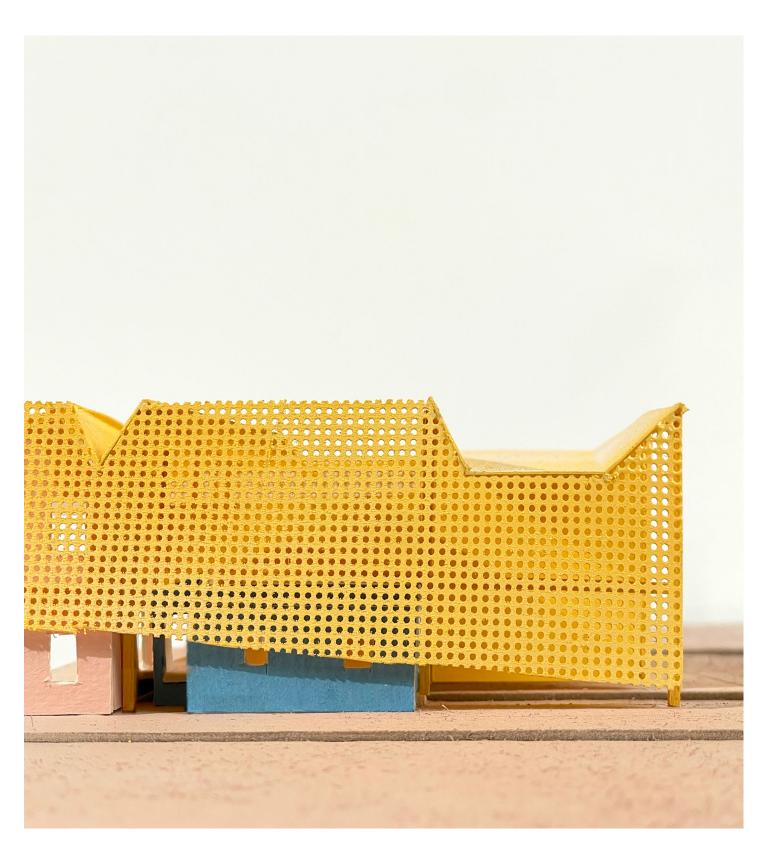
### 2025 FIRST PRIZE

## Adam Cardenas

UCLA

FACULTY ADVISOR — BENJAMIN FREYINGER





# Container for community

LF-12184

#### **Architectural Approach**

The proposal for the Bridgetown food hub is one that is rooted in sustainability within adaptive reuse and place making. Within the proposal, typical shed typologies were applied to shroud the existing buildings and a cadence was established to create a new attaching volume, all under one wrapper that seeks to contain a place for future culinary explorations.

#### **Adaptive Re-use**

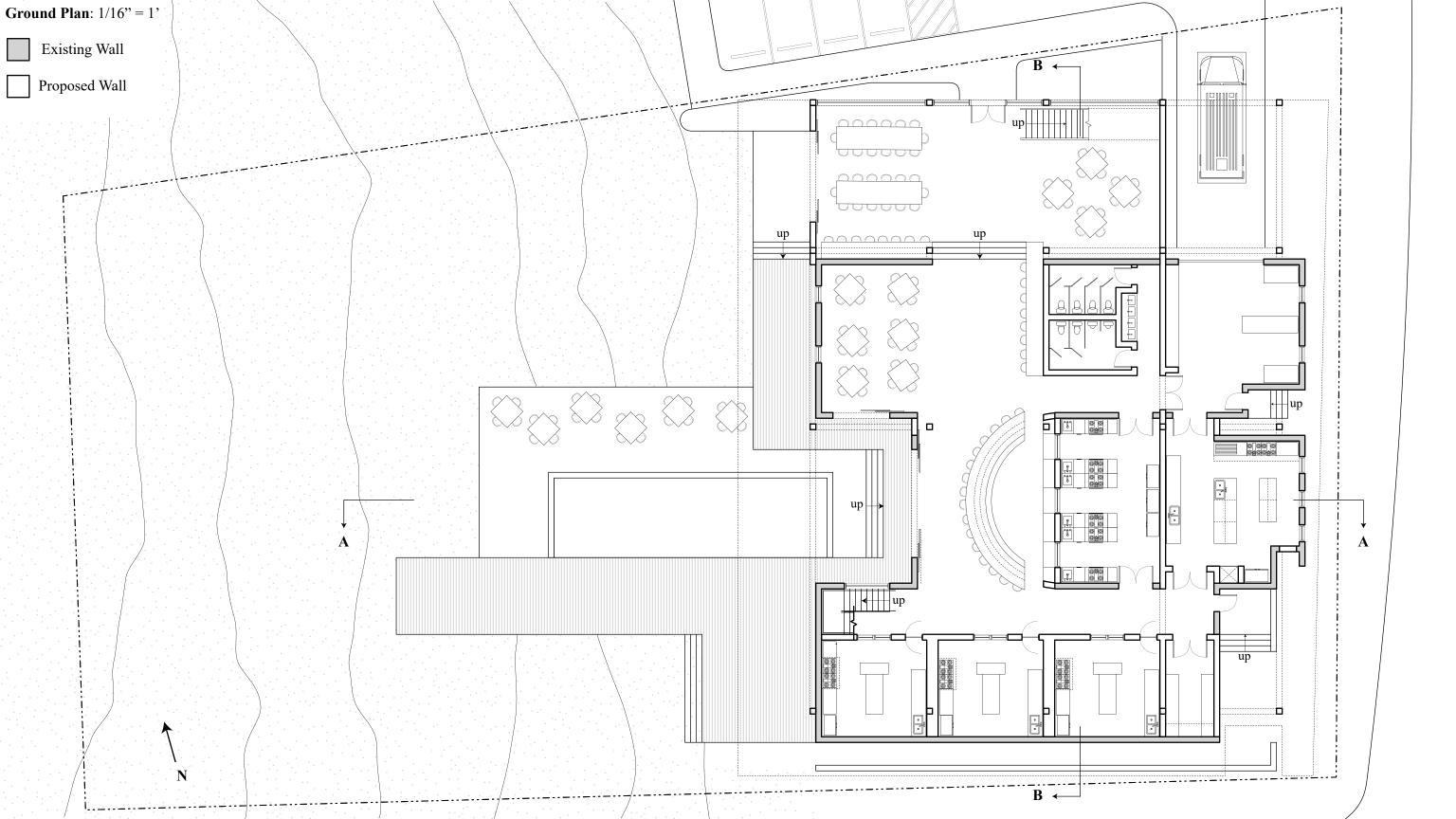
In order to preserve the character and existing buildings on site, a light metal structure is proposed that would be achieving two things at once. On one side the light metal structure acts as a retrofitting device that can secure the existing buildings for the future and additionally acts as an armature that supports a new space while ultimately changing the reading of the existing conditions.

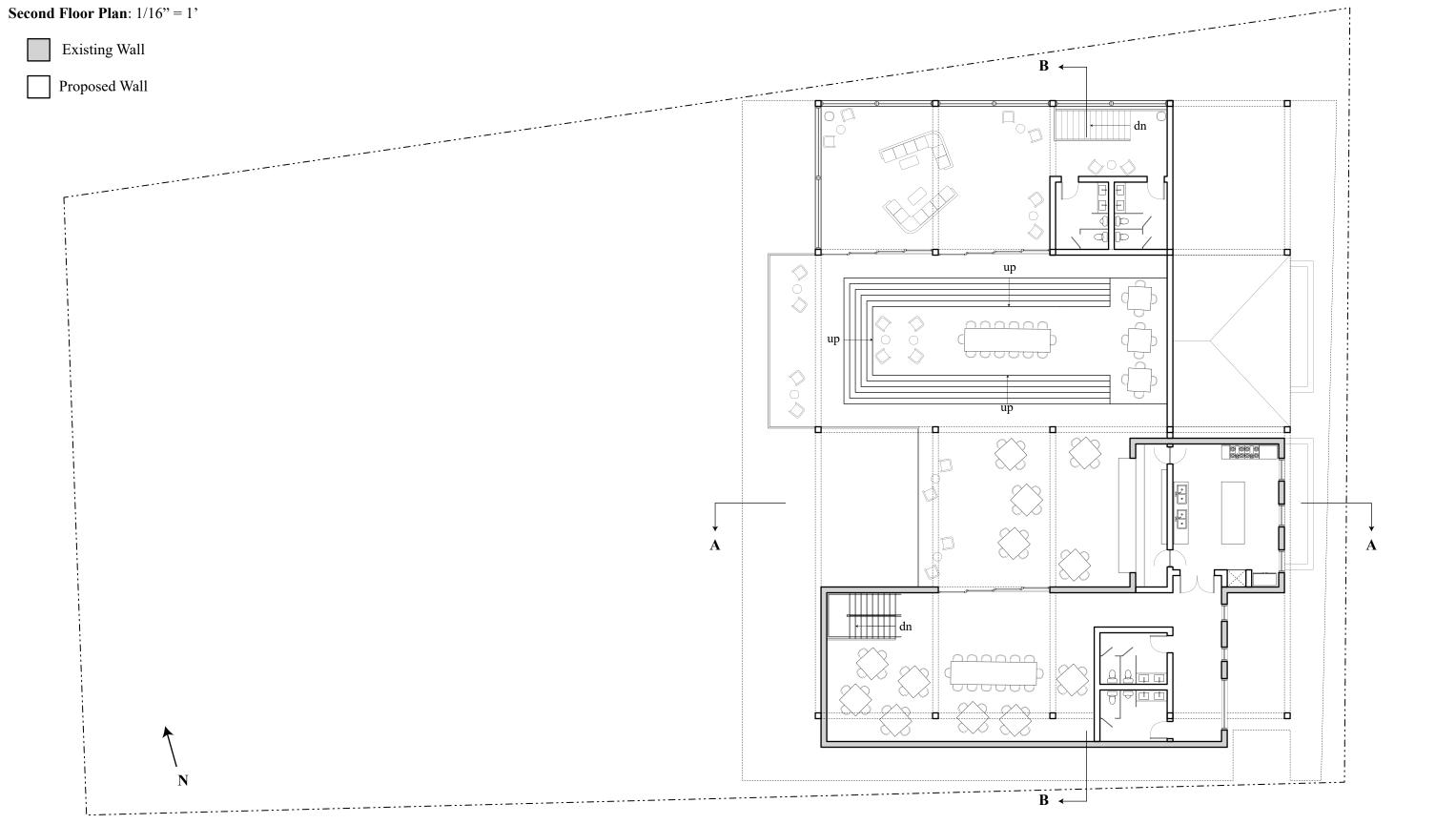
#### Food

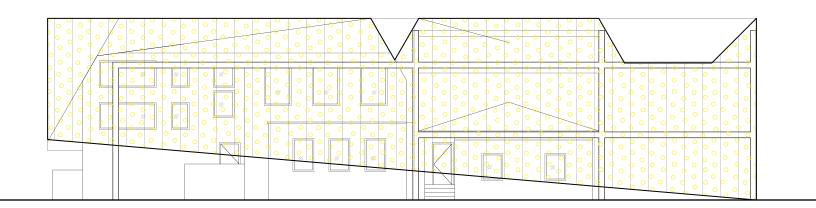
By interrogating the program requirements, this proposal seeks to expand the idea of research kitchen by accommodating a few different types of kitchen. While commercial kitchens are necessary to support the restaurant, the two additional types of kitchen are community research space and also individual cooking tanks. While both are set up for all types of cooking, they are differentiated by economy. For instance, the community research space is for collective learning and testing while the the cooking tanks are more geared towards budding local chefs that would like to have a smaller permanent kitchen where they can monetize their creations.



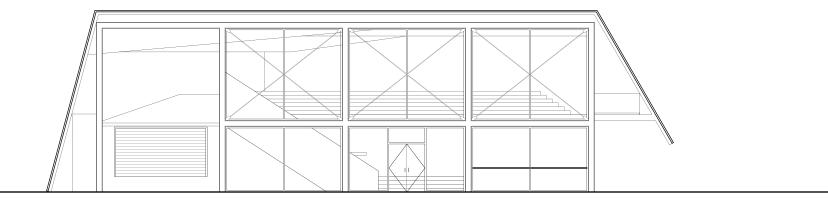




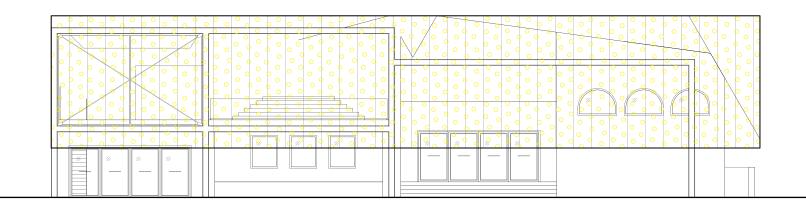




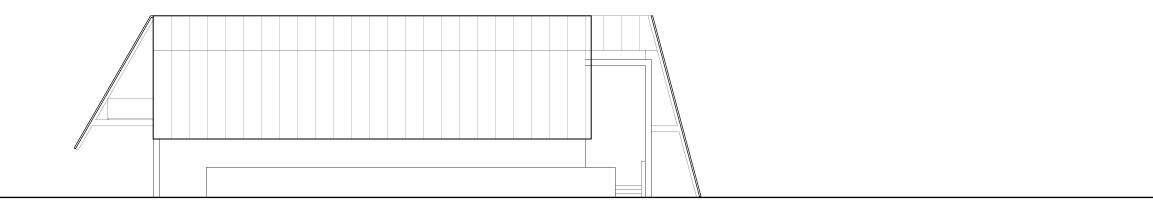
**East Elevation**: 1/16" = 1'



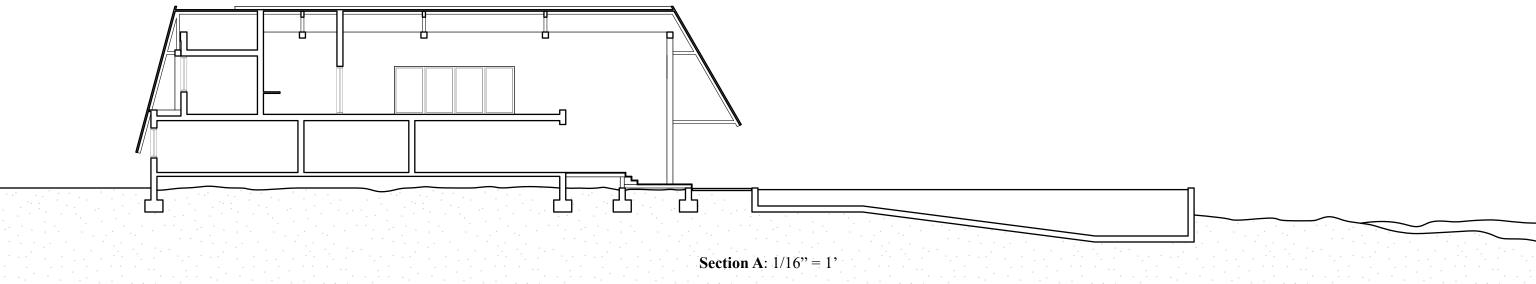
**North Elevation**: 1/16" = 1'

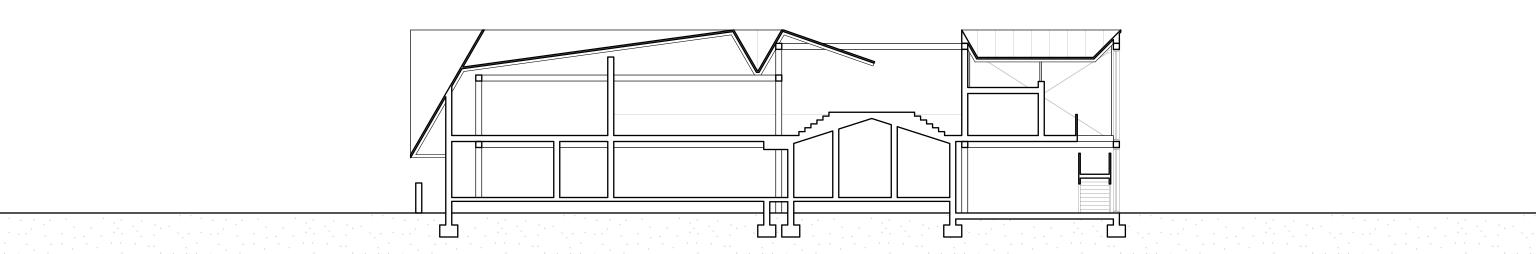


**West Elevation** : 1/16" = 1'



**South Elevation:** 1/16" = 1'





**Section B**: 1/16" = 1'







#### **Architecture as beacon**

Pairing the monochromatic addition with the existing structures is a tactic used for placemaking that seeks to establish the food hub as a Barbados landmark that is visible by land and ocean. The large overhanging flap facing the beach acts as a welcoming portal for beach goers and passerbys. Ultimately the vibrance and character of the addition seek to complement and serve as backdrop to the culinary exploarations done within.