

programme and client_05



programme and client_

Recent years have seen an increase in awareness in the source and quality of the food one buys and consumes. In reaction to the commercialised, multinational styled “fast food” which has become an ever present part of urban lifestyles, the Slow Food Movement was founded in 1986 and has gained steady support internationally. The focus of Slow Food embraces a process which is “good”, “clean” and” fair” (Slow Food: 2011). Seasonal and fresh food , integral to the culture and community is produced in a manner which does not compromise the environment while remaining accessible to both patrons and producers. With over 100 000 members in 123 countries (*ibid*) localised groupings known as convivium, unique to each culture, people, food and traditions, are formed, ensuring the cultural sustainability of the region is maintained. It is within this greater principle that the building programme will be based, with a proposed culinary school and associated vegetated landscape, creating the public face for Slow Food Maputo.

The culinary school will form the majority of the building programme with spaces required for practical cooking areas, lecture facilities, recreational space and office space for the administration and teaching

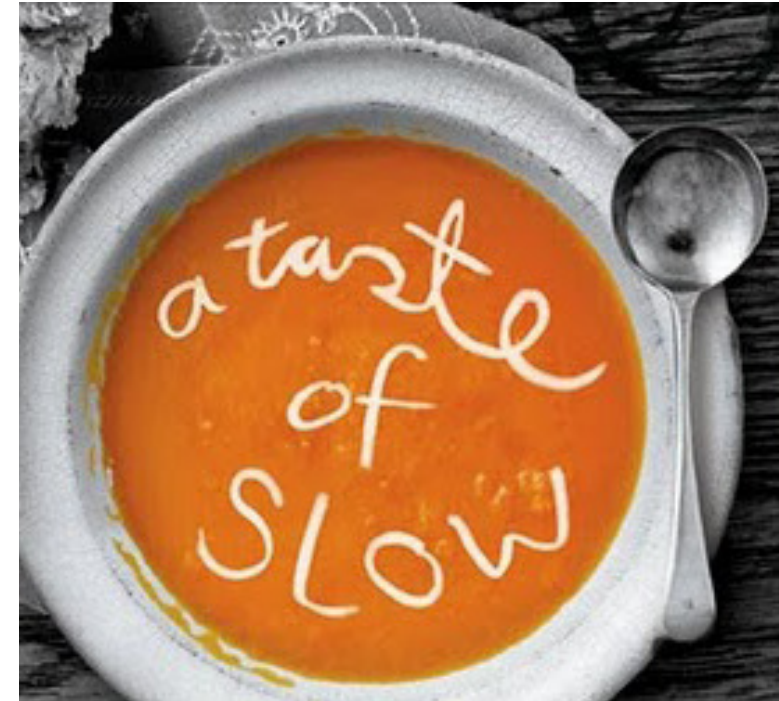
ILLUS. 109(OPPOSITE) Bread at the market (Dores, 2009)
ILLUS 110 A taste of slow (Slow Food , 2009), ILLUS.111
restaurant view mazzo restaurant New York (Brand, 2010)

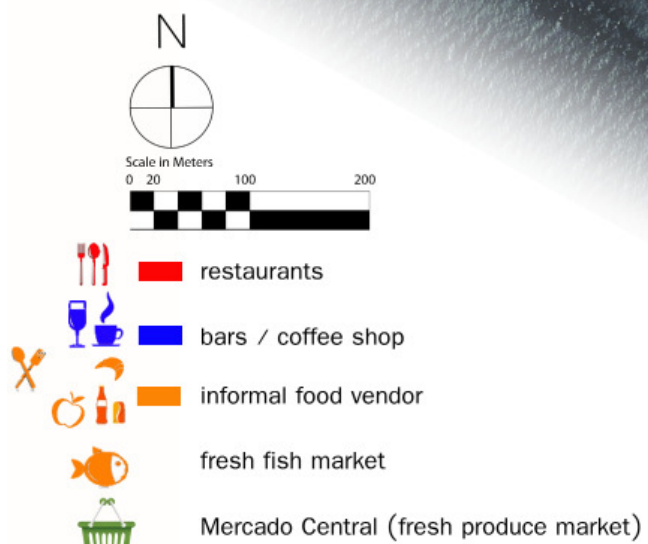
staff. A restaurant and deli will be located along Avenue 25 September within the upper levels of the existing structure. While this facility will have its own dedicated kitchen and storage areas, the associated restaurant will be integral to the culinary school, with the staff comprising almost entirely of students. Students are hereby given the opportunity to interact with real challenges within the food services industry as well as serving to increase the commercial viability of the school within its prime location in the urban centre.

In addition to the school, a facilitated kitchen will be provided for local food vendors selling within the Baixa area. Currently, the majority of vendors transport food items made at home each morning to be sold in the city. An example of the typically occurring vendor types and their products can be seen in figure 2 (page 72). Many of these vendors travel large distances from the surrounding suburban areas of Boane, Catembe and Matola (Dores, 2011) with a number of plastic containers and bags packed with home-made bread and baggia's to be sold informally on street corners and busy pavements. The facilitated kitchen will form an alternative to this, eliminating the need for costly transportation as well

as providing storage facilities for the additional stall equipment required for day to day business. As such the food workshop is seen as a site of facilitation, affording opportunities for interaction with other actors in the food industry, the exchange of skills and ideas from the formal and informal sectors as well as the contribution to the cultural flair of the area.

Embracing the slow food principal, a vegetated landscape will surround and envelop the building allowing much of the fresh produce and herbs used within the kitchen spaces to be grown on site. Given the proximity of both the fresh fish market (at the bottom of Avenue Samora Machel) as well as the historic fresh produce market in to the west along Avenue 25 September (see figure **), the food production within the workshop will ensure that what little is not grown on site can be sourced within a 100km radius. The gardens will be maintained by students of the school as well as community members living and working in the area as a joint public private food production project. Aside from the envisaged educational exchange, the garden serves to be important in forging ties between school and community.





ILLUS. 112 Food in the Baixa (Hart, 2011);
FIGURE 2 (OPPOSITE) vendor studies
(adapted from Zonderland, 2011)

	fruit seller	peanut curry lady	pão seller	sugar-cane juicer	mobile pie seller
vendor setup					
tools					
products					

functional informants_

Given the highly-serviced nature of the kitchens and auxiliary spaces, a number of fixed design informants can be identified. These vary in nature from sizes of circulation, positions and type of storage as well as material usage and finishes to be incorporated into the final design.

anthropometric data_

Illustrations 113-117 indicates anthropometrical restraints critical within the kitchen design such as circulation sizes, optimal heights and comfortable reaching distances.

storage_

The separation of storage into cold storage and dry storage is of paramount importance within the kitchen setup (Kazarian, 1989, 254). The cold storage, required for fresh produce, requires strict climatic control, necessitating the aid of air-conditioning units and insulated internal finishes. In many kitchens, cold storage can be further separated into vegetables, fish, red meat and chicken. However it is envisaged that due in large part to the daily sourcing of fresh produce from the surrounding markets and gardens, that the storage requirements for such produce would be minimal. This allows for large and bulky stores to be eliminated from the cooking school kitchens, in favour of a more integrated storage approach.

finishes_

The importance of hygiene within the kitchen environment is of paramount importance.

Floors:

Floor finishes must be hard wearing and easily cleaned. The high traffic volumes and variable equipment loading suits surfaces such as epoxy coated cement screeds or tiled finishes. Ceramic quarry tiles provide excellent resistance to abrasion and moisture (Kazarian, 1989; 214) and offer a good alternative to a concrete floor finish with higher initial costs being balance a longer lasting finish. Grouting between tiles however, does require special scrubbing to prevent the build-up of grease and soil. The use of vinyl tiling, which has excellent resistance to grease and oil, is also recommended for cooking areas, however it's lower resistance to foot traffic make it more suitable in low volume kitchens.

Importantly, to facilitate cleaning, slopes within the screeds to strategic floor drains should be incorporated. The regular cleaning of the associated grease traps within these drains must be facilitated with the provision of removable access points within the drainage system.

Walls:

Walls within the kitchen area need to be impact resistant and hard wearing. Materials such as concrete, concrete block or ceramic tiles are frequently used materials (Kazarian, 1989; 217) with

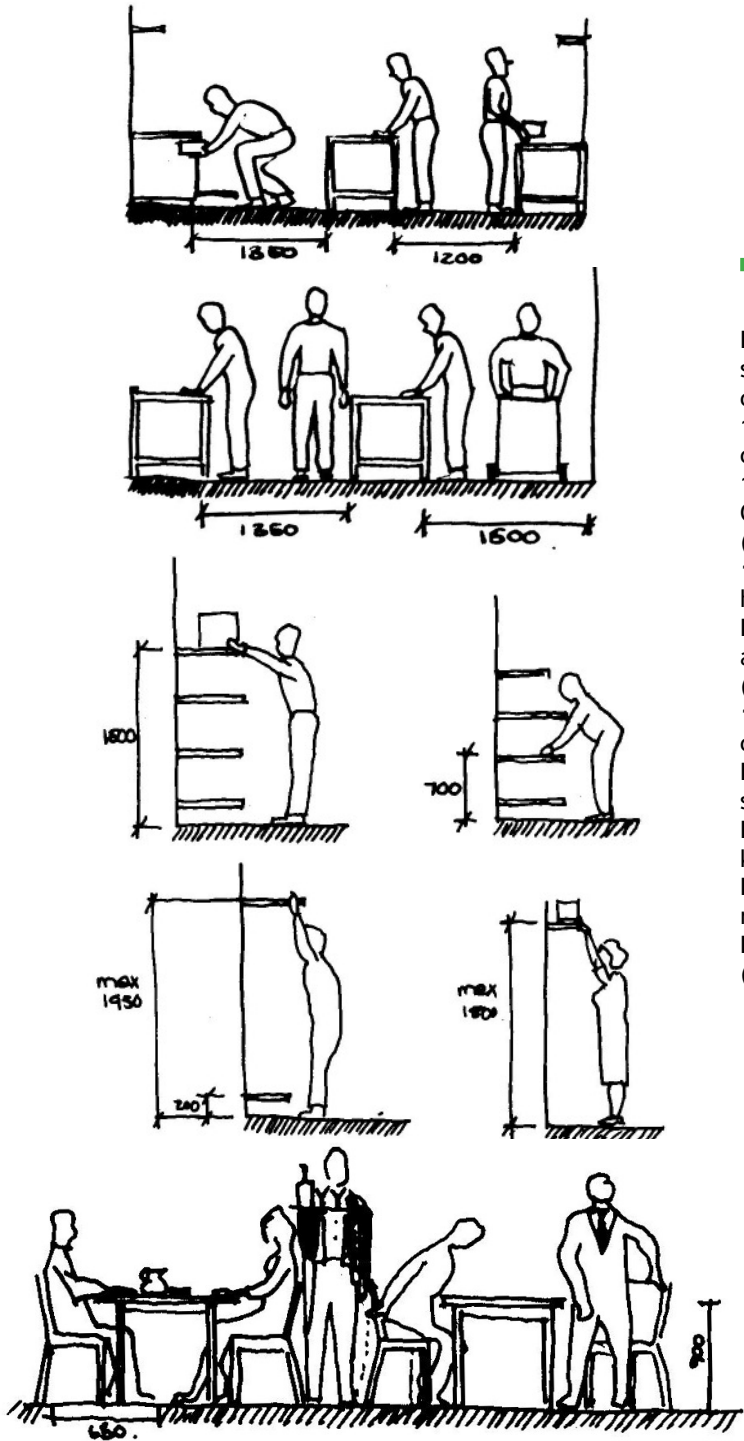
the use of gypsum board with sealed connections also being acceptable in lower volume kitchen spaces. It is recommended that surfaces up to 1,8m above floor level, be treated with finishes which are non-stick, non-porous in nature, such as ceramics or metals. Surfaces such as concrete are generally painted to provide an ease of cleaning as well as ensure sanitary conditions within the kitchen can be maintained.

Ceilings:

Ceiling elements within the kitchen area can be plastered or painted or a panel type construction. The reduction of noise within the environment can be greatly reduced with the introduction of acoustic panelling. Materials which are easily cleaned are preferable, however with an adequate extraction system, ceilings need only be cleaned twice every year. (Kazarian, 1989; 234)

Fire:

Most kitchens require spot cleaning throughout the day with a thorough cleaning and equipment sterilisation once a week. The importance of this cleanliness is also due in large part to the possible fire-risk that built up fats and grease (Kazarian, 1989; 235). Strict fire regulations advise that all materials within the immediate vicinity of cooking surfaces must be fire retardant and of such a nature that they do not chip or peel. Ventilation systems within the kitchen are particularly vulnerable to fire. Weekly cleaning of filters as well as a minimum 6 month cleaning for medium flow kitchens is recommended.



ILLUS. 113 Movement spaces between countertops (Neufort, 1995), ILLUS. 114 circulation space (Neufort, 1995), ILLUS. 115 Comfortable reach heights (Neufort, 1995), ILLUS. 116 Maximum reaching heights (Neufort, 1995), ILLUS. 117 Movement analysis in restaurant (Hart, 2011), ILLUS (LEFT) 118 removable cooking counters (Hart, 2011), ILLUS. 119 Bakery pan storage (Hart, 2011), ILLUS. 120 Hygiene in kitchen (Hart, 2011), ILLUS. 121 Mazzoo restaurant (Brand, 2010), ILLUS 122 Patisserie table (Hart, 2011)

