Our Food Story: Examining the Relationship Between Food and the Community

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Abstract

Our Food Story is a project that critiques, analyzes and intercepts the cycle of concentrated poverty in the Near Westside through a look into the neighborhoods’ history and present day conditions. The project aims to offer a solution to the observed issues through interior design. Our Food Story is a casual eatery and a community food workshop as well as a source of employment to address the low employment rate in the area. Through biomorphic and biophilic design, Our Food Story hopes to engage all in and out of the community to bring back food, jobs and a community space. The scope of the project includes a two-floor renovation of the south wing of the Blodgett School, complete with a set of construction drawings, floor plans, sections, detail, site diagrams and perspective renderings.
Executive Summary

My capstone project *Our Food Story*, begins with my personal relationship with food. From daylit morning open street markets to the brightly neon-lit night markets, my childhood was a collage of food. I grew up in a culture that doesn’t take eating lightly. People in Taiwan often greet each other in Taiwanese, asking “Have you eaten yet,” instead of good morning or hello.

Once I moved to the United States and found myself making friends of diverse ethnicity and backgrounds, food became my bridge into understanding their cultures. Later on, I had the opportunity to study abroad in London and traveled around continental Europe, introducing me to a wider spectrum of people and their own relationships and with foods.

In the fall of 2016 as I started to explore possible topics for the thesis of my Environmental and Interior Design major (which is also my capstone project), my thesis research professor, Lucinda Havenhand, suggested that I start the process by finding something I feel passionate about. As I tried to really pinpoint on one thing that I feel strongly about, I realized what it is: food. Food is a cultural issue, a social issue and a personal issue. Food ties me back to my grandmother who lives on the other side of the world; food brings comfort and a sense of safety to immigrants and refugees; food is essential to human life; food is related to so much of human activity and anthropology. It felt right for me to start my research process with the topic of food.

Since starting to research for my capstone, I knew it would be a creative project that coincides with my thesis. In my field of Environmental and Interior Design, one needs to identify the location and building in which the project exists, in order for the design process to be carried out. Knowing that the project will be grounded in Syracuse, I started my research process by looking into different areas in the city of Syracuse and how food played a part in its history, and also in present day life. As I was discussing my research direction with my capstone adviser, Zeke Leonard, he insisted that I start to look into the Near West Side neighborhood of the city.

As I gathered historical documents, images and created a loose timeline of the Near West Side, I learned about the most troubling issue it is facing right now, which is concentrated poverty.
According to the U.S. Census, concentrated poverty refers to a neighborhood in which “40 percent of the tract population lives below the federal poverty threshold.” Maarten Jacobs, the executive director of the Near Westside Initiative, added that providing employment for a neighborhood like this requires job opportunities that can provide a living wage. He stated that the best chance of lifting a person, a family and a community out of this condition is having a job that is easy to travel to and can provide for a household and have enough to invest in a house. With the issue of concentrated poverty comes an intertwined web of other issues, including but not limited to: a lost sense of community, lack of employment, a higher crime rate, and a poorly performing education system.

From the historical records and an interview with the local supermarket owner, Paul Nojaim, I learned that the neighborhood used to be populated with different eateries and grocers, but the dynamic of the area has shifted drastically in the last five decades, and local eateries have dwindled down to almost nothing. From wondering around the area, I also found that in the center of this neighborhood is the Blodgett School, that for a long time served as a technical school for youngsters learning a skill or a trade, ready to take up a job once graduated from high school, but has since then became an K-8 academy with major building renovations needed for further usage and student safety.

With these different pieces of information, stories, images and my passion, I decided to create a community eatery and food education community space that would live in part of the Blodgett School. The eatery and community space would both train and foster new skilled employees for the eatery, provide job opportunities and a place that provides culinary and nutritional education programs for everyone from elementary school children to adults.

The facility consists of an eatery that provides warm dishes as well as packaged meals, a commercial kitchen, a small grocery space that supplies local, in-season produce, classrooms with kitchen set-ups, a micro urban farm, and an auditorium space and finally, staff office.

From the site research to interviews and historical documents were compiled into a booklet that also includes my own reflection as well as mapping and diagraming analysis. This marked the
end of the my research phase as I entered the design and planning phase.

My design process started a hands-on simulation of how much space is needed and would be comfortable for participating in certain activities in the space. I simulated the space needed for a person to cook (how much counter space, how much free-movement space) and space needed for a person to sit and have a meal. I diagrammed these activities and kept it for later reference since there are no standardized regulations for seating or cooking space in a commercial restaurant. I wanted my space planning and design to stem from natural human movement and dimensions not sets of code.

Then I progressed into looking at how much space I needed in the building by estimating how much space is needed for each of the program element mentioned above. I estimated the square footage of each program element by the said diagraming and simulations I did, as well as references from previous design experiences and researching design standards. I concluded that I would like to use only one wing of the Blodgett School and occupy the first and second floors for easy access. I chose the South-facing wing for more sun exposure during the long Central New York winter months. At this point, I digitally drafted a set of floor plans and sections (vertical cut through of the building) based on a copy of the plans and sections that the Environmental and Interior Design program provided.

After I digitally drew the existing hand drafted construction documents, I started to space-plan the interior by blocking out my program elements within the plan according to the square footage I identified before. Thus, a new set of plans and sections were created, but are set to evolve as the project progresses.

Based on what I learned from the iterations of diagramming and space planning exercises, I decided to have my space serve as a reintroduction to fresh food and produce for the community. The entrance side of my space directly faces the residential community, while on the opposite side is the urban farm. So I defined layers in the space in which the design gradually informs the idea of nature through aesthetics, materialities, shapes and lighting.
For part of the concept of the design, I wanted to start from the source of food, thus I chose local vegetation and visually analyzed the structure and pattern of each. I created another set of diagrams originating from the site and geography of the building. After crossing these two sets of diagrams, I extruded the patterns into three-dimensional forms and evolved them into conceptual models. From these conceptual models, I went through iterations of the process of exploring how I could utilize these cues to inform the design of wall partitions, furniture pieces and other design elements. I explored these ideas, through both hand sketching and computer modeling. By implementing these repeated elements throughout the space, I hope to both create a uniform design style and to emphasize my concept of providing a space for the people to comfortably engage with food, with nature and with cooking.

Although this project is specifically designed for the Near Westside in the city of Syracuse, it is my argument that through biomorphic and biophilic design processes and emphasis on food, nutrition and nature, can be an interesting way to foster an environment of community and learning.

I hope that *Our Food Story*, through its peak into history, culture, community and nature, can offer a creative and unusual neighborhood gathering space as all who lives here can reminisce the past but continue to move forward.
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Special thanks to Dennis Earle, Lucinda Havenhand and Zeke Leonard for guidances and feedbacks. I really appreciate that you challenged me to create a thesis and capstone project with passion and depth.

Many thanks to Maarten Jacobs and Paul Nojaim who patiently answered all my questions and provided me with stories, experiences and insights into the neighborhood. In them, I saw one’s love for a place turn into efforts and real transformations.

To my interior design classmates who have supported and laughed with me through the last four years.

To Marissa Mariscal, Mitra Mokhtarzadeh and Destiny Tudor who have made my time here in Syracuse amazing and have continued to inspire me in life and in work.

Lastly, to my parents who have always been my cornerstone and my “point b” because I know I can always find safety and comfort when I am lost.
Our Food Story

Eatery and Food Education Workshop
Joan kao
Environmental + Interior Design
Renee Crown University Honors Program
Capstone
2017
Phase II: Design

Design Concept
Program
Final Drawings
Branding
Reference
Appendix
Beginning of the story

From early morning open street markets to the neon light, brightly lit night markets, my childhood was a collage of food. I grew up in a culture that doesn’t take eating lightly. People in Taiwan often greet each other in Taiwanese, saying “Have you eaten yet?” instead of good morning or hello. Food contributes greatly to my identity and I realized that food is not only a necessity but also a physical expression of our own culture. Perhaps there is an opportunity to use what we all have in common to create change in our community.

Then, I poked my head into the issues surrounding the City of Syracuse. Talking to a few individuals that works with communities in the city, I found out that one of the neighborhoods that needs the most support is less than five minutes walk from the Warehouse, where the School of Design is situated.

The near Westside of the City of Syracuse faces one of the highest concentrated poverty populations in the nation.¹ The cycle of poverty is perpetuated as the community faces low employment opportunities and low wages. The high concentration of poverty also leads to sub problems such as poor performing education system, lack of funds to upkeep buildings, high crime rates and a lack of a sense of community.

As I walked the street, researched the history and talked to residents, business owners, local organization leaders, I saw an opportunity where perhaps my passion for food can be an interception point in the cycle of concentrated poverty. Food can be used to bring the community together, it can be used to bring cultures together, it can be used to provide jobs and education.

Main Problem
Concentrated Poverty

Sub Problems
Low employment opportunities
Low wages
Poor performing education system
Lack of funds for building upkeep
High crime rates
Lack of sense of community
Lack of local businesses

Opportunities
Concentrated poverty is a large umbrella problems that trickles down to many issues within the neighborhood. Organizations like Salt District are already working with local residents and rebuilding this community. However, there are still many opportunities to pursue. Eateries and restaurants which used to flourish in the area are now almost entirely gone so providing a healthy source of pre-made meals and groceries can be a great addition to the community.

This neighborhood also has many old and unused houses and buildings that are great location for new ventures and projects.² ³

Worth pursuing?
I think providing fresh produce and healthier eateries within a neighborhood that does not have such resources is an opportunity not only worth pursuing but important to pursuit.⁴

Have others tried to solve this problem before?
Organizations like Salt District are providing a voice for the community, hosting block parties and community events as well as gathering funds to renovate old buildings for residential and commercial use.

Companies like Steri-Pharma have situated their plant in the neighborhood and provided living wages for employees.

NoJaim Supermarket have been in the neighborhood since the early 20th century and have been an active voice in keeping local businesses afloat and an outlet of locally sourced foods.⁵

What is the scope of the problem?
Concentrated poverty is a problem that greatly affects the neighborhood. Within walking distances in the area, there aren’t many eateries and sources of fresh foods at all. So the scope of the problem is the physical size of the community.


Mind Mapping
exploring issues + ideas
equal access

FOOD (noun)
ANY SUBSTANCE PEOPLE, ANIMALS OR PLANTS ABSORB, IN ORDER TO MAINTAIN LIFE AND GROWTH.
I propose to design a community eatery that provides employment opportunities, education and a source of freshly prepared meals in the Near Westside Neighborhood of the City of Syracuse. The eatery will include both sit down and take out areas as well as locally sourced groceries and a food preparation training kitchen.
Research + Precedent Study
Historical Research

I started my research journey in the local Onondaga Historical Association where there are information gathered through directories, maps and folders of information organized by block numbers in Onondaga County. I wanted to dig into the food history of the neighborhood.

From directories to local newspapers, the Near Westside had a history of small groceries and lunchrooms as well as industrial food processing factories.

Ward Baking Co. is an industrial baking company that has been in Syracuse since the early 20th century, with Tip Top Bakers being the largest part of the company.
Since the Near Westside had many factories and work places, historically it had many worker housing and lunchrooms for casual eating.

During the 60s and 70s, the city saw an influx of fast food chains. This was also a time of change in the local demographic, with mainly latino immigrants coming in from Puerto Rico.
I decided to volunteer at smArt as part of my research. SmArt is an after school art program for kids participating in the Schiller Park after school program. SmArt is funded by the Office of Engagement in Syracuse University and is almost fully student driven, with the office of engagement overseeing the activities. SmArt isn’t food related but it is interesting to see the snacks and kids’ interest in foods while bonding with them over arts and craft. Through weeks of participating, I started seeing a trend with various sugary snacks donated to the program. From the amount of icing that kids put on their cookie for the Halloween cookie decorating all the way to the chocolates and candies that the program hands out. On the week of Halloween, we handed out different candies and chocolates and the kids fought for it. It wasn’t surprising that children love candy but it was interesting how local organizations and community centers take in donations for snacks which usually happen to be high in sugar.
smART is an after-school initiative for youth which seeks to create opportunities for students to engage in hands-on learning and explore their talents beyond the drawing and painting components of traditional school arts curricula. In addition, it also serves to bridge the gap between the college campus and the community by fostering understanding and communication between the two groups. The program works to encourage children growing up in difficult circumstances to believe in themselves and their ability to succeed. We aim to dissuade them from making bad choices and taking the easy way out, while nurturing their positive energy, inherent kindness and creative spirit, because as our name implies, we believe every kid is smart.

Office of Engagement, Syracuse University

past projects include: customizing sneakers knitting scarves
present projects: introduce yourself pipe cleaner zoo halloween costume making mask making cookie decorating
**Interactive Research**

**Conversations on Race, Employment and Food**

**Zeke Leonard**  
Assistant Professor, Environmental and Interior Design  
Coordinator, First-Year Experience  
Designer, Salt Works

Zeke is my capstone project advisor and one of the first person I talked to when I wanted to know more about the Near Westside neighborhood. Zeke has been very engaged in the community and heads Salt Works, an organization that helps and train unemployed workers in woodworking.

Zeke introduced me to the racial dot map which visually illustrates the American population based on the 2010 census data. The segregation of racial groups in many places in America and in Syracuse is astounding. More so, the Near Westside has a very high concentration of Black and Latino people. Zeke mentioned that such segregation was largely the result of the rezoning in the 60s when highways were being built. The poorer neighborhoods were moved to make way for I-81, creating cookie cutter sections of our city that each houses different racial groups.

**Maarten Jacobs**  
Executive Director of Near Westside Initiative

I was referred to Maarten by Zeke. Maarten oversees the Near Westside Initiative, an organization that aims to support and revive the Near Westside through art, technology and innovation. The Near Westside Initiative has successfully redeveloped both commercial and residential buildings as well as engage the community and SU students, staff into rebuilding the neighborhood. Maarten added on to Zeke’s conversation in that he brought up concentrated poverty, in which U.S. Census refers to as “40 percent of the tract population living below the federal poverty threshold.” To break the cycle of concentrated poverty is to provide wages that will pay for not only daily needs but also to invest, usually in owning a house. Maarten highlighted that due to the various changes that the neighborhood has experienced in the last century, the Near Westside became an area that lost both economic power and a sense of community. Food wise, the neighborhood used to be filled with restaurants and grocers and other small businesses lined the streets.
Zeke and Maarten both mentioned to me that no one knows about the community and food more than Paul Nojaim. Paul and I walked the neighborhood while he told me the history of the neighborhood as well why food is an important commodity.

As we walked down the now expanded West street, Paul mentioned how it used to be a small street, only one third of the size of it now. The neighborhood used to be populated with many grocers and restaurants as well as other stores needed for daily life. A grocer usually provide for about a block of residents, thus the stores were small and in walking distance. The neighborhood thrived when both the Erie Canal and major railway traveled through this part of town, keeping businesses and factories afloat.

However, after the second world war, America started to develop suburbs around cities and started building highways and larger roads to accommodate cars. Near Westside was cut away by the expansion of the West street. Nojaim moved due to the expansion and slowly expanded from a grocery store into a supermarket while acquiring different lands to form where the store is situated today.

The development of armory square and downtown Syracuse became isolated from the Near Westside. As the economy decreased, government assisted housing were also built in the neighborhood and slowly the socio-economic status of the neighborhood dwindled. In the 70s, an influx of Latino immigrants came into Syracuse. Paul’s father persuaded Goya foods which only serviced large cities at that time to sell to Syracuse in order to provide for the changing demographic in the community. The neighborhood started to be referred to as El Barrio and many Latinos settled.

Nojaim is an important pillar in the community- I can see it as Paul greeted customers and residents on the street, most time by name. Nojaim provides nutrition and health information on their website as well as partnering with Westside Family Health Center to encourage shoppers to buy healthier groceries. Customers will gain points for buying fruits and vegetables, and will be rewarded with certain points as well as help the health center track the shopping pattern of certain patients with higher blood pressure or cardiac disease.
Project: Food Port for West Louisville
Location: West Louisville, KY 42301, United States  Project Year: 2015
Area: 24-acre  Designer: OMA

About: The project is a food hub that encompasses everything from growing food to selling, educating, and making food. The project takes on the site of an old tobacco plant, aiming to revitalize the economy of the area and reconnect people with where food comes from and how it is made.\(^6\)

Discussion+critique: The project takes on a very large site. I understand that it is utilizing an old farming plant, thus the area is large however, I feel the scale of the food port loses the intimate relationship people have with food. From the renderings, one can see there are open air markets but also children play space, classrooms and different pavilions that satisfy different programs. The style and structure of the spaces feels a bit detach to the roots of the farming community that this project is placed upon, perhaps the design should speak to both the contemporary and the past. However, I feel that the inclusion of the whole food chain cycle is very well executed and should be part of any food hubs or food related project. It is important to address both where food comes from and how we deal with the waste after much of it is consumed.

Project: The Forks Market Food Hall
Location: Winnipeg, MB, Canada
Project Year: 2016
Area: 975.0 sqm Designer: Number TEN Architectural Group

About: The Forks Market Food Hall is a renovation project on a much beloved community space. For centuries, The Fork is a trading and gathering place for the people in Winnipeg. The two brick structures that today form the market were once machine shops for freight car and coach repair, and later stables for the rail companies. An atrium space was constructed in the late 1980s linking the two historic structures to create The Forks Market building, establishing a shopping and dining destination. It is now renovated into a food court type space with long tables and stools for everyone to come and enjoy food together.

Discussion+Critique: I enjoy that this project takes on the inspiration of the site’s past. Raw steel, blacksmith work and natural wood detailing were all used to reinforce the character of the historic architecture. Much of the design detail is inspired by the language of Canada’s rail history. However, as much as the design speaks to the site, the design isn’t speaking to the food. I feel that the design did not take into the consideration of where food comes from. Since it is a community space and it is a project that aims to reintroduce an age old gathering place to people, it should also consider the food history the community has. But it almost feels as if the design is detached from what the food hall is serving.

Address of Food Issues
Community Engagement
Design Concept

Precedent Studies

Project: Good Food Matters  
Location: New Addington, Croydon  
Project Year: 2013  
Designer: Geraghty Taylor Architects

About: The Centre trains disadvantaged local people to grow, cook and market sustainably produced organic food. It provides them with a new set of skills, promotes a healthy lifestyle and helps them to be productive members of their community. The driving element of the project is sustainability and inclusivity. Croydon Disability Forum were included in the design process, aiding in many design decisions that would help less abled bodied people navigate around the space (including adjustable worktops and clear circulation). Outside grasscrete paving has been used widely throughout the site to allow disabled users access whilst also minimising rainwater run-off. Special raised growing beds ensure that disabled people can be a part of growing and maintaining the food they produce. The design of the building is also to speak to the surrounding greenbelt and rural English countryside functional design aesthetics.

discussion+critique: I am impressed by the emphasis of being inclusive and sustainable on the design front. However, as much as the design was trying to gage a simple, working, countryside landscape, the interior design could’ve been improved and still speak that same language. I feel that the architecture was heavily focused on and the interior design was neglected in this project.

Address of Food Issues  
Community Engagement  
Design Concept

Research Analysis

Historical Research
From the historical research, the historical framework of the neighborhood and its relationship with eateries and groceries are established as well as the change in demographic.

Observational Research
Observational research informed me of the food choices often included in after school programs that base much of its materials on donation.

Interactive Research
Interactive research added specific details, stories and heart to the historical framework. It provided a first person narrative to the story of the neighborhood.

Precedent Studies
Precedent studies provided insights into how different food projects are conceptualized, designed and executed. It also provided examples of different scale, usage, style and focus of projects that are based around food and food issues.
Building + site analysis
The Blodgett School is in the heart of the Near Westside Neighborhood and a historical building that has since been abandoned due to the lack of renovation. It served as a vocational high school, a middle school then an elementary school before its closure. Since the start, it was a school that was open to both the poor and the wealthy, it saw the community through the great depression and the various struggles of the neighborhood. The school was a pillar in the community. “One purpose remains identical. In the same way as many of Blodgett’s boys and girls today, students 60 years ago often came from struggling households. They’d been raised in the Depression. Few had any money. Vocational, with its marble trim and monumental pillars, offered hope,” reporter Sean Kirst of The Post Standard wrote. This location and its historic value to the community may be a way to regain community engagement and be utilized as a space for the people to come together and build up this neighborhood again. The physical location and historical meaning of the Blodgett School would be fitting for my project where I investigate the food culture and food resources of the community and use that as my gateway to revitalize the near westside.

Geographic location

- Onondaga County, New York State
- City of Syracuse, Onondaga County
- Near West Side/Salt District, City of Syracuse
- Near West Side, Population Density + Racial Segregation

History

Completed construction. Named after Andrew Burr Blodgett, the Superintendent of the Syracuse City Schools.

- Colors of the school were Maroon and Maize. People referred to it as the colors of the Vocationalists.
- Last official class of the Vocational School graduated. The school was a beacon of hope for many to learn a skill that would provide a living wage.

1918

1920-

1965

1970s

1918

1920-

1965

1970s

Voted by the board to not be taken down, but no further action has been planned.

While any plans for renovation is stalled, local residents wants to keep the school.

Westside Academy at Blodgett is currently running.

Building being assessed for renovation. Major renovations needed for roof and gymnasium.

2009

2010

2011

2016-
Location of the Site

Exterior details and ornamentation
Current occupancy + Surroundings

1918 full occupancy

1920-30 full occupancy

1965 last vocational class

1970-Present K-8 school, many parts not used due to lack of repairs

Green Space: Skiddy Park

Near Westside Block Party

Aerial Shot
materials + building style

beaux arts architecture

Beaux-Arts Architecture. A very rich, lavish and heavily ornamented classical style taught at L’Ecole des Beaux Arts in Paris in the 19th century. The term “Beaux Arts” is the approximate English equivalent of “Fine Arts.” The style was popularized during the 1893 Columbian Exposition in Chicago in 1893.10

Some Characteristics include
- Flat roof
- Rusticated and raised first story
- Hierarchy of spaces, from “noble spaces”—grand entrances and staircases—to utilitarian ones
- Arched and pedimented doors
- Symmetry
- Classical architectural details

examples of beaux arts architecture

materials

Pour in place concrete  Brick veneers  Steel foundry  Terracotta  Limestones

classroom sizes varies

Side Stairwells

gym
entrance
skiddy park
Neighborhood Analysis

Location of the Blodgett School

Boundaries of the Near Westside/Salt District.

5 Minute walking radius, average walking speed of 3 miles per hour.

Most commercial activity outline the neighborhood.

Resources for both fresh food + processed food.

Green Space

Other organizations

Bus Routes that passes the site.


Community Demographic + Economic Breakdown

**Poverty Rates - near westside**

- **Year 2000**
  - 60-80%
  - 80-100%

- **Year 2009-2013**
  - 60-80%
  - 80-100%

**Black Concentration of Poverty**

- **Year 2000**
  - 43.4%

- **Year 2005-2009**
  - 48.3%

- **Year 2009-2013**
  - 65.2%

**Hispanic Concentration of Poverty**

- **Year 2000**
  - 49.3%

- **Year 2005-2009**
  - 38.4%

- **Year 2009-2013**
  - 62.2%

**Racial Breakdown**

- **Black** 47%
- **Hispanic** 23%
- **White** 27%
- **Other** 3%
Land use

- 25% of Land Vacant
- 15% Vacant Houses
- 500,000 square feet underused + abandoned commercial space
- 39 Row houses
- 4 Senior citizen high rise housing

Average Income

$12,428

Total population: 6,951
Total households: 2,697

Age Breakdown

85 + 1.1%
75-84 2.6%
65-74 5.4%
60-64 4.8%
55-59 5.2%
45-54 12.2%
35-44 11.5%
25-34 19.2%
20-24 8.4%
15-19 6.3%
10-14 8.5%
5-9 7.1%
Under 5 7.7%

Site Drawings
Existing Site Drawings

Level 1
scale: 1" = 30'-0"
Level 2
scale: 1" = 30'-0"
Level 3
scale: 1”= 30’-0”
Sections
scale: 1"= 30'-0"
Elevations
scale: 1" = 30'-0"
Exterior Model
Exterior Model
Site Model

1003 W Fayette St
Blodgett School
Case Supply Building
James Geddes Housing Development
Program + Spatial analysis
Proposed Users + Needs

fictional users and scenarios used to illustrate the proposed needs of the project

Needs Identified

Food preparation
- kitchen
- storage
  - dry/refrigerator/freezer

Eatery
- counter, shelving
- seating/eating
- serving/cashier

Grocer
- shelving
  - dry/refrigerator/freezer
- cashier

Staff Space
- Kitchen Employee Lockers
- Office Space

Education
- teaching kitchen
- classrooms
Primary Users: Customers

Nina
17/ High school student
Local resident of the near westside
Lives in low income family
Usually have a snack after-school, choosing between chips and candy bar.
School lunches usually consist of heavily processed and re-heated foods.

Joe and Vanessa
Joe is a single father working secretary office job in a small office. His salary provides for himself and his daughter Vanessa, but due to his busy schedule, shopping for groceries and making healthy foods isn’t easy.

David and Rachel
David and Rachel are old residents of the neighborhood. They eat out from time to time, usually picking casual and inexpensive eateries.

She will be able to hang out with friends, do homework and eat healthy food/snacks within her budget in this eatery. Her student status will provide her with discount to eat at the eatery.

Joe and Vanessa now have a new place to eat for dinner or lunch when Joe is busy. And more chances to eat healthy, wholesome foods instead of fast food.

David and Rachel now have a new eatery to visit while enjoying a healthy, casual lunch. The eatery will provide them a chance to consume more vegetables.

Secondary Users: Employees

Kyle
28/High School graduate
Local resident of the near westside
Kyle isn’t trained in a specific skill and has only worked in minimum wage job.

Working and training at this facility will help Kyle develop kitchen operation and management skill. This job can also be a resume building experience for Kyle. Kyle can also enjoy the healthy foods at the eatery at a discounted rate.

Elizabeth, Brianna and Emily
38 Single mother with two daughters
Local resident of the near westside
Elizabeth had several jobs related to commercial kitchen operation and catering.

Working at the facility will ensure Elizabeth insurance, monthly salary and utilize her management skills while she can enjoy the healthy foods with her daughters at a discounted rate.

Tertiary Users: Staff

Educators
Office Staff
Have eatery and grocery as store front to draw in the community.

Eatery as the front and storage in the back with all the preparation area in the middle.

Have each program layer in depth in the space.

utilizing two floors with the eatery primary on second floor.

utilizing two floors with the eatery primary on the first floor.
+ Education Kitchen and Classrooms

- Education Space
  - Kitchen
  - Counter
  - Eatery
  - Storage
  - Grocery

- Classroom
- Training Kitchen
- Staff Space
  - Storage
  - Kitchen
  - Serving Counter
  - Grocery
  - Eatery
kitchen diagrams + circulation

- 5 ft² of kitchen space per guest (U.S. average)
- 1051 ft² (U.S. average)

types of kitchens plans

- assembly line
  suitable for small menu restaurants
- island
  suitable for gathering cooking at one place
- zoning kitchen
  suitable for separating different tasks

keywords

- ergonomic
- efficient
- energy saving
- clean/sanitary
- well lit

circulation process

- deliver
- storage
- prep
- cook
- serve
- waste
Experiential spatial exploration

- 35 ft² per person working in kitchen
- 25 ft²
- 20 people
- min. 500 ft²
Seating

80 people x 15 ft²
1200 ft² seating

6 ft² table space per person

24 ft² for each table
+3-4’ walkways

serving counter

counter
10’ 0”

1 serving counter
20 ft²

grocery aisle

10’ 0”

2’ 0” 10 aisle
min. 500 ft²

4 shelving system
16 ft²
## Square Footage Breakdown

<table>
<thead>
<tr>
<th>Area</th>
<th>Occupants</th>
<th>Square Footage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food Preparation kitchen</td>
<td>20</td>
<td>700 ft²</td>
</tr>
<tr>
<td>Food Preparation storage</td>
<td>5</td>
<td>500 ft²</td>
</tr>
<tr>
<td>Eatery counter, shelving</td>
<td>15</td>
<td>112 ft²</td>
</tr>
<tr>
<td>Eatery seating/eating</td>
<td>80</td>
<td>1200 ft²</td>
</tr>
<tr>
<td>Eatery serving/cashier</td>
<td>10</td>
<td>120 ft²</td>
</tr>
<tr>
<td>Grocery shelving</td>
<td>50</td>
<td>2500 ft²</td>
</tr>
<tr>
<td>Grocery cashier</td>
<td>3</td>
<td>135 ft²</td>
</tr>
<tr>
<td>Kitchen Employee Lockers</td>
<td>30</td>
<td>600 ft²</td>
</tr>
<tr>
<td>Office Space</td>
<td>15</td>
<td>600 ft²</td>
</tr>
<tr>
<td>Teaching kitchen</td>
<td>15</td>
<td>500 ft²</td>
</tr>
<tr>
<td>Classrooms</td>
<td>30</td>
<td>600 ft²</td>
</tr>
</tbody>
</table>

**Total Square Footage: 7,567 ft²**
Commercial Eatery + associated kitchen Regulations Summary
NY State Department of Health

Sinks
- Hand washing
- Dish washing/cleaning
- Food preparation/cleaning

Refrigeration
- Walk-in or Movable equipment
- Freezer/Refrigeration

Exhaust Hood
- Required over all cooking surface

Restrooms
- Employee
- Customers

Interior Finishes
- Non-porous, washable floor
- Grease resistant wall backing
- Cleanable wall close to floor

Grease Traps
- Required in plumbing to catch grease and fat

Equipment installation
- sealed to the floor
- installed on a raised platform of concrete or other smooth masonry (6” off the ground)
- elevated on legs to provide at least 6”

Lighting
- Permanent artificial light sources are to be installed and maintained to provide at least 30 footcandles of light on all food preparation surfaces and at equipment or utensil washing work levels
- Permanent artificial light sources are to be installed and maintained to provide at least 20 footcandles of light at a distance of 30 inches from the floor in: bathrooms/storage/dining area during cleaning

Storage
- Stored at least 6” above floor
- Storage of foods that needs further washing/cooking needs to be separated from ready to serve foods
- Foods without package must be correctly labeled

I plan to use the research conducted so far to progress in the next stages of the project. As I enter the design stage next semester, further code and regulations will be examined as well as more detailed analysis of eatery/grocery spaces’ circulation. Further exploration of equipments and materials needed in commercial kitchen and service counter will be done as well as more interactive conversations about food, education and running a restaurant.

This multi-functional eatery space seeks to empower the community, provide employment opportunities, education opportunities and be a source of fresh foods in the neighborhood.
/Concept

The near Westside of the City of Syracuse faces one of the highest concentrated poverty populations in the nation. The cycle of poverty is perpetuated as the community faces low employment opportunities and low wages. This also results in a lost sense of community and an emerging food desert.

I propose to design a community eatery that provides employment opportunities, education and a source of freshly prepared meals in the Near Westside Neighborhood of the City of Syracuse.

The project seeks to renovate the aging and worn down Blodgett school that was once the pillar of the neighborhood. Utilizing the central location of the site, the project hopes to incorporate workshop like food preparation spaces, communal tables and urban farm with more natural light, colors, accessibility and creativity which ultimately create an aesthetic native to the neighborhood.
/Direction

Connecting the city, the neighborhood, the people with food, nature and a sense of community.
Transition Layer: Transparency and light in these walls to create a more relaxing education space.

Exterior Facade: introduce the space, create interest.

Buffer Layer: Create dimensions and layers. Lobby/entrance of the space.

Gradient Layer: Introduce elements of the space, greenery, food, community.

View Layer: Direct view of nature and natural sourcing of food product.
During winter months, the south side will have the most exposure. North side will have milder sunlight.

Stronger sun during the morning hours (Sunrise) and the afternoon hours (Sunset).

General eatery lighting with stronger lighting on the side.

Classroom with general lighting.

Residential Areas

Mostly residential on this side of the building.

Southside will have the most exposure from pedestrians and sights coming from outside.

Second floor will have less direct view from the exterior.

Rectangular highlight is the general lighting of the space. Circle signifies spot task light corresponding with each workstation.

Task spotlight for food selection + cashier.

Brighter center piece light for each entrances.

Decoration lights along the windows.
For the form and design of the space, I used local vegetation as my source material. By deconstructing, distorting and investigating its shape and structure, I created a glitch image influenced by the patterns of the geography and the site.

<table>
<thead>
<tr>
<th>Vegetation</th>
<th>Source</th>
<th>Color Burn</th>
<th>Pixelate</th>
<th>BW</th>
<th>Contrast</th>
<th>Positive</th>
<th>Negative</th>
<th>Shape</th>
<th>Outline</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetation</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>
The pattern study was then utilized as a source image for extruding three dimensional volumes. I analyzed the volumes and used certain elements to create patterns and structure that will later on influence the interior space.
Updated Program

1. Elevation + Stairs
2. Entrance side
3. Eatery
4. Locker
5. Corner Store
6. Delivery + Employee Entry
7. Lecture Hall
8. Workshop Spaces
9. Storage
10. Cook/Parep Stations
11. Green Space
12. Bathroom
Circulation were massed and tracked to determine the ceiling acoustic panel location.
Inductive movable cooking tiles that utilizes wireless electricity technology and can improve collaboration and efficiency in the kitchen.

Karina Campos  
kccampos@syr.edu, www.kcampos.com
Final Drawings
Eatery
/Kitchen
Green Space
/Corridor
References


Ron Finley: A guerilla gardener in South Central LA

Finley’s talk on urban gardening in fast food filled urban neighborhoods shines light on how the community can come together and provide for each other. It also emphasizes the importance of fresh produce in food deserts and its impact on the community’s health. Finley also discusses the usage of landscape design to beautify the neighborhood that he states are known for “drive-thrus and drive-bys.” This is an interesting case study on how growing food resources can change several aspects of the community.


Appendix

Skipping Meals, Joining Gangs: How Teens Cope Without Enough Food At Home
By: Natalie Jacewicz

Jacewicz’s reporting probes into the struggle faced by many teenagers in impoverished neighborhoods. Many teens do not qualify for take home meal programs and aren’t provided with enough food in at school lunches. Furthermore, this leads to petty crimes, prostitution and gang activity in exchange for a meal. This outlines the sub issues that food deserts in concentrated poverty areas face. The article states that having sources of fresh grocery and low-income meal plans extended to teenagers can substantially change this situation.


One Restaurant’s Recipe For Social Good: Same Meals, Different Prices
By: NPR Staff

The Everytable restaurants are selling healthy and fresh foods at comparable prices to fast food joints in low-income neighborhoods in South Los Angeles. The packaged foods are prepared by high end restaurant chefs and can be microwaved in store or be taken home. Each restaurant have the same clean, colorful decor and the same menu but with price adjusted to the income of the neighborhoods. This is a new design approach to address the food related issues present in neighborhood stricken with poverty. A nice case study for design projects related to food.

http://www.npr.org/sections/thesalt/2016/09/02/492240882/one-restaurants-recipe-for-social-good-same-meals-different-prices
A Colorado Farm Helps Refugee Kids Put Down Roots In A New Home
By: Megan Verlee

Growing Colorado Kids is an initiative to help refugee children transition to life in America while providing their family with food on the table. The children are taught to take care of different vegetables as well as livestocks as well as prepare the lunch staff and children have for the day. As the children explain the foods on the table, they learn to practice their language skills and interact with each other as well. This initiative also help with saving money for these kids’ family since in the summer months when school is not in session, the kids don’t have free or reduced price meals and making ends meet become tough.


Bringing fresh fare to an urban food desert
SA+P spinoff creates community food hub in New Orleans
By: Scott Campbell

The ReFresh Project was created by the School of Architecture and Planning at MIT to provide fresh food and health education programs to a low-income neighborhood in New Orleans. The project include whole foods market, Liberty’s Kitchen, “a non-profit program offering culinary training to youth, and meals to local public schools,” as well as office space for the Broad Community Connections which aims to help small businesses develop in the area. This is a great case study of mixed use space addressing the food desert issues and utilizing design to bring it together.

Our Food Story