



### Double-sided Kitchen

Kitchen opens from both the interior and exterior to continue operating during unforeseen circumstances, or when events are taking place in the Culture Kitchen hall. Waste heat from kitchens is additionally captured to lower energy for the residential building above.



### Staircase to Terrace

Social staircase connecting Levels 0 and 1 leads up to the terrace to bring circulation clarity, additional seating throughout the space, and connects the Culture Kitchen with the rest of the Culture Mile by leading visitors towards the Barbican Centre, Library, and Conservatory.



### Main Dining Hall

The recognizable rounded forms of the Barbican bring an element of delight to visitors and can be found throughout the design. Materials are carefully chosen, such as the bush hammered concrete columns, to pay homage and tie it with the materials from the original Barbican complex. Long communal tables were chosen to promote inclusivity and accommodate groups of any size with space to spare.



### Rooftop Terrace

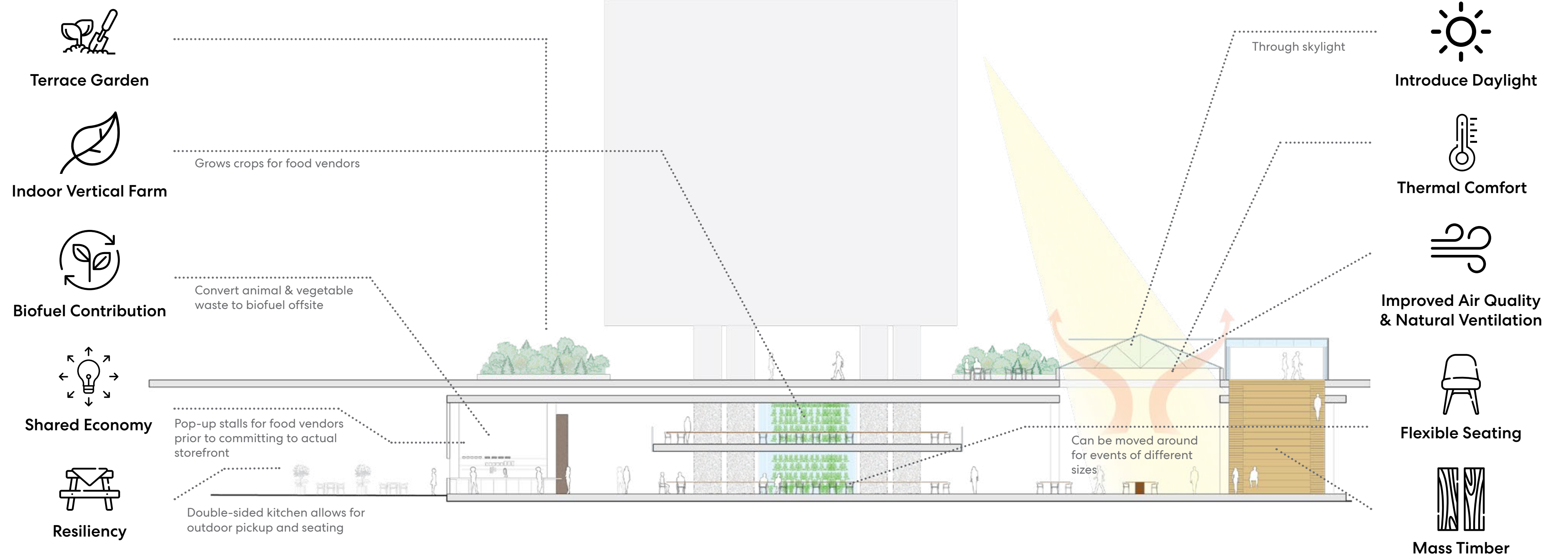
The importance of outdoor space towards human well-being has been emphasized with the COVID-19 pandemic. Crops from the rooftop garden are directly supplied to the kitchens below, while the trees create a buffer from heat, wind, and noise. Modular furniture is placed as additional seating and to create flexible social spaces.

## A Holistic Approach to Living Design

The Barbican Culture Kitchen operates holistically through a design that is self-sustaining and supports occupant health and well-being. Through adaptive reuse, the Barbican's old exhibition hall is transformed into a buzzing, cultural dining experience with pockets of green space—introducing daylight to the central core, with generous and flexible seating both indoors and outdoors.

The impact from the COVID-19 pandemic on the food service industry has been astronomical, from soaring unemployment rates to forced shutdowns due to restaurants being hotspots for large social gatherings. Learning from this experience, we have strategically designed the Culture Kitchen where food stalls are placed along the outer edge of the building, allowing kitchen staff to open their doors outside to a covered space where visitors can order, pickup their food, and enjoy the optional seating area. By integrating a rooftop garden on the terrace, crops are grown to be redistributed to the food stalls below. Vegetable and animal waste is consequently treated offsite to be converted into biofuel. Waste heat from the kitchen is captured to help lower energy usage for the residential building above.

Infused with principles of inclusion and social well-being, the Culture Kitchen strengthens a sense of community within London's Culture Mile. Through collaborating with local butcher shops and food vendors for ingredients, and acting as a central node to connect visitors to other parts of the area, it harnesses a healthy environment for both staff and visitors.

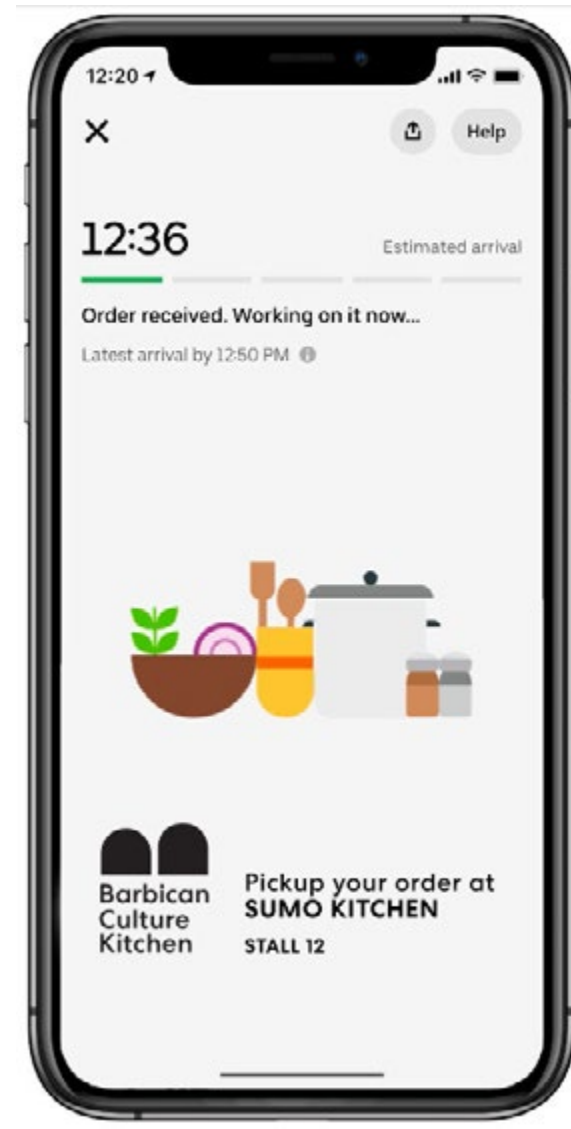


## Smart Technology Integration

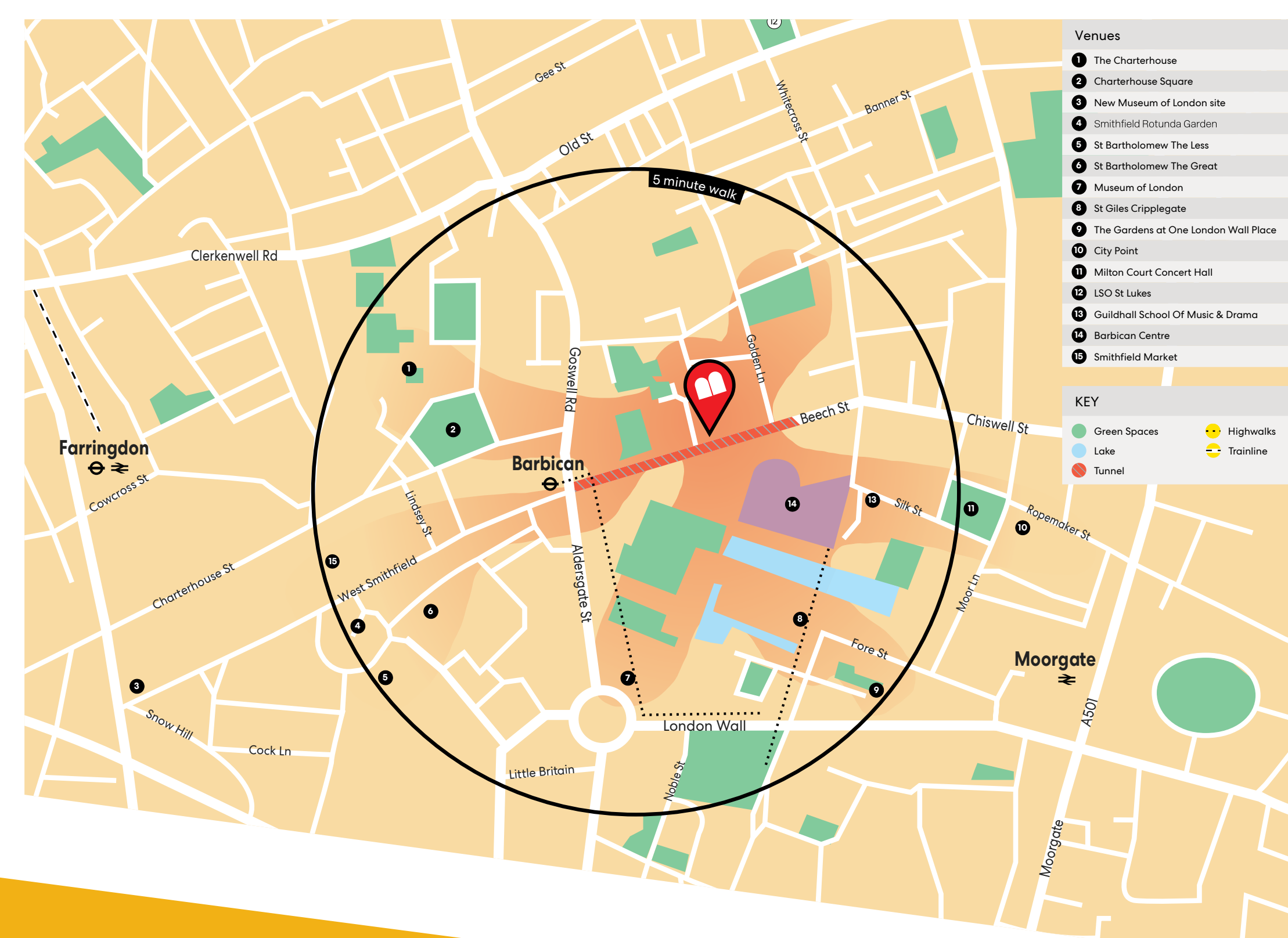
**For flexibility.** Utilizing technology and data to track surrounding rush hour traffic. When traffic is low, the adjacent Beech Street closes up to allow for food stalls to open their exterior storefront and for flexible, outdoor seating to be set up.

**For generosity.** Through the Barbican's mobile application, visitors can order food in advance to avoid overcrowding near food stalls when waiting for food to be ready. The application will additionally track building occupancy.

**For comfort.** Sensors are installed on the skylight to read the temperature inside and outside of the building. This will automatically open the windows for maximum fresh air, thermal comfort, and moisture balance.



## Connecting the Culture Mile



# Barbican Culture Kitchen

Culture Mile, the City of London's initiative to create a cultural destination to reinvigorate the area and improve access to world-class arts, culture, and entertainment is missing one key component, and arguably the most effective and engaging cultural medium, food.

The largely unused Exhibition Hall 2 of the Barbican provides a catalyst for the Culture Mile experience. Sitting at the centre of the Culture Mile, Barbican Culture Kitchen introduces an expansive, curated experience featuring the highest-rated local restaurants and chefs. It brings together 15 unique and culturally diverse food concepts.

Positioned under Ben Jonson House, the current exhibition hall is an unimaginative, window-less bunker that offers limited opportunities to any business or event. We limited our scope of work to the interior of the space, realizing that we would want to coordinate our efforts on the exterior through wayfinding and an entry experience with the City of London's Barbican and Golden Lane Area Strategy.

The 6,361 square metres of floor space provide a large canvas, but as one enters the space, it is immediately apparent that due to the ceiling height and lack of daylight, the space feels oppressive.

### Our interventions:

- Enlarging the opening on the north half of the floorplate;
- Opening the roof over the space to add an operable skylight, introducing daylight and natural ventilation;
- Mirror the floor opening on the south side of the floorplate to create a viewing platform over the dining hall, while creating a more comfortable, airy experience for visitors;
- Introducing a large mass timber social staircase, seating, and circulation feature to access the rooftop terrace;
- Removal and replacement of the enclosed circular stairwell positioned down the middle of space with glass-enclosed vertical indoor farms, producing produce for the kitchens;
- Embracing the massive colonnade with integrated wood tables—making it the main seating area of the Culture Kitchen;
- Addition of exterior storefront to allow for flexible ordering and seating
- Adopting the iconic bush-hammered finish used throughout the Barbican complex on the columns; and
- Utilizing the curved arch form of the Barbican's architectural language in the form of brass archways that delineates the kitchen spaces.

The result is a large unique space that celebrates diversity through its program, location with key connections to cultural venues, and history with notable design elements.

