FOOD RESCUE PARK

Are you going on a long holiday but your fridge is still replete with fresh food?
Are you a farmer who doesn't know what to do with his unsold curved vegetables?
Are you an Engros market trader who wasn't able to sell all his fruits and greens?
Bring it to the „Food Rescue Park" where fresh fruits
and vegetables are turned into long-lasting food!

My proposal is a „Food Rescue Park". The project has the aim to spotlight the problem of food waste of our affluent society and to show people how easy it is, to turn fresh food into long-lasting food. The project houses different facilities for fruit and vegetable processing, such as a distribution, distilling, fermentation, drying and canning pavilion, a cooking school, a restaurant and a bar.

The different programs are located under and beside an existing 225 meter long mero node roof. The pavilions are build out of wood on a natural stone foundation and are isolated with straw bales. The park is open to the public and invites people to observe and interact with the staff, learning from them how to conserve food. Beside the pavilions, the park offers a wide roof-covered space, benches, some playground equipment and areas overshadowed by trees for exchange between the different users.

This project shows how to rescue food, spotlights the problem of food waste, helps to change people's behavior towards food and points out how precious food is.

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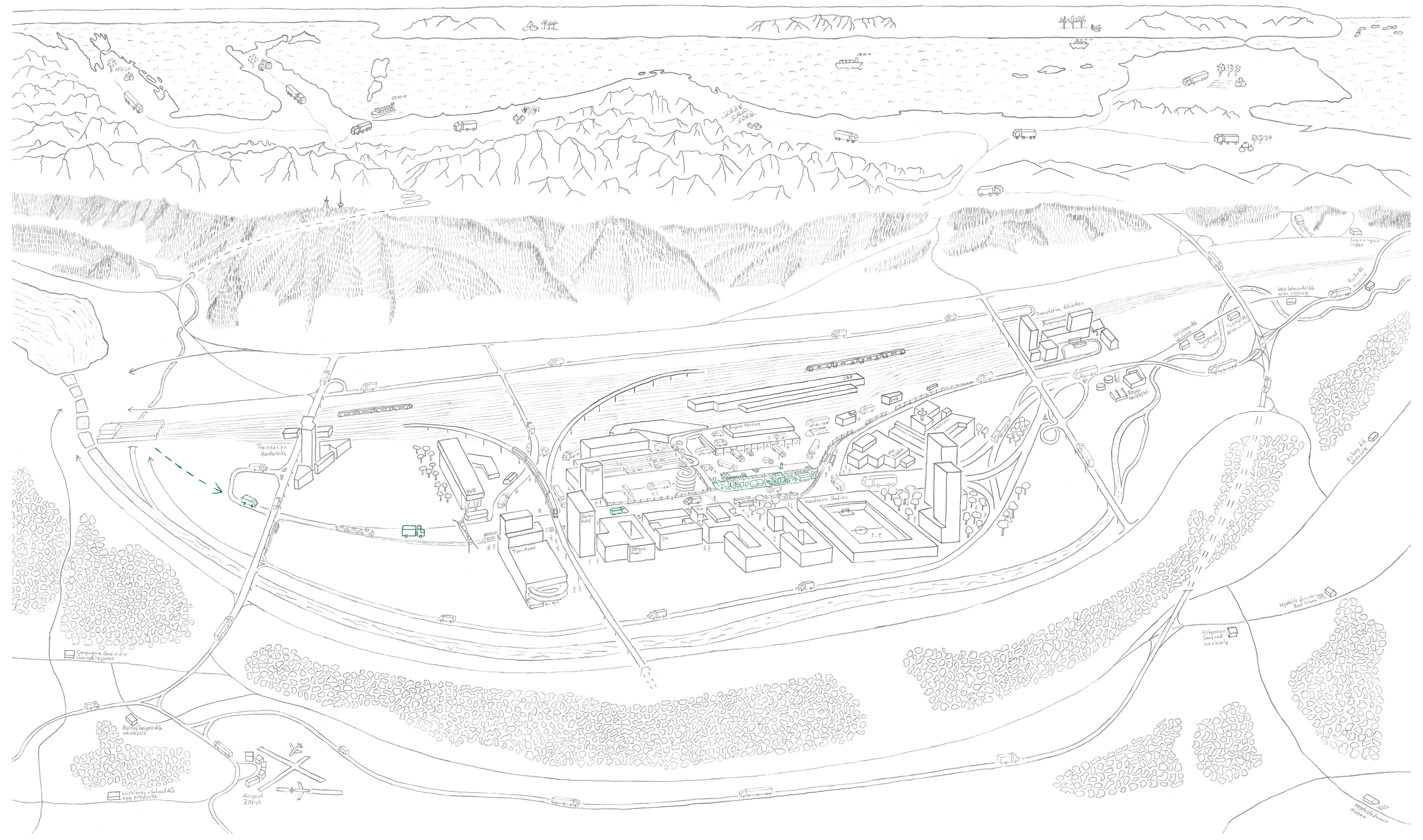
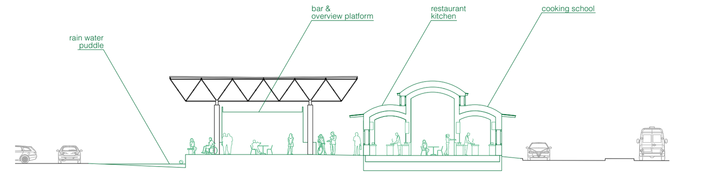
Engros market

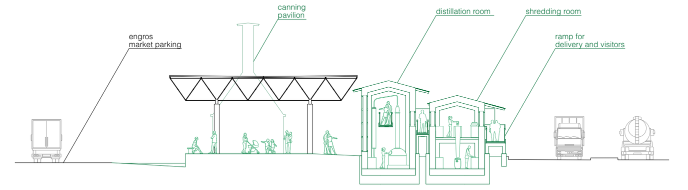


ACTOR NETWORK

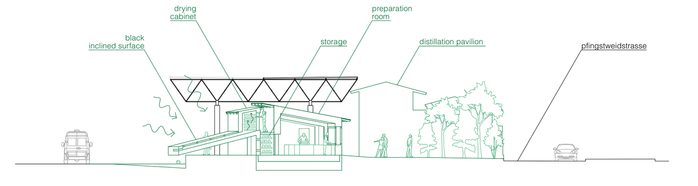
1:500 SITUATION PLAN



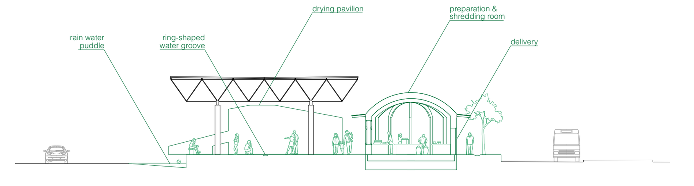
CROSS SECTION RESTAURANT & COOKING SCHOOL



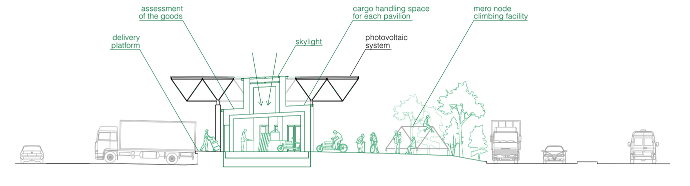
CROSS SECTION DISTILLATION PAVILION



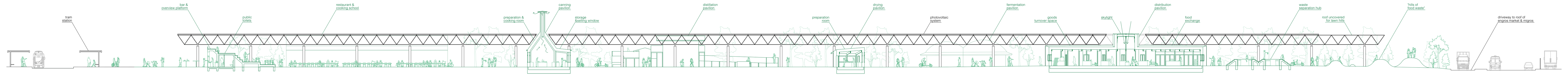
CROSS SECTION DRYING PAVILION



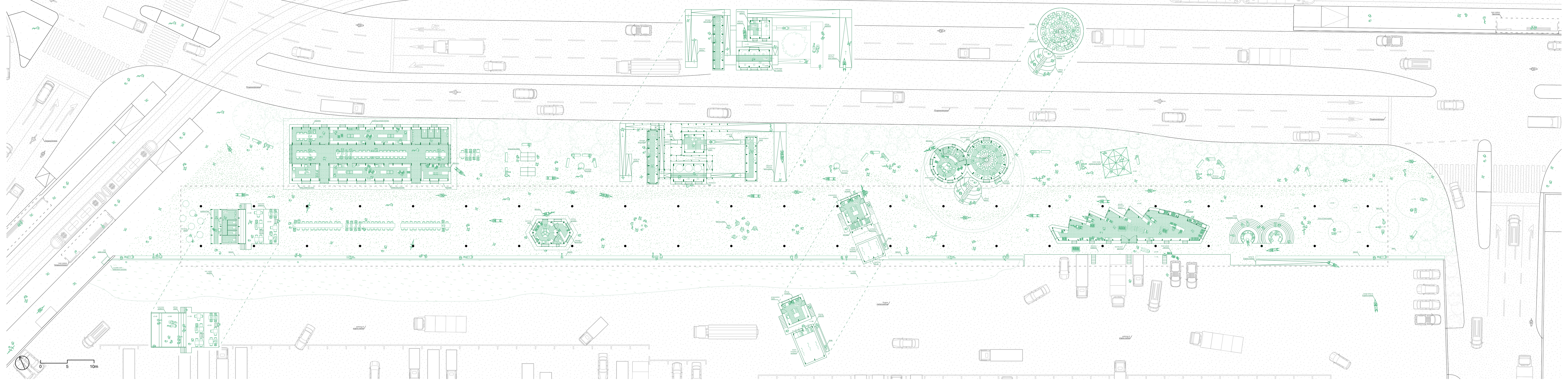
CROSS SECTION FERMENTATION PAVILION



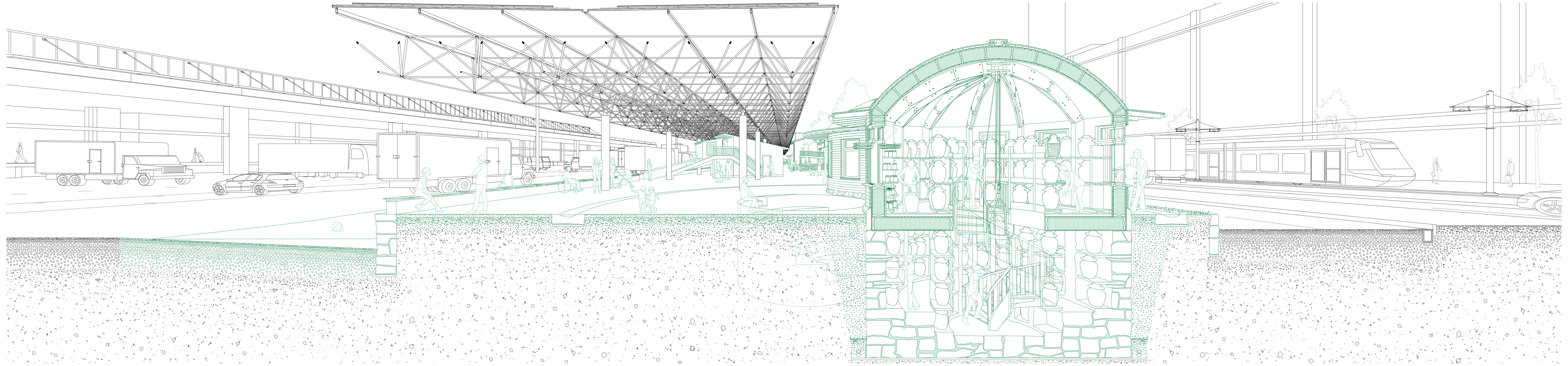
CROSS SECTION DISTRIBUTION PAVILION



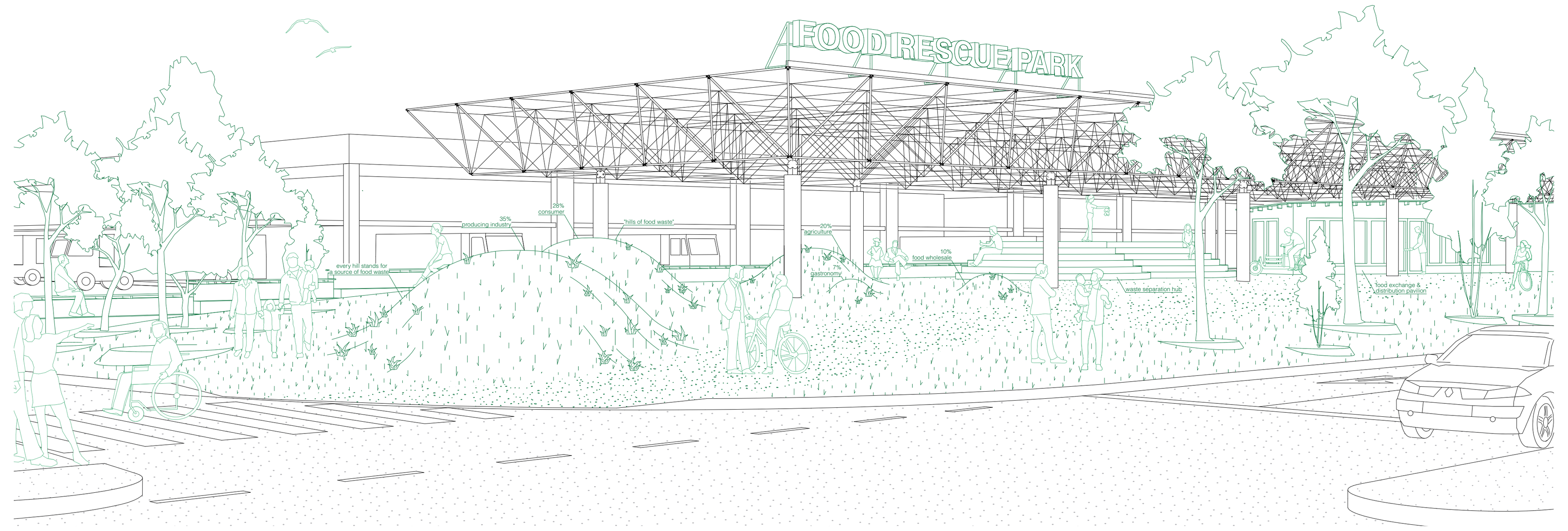
LONGITUDINAL SECTION



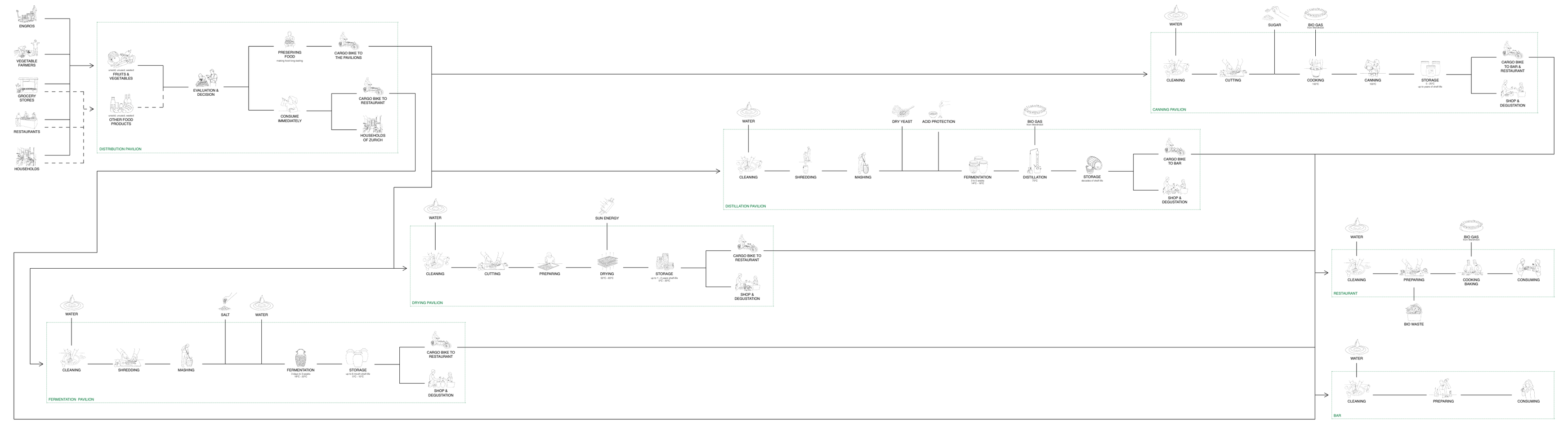
FLOOR PLAN



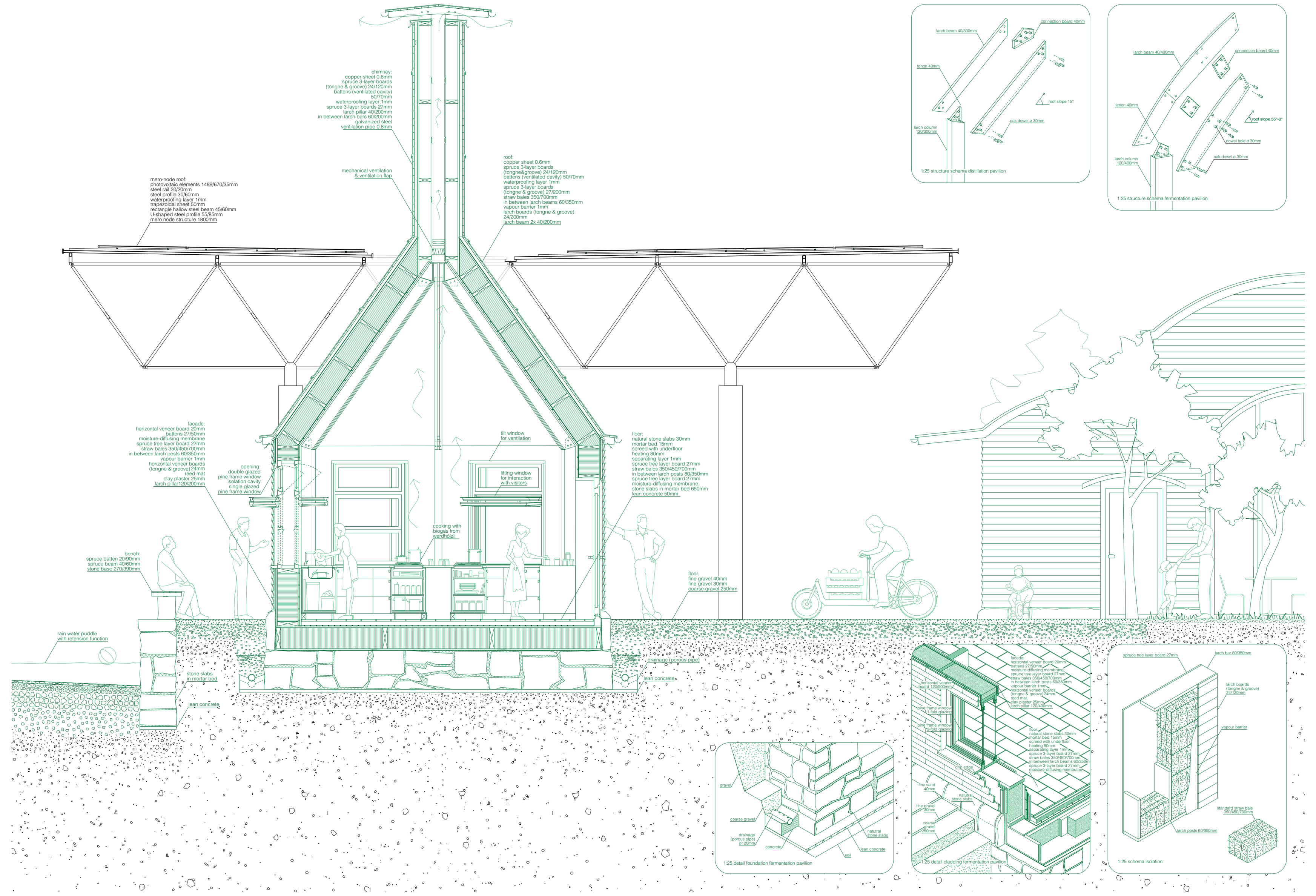
1:20 CROSS SECTION FERMENTATION PAVILION



PERSPECTIVE EAST ENTRANCE



FOOD WASTE SCHEMA



1:20 CROSS SECTION CANNING PAVILION