

Syracuse University

SURFACE

Syracuse University Honors Program Capstone Projects Syracuse University Honors Program Capstone Projects

Spring 5-2017

Our Food Story: Examining the Relationship Between Food and the Community

Joan Kao
Syracuse University

Follow this and additional works at: https://surface.syr.edu/honors_capstone



Part of the [Art and Design Commons](#), and the [Environmental Sciences Commons](#)

Recommended Citation

Kao, Joan, "Our Food Story: Examining the Relationship Between Food and the Community" (2017).
Syracuse University Honors Program Capstone Projects. 1047.
https://surface.syr.edu/honors_capstone/1047

This Honors Capstone Project is brought to you for free and open access by the Syracuse University Honors Program Capstone Projects at SURFACE. It has been accepted for inclusion in Syracuse University Honors Program Capstone Projects by an authorized administrator of SURFACE. For more information, please contact surface@syr.edu.

© Joan Kao 2017

Abstract

Our Food Story is a project that critiques, analyzes and intercepts the cycle of concentrated poverty in the Near Westside through a look into the neighborhoods' history and present day conditions. The project aims to offer a solution to the observed issues through interior design. Our Food Story is a casual eatery and a community food workshop as well as a source of employment to address the low employment rate in the area. Through biomorphic and biophilic design, Our Food Story hopes to engage all in and out of the community to bring back food, jobs and a community space. The scope of the project includes a two-floor renovation of the south wing of the Blodgett School, complete with a set of construction drawings, floor plans, sections, detail, site diagrams and perspective renderings.

Executive Summary

My capstone project *Our Food Story*, begins with my personal relationship with food. From daylight morning open street markets to the brightly neon-lit night markets, my childhood was a collage of food. I grew up in a culture that doesn't take eating lightly. People in Taiwan often greet each other in Taiwanese, asking "Have you eaten yet," instead of good morning or hello.

Once I moved to the United States and found myself making friends of diverse ethnicity and backgrounds, food became my bridge into understanding their cultures. Later on, I had the opportunity to study abroad in London and traveled around continental Europe, introducing me to a wider spectrum of people and their own relationships and with foods.

In the fall of 2016 as I started to explore possible topics for the thesis of my Environmental and Interior Design major (which is also my capstone project), my thesis research professor, Lucinda Havenhand, suggested that I start the process by finding something I feel passionate about. As I tried to really pinpoint on one thing that I feel strongly about, I realized what it is: food. Food is a cultural issue, a social issue and a personal issue. Food ties me back to my grandmother who lives on the other side of the world; food brings comfort and a sense of safety to immigrants and refugees; food is essential to human life; food is related to so much of human activity and anthropology. It felt right for me to start my research process with the topic of food.

Since starting to research for my capstone, I knew it would be a creative project that coincides with my thesis. In my field of Environmental and Interior Design, one needs to identify the location and building in which the project exists, in order for the design process to be carried out. Knowing that the project will be grounded in Syracuse, I started my research process by looking into different areas in the city of Syracuse and how food played a part in its history, and also in present day life. As I was discussing my research direction with my capstone adviser, Zeke Leonard, he insisted that I start to look into the Near West Side neighborhood of the city.

As I gathered historical documents, images and created a loose timeline of the Near West Side, I learned about the most troubling issue it is facing right now, which is concentrated poverty.

According to the U.S. Census, concentrated poverty refers to a neighborhood in which “40 percent of the tract population lives below the federal poverty threshold.” Maarten Jacobs, the executive director of the Near Westside Initiative, added that providing employment for a neighborhood like this requires job opportunities that can provide a living wage. He stated that the best chance of lifting a person, a family and a community out of this condition is having a job that is easy to travel to and can provide for a household and have enough to invest in a house. With the issue of concentrated poverty comes an intertwined web of other issues, including but not limited to: a lost sense of community, lack of employment, a higher crime rate, and a poorly performing education system.

From the historical records and an interview with the local supermarket owner, Paul Nojaim, I learned that the neighborhood used to be populated with different eateries and grocers, but the dynamic of the area has shifted drastically in the last five decades, and local eateries have dwindled down to almost nothing. From wondering around the area, I also found that in the center of this neighborhood is the Blodgett School, that for a long time served as a technical school for youngsters learning a skill or a trade, ready to take up a job once graduated from high school, but has since then become an K-8 academy with major building renovations needed for further usage and student safety.

With these different pieces of information, stories, images and my passion, I decided to create a community eatery and food education community space that would live in part of the Blodgett School. The eatery and community space would both train and foster new skilled employees for the eatery, provide job opportunities and a place that provides culinary and nutritional education programs for everyone from elementary school children to adults.

The facility consists of an eatery that provides warm dishes as well as packaged meals, a commercial kitchen, a small grocery space that supplies local, in-season produce, classrooms with kitchen set-ups, a micro urban farm, and an auditorium space and finally, staff office.

From the site research to interviews and historical documents were compiled into a booklet that also includes my own reflection as well as mapping and diagraming analysis. This marked the

end of the my research phase as I entered the design and planning phase.

My design process started a hands-on simulation of how much space is needed and would be comfortable for participating in certain activities in the space. I simulated the space needed for a person to cook (how much counter space, how much free-movement space) and space needed for a person to sit and have a meal. I diagrammed these activities and kept it for later reference since there are no standardized regulations for seating or cooking space in a commercial restaurant. I wanted my space planning and design to stem from natural human movement and dimensions not sets of code.

Then I progressed into looking at how much space I needed in the building by estimating how much space is needed for each of the program element mentioned above. I estimated the square footage of each program element by the said diagramming and simulations I did, as well as references from previous design experiences and researching design standards. I concluded that I would like to use only one wing of the Blodgett School and occupy the first and second floors for easy access. I chose the South-facing wing for more sun exposure during the long Central New York winter months. At this point, I digitally drafted a set of floor plans and sections (vertical cut through of the building) based on a copy of the plans and sections that the Environmental and Interior Design program provided.

After I digitally drew the existing hand drafted construction documents, I started to space-plan the interior by blocking out my program elements within the plan according to the square footage I identified before. Thus, a new set of plans and sections were created, but are set to evolve as the project progresses.

Based on what I learned from the iterations of diagramming and space planning exercises, I decided to have my space serve as a reintroduction to fresh food and produce for the community. The entrance side of my space directly faces the residential community, while on the the opposite side is the urban farm. So I defined layers in the space in which the design gradually informs the idea of nature through aesthetics, materialities, shapes and lighting.

For part of the concept of the design, I wanted to start from the source of food, thus I chose local vegetation and visually analyzed the structure and pattern of each. I created another set of diagrams originating from the site and geography of the building. After crossing these two sets of diagrams, I extruded the patterns into three-dimensional forms and evolved them into conceptual models. From these conceptual models, I went through iterations of the process of exploring how I could utilize these cues to inform the design of wall partitions, furniture pieces and other design elements. I explored these ideas, through both hand sketching and computer modeling. By implementing these repeated elements throughout the space, I hope to both create a uniform design style and to emphasize my concept of providing a space for the people to comfortably engage with food, with nature and with cooking.

Although this project is specifically designed for the Near Westside in the city of Syracuse, it is my argument that through biomorphic and biophilic design processes and emphasis on food, nutrition and nature, can be an interesting way to foster an environment of community and learning.

I hope that *Our Food Story*, through its peak into history, culture, community and nature, can offer a creative and unusual neighborhood gathering space as all who lives here can reminisce the past but continue to move forward.

Table of Contents

Abstract.....	iv
Executive Summary.....	v
Acknowledgements	x

Acknowledgements

Special thanks to Dennis Earle, Lucinda Havenhand and Zeke Leonard for guidances and feedbacks. I really appreciate that you challenged me to create a thesis and capstone project with passion and depth.

Many thanks to Maarten Jacobs and Paul Nojaim who patiently answered all my questions and provided me with stories, experiences and insights into the neighborhood. In them, I saw one's love for a place turn into efforts and real transformations.

To my interior design classmates who have supported and laughed with me through the last four years.

To Marissa Mariscal, Mitra Mokhtarzadeh and Destiny Tudor who have made my time here in Syracuse amazing and have continued to inspire me in life and in work.

Lastly, to my parents who have always been my cornerstone and my "point b" because I know I can always find safety and comfort when I am lost

OUR FOOD STORY

Eatery and Food Education Workshop



Joan kao
Environmental + Interior Design
Renee Crown University Honors Program
Capstone
2017

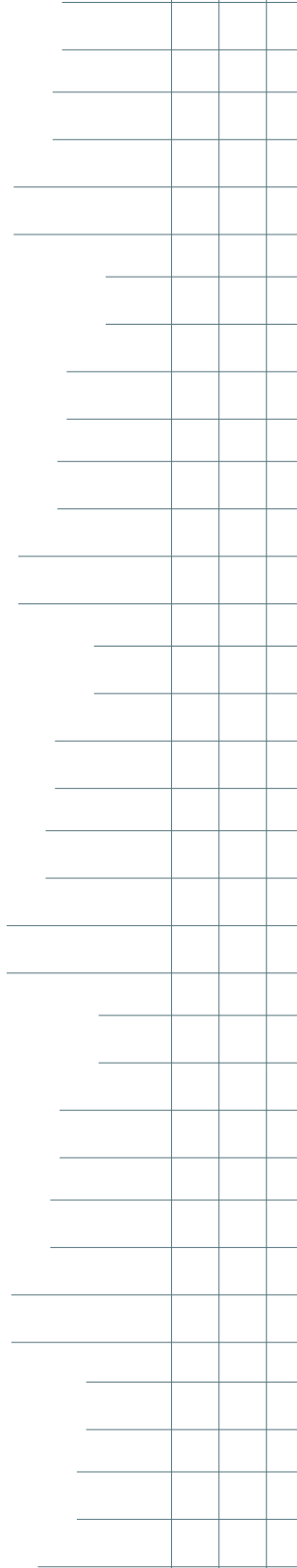
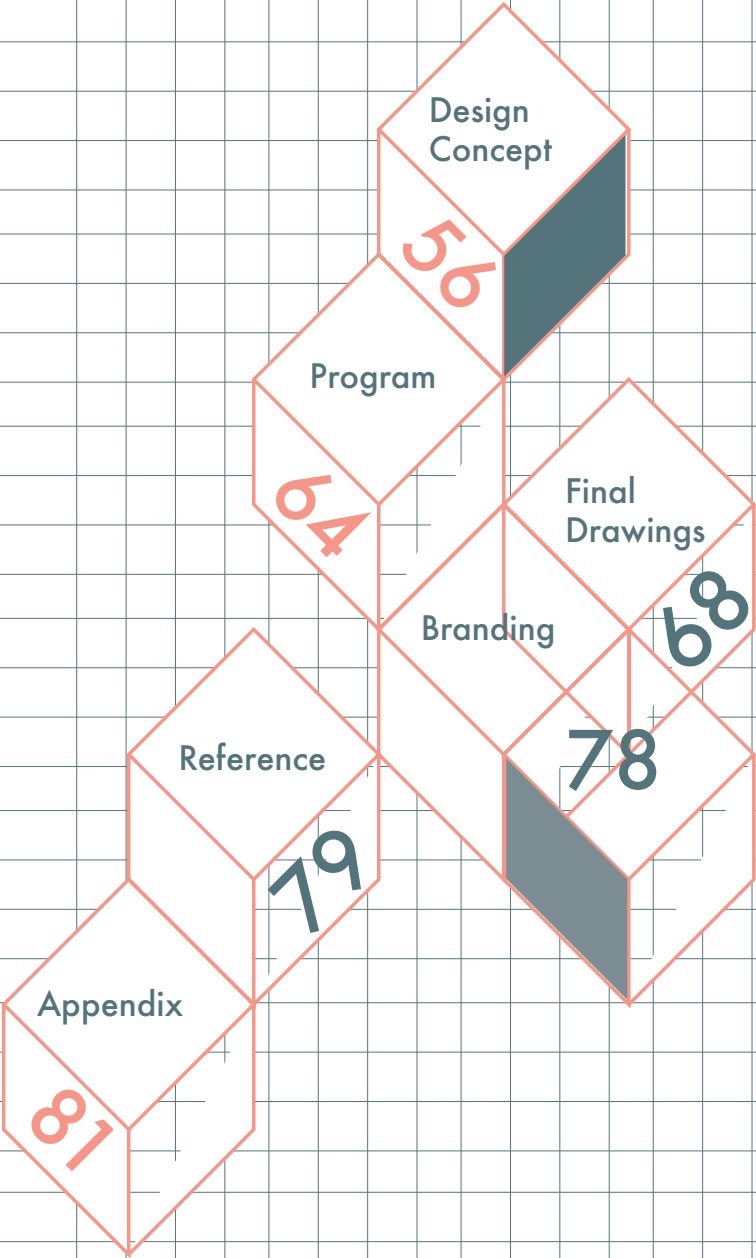


table of contents

Phase I: Research+Ideation

Introduction	3	Site Drawings	35
Problem + Issues	6	Proposed Needs	45
Project Rationale	8	Adjacency	47
Research	9	Square Footage	53
Precedent Study	16	Code+ Regulations	54
Site Analysis	23		
Neighborhood Analysis	31		

Phase II: Design



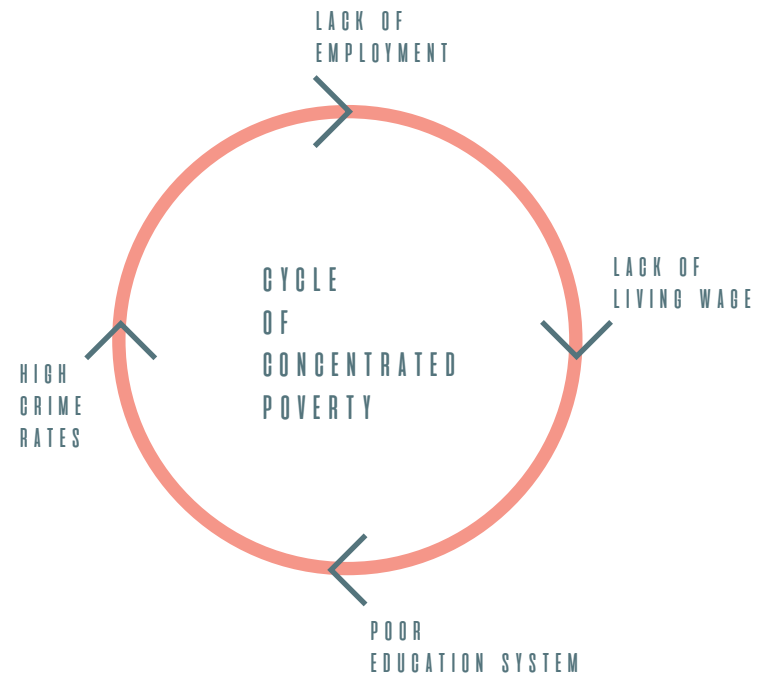
Beginning of the story



From early morning open street markets to the neon light, brightly lit night markets, my childhood was a collage of food. I grew up in a culture that doesn't take eating lightly. People in Taiwan often greet each other in Taiwanese, saying "Have you eaten yet?" instead of good morning or hello. Food contributes greatly to my identity and I realized that food is not only a necessity but also a physical expression of our own culture. Perhaps there is an opportunity to use what we all have in common to create change in our community.

Then, I poked my head into the issues surrounding the City of Syracuse. Talking to a few individuals that works with communities in the city, I found out that one of the neighborhoods that needs the most support is less than five minutes walk from the Warehouse, where the School of Design is situated.

The near Westside of the City of Syracuse faces one of the highest concentrated poverty populations in the nation.¹ The cycle of poverty is perpetuated as the community faces low employment opportunities and low wages. The high concentration of poverty also leads to sub problems such as poor performing education system, lack of funds to upkeep buildings, high crime rates and a lack of a sense of community.



As I walked the street, researched the history and talked to residents, business owners, local organization leaders, I saw an opportunity where perhaps my passion for food can be an interception point in the cycle of concentrated poverty. Food can be used to bring the community together, it can be used to bring cultures together, it can be used to provide jobs and education.

¹ Paul A. Jergowsky, "Architecture of Segregation," The Century Foundation. May 17, 2016, accessed April 28, 2017, <https://tcf.org/content/report/architecture-of-segregation/>.

Issues + Problems



Main Problem

Concentrated Poverty

Sub Problems

Low employment opportunities

Low wages

Poor performing education system

Lack of funds for building upkeep

High crime rates

Lack of sense of community

Lack of local businesses

Opportunities

Concentrated poverty is a large umbrella problems that trickles down to many issues within the neighborhood. Organizations like Salt District are already working with local residents and rebuilding this community. However, there are still many opportunities to pursue. Eateries and restaurants which used to flourish in the area are now almost entirely gone so providing a healthy source of pre-made meals and groceries can be a great addition to the community.

This neighborhood also has many old and unused houses and buildings that are great location for new ventures and projects.^{2 3}

2 Michael Greenlar, "Syracuse Neighborhoods: The Near Westside," Syracuse.com, November 12, 2014, , accessed April 28, 2017, http://www.syracuse.com/living/index.ssf/2014/11/syracuse_neighborhoods_the_near_westside.html.

3 Mark Weiner, "Census: Syracuse, Buffalo, Rochester among nation's poorest cities (database)," Syracuse.com, September 15, 2016, , accessed April 29, 2017, http://www.syracuse.com/politics/index.ssf/2016/09/census_syracuse_buffalo_rochester_among_nations_poorest_cities_database.html.

4 Michelle Breidenbach, "Nearly 13 percent of Americans are 'food insecure:' Where to find a meal in CNY," Syracuse.com, November 22, 2016, , accessed April 29, 2017, http://www.syracuse.com/news/index.ssf/2016/11/nearly_13_percent_of_americans_are_food_insecure_where_to_find_a_meal_in_cny.html.

5 James T. Mulder, "Syracuse clinic and grocer team up to boost health in struggling Near West Side neighborhood," Syracuse.com, October 07, 2012, , accessed April 29, 2017, http://www.syracuse.com/news/index.ssf/2012/10/syracuse_clinic_and_grocer_tea.html.

Worth pursuing?

I think providing fresh produce and healthier eateries within a neighborhood that does not have such resources is an opportunity not only worth pursuing but important to pursuit.⁴

Have others tried to solve this problem before?

Organizations like Salt District are providing a voice for the community, hosting block parties and community events as well as gathering funds to renovate old buildings for residential and commercial use.

Companies like Steri-Pharma have situated their plant in the neighborhood and provided living wages for employees.

NoJaim Supermarket have been in the neighborhood since the early 20th century and have been an active voice in keeping local businesses afloat and an outlet of locally sourced foods.⁵

What is the scope of the problem?

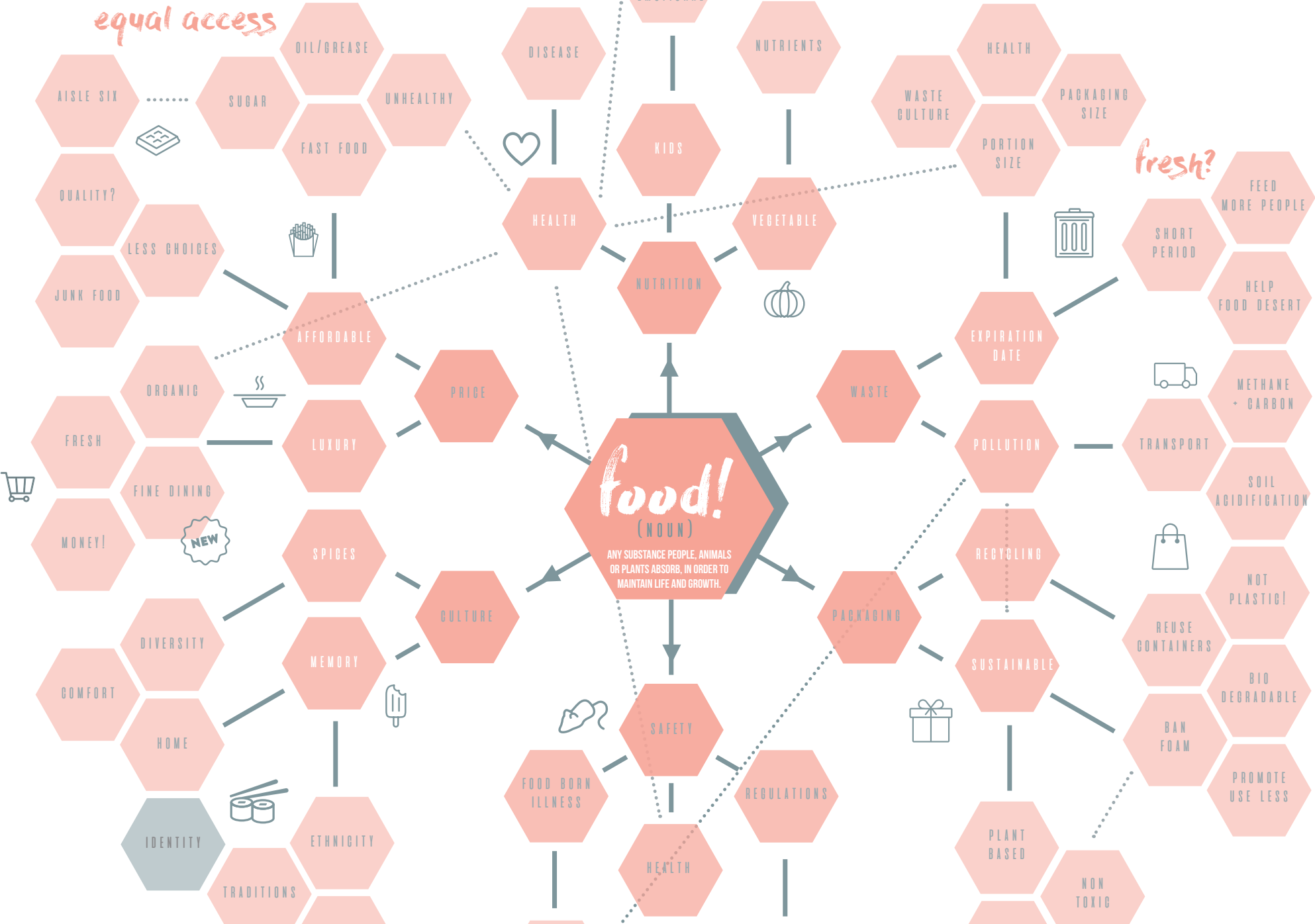
Concentrated poverty is a problem that greatly affects the neighborhood. Within walking distances in the area, there aren't many eateries and sources of fresh foods at all. So the scope of the problem is the physical size of the community.

Mind Mapping

exploring issues + ideas

equal access

growth



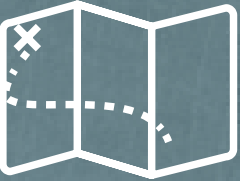
Project Rationale



I propose to design a community eatery that provides employment opportunities, education and a source of freshly prepared meals in the Near Westside Neighborhood of the City of Syracuse. The eatery will include both sit down and take out areas as well as locally sourced groceries and a food preparation training kitchen.



food
x
community

Research + 
Precedent study

Historical Research

I started my research journey in the local Onondaga historical association where there are information gathered through directories, maps and folders of information organized by block numbers in Onondaga County. I wanted to dig into the food history of the neighborhood.

Ward Baking Co. sale completed

Ward Baking Co. sale completed

Ward Baking Co. is an industrial baking company that have been in Syracuse since the early 20th century, with Tip Top Bakers being the largest part of the company.

Bakeries' Output Now \$25,000,000
Bread Baking in Homes Becoming Lost Art

Big Industry
Central New York sums Great Amount of Flour

Nearly 15,000,000 worth construction to increase facilities in Syracuse is due this year.

The General Baking Co. Maple Street with a new addition has doubled its output. The Ward Baking Co. a building permit for a 600 plant in Stonnard St. The Community Stores opening new \$150,000 plant in North Franklin St. The rank of a 1936 industry in Central New York in the 29 counties in the State, from being primitive as those of 15 is the record of the bakery industry.

A couple of Canadian bakers, for instance, mills had been at work building toward the full delivering literally from cart pushed from doze narrow-gauge tracks afforded the housewife a bit of a vacation and then from above of baking.

A German bakery, too, was busy supplying the demand stimulated by North Side cookery, the Kallreys establishment. The Kallreys, Murphy and Boettler family or individual businesses took place.

So today we have our 15 bakeries, turning out their 15,000,000 loaves of bread a year, and with re-enforcements of special ba-

Bakeries' Output Now \$25,000,000

Bread Baking in Home Becoming Lost Art

Big Industry Rise
Central New York Cor sums Great Amount of Flour

GRADY'S GENERAL TIRE of SYRACUSE Inc.

BAKED GOODS
WARD BAKING CO. 237 Shonnard, Zone 1, Dial Granite 5-2107 (See Yellow Page 7)

BAKED GOODS—RETAIL
Atlas Bakery 441 S Salina Svr 2
Baker's Bakery 1909 Grant Blvd Svr 8
Bella Bakery 607 N Salina Svr 3
Beadlin's Bakery 624 Almond Svr 8
Bill's Pizza and Pastry Bakery 2202 Burnet av Svr 6
Bloom Bros Bakery Inc 2104 E Fayette and

BAKED GOODS—WHOLESALE AND MANUFACTURING
Anderson's Bakery rear 1311 Valley dr Svr
Dooly James J 1823 Midland av Svr 5
General Baking Co 200 2nd Svr 10
Great Atlantic & Pacific Tea Co 64 Erie St
Modern Bakery 2176 Park Svr 8
New Atlantic Co 1120 Burnet av and 103 Sps
New Brighton Bakery 335 E Brighton av Svr
Rosa Bakery 1247 S State Svr 3
Vanilla Bakery 619 E Washington
Ward Baking Co 2366 James and 237 Shonnard

BAKERS—WHOLESALE AND MANUFACTURING
Anderson's Bakery rear 1311 Valley dr Svr
Dooly James J 1823 Midland av Svr 5
General Baking Co 200 2nd Svr 10
Great Atlantic & Pacific Tea Co 64 Erie St
Modern Bakery 2176 Park Svr 8
New Atlantic Co 1120 Burnet av and 103 Sps
New Brighton Bakery 335 E Brighton av Svr
Rosa Bakery 1247 S State Svr 3
Vanilla Bakery 619 E Washington
Ward Baking Co 2366 James and 237 Shonnard

Roofing
CO 819-821 W
r information see

Soft Drinks—Retail
Amendola James 600 Burnet av
Arborzski John 1338 Burnet av
Armstrong Raymond 1258 S State
Berman Abraham J 968 S State
Bluestone Barney 714 S Townsend
Bognaske August G 201 Irving av

FOR YEAR ENDING JULY 1931

Powell Eugene O 530 E Washington
Pozzi Angelo 1701 Milton av Solv
Pratt & Fisher 126 W Onondaga
Prosky Kasy 508 S Townsend
Putvin Joseph 417 S Geddes
Putvin Otis E 801 Grand av
Ranieri Joseph 106 W Laurel
Rauh Jacob J 132 W Onondaga
Rex Shoppe 700 S Salina
Reynolds George A 305 N Fra
Richman's College Inn 909 E
Roderick W Frank 239 E Onon
Rogers Ira G 2315 S Salina
Root Bert H 204 Tallman
Rosier Arthur 237 W Washing
Roufos Louis 264 N Salina
Sabad & Kanaley 636 S West
Sartori Mark 110 W Willow
Scallion Joseph 2081 Milton av Solv
Scherrer Henry V 1031 Milton av
Schmidt Henry E 411 N Salina
Schryver Hazel M 121 C College pl
Schweizer & Samsel 1000 Grand av
Seripa & Condolora 110 W Genesee
Serras Charles D 246 W Onondaga
Sheridan Edward 705 Wolf
Sherman Sara Mrs 1081 S Salina
Shimberly Peter 430 E Washington
Shimberly Olive E Mrs 202 Tully
Shouldice George A 218 Gifford
Sickles William

WARD BAKING CO. 237 Shonnard, Zone 1, Dial Granite 5-2107 (See Yellow Page 7)

BAKED GOODS—RETAIL
Atlas Bakery 441 S Salina Svr 2
Baker's Bakery 1909 Grant Blvd Svr 8
Bella Bakery 607 N Salina Svr 3
Beadlin's Bakery 624 Almond Svr 8
Bill's Pizza and Pastry Bakery 2202 Burnet av Svr 6
Bloom Bros Bakery Inc 2104 E Fayette and

BAKED GOODS—WHOLESALE AND MANUFACTURING
Anderson's Bakery rear 1311 Valley dr Svr
Dooly James J 1823 Midland av Svr 5
General Baking Co 200 2nd Svr 10
Great Atlantic & Pacific Tea Co 64 Erie St
Modern Bakery 2176 Park Svr 8
New Atlantic Co 1120 Burnet av and 103 Sps
New Brighton Bakery 335 E Brighton av Svr
Rosa Bakery 1247 S State Svr 3
Vanilla Bakery 619 E Washington
Ward Baking Co 2366 James and 237 Shonnard

BAKERS—WHOLESALE AND MANUFACTURING
Anderson's Bakery rear 1311 Valley dr Svr
Dooly James J 1823 Midland av Svr 5
General Baking Co 200 2nd Svr 10
Great Atlantic & Pacific Tea Co 64 Erie St
Modern Bakery 2176 Park Svr 8
New Atlantic Co 1120 Burnet av and 103 Sps
New Brighton Bakery 335 E Brighton av Svr
Rosa Bakery 1247 S State Svr 3
Vanilla Bakery 619 E Washington
Ward Baking Co 2366 James and 237 Shonnard

FOR YEAR ENDING JULY 1931

Powell Eugene O 530 E Washington
Pozzi Angelo 1701 Milton av Solv
Pratt & Fisher 126 W Onondaga
Prosky Kasy 508 S Townsend
Putvin Joseph 417 S Geddes
Putvin Otis E 801 Grand av
Ranieri Joseph 106 W Laurel
Rauh Jacob J 132 W Onondaga
Rex Shoppe 700 S Salina
Reynolds George A 305 N Fra
Richman's College Inn 909 E
Roderick W Frank 239 E Onon
Rogers Ira G 2315 S Salina
Root Bert H 204 Tallman
Rosier Arthur 237 W Washing
Roufos Louis 264 N Salina
Sabad & Kanaley 636 S West
Sartori Mark 110 W Willow
Scallion Joseph 2081 Milton av Solv
Scherrer Henry V 1031 Milton av
Schmidt Henry E 411 N Salina
Schryver Hazel M 121 C College pl
Schweizer & Samsel 1000 Grand av
Seripa & Condolora 110 W Genesee
Serras Charles D 246 W Onondaga
Sheridan Edward 705 Wolf
Sherman Sara Mrs 1081 S Salina
Shimberly Peter 430 E Washington
Shimberly Olive E Mrs 202 Tully
Shouldice George A 218 Gifford
Sickles William

Bay By Lunch 300 S Salina and 421 N State
 Casse & Bush 112 W Onondaga
 Casey & Lamb 107 W Jefferson
 Central Lunch 1013 Wolf
 Childs Co 129 S Salina
 Christiano Antonio 631 N Salina
 Christoph Harry 223 Centre
 Christoph Stephen 1114 E Washington
 Christophos Chris 1440 W Genesee
 Chung-Ying Co 476 S Salina
 Cleo Louis 211 N Clinton
 City Lunch 317 W Fayette
 Cleary James V 106 Seymour
 Cohn Harry 508 Grape
 Cook & Thayer 1857 W Fayette
 Coleman Lawrence 425 Otisco
 Conroy Bros 691 N Clinton
 Constantino Scrotes 516 Madison
 Corner Lunch 747 S Crouse av
 Curt Stryker 553 S Clinton
 Cullen Anna Mrs 136 N Geddes
 Cunningham Frank 514 Pearl
 Dabo Frank 235 W Washington
 Davis Leslie W 274 N Salina
 Davis Marie Mrs 310 N Pearl
 Dawson Paul 568 S Salina
 Dibble Ira D 200 W Genesee
 Dibello Antonio 703 N Salina
 Doyle Michael 701 Otisco
 Drake George H 201 N West
 Electric Lunch 209 E Fayette
 Egan Lunch 206 W Fayette
 Evans Ben 620 S Clinton
 Fuller Henry A 1641 N Salina
 Faust Lawrence 710 E Washington
 Fazio Frank 617 S Salina
 Ferguson Herman 1227 Milton av
 Fortunato Francesco 403 N State
 Franklin Lunch 124 E Jefferson and 404 S Warren
 Gallagher Edward 241 E Genesee
 Garhart Earl 413 S Warren
 Gehn Jacob jr 299 W Washington
 George John W 310 Montgomery
 Glahn Roland D 200 Seneca
 Glahn Theodore 213 Geddes
 Gosw John H 182 N Warren
 Gulgalian Simon 737 E Washington
 Hase Joseph & Son 601 N Salina
 Hall Matthew 129 S Salina
 Hawley Oscar C 411 N Salina
 Hecker Joseph 700 N Salina
 Henderson Stephen 1308 N Salina

Lampert Albert A 517 S Geddes
 Lang Bros 240 W Fayette
 Lanning William G 208 W Onondaga and 226 do
 Lawson Benjamin J 806 E Washington
 Leavenworth Dining Room 615 James
LESLIE & BOSWORTH 402 S Salina
 See page 117
 Liberty Lunch 249 W Washington
 Lunias & Jim 309 E Genesee
 Lumbardis & Lettara 419 N Salina
 Lull Thomas 923 E Washington
 McCall Henry J 669 Gifford
 McCollins Jay 219 S Geddes
 McGraw Philip 225 E Fayette
 McKeever William E 137 E Water
 McMahon Thomas 122 S State
 McManara Nellie Mrs 432 S West
 Maerz Dominicus E 112 E Genesee
 Mancino Antonio 506 E Washington
 Mantel John G, Grand av cor S Avery av
 Geddes
 Market Casper A 848 N Salina
 Marcellus Dairy Lunch 721 Marcellus
 Mauri Charles 270 N Salina
 Malona James 1124 E Water
 Miralsh Restaurant 215 E Jefferson
MIZPAP The 215 E Jefferson cor Mont-
 gomery—See page 1247
 Mock Nelson 1050 S Salina
 Murray Frank B 200 S State
 Murray Scott 217 N Salina
 Nanted Paul 1237 E Washington
 National Liberty Lunch 212 S Warren
 New Hepburn 215 S Warren
O'CONNOR & WITTNER (The Kirk)
 cor Fayette and Clinton—See page 1248
 O'Donnell Bros 369 W Jefferson
 Palge August 310 South av
 Patrecca Luigi 215 W Washington
 Powell Eugene O 328 E Washington
 Presto Lunch 306 S State
 Quality Lunch 200 Seneca
 Quality Restaurant 217 S Geddes
 Quercio Joseph 822 E Washington
 Randall Herbert L 618 S Clinton
 Revor Jose Merriam av
SAGER S J CO Inc 415-417 S Clinton—
 See page 118
 Scherrer Lunch Co (office) 474 S Salina rm
 518

...the healthiest Ward in the city; will be held within thirty days from date: 01 981020 00 0001 010 ang 22 dim

FOR SALE: a most 8-22-06
A FINE RESIDENCE!
 which is nearly all new, Carpets and of fine Brussels, French Lace Oriental, Marble-top Parlor; everything in its readiness and convenient for a first-class housekeeper. The House has six commodious rooms below, six high rooms above, large closet, new well, with the stone pump, good cellar, a fine barn, a good garden, with a great variety of fruit; two full lots; everything in its first-class order. The property is sold as the owner's health is such that he is advised to go south. price \$6,300; terms to suit the purchaser; for particulars are in care of No. 46 South Salina street, or at the House.
NO. 153 SEYMOUR STREET.
 7303 10th and 11th
 cor Central and Fifth Ward, City of Syracuse, N. Y.

Since the Near Westside had many factories and work places, historically it had many worker housing and lunchrooms for casual eating.

...kind used by clothing featuring men's and women's apparel.
 ...part of the city on the S. Geddes Street is occupied by stores. The property would not interfere with operating the automatic for box-making that is installed would result more than five persons employed on the premises, has been informed.

Murphy for the poor
 ...Smith owes the city more than property taxes dating

On the West Side, the barrier holds little comfort for the poor
 ...infestation was a v Syracuse Housing O Many Latin Ar arrive in cities like unaware of housing rights, said David C ing coordinator for t tion League and hea tion of Neighbors Latino Advancem committee.
 "At times, WEST

During the 60s and 70s, the city saw an influx of fast food chains. This was also a time of change in the local demographic, with mainly latino immigrants coming in from Puerto Rico.

- PAPER** 4660 CROSSROADS PARK DR. **NECA PAPER** (315) 451-9390
- RESTAURANTS-CONTD**
 Beaugart Restaurant Bsm 115 E Jefferson St
 Becker's Diner 900 W Erie Blvd
 Benn's Kitchen Restaurant 1901 S Salina St
 Billy's 201 Ulster St
 Blondie's Pizza & Sub Shop 201 N Geddes St
 Bo's Place 2821 S Salina St
 Bob's Barkers Hot Dog Stand 2162 Park St
 Bonzai's Pizza 500 Westcott St
 Brooklyn Pickle 2222 Burnet Av
 Brown's Restaurant 523 Marcellus St
 Burger King 623 Butternut St
 Burger King 1514 E Erie Blvd
 Burger King 133 Marshall St
 Burger King 700 S Salina St
 Burger King 3930 S Salina St
 Burger King The Galleries 2d Fl
 Busy Corner The 1519 W Genesee St
 Butler's Pantry Restaurant 912 Park St
 Cafe Garzone 2426 South Av
 Cafe West 620 W Erie Blvd Ste 110
 Caffè D'Italia 443 N Salina St
 Cagney's 801 Burnet Av
 Campbell's Valley Diner 4710 S Salina St
 Candy's Restaurant 305 Burnet Av
 Canteen Co 835 E Erie Blvd
 Carl's Restaurant 211 Pond St
 Casa Di Copani Restr 3414 Burnet Av
 Casa Di Pizza 425 Milton Av
 Casa Di Pizza 4418 S Salina St
 Casablanca's Pizza 409 S Geddes St
 Catch The 1625 E Erie Blvd
 Celebrity Den The 435 N Salina St
 Change Of Pace 1802 Grant Blvd
 Charley's Pub 514 Highland St
 Charlie Restaurant 909 South Av
 Charley's Pub 514 Highland St
- RESTAURANTS-CONTD**
 Friendly Restaurant 161 Marshall St
 Furco's Hideaway 1504 N Salina St
 Gannon's Isle 356 W Seneca Trpk
 Garcia's Mexican Restaurant 2650 E Erie Blvd
 Gass Pump 1931 W Fayette St
 Gene's Chinese Restaurant 3605 James St
 Genesee Inn 1060 E Genesee St
 Georgia's Restaurant 120 E Genesee St
 Gilbert's Corner House 1400 Grant Blvd
 Giomartino's Cucina 2943 E Erie Blvd
 Giovanni's Restaurant 2942 E Erie Blvd
 Givens Restaurant 3016 S Salina St
 Good Cookin Shop 1125 N Salina St
 Grimaldi's Rest 2126 S Salina St
 Gruen's Restaurant 1828 Butternut St
 Gus's Fish Fry 933 S Geddes St
 H-K Take Out Food 1640 E Erie Blvd
 Hardees 500 S Warren St
 Harkay Grill Inc 350 E Genesee St
 Copper Kettle 250 Harrison St
 Harry's Restaurant 206 S Warren St
 Hi-Mark Quality Restaurant 641 S West
 Hobo Cafe 1002 Burnet Av
 Home Sweet Home Take Out 314 W C St
 Hungry Charley's 737 S Crouse Av
 Imperial Restaurant 119 E Water St
 In 'n' Out Restaurant 121 W Fayette St

- Burger King 623 Butternut St**
Burger King 1514 E Erie Blvd
Burger King 133 Marshall St
Burger King 700 S Salina St
Burger King 3930 S Salina St
Burger King The Galleries 2d Fl

MARGARO'S CORNER STORE: FOOD AND FRIENDSHIP ARE WHAT YOU FIND
 ...Jesus stands in the doorway
 ...Latino-owned gro side. It took him the profitable busi- ment to Florida, it it no time. Now de do is Supermerca-

West Side barrio holds la
 ■ WEST SIDE Continued from Page B1
 4-3 - April 4, 1991
 intimidated," Gonzalez said. "If they don't know their rights, they won't know the outcome. Most of my clients say, I want to move out because the landlord doesn't fix ... They give up."
 Latinos have been threatened with eviction if they try to report violations, said Juli Bray-Morris, a housing coordinator for Syracuse United Neighbors who works mostly on the Near West Side.
 "It's likely that landlords would take advantage of the language barrier," she said. "It seems to be evident."
 Gonzalez walked up Seymour Street last week to take a look at the Santiago family's apartment. Along the way, he passed century-old houses that line the once German and Irish neighborhood.
 Today, absentee landlords own 82 percent of the houses on the Near West Side. The section is now an enclave for the Latino community. In Spanish, the area is called el barrio.
 Boards are missing on the front steps to 516 Seymour St. Inside, a
 ...for now, he's concentrating on rebuilding his business.
 Last July, de Jesus moved with his family to Florida; neighborhood

...spected at the one- and two- to complain. It will come. It will inspect every every year, he's The only c Santiago made Smith. But Sm tell him those
 "She told m said Smith, wh the Near West gave Santiago taught her ho

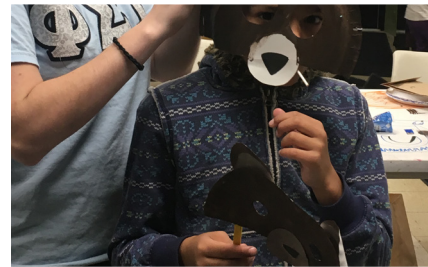
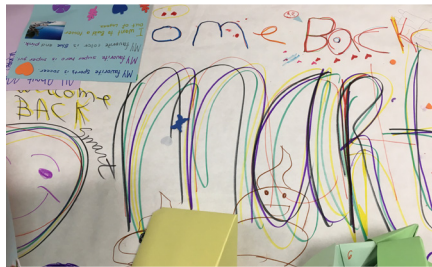
...ook much Eng
 ...don't know rodent and r
 ...ry at 508 Oswego St. He is de
 ...lly enough people and raise high money to begin a Spanish-page television station in Syra-
 ...1-8-1997 5:20-N

Observational Research

smArt ✂

friday
6:00-7:40 pm
schiller park

provide fun + inspiring art projects for grade 1-6 at schiller park afterschool program.



this semester's theme is superhero. each project ties into the theme of the kids' hero.

number of children ranges from 10-20. volunteers must be engaged + committed.



sponsored by the office of engagement. there are 8 volunteers this semester.



I decided to volunteer at smArt as part of my research. SmArt is an after school art program for kids participating in the schiller park after school program. SmArt is funded by the office of engagement in Syracuse University and is almost fully student driven, with the office of engagement overseeing the activities. SmArt isn't food related but it is interesting to see the snacks and kids' interest in foods while bonding with them over arts and craft. Through weeks of participating, I started seeing a trend with various sugary snacks donated to the program. From the amount of icing that kids put

on their cookie for the halloween cookie decorating all the way to the chocolates and candies that the program hands out. On the week of Halloween, we handed out different candies and chocolates and the kids fought for it. It wasn't surprising that children loves candy but it was interesting how local organization and community centers take in donations for snacks which usually happen to be high in sugar.

smART is an after-school initiative for youth which seeks to create opportunities for students to engage in hands-on learning and explore their talents beyond the drawing and painting components of traditional school arts curricula. In addition, it also serves to bridge the gap between the college campus and the community by fostering understanding and communication between the two groups. The program works to encourage children growing up in difficult circumstances to believe in themselves and their ability to succeed. We aim to dissuade them from making bad choices and taking the easy way out, while nurturing their positive energy, inherent kindness and creative spirit, because as our name implies, we believe every kid is smart.

Office of Engagement, Syracuse University



- past projects include:
 - customizing sneakers
 - knitting scarves
- present projects:
 - introduce yourself
 - pipe cleaner zoo
 - halloween costume
 - making mask
 - making cookie decorating



community x art

Interactive Research

Conversations on Race, Employment and Food

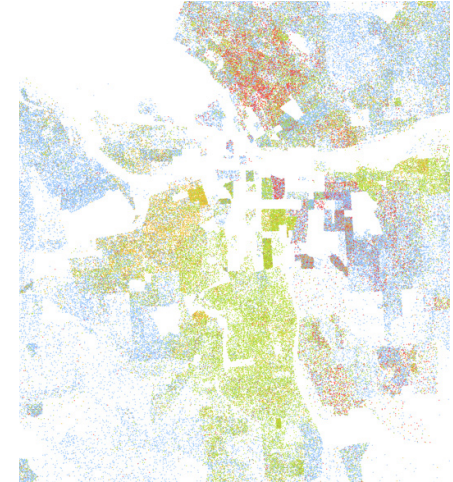


Zeke Leonard

Assistant Professor, Environmental and Interior Design
Coordinator, First-Year Experience
Designer, Salt Works

Zeke is my capstone project advisor and one of the first person I talked to when I wanted to know more about the Near Westside neighborhood. Zeke has been very engaged in the community and heads Salt Works, an organization that helps and train unemployed workers in woodworking.

Zeke introduced me to the racial dot map which visually illustrates the American population based on the 2010 census data. The segregation of racial groups in many places in America and in Syracuse is astounding. More so, the Near Westside has a very high concentration of Black and Latino people. Zeke mentioned that such segregation was largely the result of the rezoning in the 60s when highways were being built. The poorer neighborhoods were moved to make way for I-81, creating cookie cutter sections of our city that each houses different racial groups.



Maarten Jacobs

Executive Director of Near Westside Initiative

I was referred to Maarten by Zeke. Maarten oversees the Near Westside Initiative, an organization that aims to support and revive the Near Westside through art, technology and innovation. The Near Westside Initiative has successfully redeveloped both commercial and residential buildings as well as engage the community and SU students, staff into rebuilding the neighborhood. Maarten added on to Zeke's conversation in that he brought up concentrated poverty, in which U.S. Census refers to as "40 percent of the tract population living below the federal poverty threshold." To break the cycle of concentrated poverty is to provide wages that will pay for not only daily needs but also to invest, usually in owning a house. Maarten highlighted that due to the various changes that the neighborhood has experienced in the last century, the Near Westside became an area that lost both economic power and a sense of community. Food wise, the neighborhood used to be filled with restaurants and grocers and other small businesses lined the streets.





Paul Nojaim

owner of Nojaim Supermarket

Zeke and Maarten both mentioned to me that no one knows about the community and food more than Paul Nojaim. Paul and I walked the neighborhood while he told me the history of the neighborhood as well why food is an important commodity.

As we walked down the now expanded West street, Paul mentioned how it used to be a small street, only one third of the size of it now. The neighborhood used to be populated with many grocers and restaurants as well as other stores needed for daily life. A grocer usually provide for about a block of residents, thus the stores were small and in walking distance. The neighborhood thrived when both the Erie Canal and major railway traveled through this part of town, keeping businesses and factories afloat.

However, after the second world war, America started to develop suburbs around cities and started building highways and larger roads to accomodate cars. Near Westside was cut away by the expansion of the West street. Nojaim moved due to the expansion and slowly expanded from a grocery store into a supermarket while acquiring different lands to form where the store is situated today.

The development of armory square and downtown Syracuse became isolated from the Near Westside. As the economy decreased, government assisted housing were also built in the neighborhood and slowly the socio-economic status of the neighborhood dwindled. In the 70s, an influx of Latino immigrants came into Syracuse. Paul's father persuaded Goya foods which only serviced large cities at that time to

sell to Syracuse in order to provide for the changing demographic in the community. The neighborhood started to be referred to as El Barrio and many Latinos settled.

Nojaim is an important pillar in the community- I can see it as Paul greeted customers and residents on the street, most time by name. Nojaim provides nutrition and health information on their website as well as partnering with Westside Family Health Center to encourage shoppers to buy healthier groceries. Customers will gain points for buying fruits and vegetables, and will be rewarded with certain points as well as help the health center track the shopping pattern of certain patients with higher blood pressure or cardiac disease.



Precedent Studies

Project: Food Port for West Louisville

Location: West Louisville, KY 42301, United States **Project Year:** 2015

Area: 24-acre **Designer:** OMA

About: The project is a food hub that encompasses everything from growing food to selling, educating, and making food. The project takes on the site of an old tobacco plant, aiming to revitalize the economy of the area and reconnect people with where food comes from and how it is made.⁶

Discussion+critique: The project takes on a very large site. I understand that it is utilizing an old farming plant, thus the area is large however, I feel the scale of the food port loses the intimate relationship people have with food. From the renderings, one

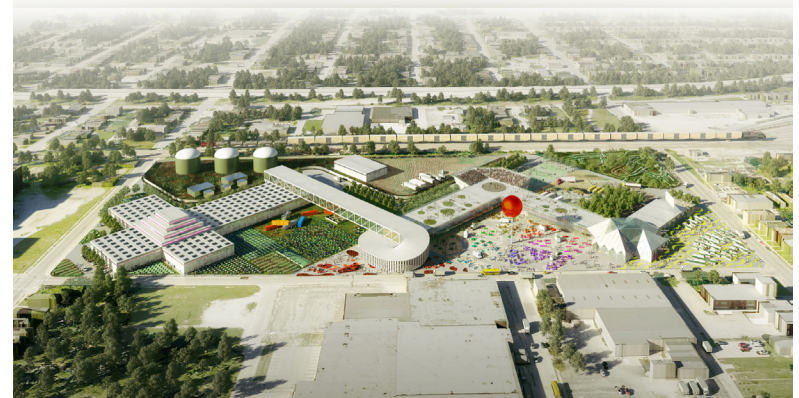
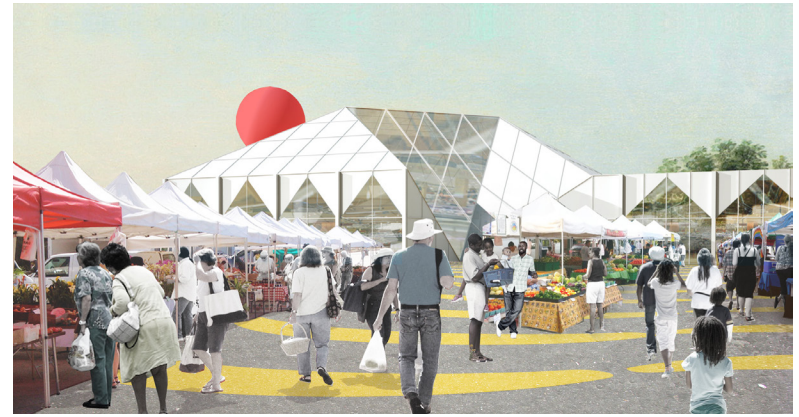
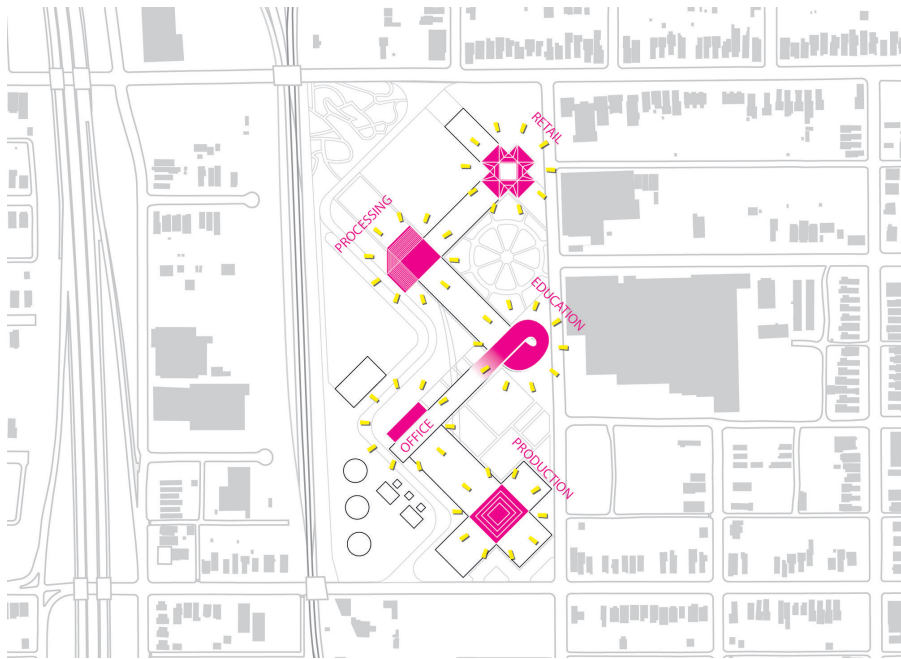
can see there are open air markets but also children play space, classrooms and different pavilions that satisfy different programs. The style and structure of the spaces feels a bit detach to the roots of the farming community that this project is placed upon, perhaps the design should speak to both the contemporary and the past. However, I feel that the inclusion of the whole food chain cycle is very well executed and should be part of any food hubs or food related project. It is important to address both where food comes from and how we deal with the waste after much of it is consumed.



6"OMA Designs Food Port for West Louisville," ArchDaily, February 22, 2015, , accessed April 29, 2017, <http://www.archdaily.com/601730/oma-designs-food-port-for-west-louisville>.

Address of Food Issues ■■■■
Community Engagement ■■■■
Design Concept ■■■■





Precedent Studies

Project: The Forks Market Food Hall

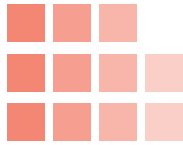
Location: Winnipeg, MB, Canada

Project Year: 2016

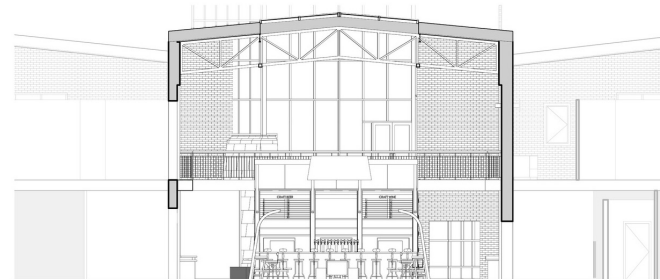
Area: 975.0 sqm **Designer:** Number TEN Architectural Group

About: The Forks Market Food Hall is a renovation project on a much beloved community space. For centuries, The Fork is a trading and gathering place for the people in Winnipeg. The two brick structures that today form the market were once machine shops for freight car and coach repair, and later stables for the rail companies. An atrium space was constructed in the late 1980s linking the two historic structures to create The Forks Market building, establishing a shopping and dining destination. It is now renovated into a food court type space with long tables and stools for everyone to come and enjoy food together.⁷

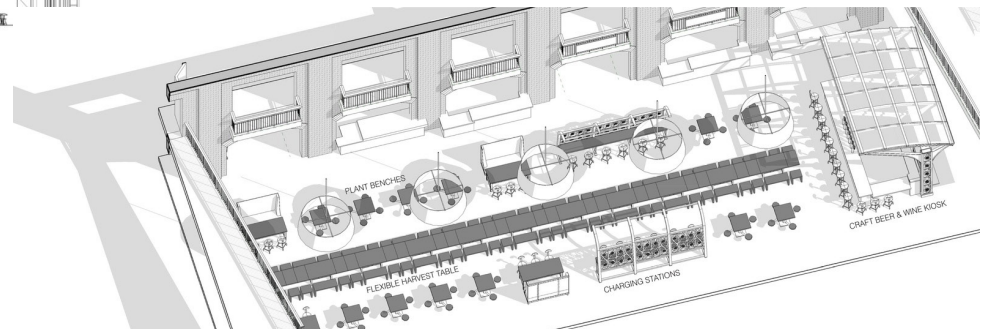
Address of Food Issues
Community Engagement
Design Concept



Discussion+Critique: I enjoy that this project takes on the inspiration of the site's past. Raw steel, blacksmith work and natural wood detailing were all used to reinforce the character of the historic architecture. Much of the design detail is inspired by the language of Canada's rail history. However, as much as the design speaks to the site, the design isn't speaking to the food. I feel that the design did not take into the consideration of where food comes from. Since it is a community space and it is a project that aims to reintroduce an age old gathering place to people, it should also consider the food history the community has. But it almost feels as if the design is detached from what the food hall is serving.



⁷"The Forks Market Food Hall / Number TEN Architectural Group," ArchDaily, July 08, 2016, accessed April 29, 2017, <http://www.archdaily.com/790796/the-forks-market-food-hall-number-ten-architectural-group>.





Precedent Studies

Project: Good Food Matters

Location: New Addington, Croydon Project Year: 2013

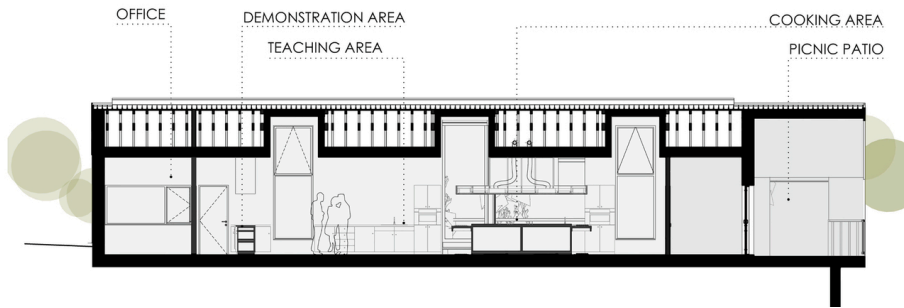
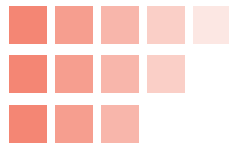
Designer: Geraghty Taylor Architects

About: The Centre trains disadvantaged local people to grow, cook and market sustainably produced organic food. It provides them with a new set of skills, promotes a healthy lifestyle and helps them to be productive members of their community. The driving element of the project is sustainability and inclusivity. Croydon Disability Forum were included in the design process, aiding in many design decisions that would help less able bodied people navigate around the space (including adjustable worktops and clear circulation). Outside grasscrete paving has been used widely throughout the site to allow disabled users access whilst also minimising rainwater run-off. Special raised growing beds ensure that disabled people can be a part of growing and maintaining the

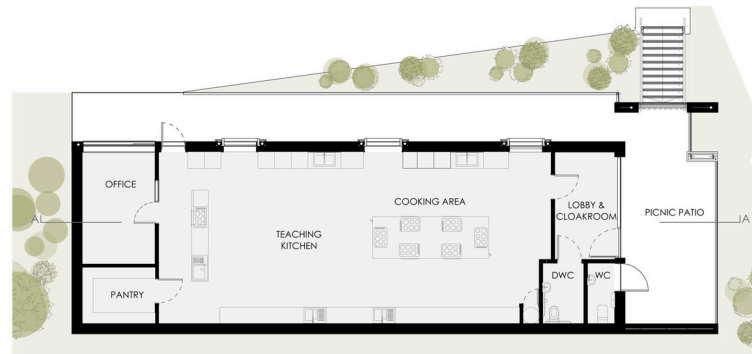
food they produce. The design of the building is also to speak to the surrounding greenbelt and rural English countryside functional design aesthetics.⁸

discussion+critique: I am impressed by the emphasis of being inclusive and sustainable on the design front. However, as much as the design was trying to gage a simple, working, countryside landscape, the interior design could've been improved and still speak that same language. I feel that the architecture was heavily focused on and the interior design was neglected in this project.

Address of Food Issues
Community Engagement
Design Concept



8"Good Food Matters / Geraghty Taylor Architects," ArchDaily, August 25, 2015, accessed April 29, 2017, <http://www.archdaily.com/772436/good-food-matters-geraghty-taylor-architects>.





Research Analysis



Historical Research

From the historical research, the historical framework of the neighborhood and its relationship with eateries and groceries are established as well as the change in demographic.

Observational Research

Observational research informed me of the food choices often included in after school programs that base much of its materials on donation.

Interactive Research

Interactive research added specific details, stories and heart to the historical framework. It provided a first person narrative to the story of the neighborhood.

Precedent Studies

Precedent studies provided insights into how different food projects are conceptualized, designed and executed. It also provided examples of different scale, usage, style and focus of projects that are based around food and food issues.

Building + 
site analysis

Blodgett School

312 OSWEGO ST, SYRACUSE, NY

SITE ANALYSIS 43°02'48.25" N 76°10'18.90" W ELEV. 405FT

The Blodgett School is in the heart of the Near Westside Neighborhood and a historical building that has since been abandoned due to the lack of renovation. It served as a vocational high school, a middle school then an elementary school before its closure. Since the start, it was a school that was open to both the poor and the wealthy, it saw the community through the great depression and the various struggles of the neighborhood. The school was a pillar in the community. "One purpose remains identical. In the same way as many of Blodgett's boys and girls today, students 60 years ago often came from struggling

households. They'd been raised in the Depression. Few had any money. Vocational, with its marble trim and monumental pillars, offered hope,"⁹ reporter Sean Kirst of The Post Standard wrote. This location and its historic value to the community may be a way to regain community engagement and be utilized as a space for the people to come together and build up this neighborhood again. The physical location and historical meaning of the Blodgett School would be fitting for my project where I investigate the food culture and food resources of the community and use that as my gateway to revitalize the near westside.

⁹ Sean Kirst, "Blodgett Vocational in Syracuse: 'The school changed our lives'" Syracuse.com, August 13, 2009, , accessed May 06, 2017, <http://www.syracuse.com/kirst/index.ssf/2009/08/blodgett.html>.



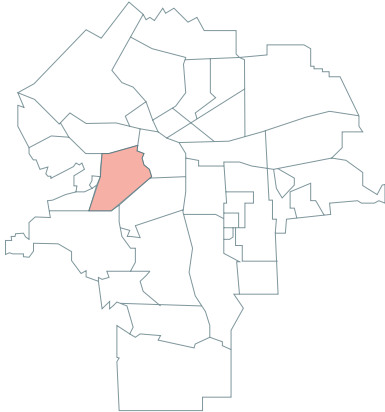
Geographic location



Onondaga County, New York State



City of Syracuse, Onondaga County



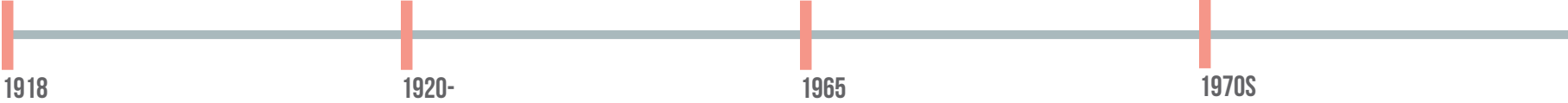
Near West Side/Salt District, City of Syracuse



Near West Side, Population Density + Racial Segregation

History

Completed construction. Named after Andrew Burr Blodgett, the Superintendent of the Syracuse City Schools.



1918

1920-

1965

1970S

Colors of the school were Maroon and Maize. People referred to it as the colors of the Vocationals.

Last official class of the Vocational School graduated. The school was a beacon of hope for many to learn a skill that would provide a living wage

The school was transformed into a middle school then to a K-8 school.

Voted by the board to not be taken down, but no further action has been planned.



2009

2010

2011

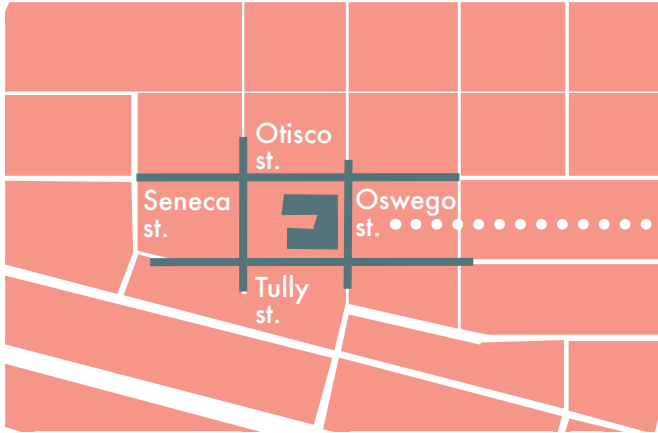
2016-

While any plans for renovation is stalled, local residents wants to keep the school.

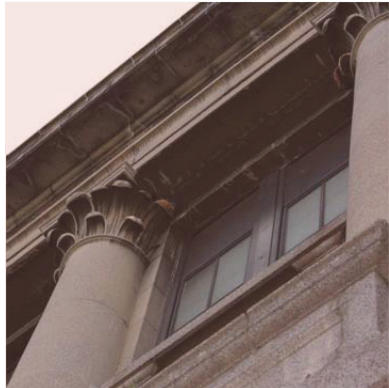
Westside Academy at Blodgett is currently running.

Building being assessed for renovation. Major renovations needed for roof and gymnasium.

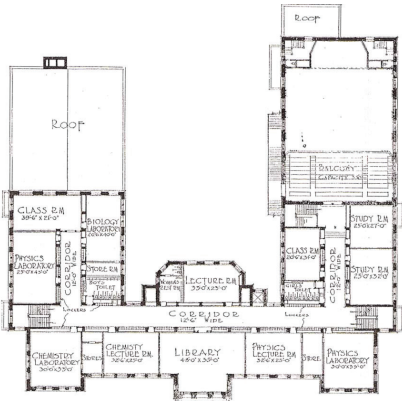
Location of the Site



Exterior details and ornamentation



Current occupancy + Surroundings



1918 full occupancy



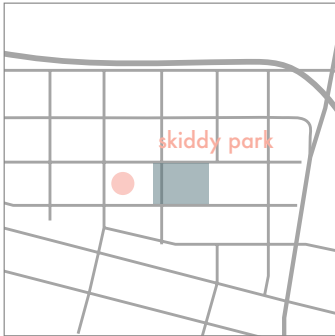
1920-30 full occupancy



1965 last vocational class



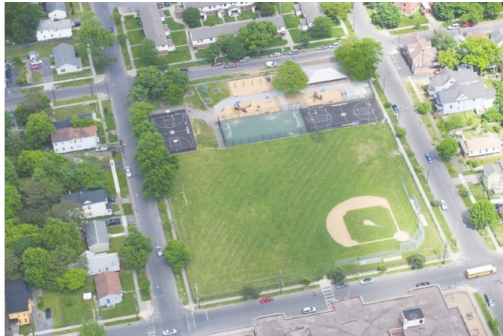
1970-Present K-8 school, many parts not used due to lack of repairs



Green Space: Skiddy Park



Near Westside Block Party



Aerial Shot



materials + building style

beaux arts architecture

Beaux-Arts Architecture. A very rich, lavish and heavily ornamented classical style taught at L'Ecole des Beaux Arts in Paris in the 19th century. The term "Beaux Arts" is the approximate English equivalent of "Fine Arts." The style was popularized during the 1893 Columbian Exposition in Chicago in 1893.¹⁰

Some Characteristics include
Flat roof
Rusticated and raised first story
Hierarchy of spaces, from "noble spaces"—grand entrances and staircases—to utilitarian ones
Arched and pedimented doors
Symmetry
Classical architectural details

examples of beaux arts architecture



materials

Pour in place concrete



Brick veneers



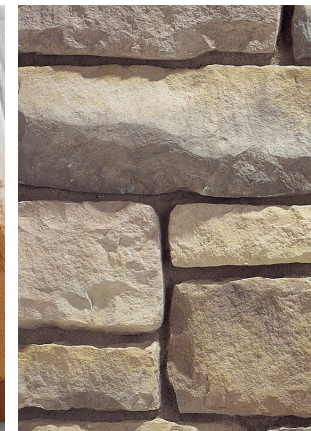
Steel foundry



Terracotta

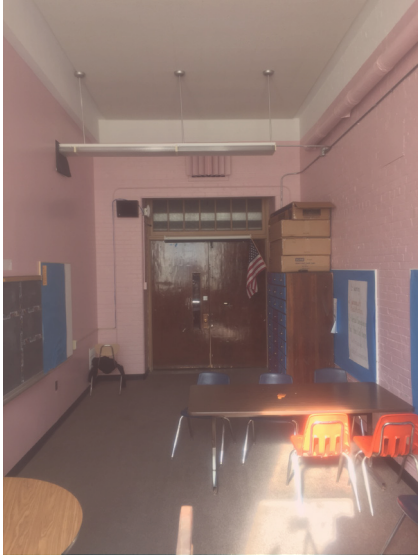


Limestones

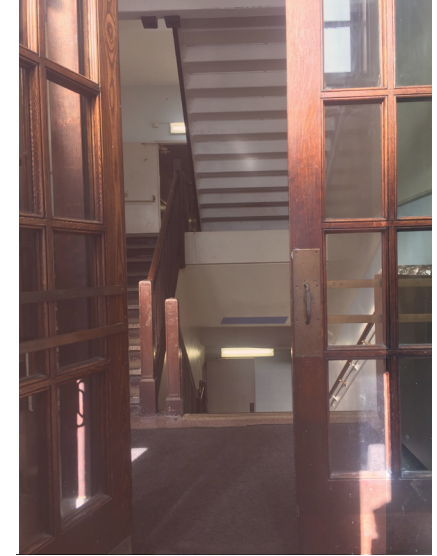
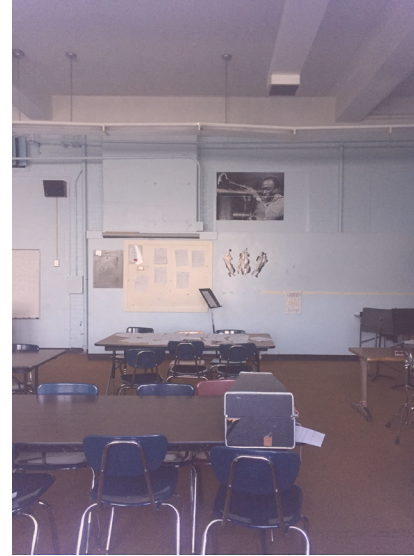


10 Douglas Kahl, A.B. Blodgett Vocational High School (Syracuse, NY: Kahl Publishing, 2009).

Interior Images



classroom sizes varies



side stairwells



gym

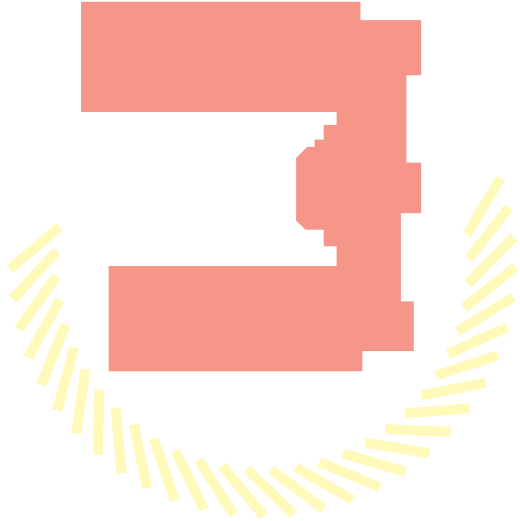
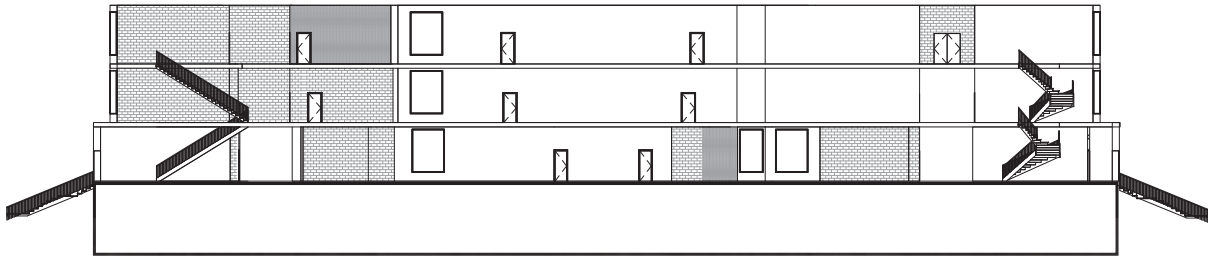
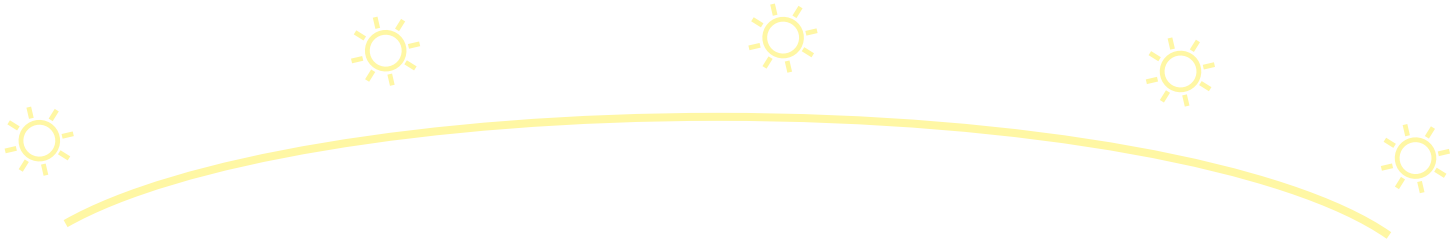


entrance

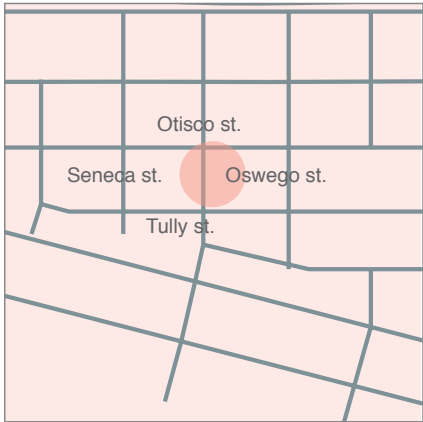


skiddy park

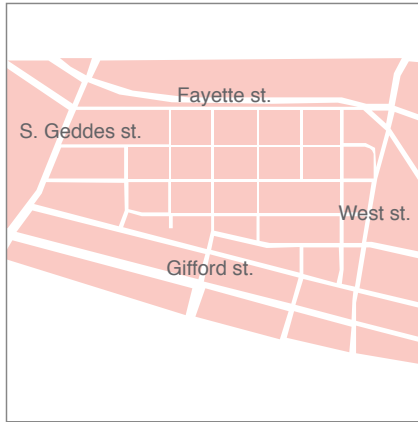
Sun Path Diagram



Neighborhood Analysis



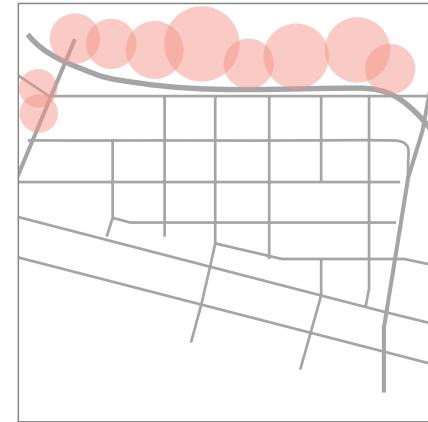
Location of the Blodgett School



Boundaries of the Near Westside/Salt District.



5 Minute walking radius, average walking speed of 3 miles per hour.



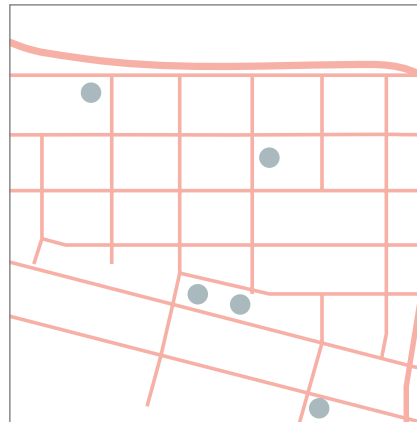
Most commercial activity outline the neighborhood.



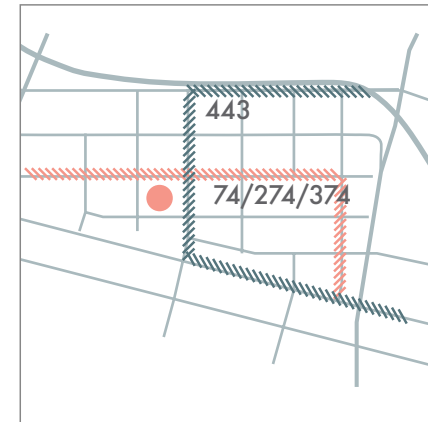
Resources for both fresh food + processed food.



Green Space



Other organizations



Bus Routes that passes the site.

11 Evamaria Hardin, and Jon Crispin, *Syracuse Landmarks: An AIA Guide to Downtown and Historic Neighborhoods*, (New York: Onondaga Historical Association, 1993).

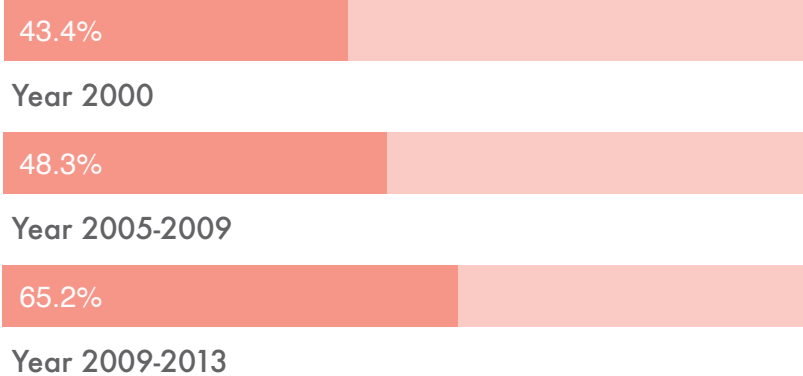
12 *Analysis of Commercial Revitalization Potentials: Salt Springs Business District, Syracuse, New York*, (Washington, D.C.: Hammer, Siler, George Associates, 1976).

Community Demographic + Economic Breakdown

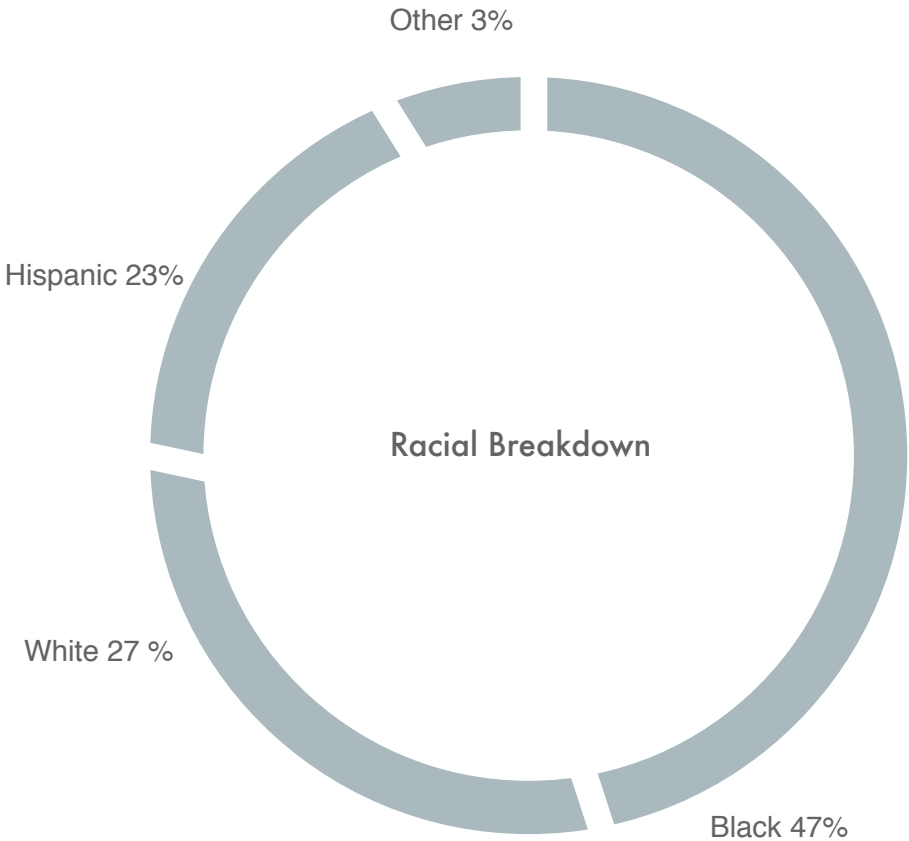
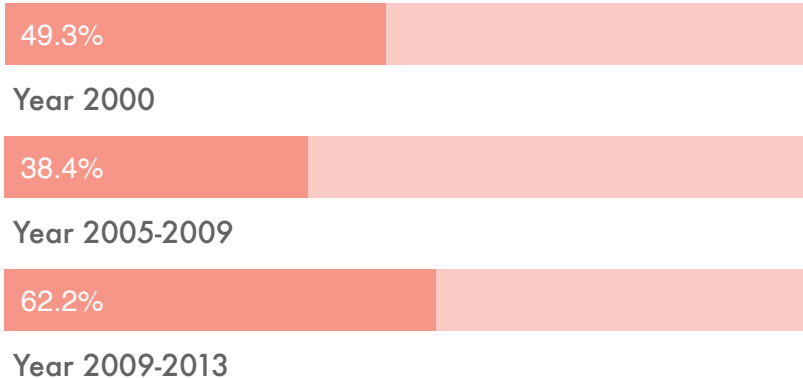
Poverty Rates- near westside



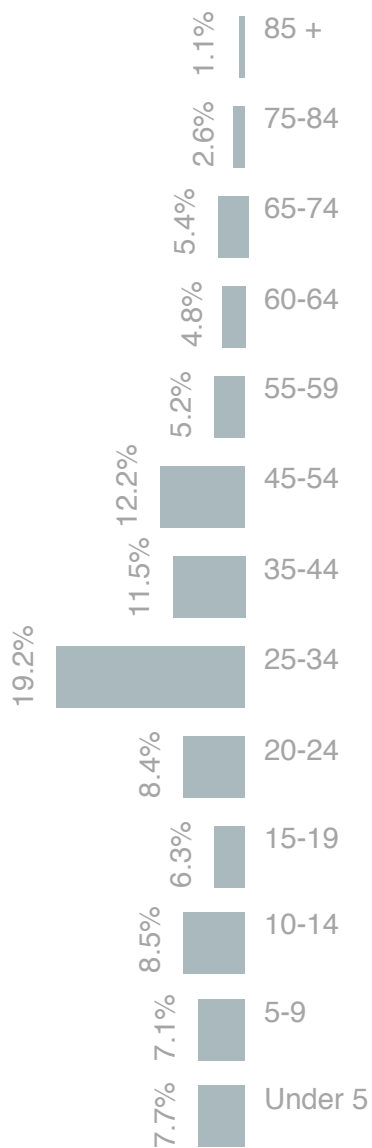
Black Concentration of Poverty



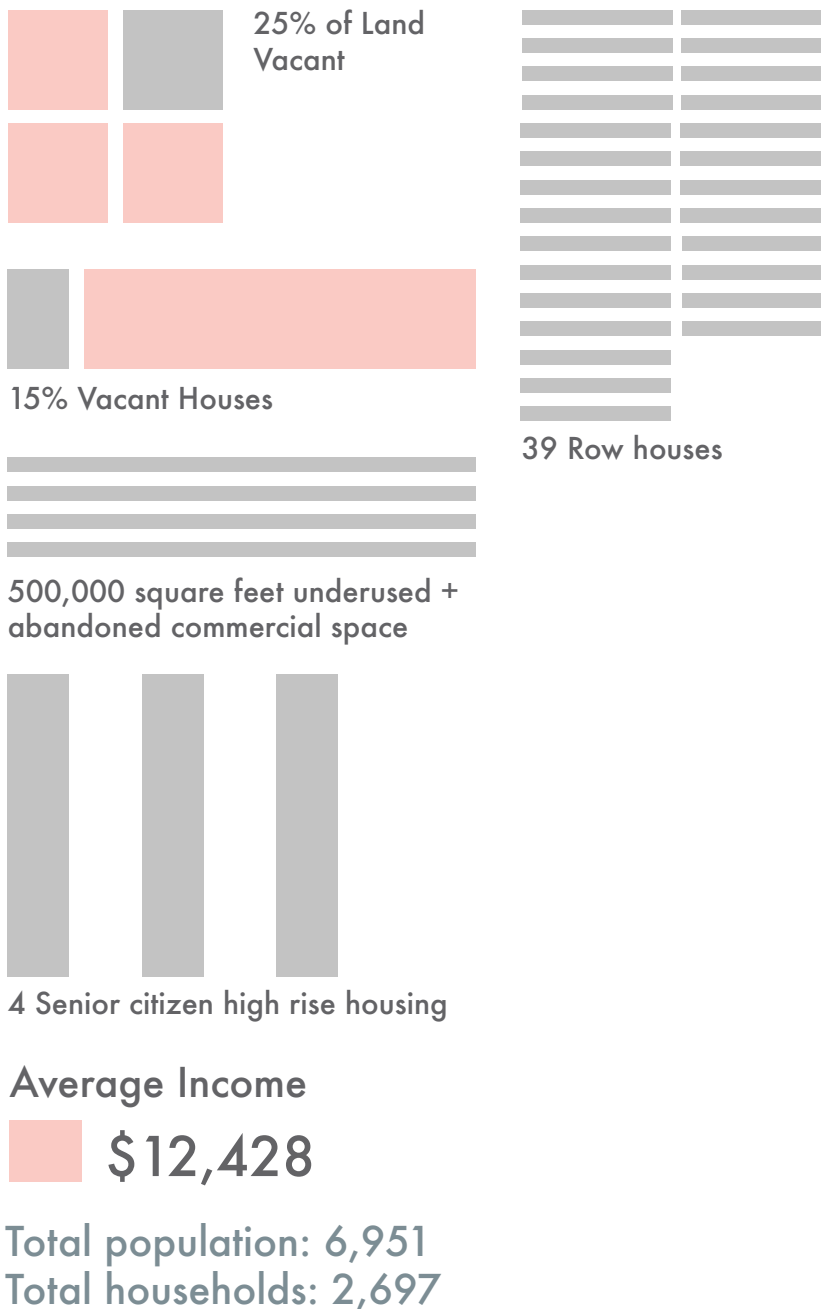
Hispanic Concentration of Poverty



Age Breakdown

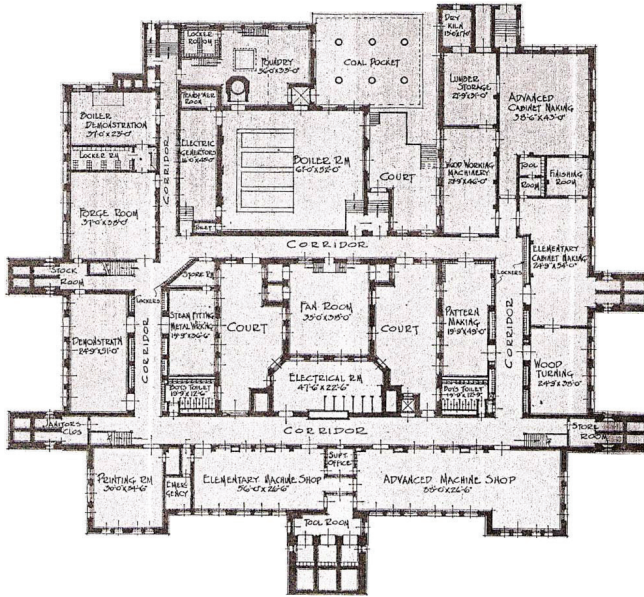


Land use

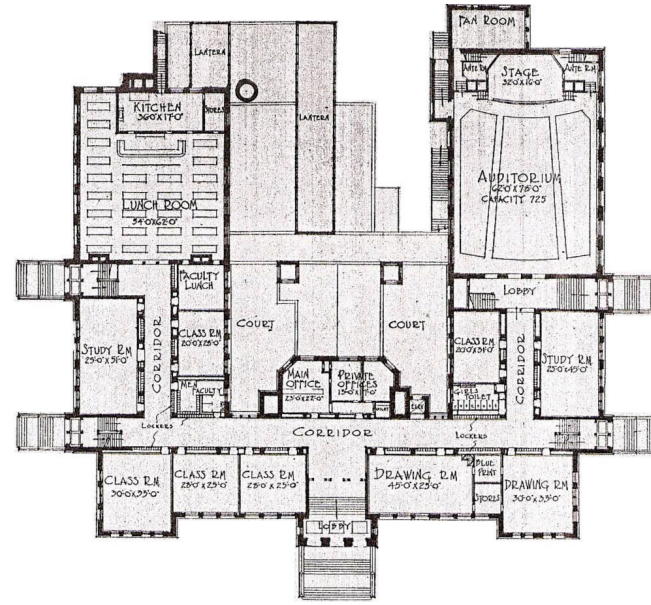


site Drawings

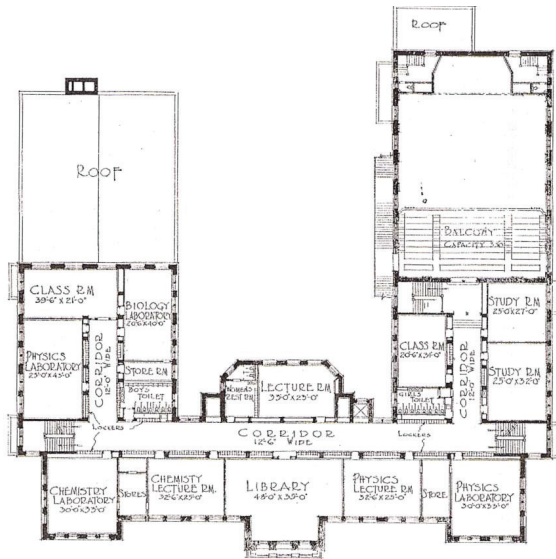
Original Site Drawings



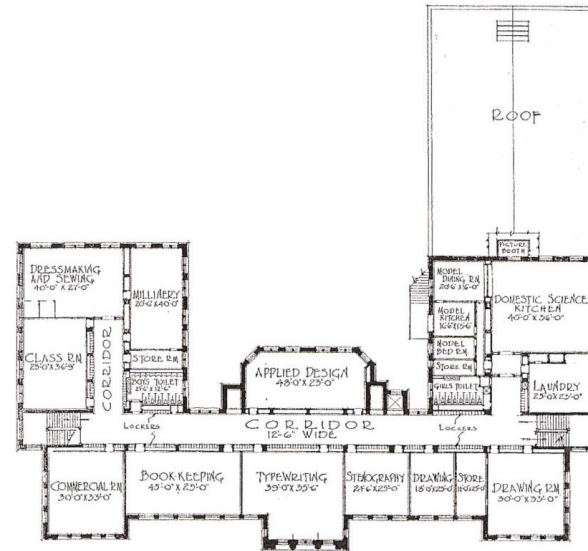
basement plan



first floor plan



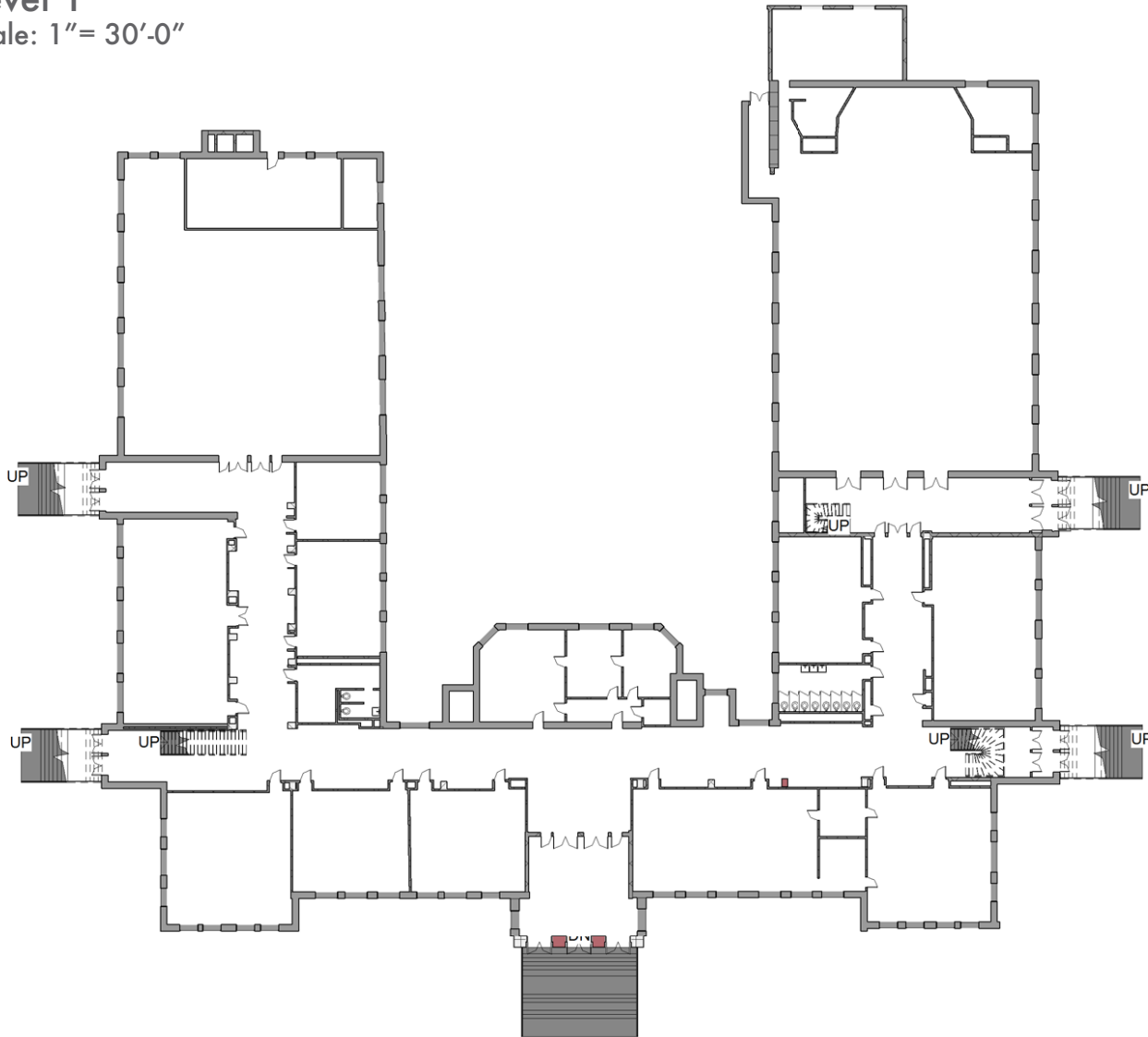
second floor plan



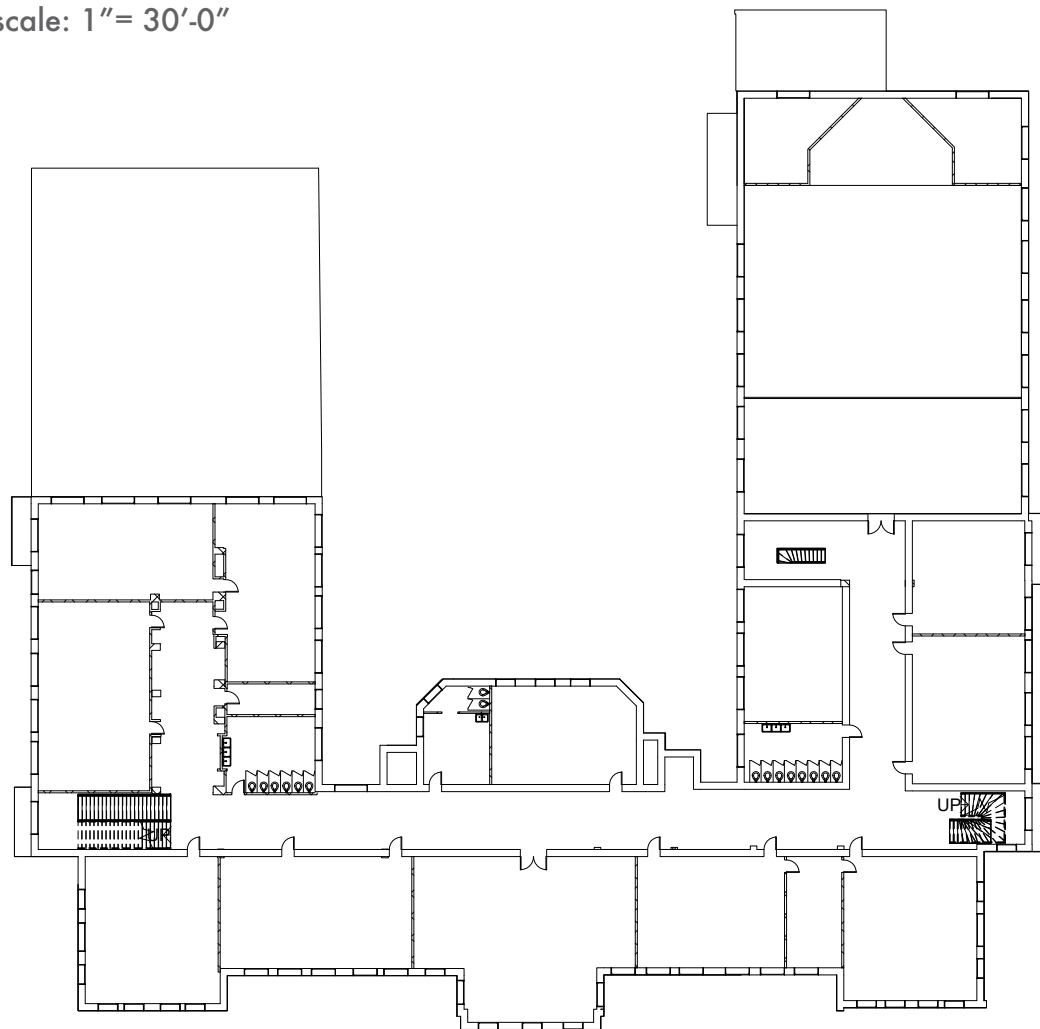
third floor plan

Existing Site Drawings

Level 1
scale: 1" = 30'-0"

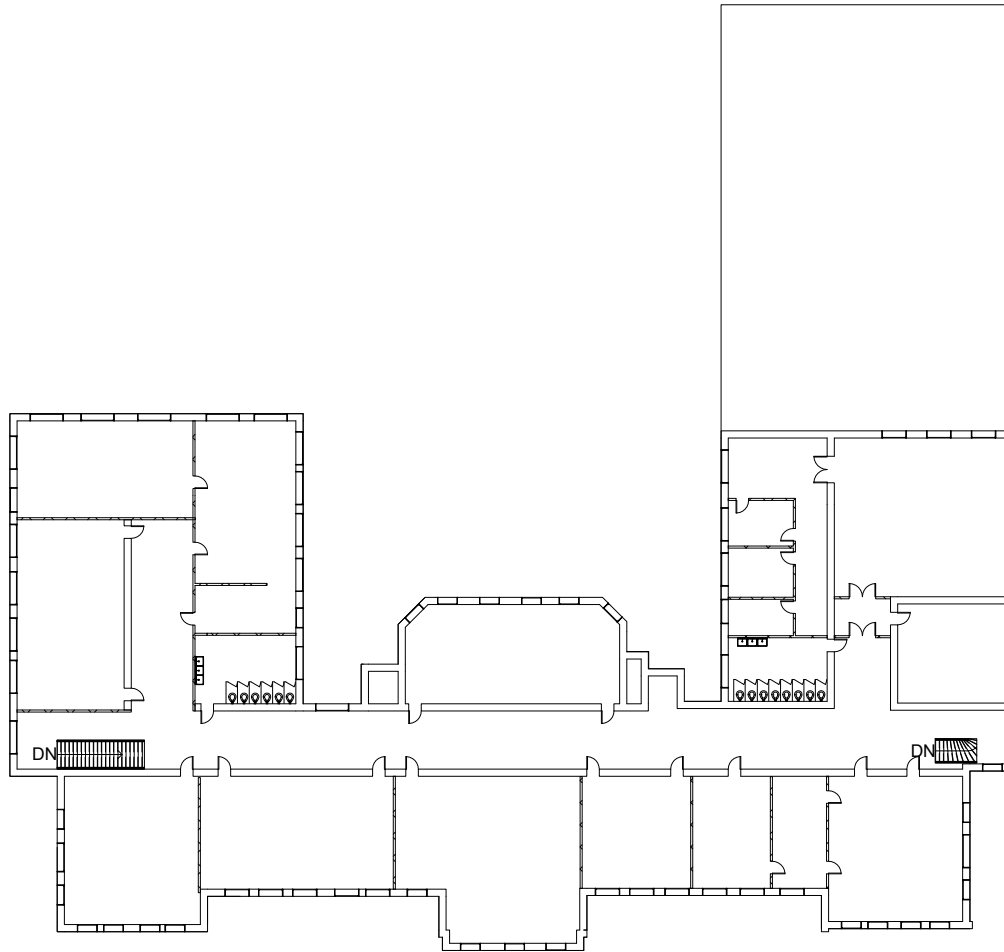


Level 2
scale: 1" = 30'-0"



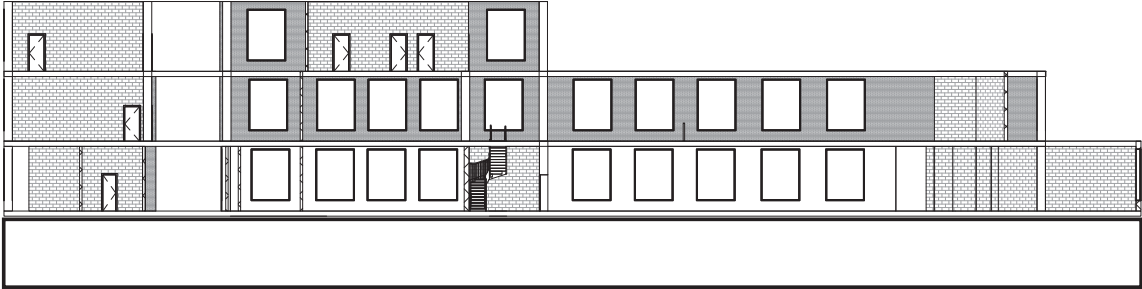
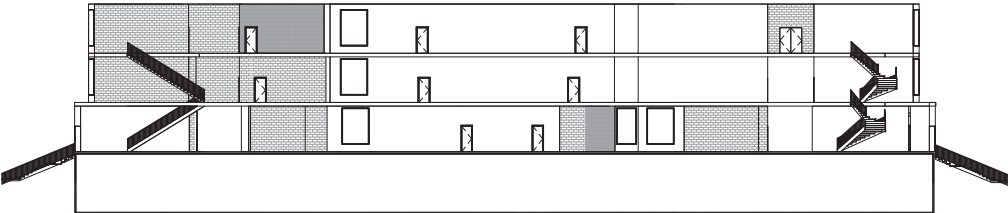
Level 3

scale: 1" = 30'-0"



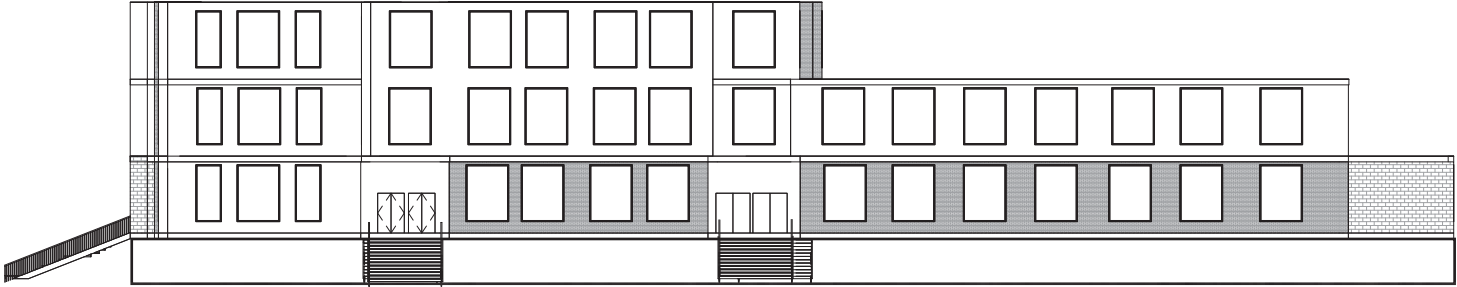
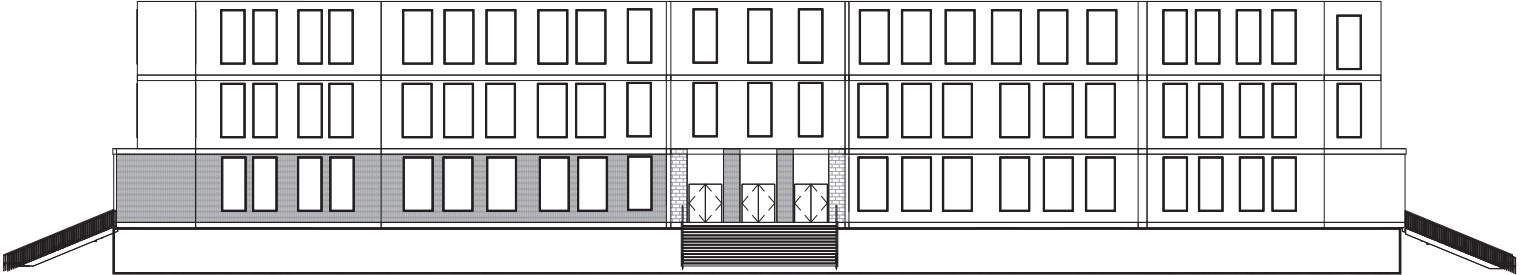
Sections

scale: 1" = 30'-0"



Elevations

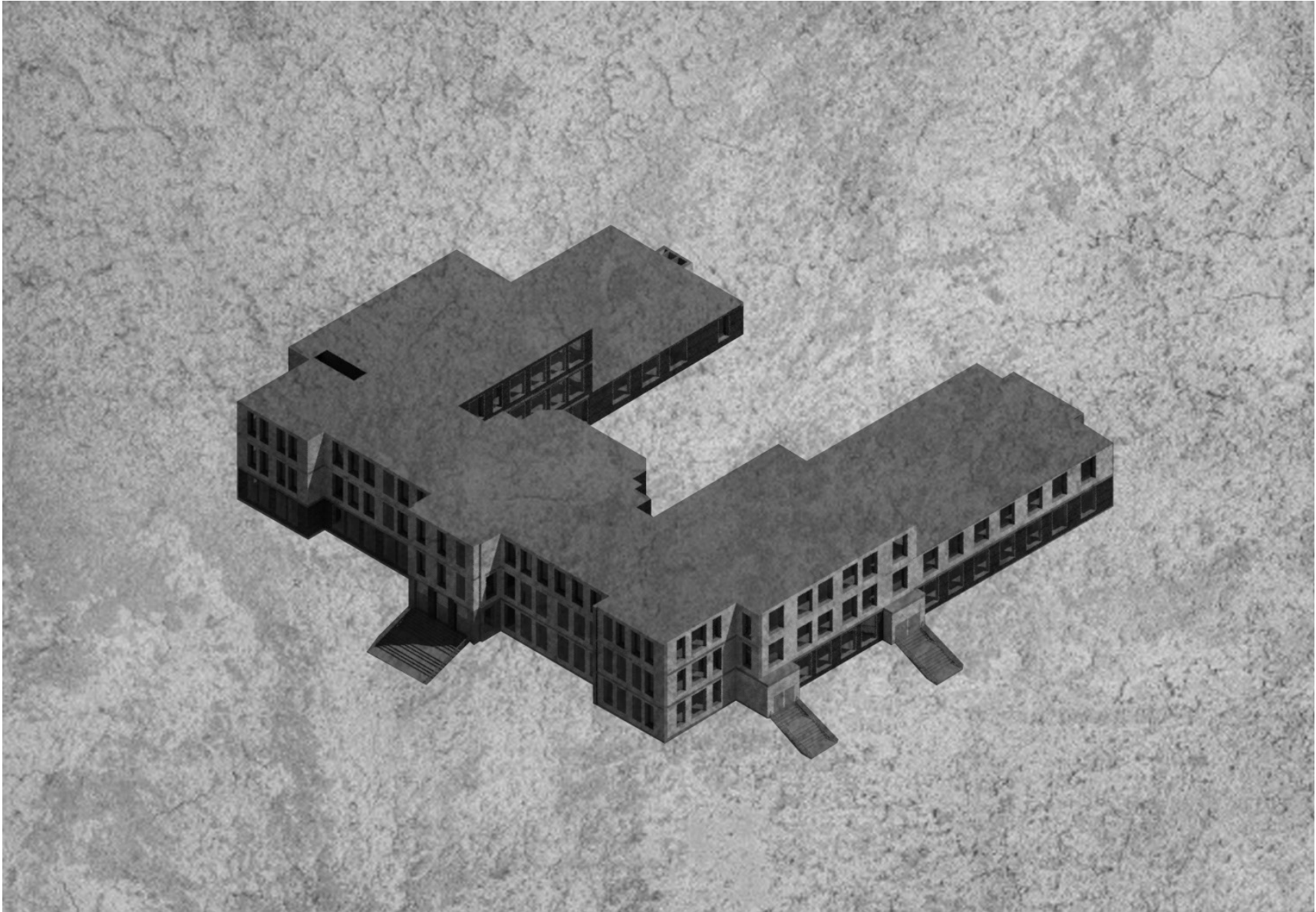
scale: 1" = 30'-0"



Exterior Model



Exterior Model



Site Model

1003 W Fayette St



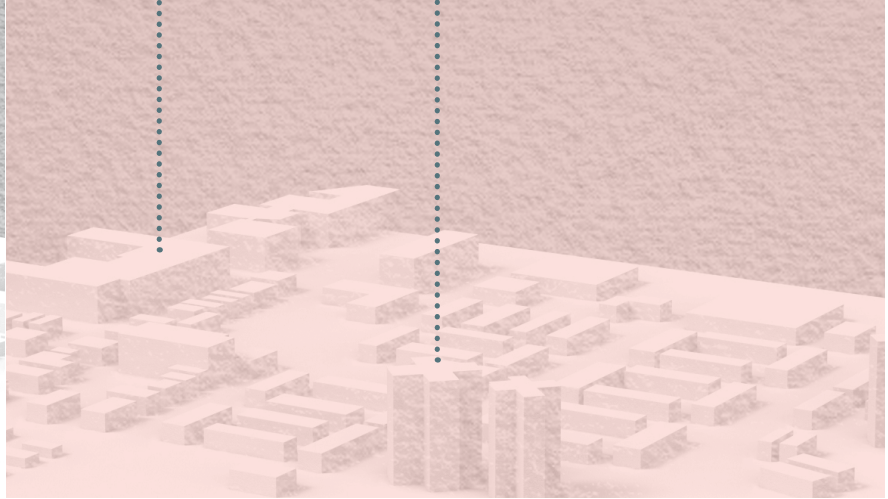
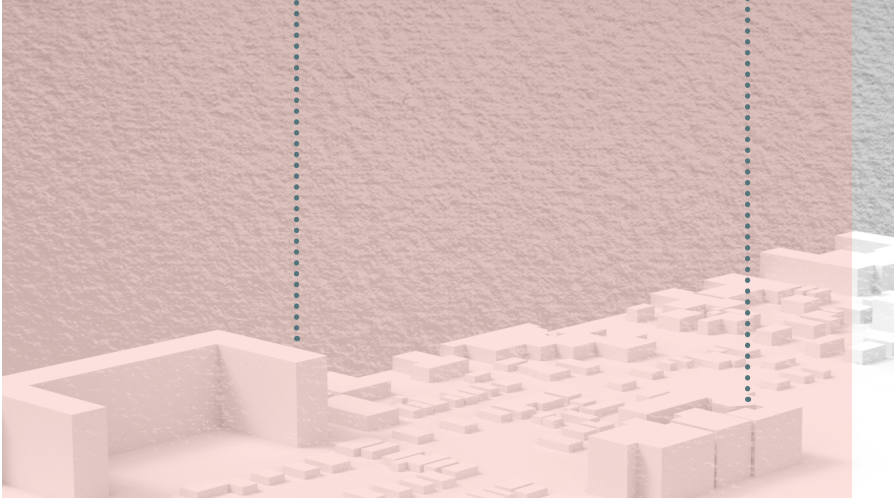
Blodgett School



Case Supply Building



James Geddes Housing Development



Program + Spatial analysis

Proposed Users + Needs

fictional users and scenarios used to illustrate the proposed needs of the project

Needs Identified

Food preparation

- kitchen
- storage
- dry/refridgerator/freezer

Eatery

- counter, shelving
- seating/eating
- serving/cashier

Grocer

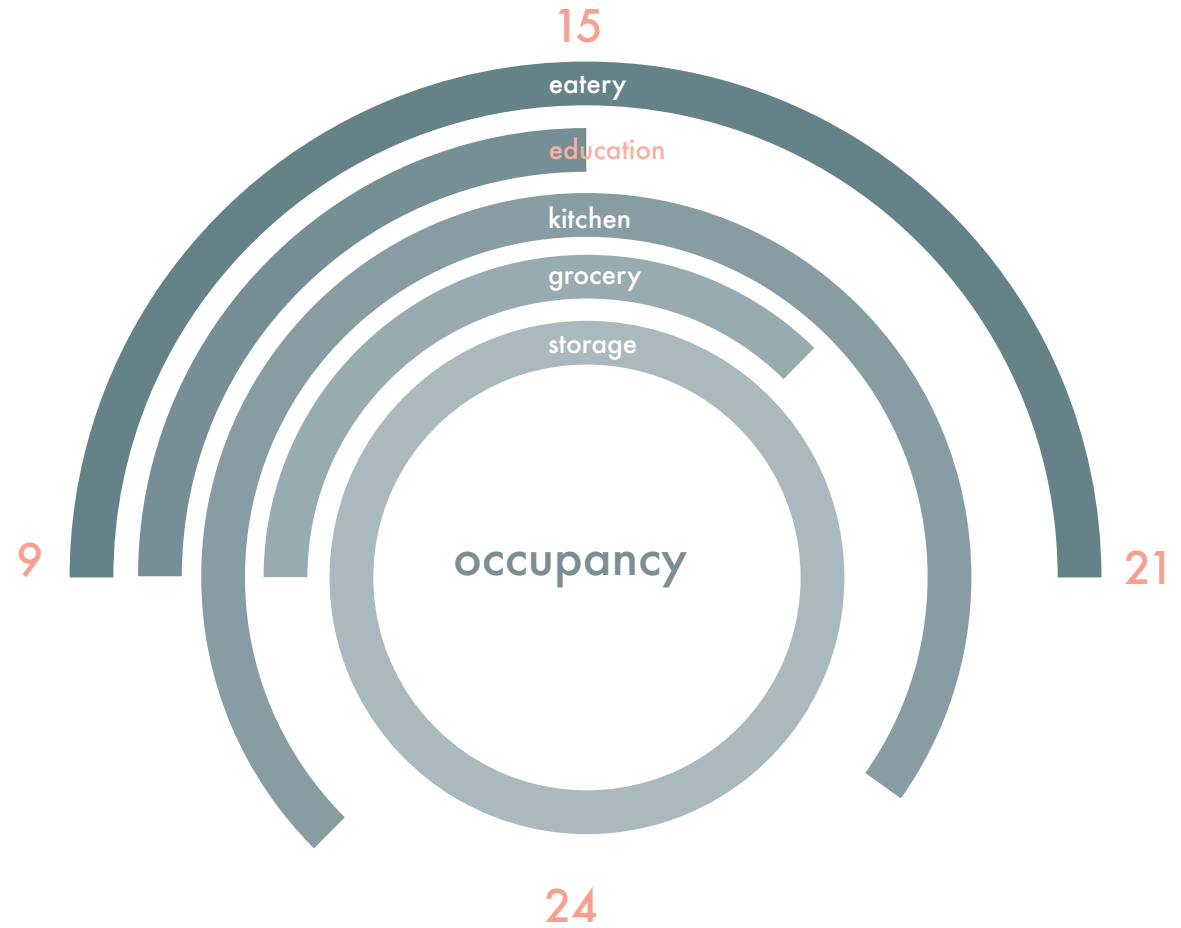
- shelving
- dry/refridgerator/freezer
- cashier

Staff Space

- Kitchen Employee Lockers
- Office Space

Education

- teaching kitchen
- classrooms





User Scenarios

Primary Users: Customers



Nina
 17/ High school student
 Local resident of the near westside
 Lives in low income family
 Usually have a snack after-school, choosing between chips and candy bar.
 School lunches usually consist of heavily processed and reheated foods.



She will be able to hang out with friends, do homework and eat healthy food/snacks within her budget in this eatery. Her student status will provide her with discount to eat at the eatery.



Joe and Vanessa
 Joe is a single father working secretary office job in a small office. His salary provides for himself and his daughter Vanessa, but due to his busy schedule, shopping for groceries and making healthy foods isn't easy.



Joe and Vanessa now have a new place to eat for dinner or lunch when Joe is busy. And more chances to eat healthy, wholesome foods instead of fast food.



David and Rachel
 David and Rachel are old residents of the neighborhood. They eat out from time to time, usually picking casual and inexpensive eateries.



David and Rachel now have a new eatery to visit while enjoying a healthy, casual lunch. The eatery will provide them a chance to consume more vegetables.

Secondary Users: Employees



Kyle
 28/High School graduate
 Local resident of the near westside
 Kyle isn't trained in a specific skill and has only worked in minimum wage job.



Working and training at this facility will help Kyle develop kitchen operation and management skill. This job can also be a resume building experience for Kyle. Kyle can also enjoy the healthy foods at the eatery at a discounted rate.



Elizabeth, Brianna and Emily
 38 Single mother with two daughters
 Local resident of the near westside
 Elizabeth had several jobs related to commercial kitchen operation and catering.

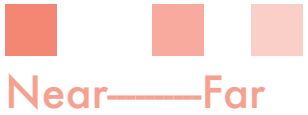


Working at the facility will ensure Elizabeth insurance, monthly salary and utilize her management skills while she can enjoy the healthy foods with her daughters at a discounted rate.



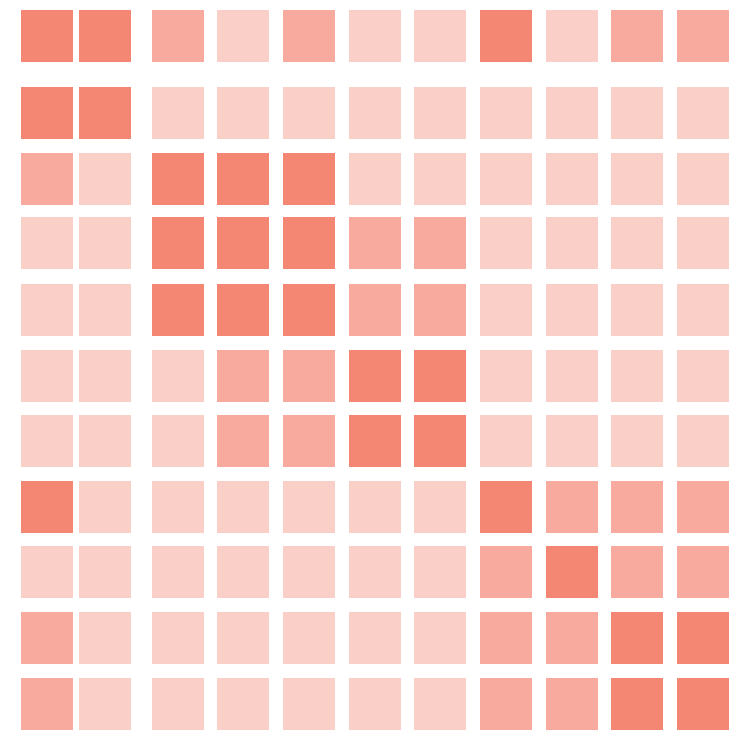
**Educators
 Office Staff**

Adjacency Exploration

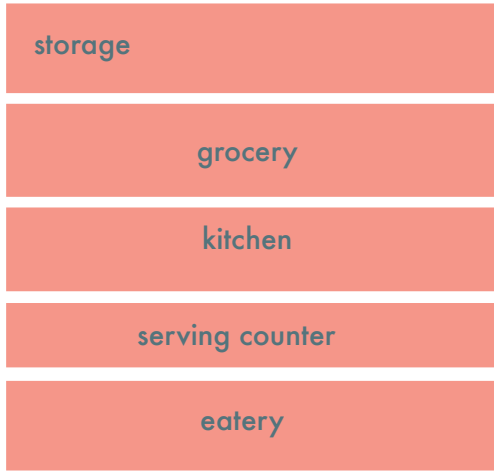
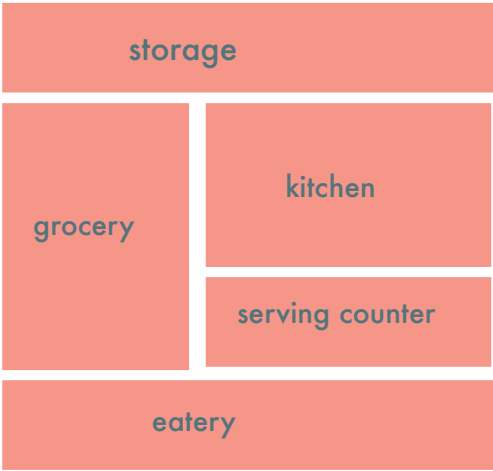
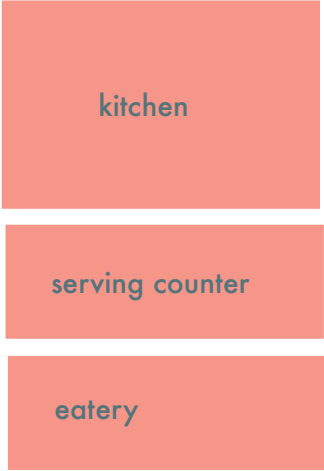
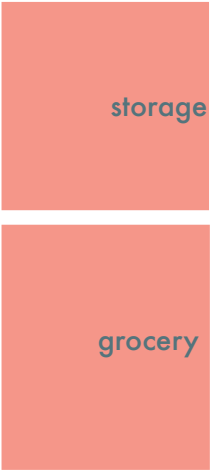


- Food Preparation kitchen
- Food Preparation storage
- Eatery counter, shelving
- Eatery seating/eating
- Eatery serving/cashier
- Grocery shelving
- Grocery cashier
- Kitchen Employee Lockers
- Office Space
- Teaching kitchen
- Classrooms

- Food Preparation kitchen
- Food Preparation storage
- Eatery counter, shelving
- Eatery seating/eating
- Eatery serving/cashier
- Grocery shelving
- Grocery cashier
- Kitchen Employee Lockers
- Office Space
- Teaching kitchen
- Classrooms



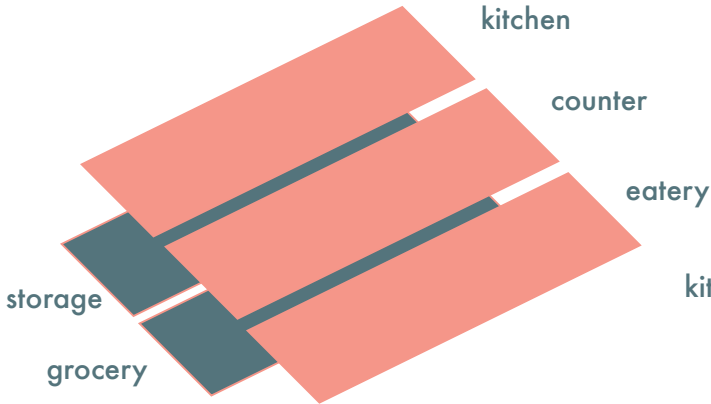
block diagrams/ adjacency exploration



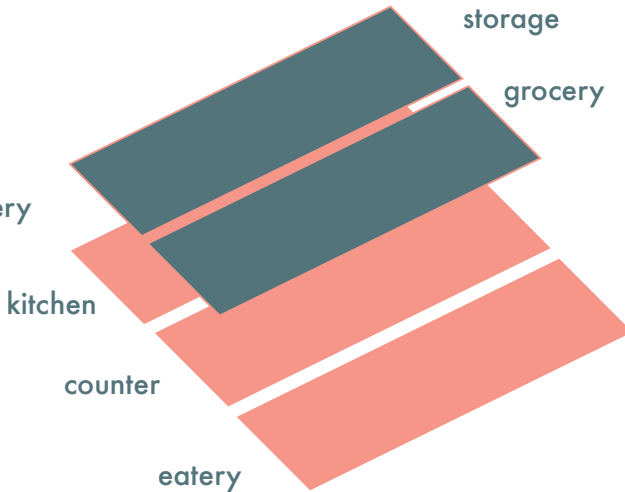
Have eatery and grocery as store front to draw in the community.

Eatery as the front and storage in the back with all the preparation area in the middle.

Have each program layer in depth in the space

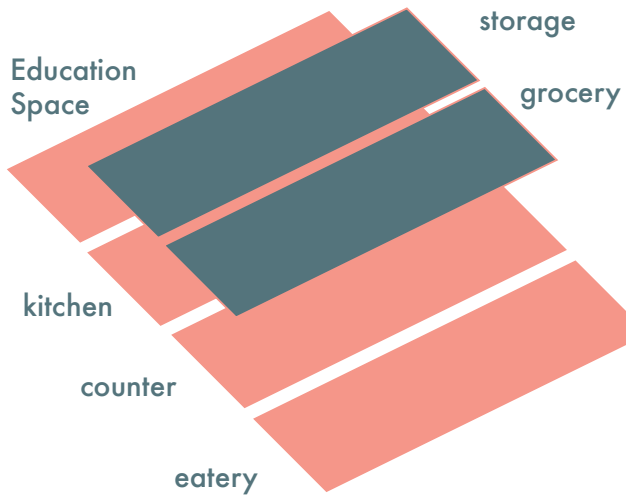
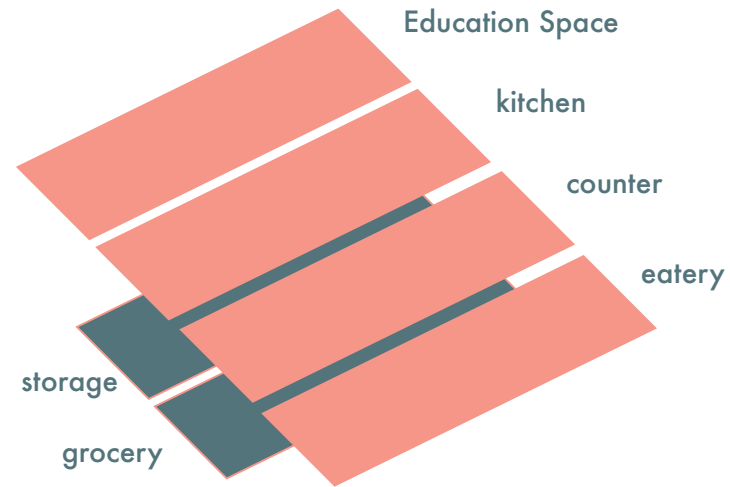


utilizing two floors with the eatery primary on second floor.

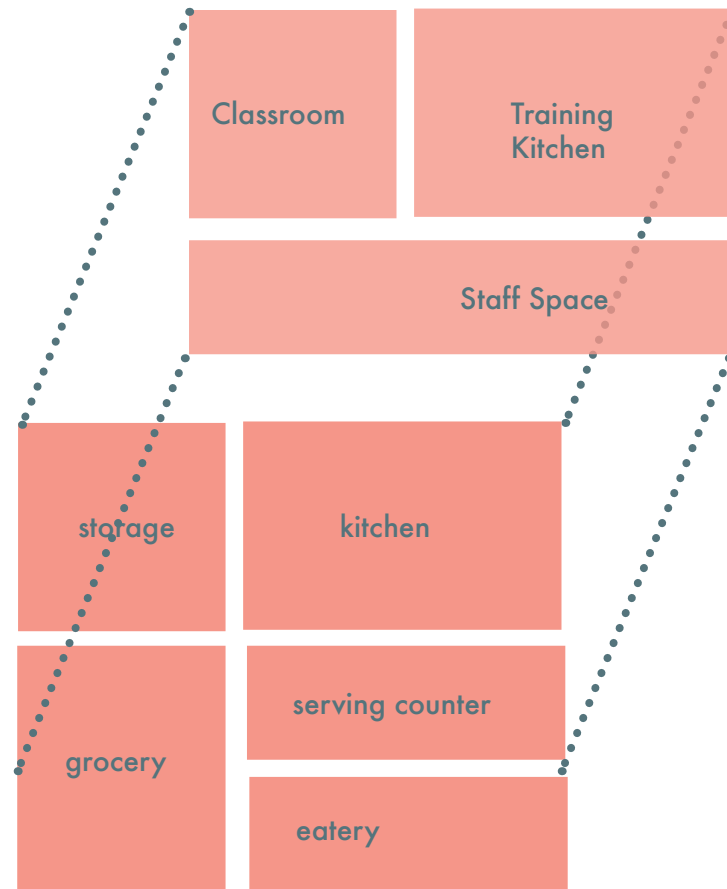


utilizing two floors with the eatery primary on the first floor.

+ Education Kitchen and Classrooms




+ Staff Space



Sqaure Footage + Occupancy

kitchen diagrams + circulation

 5 ft² of kitchen space per guest (U.S. average)

 1051 ft² (U.S. average)

keywords

ergonomic
efficient
energy saving
clean/sanitary
well lit

types of kitchens plans



assembly line
suitable for small menu
restaurants



island
suitable for gathering
cooking at one place

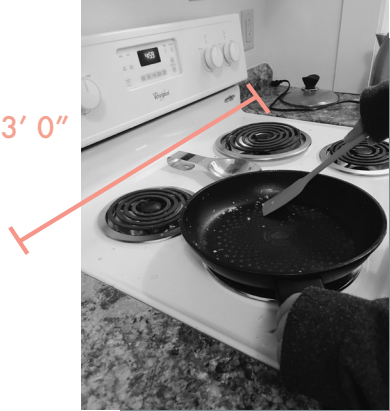
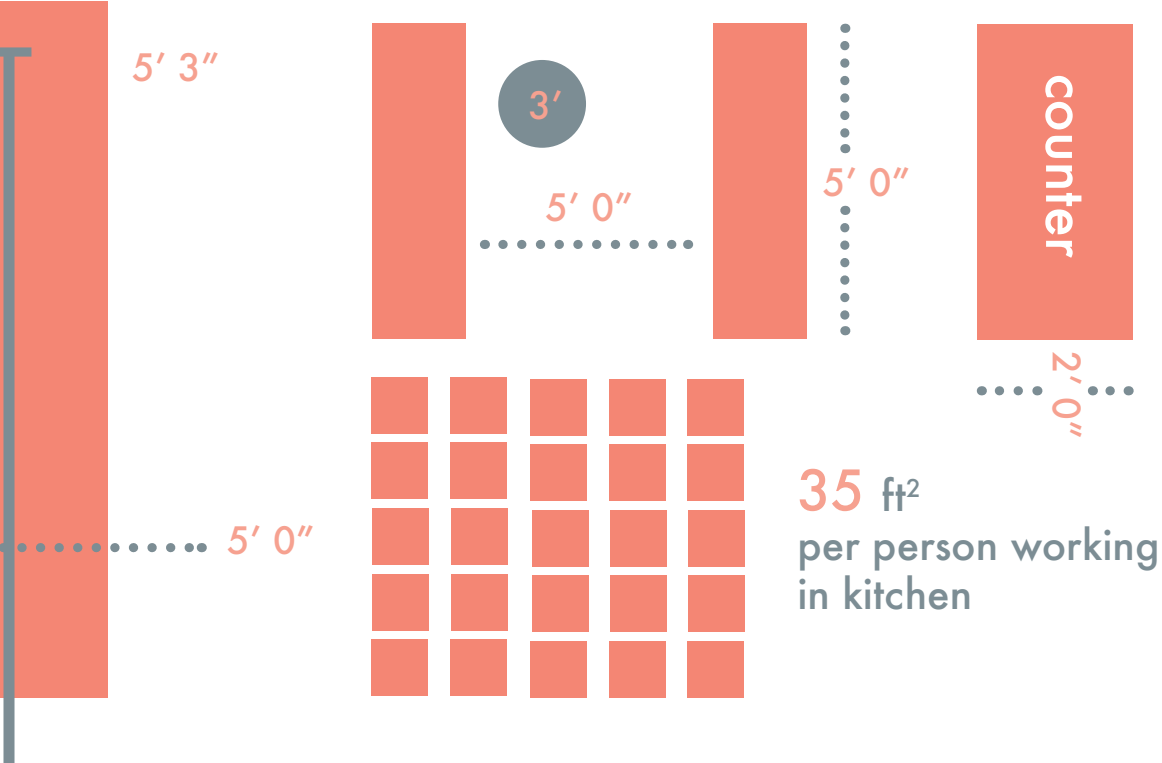


zoning kitchen
suitable for separating
different tasks

circulation process

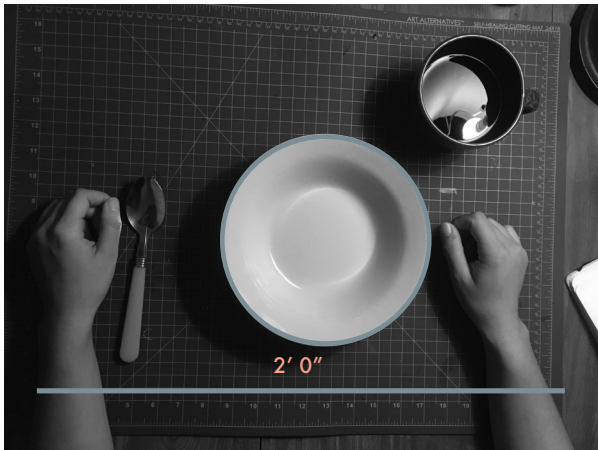


Experiential spatial exploration



- ■ ■ ■ ■ 25 ft²
- ■ ■ ■ 20 people
- min. 500 ft²

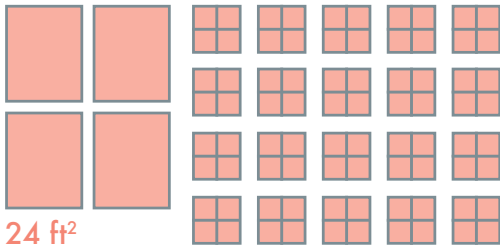
Seating



1' 6"



6 ft²
table space
per person



24 ft²
for each table
+3-4' walkways

80 people x 15 ft²
1200 ft² seating

serving counter



counter
10' 0"



1 serving counter
20 ft²



grocery aisle



10' 0"



10 aisle
min. 500 ft²



4 shelving system
16 ft²

Sqaure Footage Breakdown

	Occupants	Square Footage	
Food Preparation kitchen	20	700 ft ²	}
Food Preparation storage	5	500 ft ²	
Eatery counter, shelving	15	112 ft ²	
Eatery seating/eating	80	1200 ft ²	
Eatery serving/cashier	10	120 ft ²	
Grocery shelving	50	2500 ft ²	
Grocery cashier	3	135 ft ²	}
Kitchen Employee Lockers	30	600 ft ²	
Office Space	15	600 ft ²	
Teaching kitchen	15	500 ft ²	
Classrooms	30	600 ft ²	

Code + Regulations

Commercial Eatery + associated kitchen Regulations Summary NY State Department of Health ¹⁴

Sinks

- Hand washing
- Dish washing/cleaning
- Food preparation/cleaning

Refrigeration

- Walk-in or Movable equipment
- Freezer/Refrigeration

Exhaust Hood

- Required over all cooking surface

Restrooms

- Employee
- Customers

Interior Finishes

- Non-porous, washable floor
- Grease resistant wall backing
- Cleanable wall close to floor

Grease Traps

- Required in plumbing to catch grease and fat

Equipment installation

- sealed to the floor
- installed on a raised platform of concrete or other smooth masonry (6" off the ground)
- elevated on legs to provide at least 6"

Lighting

Permanent artificial light sources are to be installed and maintained to provide at least 30 footcandles of light on all food preparation surfaces and at equipment or utensil washing work levels

Permanent artificial light sources are to be installed and maintained to provide at least 20 footcandles of light at a distance of 30 inches from the floor in: bathrooms/storage/dining area during cleaning

Storage

- Stored at least 6" above floor
- Storage of foods that needs further washing/cooking needs to be separated from ready to serve foods
- Foods without package must be correctly labeled

¹⁴ "Part 14, Subpart 14-1 Food Service Establishments," New York State Department of Health, November 2010, , accessed April 29, 2017, https://www.health.ny.gov/regulations/nycrr/title_10/part_14/subpart_14-1.htm#s40.

Design Phase

I plan to use the research conducted so far to progress in the next stages of the project. As I enter the design stage next semester, further code and regulations will be examined as well as more detailed analysis of eatery/grocery spaces' circulation. Further exploration of equipments and materials needed in commercial kitchen and service counter will be done as well as more interactive conversations about food, education and running a restaurant.

This multi-functional eatery space seeks to empower the community, provide employment opportunities, education opportunities and be a source of fresh foods in the neighborhood.

/Concept

The near Westside of the City of Syracuse faces one of the highest concentrated poverty populations in the nation. The cycle of poverty is perpetuated as the community faces low employment opportunities and low wages. This also results in a lost sense of community and an emerging food desert.

I propose to design a community eatery that provides employment opportunities, education and a source of freshly prepared meals in the Near Westside Neighborhood of the City of Syracuse.

The project seeks to renovate the aging and worn down Blodgett school that was once the pillar of the neighborhood. Utilizing the central location of the site, the project hopes to incorporate workshop like food preparation spaces, communal tables and urban farm with more natural light, colors, accessibility and creativity which ultimately create an aesthetic native to the neighborhood.

concentrated poverty
low employment
low wages
food desert
lack of community



Community Eatery
source of fresh food
employment
opportunities
education
community
engagement

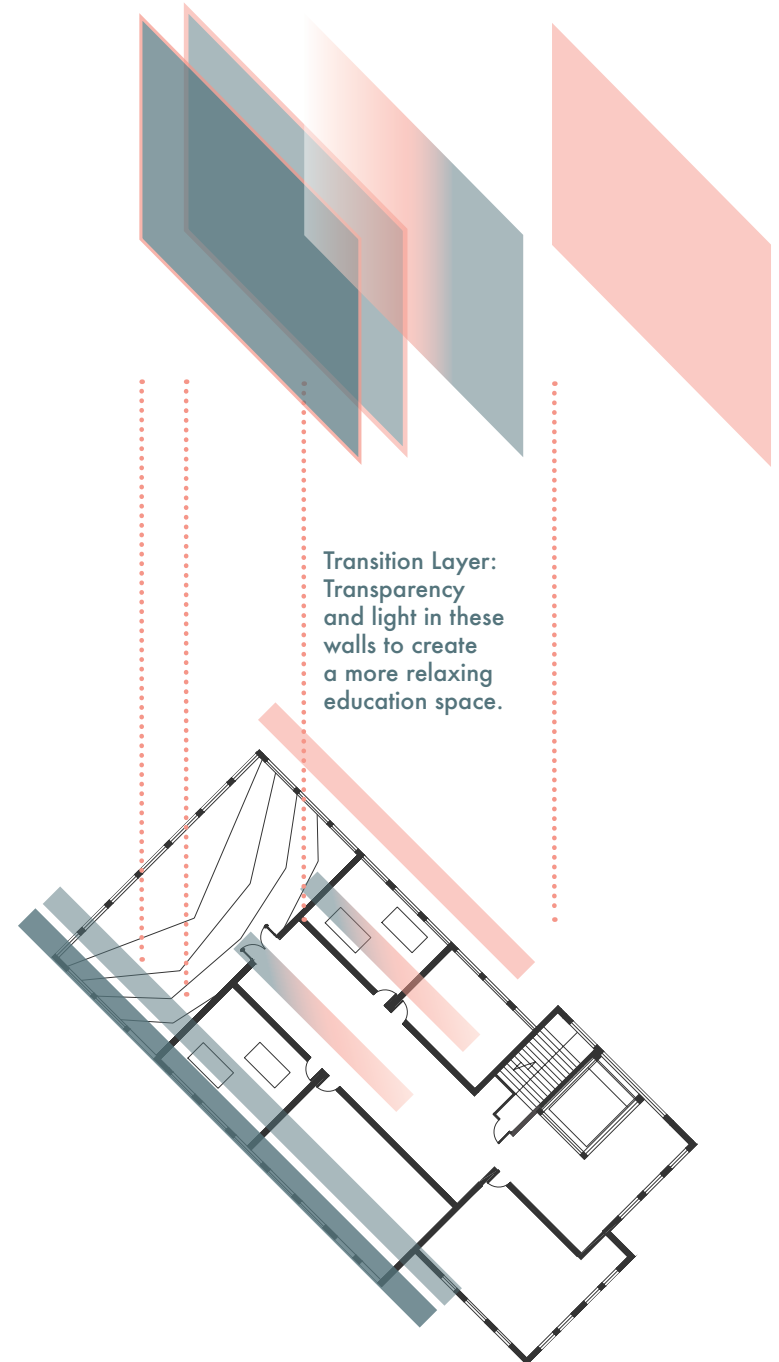
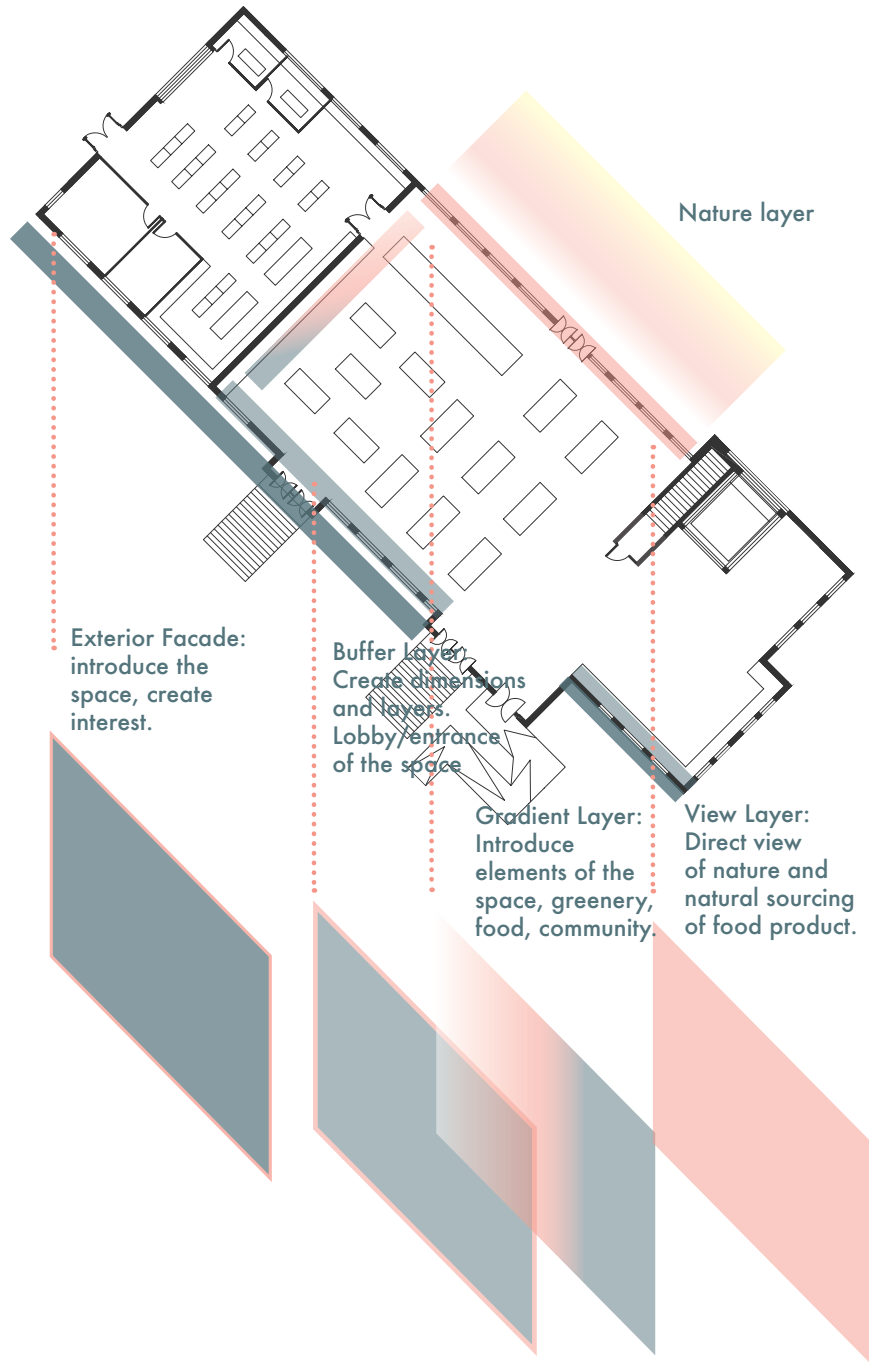


Site
workshop kitchen
communal table
urban farm
+
update interiors
natural light
colors
accessibility
welcoming

/Direction

Connecting the city, the neighborhood, the people with food, nature and a sense of community.

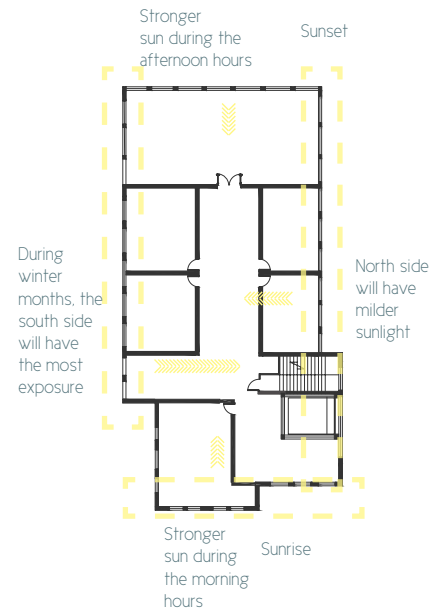
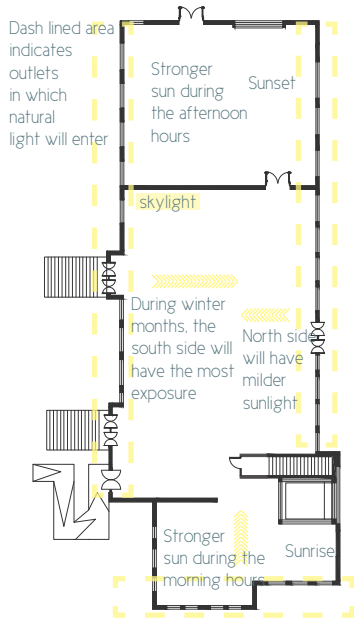




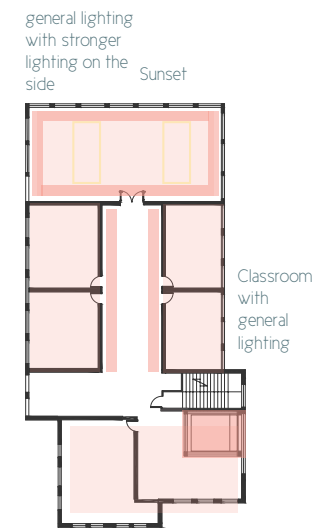
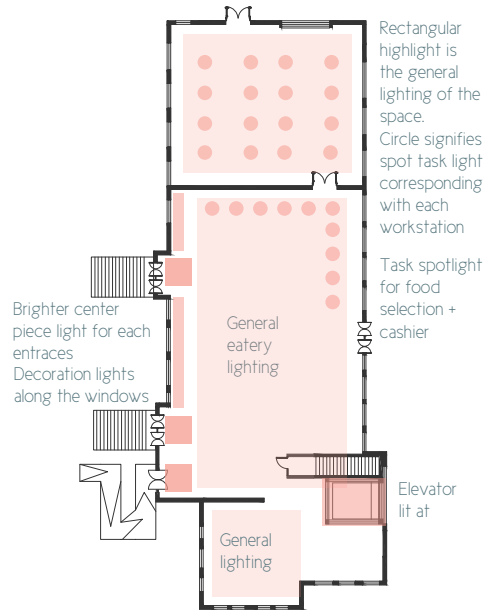
/Light + Sight ()



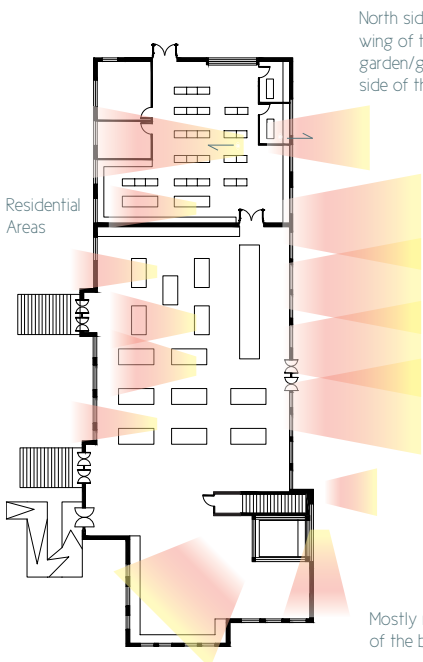
natural light ☀️



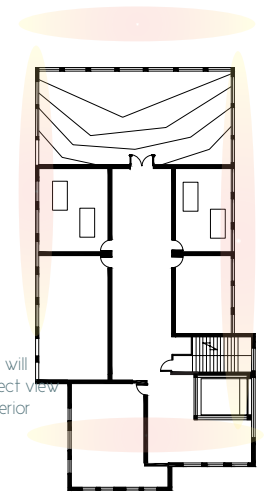
artificial light



sights breakdown: looking OUT

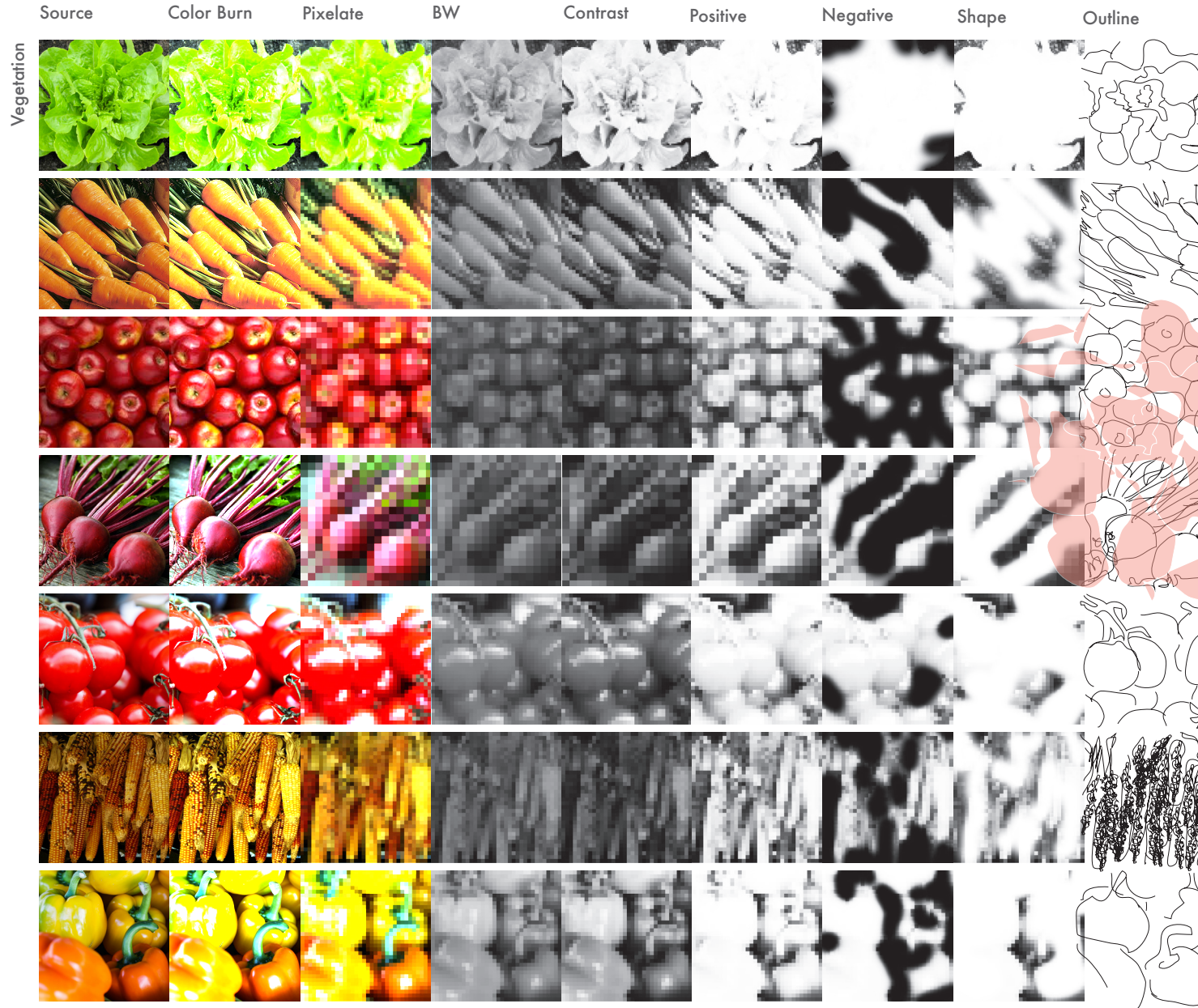


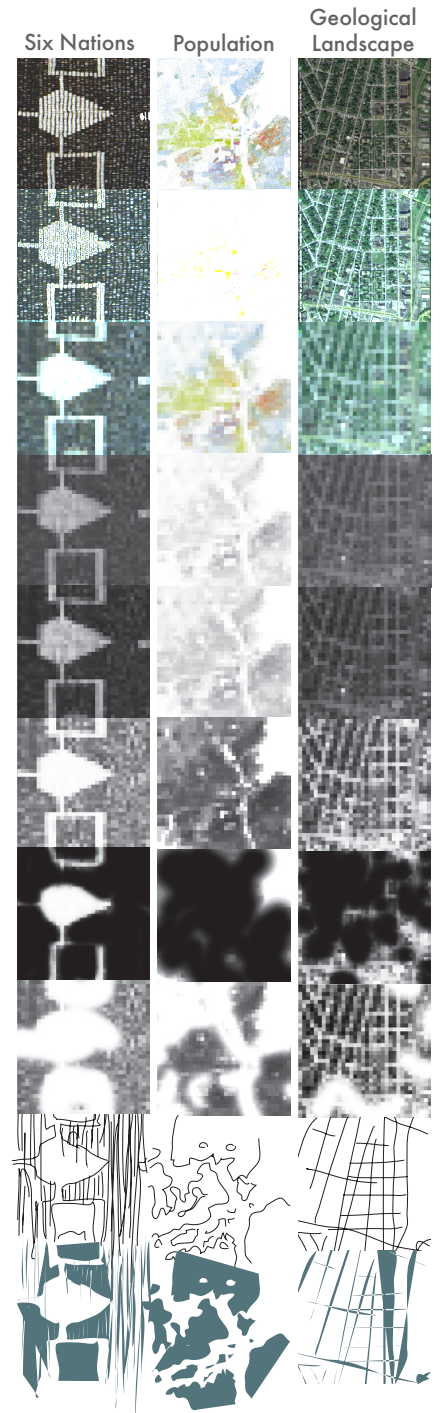
sights breakdown: looking IN



/Pattern Study: Distortion

For the form and design of the space, I used local vegetation as my source material. By deconstructing, distorting and investigating its shape and structure, I created a glitch image influenced by the patterns of the geography and the site.



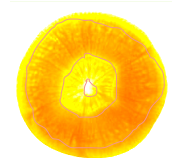


/Pattern Study: 3D Modelling

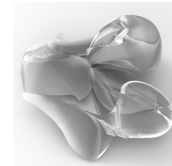
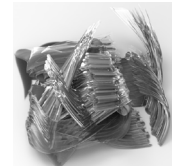
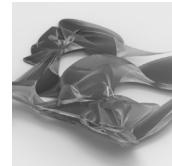
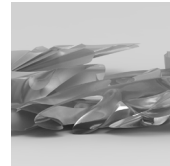
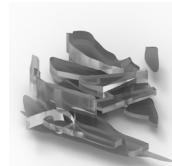
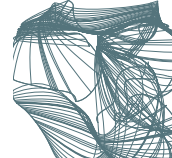
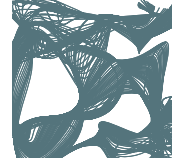
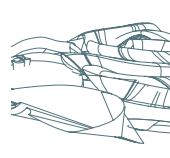
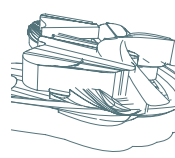
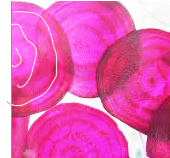
The pattern study was then utilized as a source image for extruding three dimensional volumes. I analyzed the volumes and used certain elements to create patterns and structure that will later on influence the interior space.



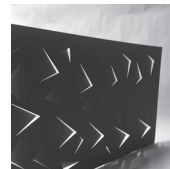
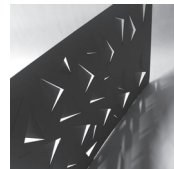
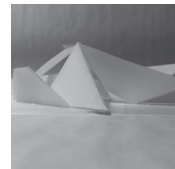
Form + Volume Distortion



Structure



Wall Samples



Analysis

Technical
Not very transparent
Industrial

Linear
Geometric

Interesting shadow
Geometric
Cold/Violent

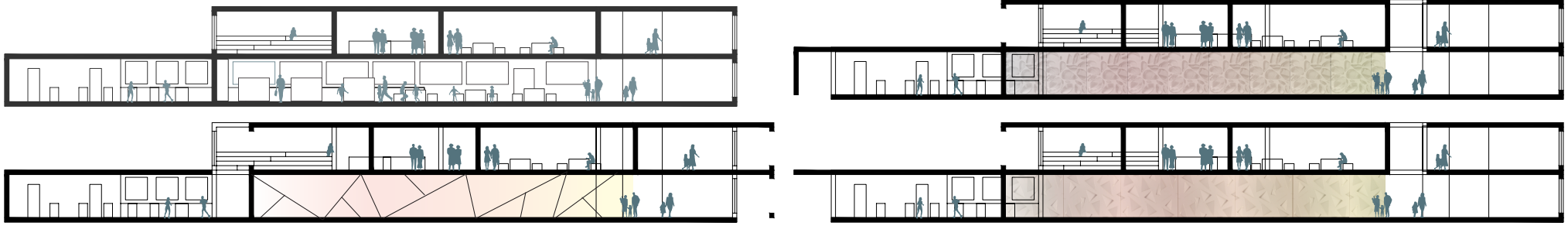
Good backlight

Porous
Organic
Transparent

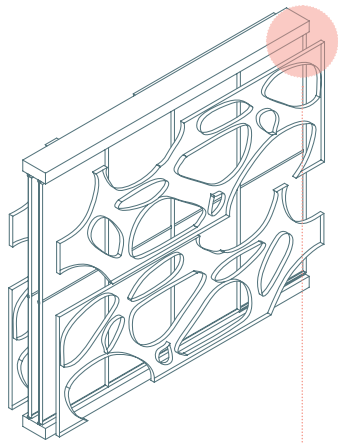
Clean
Modernist
Transparent

Layers
Opaque
Warm

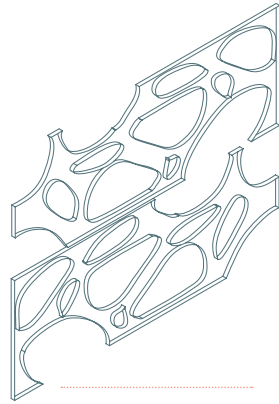
/Wall+Space Study



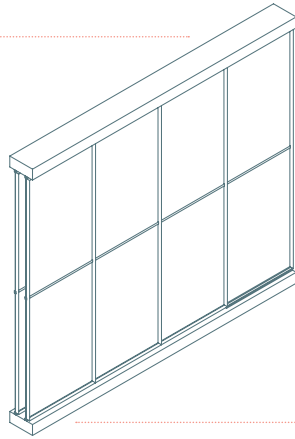
Wall Section



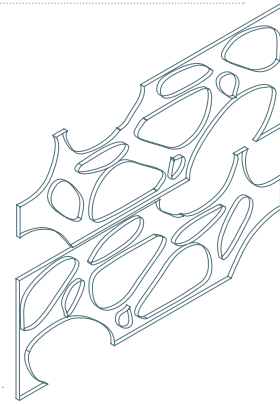
Curtain Wall Sections



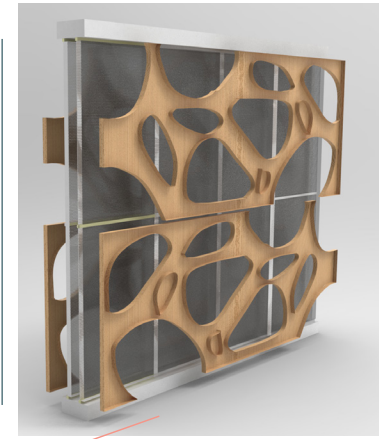
Wooden Layer



Curtain Wall



10'-0"



Wooden Layer

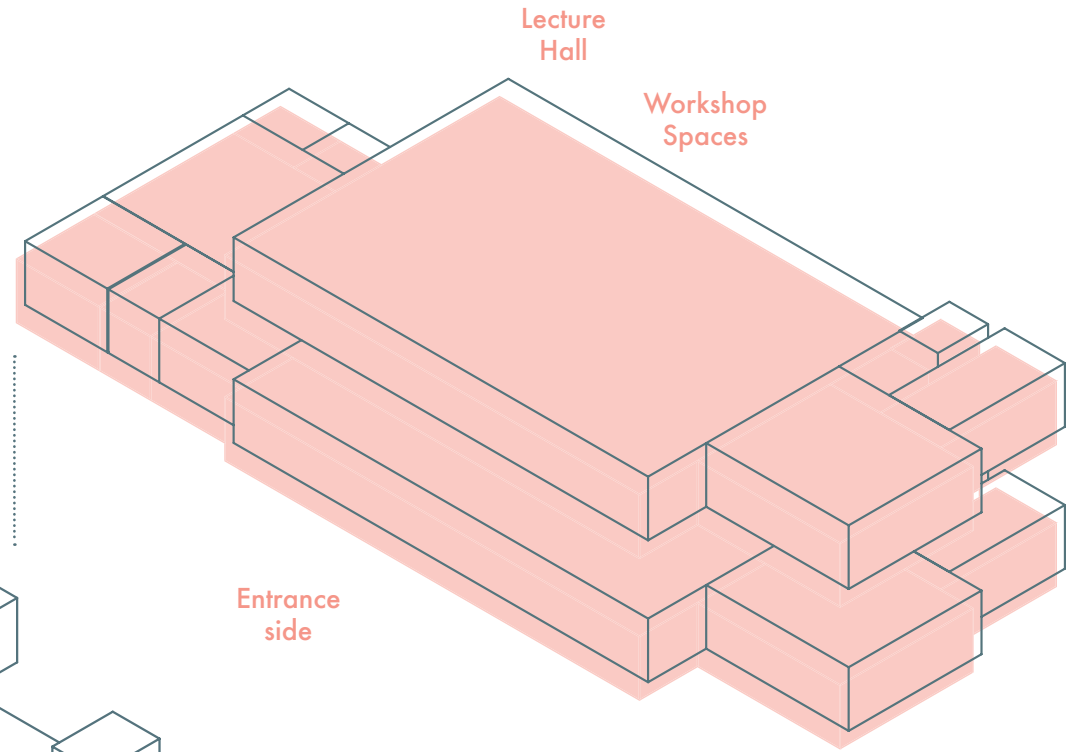
4'-0"



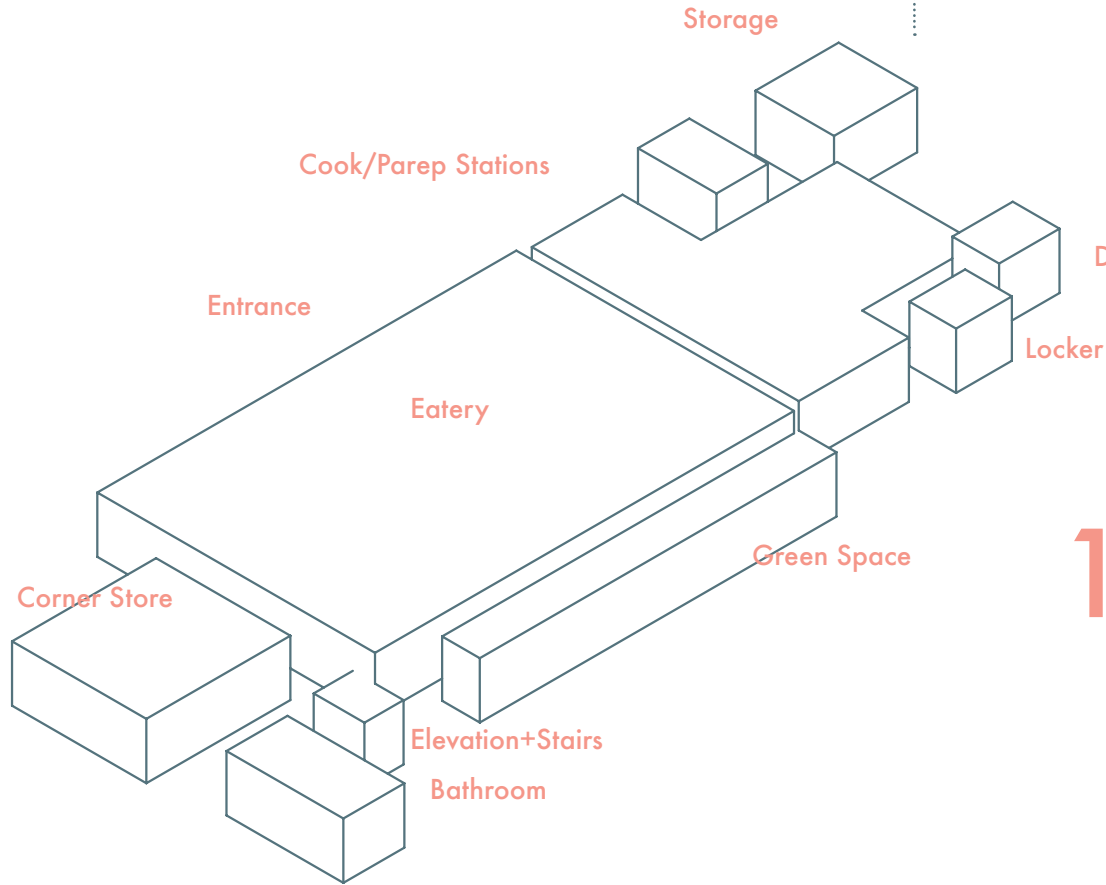
Connection Rivet

/Updated Program

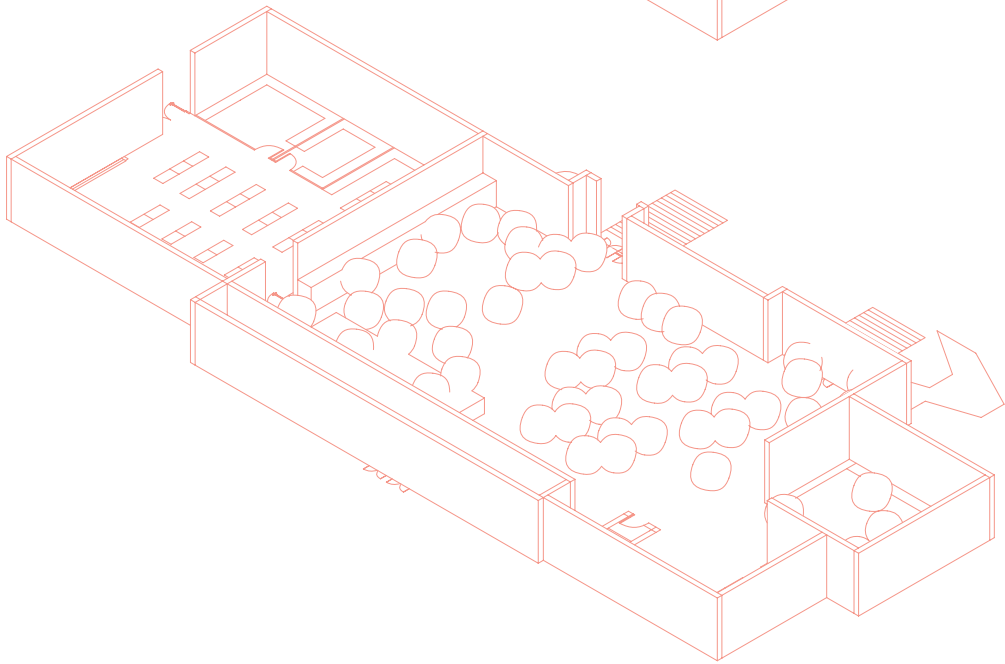
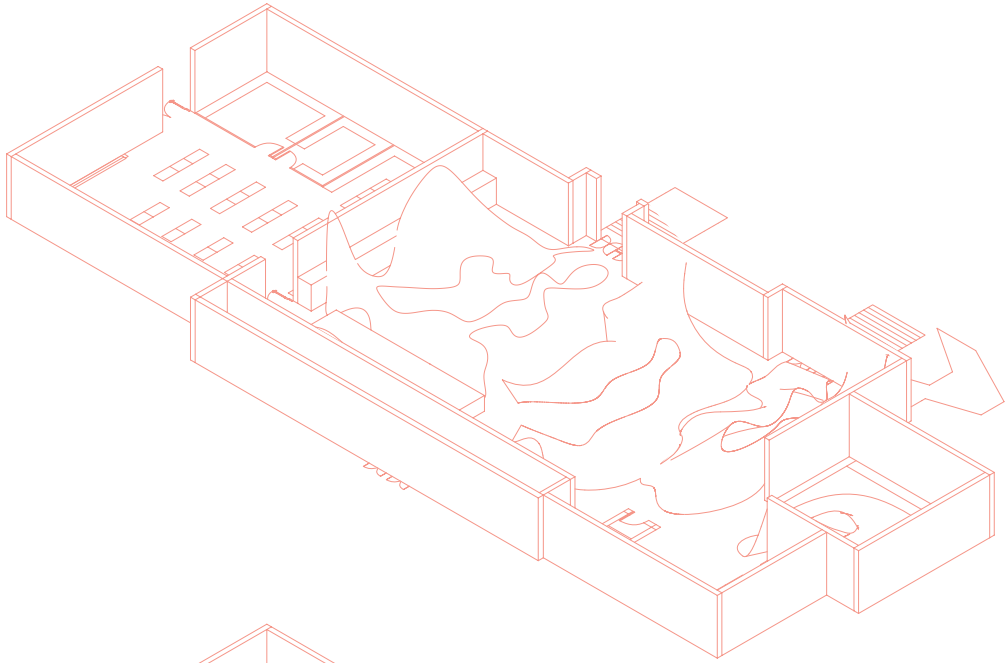
2



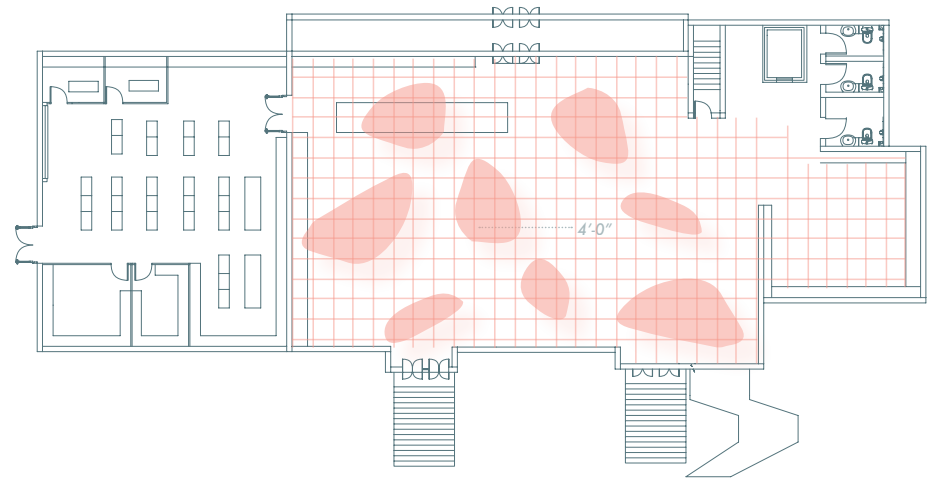
1



/Ceiling + Circulation Relations



Circulation were massed and tracked to determine the ceiling acoustic panel location.



/Green Spaces Harvest Diagram



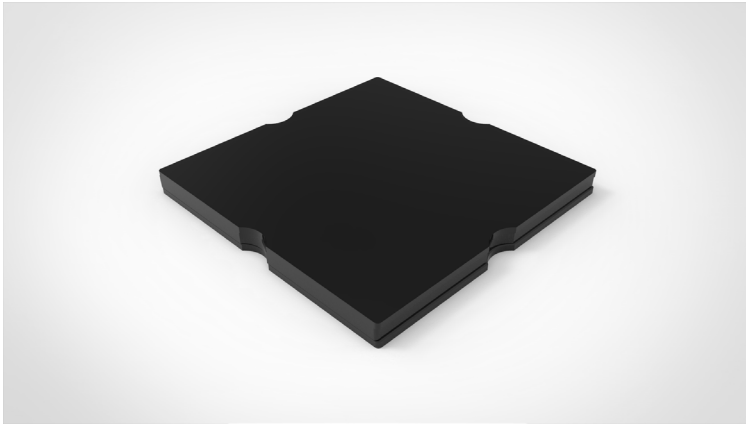
Vegetable Diagram



Indoor Herbs



/Kitchen Equipment



Inductive movable cooking tiles that utilizes wireless electricity technology and can improve collaboration and efficiency in the kitchen.

Karina Campos
kccampos@syr.edu, www.kcampos.com

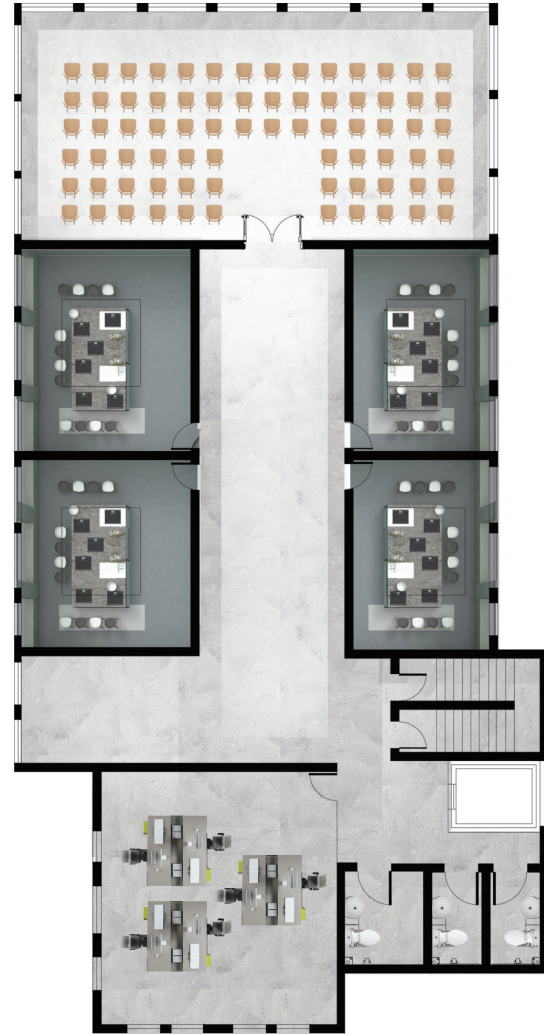


Final Drawings

/Plans



57'-0"



/Section



171'-0"



/Eatery





/Eatery





/Kitchen





/Grocery Corner



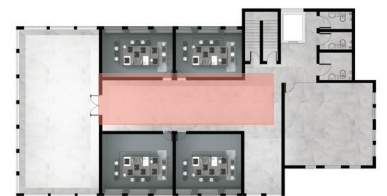


/Green Space



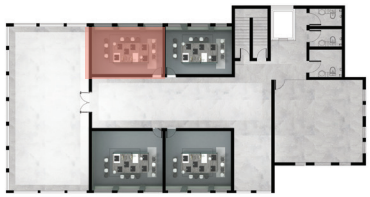


/Corridor





/Cooking Workshop



/Branding + Packaging



References

Breidenbach, Michelle. "Nearly 13 percent of Americans are 'food insecure:' Where to find a meal in CNY." Syracuse.com. November 22, 2016. Accessed April 29, 2017. http://www.syracuse.com/news/index.ssf/2016/11/nearly_13_percent_of_americans_are_food_insecure_where_to_find_a_meal_in_cny.html.

"Good Food Matters / Geraghty Taylor Architects." ArchDaily. August 25, 2015. Accessed April 29, 2017. <http://www.archdaily.com/772436/good-food-matters-geraghty-taylor-architects>.

Greenlar, Michael. "Syracuse Neighborhoods: The Near Westside." Syracuse.com. November 12, 2014. Accessed April 28, 2017. http://www.syracuse.com/living/index.ssf/2014/11/syracuse_neighborhoods_the_near_westside.html.

Jacob Pucci. "House of the Week: One of the Five Sisters in Syracuse overlooking Leavenworth Park." Syracuse.com. March 04, 2016. Accessed April 28, 2017. http://www.syracuse.com/homes/index.ssf/2016/03/house_of_the_week_one_of_the_five_sisters_in_syracuse_a_castle_overlooking_leave.html.

Jacewicz, Natalie. "Skipping Meals, Joining Gangs: How Teens Cope Without Enough Food At Home." NPR. September 15, 2016. Accessed April 29, 2017. <http://www.npr.org/sections/thesalt/2016/09/15/493974504/skipping-meals-joining-gangs-how-teens-cope-with-food-insecurity>.

Jergowsky, Paul A. "Architecture of Segregation." The Century Foundation. May 17, 2016. Accessed April 28, 2017. <https://tcf.org/content/report/architecture-of-segregation/>.

Kahl, Douglas. A.B. Blodgett Vocational High School. Syracuse, NY: Kahl Publishing, 2009.

Kirst, Sean. "Blodgett Vocational in Syracuse: 'The school changed our lives'" Syracuse.com. August 13, 2009. Accessed May 06, 2017. <http://www.syracuse.com/kirst/index.ssf/2009/08/blodgett.html>.

"OMA Designs Food Port for West Louisville." ArchDaily. February 22, 2015. Accessed April 29, 2017. <http://www.archdaily.com/601730/oma-designs-food-port-for-west-louisville>.

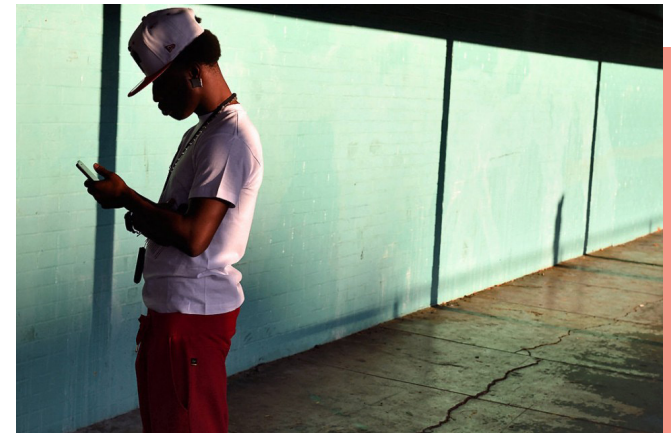
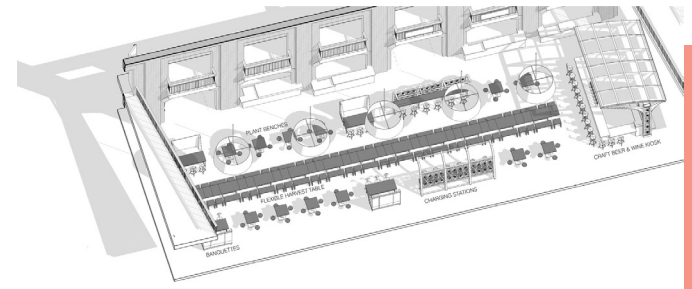
"Part 14, Subpart 14-1 Food Service Establishments." New York State Department of Health. November 2010. Accessed April 29, 2017. https://www.health.ny.gov/regulations/nycrr/title_10/part_14/subpart_14-1.htm#s40.

"Race and Ethnicity in Near Westside, Syracuse, New York (Neighborhood)." Statistical Atlas. April 22, 2015. Accessed April 28, 2017. <http://statisticalatlas.com/neighborhood/New-York/Syracuse/Near-Westside/Race-and-Ethnicity>.

T. Mulder, James. "Syracuse clinic and grocer team up to boost health in struggling Near West Side neighborhood." Syracuse.com. October 07, 2012. Accessed April 29, 2017. http://www.syracuse.com/news/index.ssf/2012/10/syracuse_clinic_and_grocer_team.html.

"The Forks Market Food Hall / Number TEN Architectural Group." ArchDaily. July 08, 2016. Accessed April 29, 2017. <http://www.archdaily.com/790796/the-forks-market-food-hall-number-ten-architectural-group>.

Weiner, Mark. "Census: Syracuse, Buffalo, Rochester among nation's poorest cities (database)." Syracuse.com. September 15, 2016. Accessed April 29, 2017. http://www.syracuse.com/politics/index.ssf/2016/09/census_syracuse_buffalo_rochester_among_nations_poorest_cities_database.html.



Appendix

Ron Finley: A guerilla gardener in South Central LA

Finley's talk on urban gardening in fast food filled urban neighborhoods shines light on how the community can come together and provide for each other. It also emphasizes the importance of fresh produce in food deserts and its impact on the community's health. Finley also discusses the usage of landscape design to beautify the neighborhood that he states are known for "drive-thrus and drive-bys." This is an interesting case study on how growing food resources can change several aspects of the community.

https://www.ted.com/talks/ron_finley_a_guerilla_gardener_in_south_central_la/transcript?language=en



Skipping Meals, Joining Gangs: How Teens Cope Without Enough Food At Home By: Natalie Jacewicz

Jacewicz's reporting probes into the struggle faced by many teenagers in impoverished neighborhoods. Many teens do not qualify for take home meal programs and aren't provided with enough food in at school lunches. Furthermore, this leads to petty crimes, prostitution and gang activity in exchange for a meal. This outlines the sub issues that food deserts in concentrated poverty areas face. The article states that having sources of fresh grocery and low-income meal plans extended to teenagers can substantially change this situation.

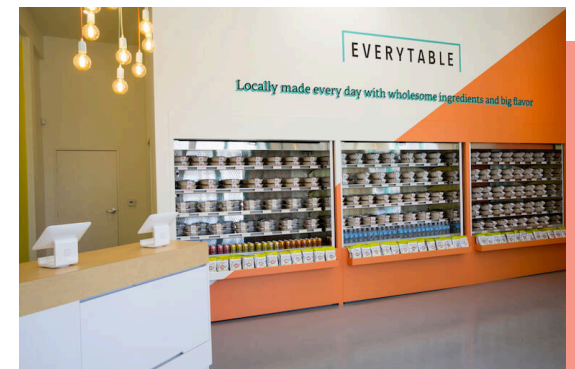
<http://www.npr.org/sections/thesalt/2016/09/15/493974504/skipping-meals-joining-gangs-how-teens-cope-with-food-insecurity>



One Restaurant's Recipe For Social Good: Same Meals, Different Prices By: NPR Staff

The Everytable restaurants are selling healthy and fresh foods at comparable prices to fast food joints in low-income neighborhoods in South Los Angeles. The packaged foods are prepared by high end restaurant chefs and can be microwaved in store or be taken home. Each restaurant have the same clean, colorful decor and the same menu but with price adjusted to the income of the neighborhoods. This is a new design approach to address the food related issues present in neighborhood stricken with poverty. A nice case study for design projects related to food.

<http://www.npr.org/sections/thesalt/2016/09/02/492240882/one-restaurant-recipe-for-social-good-same-meals-different-prices>



Appendix

A Colorado Farm Helps Refugee Kids Put Down Roots In A New Home By: Megan Verlee

Growing Colorado Kids is an initiative to help refugee children transition to life in America while providing their family with food on the table. The children are taught to take care of different vegetables as well as livestock as well as prepare the lunch staff and children have for the day. As the children explain the foods on the table, they learn to practice their language skills and interact with each other as well. This initiative also help with saving money for these kids' family since in the summer months when school is not in session, the kids don't have free or reduced price meals and making ends meet become tough.

<http://www.npr.org/sections/thesalt/2016/09/20/494620296/a-colorado-farm-helps-refugee-kids-put-down-roots-in-a-new-home>

Bringing fresh fare to an urban food desert SA+P spinoff creates community food hub in New Orleans By: Scott Campbell

The ReFresh Project was created by the School of Architecture and Planning at MIT to provide fresh food and health education programs to a low-income neighborhood in New Orleans. The project include whole foods market, Liberty's Kitchen, "a non-profit program offering culinary training to youth, and meals to local public schools," as well as office space for the Broad Community Connections which aims to help small businesses develop in the area. This is a great case study of mixed use space addressing the food desert issues and utilizing design to bring it together.

<http://news.mit.edu/2014/bringing-fresh-fare-urban-food-desert>





OUR FOOD STORY