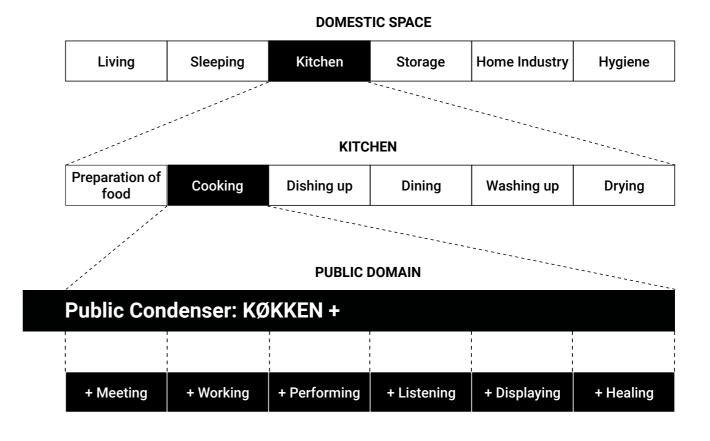
# Public Condenser: KØKKEN +



### **AR3AP100 | Public Building Graduation Studio**

Public Condenser | Copenhagen

# Ezgi Üzümcü | 6036074

1st Mentor: Antonio Cantero | Project Design 2nd Mentor: Ger Warries | Technical Building Design 3rd Mentor: Sang Lee | Theory&Delineation

> MSc4 Architecture 2024/2025 TU Delft, The Netherlands

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# Public Condenser: KØKKEN +

**Graduation Plan** 3 Q1 | Weeks 1.1 - 1.10 Q2 | Weeks 2.1 - 2.10 Final reflection 45 Index Week 1.3 Week 2.1 13 Process& Reflection 4 Thu. 19 Sep. Thu. 14 Nov. Research&Design 45 Week 2.2 17 Week 1.5 Thu. 21 Nov. Thu. 3 Oct. Academic&Societal Value 46 Week 2.5 Week 1.6 6 18 Thu. 10 Oct. Thu. 12 Dec. Week 1.10 Week 2.6 19 P1 Presentation 8 Thu. 19 Dec. Thu. 7 Nov. Week 2.7 22 Thu. 9 Jan. Weeks 2.9 - 2.10 22 P2 Presentation Wed. 22 Jan.

# Graduation Plan

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

#### **Personal information**

Name: Ezgi Üzümcü Student number: 6036074

#### **Studio**

Name / Theme Public Building: Public Condenser
Main mentor: Antonio Cantero • Project Design

Second mentor: Ger Warries • Technical Building Design

Third mentor: Sang Lee • Theory & Delineation

#### Argumentation of choice of the studio

The public building studio provides a framework where students can exercise their creativity and individual perspectives. Public structures serve as pivotal elements within their surroundings, significantly shaping the urban fabric and community dynamics. It serves as a center for social interaction, presenting architects with the exciting challenge of creating spaces that resonate with both purpose and inspiration.

#### **Graduation project**

Title of the graduation project: Public Condenser: Køkken +

#### Goal

Location: Copenhagen: Haraldsgade-kvarteret

The posed problem: The Haraldsgade-kvarteret urban facilities and qualities became socially vulnerable areas. The neighborhood faces several challenges that impact its social fabric and quality of life: lack of green areas and recreational spaces, limited community spaces, obstacles in employment, and health concerns. Despite its multicultural character and ongoing development, the neighborhood does not offer a common ground where different generations can gather to exchange knowledge and experiences. The diverse residents, ranging from Generation Alpha born into the digital era to older generations with rich life experiences, often interact within their individual or community groups rather than engaging across generational lines. This lack of intergenerational interaction highlights a significant challenge, calling for a solution that addresses multiple facets of community well-being and encourages dialogue between different age groups.

This project harnesses the unifying power of communal dining and cooking to bridge generational divides. The kitchen table, a timeless symbol of family and community, becomes the crucible for dialogue and negotiation. It's where opposing viewpoints converge, where wisdom meets innovation, and where shared meals foster understanding. By reimagining this concept on a public domain scale, it explores a platform for intergenerational exchange, turning the act of cooking into a catalyst for social cohesion. The shared experience of preparing and enjoying food becomes a powerful tool for negotiation, knowledge transfer, and cultural appreciation, transforming the simple act of dining into a cornerstone of community building.

# Research questions and design assignment in which these result:

#### **MAIN QUESTION**

How can we design a hybrid public condenser to create common ground for strengthening dialogue and sharing among different generations?

#### **SUB QUESTION**

How can this public condenser be an addition to the current trend of communal dining in Copenhagen and propose a new healthy lifestyle while promoting biodiversity?

This project aims to design a hybrid public condenser that fosters social cohesion and addresses contemporary urban challenges in the Haraldsgade-kvarteret neighborhood. By reimagining the role of culinary spaces in the public realm, the project seeks to create a dynamic environment that facilitates intergenerational interactions and promotes inclusivity. The design will explore how shared cooking and dining experiences can catalyze community engagement, breaking down social barriers in multicultural settings. Through this innovative approach, the project aims to contribute to broader urban regeneration efforts in post-industrial areas, while increasing civic participation and nurturing a sense of belonging among residents of diverse backgrounds and age groups.

#### **Process**

**Method description:** This study aims to design a public kitchen in Haraldsgade-kvarteret, employing a multi-faceted methodology to develop a comprehensive proposal. The process begins with a theoretical foundation centered on Bruno Latour's (2007) actor-network theory, which posits that social phenomena arise from interactions between diverse human and non-human actors. Actornetwork mapping will be utilized to trace relationships among various actors, providing crucial insights into the evolution of kitchen spaces and their role in fostering community connections.

This theoretical groundwork will be followed by a thorough site analysis to understand the relationships between different actors in the neighbourhood, bridging the gap between theoretical concepts and practical application. Additionally, case studies examining the evolution of kitchen spaces in the Danish as well as other contexts will inform the design of a public kitchen in the public domain.

The project will incorporate site visit photographs and data analysis from Danish statistical sources to frame a clear understanding of the different generations in the Haraldsgade-kvarteret neighborhood, supporting an intergenerational design approach that promotes inclusivity. Through this comprehensive methodology, the project aims to develop a well-informed and contextually appropriate design for a public kitchen that functions as a public condenser for intergenerational dialogue and community engagement in Haraldsgade-kvarteret.

#### Literature and general practical references:

Latour, Bruno. Reassembling the Social: An Introduction to Actor-Network-Theory. Oxford: Oxford University Press, 2007. Lefebvre, Henri. "La production de l'espace." L'Homme et la Société 31, no. 1 (1974): 15-32. https://doi.org/10.3406/homso.1974.1855.

Gibson, James J. "The Theory of Affordances." In Perceiving, Acting, and Knowing: Toward an Ecological Psychology, edited by Robert Shaw and John Bransford, 67-82. Hillsdale, NJ: Lawrence Erlbaum Associates, 1977.

Norberg-Schulz, Christian. "The Phenomenon of Place." In The Urban Design Reader, edited by Michael Larice and Elizabeth Macdonald, 125-137. London: Routledge, 2007. First published 1976.

Yaneva, Albena. Latour for Architects. London: Routledge, 2022. https://doi.org/10.4324/9780429328510.

Bech-Danielsen, Claus. "The Kitchen: An Architectural Mirror of Everyday Life and Societal Development." Journal of Civil Engineering and Architecture 6, no. 4 (April 2012): 457-469

#### 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)?

In my graduation project, I am designing a public building with an open kitchen for communities, which seamlessly integrates my Architecture master track with the broader MSc Architecture, Urbanism, and Building Sciences program. This project allows me to apply my architectural expertise in spatial planning, building systems, and user experience while addressing urban and social contexts. The community-focused nature of the open kitchen concept, along with its emphasis on promoting a healthy lifestyle, demonstrates how architectural design can impact social dynamics. By incorporating diverse kitchen layouts it is a necessity for technical requirements my project also touches on aspects of building technology and management, reflecting the interdisciplinary nature of the MSc AUBS program. Ultimately, this graduation topic serves as a capstone to my architectural studies, showcasing my ability to design functional, communityoriented spaces that contribute to the broader built environment.

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

This project has an important significance in addressing contemporary urban challenges and promoting social cohesion in diverse communities. Focusing on the design of a hybrid public condenser in the Haraldsgade-kvarteret neighborhood, the work contributes to broader urban regeneration efforts in post-industrial areas. It addresses the critical need to break down social barriers and promote overall social cohesion and inclusion in multicultural communities. The project's emphasis on multigenerational participation in the design process has the potential to increase civic engagement and facilitate a sense of dialogue among residents. Drawing inspiration from Copenhagen's current culture of communal eating, the project reimagines the role of the kitchen in public spaces. By examining the evolution of kitchen spaces from domestic to public environments, this design presents a novel approach to publicness, fostering community connections through shared culinary experiences.

Dagevos, Marianne J., and Esther J. Veen. "Sharing a Meal: A Diversity of Performances Engendered by a Social Innovation." Journal of Urbanism: International Research on Placemaking and Urban Sustainability 13, no. 1 (2020): 97-113. https://doi.org/10.1080/17549175.2019.1668826.

Harani, Arnis Rochma, Paramita Atmodiwirjo, and Yandi Andri Yatmo. "Urban Kitchen: A Form of Urban System Based on Collective Operation." Vilnius, 2023.

lacovou, Marina, Deanna C. Pattieson, Helen Truby, and Claire Palermo. "Social Health and Nutrition Impacts of Community Kitchens: A Systematic Review." Public Health Nutrition 16, no. 3 (2013): 535-543.

Puigjaner, Anna. "Kitchenless City: Domestic Policies in Urban Planning and Social Welfare." Unpublished manuscript, last modified January 14, 2025. PDF file.

Beckett, Richard. "Probiotic Design." Architectural Research Quarterly 26, no. 2 (2022): 103-122.

Week 1.3
Case Study
Culture House
and Library,
Cophagen

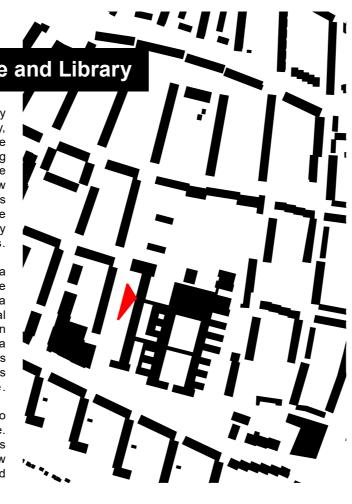


# Tingbjerg Culture House and Library The Tingbjerg Culture House and Library was designed by Cobe and completed in 2018 as the culture house, library, and community center. Cobe's goal was design a space that honored the neighborhood's history while establishing a new identity. The building has a translucent glass façade that highlights the activity inside, and serves as a new entrance to the existing Tingbjerg School. This openness is intended to showcase everyday life and highlight the library's opportunities for creating a sense of community in a neighborhood known for its social challenges.

**CASE XX** 

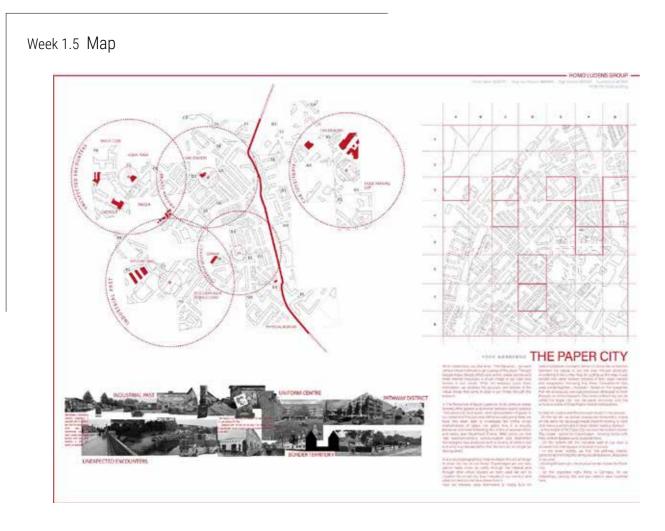
In the interior, the wedge-shaped foyer extends as a main space with balconies and niches to encourage social interaction and observation. It accommodates a new common meeting place, including multifunctional rooms and musical performances. The design encourages active engagement and creates a vibrant and inclusive setting. The building, with its yellow brick exterior and timber interiors, merges easily with Tingbjerg's architectural language.

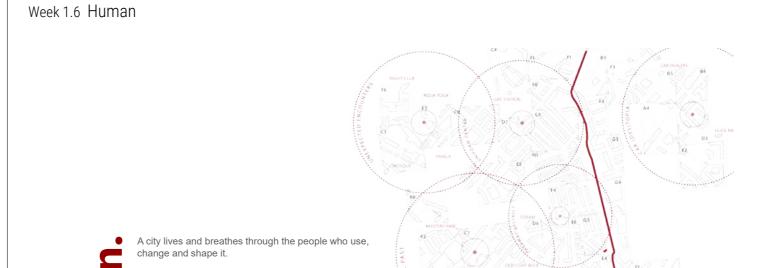
The project marks a new chapter for Tingbjerg, aiming to act as an urban catalyst for social and cultural change. Once recognized as a model community, Tingbjerg's reputation has significantly declined, and it is now classified by the Danish government as a marginalized area with high crime rates.



#### Human Osram Building

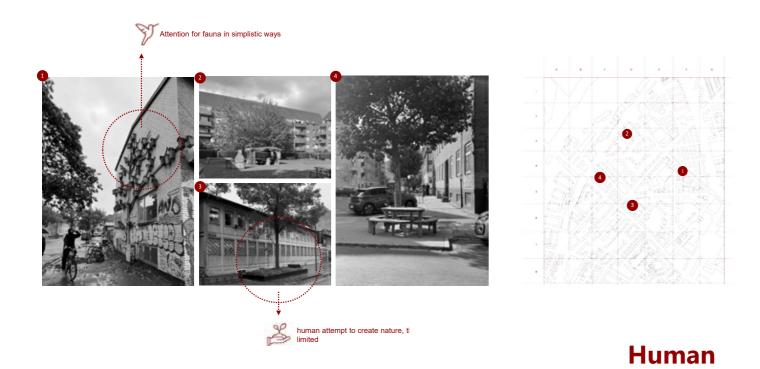


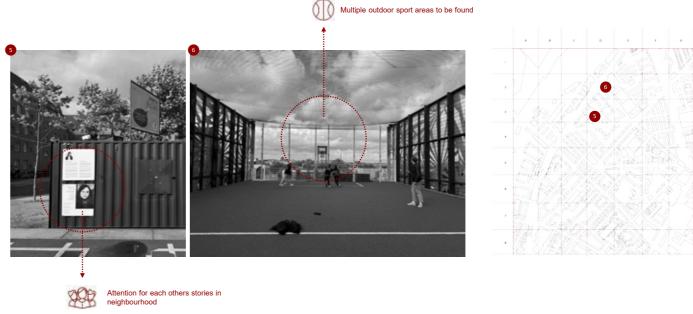




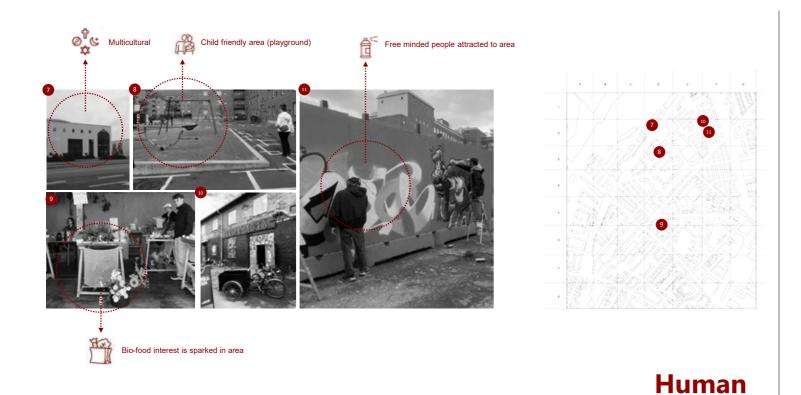
Huma

and their relations to other species and their social interactions/communities and their diverse groups/cultural identity and Accessibility & safety and the scale/proportionality to the human body





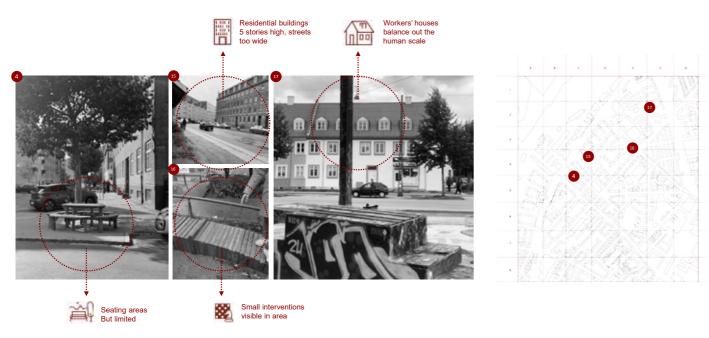
and their relations to other species



Security areas Metro Station

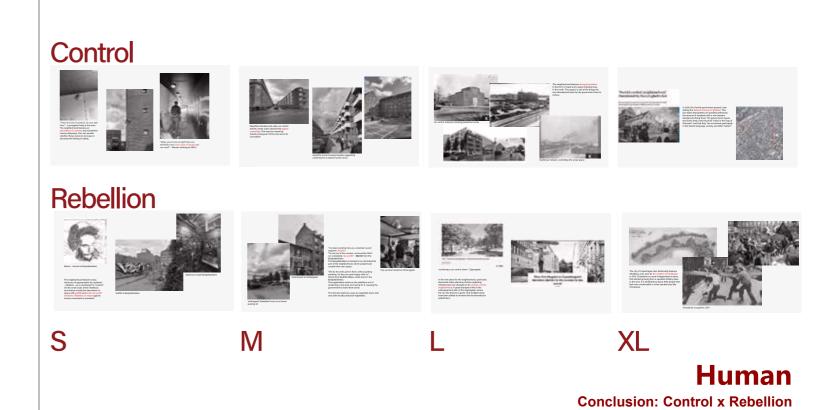
Metro Station

Human
Accessibility & safety



# Human And the scale/proportionality to the human body

And their diverse groups/cultural identity



# **Problem Statement**

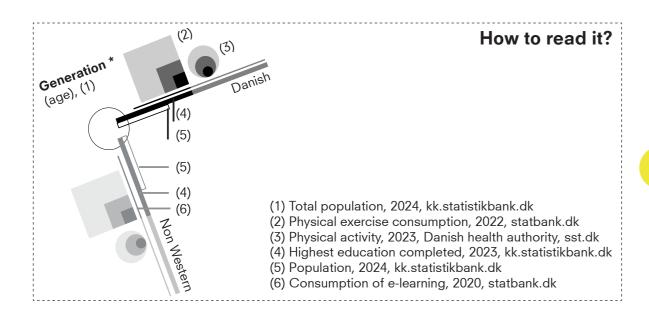


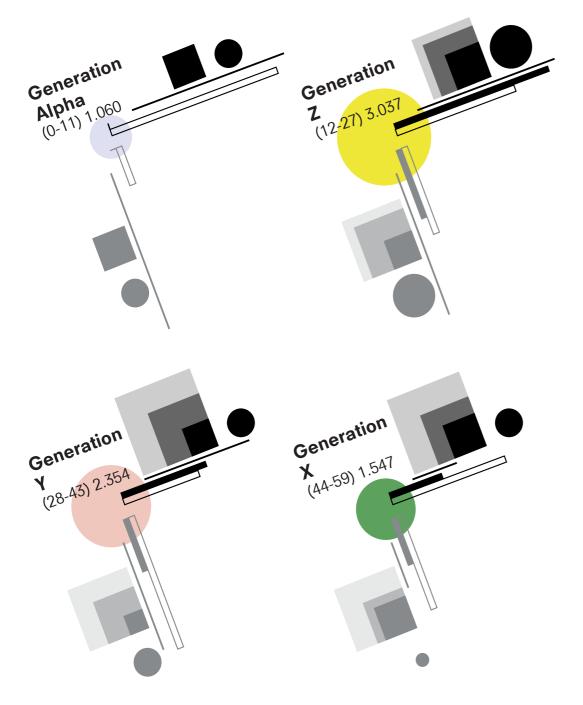


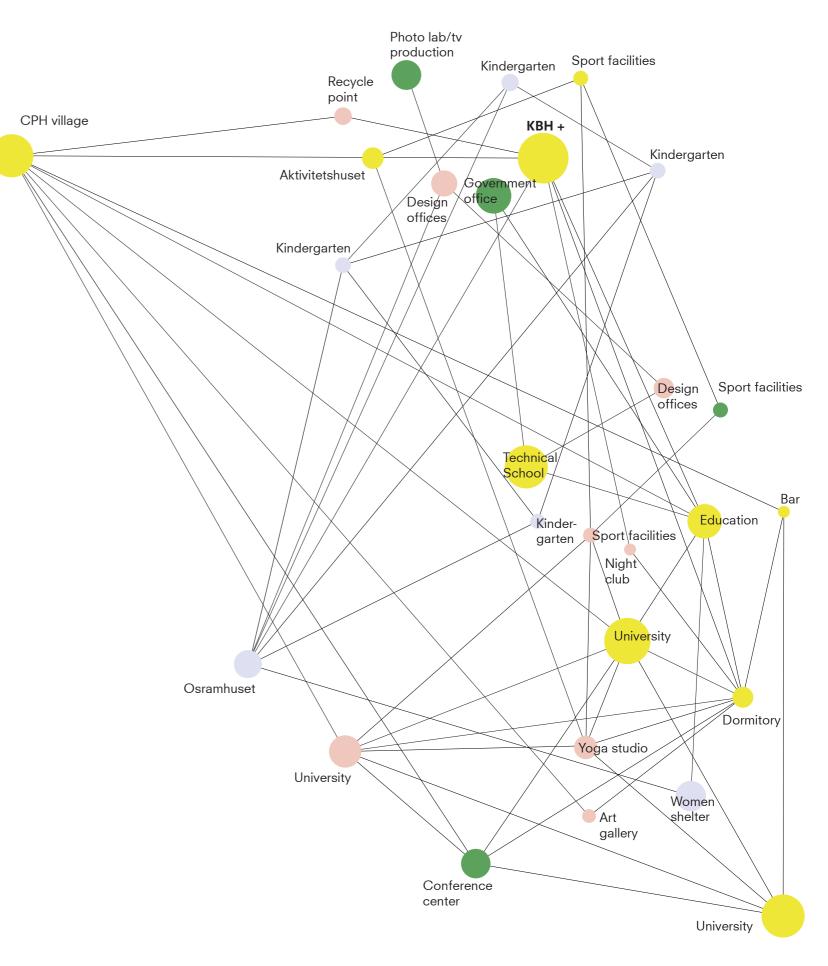


[#1] [#3]

- [ #1] Physical barriers
- [ #2] Lack of green and recreational areas
- [ #3] Need for community spaces
- [ #4] Education and employment challenges
- [ #5] Health and wellness







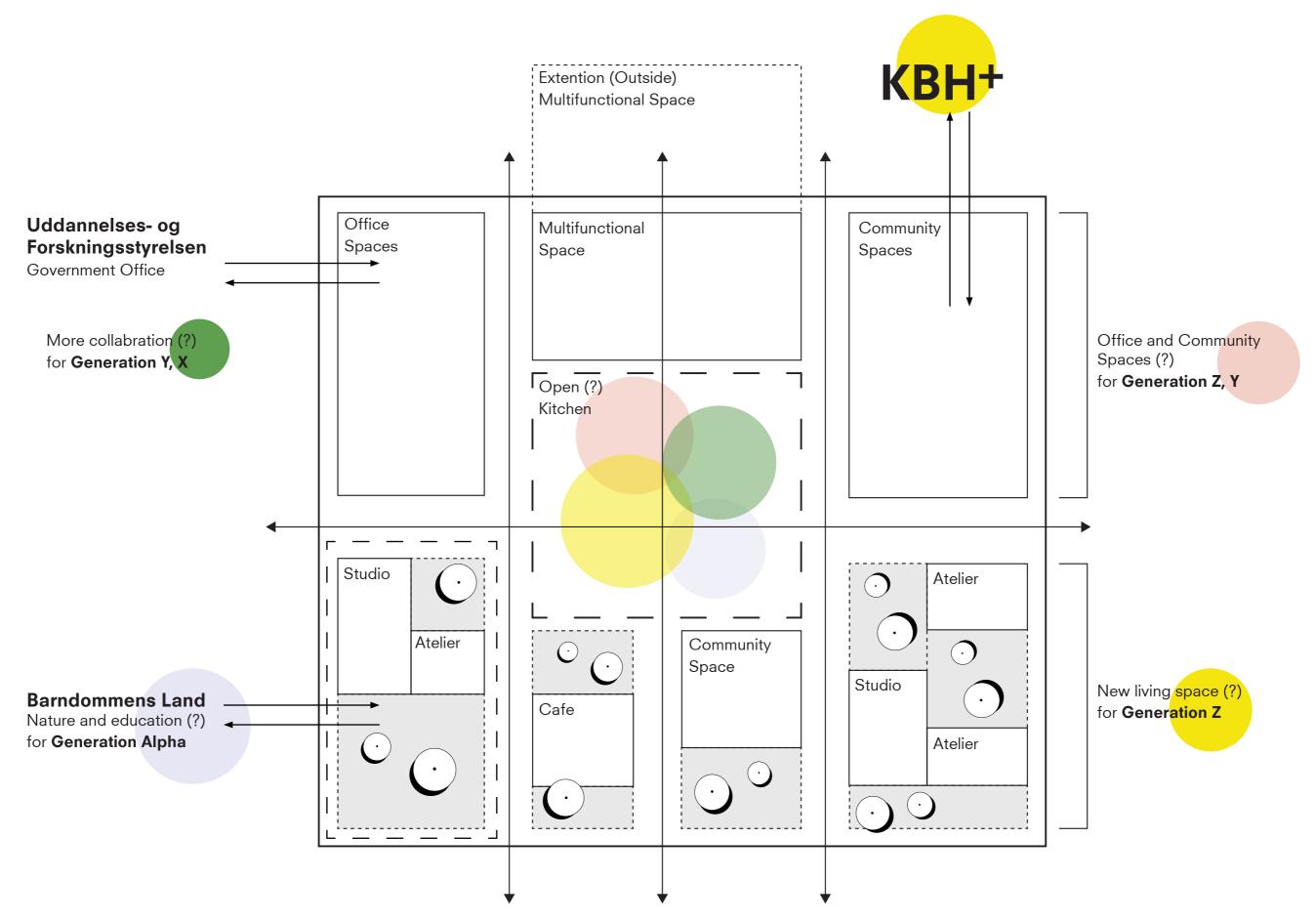
Weaving social networks in Haraldsgade-kvarteret: mapping the majority of the generations

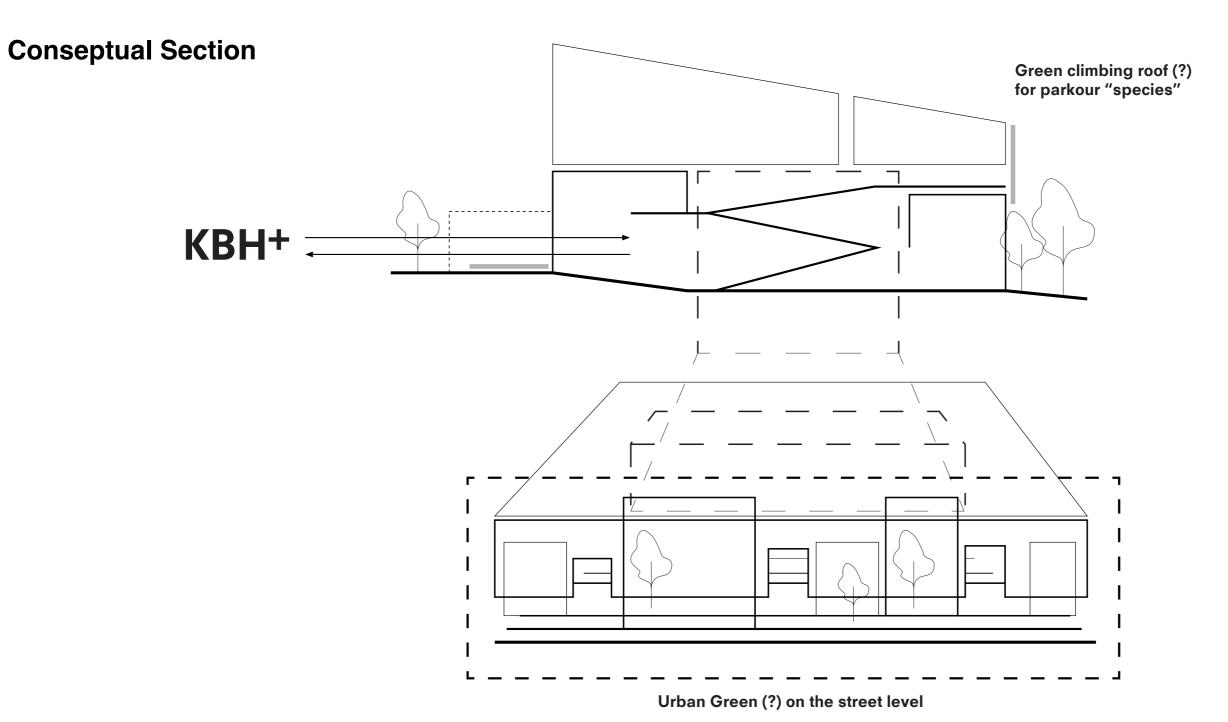
# **Mapping Existing Qualities**

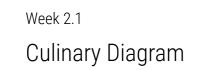


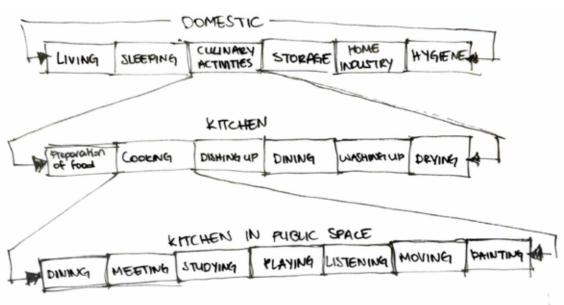


# **Quantitive Brief & Conceptual Plan**

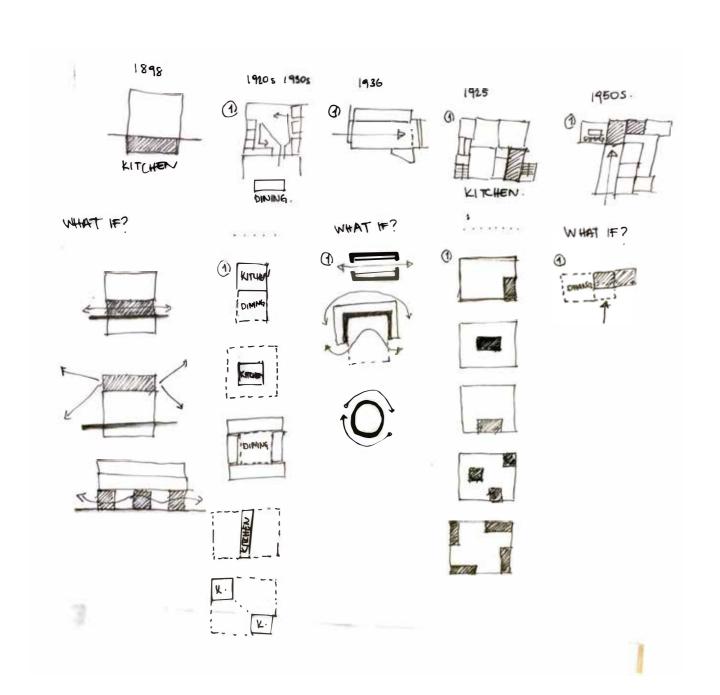


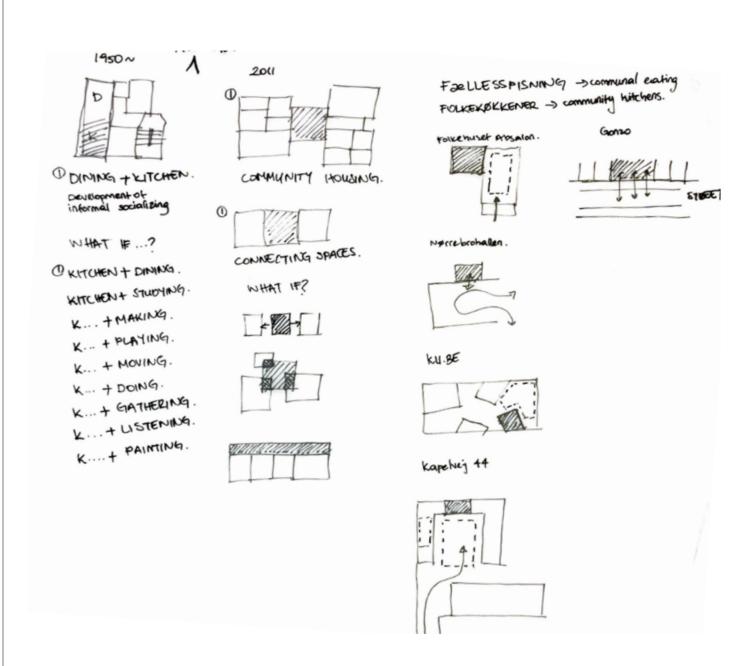




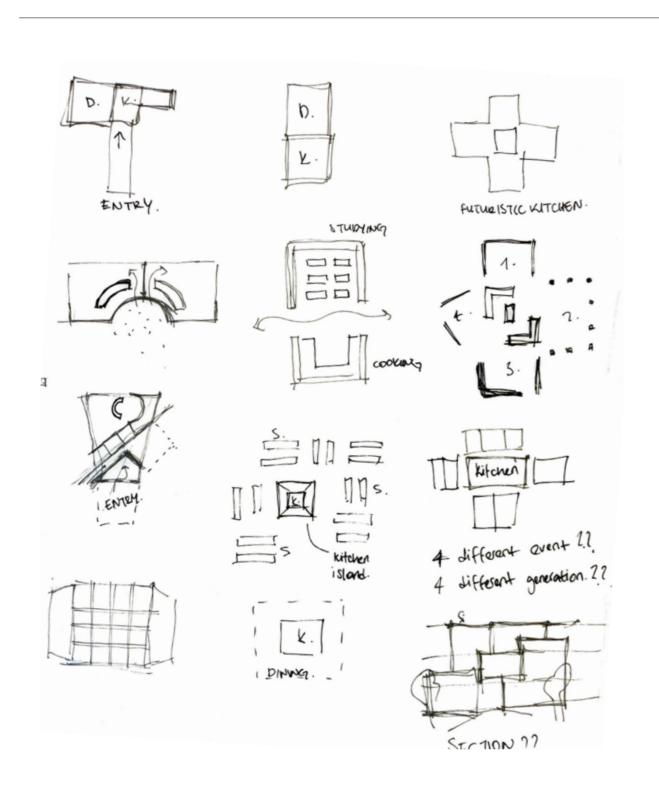


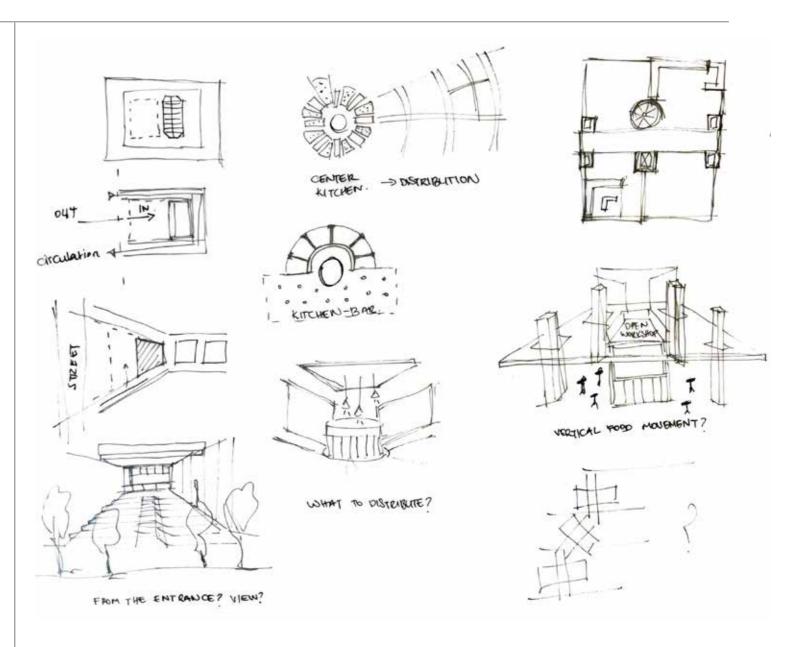
Kitchen Research 1 Kitchen Research 2

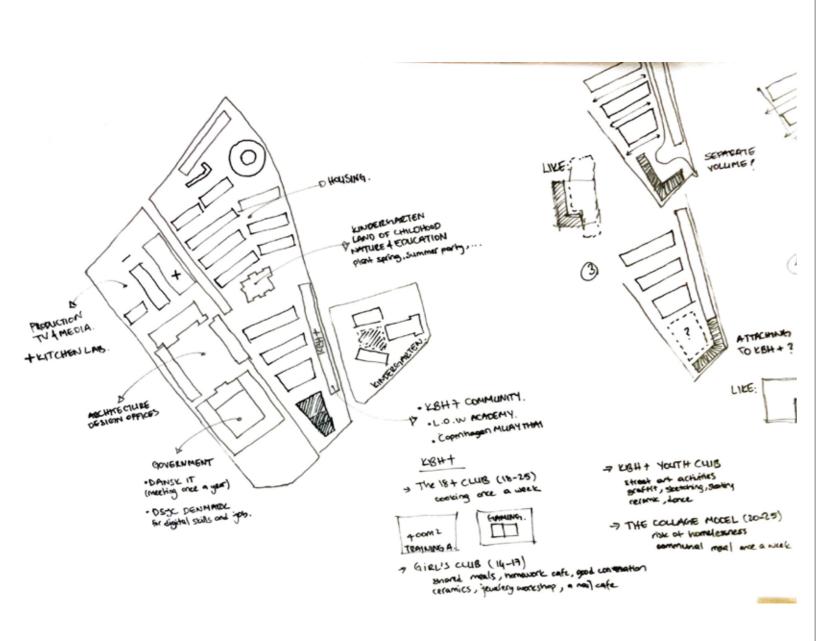


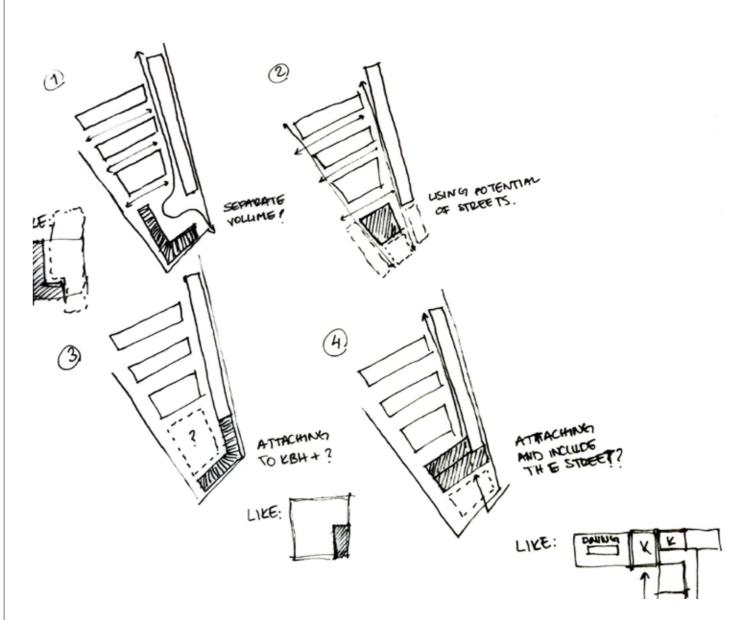


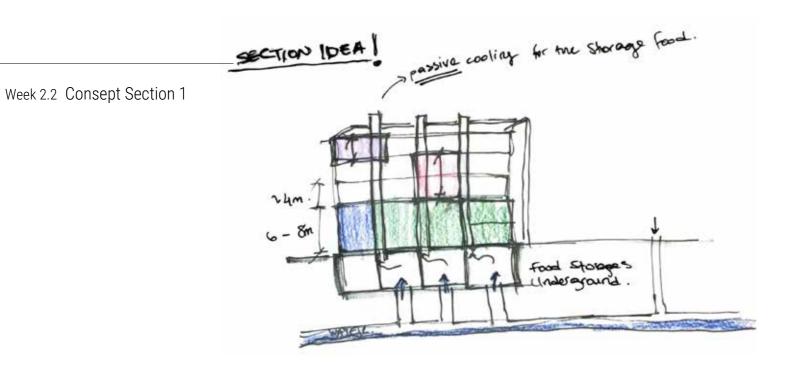
Kitchen Research 3 Kitchen Research 4



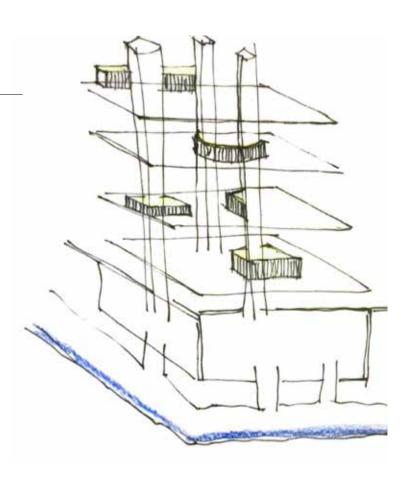








Consept Section 2



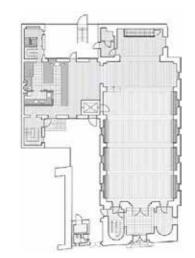
# Fællesspisning, communal dining Folkekøkkener, community kitchens

Folkehuset Absalon

https://www.visitcopenhagen.com/copenhagen/eat-drink/faellesspisning-new-hygge



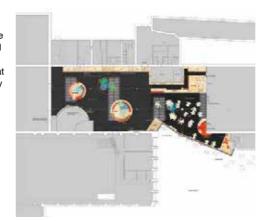
KU.BE



https://arcgency.com/absalons-kirke

Send Flere Krydderier Nørrebrohallen

The name, "Send More Spices" is inspired by the women who migrated to Denmark in the 80s and 90s who would always ask their families to send more spices to Denmark. And it's in this spirit that the organization was founded in 2013, for and by ethnic minority women—who are often overlooked in the Danish labor market. They created a place where women can work and share their native cuisine with Copenhageners.



Ishtar
Ishtar is a social economic
enterprise, run by employees,
women in job training, internship
and activation with roots in the
Middle Eastern countries. The food
from Ishtar is made by
middle-aged women who
previously had di culty nding a
job in Denmark. Now they prepare
delicious food from their home
countries for the catering and
Middle Eastern delicatessen in
Blågårdsgade.



https://www.unearthwomen.com/a-feminist-city-guide-to-copenhagen/

# Fællesspisning , communal dining Folkekøkkener, community kitchens



Kafa-X
Head to Kafa-X (Korsgade 19) on Tuedays at 19:00 for a ne, vegan meal, treat yourself to a more fancy soup kitchen dinner at Den Økologiske Produktionsskole (Ravnsborggade 18) on Thursdays from 17:30, or set out to find Common Ground (Ragnhildgade 1) the refugee-inclusive folkekøkken open every

#### Kapelvej 44 Nørrebro

This culture house in Nørrebro is home to a folkekøkken with both vegetarian and meat options every Tuesday from 5pm onwards. It costs 50 DKK for adults, and children eat half price. Often there are presentations about goings on in the community.



https://kulturogfritidn.kk.dk/kapelvej-44



#### KraftWerket

KraftWerket is a cultural center located in Valby. It's a project space and a sort of "embassy" for young cultural entrepreneurs, acting as a middleman between the council and the local young people. There are exhibitions, concerts, political movements, and plenty more springing up here. The space is run democratically, so it's those who use the space who decide what happens in it—one of those things being fællesspisning.Monday from 17:00.





#### 1. Sustainable Food Practices

Organic Ingredients: Aim for 90% organic food in public meals.

Plant-Based Focus: Promote plant-based meals to reduce carbon footprint.

Waste Reduction: Implement efficient meal planning and preparation to minimize food waste.

#### 2. Community Engagement and Education

Food Literacy Workshops: Organize training sessions on healthy and sustainable diets. Social Interaction Spaces: Provide areas for community building around food. Educational Programs: Offer opportunities to learn about nutrition and sustainable cooking practices.

#### 3. Waste Reduction

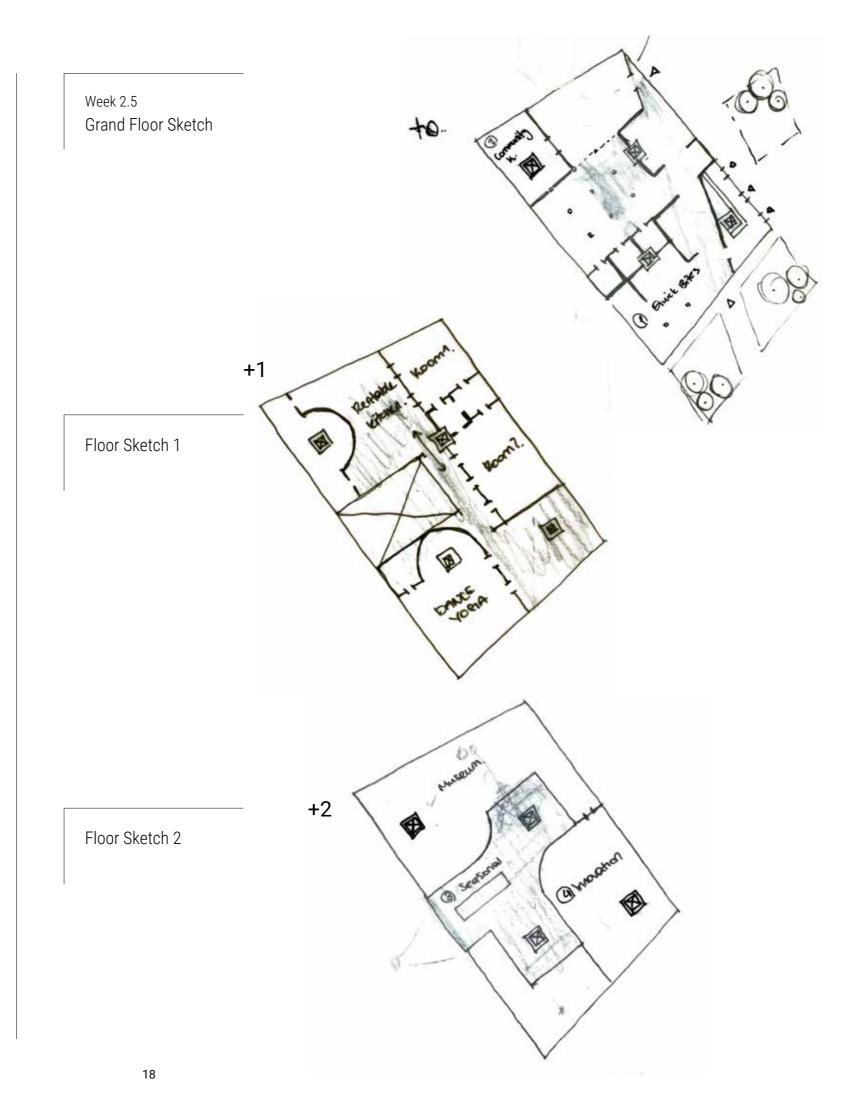
Food Waste Management: Utilizing surplus food and organic waste, fermentation processes can transform these materials into nutritious and flavorful products
Water Conservation: Implement rainwater harvesting and greywater recycling systems.
Sustainable Materials: Use locally sourced, recycled, and eco-friendly building materials.

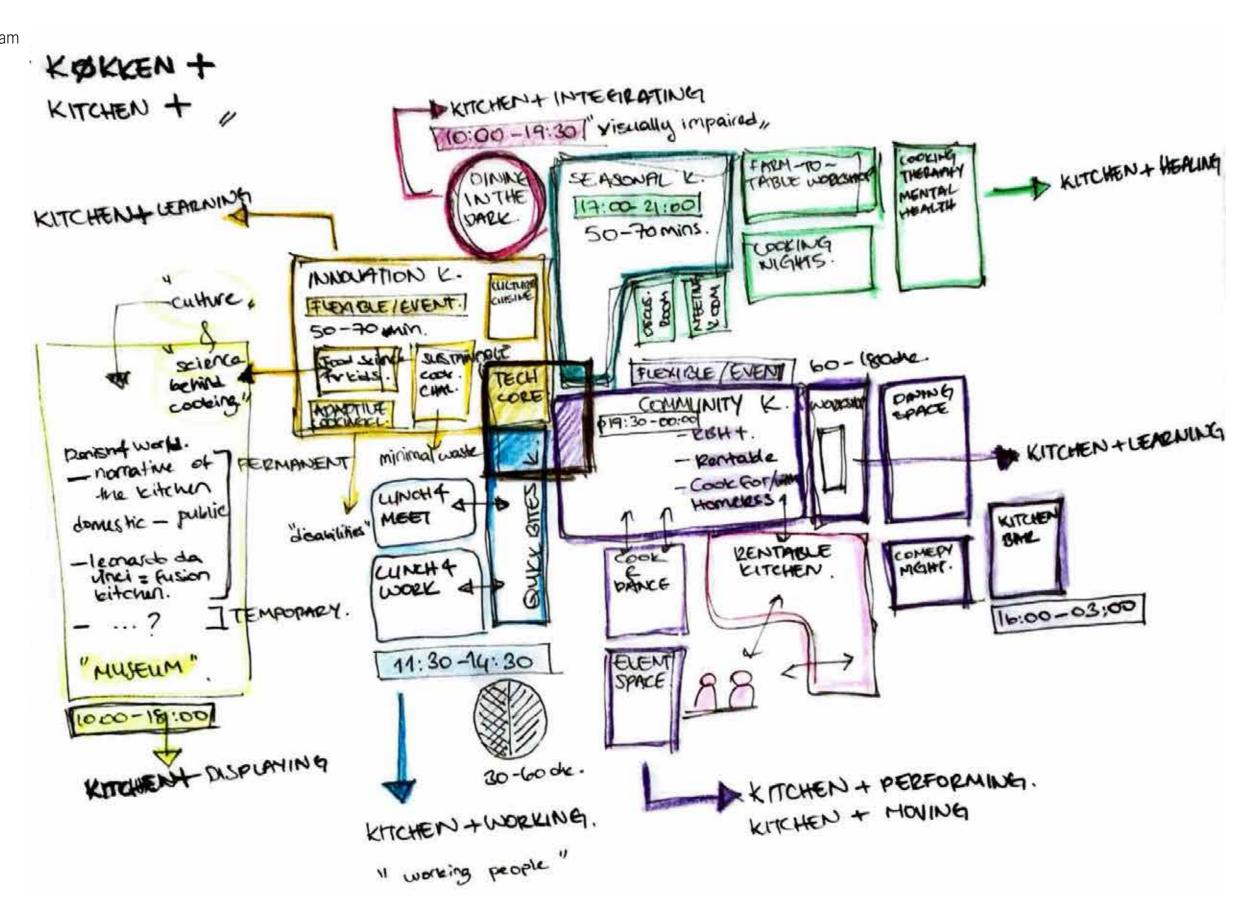
#### 4. Probiotic Architecture Integration

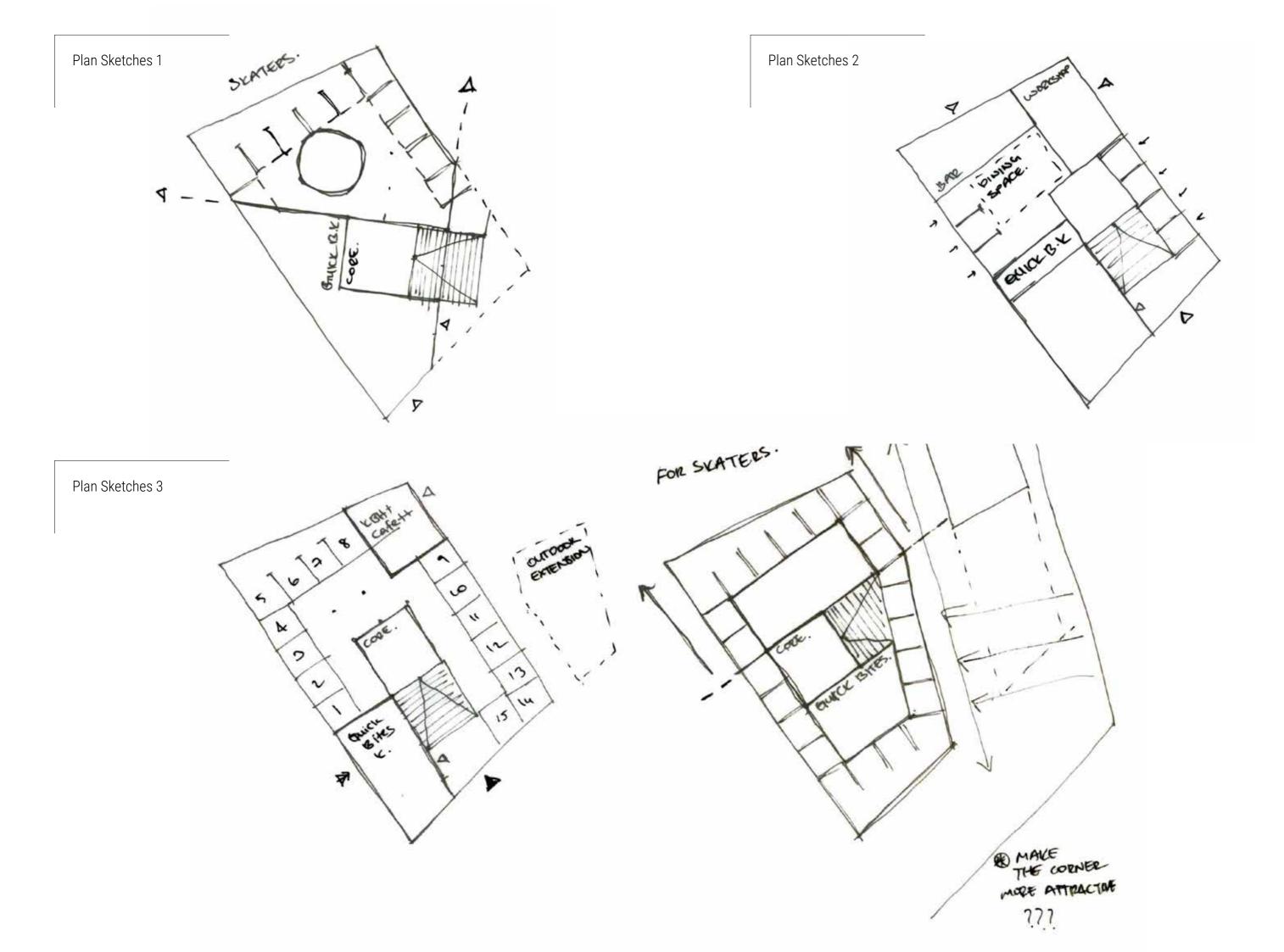
Living Materials: Incorporate ceramic-based hybrid materials that support viable bacterial communities.

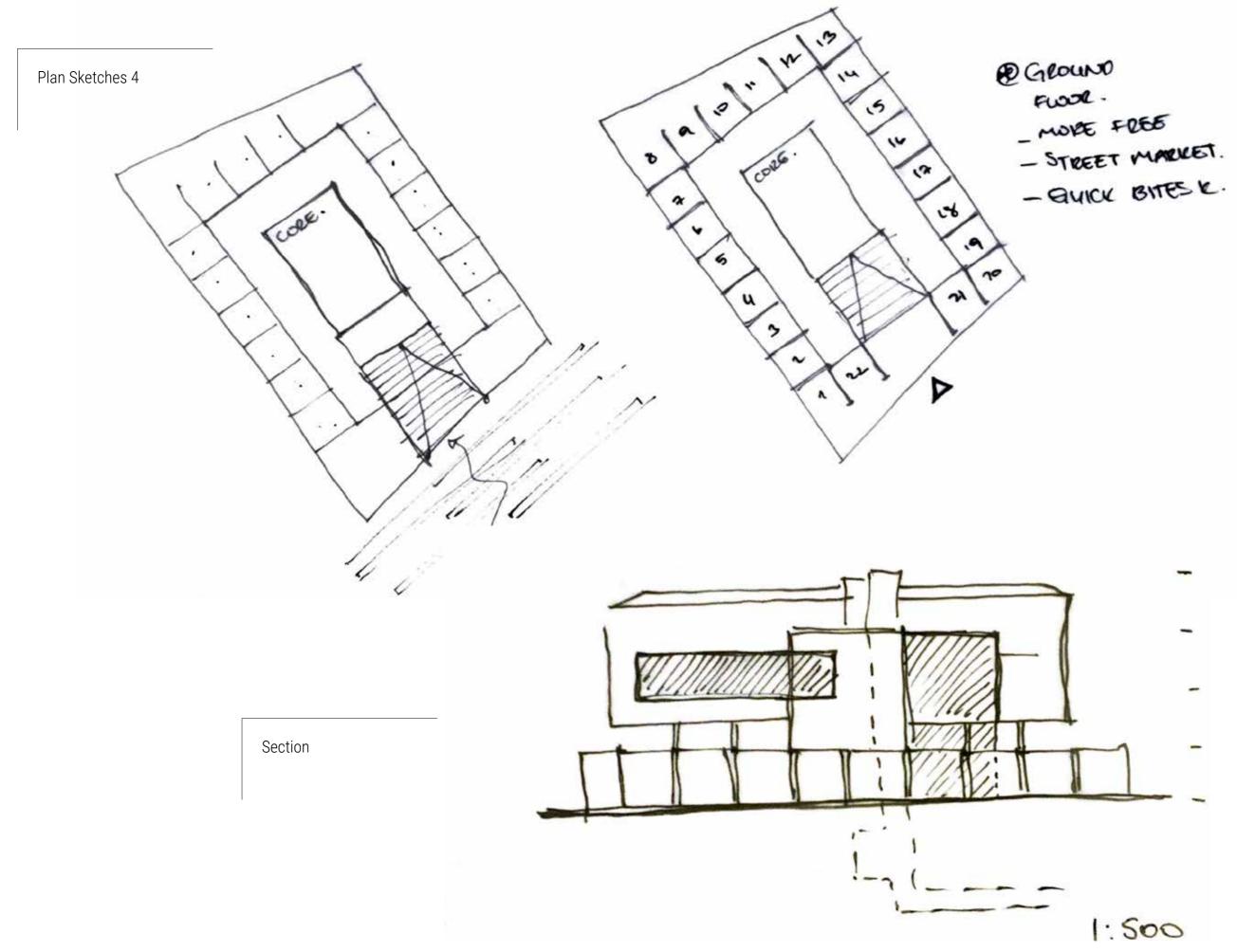
Natural Fibers: Use luffa fibers in building elements to promote beneficial microbial growth. Moisture Management: Design porous materials that regulate humidity and create a healthier indoor environment.

Key Components of the Sustainability Agenda

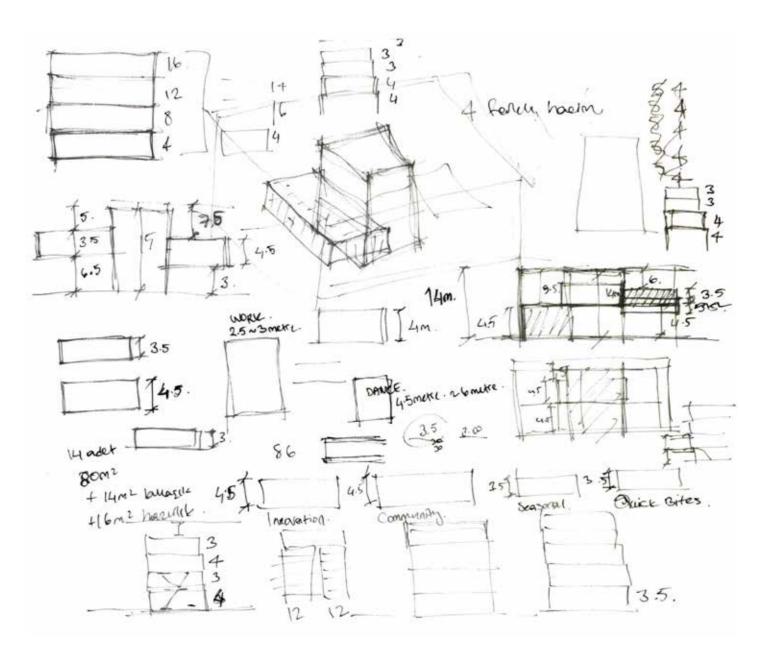






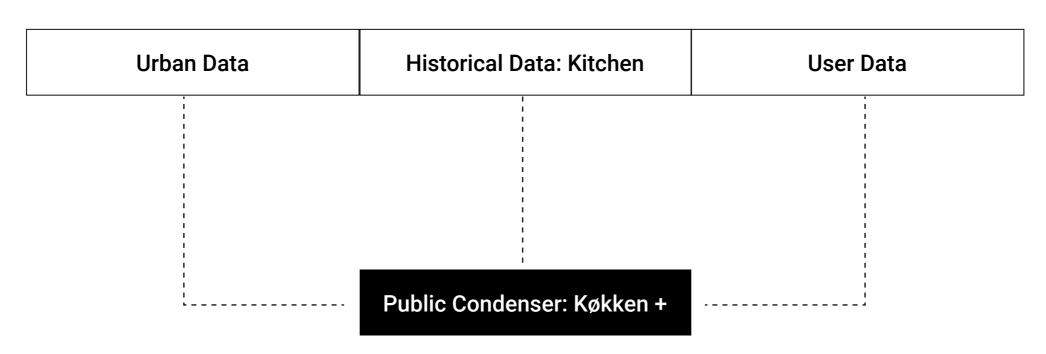


Week 2.7 Sketch



Week 2.9-2.10 Presentation

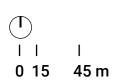
# **Research Structure**



# **Urban Data**

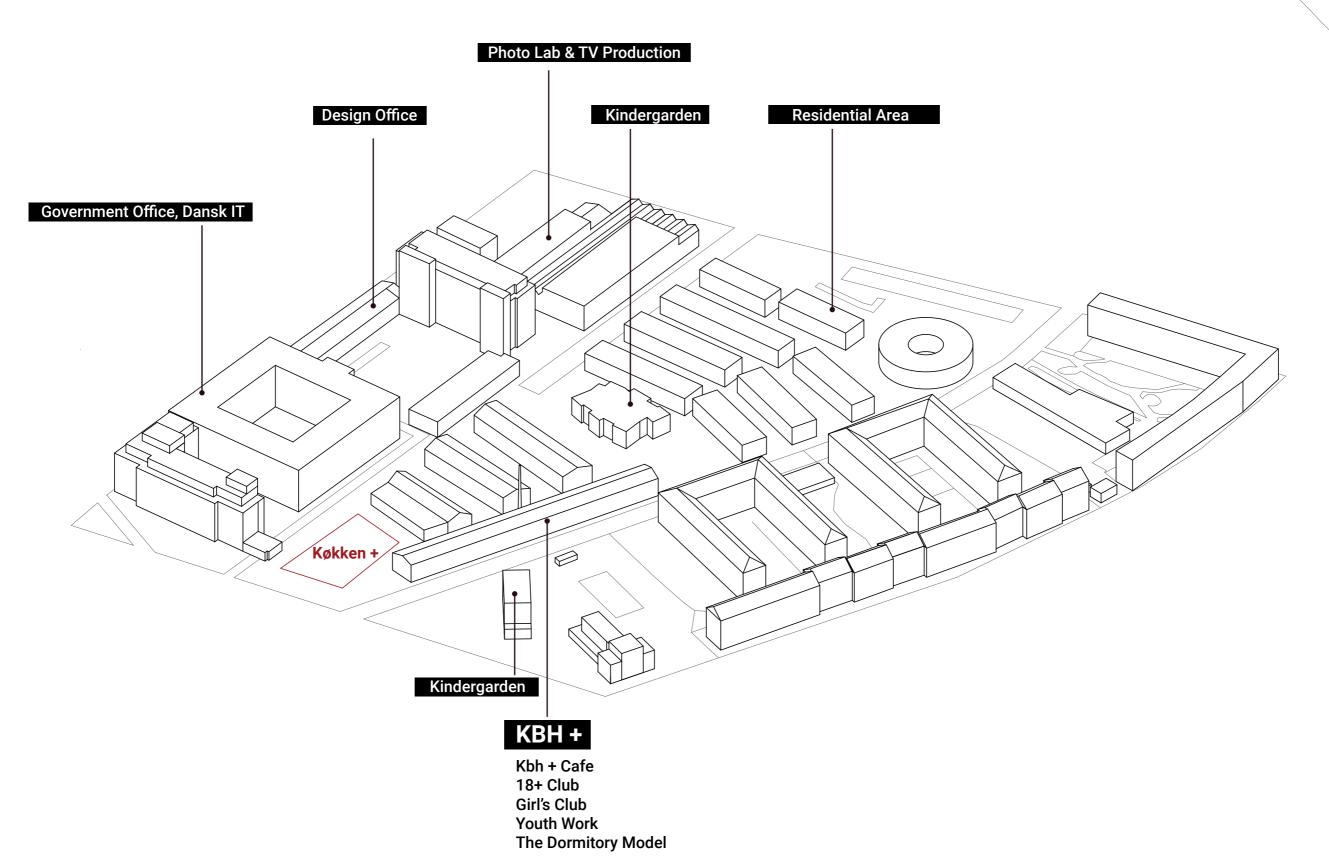
Haraldsgade-kvarteret



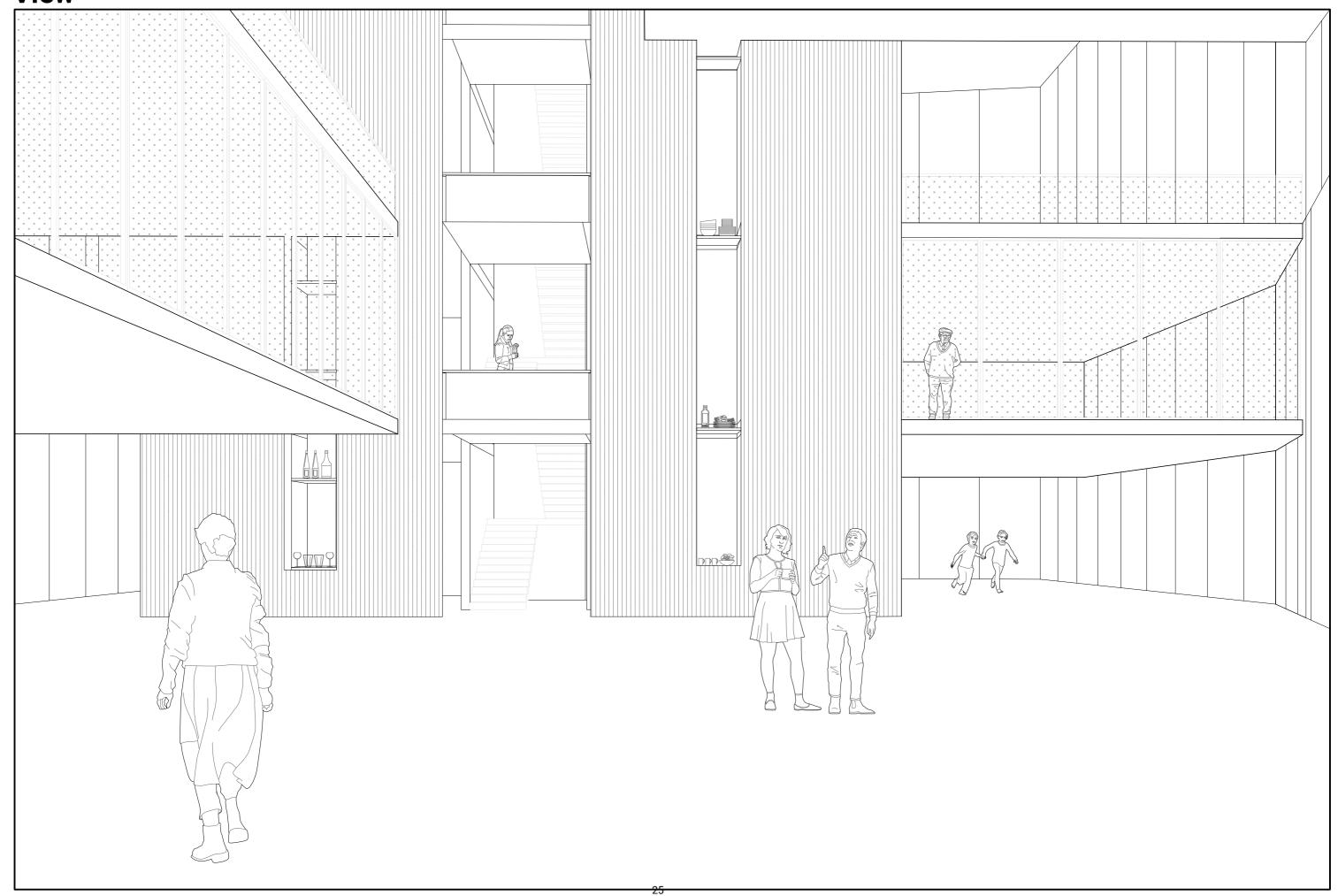


# **Urban Data**

Close-up to site



# View



# **Urban Data**

# Fællesspisning, Folkekøkkener Communal Dining, Community Kitchens



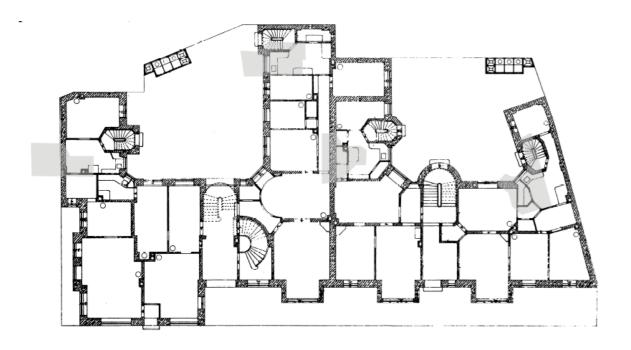
Folkehuset Absalon

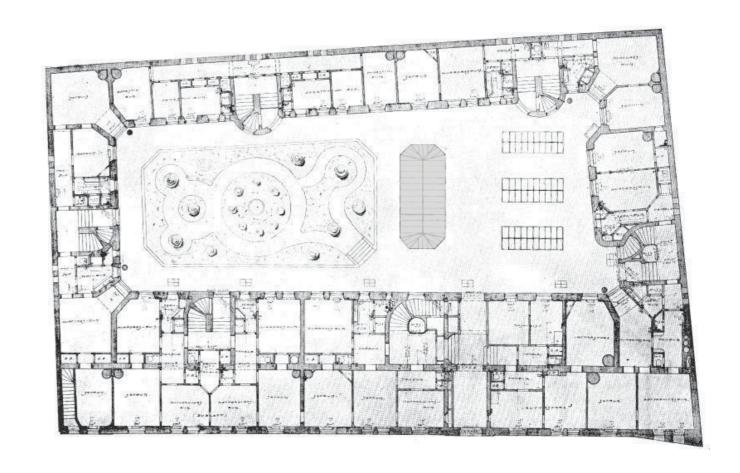


Kapelvej 44, Nørrebro



Kitchens 100 years ago



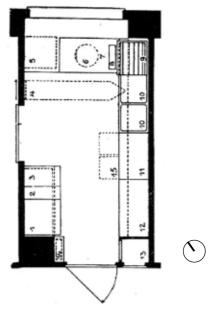


Danish Housing, 1898

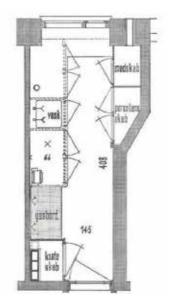
Hemgården, Georg Hagström and Fritiof Ekman, Stockholm Sweden, 1906



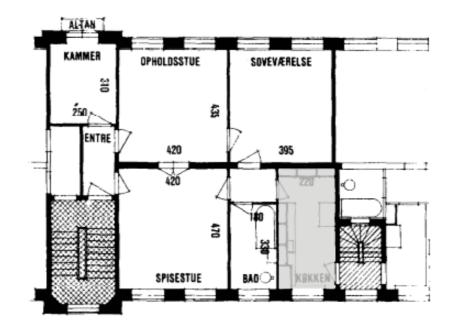
# Modern Kitchens Functionalism in Kitchen Design



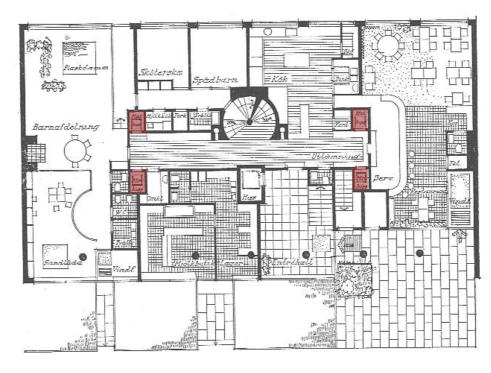
Frankfurt Kitchen, Margarete Schütte-Lihotzky, 1926



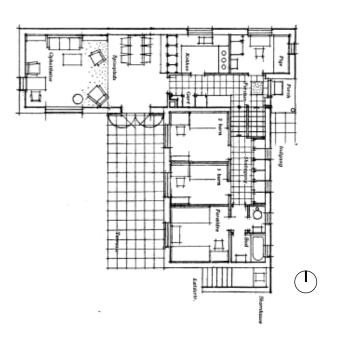
Degnegaarden, Danish social housing estate, 1936



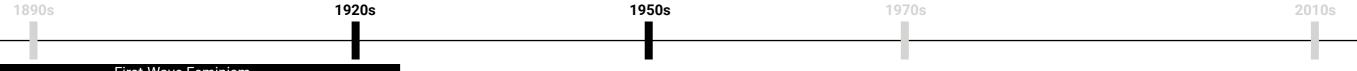
Classens Garden, Edward Heiberg, Denmark, 1925



First collective residential building, Stockholm Sweden, 1935

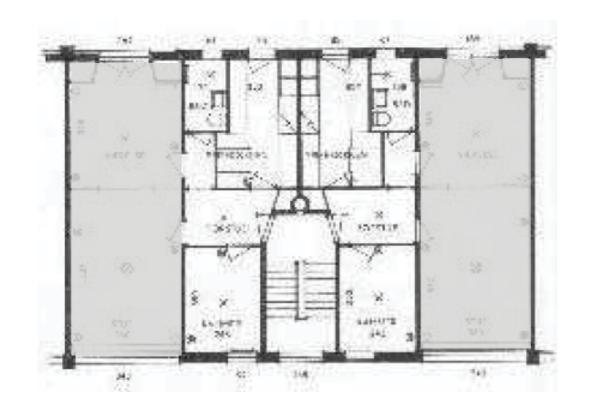


Typical Danish detached housing, 1950s



First-Wave Feminism

**Shared Kitchens New Social Space** 





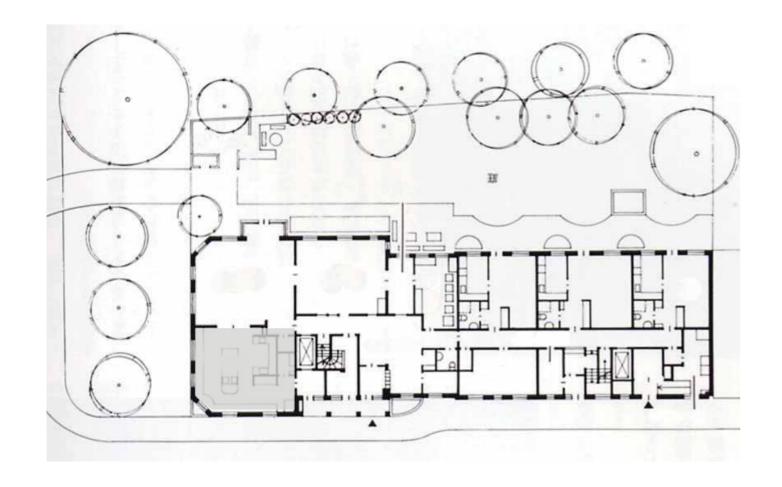
Tingbjerg, Steen Eiler Rasmussen, 1960s - 1970s

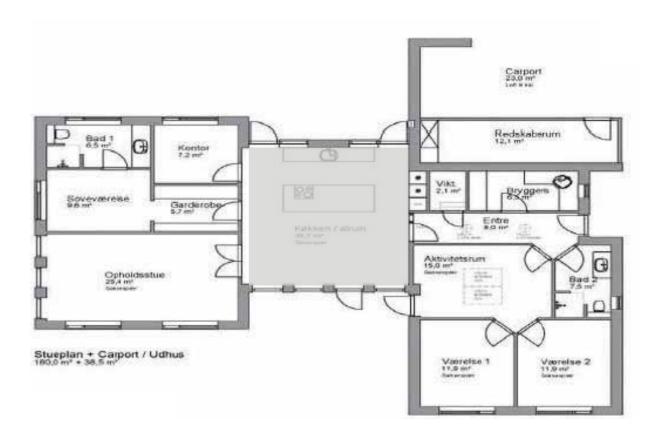
Stacken, Siv Carlsson, Stockholm Sweden, 1979

1890s 1920s 1950s 1970s 2010s

Second-Wave Feminism

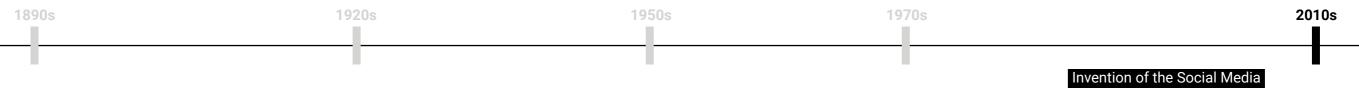
# **Collectivity in Kitchen Spaces**





Färdknäppen, Jan Lundqvist, Sweden, 1993

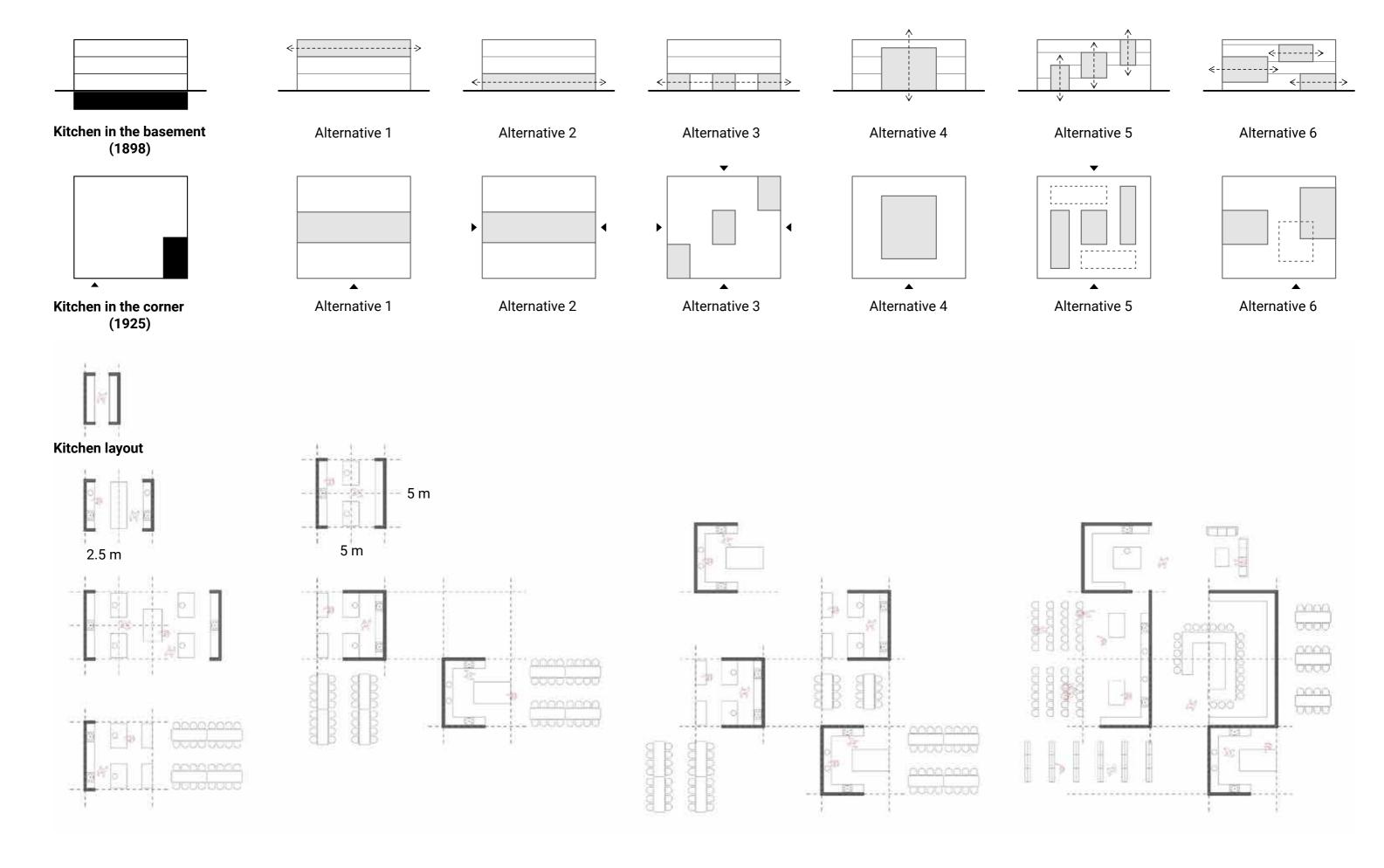
Typical Danish detached housing, 2011



2007-2008 Economic Crisis

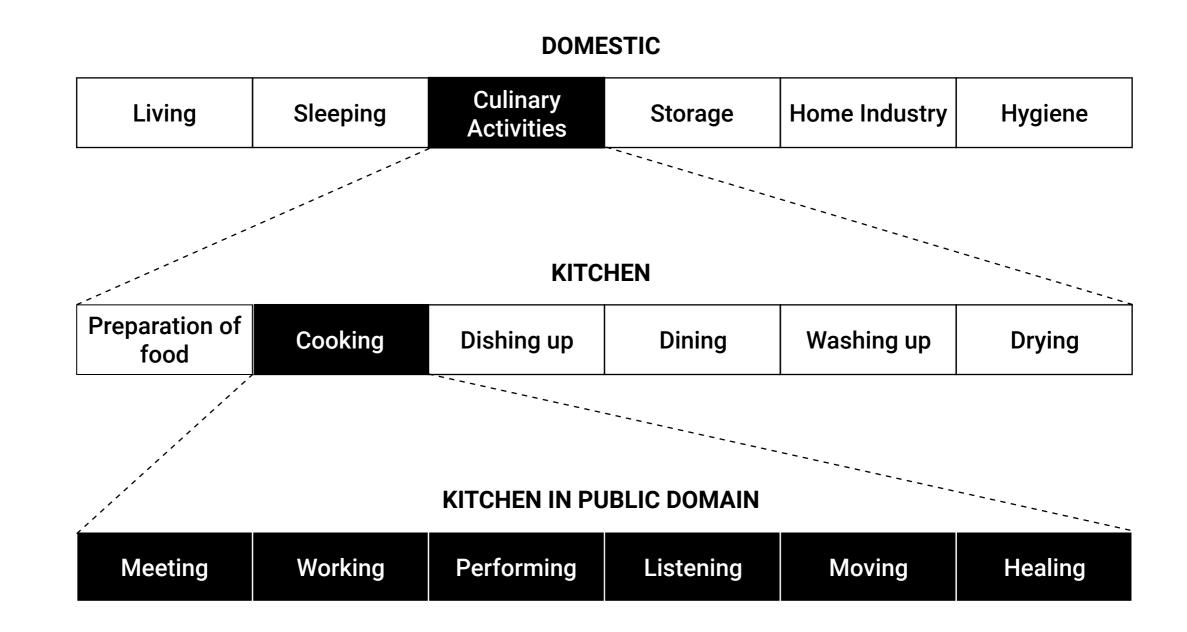
# **Research Conclusion**

# What if ..?



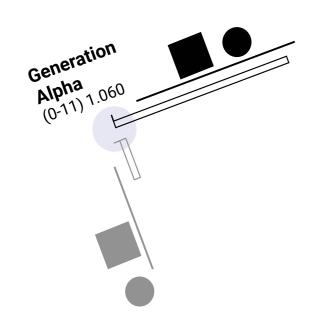
# **Research Conclusion**

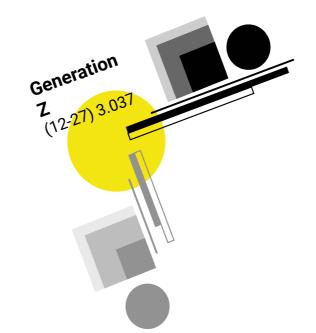
Cooking + ... (Activities)

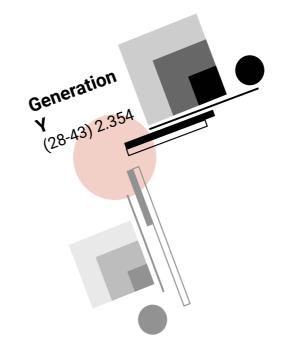


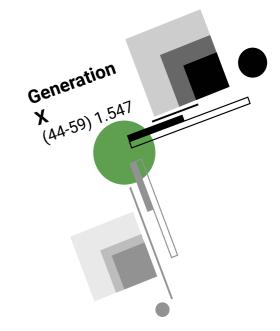
# **User Data**

# Generations in Haraldsgade-kvarteret

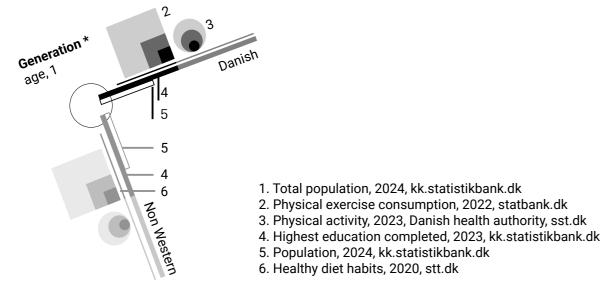






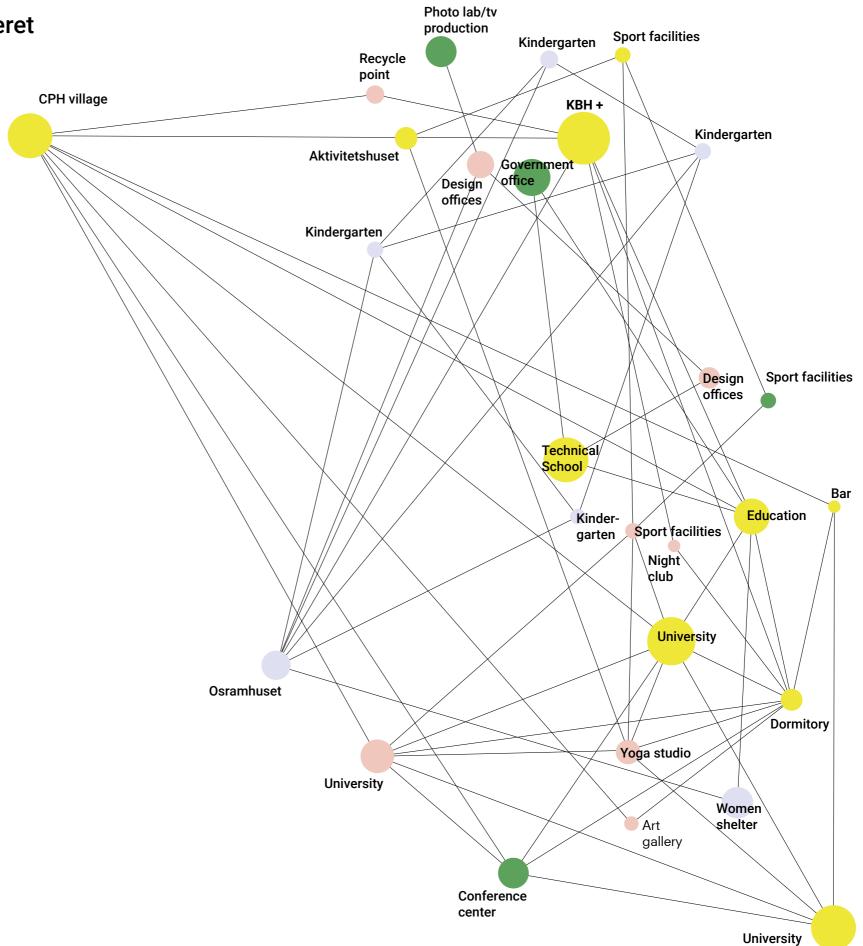


#### Legend

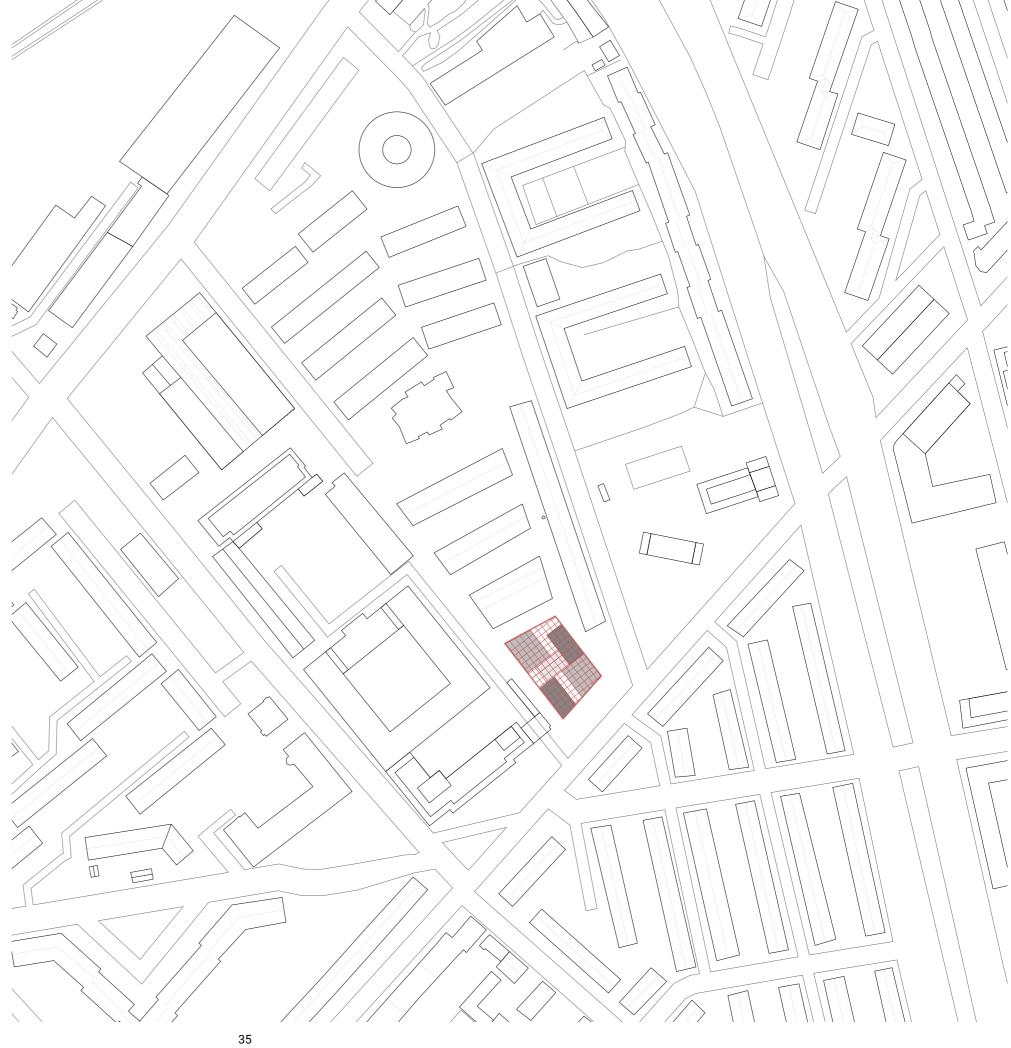


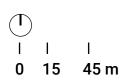
# **User Data**

Generations in Haraldsgade-kvarteret

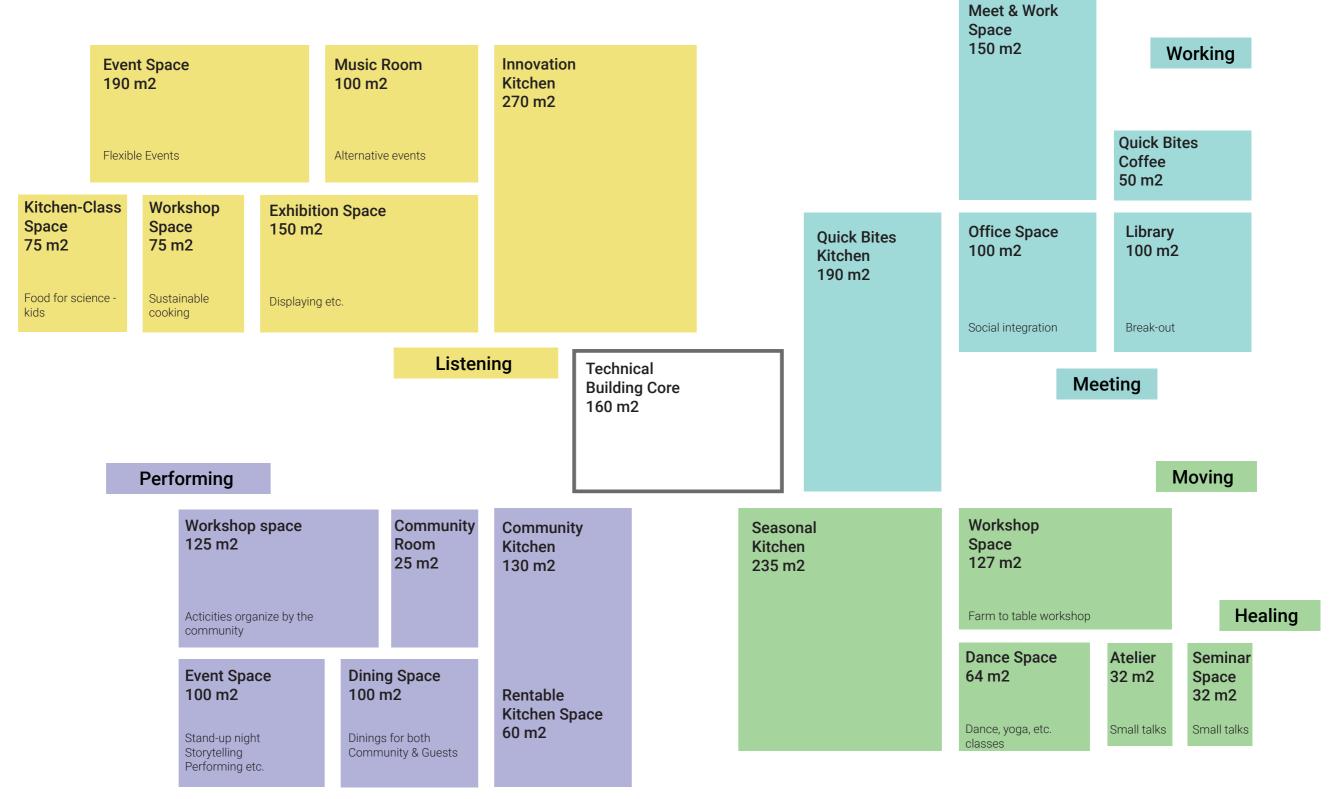


# Site Plan



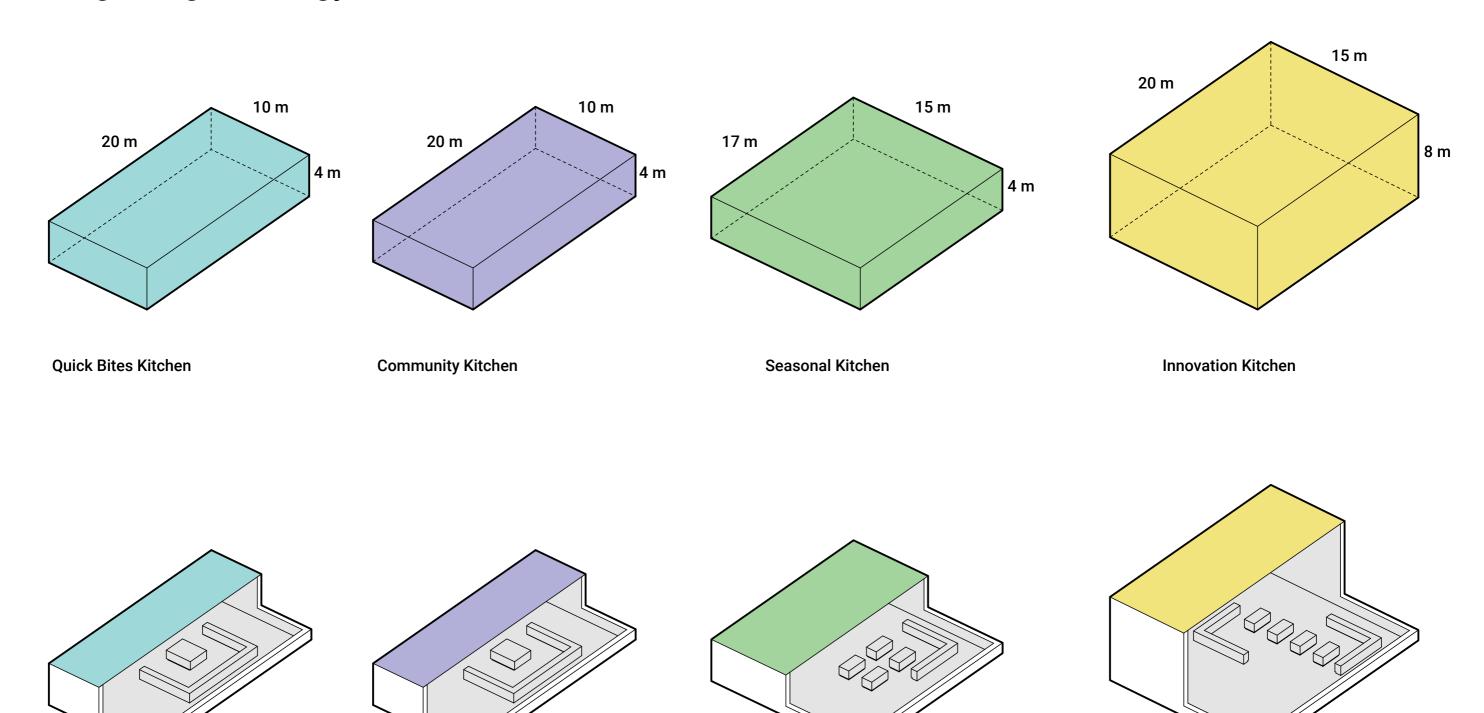


# **Programming**



**TOTAL AREA: 3.940 m2** 

# **Building Design Strategy**



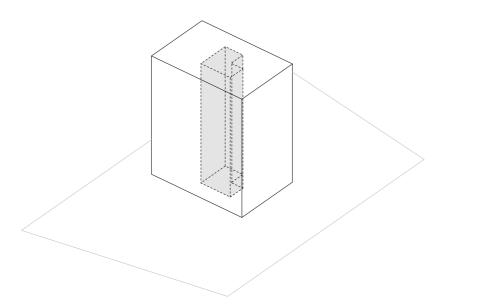
Quick Bites Kitchen: 190 m2 Activity Space: 200 m2

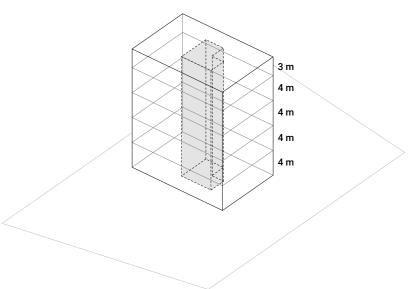
Community Kitchen: 190 m2 Activity Space: 200 m2

Seasonal Kitchen: 235 m2 Activity Space: 255 m2

Innovation Kitchen: 270 m2 Activity Space: 300 m2

# **Building Design Strategy**





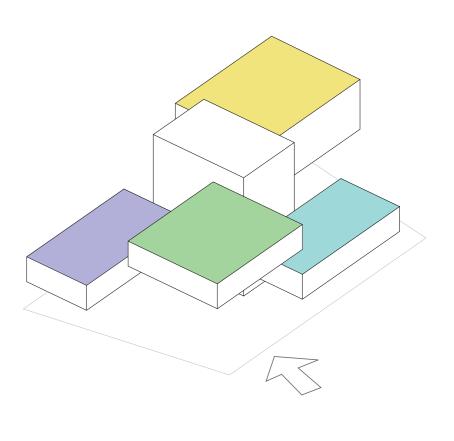
Technical Building Core | Vertical Circulation

Technical Building Core | Division

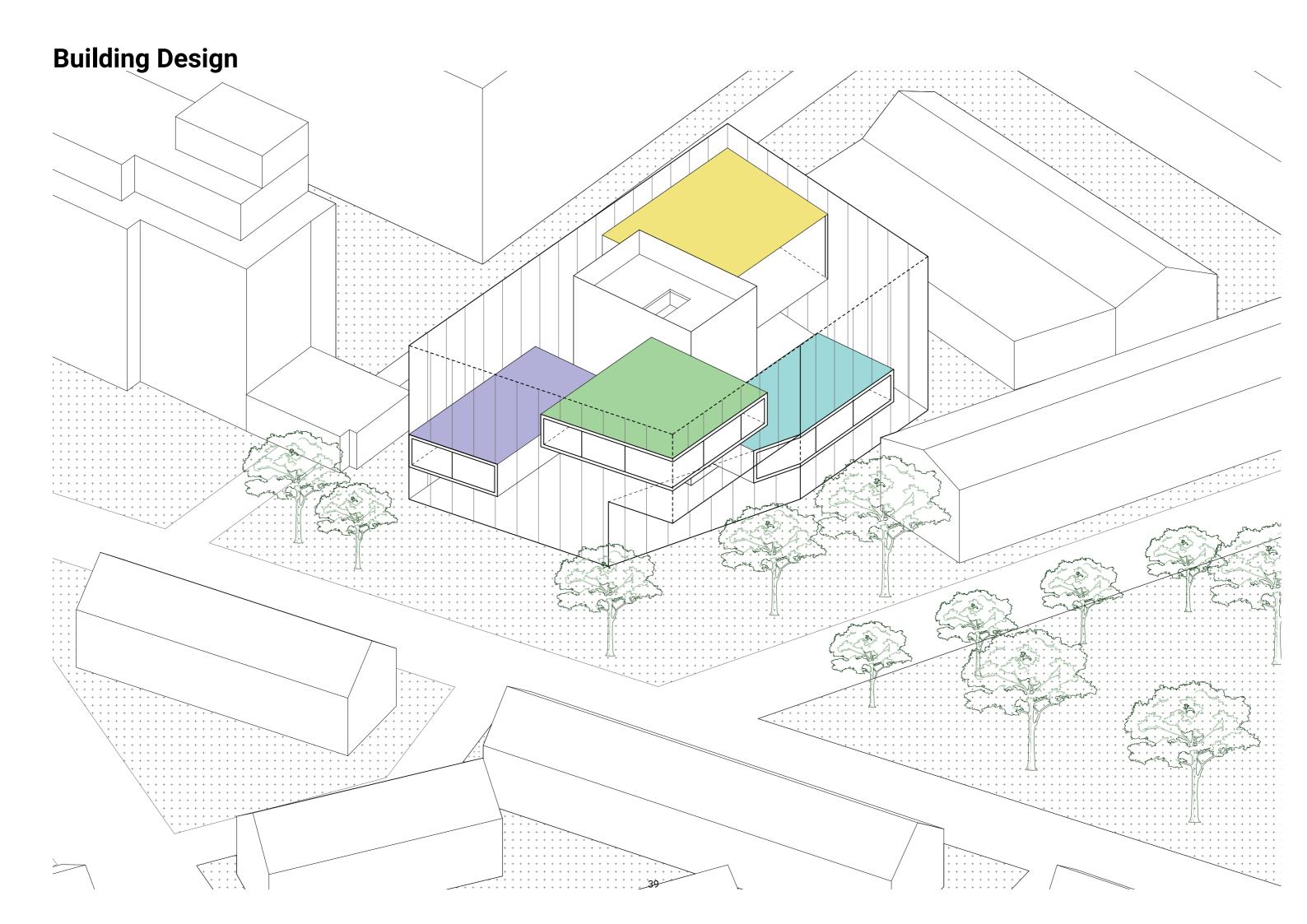
# Building Design Strategy The strategy is a strategy in the strategy in the strategy is a strategy in the strategy in the strategy is a strategy in the strategy in the strategy is a strategy in the strategy in the strategy is a strategy in the strategy i

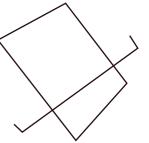
Technical Building Core | Hanging Kitchen Volumes

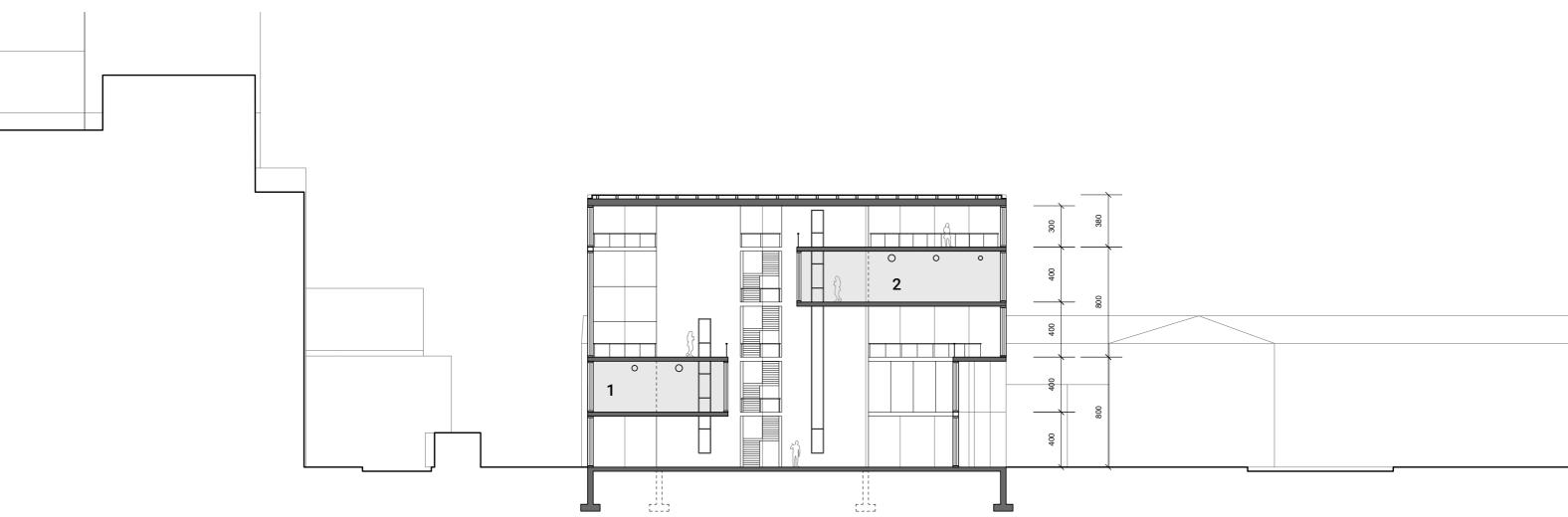
# **Building Design Strategy**



Technical Building Core | Gesture of the entrance

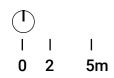




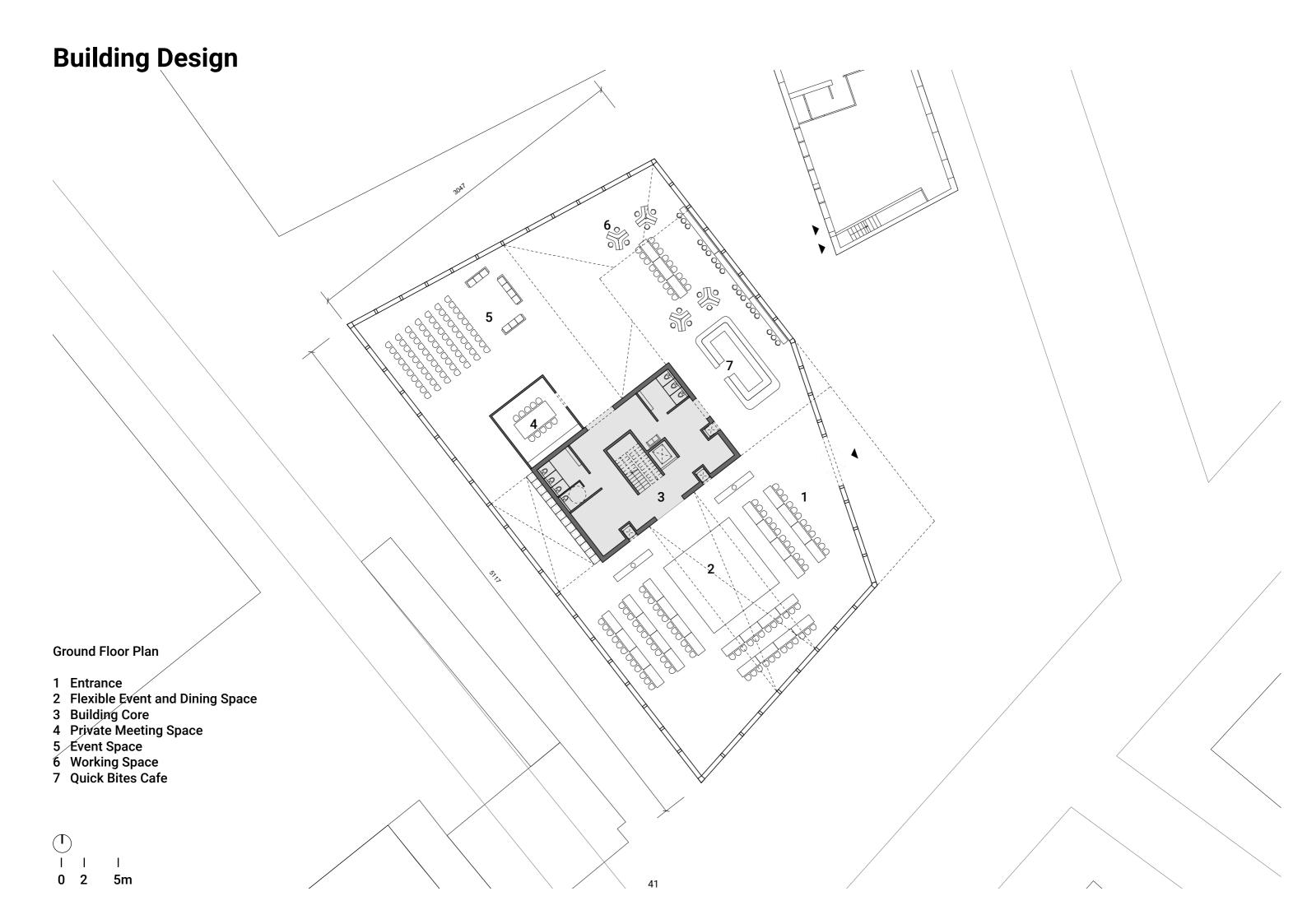


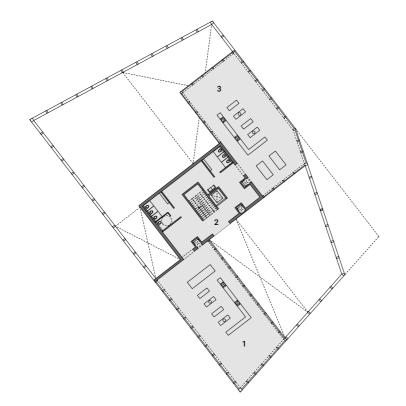
### Section

- Community Kitchen
   Seasonal Kitchen



40

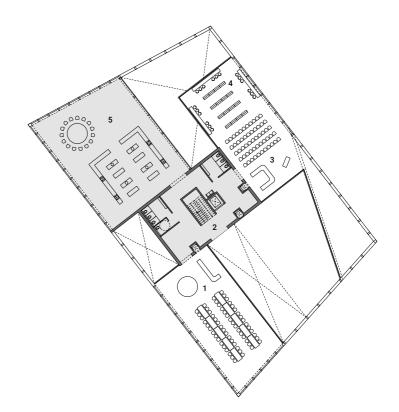




Floor Plan +5.00

- Community Kitchen
   Building Core
   Quick Bites Kitchen

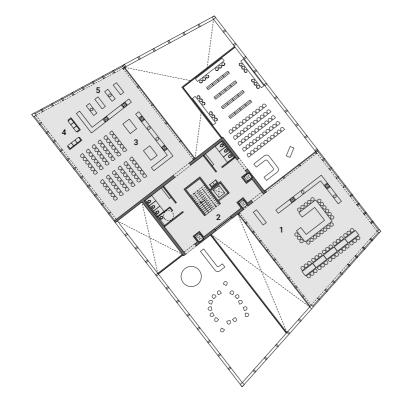
#### **Building Design**



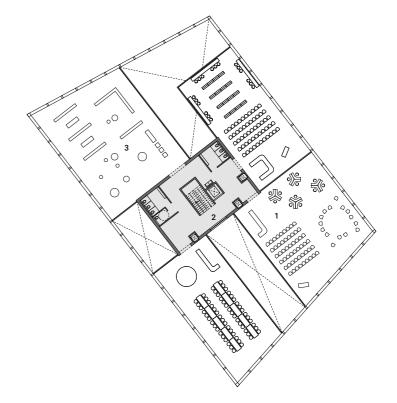
Floor Plan +9.00

- 1 Community Dining, Event Space 2 Building Core 3 Meeting, Seminar Space 4 Library 5 Innovation Kitchen

### **Building Design**



# **Building Design**

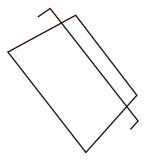


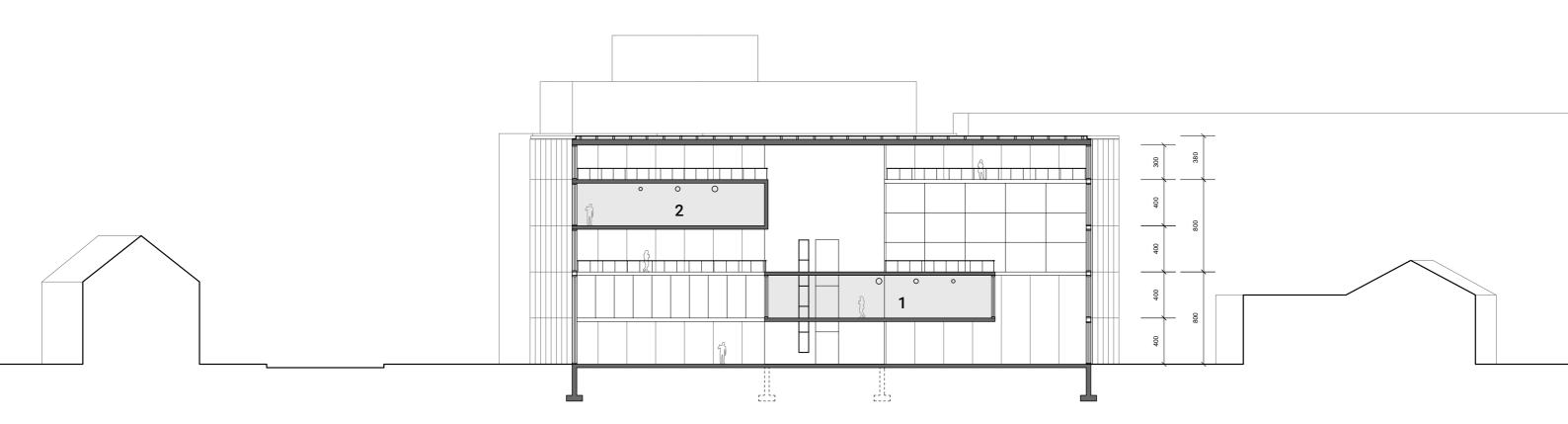
Floor Plan +17.00

- Seasonal Kitchen, Flexible Event Space
   Building Core
   Exhibition Space

Floor Plan +13.00

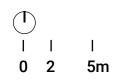
Seasonal Kitchen
 Building Core
 Kitchen-Class
 Break Corner
 Kitchen-Workshop

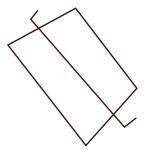


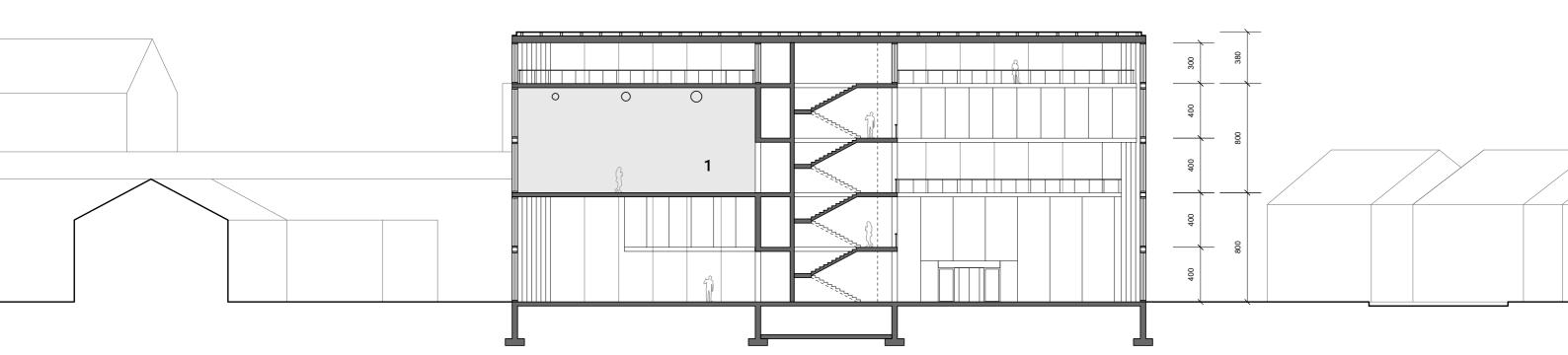


#### Section

- Quick Bites Kitchen
   Seasonal Kitchen

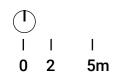




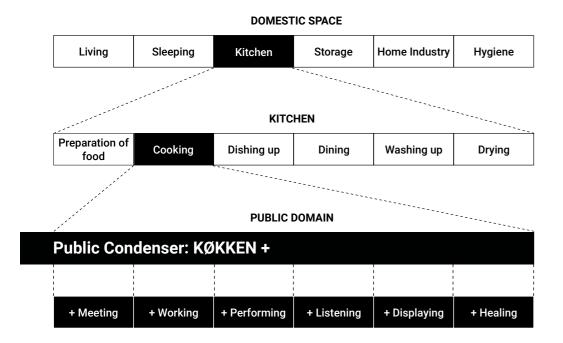


#### Section

1 Innovation Kitchen



## Final Reflection



Final Reflection

AR3AP100 | Public Building Graduation Studio
Public Condenser | Copenhagen

Ezgi Üzümcü | 6036074

1st Mentor: Antonio Cantero | Project Design 2nd Mentor: Ger Warries | Technical Building Design 3rd Mentor: Sang Lee | Theory&Delineation

> MSc4 Architecture 2024/2025 TU Delft, The Netherlands

#### Introduction

This graduation project, Public Condenser: KØKKEN+, addresses the urgent need for a "Common Ground" in Haraldsgade-kvarteret, Copenhagen, by proposing a public building that acts as a social condenser. The project is rooted in the Architecture track and the MSc Architecture, Urbanism & Building Sciences (AUBS) programme at TU Delft, reflecting the studio's focus on multiplicity and the commons. The aim is to bridge generational, cultural, and social divides in a neighborhood challenged by limited green spaces, scarce community facilities, and social fragmentation. By leveraging the universal act of communal cooking and dining, the project positions the kitchen as a catalyst for intergenerational dialogue, social inclusion, and urban resilience.

This project harnesses the unifying power of communal dining and cooking to bridge generational divides. The kitchen table is a timeless symbol of family and community which becomes, at the scale of the public realm, a crucible for dialogue and negotiation. Here, opposing viewpoints can converge, wisdom meets innovation, and shared meals foster understanding. By transforming cooking and dining into shared public experiences, the project aims to create a platform for intergenerational exchange, turning the act of preparing and enjoying food into a catalyst for social cohesion and cultural appreciation. In this way, the simple act of dining is reimagined as a cornerstone of community building in Haraldsgade-kvarteret.

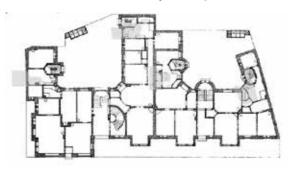
#### Research & Design

The project synthesizes the essential ambitions of the Architecture track and the MSc AUBS programme by integrating spatial analysis, academic research, and technical design through a research-by-design methodology. It builds on prior studio work in urban architecture and community engagement, and incorporates principles from building technology (timber and bio-based materials), urbanism (site and stakeholder analysis), and social sciences (actor-network theory). The design brief aligns with the studio's commons theme, reimagining the domestic kitchen as public infrastructure for collective well-being.

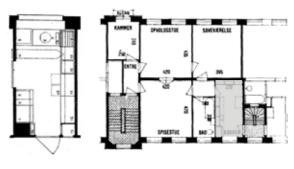
At the start of the project, I reviewed literature on kitchen evolution, such as The Kitchen: An Architectural Mirror of Everyday Life and Societal Development by Claus Bech-Danielsen (Danish Building Research Institute, Aalborg University). This research into domestic kitchens enabled me to map the evolution of kitchen layouts and understand how the kitchen has introduced the informal socializing and became a central space of the domestic use within the Danish context. This insight shaped my thinking about how kitchens can support diverse activities and social interactions in a public context.

Communal dining-fællesspisning-has become a defining trend in Copenhagen, offering affordable, community-driven meals and fostering social connections in a city known for its high cost of living. Spaces like Absalon, a former church now serving as a vibrant community center, host daily shared dinners that bring together people of all ages and backgrounds at long tables, making communal cooking and dining a popular and accessible part of urban life. This widespread embrace of communal activities reflects a growing demand for spaces where residents can connect through food, share experiences, and build a sense of belonging.

#### Kitchens 100 years ago



#### Modern Kithcens



#### **Shared Kithcens**



#### **Collectivity in Kithcens**



Fig. 1: The evolution of kitchen in domestic use

Field visits outside Denmark also informed my approach. The Community Kitchen at Kulturhaus Brotfabrik in Vienna offered practical insights into organizing participatory cooking activities and showed how the duration and structure of communal events can shape spatial design. These observations reinforced the value of designing flexible, inclusive kitchen spaces that support a range of social and cultural activities.

The research-by-design methodology proved effective in bridging theory and practice. Iterative modeling and stakeholder engagement ensured contextually relevant solutions, while interdisciplinary research enriched the design's social and technical dimensions. Challenges included balancing programmatic flexibility with architectural identity and addressing the diverse needs of the community. Feedback from mentors and peers was instrumental in refining the user focus, spatial strategies, and sustainability measures. This approach fostered a learning process rooted in adaptability, critical reflection, and responsiveness to feedback.

The S/M/L/XL framework used in the project offers a scalable and adaptable model for public condensers. At the Small (S) scale, the focus is on the heart of the building which is the central spine, an open sequence of timber-framed bays dedicated to growing and harvesting greenery for the public kitchen. Medium (M) and Large (L) scales introduce communal and interactive spaces, while the Extra-Large (XL) scale extends the concept into the public realm, integrating the building with its urban context. Adjustments would be needed to accommodate local cultural practices and demographic needs, but the underlying principles of inclusivity, flexibility, and sustainability remain robust.

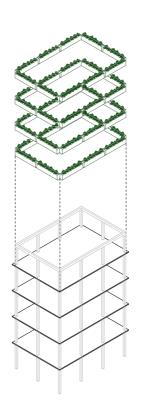
#### Academic & Societal Value

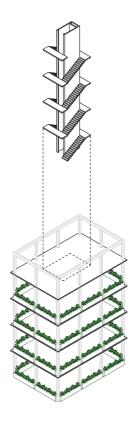
Through the design brief, this studio project advances the concept of a Public Condenser by exploring multiplicity in architecture-framing kitchens as socio-technical systems that mediate between private rituals and public life. By integrating research and design, the project contributes to academic discourse on the commons, social inclusion, and sustainable urbanism, and exemplifies the MSc AUBS programme's interdisciplinary and context-driven ethos. It offers a model for linking academic research with real-world impact, demonstrating how architectural interventions can be both theoretically robust and practically transformative.

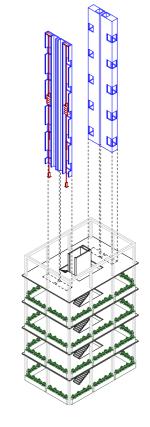
Academically, the project relates to multiplicity in several ways. The use of a grid structure with double beams enables a predominantly open plan, providing significant flexibility-especially on the ground floor. Standardized dimensions further enhance adaptability, allowing the building to transform and accommodate new uses over time. This inherent flexibility is not only an architectural strategy but also a key element of sustainability, as it lengthens the building's lifecycle and reduces the need for resource-intensive renovations. The project thus contributes to ongoing discussions about how spatial and programmatic adaptability can support resilient, future-proof public spaces.

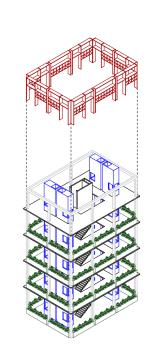
Societally, Køkken+ addresses urgent challenges of social fragmentation, health, and sustainability in the Haraldsgade-kvarteret. By fostering intergenerational and intercultural exchange through communal cooking and dining, the project promotes social inclusion and community resilience.

Edible Greenery Circulation Food Lift + Shaft Furniture + Storage









**Central Spine** 

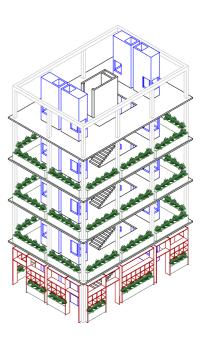


Fig. 2: Organization of the Central Spine

Ethical considerations-such as mitigating gentrification, supporting community autonomy, and promoting environmental stewardship-are embedded in both the design and stakeholder engagement process.

A distinctive feature of Køkken+ is its approach to sustainability, inspired by leading examples in the restaurant and university sectors. The integration of greenery throughout the building not only enhances the indoor and outdoor environment but also provides a sustainable source of herbs and edible plants directly for the public kitchen. This system is supported by the presence of "non-human users"-composting machines installed within the building-which collect leftover food and organic waste, rapidly converting it into nutrient-rich compost. This compost is then used to fertilize the on-site gardens and planters, creating a circular (closed-loop) system where food production, consumption, and waste management are interconnected. Such systems have been shown to significantly reduce waste, lower CO2 emissions, and improve soil health, while also serving as educational tools and community role models for sustainable living.

In addition to its environmental initiatives, Køkken+ also encourages a healthy lifestyle by supporting plant-based, organic food choices. This focus aligns with Copenhagen's broader public food service strategy, which emphasizes high-quality, nutritious meals with a strong preference for vegetables and seasonal ingredients. By encouraging plant-based options and food literacy, Køkken+ not only supports individual well-being but also helps reduce its ecological footprint, as plant-based diets are typically associated with lower resource use and emissions.

This approach not only minimizes the environmental footprint of the building but also reinforces the project's educational and social aims. By making the processes of food production and waste recycling visible and accessible, Køkken+ encourages users to adopt more sustainable behaviors and fosters a deeper understanding of ecological cycles. The project's focus on on-site food production, composting, green infrastructure, and healthy, plant-based meals thus contributes to urban sustainability, healthy living, and a sense of shared responsibility among users.

Køkken+ is both a response to the specific needs of Haraldsgade-kvarteret and a prototype for similar interventions elsewhere. Its strategies-ranging from flexible spatial organization to closed-loop resource systems-are transferable to other urban contexts facing issues of social fragmentation and environmental sustainability. The project demonstrates how thoughtful architectural design can mediate social inclusion, environmental stewardship, and cultural exchange, contributing to broader goals of urban regeneration and sustainable community building. As cities worldwide grapple with fragmentation and exclusion, the principles and methods developed here offer valuable guidance for future public architecture.

#### **Reflection Questions**

How might the circular resource strategies implemented in Køkken+ be adapted for neighborhoods with different cultural or economic contexts?

How might the design and spatial organization of the building be informed or transformed by the integration and display of these ecological processes?