2025 SECOND PRIZE

Yat Chi Darren Sun

UNIVERSITY OF PENNSYLVANIA

FACULTY ADVISOR – BRIAN PHILLIPS



A traveling fellowship in Architecture



LF - 12185

SITE ANALYSIS

Agriculture in Barbados has traditionally centered around sugarcane cultivation, but the island also grows diverse crops like sweet potatoes, cassava, vegetables, and tropical fruits such as mangoes and bananas. Barbados faces significant challenges, notably limited arable land, high dependence on imported foods (approximately 80% of consumption), and vulnerability to climate change—including droughts, hurricanes, and rising sea levels—which threaten crop productivity and sustainability.

1960: 70 000 acres of arable land

Long-term sugarcane farming and mono-cropping have led to soil erosion and nutrient depletion, negatively impacting productivity.

Soil condition >

Barbados relies heavily on food imports making it vulnerable to international price fluctuations and supply disruptions.

the isk

< Port Bridgetown

Port St. Charles

Bridgetown Part

Bridgetown

The aging demographic has profound implications for Barbados's economy and agriculture. A reduced labor force may lead to decreased productivity and innovation, particularly in labor-intensive sectors like agriculture. This trend is compounded by net out-migration and a fertility rate helow the replacement level

St. George



Consett Bay

Extreme weather events such as hurricanes, droughts, flooding, and rising sea levels due to climate change threaten crop yields and sustainability.

Farming inputs (fertilizers, equipment, labor, energy) are expensive, making local production less competitive compared to imported foods.

Approx. 50 000 acres of arable land present

Younger generations often avoid farming, resulting in an aging agricultural workforce, reducing innovation and modernization.

< Farmland after storm





This intervention reimagines the carpark as a vital threshold that connects the beach, the buildings, and the broader farm-to-table ecosystem in Barbados. By transforming the space into a layered platform for cultivation, gathering, and exchange, the strategy turns a formerly utilitarian zone into a vibrant, productive, and social landscape. It invites experimentation in agriculture, celebrates community through food and performance, and strengthens the link between local producers and urban life.

New Building Footprint

Existing Building Footprint

Site plan 1" = 80' N

Cafe + Chef

Residence

Surrounding Buildings

A portion of the carpark is reclaimed for experimental farming, where innovative growing techniques supply fresh produce directly to the kitchens on site.

The central zone is activated as a public gathering space for events, food vending, and performances that celebrate Barbados' culinary and cultural identity.

Farmer's Marke

Bay St

Actvity Zone

Entered Entered

~ 850

1 00

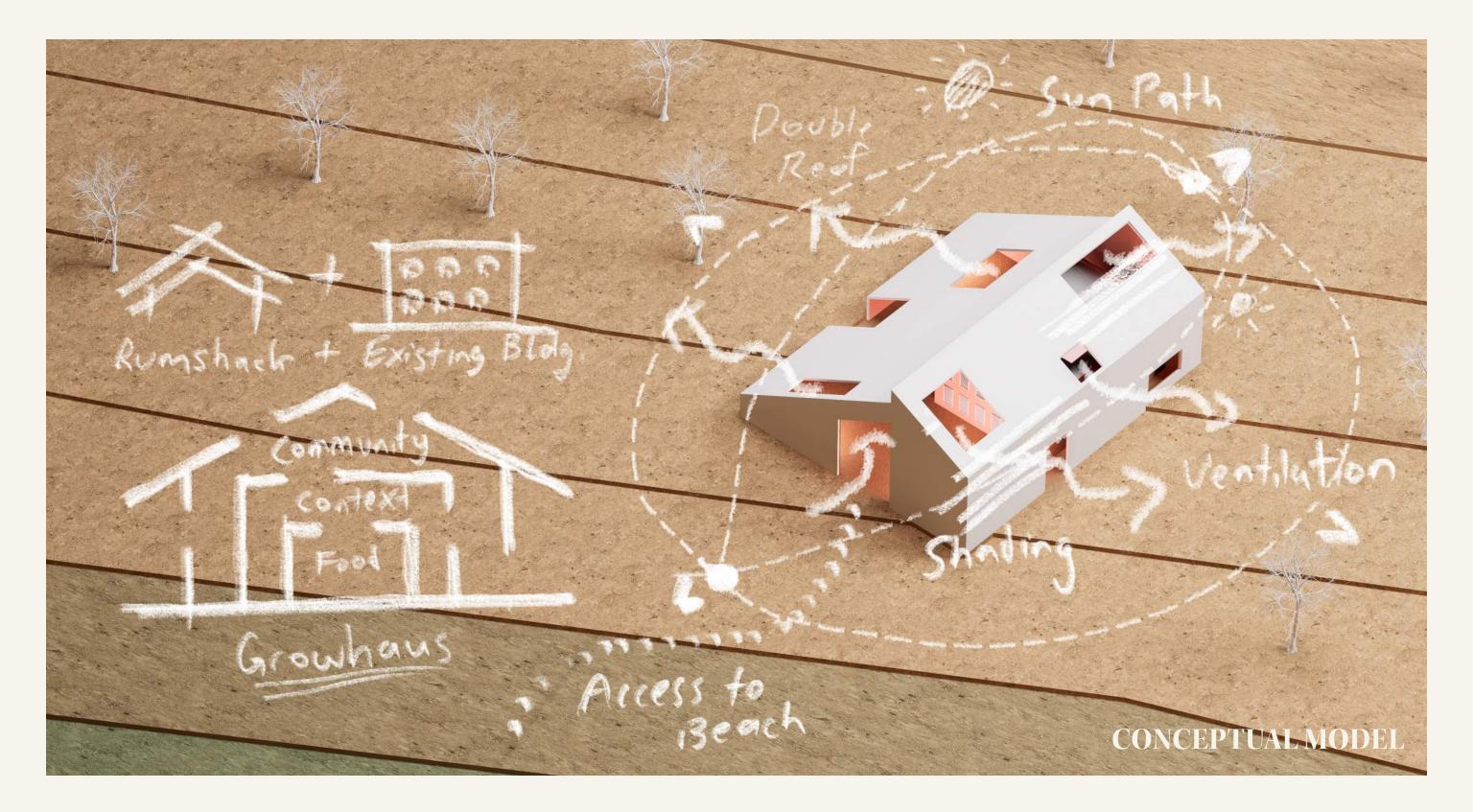
Experimental

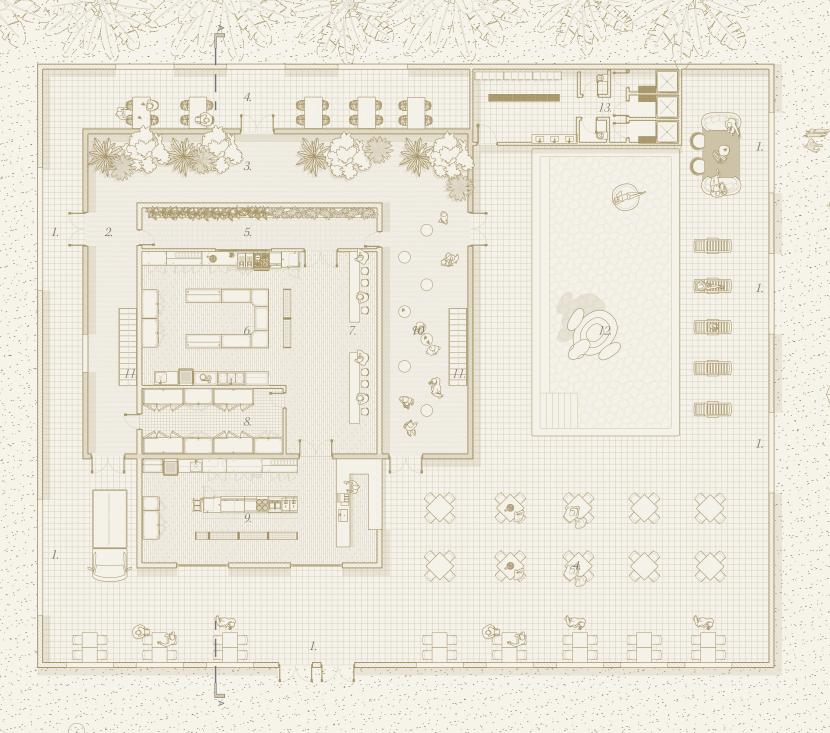
Agriculture

Original Carpark



harvests to local residents and chefs.



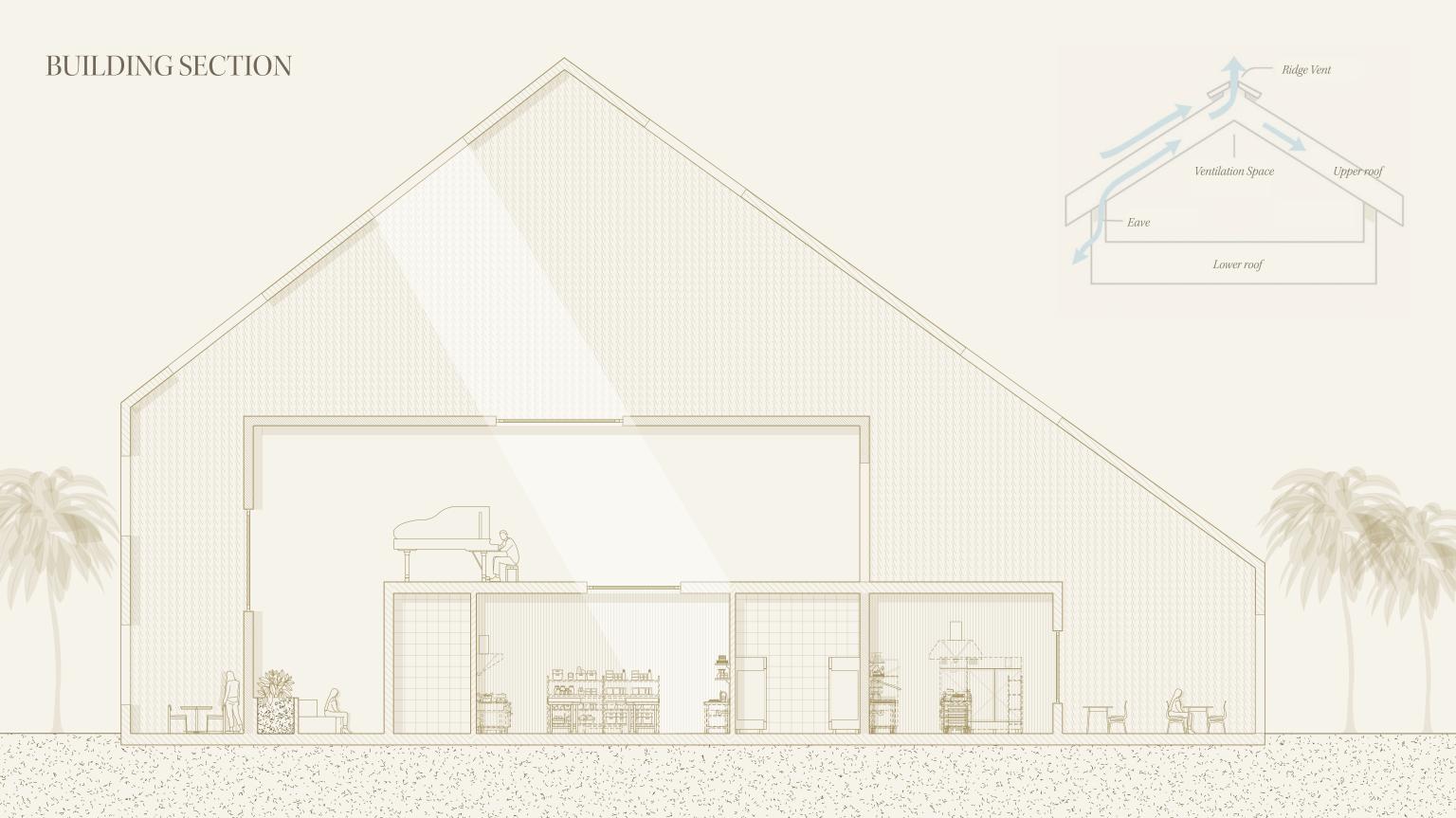


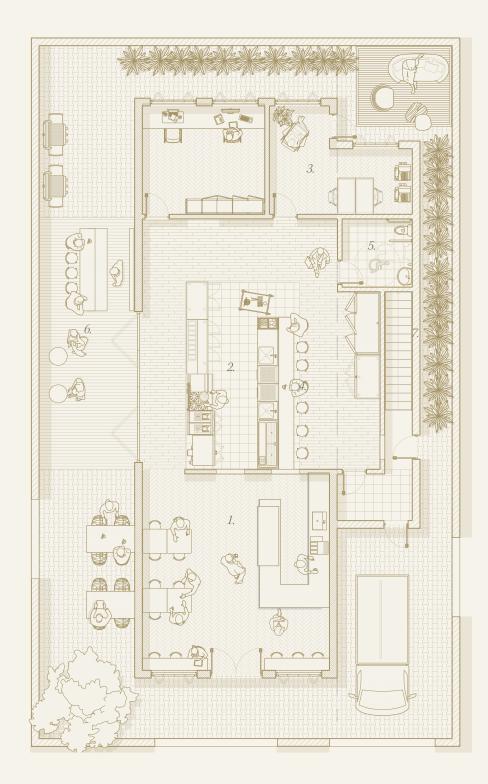
A

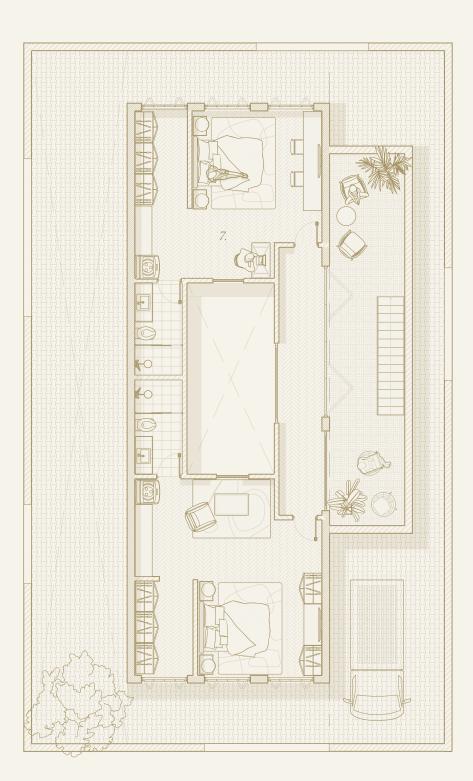
RESTARAUNT PLAN

Inspired by the modular, open nature of Barbados' traditional chattel houses, the floor plan reimagines these iconic structures as a flexible, community-centered culinary space, Rather than isolating the kitchen, the design places it at the very heart of the adaptive reuse project-much like the hearth in older village homes-creating a shared core around which daily life unfolds. The original chattel house form is preserved and extended with open verandas and movable walls, allowing spaces to shift between intimate gatherings and public events. Centered beneath a large skylight, the kitchen becomes both a performance zone and a gathering point, drawing people in from all directions. This central placement blurs the boundaries between cook and guest, turning the act of preparing food into a communal ritual. Around the kitchen, flexible rooms radiate outward-part living, part learning, part story telling-framing the kitchen not just as a place to cook, but as the social and spatial heart of the project,

> 1. Entry Points to Semi-open space for public restaraunt 2. Enclosed Kitchen Area /3, Agricultural research space/ 4, Dining Areas 5, Self grown spice area/ 6. Food Reasearch Kitchen 7. Food Prep and Photography /8./Størage 9. Restaraunt Kitchen 10. Flexible Event Space 11, Access to 2nd floor event space 12. Pool 13. Changing Room. 14. Outdoor Beach zone







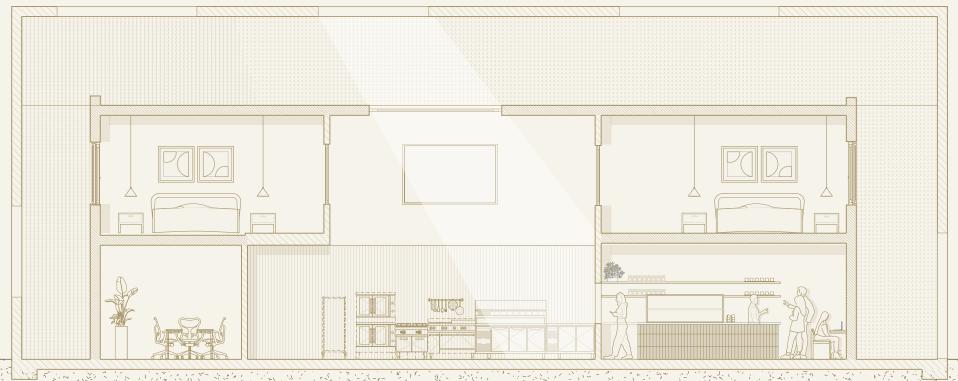
CAFE/RESIDENCE PLAN

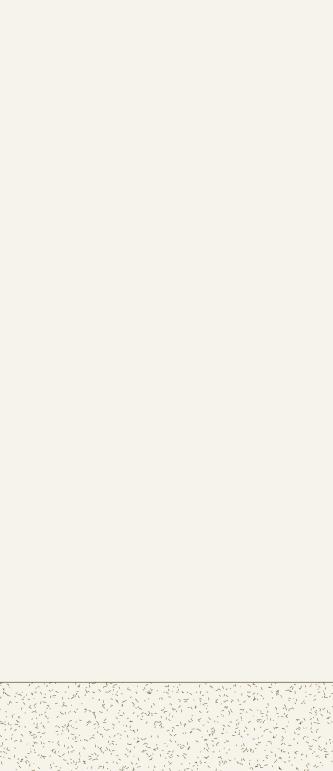
In the chef's residence, the kitchen serves as a dynamic stage for a range of culinary experiences—more than just a place to cook, it becomes a space of invitation and exchange. Anchored beneath a prominent skylight, the kitchen draws guests into the center of the home, where chefs can host intimate dinners, casual café-style tastings, or collaborative workshops. The light-filled space extends outward into flexible zones that shift between a test kitchen, a storytelling lab, or even a set for filmed cooking sessions. The skylight not only highlights the kitchen as the core, but also subtly defines the transition between the public and private, allowing chefs to curate diverse encounters while maintaining a sense of retreat beyond the central hub.

> 1. Cafe 2. Open Kitchen Area 3. Working/research space 4. Dining Areas 5. Bathroom 6. Outdoor Bar/Dining 7. Bedroom

BUILDING SECTION

In the chef's residence, the kitchen is the heart of the space—a place of creation, experimentation, and gathering. Positioned centrally, it anchors the layout both functionally and symbolically, inviting interaction between the chef and visitors. A large skylight above the kitchen floods the area with natural light, drawing focus and establishing it as the core of the home. This vertical opening not only enhances the spatial experience but subtly delineates the boundary between public and private realms. While the kitchen remains open and welcoming, the surrounding living and sleeping quarters are tucked beyond its perimeter, offering retreat and privacy. The skylight becomes both a beacon and a threshold—celebrating the act of cooking while structuring the spatial rhythm of the residence.







Food gathers hearts—warmth passed from hand to hand, a quiet language spoken in shared plates and stories.

Homes hold us close—spaces where laughter echoes and walls cradle, not divide, the spirit of community.

And may this building grow, gently and surely, like the island's own crops rooted in care, reaching outward— nourishing not just those within, but blossoming into the lives of the neighborhood, one shared moment at a time.

allanger and all the states as a



COURTYARDS AND COMMON LIFE

2025 Lyceum Travel Proposal LF-12185 1-3 month, adjusted upon fellowship

For my Lyceum Travel Fellowship, I propose a three-month architectural exploration through Barcelona, Amsterdam, and Vienna, investigating urban environments that prioritize communal living and pedestrian-oriented design. Each city offers distinct yet interconnected examples of courtyard housing typologies and public space strategies that cultivate vibrant community life. This travel project will document how these European cities have successfully integrated communal spaces within dense urban settings, generating insights applicable to other global contexts.

Beginning in Barcelona, I will immerse myself in the innovative Superblock initiative, which dramatically transforms the urban grid by reclaiming streets from vehicles and returning them to pedestrians and cyclists. Living within a Superblock neighborhood, I intend to document the daily life unfolding in these newly pedestrianized spaces, observing how community activities and social interactions naturally emerge once traffic barriers are removed. Additionally, I plan to explore cooperative housing projects like La Borda in the Sants neighborhood, where residents collectively own and manage spaces built around communal courtyards and facilities. Another essential case study will be Ricardo Bofill's Walden 7, a seminal architectural experiment in vertical community living, showcasing interconnected towers and shared courtyards designed explicitly to enhance neighborly interactions.

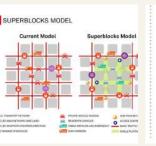
In Amsterdam, my research will highlight the city's historical and contemporary approaches to communal courtyard living. I will first delve into Amsterdam's iconic hofjes, historic communal housing developments characterized by small dwellings surrounding shared central gardens. By documenting life within spaces like the Begijnhof and Jordaan district hofjes, I will gain



insights into how these centuries-old designs sustain vibrant community relationships and tranquil retreats within bustling urban centers. Additionally, I will examine contemporary carfree neighborhoods such as the GWL Terrein, which prioritizes pedestrian access and fosters community engagement through abundant shared green spaces and facilities. Comparing historical and modern examples will enable me to document Amsterdam's evolving yet enduring commitment to pedestrian-focused communal living.

Finally, in Vienna, I aim to explore the city's renowned communal housing tradition through a study of its extensive social housing blocks—Gemeindebauten—such as the iconic Karl-Marx-Hof. These complexes historically integrated expansive communal courtyards, public amenities, and pedestrian-friendly layouts that still actively facilitate social cohesion among residents. Contrasting these historical projects with newer co-housing initiatives like Wohnprojekt Wien and the ambitious car-reduced district Aspern Seestadt will highlight Vienna's continued innovation in fostering community-centric urban environments.

This comparative research will generate critical insights and actionable knowledge applicable globally. Cities worldwide grapple with social isolation, housing affordability, and sustainability; studying these European precedents provides tangible, adaptable strategies to create more socially vibrant and environmentally sustainable urban developments elsewhere. Through comprehensive documentation—including photographs, sketches, and analytical diagrams—I aim to articulate clear design principles and spatial strategies, enriching architectural discourse and inspiring planners, architects, and community developers across diverse urban contexts to envision and implement similar communal living models.



Û

Ļ

Ь

Π

D

Historic Hofjes

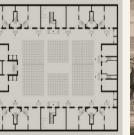
B

2018, after superblocks 54.276 m2

Superblock



Aerial Superblock





Historic Hofjes

Historic Hofjes



Aspern Seestadt

Reumannhof

| Category | Estimated Cost (USD) | Notes | Time Period | Loc |
|-----------------------------|-------------------------|--|----------------|-----|
| International Airfare | \$2,000 | Flights: U.S. → Barcelona → Amsterdam → Vienna → U.S. | | |
| Local Transportation | \$600 | City transit passes, bike rentals, short trips | Month 1 | Bar |
| Lodging (Airbnb) | \$6,000 | ~\$2,000 per city for 1 month stays in research-relevant areas | | |
| Meals & Daily Expenses | \$4,500 | ~\$50/day for food and basic daily costs | Month 2 | Am |
| Research & Documentation | \$500 | Museum entries, sketchbooks, data, printing, SIM cards | | |
| Contingency | \$1,400 | Emergency, price variation, or unexpected research opportunities | Month 3 | Vie |
| Total | \$15,000 | | | |



La Borda



Walden 7



De Warren



GWL Terrein



Sargfabrik



Wohnprojekt Wien

Focus Areas & Activities

| rcelona | - Superblocks (e.g., Sant Antoni) |
|----------|---|
| | - Courtyard Gardens in Eixample |
| | - Cooperative Housing: La Borda |
| | - Walden 7 by Ricardo Bofill |
| nsterdam | - Historic Hofjes (e.g., Begijnhof, Jordaan Hofjes) |
| | - GWL Terrein (car-free community) |
| | - Contemporary Co-Housing: De Warren (IJburg) |
| | - Citywide pedestrian & cycling infrastructure |
| enna | - Historical Gemeindebauten (e.g., Karl-Marx-Hof, |
| | Reumannhof) |
| | - Modern Co-Housing: Sargfabrik, Wohnprojekt Wie |
| | - Aspern Seestadt (car-reduced urban district) |
| | |