



LEFT VIEW OLD

FRONT VIEW OLD

RIGHT VIEW OLD

BACK VIEW OLD

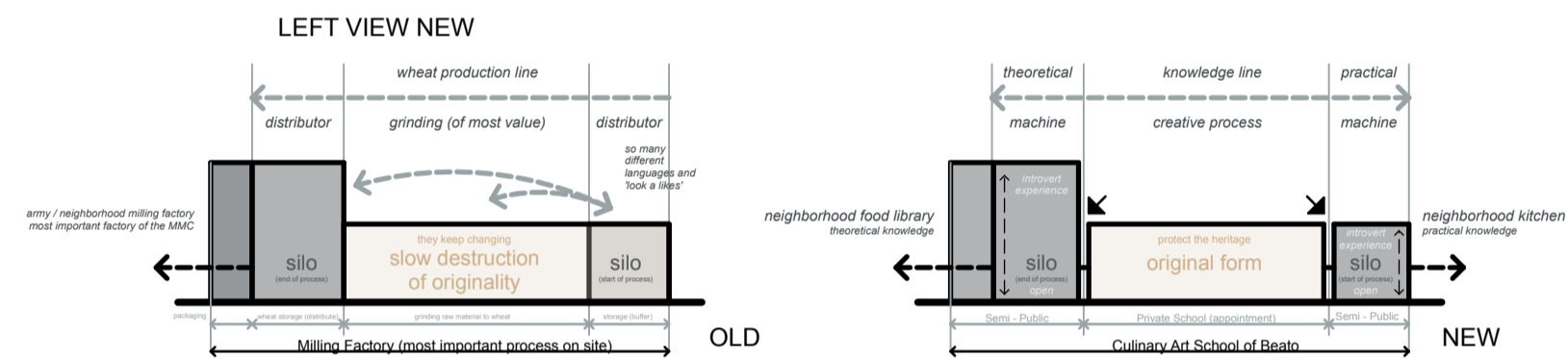


LEFT VIEW NEW

FRONT VIEW NEW

RIGHT VIEW NEW

BACK VIEW NEW

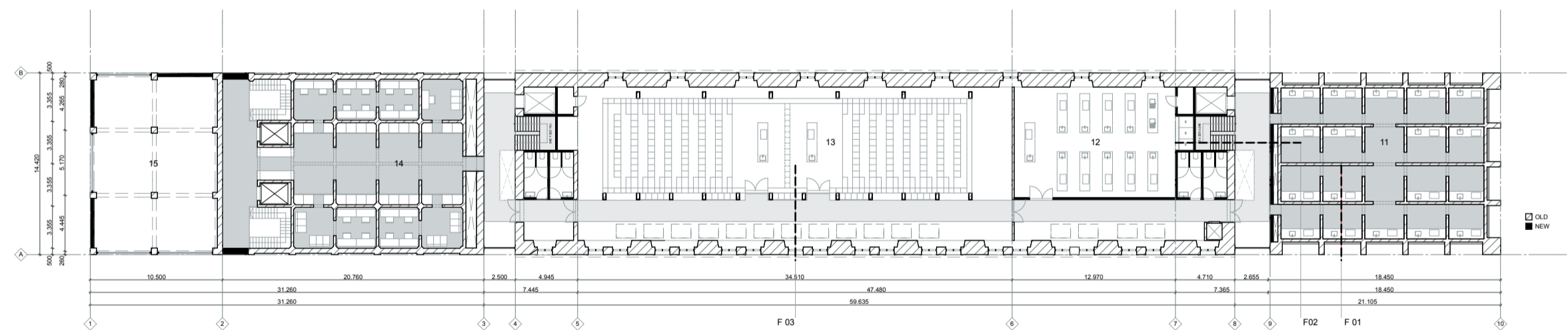


LONG SECTION NEW

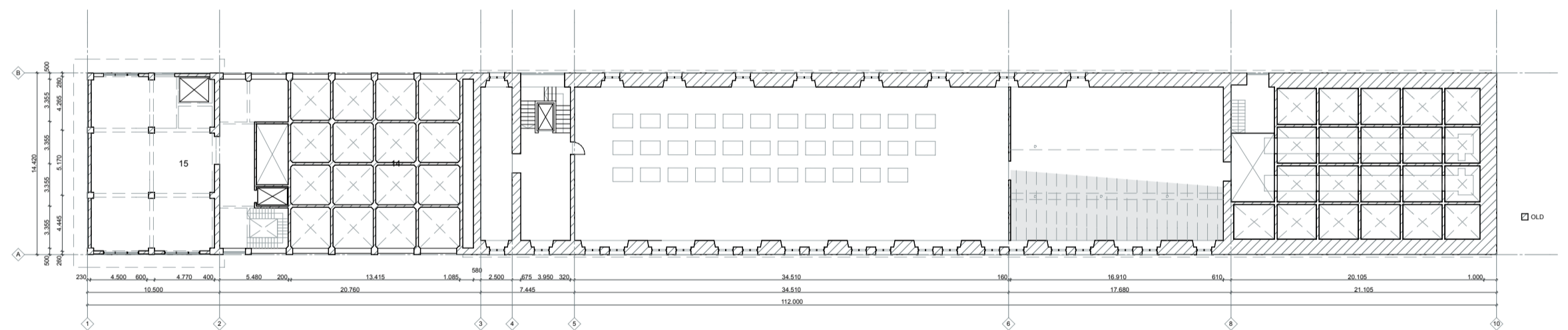
LONG SECTION OLD

-1

this section will be revised

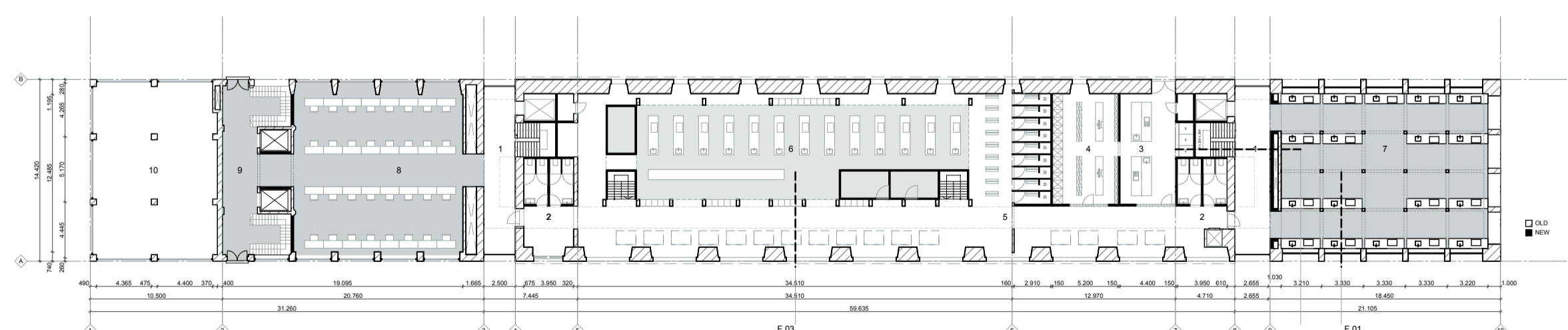


FIRST + SECOND FLOOR NEW

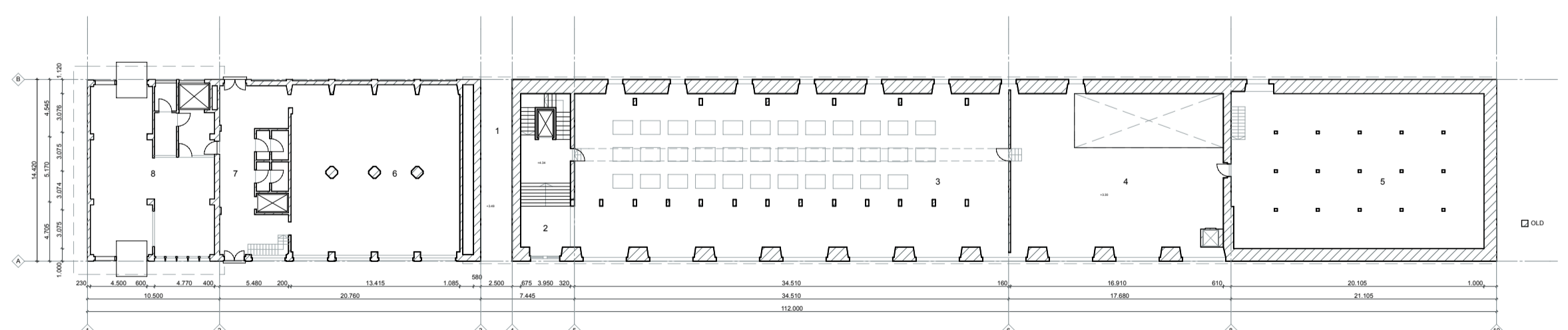


FIRST + SECOND FLOOR NEW

1



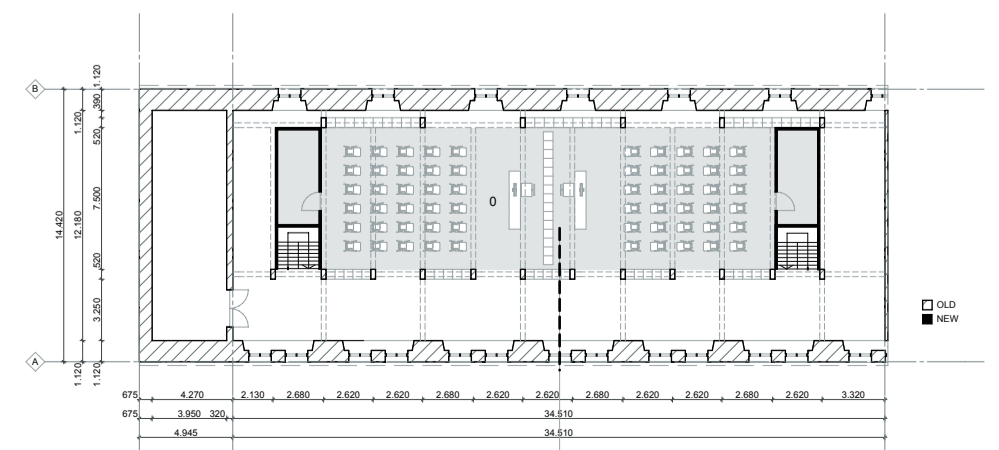
GROUND FLOOR NEW



GROUND FLOOR OLD

0

-1



BASEMENT NEW

- 0 theoretical classroom
- 1 entrance Culinary Art School
- 2 new cores (stairs, lifts, facilitation, toilet and installation)
- 3 food preparation
- 4 small cooking shop
- 5 changing rooms with shower
- 6 central kitchen
- 7 flexible space: serve room, practical study place
- 8 public entrance library / creative food startups
- 9 coffee corner
- 10 semi public kitchen cabinets
- 11 practical classroom
- 12 auditorium (70 people)
- 13 food library / theoretical study cabinets
- 14 startup space

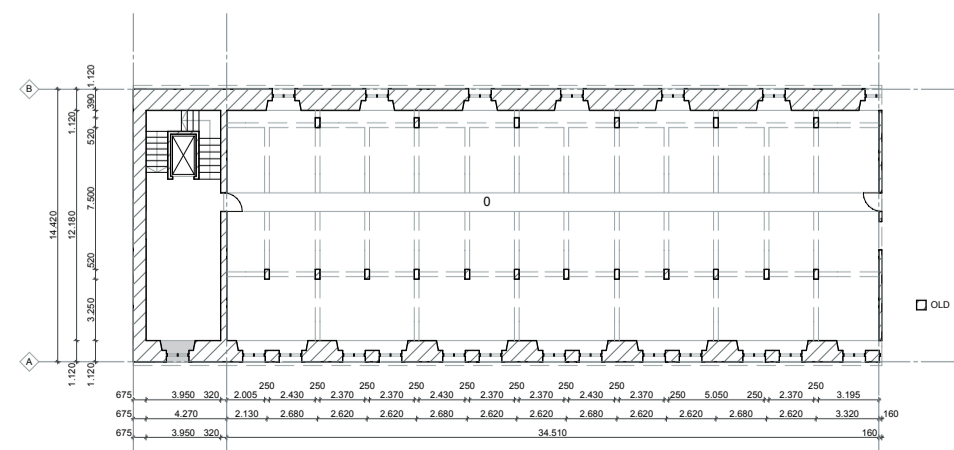


IMPRESSION EXTERIOR NEW



IMPRESSION EXTERIOR OLD

the cultural value layer will be added later on top of the existing drawings



BASEMENT + SPLITLEVEL OLD

- 0 grinding installation basement / split level bridge
- 1 production alley
- 2 main entrance
- 3 flour grinding machine park (vertical production)
- 4 raw material cleaning facility
- 5 raw material silo's (start of production process)
- 6 flour storage silo's (end of production process)
- 7 entrance flour silo's
- 8 packaging building

