

ARCH2010 E3 URBAN ADDITIONS
INTERNATIONAL CUISINE

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This project consists of a design for a culinary institute located in Charlottesville's Downtown Mall. Because much of Charlottesville's gastronomic scene is focused on its local cuisine, this project aims to increase the interest in international food. The idea is to bring in a chef from a specific country or region from abroad and have them put together an exhibition of their local cuisine as well as temporarily managing the building's kitchen staff to allow visitors to try their native food. To make this possible, the building comes with a dedicated exhibition room, and a fully equipped kitchen and storage room. To ensure the visiting Chef has a pleasant stay, the place also houses a suite. A dining area and small library are also included to visitors to enjoy.

One of the challenges that came with the design of the building was to make the most out of the narrow 23 ft by 110 ft area given to work with. The conceptual design of the building consists on the arrangement of volumes put up against a division wall. Each of these volumes is intended to house the previously mentioned areas, each with their specific function. Facing towards the Downtown Mall are the exhibition room, dining area, and library, the places intended to be the most public. Towards the back are the kitchen and suite, which are meant to be more private. One of the ideas behind the design, however, is to promote peaceful and collaborative environment, which is why the place also encourages circulation all throughout and faces its interior wall in some areas.

