

2025 MERIT AWARD

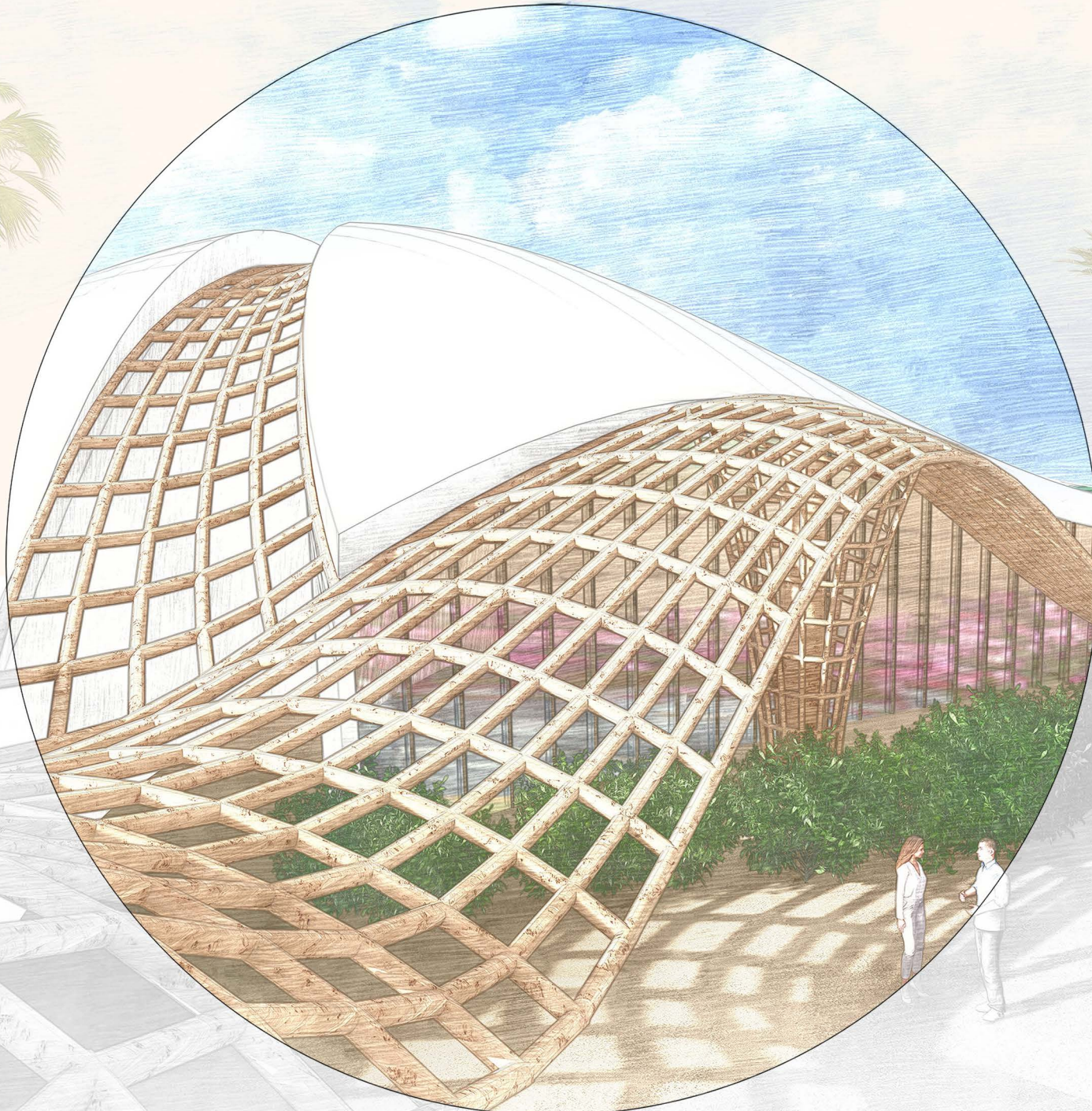
Katayoun Abbaschi

BOSTON ARCHITECTURAL COLLEGE

FACULTY ADVISOR — SHAUN LYNCH

LYCEUM

A traveling fellowship in Architecture



Nourish Nexus

Empowering Local Communities

The 2025 Lyceum Competition
Application ID : LF- 12221

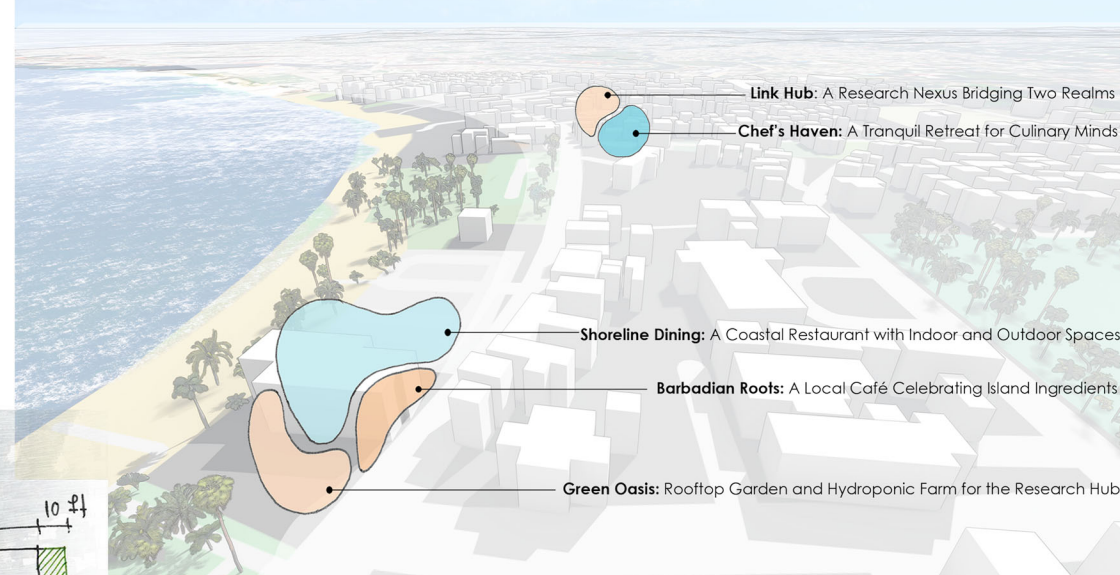
SITE ANALYSIS

Project Description: A sustainable beachfront hub in Bridgetown, Barbados, dedicated to culinary innovation, community gathering, and food sovereignty. This vibrant space fosters a farm-to-table ecosystem, empowering local farmers, chefs, and entrepreneurs to redefine Barbadian cuisine while connecting to global food trends. Designed as a fusion of past and future, the hub integrates colonial heritage with modern sustainable design, featuring experimental kitchens, communal dining spaces, interactive food exhibits, and on-site chef residencies. It serves both as a local empowerment center and an international culinary destination, celebrating the richness of Caribbean flavors while promoting environmental stewardship.

The distance between two sites is **986 feet**, approximately **0.189 miles**

At a speed of 4 miles per hour, it would take about $\frac{0.189}{4} \times 60 \approx 2.83$ minutes

- RESTAURANT
- RESIDENCE
- RESEARCH HUB
- CAFE



BRIDGETOWN, BARBADOS

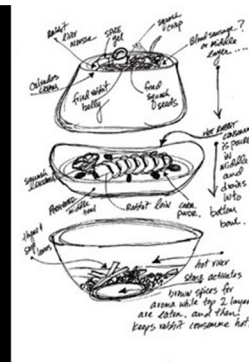
SITE 02 / BLACK STAR CAFE + CHEF RESIDENCE BUILDING
3,600 GSF (+ 400 SF parking lane)

Section 2-2 Slope Percentage: 1.35%

500 ft

SITE 01 / BLACK STAR RESTAURANT + RESEARCH HUB
8000 GSF (+ 2000 SF beach landscape)

Section 1-1 Slope Percentage : 5.31%



A world-renowned chef and restaurateur, Achatz was named "Outstanding Chef" in 2008 by the James Beard Foundation. When we create a dish for Alinea, we think in terms of key ingredients, sensation, season. Sometimes we focus on the serving dish. The "apple bowl" service piece, by design, lets us explore an ingredient, theme, or flavor profile in three layered sections. We found the piece and got really excited about it, but it took us forever to get enough of them.

Sketch Grant Achatz; Photo: Christian Seel

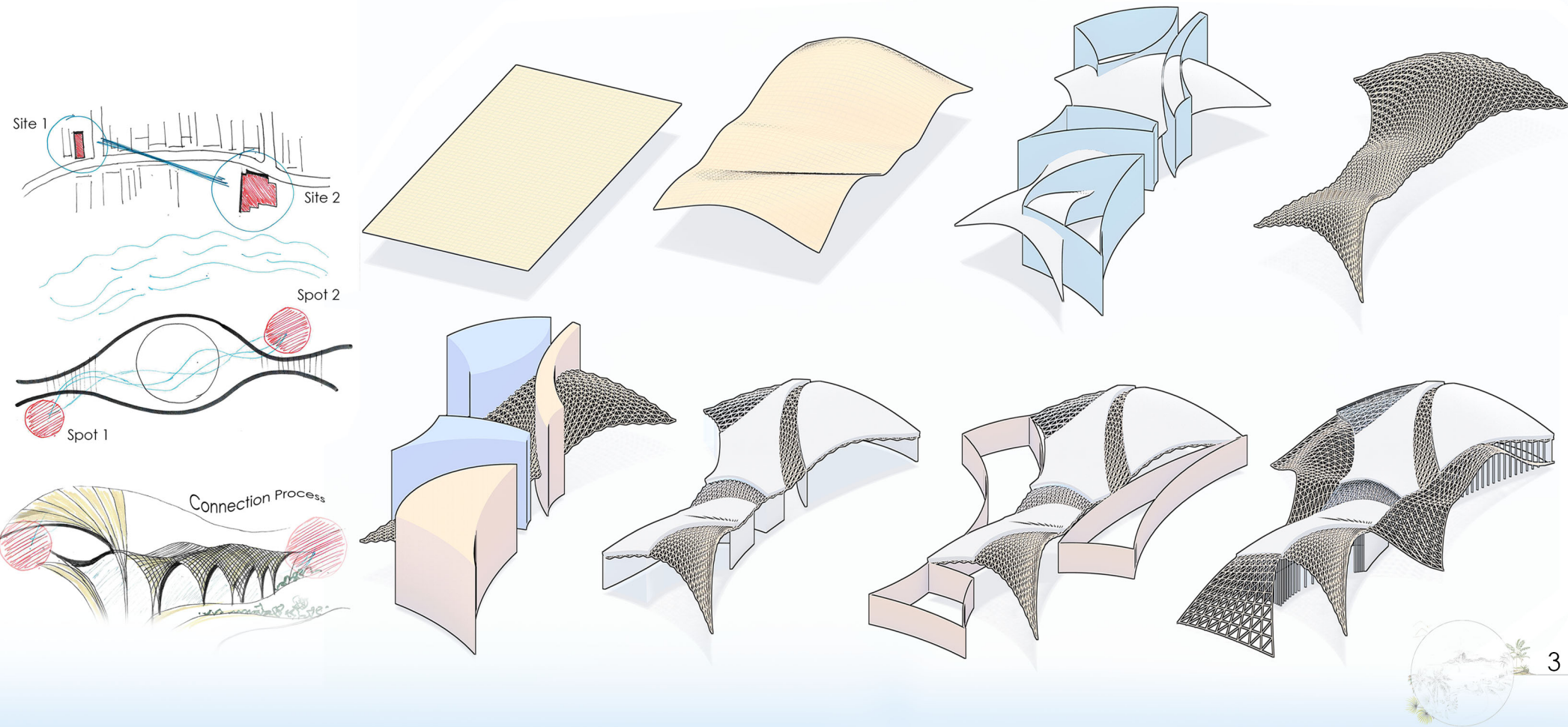
<https://www.theatlantic.com/magazine/archive/2011/05/grant-achatz/308457/>

CONCEPTUAL DRAWINGS

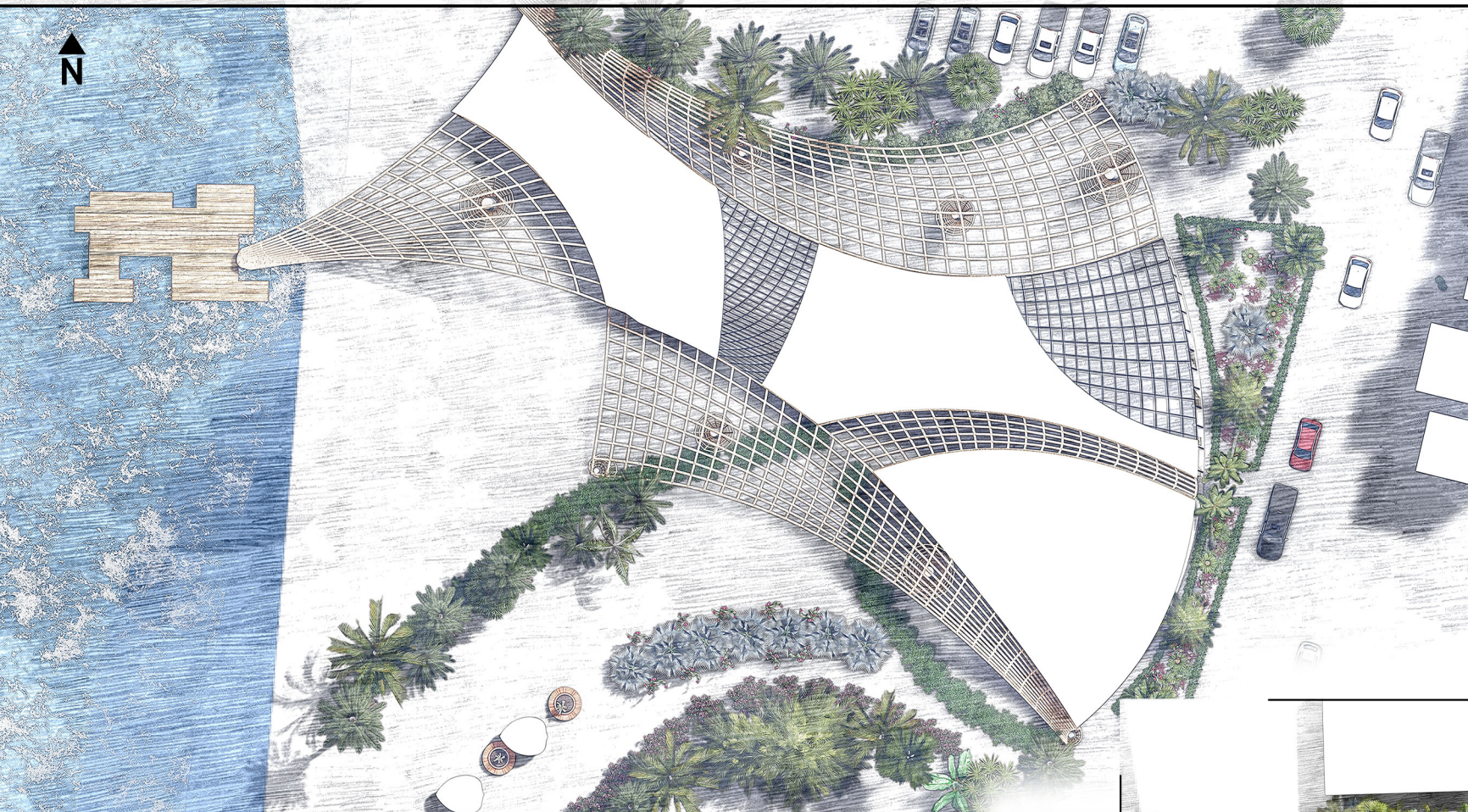
Concept: "A Culinary Nexus: Connecting Barbados with the World"

This concept envisions a dynamic culinary space that unites Barbados with global cultures through the medium of food. The focus is on the fusion of local traditions with international culinary innovations, creating an environment where diverse food cultures coexist and inspire each other.

- **Cultural Connection** : The design fosters a vibrant exchange between Barbados and the world, celebrating food, cuisine, and storytelling as a means of cross-cultural dialogue.
- **Seamless Integration** : The layout links different parts of the site in a way that encourages fluid movement and interaction, enhancing the sense of unity and connectivity.
- **Culinary Innovation** : The space serves as a hub for experimenting with global and local flavors, embracing Barbados' rich food culture while celebrating global culinary trends.
- **Inclusive Experience** : The design provides a platform for shared culinary experiences, where locals and visitors can come together to explore, learn, and enjoy diverse cuisine.

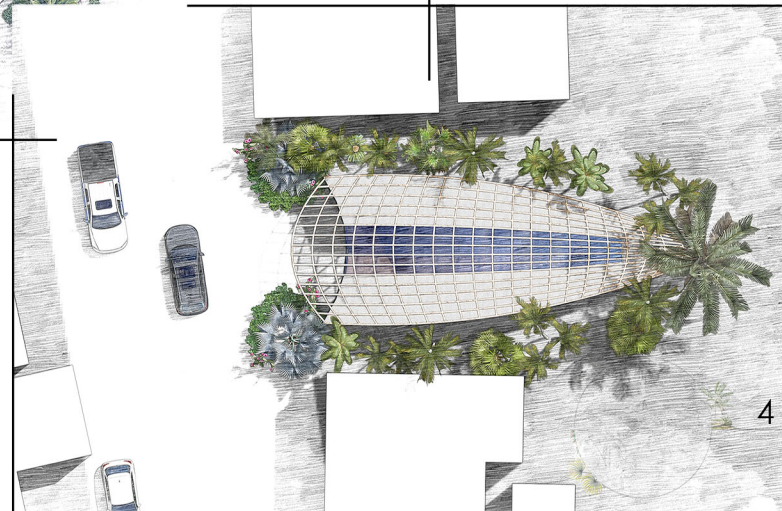
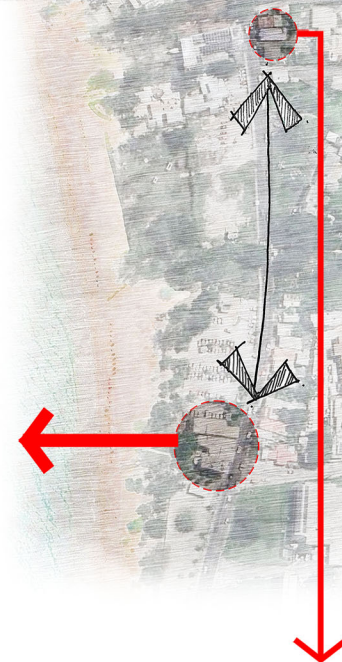


SITE PLAN



SITE 1

SITE 2



FLOOR PLAN _ BUILDING 1



BUILDING 1- FLOOR 1



BLACK STAR RESTAURANT

Restaurant Kitchen Storage
Dining Seating Loading Area
Event Flex-Space Support Spaces
Outdoor Amenities

BLACK STAR CAFE

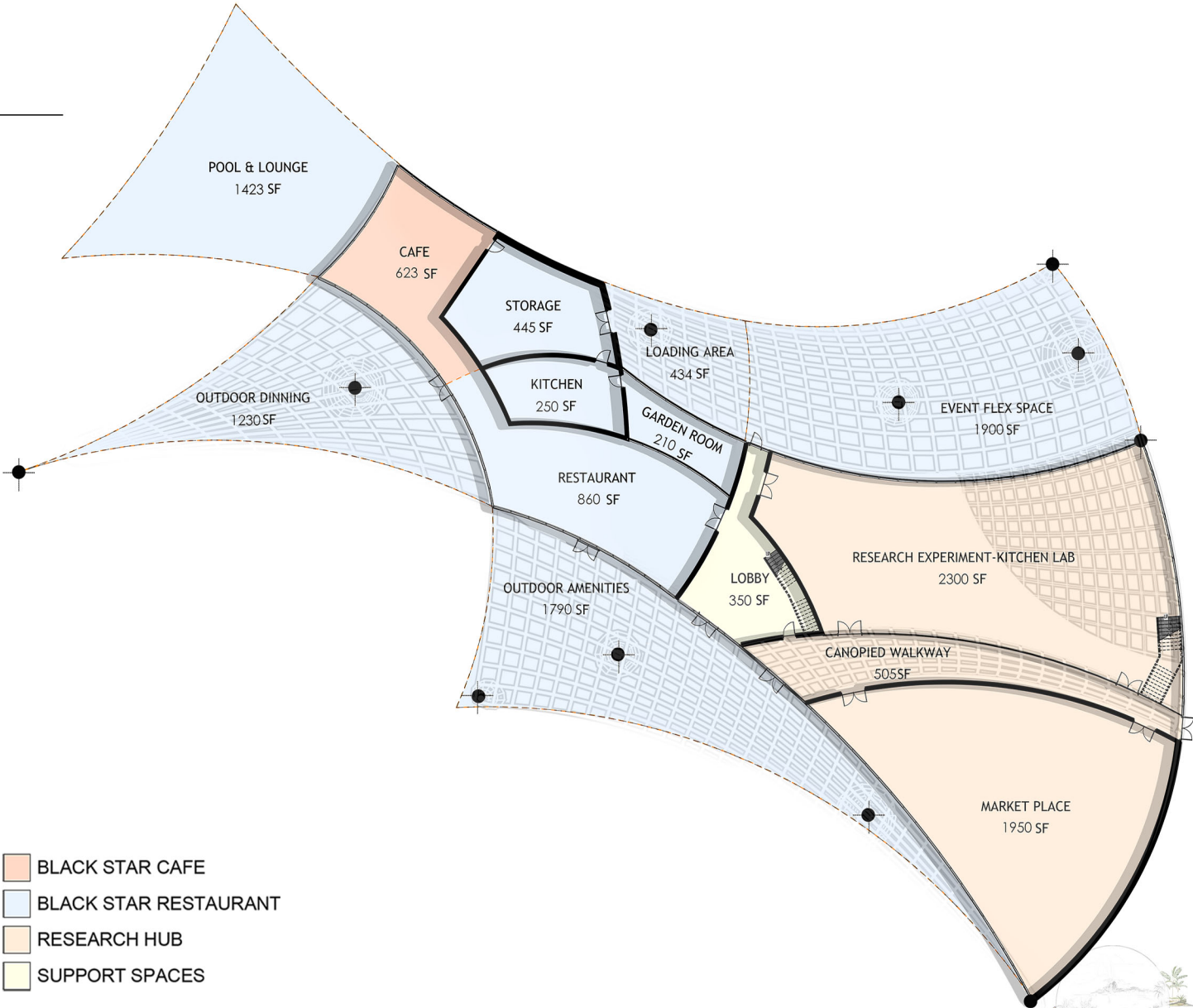
Pool & Lounge
Outdoor Dining
Cafe Counter
Kitchen

RESEARCH HUB

Research Experiment
Kitchen Lab
Cooking Classes
Market Place

CHEF RESIDENCE

Private Bedrooms
Private Guest Bathrooms
Private Workspaces
Support Spaces
Laundry
Storage
Loading Area



FLOOR PLAN _ BUILDING 1



BUILDING 1- FLOOR 2



BLACK STAR RESTAURANT

- Restaurant Kitchen
- Storage
- Dining Seating
- Loading Area
- Event Flex-Space
- Support Spaces
- Outdoor Amenities

BLACK STAR CAFE

Pool & Lounge

Outdoor Dining

Cafe Counter

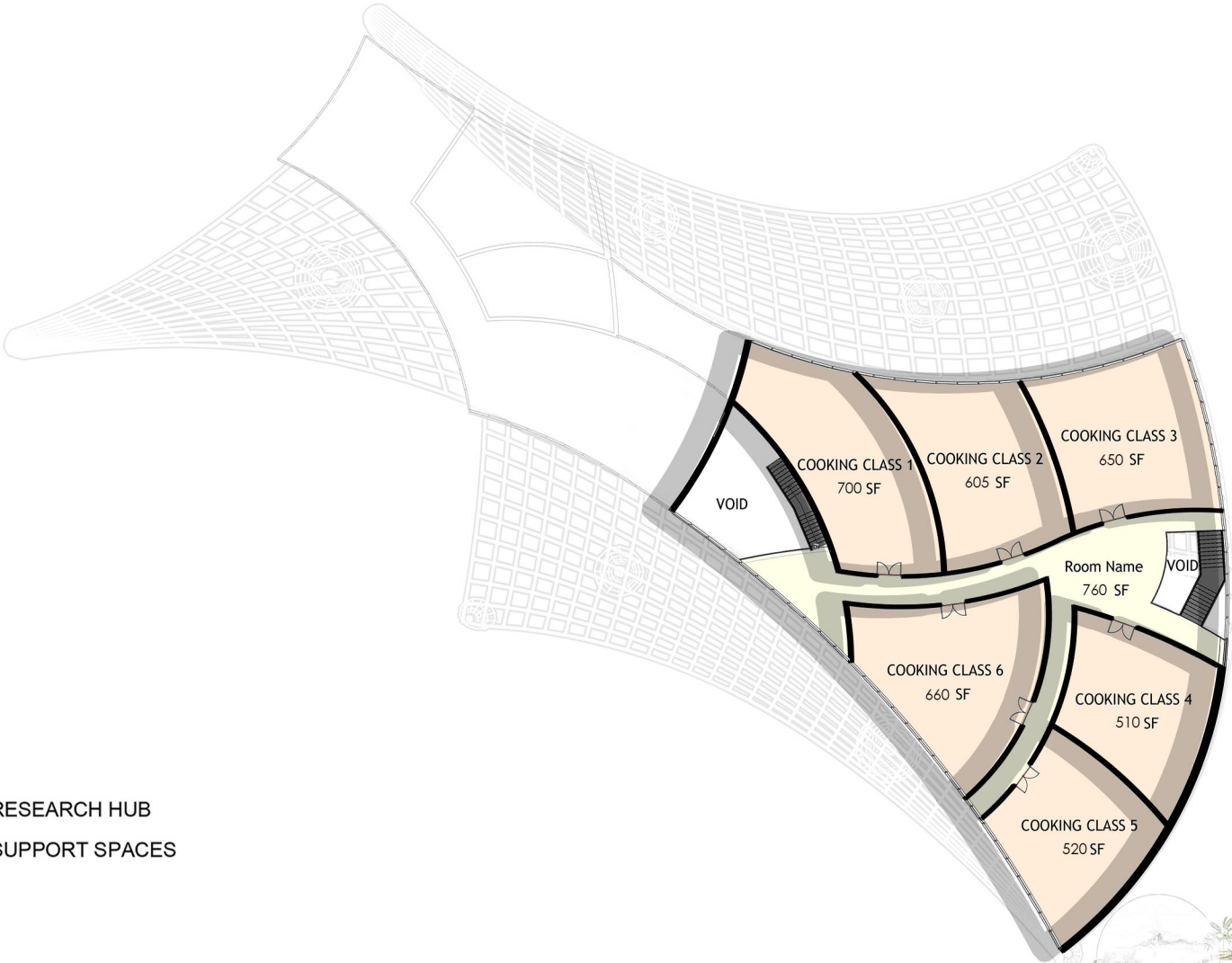
Kitchen

RESEARCH HUB

- Research Experiment
- Kitchen Lab
- Cooking Classes
- Market Place

CHEF RESIDENCE

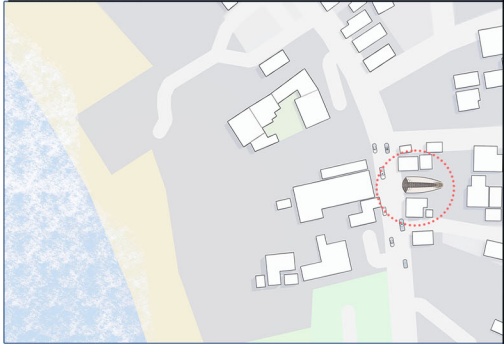
- Private Bedrooms
- Private Guest Bathrooms
- Private Workspaces
- Support Spaces
- Laundry
- Storage
- Loading Area



FLOOR PLAN _ BUILDING 2



BUILDING 2



BLACK STAR RESTAURANT

- Restaurant Kitchen
- Storage
- Dining Seating
- Loading Area
- Event Flex-Space
- Support Spaces
- Outdoor Amenities

BLACK STAR CAFE

- Pool & Lounge
- Outdoor Dining
- Cafe Counter
- Kitchen

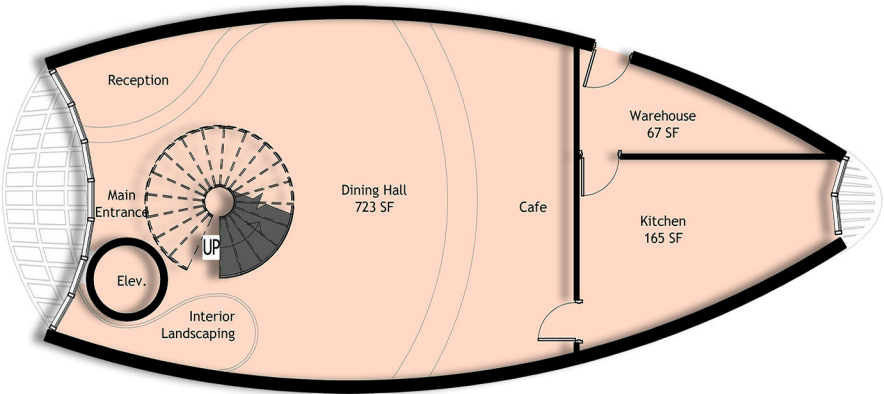
RESEARCH HUB

- Research Experiment
- Kitchen Lab
- Cooking Classes
- Market Place

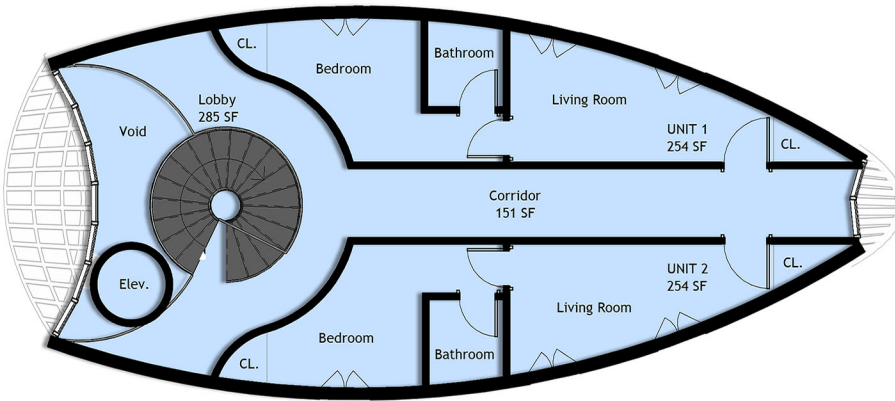
CHEF RESIDENCE

- Private Bedrooms
- Private Guest Bathrooms
- Private Workspaces
- Support Spaces
- Laundry
- Storage
- Loading Area

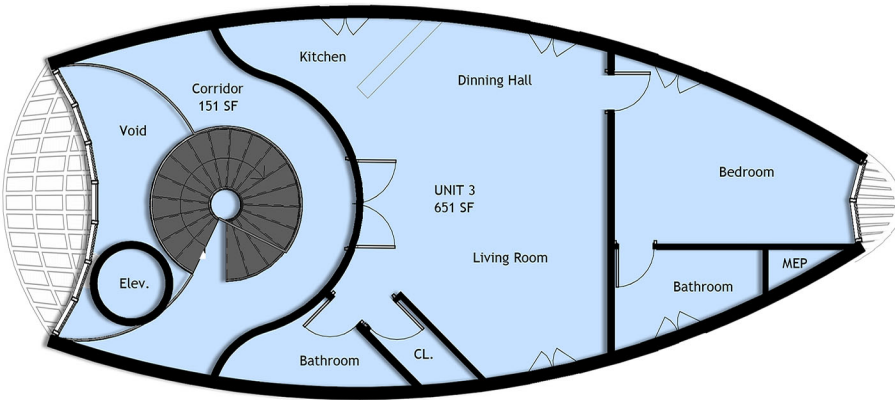
- BLACK STAR CAFE
- CHEF RESIDENCE



FIRST FLOOR



SECOND FLOOR



THIRD FLOOR

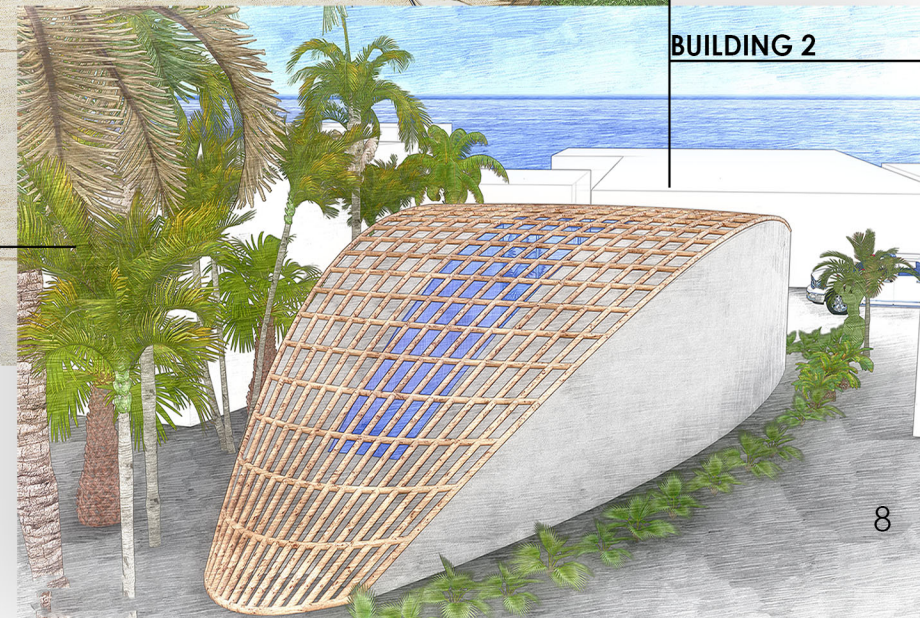


PROJECT IN CONTEXT

BUILDING 1



BUILDING 2





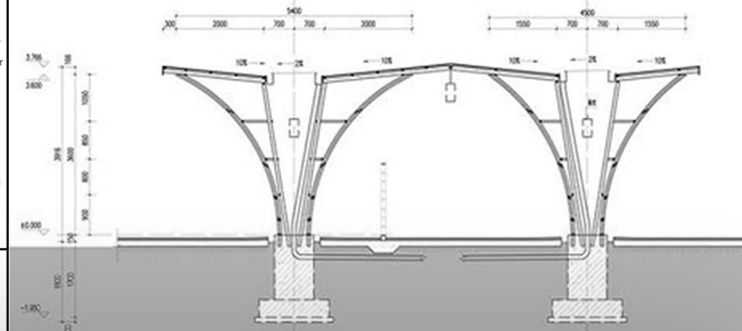
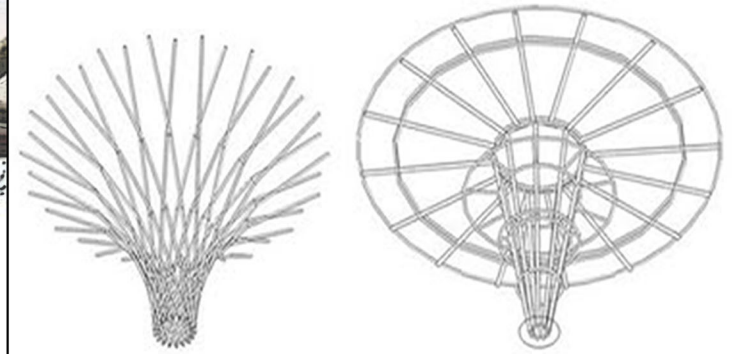
BAMBOO ASSEMBLIES



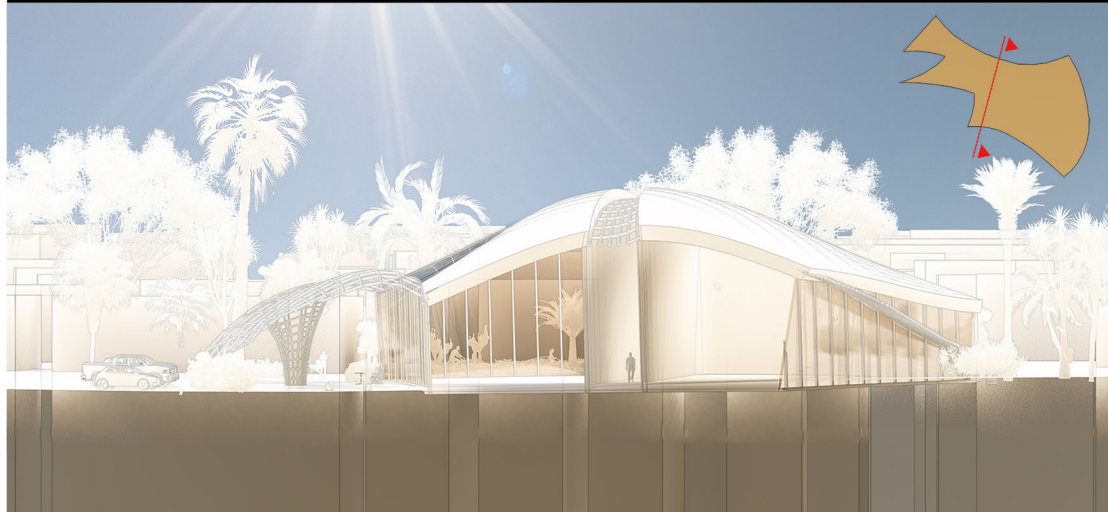
Architects: Atelier REP
Location: Chengdu, Sichuan, China
Project Year: 2015
Photographs: zs-studio, Baoxin Yang
Project Name: The Bamboo Garden

This design concept emphasizes the harmonious relationship between architecture, land, and people. The "Bamboo Garden" reimagines a dairy farm into a rejuvenating space for families, offering both an educational experience and a closer connection to nature. By experimenting with bamboo structures, the project merges traditional handcrafting methods with modern construction techniques, highlighting bamboo's sustainability and versatility. The choice of bamboo as a primary material reflects its fast growth, strength, and cultural significance, making it an ideal solution for agricultural landscapes and rural life. The "Bamboo Garden" aims to foster a deeper appreciation of nature and sustainable living through innovative, yet simple architectural design.

<https://www.archdaily.com/788728/the-bamboo-garden-atelier-rep>



SECTION A-A _ BUILDING 1



ELEVATIONS

