More than 53 million or 17 percent of Americans are considered low-income and have little to no access to supermarkets or similar large food stores, according to 2019 data from the US Department of Agriculture (USDA). Harlem, the South Bronx, and Brooklyn have been designated as food deserts. Often their only food suppliers are small corner stores that have a very limited selection of goods and provide a very small amount of fresh and nutritious foods.

This studio will explore transformational methodologies that address the phenomenon known as The Bodega. We will recreate this cultural institution into an oasis that offers self-sustaining organic food alternatives. Reconstructing The Bodega into the SUPER Bodega through the implementation of sustainable agricultural systems such as urban farming, and advanced urban aquacultural structures. Thus transforming Brooklyn’s food deserts into cultural and educational oases that not only provides sustenance but knowledge.

Visiting Professor
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