

SCHOOL OF ARCHITECTURE

Professor: Virginia San Fratello



Perspective rendering for paddies, crawfish and sugar cane growing in flooded gardens with view of city

BioRemediation and Edible Urbanism: growing rice and crawfish on the river



Designer: Kevin Hyslop



Designer: Sarah Lyman

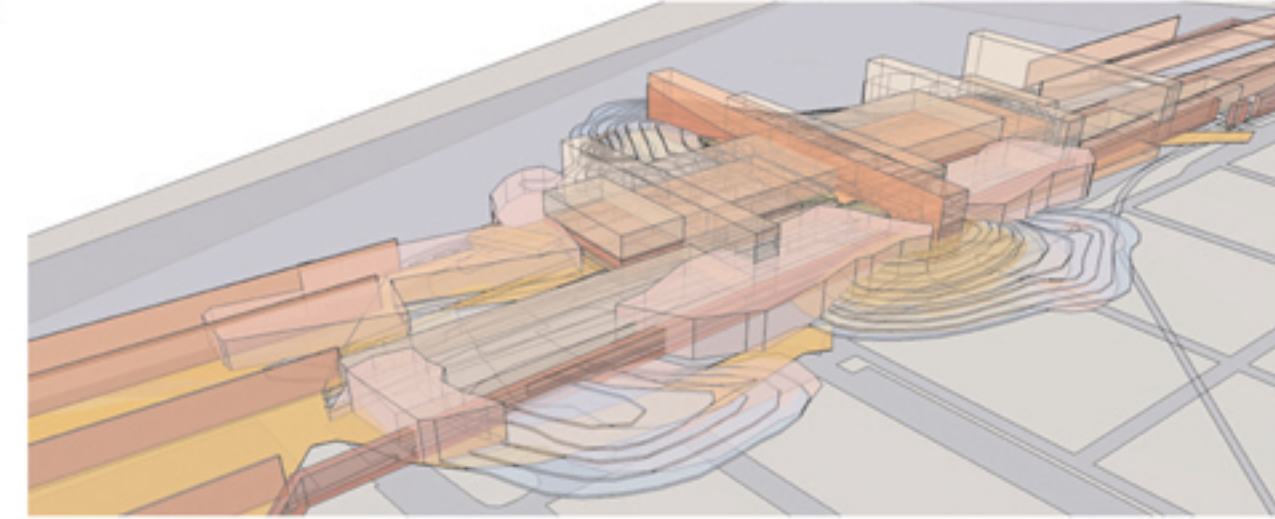


ARCHITECTS

the chefs, turn the sea into the cocktail, transforming basic materials into an end product. "Cooking and Construction offer both begin with cutting, grinding, sifting and mixing. Precise quantities of ingredients are measured out and combined. Concrete construction, for example, requires some "recipe" says Sarah Wigglesworth in her essay Cuisine and Architecture. A Recipe for a Warehouse. All building is like cooking in the sense that it uses raw ingredients and synthesizes them to create a product that is greater than the sum of its parts - a meal, or in this case a museum. Architecture typically extracts agricultural materials such as stone, wheat, wool, etc to make processed building materials. This project takes advantage of these materials but also creates new materials, such as flour - rice embedded in resin to make a new wall cladding, organic hulls crushed and mixed into resin to make a new texture for the flooring and concrete with coffee aggregate.

NINTH WARD

Constructed in a low lying area protected from sea level flooding by an earthen levee, the 9th ward is constantly at risk of being washed out. This was the case in the recent American disaster when hurricane Katrina made landfall near New Orleans. The goal of this project was therefore to seek ways in which to assist in the rebuilding effort of the 9th ward. In looking at the sites needs three main areas were identified. The first area is that of creating a new cruise line terminal. The second is the need for a permanent home for the museum of food and drink. Finally, is the need for more adequate emergency shelter. The proposed solution is a multi-functional building used as a cruise line terminal, museum of food and drink and emergency shelter located on the Poydras Street Wharf. The facility would add the north ward by drawing more people into the area which also equipping it with fresh water, fresh food, power and more during an emergency when the museum and the cruise terminal would otherwise be evacuated. The result would be to introduce tourism to the north ward, but also allow the north original residents to return. In addition to the museum program the master plan includes for the cruise terminal 2 docking berths, 4 flexible gangways, 1 terminal building, 6 check in desks and 8 public non storage areas. The emergency shelter includes 1 office suite, 1 first aid room, space for 30,000 to sleep, 10,000 cars to park, 400,000 gallons of water and 8,000,000 lbs of food storage - enough for all of the 9th ward.



Designer: Dwight Troyer

DISH

What can be learned by examining the intersections of the preparation of meals and the production of space, the ritual of dining, the design of meals and the process of dish design? What do we create when we set the table?

You are to choose a food (entrée, dessert, aperitif, appetizer, etc.) that is a part of the New Orleans regional cuisine (old or new) and design a new dish for consuming the chosen food item. The new dish should subvert traditional ways of presenting and consuming the food item(s), and should instead hyper assert or simplify the functions associated with the cooking, storing, serving, eating and disposing of the food. The new dish should elaborate the preparation and consumption and simultaneously be a desirable mechanism of architecture. You should consider how smelling, seeing and tasting become intertwined with the device to aid in the ingestion of the food and how the device is oriented towards the body. Consider the dish a performative space for food.

Additionally, cultural practices associated with eating or drinking your chosen food should be considered. What is the site in which that food is regionally consumed, for example, is it mobile? Is it shared?

Requirements:
The final product must be a full scale prototype. It is not intended to be a study model or to be representational and should be made of a finish material and must be fabricated using the CNC, 3d Printer or laser cutter.

CAST BRONZE

casserole dish for bread pudding with nesting sauce pan. Each of these dishes is compartmentalized to measure every ingredient needed to make the bread pudding. No measuring cups are needed. Once every ingredient has been added to the dish, they may all be mixed, cooked and served in the center compartment.

Designer: Tim Takacs

SUGAR CANE DISH

This dish is designed to serve segments of sugar cane. The periodic aluminum section in the dish can be used to scrape the skin off the sugar cane. The red oak wood used to make the dish is regional to Louisiana.

Designer: Jane Ann Bolin

