

CUISINE

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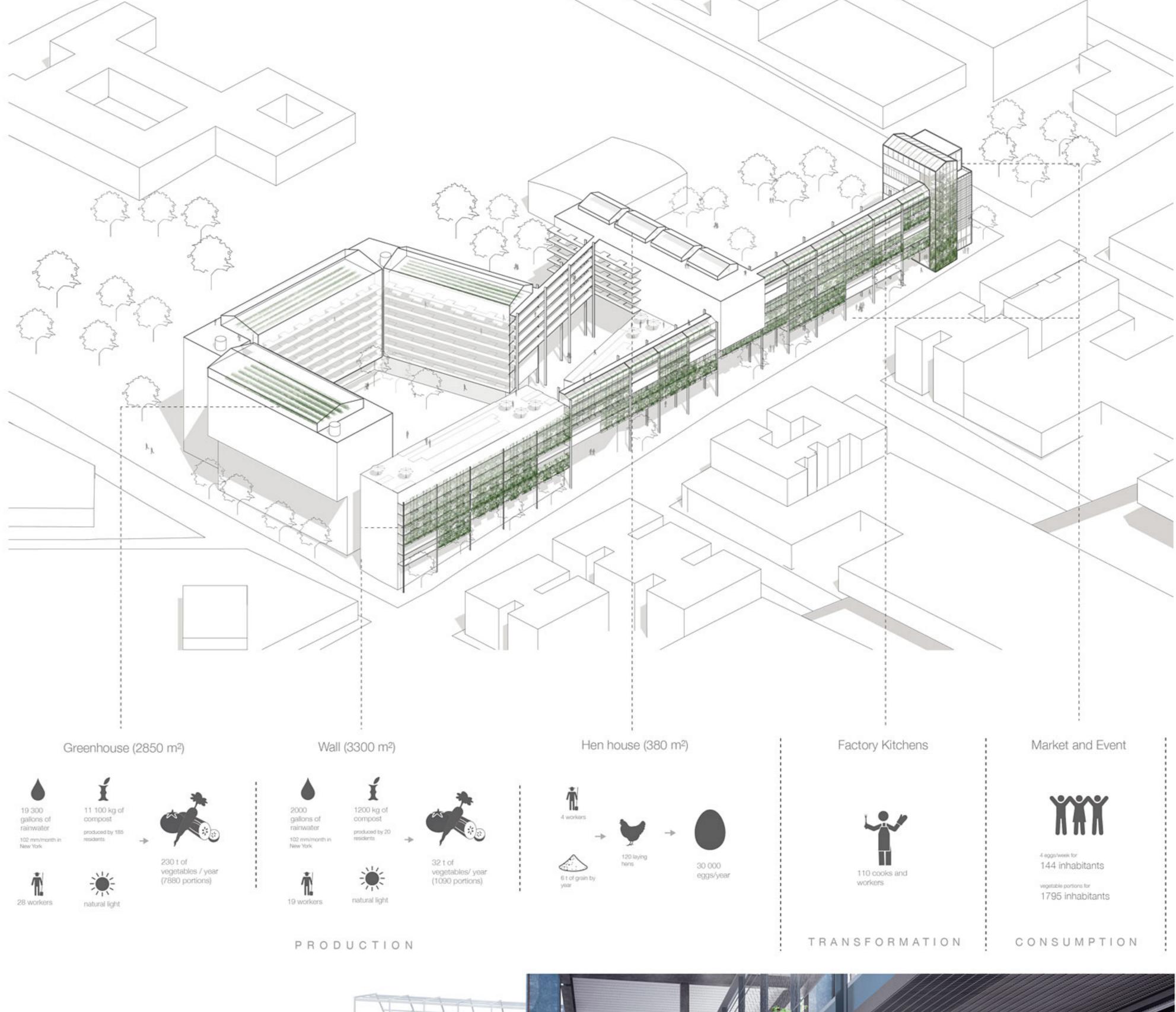
CUISINE imagines a new urban development that gathers every step of the food cycle. As we know, the distance between production, transformation and consumption of food leads to environmental issues. Since cities are configured following this model, urban agriculture is a real challenge.

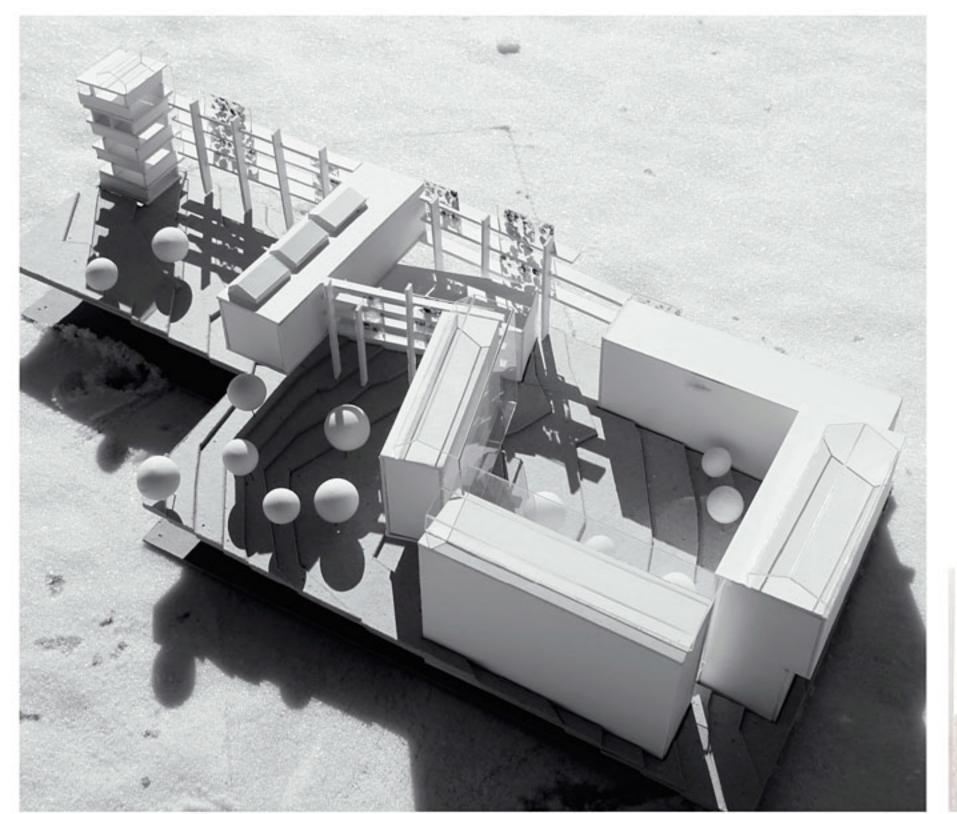
That being said, this project acts as an ecological machine that offers the possibility to integrate massive production of food in the middle of the Bronx, for the community. The objective is to stop the current situation, where a lot of food is transformed in the neighborhood, but only a little of this industry is profitable for the people living in Hunt's Point.

This contemporary factory celebrates the junction between the old industrial landscape of Hunt's Point and a new green space for the current residents and the new ones.

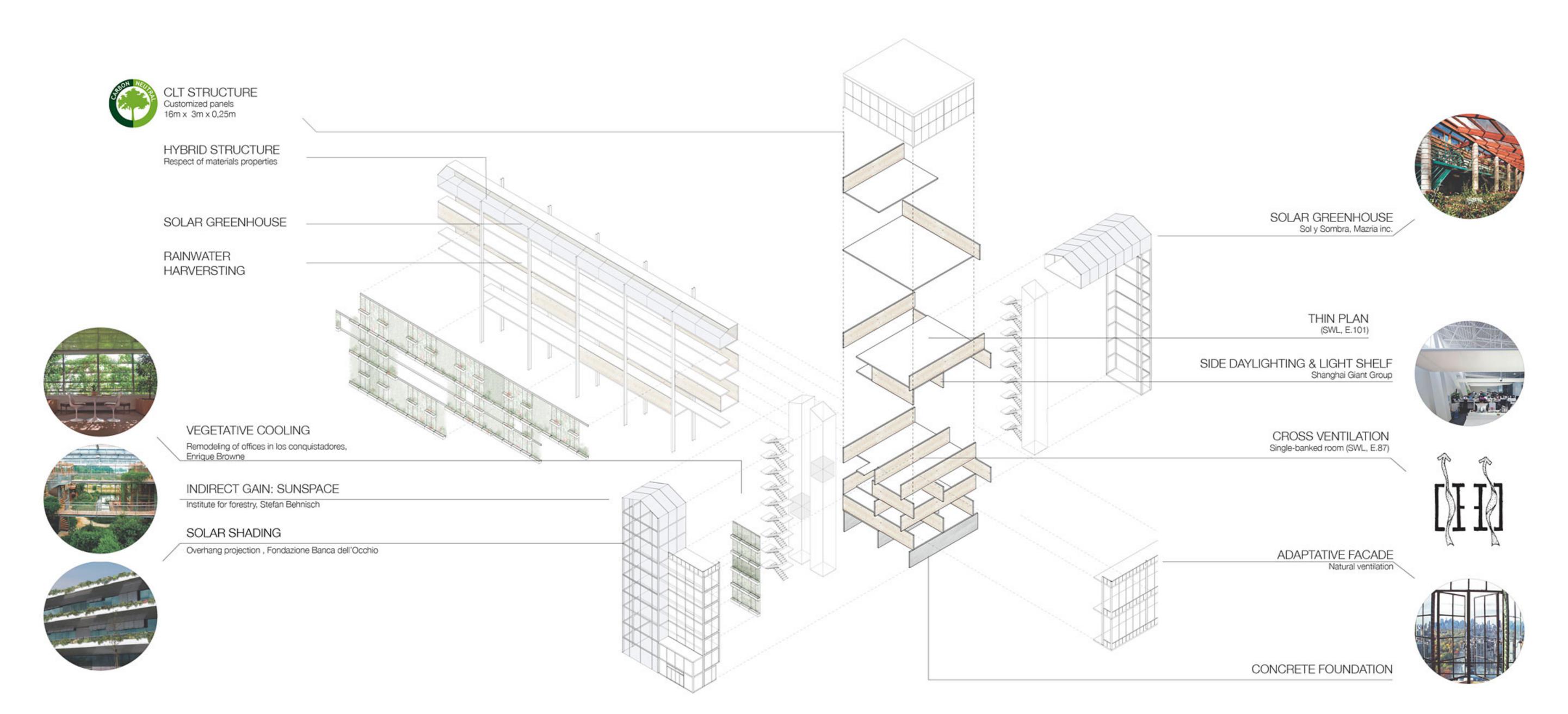
CUISINE is established in the middle of a neglected site and acts as green lungs for the city. The machine initiates achange: the harmful factory becomes a regenerative factory that produces directly for the community. This new urban development revitalizes the neighborhood of Hunt's Point.

More specifically, the production function is elevated on the roof to clear the ground level for public spaces. The objective is to maximize the efficiency of the machine and work with passive strategies. Finally, everything converges towards the building located on the eastern side of the site, where the food is transformed, distributed and consumed.

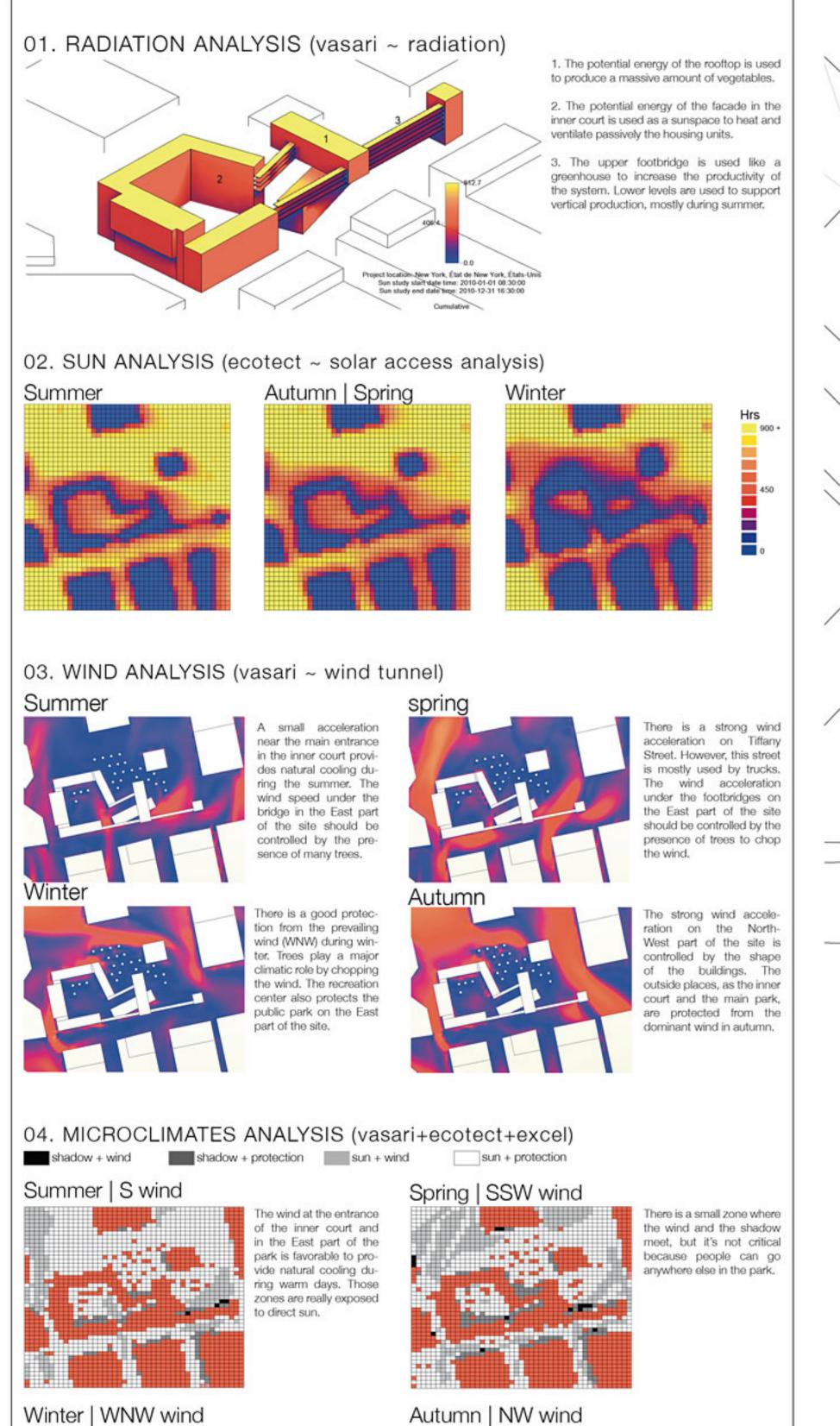












Considering the sea-

son, the results are pretty good. Much of

the site is shaded but

the geometry and the trees stop most of the wind from the WNW. side comfort, especially in

the park and at the back of

the inner court.

