

# THE Village Kitchen

LIVE. COOK. GROW



To maximize efficiencies, promote community gatherings, and enhance skill sharing, all kitchens are public and communal.

Visit [www.thevillagekitchen.squarespace.com](http://www.thevillagekitchen.squarespace.com) to learn more!

Password: letsgrow



The greenhouse allows for the sustainable growth of food that directly contributes to its own restaurant, the community kitchen, and the farmer's market. These outlets provide income opportunities and professional development for residents.

## Our Human Tradition

Villages emerged over 12,000 years ago as a way of living with subsistence agriculture. "The roots of civilization were planted along with the first crops of wheat and barley," says Michael Balter of Smithsonian Magazine. Communal gathering around food, then, is core to our human nature, and is the foundation of our collective growth, success, and empowerment.

## The Root of the Issue

The Village Kitchen taps into this universal rite of passage to address a widespread and often invisible problem: lack of female representation in the restaurant industry. We discovered that women occupy over 50% of hospitality jobs, but they represent only 7% of head chefs. And, female chefs earn 28% less than their male peers. When we dove into the 10014 zip code of New York City—the coveted West Village—we discovered that only 5 of the neighborhood's dozens of restaurants are women-led.

Co-living has the potential to be a powerful mechanism for change. By establishing a place for affordable living and community-building in one of the world's most expensive cities, we create an opportunity for women to cultivate their culinary careers in the company of friends, family, peers, and mentors. Unlike existing co-living options that primarily target the transient millennial or single professional, The Village Kitchen will be the first New York City co-living space that specifically caters to mothers and families. We believe so strongly in this concept that we've dubbed "mission-driven community" our own Living Indicator.

## Design Solution

We propose a modular co-living solution where typologies are based around women in the restaurant industry, accommodating her and the people who are central to her support system. Regular unit types organically emerge from the street. On the roof, a combined restaurant and greenhouse is an evergreen beacon to neighbors and passerby. At the heart of the building, the community kitchen is on display. Here, members of the Village Kitchen, cook, teach, learn, connect, and grow with each other, becoming the beating heart of the community. Kitchens are intentionally excluded from individual units, and, instead, are dispersed throughout the building as common spaces. At the ground level, a farmer's market sells produce grown on-site, welcoming established neighbors into the community space and providing a method of self-sufficiency that keeps living costs low.

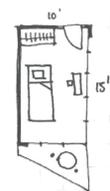


## House Rules

Prime applicant identifies as a female and works or aspires to work in the restaurant industry. She may sponsor additional residents, to include a partner or spouse and direct family members in her/their care — Residents are required to attend Monthly Community Meetings, a forum for residents to create their own rules, which may change over time. Rules may include: schedule of quiet hours; vacancies and unit changes; prospective community members; sharing of responsibilities, like childcare and cooking — Missing 2 consecutive meetings will result in counseling with the Community Manager — Leases are offered in 3-, 6-, and 12-month durations to encourage connection among residents — The community manager resides in the Village Kitchen rent-free and must manage the Greenhouse and Restaurant, Community Kitchen, and the Farmer's Market, while earning a living stipend — Public spaces are cleaned and maintained by the Village Kitchen, but the cleanliness of individual units is the responsibility of occupants.



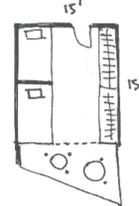
**Gloria: the Restaurant Veteran**  
With 20 years in the industry, Gloria's seen inequity first-hand and wants to give back. She manages the building, leveraging her network and knowledge to run a smooth ship with rich programming. With late hours, all she needs is a private place to sleep.



**Unit:** Small Single  
**Size:** 150 square feet + balcony  
**Maximum Occupancy:** 1  
**Monthly rent:** \$1,100



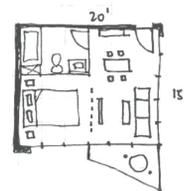
**Jane: the Aspiring Chef**  
Just starting out, Jane is a dishwasher at a local eatery. With big ambitions and a limited budget, she needs a hand affording housing on tip-based income. Plus, she likes the bunk room for meeting others like her, and the proximity to culinary mentors is unmatched.



**Unit:** Shared Large Bunkroom  
**Size:** 225 square feet + balcony  
**Maximum Occupancy:** 4  
**Monthly rent:** \$1,000



**Stephanie and Max: A Package Deal**  
Max doesn't share Stephanie's passion for tapas, but he does believe in supporting her culinary career. As NYC transplants, they're fine sharing a small studio in exchange for the neighborhood vibrancy and connection to a new network of foodies.



**Unit:** Medium  
**Size:** 300 square feet + balcony  
**Maximum Occupancy:** 2  
**Monthly rent:** \$1,600



**Maria and Her Family of Four**  
Maria's intergenerational family struggles to find a large but affordable space in the city. Her mother volunteers as the building babysitter while adults are at work. They took advantage of the building's modularity to create a customized space that fits their life.



**Unit:** Large  
**Size:** 450 square feet + balcony  
**Maximum Occupancy:** 5  
**Monthly rent:** \$1,800

## Living Design

40% Reduction in Potable Water Use: through high efficiency and flow fixtures — Recycled Water for Irrigation: (1,350 SF of growing space) x (12.5 gallons of water per SF) = 16,875 gallons required to irrigate greenhouse. (16,875 gallons) ÷ (25 gallons water per 1 SF of capture area) = 675 SF dedicated space for rainwater capture. One 320 SF water cistern will hold 25% of our annual water demand — 80% Fossil Fuel Reduction: (37,000 SF building) x (0.03) = 1,110 SF rooftop PV array — Daylight and Views / Enhanced Daylight and Views: offered through private balconies on each unit — Low-Embodied Carbon Construction: High-recycled content structural steel — Sea Level Rise and Storm Surge Resilience: No basement and elevated MEP systems — Active Survivability: Accommodates 250 SF battery storage on roof — Passive Survivability: Habitual temperatures maintained through solar PV with on site battery — On-site worker cooperative: Resident-maintained greenhouse, farmer's market, and restaurant — Community Room and Event Hub: Combination of event spaces connected to PV and battery back-up — Harvest Kitchen and Storage: Produce grown on-site is canned and cooked in the communal kitchen — Electrical Vehicle Car Share: Average number of cars owned by NYC residents is 0 — Mission-driven community: A strong, supportive, and invested community is resistant to shocks and stressors.