FOODSPACE

Food, architecture and the city in the post-Covid-19 era
This project will investigate the following questions:

1. How can current movements of local food, organic food, and urban agriculture be extended beyond the middle class and wealthy to incorporate everyone?

2. How can architecture play a role in this?

3. What is the nature of a city in which this is happening?

4. How can a building of strong social purpose also be beautiful?
FOODSPACE is a catalyst for a food production system that:

• brings local food to market
• supports local economy
• helps eliminate urban “food deserts”
• reduces environmental impacts of large-scale agriculture
• increases resilience of food system
• publicizes research and innovations in food and food systems
• is a model for other initiatives with similar goals
FOODSPACE tentatively includes:

- food market with small shops and stalls
- distribution center to help Willamette Valley growers get food to restaurants and shops
- small food processing facility
- media center/video “kitchen studio”
- restaurant and (soup) kitchen
- commercial kitchen
- neighborhood “living room” with café and small music venue
- dwellings with home-based food businesses
- space for growing food (depending on site)

The building or building complex will total about 60,000-80,000 sq. ft.
Fall seminar

- readings and discussions about food and urban food systems
- detailed program development including individual emphases
- investigation of architectural precedents
- choice and investigation of site
# FOODSPACE: PRELIMINARY PROGRAM

## INDOOR SPACES

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<th>No</th>
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<th>Adjacencies</th>
<th>Special requirements</th>
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<td>Distribution center</td>
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<td>Food product facility</td>
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<td>Restaurant and kitchen</td>
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<td>Small music venue</td>
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<td>Kitchen studio</td>
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<td>Commercial kitchen</td>
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<td>Neighborhood living room</td>
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<td>Dwellings (tentative no.)</td>
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<td>22</td>
<td><strong>(GROWING AREA)</strong></td>
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Study of precedents: contemporary and historic
Food businesses at home

Vegetable seller’s house, Tokyo, 2001
Designed by Atelier Knot

McGrath Road, London
Designed by Peter Barber Architects

Shop/houses designed by Kevin Hein.
Arch 484/584 Fall 2016
POSSIBLE SITES FOR PORTLAND FOODSPACE

central city

boundary between residential and industrial zoning

urban growth boundary

POSSIBLE SITES FOR EUGENE FOODSPACE

urban growth boundary

Whiteaker neighbourhood

central city

boundary between residential and industrial zoning

urban growth boundary
Winter: the architectural proposition

- Begin design 1st week
- Frequent pinups
- Consultants from local food orgs., businesses, UO Food Studies program
- Variety of scales and modes of representation
- Schematic resolution of project by end of term

Isaac Wimer, terminal studio first term, Winter 2020
Emily Ryba, terminal studio first term, Winter 2020
Elise Braun, terminal studio first term, Winter 2020
Spring: elaborating the idea

- Development of design
- Integrated w/ structure, enclosure, environmental performance
- Materials and material assemblies with emphasis on building users
- Final presentation
Santa Caterina market, Barcelona, designed by Enric Miralles and Benedetta Tagliabue

James Beard food market, Portland. Unbuilt project by Snohetta

Laban Dance Centre, London designed by Herzog & deMeuron

“Our most beautiful buildings must be in our poorest areas.”
-Sergio Fajardo, former mayor of Medellin, Colombia

Orquideorama, Medellin, Colombia
Plan B Arquitectos
This presentation and the studio description will be on the Architecture Department course website.

questions?

breakout session at 6 pm
or
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