

THE FOODSCAPE

Tejgaon, Dhaka

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Abstract

The project is an attempt to allow people to discover the stunning richness of Bangladeshi culture as seen in their unique food traditions, and greatly broaden one's own enjoyment of fine food. The aim is to make Bangladeshi food a global experience. The project should be identified by its inclusiveness, its uniqueness and its diversity. It should be a place that extends a warm welcome to everybody, capturing the spirit of Bengalis and their passion for food. Proposed as an integrated development catering to the cultural requirements of Bangladesh, the project aims to celebrate food, exploring its history, heritage, and cultural influence in Bengal. Events will aim to push the experience and concept of food to the limits, opening doors for performance, literature, visual art and music, and food transportations.

Acknowledgement

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This project is for all the food enthusiasts out there.

CHAPTER 01: BACKGROUND OF THE PROJECT

- 1.1 Project Brief**
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CHAPTER 01

Background of the project

The project is unique in the sense that there is no existing proposal and the project cannot be placed under any specific typological category of projects. Moreover, there is no given site or program, and the project is a response to the current situation of the booming food industry in Bangladesh. The goal is to engage and create opportunities for people from varying backgrounds and the exploration seeks to draw out the imaginative and physical possibilities of incorporating an architecture of food for the modern day city and city dweller.

1.1 Project Brief

Project Title: The Foodscape

Statement: A facility that embodies all the components of a foodscape intertwining with the surrounding environment thus creating a social recreational hub for the city dwellers and tourists alike at the heart of the city.

Client: BRAC

Site Location: As there is no project as such, there is no specific site for the project. However, the site had to be in a central location, surrounded by mixed use functions as to attract a diverse group of people. Considering these conditions, the Aarong site, which is located at the heart of the city, Hatirjheel Urban district.

Site area: 6 acres

1.2 Project Introduction

Food plays an inevitable role in our everyday lives, occupying both space and time. From cultivation to preparation, it encompasses a great portion of our built environment. Often the simple act of buying and eating food in the city happens in the most unexpected places. Beyond feeding our bodies, food choices and ideologies express social distinctions, as well as our values, concerns, and aspirations. For all of these reasons, food offers a deeply insightful lens on human history, shedding new light on the evolution of social and political systems, on cultural interactions,

economic empires, human migrations, and more. Through food culture, we see how primary biological needs have shaped all human lives through the ages. The history of food is the history of human life at its most elemental, its most intimate, and its most essential form. It's also a story of ingenuity, creativity, and remarkable human behavior to rival any other aspect of culture.

The establishment of such a project is the need of today's global era and the project has been envisaged in view of the current situation of the booming food industry in Bangladesh. Proposed as an integrated development catering to the cultural requirements of Bangladesh, the project aims to celebrate food, exploring its history, heritage, and cultural influence in Bengal. Events will aim to push the experience and concept of food to the limits, opening doors for performance, literature, visual art and music, and food transportations. The project should be identified by its inclusiveness, its uniqueness and its diversity. It should be a place that extends a warm welcome to everybody, capturing the spirit of Bengalis and their passion for food. The project is expected to boost the tourism industry of Bangladesh, having the ability to generate high levels of economic output with relatively lesser levels of capital investment.

1.3 Project Rationale

“Food is our common ground. It is a universal experience.” ~ Jean Beard

Good food and Bengalis share an irrevocable relationship. Their closeness is resonated in the fact that they 'live to eat'. Despite conflicting notions of group identity, there are a few basic issues that most Bengalis would own up to as essential to their self-definition, one such issue being food. Food in Bengal is serious business and is fundamental in ideas of social exchange, respectability, and well being. As a nation, hospitality is deep rooted into our culture. We take great pride in our food variety and texture. Although we have a very long history and heritage of our local cuisines, we are also very open to adopt new tastes into our food menu. Food is not just a need here. In marketing terms, it spans from need to want and beyond when we add taste and variety to it. Our never ending passion for taste and variety drives us to restaurants, the ultimate destination every food lover would rush to, to get their desired mix of products and services. This is probably the greatest reason behind the boost in food industry of Bangladesh and the sudden rise in the number of restaurants in the capital. However, most of these restaurants serve international cuisines, with fast food getting increasingly popular in Bangladesh with the effect of globalization. In the process, the Bengal cuisine is losing its charm on today's generation.

The project is an attempt to allow people to discover the stunning richness of Bangladeshi culture as seen in their unique food traditions, and greatly broaden one's own enjoyment of fine food. It will transport people to the unique world of Bangladeshi art and heritage presented through a fascinating panorama of craft, cuisine and cultural activities. It has been visualized as a showpiece of traditional Bangladeshi culture- a forum where rural life and folk art are brought closer to an urban clientele. The project will be the representation of several districts of Bangladesh in the form of food, the display of cultural diversity of Bangladesh through various art and decorative hand-made objects, representation of the various festivities all around Bangladesh and last but not the least the presence of people belonging to many linguistic and religious groups of Bangladesh and abroad. The project is targeted to signify Bangladesh in microcosm with food being the centre of all attractions.

1.4 Aims and Objectives

- The aim is to make Bangladeshi food a global experience. The project should be identified by its inclusiveness, its uniqueness and its diversity. It should be a place that extends a warm welcome to everybody, capturing the spirit of Bengalis and their passion for food.
- The project aims to celebrate food, exploring its history, heritage, and cultural influence in Bengal. Events will aim to push the experience and concept of food to the limits, opening doors for performance, literature, visual art and music.

Objectives:

- To build facilities for revival of the traditional cuisine of Bengal.
- To provide tourists a glimpses of the cultural heritage of Bangladesh.
- To promote different activities that would enrich the cultural life of Dhaka
- To create opportunities for vendors, the community and professionals



Source: Author

1.5 Proposed Program

- Food zones
 - Cafes
 - Sweet shops and confectioneries
 - Restaurants
- Event centre:
 - Multipurpose space
 - Amphitheatre
 - Event management
- Exhibition space
- Tasting zone
- Pop-up market
- Plaza activity
 - Live program/ performances
 - Launching of any new food item
 - Local games
 - Fair/ fests
 - Festivals and important occasion
- Workshops
- Innovation Labs
- Inspiration space
- Hangout spaces
- Terrace activities

CHAPTER 02: SITE APPRAISAL

2.1 Site Location

2.2 Site and Surroundings

2.2.1 Hatirjheel an Urban Retreat

2.2.2 Tejgaon Central Business District

2.2.3 Kunipara, Tejgaon

2.2.4 The alter axis

2.2.5 Road network urban connection

2.3 Environmental Conditions

2.4 SWOT Analysis

2.1 Site Location

The initial considerations:

- The site should be a very well connected area in the city, so as to attract as many people as possible.
- The project should be located in a zone that experiences thoroughfare of local, foreign and foreign visiting traffic for various reasons throughout the year.
- The site should not belong to any specific neighborhood and be surrounded by mixed use development and public spaces of different scales.
- The site should be/have the potential to develop into a recreational space in the near future.

Considering the ongoing construction infrastructure and waterfront redevelopment project of 'Hatirjheel' and predicting it to become a major future public space of the city, the site was chosen on the Northern bank of the lake, in Kunipara, Tejgaon.



Fig.2.1 Site location. Source: Author

Issues influencing the selection:

- Connectivity
- Accessibility
- Surrounding development
- Vista and relation with other public space

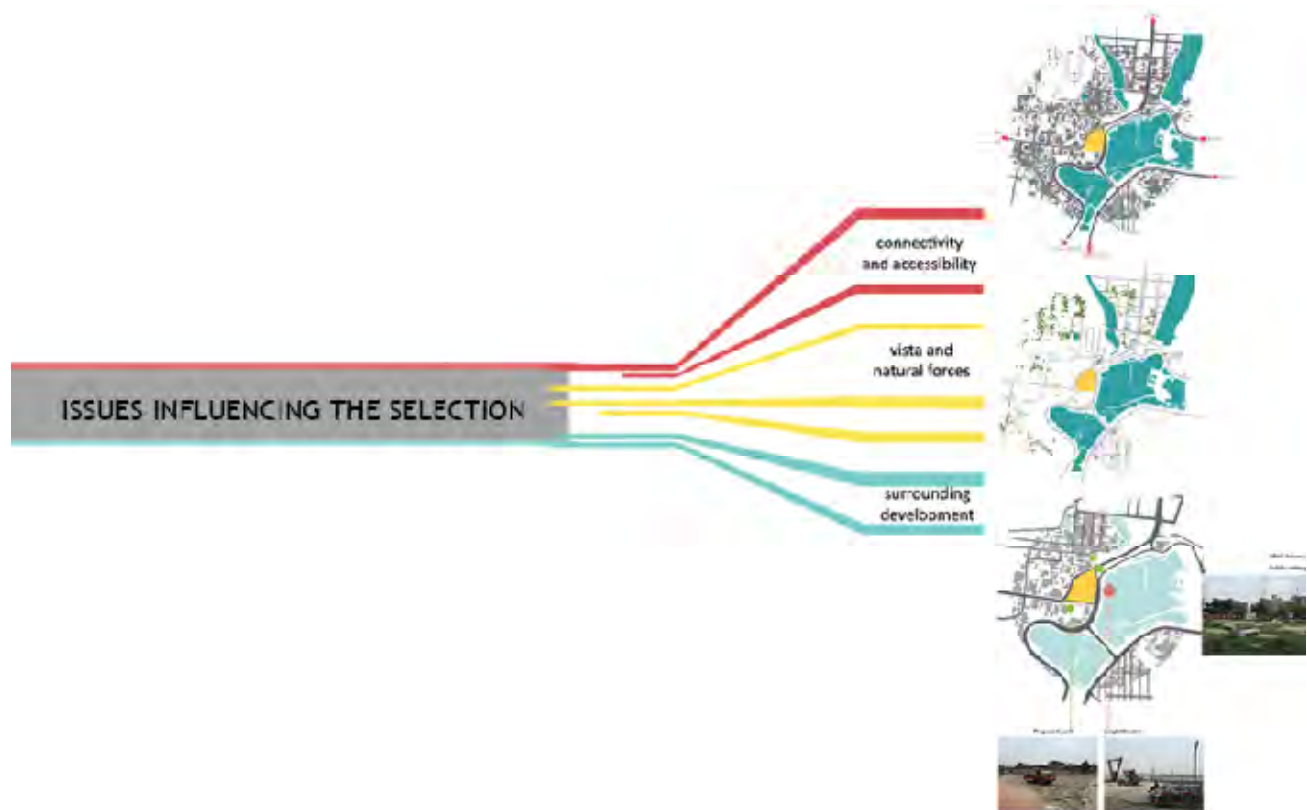


Fig 2.2: Site Influences. Source: Author

2.2 Site and Surroundings

2.2.1 Hatirjheel an Urban Retreat

Located just in the midst of major city areas, Hatirjheel with its aesthetic architecture combined with the greenery sprouting up in the upcoming spring will become the heart of the city from every aspect. The Hatirjheel infrastructure and waterfront development project is to become the largest public retreat and waterfront recreational space. The edge has become a major site and source of public recreation and civic activities, including different sorts of public spaces, smaller and larger scale gathering spaces, parks, event spaces, etc. The project's beautification and amusement facilities such as a celebration point, water court, floating walkway, viewing deck, children's play apparatus, water taxi terminal, lakeside landing steps, and amphitheatre will enhance its role as a public domain. Most importantly, the project creates opportunities for a rapid mixed use development catering the visiting public. It also bridges the long gap in the thoroughfares of the city.

SITE IN RESPECT TO HATIRJHEEL

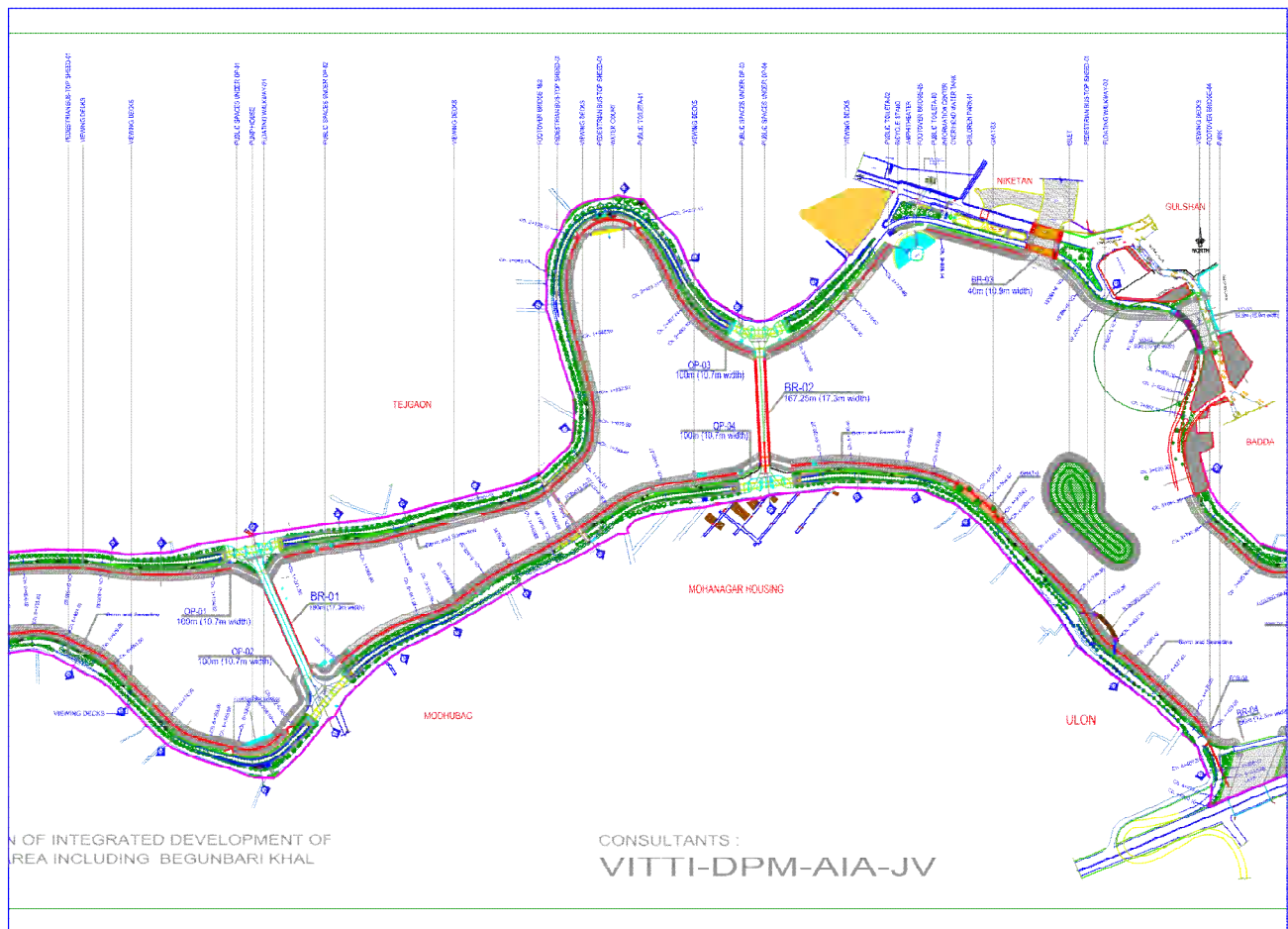


Fig 2.3: Site surroundings. Source: VITTI Sthapoti Brindo

2.2.2 Tejgaon Central Business District

The 600 acre planned area, predominantly industrial, is now growing into the extended Central Business District, initiated from the Karwan Bazar-Farmgate area. Most major arteries of the city connect or pass through this region. This area brings in a lot of people from different socio-economic backgrounds from all over the city every day for various reasons. The area belongs to the entire city than to any particular community or locality, but simultaneously houses a distinct essence of its own.

The land use pattern and the detail area plan show the type of development in the Tejgaon area; which is primarily industrial. New rules and policies have regulated new industries to be built, and

the shifting of present industries to a different zone outside Dhaka, which has made way for the Central Business District to expand in this zone. The area also consists of several institutes and academic infrastructure, along with the development of media centers and offices.



CONNECTIVITY

BUILT

Fig 2.5: Solid Void relationship. Source: Author

2.2.3 Kunipara,Tejgaon

The most important aspect of the site is its direct relation with the Hatirjheel waterfront and water courtyard. It is situated at a very strategic location of the waterfront as well as the city and is surrounded by various sorts of locality. Due to less connectivity, this area works as a grey area, but it has the potential to upgrade as a recreational space if it is linked with the ongoing Hatirjheel revitalization project and can become an urban oasis for the city.

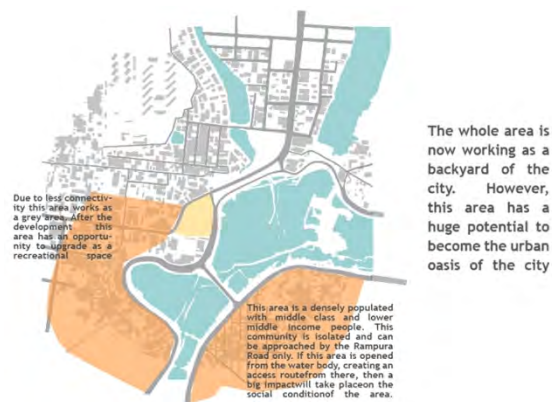


Fig 2.6: Site forces. Source: Author



Fig 2.7: View from site .Source: Author



Fig 2.8: Site pictures .Source: Author

2.2.4 The alter axis

As most of the major arteries of the city runs on the north south direction, The Hatorjheel project incorporates connections that would create a new axis cutting the others on the East-West direction. This axis incorporates some very important structures like the parliament complex, Army Museum, Novo Theatre, and also large open spaces, the old airport, etc.

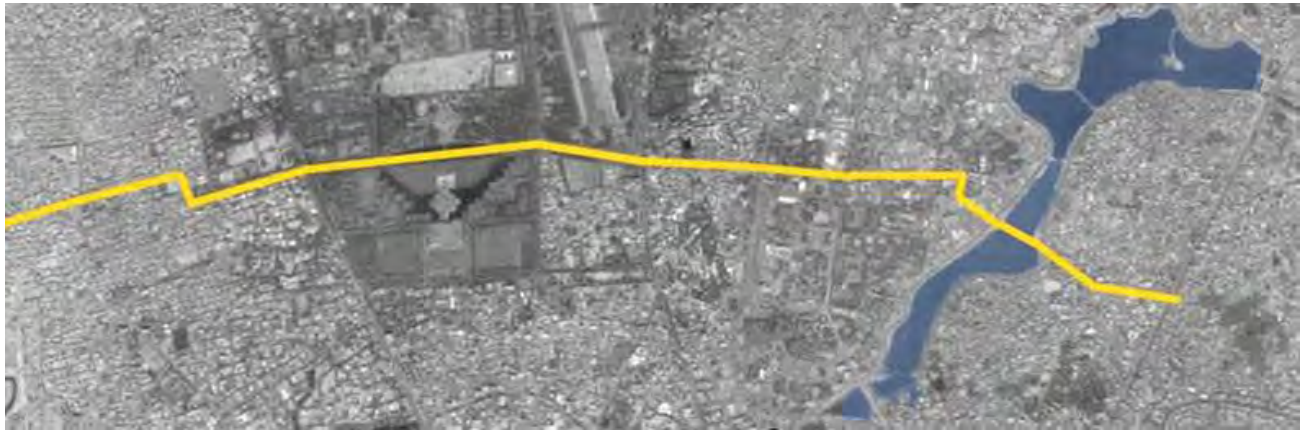


Fig 2.9: The alter axis. Source: Author

2.2.5 Road Network Urban connection



Fig 2.10: Road Network. Source: Author



2.3 Environmental Condition

In many research studies the Tejgaon area is significantly mentioned as the most polluted area of Dhaka city in terms of sound, air and soil pollution; as it is a dense industrial zone. But the gradual development of the city is making this area a mix of commercial and industrial use. Many industries are being moved from this area to the out skirts of Dhaka city for reducing the environmental damage caused by them.

As a fabric of mixed use contents, the temperature of Tejgaon is slightly different from the rest of the Dhaka. The air is more carbonated and hotter. But due to the waterfront location of the site, and being surrounded by dormitory areas, there are large open and green spaces around the site. The average temperature of the entire area is given below.

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Average high temperature (°C)	26	29	33	34	33	32	31	31	32	31	29	27
Average low temperature (°C)	12	15	20	23	25	26	26	26	26	24	18	14
Average mean temperature (°C)	19	22	26	28	29	28	28	29	29	28	24	20

Fig 2.11 Temperature data of Tejgaon. Source: <http://www.travel-climate.com/bangladesh>

2.4 SWOT Analysis

Strengths:

- 30' wide road on the side of the site with a 60' wide road along the waterfront
- Connecting bridge from Madhubag to Kunipara
- Large pedestrian and a lot of pedestrian activities all around the site
- A mix of different kinds of civic amenities around the site
- Possibility to become a major thoroughfare
- Waterfront has the possibilities to become the breathing space of the city. This is to influence the environmental impacts of the surrounding neighborhood

Weakness:

- Roads and circulation: - Rapid development of infrastructures may lead to unplanned growth
- Pedestrian conditions: - Unplanned commercial establishment and encroachment on the pedestrians - Poor maintenance can lead to public sufferings
- Increase in land value

- Land use - Unplanned settlement, unfavorable growth, encroachment
- Environmental - Unplanned development can create adverse environmental impacts and hamper the waterfront public experience

Opportunities:

- Reduce surrounding traffic congestion
- Become a very popular and vibrant street
- Landscaped and simple pedestrians connecting to the waterfront
- Create recreational spaces, eventful waterfront
- Incorporate the green spaces and create large open spaces, parks, green gardens, landscaped plaza etc

Threats:

- Crime
- Accidents
- Hamper to the beauty of the waterfront

CHAPTER 03: LITERATURE REVIEW

3.1 What is a Foodscape?

3.2 Branding Bangladesh through its culture

3.3 Food and Culture

3.3.1 Historical and cultural influence of food in Bangladesh

3.3.2 Food and Festivities

3.3.3 Food and the six seasons

3.4 Food in Bangladesh

3.4.1 Traditional delicacies of Bengal

3.4.2 Street food in Bangladesh

3.4.3 Food industry in Bangladesh today

3.5 Food and Architecture

3.5.1 Restaurants

3.5.2 Seating

3.1 What is a foodscape?

The term "**foodscape**" is used to emphasize the spatialization of foodways and the interconnections between people, food, and places. "Foodscape," drawn from "landscape," is a term used to describe a process of viewing place in which food is used as a lens to bring into focus selected human relations. The places and spaces where you acquire food, prepare food, talk about food, or generally gather some sort of meaning from food is our foodscape. The concept originated in the field of geography and is widely used in urban studies and public health to refer to urban food environments. Sociologists have extended the concept to include the institutional arrangements, cultural spaces, and discourses that mediate our relationship with our food.

A foodscape centers around a food environment. In a community, foodscape includes grocery stores, community gardens, food banks, several public school breakfast and lunch programs, multiple bodegas, a farmers' market, food trucks, and several fast food restaurants. Foodscapes are not always proximate spaces. In many rural and urban areas, shoppers must drive or ride a bus to get to the nearest grocery store, restaurant or farmers' market. In the suburbs of major cities, shoppers can find "big box" grocery stores that offer deep discounts and substantial choice. For middle-class shoppers, foodscapes extend to online spaces that allow consumers to order food from distant warehouses through grocery delivery services or websites like Amazon.com. The foodscape is never fixed; its boundaries shift depending on how the food environment expands and contracts.

3.2 Branding Bangladesh through its culture

Culture developed by beliefs, faith, practices, customs, way to live, art, intelligence, language, food habits, and economy etc; Cultural growth gave identity to the societies that named, Muslim or Christian or Hindu or Jewish or Buddhist etc; have different cultures.

Anholt regards culture in triple role:

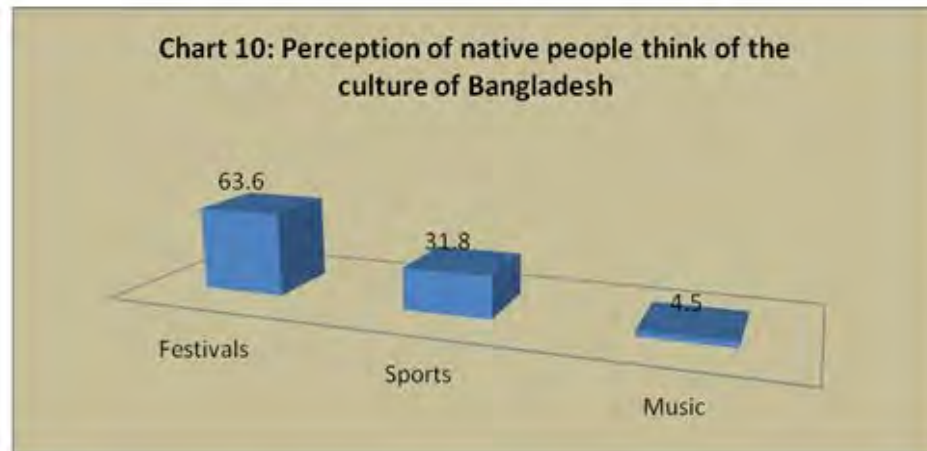
- Source of value,
- Communicator of value and
- Revenue earner.

He argues that culture provides or even constitutes the "third dimension", meaning nation branding is all about the culture as without it the arena shrinks and fades to resemble merely a 'normal' commercial branding. He also calls for focusing on culture in country promotion and

opposes the relegated status of culture as ‘not-for-profit activity, kind of charitable obligation within the overall promotion of a country. Cultural aspects measured are perceptions of a country’s heritage, its contemporary cultural “vibes” from music, films, art and literature, as well as the country’s excellence in sports. Various cultural activities are presented to respondents to gauge their strongest images of a country’s cultural “product”. The table below shows the arrival of foreign tourists in Bangladesh over the years 2000 to 2009.

Year	No. of foreigners	% change
2000	199,211	15.30
2001	207,199	4.01
2002	207,246	0.02
2003	244,509	17.98
2004	271,270	10.94
2005	207,662	-23.45
2006	200,311	-3.54
2007	289,110	44.33
2008	467,332	61.65
2009	267,107	-42.84

There has been a drastic decrease in the no. of foreigners arriving to Bangladesh in the year 2009. Bangladesh has forever focused its tourism towards its vast natural possessions, despite having a rich cultural heritage as well. If we can also promote tourism in Bangladesh through our food and culture, it would be possible to attract more tourists into Bangladesh.



The chart above demonstrates that 63.6% of the native respondents associate Bangladesh with festivals while 31.8% of the respondents associate it with sports. Besides, 4.5% of the respondents associate Bangladesh with music.

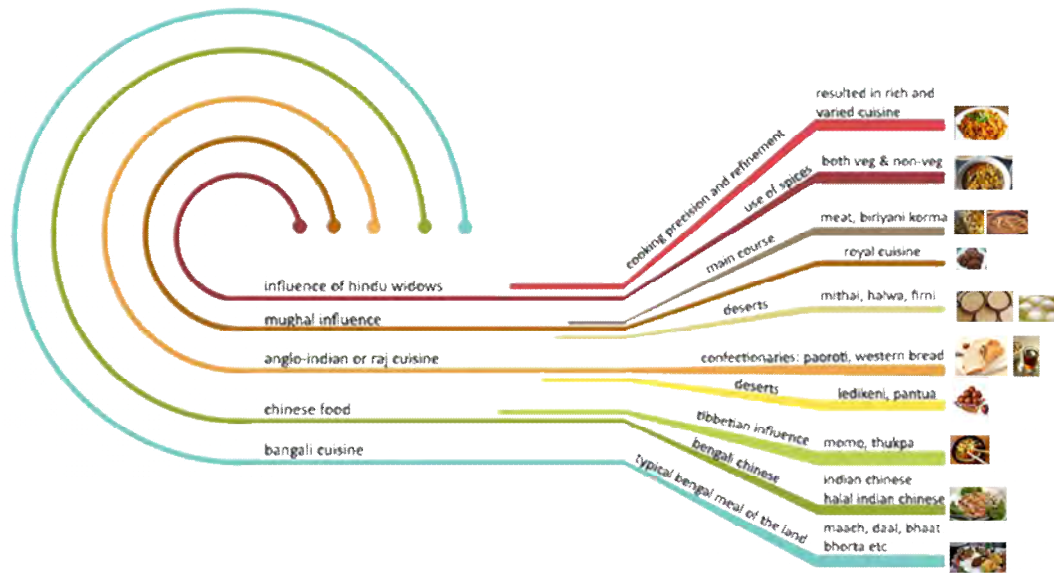
On the other hand, 83.3% of the foreigners associate Bangladesh with festivals while 11.1% of the respondents associate it with music. Besides, 5.6% of the respondents associate Bangladesh with films (Assignment Point- diverse cultural analysis of Bangladesh).

While branding, we should highlight our culture and heritage, Ekushey February has got worldwide recognition as the International Mother Language Day. Days such as that and Pahela Baishakh could display our rich and varied culture and heritage. Apart from that we can focus on our food culture. Cuisine can be a powerful agent for reshaping public perception and, thereby, promote tourism.

3.3 Food and Culture

3.3.1 Historical and cultural influences of food in Bangladesh

In early history numerous foods were introduced by the neighboring or migrating people, which changed the diet slowly. Among the people that migrated, the one common theme was religion. Bengali food has evolved out of several historical culinary cultures. The rulers shifted between Buddhism, Hinduism, and Islam. It has inherited the culinary styles of the Nawabs, the Europeans, Baghdadi Jews and several Indian as well as foreign religious cultures. This is mainly due to the powerful trade relations of West Bengal with some of the most prominent nations of those times in the world.



Source: Author

Bengal is fairly ancient; it was originally a Dravidian and tribal society that was extensively settled upon by the Aryans during the Gupta era, it fell under the sway of various Muslim rulers from the early thirteenth century onwards, and was then ruled by the British for two centuries (1757-1947). Every layer of historical influence endures to the present day; the tribals have traditionally abided as hunter-gatherers in the dense forests of the Sunderbans while the rest of Bengal turned heavily agrarian, farming the extremely fertile Ganges delta for rice, vegetables and cash crops such as jute. There was also significant pisciculture in ponds and lakes, along with fishing in the many rivers.

The Influence of the Widows

In medieval Bengal the treatment of Hindu widows was much more restrictive than was common elsewhere. They led very monastic lives within the household and lived under strict dietary restrictions. They were usually not allowed any interests but religion and housework, so the kitchen was an important part of their lives; traditional cuisine was deeply influenced by them. Their ingenuity and skill led to many culinary practices; simple spice combinations, the ability to prepare small quantities (since widows often ate alone) and creative use of the simplest of cooking techniques.

(For more information, refer to appendix)

The Mughal Influence

Islam arrived in Bengal probably around the mid-thirteenth century, coming into force with the penetration of the Muslim rulers from the northwest. Dhaka (the present-day capital of Bangladesh), in particular, expanded greatly under Mughal rule. The partition of India in 1947 resulted in a large migration of people to and from present-day Bangladesh, resulting in a much stronger divide along religious lines. Bangladesh today shows a much greater Muslim influence than West Bengal.

The Mughal influence is most distinct in preparations involving meat, especially beef. However, even chicken and other meats became more prevalent. The influence was also seen in desserts; traditional desserts were based on rice pastes and jaggery but under the Mughal influence moved towards significantly increased use of milk, cream and sugar along with expensive spices such as cardamom and saffron.

(For more information, refer to appendix)

Anglo-Indian or Raj cuisine

Anglo-Indian food isn't purely the influence of the British; Bengal was once the home of a French colony, and also hosted populations of Portuguese, Dutch, Armenians and Syrians. These collective western influences are seen in the foods created to satisfy the tastes of the western rulers. The result is a unique cuisine, local ingredients adapted to French and Italian cooking techniques—characterized by creamy sauces, the restrained use of spices and new techniques such as baking. Baking, cake making and tea ritual were the impacts of the British rule between the 18th and 20th centuries as well as the Jewish culture.

(For more information, refer to appendix)

The Chinese Influence

With a long history of immigration from Cantonese-speaking areas, Bangladesh also hosts a large number of Chinese restaurants. In Dhaka, the phrase Chainiz khaoa (literally 'to eat Chinese food') often simply means 'to eat out (at a restaurant)', as Chinese cuisine was the first widely-available food in Dhaka eateries. As with Indian Chinese food, Chinese food in Bangladesh has evolved much from its Cantonese roots, with greater usage of chili and other spices native to Bengal.

(For more information, refer to appendix)

Traditional Bengali cuisine

The traditional society of Bengal has always been heavily agrarian; hunting, except by some local tribals, was uncommon. The rearing of animals was also not popular. This is reflected in the cuisine, which relies on staples like rice and dal, with little place for game or meat.

Prosperity and urbanization also led to the widespread use of professional cooks who introduced complex spice mixtures and more elaborate sauces, along with techniques such as roasting or braising. Also introduced around this time, probably as a consequence of increased urbanization, was a whole new class of snack foods. These snack foods are most often consumed with evening tea. The tea-time ritual was probably inspired by the British, but the snacks bear the stamp of the substantial Marwari population in Kolkata - chat, kachori, samosa, phuluri and the ever-popular jhal-muri.

(For more information, refer to appendix)

3.3.2 Food and Festivities

Folk fairs and festivals are an integral part of Bangladesh, country where there is a constant fusion of culture. Whenever there is an occasion connected with tradition and culture, colorful programmes are arranged to celebrate. Bangladesh is a country where colourful fairs and festivals are held throughout the year in a befitting manner and with great zeal and zest. With changes in social and economic structures, the nature of festivals also changes, but some festivals are so deeply rooted in the social organism that they continue to entertain people from generation to generation. Kings, rulers, scholars and common people have all played constructive roles to make fairs more riveting and worthwhile. In today's world, fairs are continuously absorbing new and interesting elements, enhancing its beauty and charm. Festivals, which evolved in the primitive society out of the prayer for food, have now become varied and colorful. The figure below shows that the most popular cultural event known to foreigners is Pohela Baishakh, while the International Mother Language Day, Eid and Lalon Mela are popular as well.



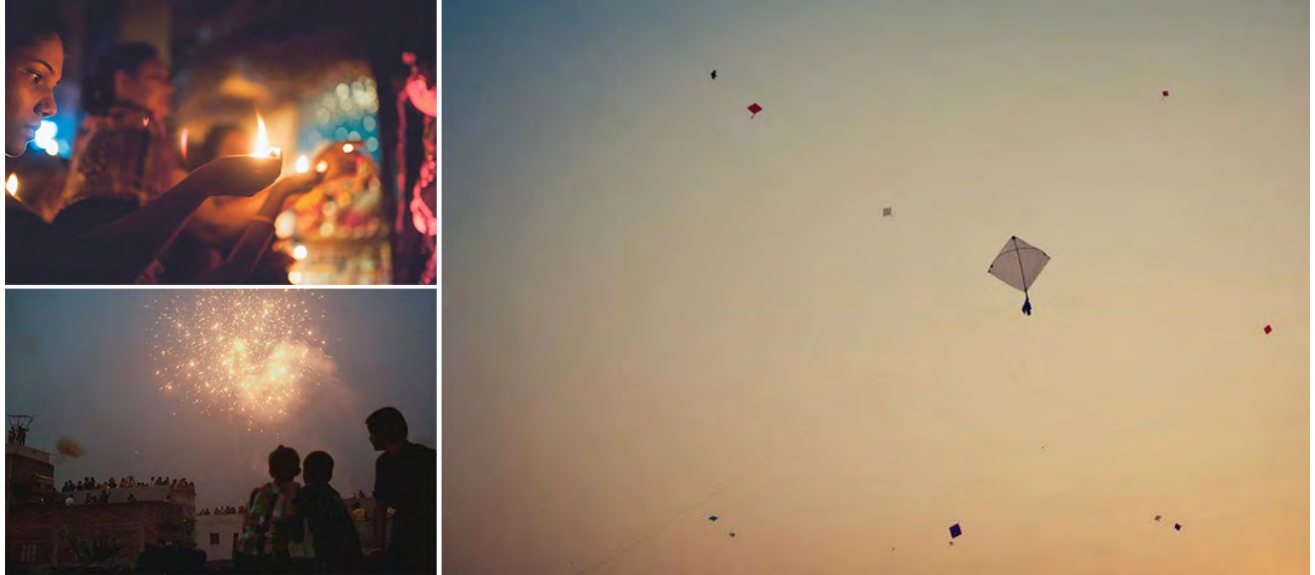
Today fairs are a mix of tradition and modernity. Folk fairs depict our culture and traditions, and are windows to the history of the country. These are opportunities to get acquainted with history and to know the people of the land. This is an effective way to build a bridge between the present and the past, especially in updating the younger generation about the past.

Fairs are a kaleidoscope of colours, cuisines, lifestyles, traditions, artefacts and workmanship. They play an important role on the psyche and give people a sense of security and unity and make one proud of their culture and heritage.

Fairs are held where items like rural musical instruments, handicrafts, pottery and household items can be found. In open places jattras or plays are held on colourful stages with audiences around it. There is music and actors come and go in quick succession delivering dialogues and making exaggerated gestures. This is popular even in urban areas and are an integral part of Bangladesh's history and culture.

Fairs and festivals are held throughout the year with zeal and enthusiasm. These have originated from religious, agricultural, social and family practices and beliefs, and they entertain and educate the people. Like for instance the practices to invoke rain or a rich harvest or to even drive away evil.

We are not certain when these originated, but some claim it could be more than 3000 years ago. Bangladesh has always welcomed people from other lands and these people have either left their marks on the local culture or assimilated with them. This constant contact and exchange has helped in the evolution and development of new social structure.



Source: Ata Mohammad Adnan

Eid-ul- Fitr

Eid-ul-Fitr is also known as "Sweet Eid" because of the amount and variety of sweet dishes consumed on this occasion celebrating the happy end of Ramadan (which brings the mercy of Allah). India, Pakistan, Iran, and Bangladesh have traditional dishes to celebrate Eid. The breakfast of Eid-ul-Fitr are sweet dishes, including Sheer Khurma, a dish made by cooking saviyaan (a local form of long pasta) with dates. The pasta and dates, cooked separately in milk, are also consumed as breakfast before offering Eid Prayer. Depending on the locality, the types and forms of the cuisine vary but are always sweet dishes. In South Asia, Cham Cham, Barfi, Gulab Jamun (a ball-like thing of brown color), and different forms of cakes as well as Ras malai (a local dish prepared with milk) are popular. These are not only consumed inside houses but also presented to relatives and friends when visiting them on Eid-ul-Fitr. Baklava and other types of pastry type sweets are eaten in Turkey

Eid-ul-Azha

Eid-ul-Adha is the "Salty Eid" because a larger variety of dishes than those served during Eid-ul-Fitr are savoury, including beef or mutton depending on the animal slaughtered in the house. The presents offered to friends, relatives, and the poor of the society include the meat of the slaughtered animal. A barbecue is a must on first day of Eid-ul-Adha. The fried liver of the animal is used as breakfast and different dishes include different varieties of kebabs (boneless meat that has been

meshed and fried or roasted), haleem, Quorma, and other varieties. Rice dishes, including different forms of Pulao and Biryani, are also very popular in South Asia.

Pahela Baishakh

Celebrations of Pahela Baishakh started from Emperor Akbar's reign. It was customary to clear up all the year's dues on the last day of Chaitra (the twelfth month of the Bengali calendar). On the following day, or the first day of the new year, landlords would entertain their tenants with sweets.



Source: tourismboard

Fairs are organized during this festival in which various agricultural products, traditional handicrafts, toys, cosmetics as well as various kinds of food and sweets are sold. The fairs also provide entertainment, with singers and dancers staging Jatra, Pala gan, Kavigan, Jarigan, Gambhira Gan, Gazir Gan and Alkap Gan. Artists present folk songs as well as Baul, marfati, Murshidi and Bhatiali songs. People celebrate this cultural festival starting their day having breakfast with Pantallisha (plain boiled rice soaked overnight in water and slightly fermented & Hilsa Fish fry) supplemented with different kind of Vortas (saluted or fried vegetable with green or fried chilly and other spices) pickles, lentils etc. It is the traditional dish for the Pohela Boishakh festival. The dishes are served in a plate made by clay.

Shakhrain

Kite-flying festival, one of the traditional festivities in Old Dhaka dating back to the Mughal era, remains a huge crowd-puller. A huge celebration participated by residents of the old part of the capital gathers to have one of their most enjoyable days of the year in winter.

3.3.3 Food and the six seasons



3.4 Food in Bangladesh



3.4.1 Traditional delicacies of Bengal

Singara: Much like *samosas*, *singara* (the round items above) are spiced potato and vegetable mixture pockets wrapped in a thin dough and fried. What distinguishes a good singara is the flaky texture, almost as if it's made with savory pie crust. Singara are really tasty and inexpensive snack (as cheap as 24 for \$1) that you can find almost anywhere in Bangladesh.

Samosa: In India, samosas are usually stuffed with potatoes and spices. Bangladeshi samosas tend to be triangular, filled with cabbage and other vegetables, and are more heavily fried and crunchier than either *singara* or their Indian *samosa* cousins.

Paratha: A thin fried flat bread that can be found everywhere throughout the country. Most often eaten at breakfast.

Mishti Doi: Sweet curd served in ceramic bowls. Our suggestion is to go for the semi-sweet variety. The best *doi* we found comes from a chain of shops called “Rosh” in Dhaka. We frequented the Gulshan 2 outpost, just on the circle. Go early: Rosh sells out of the semi-sweet *doi* very quickly.

Ras Malai: A heavy sweet made from balls of paneer (pressed Indian-style cottage cheese) served with sweetened clotted cream and topped with ground nuts and/or sweet spices like cardamom.

Rasgulla: Another heavy sweet made from balls of local cottage cheese mixed with semolina flower and cooked in a sugar syrup. The syrup absorbs into the ball. Intensely sweet.

Cha (tea): Bangladeshis are a tea drinking people. You’ll find little tea stands throughout the country with a few people sitting and drinking a small cup, perhaps with some snacks. Tea drinking and tea stands offer a great way to engage with and meet people. Most tea is black tea served with condensed milk and sugar, but you can also request “red” tea which is without milk.

3.4.2 Street food in Bangladesh

Dhaka is known for its stunning variety of street food. With vendors on almost every corner, there’s no lack of options. A research paper shows the approximate amount of the total consumers of street food being rickshaw puller, laborers, informal sectors (43%), white collar workers (19%), students, children (12%), others (26%).



Source: Ata Mohammad Adnan

- Fuchka/Phuchka- A blend of potatoes and chickpeas cooked with a variety of spices and vegetables and topped with tamarind sauce. The blend is scooped into a small, hollowed out crispy shell, like a mini extra crispy Puri. Do like the locals and eat this treat in one bite! One of the best fuchkas in town can be experienced at Dhanmondi rd # 8 streetside.
- Chotpoti- Potatoes and Chickpeas are mixed with chillies, onions, tamarind sauce, salt and spices and served with grated hard boiled eggs. Since chotpoti is the filling that goes in fuchka, this can be eaten by itself at the same place in Dhanmondi rd #8 as well!
- Jhalmuri- A traditional Bengali snack, Jhalmuri starts with puffed rice. Like most street foods, there's no set recipe, each chef will make this favourite their own. The most traditional additions are vegetables (onion, potato, chick peas, cucumber), spices (masala powder, coriander, ginger, salt), peanuts, mustard oil and lime juice. Jhalmuri is often served in a paper cone. Eat it with a fork or spoon if you must, but like most snacks, it tastes better if you use your fingers. One of the best jhalmuri experiences is at the Harvard of Bangladesh called "Dhaka University". This snack is sold at any of the gate entrances of Dhaka universities and is enjoyed by some 100,000 students and locals alike.

3.4.3 Food industry in Bangladesh today

Fast food has increasingly become popular in Bangladesh with the effect of globalization. Many people, specifically the younger generation are consuming various types of fast foods everyday as these are convenient, time saving and tasty. Consumers' choice of a particular restaurant depends on many factors, i.e. quality, variation, location, price, environment, and many more aspects. Consumers of fast foods in Bangladesh are mainly people of high and middle classed society. Most of them are school going children, university graduates and employees.

Below is a list of 135 restaurants all around Bangladesh certified by the Lonely Planet.

Traditional	Foreign	Hybrid
Hajir Biryani	Woondaal- Indian (Sylhet)	Mermaid Cafe- International
RDRS Guesthouse (Rangpur)	Tai Wah Restaurant- Chinese	Bonanza Food plus-Asian
Star Kebab Restaurant	Kutum Bari- Indian (Sylhet)	Spitfire Barbeque and Grill
Gopal Pali Prosida Sweet Shop(Muktagacha)	Santoor- Indian	Rio Coffee Corner(Chittagong)
Tohza Restaurant (Marma)	El Toro (Mexican)	Hamadan Restaurant (Sylhet)
Dhaka Roti House	Leziz (Bogra)- European	Marine Drop (St. Martin)
Mitali (Rangpur)	Dhaba - Indian	Cafe Link (Rangamati)
Nilkantha Tea Cabin (Sylhet)	Handi - Indian	Sarinda Park Cafe

Sath Rong Restaurant	Bamboo Shoot - Chinese	Oh Calcutta
Ahar Restaurant(Rangpur)	Khazana	Red Chillies (Bogra)
Quality Sweets (Bogra)	Spaghetti Jazz- Italian	Mainland China
Hotel Sundarban and Biryani House(Rangamati)	Le Souffle (French)	Live Fish
Grillhouse (Khulna)	Arirang (Korean)	Fish and Co.
Gulshan Plaza Restaurant	Istanbul (Turkish)	King's Confectionary
Hotel Zaman	Caspian (Iranian)	Mr. Baker
Mouban (Kushtia)	Kobe (Japanese)	Glazed
Purnima (Dinajpur)	Pan tao (Thai)	The Steakhouse
Shah Hotel and Restaurant(Srimangal)	Mozzaria (Italian)	Roll Express
Rom III Restaurant (Mymensingh)	Club Wheels (Italian)	Cozy Sizzler
Al Razzaque	Brazil Churrasco (Brazilian)	The Pit Grill
Rofat Doi Ghor (Bogra)	Nando's (Afro Portuguese)	Cheers Food Centre (Jessore)
Rajshahi Mishtanno Bhandar	Goong, The Castle (Korean)	Sea Stone Cafe (Cox's Bazar)
Fakruddin	BBQ Tonite (Indian/Pakistani)	Cofi Li
Pabna Sweets (Dinajpur)	Soi 71 (Thai)	Sung Garden
Rajshahi Mishti Bari	Thai Kitchen	Royal Bengal Restaurant (Mongla)
Royal	New Kings kitchen (Cantonese)	Aristocrat Coffee shop and restaurant (Rajshahi)
Nanna'r Biryani	Izumi (Japanese)	New Hotel (Dinajpur)
Chayyanir	@Corner (Thai)	Well Food Centre
Mustakim er Chap	Hakasa (Chinese)	Food Garden (Dinajpur)
Alauddin	Sura (Korean)	Swad Coffee House(Mymensingh)
Nirob	Royal Sweets (Indian) - Chittagong	Kirtonkhola garden Restaurant (Barishal)
Ghorowa (Motijheel)	Hotel Nigar (Indian)	Jamania Restaurant (Sylhet)
Baily Road Pitha Ghar	Roti, Gausht aur Chawal	New Cafe Jheel
Poushee (Cox's Bazar)	Hotel Sonali (Chittagong) indian	Xian
Pitha Ghor, Dhaka	Trinken (European) -Rangpur	Lilian (Bogra)
Panshi (Sylhet)	Pritiraj (Indian, Sylhet)	Golden goose
Peda Ting ting (Rangamati)	Diana Hotel (Comilla) Indian	Sapphired restaurant (Kuakata)
Kasturi	Chun Beu Restaurant (Jessore)	Raymahal Sweets and Fire food (Srimangal)
Akboria Mishti Mela (Bogra)	Kebab E Q (Indian)	Bronx Cafe
Gouro Gopal Dadhi Ghar (Bogra)	Yan thai (Barishal)	Agra (Srimangal)
Matri Bhandar (Comilla)	New Madina (Chinese)	The crystal lounge (Chittagong)
Halui Potti (Tangail)	Samdado (Japanese)	Cozy cafe (Bogra)
Darik Bhandar (Natore)	Attin (Arabic)	Taranga (garden seating)(Cox's Bazar)

Sarinda (Mymensingh)	Movenpick (Swiss)	Sung garden
Midpoint Restaurant (Bogra)	KFC	Northend coffee roasters
Chittagong Express	Pizzahut	Just Juice
ABP (Chittagong)	Cream and Fudge	Club Gelato
Malancha	Baskin Robbins	Tabaq
Boishakhi (Rangpur)	Gloria Jeans	Diner 360
Shokal Shondha (Barishal)	Poplar (Taiwanese)	
Nabanna (Sylhet) -Halim		
Bismillah Hotel (Rajshahi)		
Aloka Restaurant (Khulna)		
Mia Fazil Restaurant (Sylhet)		
Rose Garden (Barishal)		
Niribilee (Chittagong)		
New Nuru Hotel (Jessore)		
Thai Mart (Rangamati)		
Decent Pastry Shop		
Nandan		
Restaurant Azad (Chittagong)		
Green Restaurant (Rangamati)		
Sagotom (Pabna)		
Sureswar (Mongla)		
New green (Sylhet)		



- Activities related to fests
- Eating competition
- Cooking competitions
- Quiz about item
- Fruit/Vegetable carving
- Prizes for the best food
- Visitors can view and taste
- Notable chefs demonstrate the preparation of assorted recipes
- Demonstration of different seasons and different divisions

FOOD FESTS HAPPENING IN DHAKA

Source: Author

3.5 Food and Architecture

3.5.1 Restaurants

Various types of restaurant fall into several industry classifications based upon menu style, preparation methods and pricing. Additionally, how the food is served to the customer helps to determine the classification.

Full-Service Restaurants

Full-service restaurants encapsulate the time-honored tradition of going out to eat. These restaurants invite guests to be seated at tables while servers take their full order and serve food and drink. Full-service restaurants are typically either fine dining establishments or casual eateries. In addition to the kitchen staff they almost always employ hosts, servers and bartenders. Two standard types of full-service operations include fine dining and casual dining restaurants, discussed below.



Fine Dining

Fine dining restaurants top the ladder when it comes to service and quality. They usually gain perceived value with unique and beautiful décor, renowned chefs and special dishes.



Casual Dining

Another type of full service eatery is casual dining restaurants. They are typically more affordable and often geared toward families. Casual dining restaurants offer full table service but the décor, food and service are usually less remarkable than a fine dining establishment.



Quick-Service Restaurants

Quick-service is the term for restaurants that capitalize on speed of service and convenience. Fast-food restaurants often fall under the umbrella of quick-service restaurants, but not all quick-service places serve fast-food. Quick-service restaurants are characterized by simple décor, inexpensive food items and speedy service.



Café or Bistro

A café is a restaurant that does not offer table service. Customers order their food from a counter and serve themselves. A café menu traditionally offers things such as coffee, espresso, pastries and sandwiches. They are known for their intimate, relaxed atmosphere. Outdoor seating is another trademark of a café. A bistro is similar to a café, in that the food is simple, basic fare served in a casual setting. However, where a café may only serve coffee, breads, and pastries, a bistro may offer entire meals.



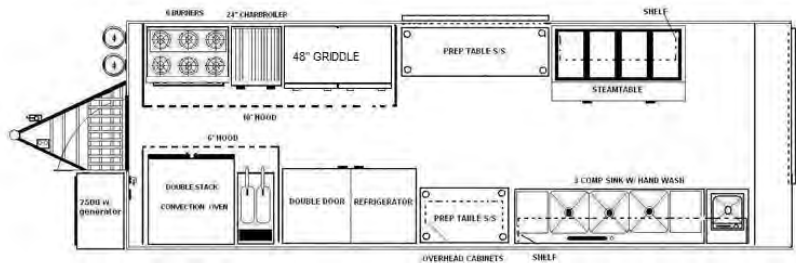
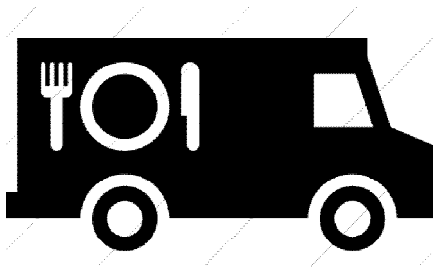
Fast Food

Fast food is the most familiar restaurant to most people. Chains like McDonalds and Burger King became popular in the 1950s, and helped spawn countless other concepts like Taco Bell, KFC and In-n-Out Burger. Fast food service attracted customers for its speed, convenience, and cheap prices. Fast food restaurants are typically chains.



Food Truck

A popular food trend across the country are mobile food truck restaurants. The benefits of food trucks include low cost and low overhead, making it one of the easier ways to open a new restaurant. Other advantages of a food truck business include its mobility- it can go to where the customers are. It also requires far less staff.



Restaurant Buffet

Around since the Middle Ages, the buffet dining concept has stood the test of time and continues to be a popular choice for many restaurant customers. By definition, a buffet is a meal where guests serve themselves from a variety of dishes set out on a table or sideboard. Restaurant buffets are one type of restaurant concept that includes self-service and catering services.



Pop Up Restaurant

Like food trucks, another growing trend in the hospitality industry are pop up restaurants. Read more about how to open a pop up restaurant. While popular now, pop-up restaurants are not a new concept. They originated as super clubs in the 1960s and 1970s. Today's pop up restaurants has many different looks and functions. They can appear in an unlikely place, such as an old warehouse or building rooftop. The allure of the pop up restaurant is the minimal investment of both time and money.



3.5.2 Seating

The most common space food inhabits that is familiar to almost everyone is the table. This raised, horizontal surface draws together varying people, pathways, functions, activities and spaces

JAPANESE



IRANIAN, TURKISH, ARABIC



INDIAN



CHINESE



CHAPTER 04: CASE STUDY

4.1 Introduction

4.2 Spaces

4.2.1 Chawk Bazar

4.2.2 Dhanmondi waterfront development

4.3 International Case Study

4.4.1 City Centre, Kolkata

4.4.2 Bugis Junction

4.4.3 Dilli Haat, Delhi

4.4.4 Food Port at West Louiseville

4.4.5 International Gastronomic Centre

4.4.6 Durham College Centre for Food

4.1 Introduction

As there are no similar projects existing, it is not possible to make comparative or analytical studies of any similar case elsewhere. Therefore, in this chapter, different aspects of the project will be briefly analyzed taking into account a number of local and international projects.

4.2 Spaces

4.2.1 Chawk Bazaar, Old Dhaka

Ramadan marks the month of fasting that is observed by 86% of the 160 million people in Bangladesh. The most notable change in the streets can be seen in the changing shopping habits of the people. Even though restaurants are closed during the day, they sell just as much food serving “Iftar” and some even stay open for Sehri. The Iftar in Bangladesh and in Old Dhaka are mostly lentil based batter, grilled or fried.



Source: flickrhivemind

The Chawk Bazaar of Puran Dhaka is renowned for its 400 years of traditional iftar bazaar and heaven for meat-lovers. Almost all the kiosks sell Haleem, Chicken and Mutton Kebabs and Kheema and Dum Biryani to ravenous diners. The Chawk Bazaar throbs with bustling sound human multitudes and the street vendors screaming out slogans on top of their voices. The air is redolent with strong aroma of piled up heaps of iftar delicacies laid out on large trays and bamboo-baskets. The Chawk Bazaar is an age-old place for traditional iftar market. The entire span of road in front of Chawk Bazaar Shahi Mashjid becomes a grand fair of palpitating buyers oscillating between open-air stalls that stretch out in every corner of the street.

Analysis: The street is divided into 4 lanes by the food vendors making it able for the public to view and purchase items from both sides of the stalls. The street is lined by various shops selling traditional jewelers or toys giving the place a whole new dimension.

4.2.2 Dhanmondi lake waterfront, Dhaka

Consultant: Vitti Sthapoti Brindo Ltd.

Architect: Iqbal Habib, Ehsan Khan, Ishtiaque Jahir

Location: Dhanmondi, Dhaka, Bangladesh

Duration: 1996_

Dhanmondi Lake is a lake located in the [Dhanmondi](#) residential area in [Dhaka, Bangladesh](#). The lake was originally a dead channel of the Karwan Bazar River, and was connected to the [Turag River](#). The lake is partially connected with the Begunbari Canal. In 1956, [Dhanmondi](#) was developed as a residential area. In the development plan, about 16% of the total area of [Dhanmondi](#) was designated for the lake.



Source: Vitti Sthapoti Brindo

Development initiative for Dhanmondi Lake was taken up by the government in 1996, as a result of the increased public access by the inauguration of the “Bangabandhu Smriti Angan”. Thus the development areas included only the lake side area and the road 32. However, the government

decided to gradually include the whole lake side area in the development project which comprises of the reshaping of the lake, lake side landscape and the adjacent streets and walkways.



Source: Vitti Sthapoti Brindo

Analysis:

The project was initiated in order to create parking facilities for a museum and later became a much renowned public waterfront. As a result, many cultural centers, art galleries and music schools have sprung out in and around the area. Dhanmondi being a residential area of a selected class of people, there remains the complaint of the place being overcrowded and chaotic. However, Hatirjheel is much larger than Dhanmondi lake and incorporates people from different neighborhoods, both residential and commercial. Therefore, it is obvious that Hatirjheel will end up being surrounded by various such creative public spaces and since the neighborhood is diverse, the impact of this project is thought to be greater and everlasting.

4.3 International Case Study

4.4.1 City Centre, Kolkata

Consultant: Charles Correa Associates

Architect: Charles Correa

Location: Salt Lake City, Kolkata, India

Duration: 2004_

Charles Correa was among the early modern Indian architects to derive inspiration from the sociable local architecture of traditional towns, houses and streets. At the City Centre he disaggregates the mall into an arrangement of commercial blocks (with shopping below, office and other spaces on upper floors) that form different kinds of “streets” and courtyards in the interstitial spaces of the complex.

These multifarious activities, all arranged in a fine-grained mix, are generated by a complex system of spaces...from broad colonaded public arcades to narrow bazar 'galis' to large terraced plazas...culminating in the kund in the centre of the complex. Coffee shops and restaurants, strategically placed at pivotal locations, provide opportunities to rest under wide-spreading trees and observe the world around you...a marvellous tradition, which has always been essential to life in the great city of Kolkata". – Charles Correa



Source: saltlake.citycentremalls.in

Analysis:

Charles Correa's design for this project in Kolkata draws on the feel of the traditional marketplaces. Today it has proved that a mall can become a high quality public space. The City Centre makes one feel like they are in an extension of the street, still in touch with the city. Though this is a controlled open space in terms of design as well as management, it presents a number of easy entrances leading in, almost imperceptibly, from the bustling city just outside. Walking these spaces you experience a sequential drama of space, activity and color. The City Centre is a perfect example of how a building can be incorporated into its surroundings and how to blend the interior with the exterior.

4.4.2 Bugis Junction

Consultant: Design International

Location: Bugis, Singapore

Duration: _1995

Bugis Junction is an integrated development located at Victoria Street, Middle Road and North Bridge Road in Bugis, Downtown Core in Singapore. The development consists of a shopping mall, an office tower and the InterContinental Singapore Hotel.



Source: bugisjunction

Bugis Junctions anchor tenant BHG (Beijing Hualian Group) boasts supermarkets, department stores and general merchandise including varieties of textiles and daily used products such as fresh fruit and vegetables. Other tenants include a Cineplex, food junction, restaurants and a youth themed zone. Kiosks are found along the shopping streets and shops are by the side, with shop house themed buildings. Much of the site has been utilized for historic preservation and adaptive reuse.

Analysis:

Location: While Bugis Junction isn't situated in the popular Orchard Road or Marina/Suntec shopping belts, it sits right smack atop the Bugis MRT station and is well served by many buses. The mall is also easily accessible by the highways (either East Coast Parkway or Ayer Rajah Expressway).

Integration and linkages with surroundings: Other than being connected via an underpass to the Bugis MRT station, Bugis Junction is also located fairly close to other adjoining areas like the new Bugis Street, Bugis Village, the Albert Complex/Fu Lu Shou/Sim Lim Square malls, and the heavily visited temples at Waterloo Street. This helps to form a natural human traffic belt in the area, with positive spillover effects.

Focusing on One's Core Audience: As a weekend hangout for young adults and youths, Bugis Junction has stuck fairly close to its guns in managing its tenant mix to cater to this crowd. I love the array of snacks and takeaway food options in its basement, offering the latest and trendiest grub for the Gen Ys and Millennials. The selection of boutiques, shops and salons are also pitched at this segment.

Access to Weekday Office Crowds and Hotel Guest: With multiple offices in its office complex, the shopping mall benefits from a weekday lunch crowd unlike malls located in exclusive shopping belts. The adjoining Inter Continental hotel also helps to provide much needed foot traffic to its tenants.

A great design and layout: Featuring Singapore's first glass-covered, air-conditioned shopping streets (quirkily named after the old streets themselves like Hylam Street), Bugis Junction's architectural design preserves the romance of the old shophouses without the heat and humidity. Illuminated by natural light, the atrium area gives one the illusion of being on a sidewalk cafe where one can observe the action on the street.

A Colourful Legacy: Older Singaporeans will recall that the Bugis Street area where Bugis Junction now sits on used to be a popular venue for transvestite shows and night life activities.

4.4.3 Dilli Haat, Delhi

“This traditional Haat of contemporary times is a rich, earthy play of colour and texture, and one can experience intimate spaces designed to human scale as well as the grandeur,” - Sourabh Gupta, Managing Director, Archohm Consults Pvt. Ltd.

Perceived as a centerpiece of traditional Indian culture- an environment where village life and folk art are brought closer to the city dwellers- Dilli Haat takes one to the exquisite world of Indian art and heritage thus offering the visitor a unique and unforgettable experience.

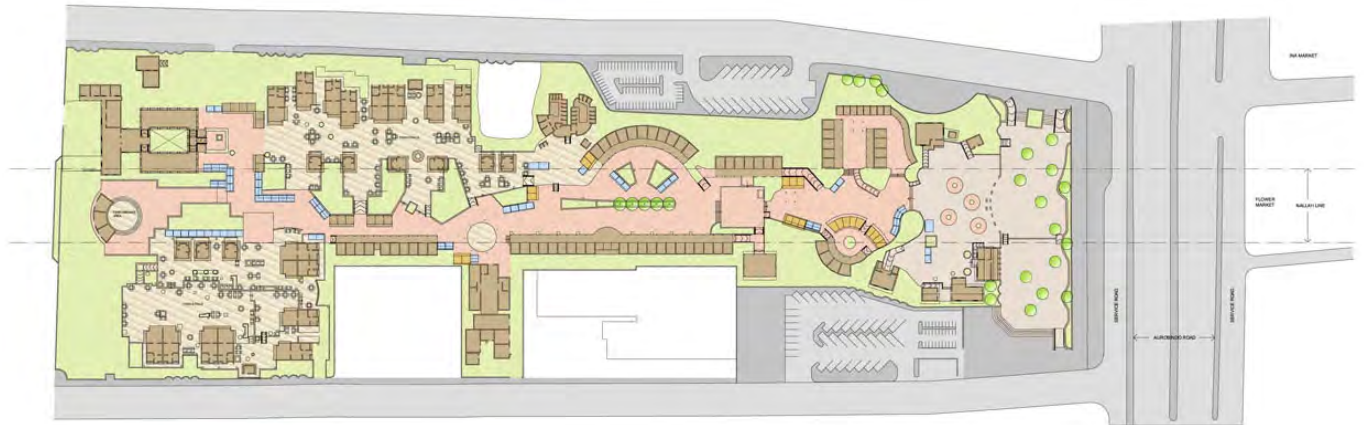


Source: www.dillihaat.net.in

Dilli Haat is established as a joint venture between Delhi tourism and NDMC, DC Handicrafts and Handlooms, Ministry of Textiles and Ministry of Tourism, Government of India and aims at offering support to the needy artists from all over the country so that the rich heritage of India could be preserved and sustained.

Analysis:

This Haat has been developed as an attractive destination to view enjoy and purchase the grand, vibrant and valued handloom and handicrafts heritage of the entire country. This Haat Provides an opportunity to purchase artifacts created by artisans, possessing skills that are passed on from one generation to the next and perfected by training, who keep alive the great tradition of handloom and handicrafts workmanship from the remote villages across 25 Districts (Zillas) of the Gujarat State.



Plan: Dilli Haat, Aurobindo Marg. Source: www.psdain.com

Keeping in mind the demands and preferences of the contemporary society, the Haat provides a variety of traditional products infused with elements of modern lifestyle and fashion and thus naturally turn out to be an attractive destination for the Young Generation.

4.4.4 Food Port for West Louisville

Architects: OMA

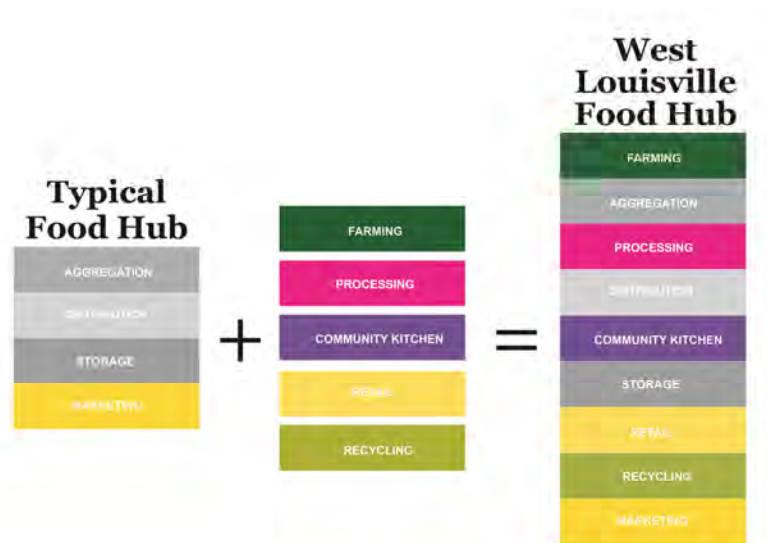
Location: West Louisville, KY 42301, USA

Project Year: 2015

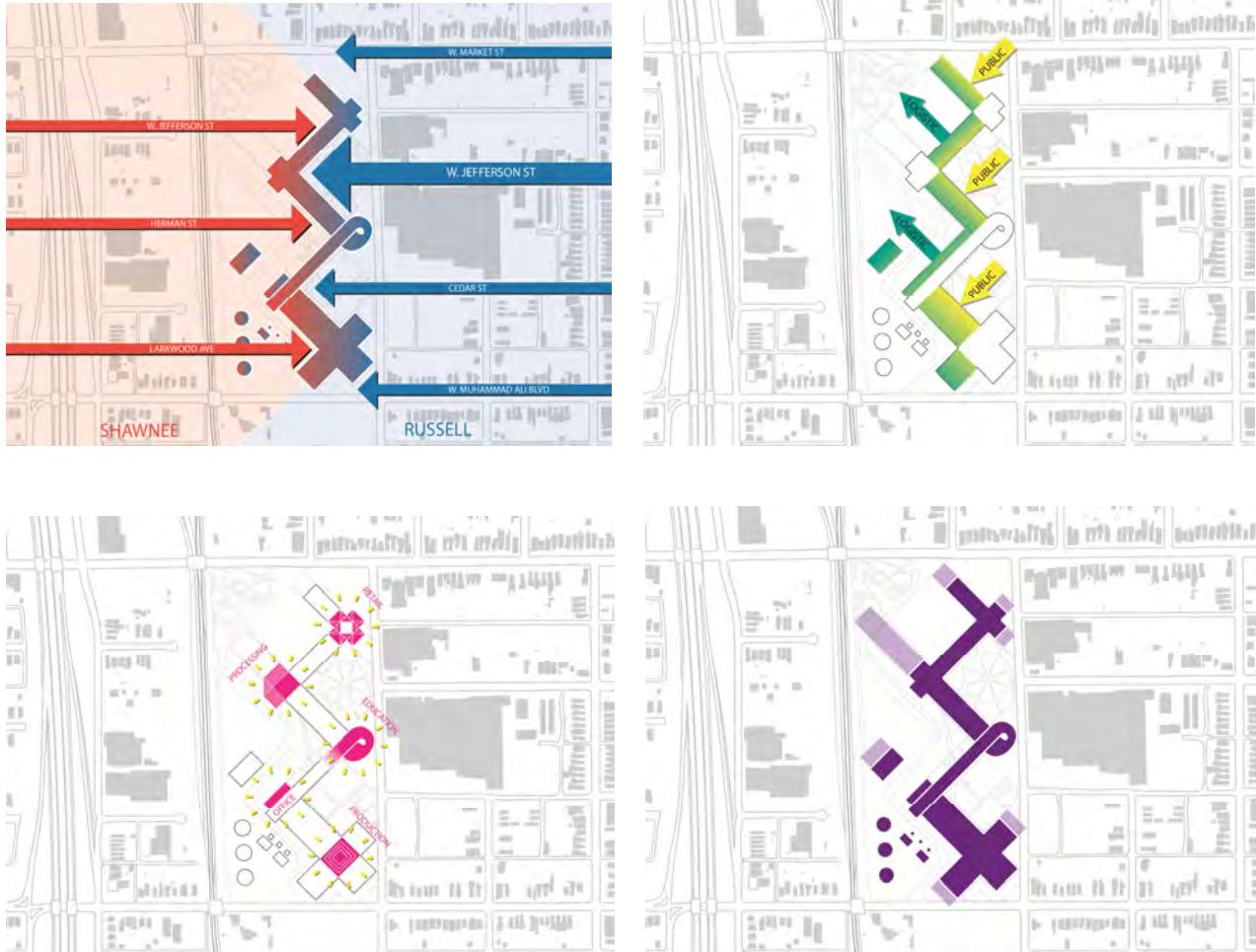
From the architect: Food defines who we are and where we come from. Historically, the development of cities has been inextricably connected to its production, supply and distribution. But with the migration of rural communities to urban cities, the human population has become increasingly removed from sites of agricultural production and less aware of how their food is made. The direct relationship between producer and consumer is now separated by an ever-expanding line of middle-man entities including distributors, processors and retailers. The local food movement demonstrates the individual and commercial consumer demand to change this relationship, but the scale of most local farms and their distribution networks makes it difficult for suppliers to meet growing demands. Food hubs have the potential to alleviate this bottleneck of inefficiency by consolidating supplies into shared facilities for local farmers and locating them strategically within cities.



Analysis:



The Food Port provides a comprehensive survey of the food industry and its processes while relocating many food programs typically separated from the buyer back into the heart of the city. It defines a new model for how the relationship between consumer and producer can be defined and addresses uncaptured market demand and inefficiencies within the local food industry.



The project aims to stitch the urban fabric. Logistically heavy programs such as the recycling facility and processing facilities are oriented towards the elevated railway on the West, while public programs such as retail and educational facilities face 30th Street. The intersections of programmatic bars take advantage of the unique combination of tenants to introduce shared facilities where private producers and public consumers meet. The arrangement of the programs in the project allows the potential for expansion in the future.

4.4.5 International Gastronomic Center, Brussels

Type: Student Competition

Participants: KTH Royal Institute of Technology

Whipped Stream is a proposal that will take both visitors and professional chefs on a vertical journey through the art of food and educate them in the creative process of cooking. The narrative

of the building is a linear story through three important stages in the process of cooking; Imagination, Practice and Result.

First stage, Imagination:

The first stage shall stimulate and inspire the senses. Here one is able to taste, smell, feel and understand the ingredients, the ingredients that dictates what we can cook. Through a deeper understanding of how the ingredients works one can start to provide an image and an idea of what can be achieved.

Second Stage, Practice:

In the second stage when the ideas are set you start to plan, create and refine the ideas into a physical dish. In this phase other artist can also give their input and influence others. Through focus, hard work and patience once may finally end up with a unique gastronomic product that can be shared in the final stage.

Third stage, Result:

The third and last stage is where you present the product, this is where you perform and share your work with others.

These stages create the basis for organization and align the program along straight linear walk paths, one for the visitors and one for the professional chefs. Since the site is limited and situated in an urban context; the two paths are shared on the same track and whipped into a vertical walk path, a spiral.

The public walk path provides numerous of activities for the visitors while the other is a closed and intimate path only for the chefs where they can focus on their work and specific parts of their program. In between these two spaces an interaction emerges where fruitful relationships between visitors and chefs can appear both visually or physically.

WHIPPED STREAM

INTERNATIONAL GASTRONOMIC CENTER 2013, IGC BRUSSELS

IGC 1068

Whipped Stream is the proposal that will take visitors and education on a vertical journey through the air conditioned, natural breeze in the constant process of cooking. The material of the building is shaped along through these important steps on the process of cooking: imagination, practice and result.

First stage: Imagination. The first stage shall stimulate and inspire the senses. Here one is able to touch, smell, feel and understand the ingredients, the ingredients that creation of an art can cook. Through a deeper understanding of how the ingredients made one can start to generate an image and an idea of what can be achieved.

Second stage: Practice. In the second stage when the ideas are set you start to plan, create and realize the ideas in a physical form. In this phase visitors will also get to see the actual work and realize them. Through hands, feel work and

practice can they finally end up with a unique gastronomic product that can be shared in the final stage.

Third stage: Result. The final and last stage is where you present the product, this is where the performance of your work will be done.

These stages create the basis for the organization and design the program along through these realizations, one for the visitors and one for the professional chefs. Since the site is limited and situated in an urban context the two paths to be done on the same level and designed in a vertical walk with a spiral.

The public walk will provide a summary of an atelier for the visitors while the other is a closed and secure path only for the chefs where they can focus on their work and specific parts of their program, as between these two spaces an urban environment where the relationship between visitors and chefs can appear both visually or physically.

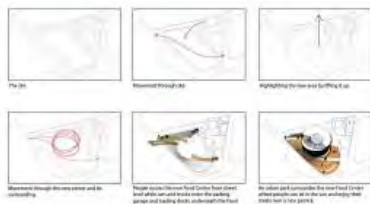
SHAPING THE PROGRAM



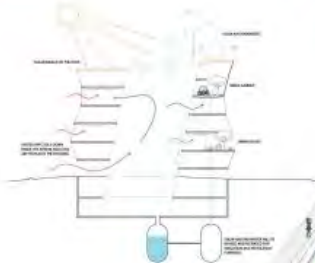
SHAPING THE SPIRAL



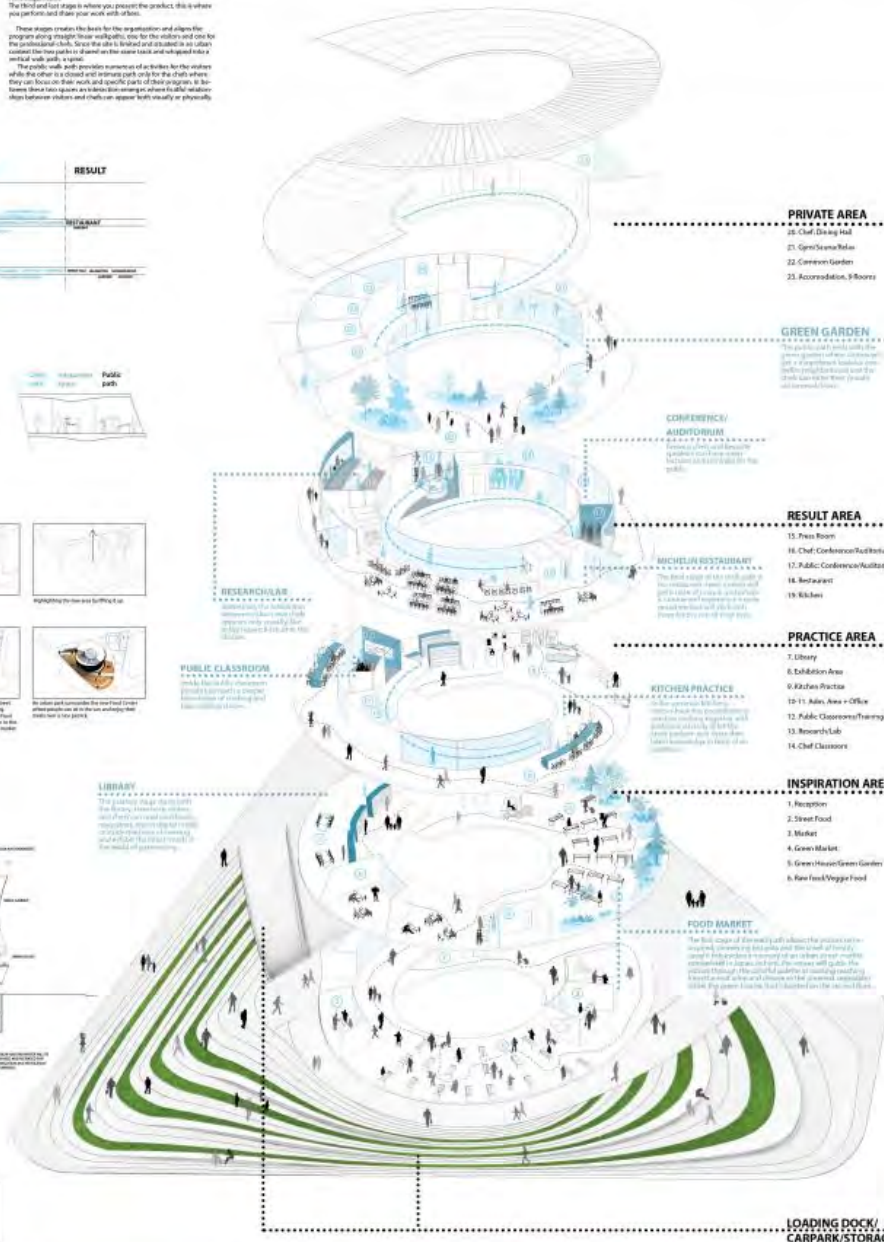
SHAPING THE SITE



CLIMATE



LEGEND



Source: bustler

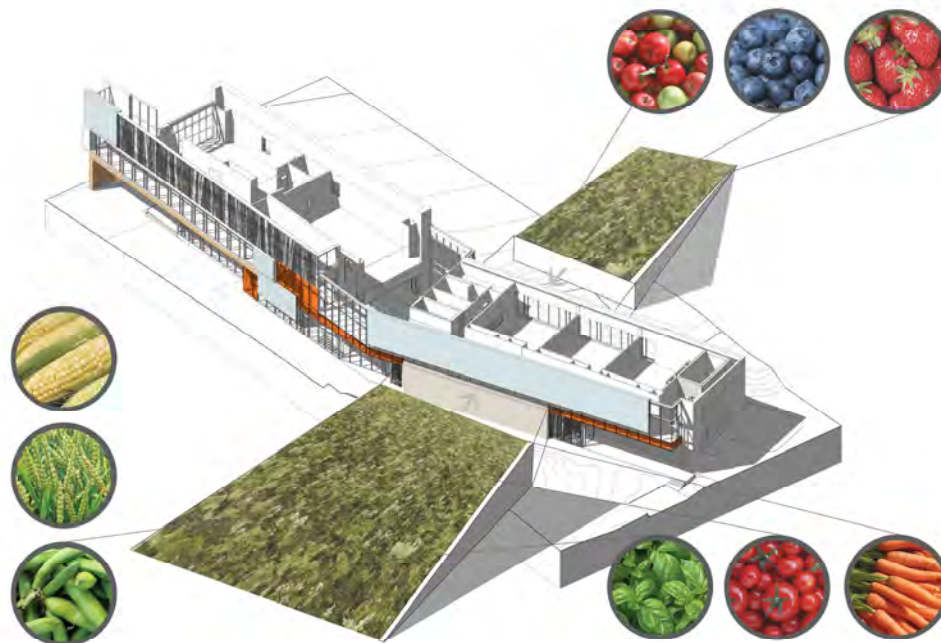
4.4.6 Durham College Centre for Food

Consultant: Gow Hastings Architects

Completion: September 2013

The Durham College Centre for Food will distinguish itself in the highly competitive field of culinary education by taking advantage of its rural setting on a large suburban campus in Whitby Ontario to narrate a story about the process of making a meal from “field to fork”. Students and visitors are made to journey through the inner workings of the school, showcasing food distribution rooms, a 150-seat lecture theatre, change rooms, faculty offices, classrooms and an array of hospitality and culinary labs that will circle a central atrium.

Planting Diagram



Analysis:

Second Floor Plan



Ground Floor Plan



ghA

GODWINSON ARCHITECTS INC.

LEGEND

1. Restaurant
2. Restaurant Kitchen
3. Large Quantities Kitchen
4. Boardroom
5. Classroom
6. Bake Lab
7. Wine Tasting Lab
8. Hotel Lab
9. Atrium
10. Retail
11. Food Distribution
12. Security
13. Loading Dock
14. Lecture Theatre
15. Change room
16. Faculty Office
17. Administration
18. Living Wall



Basement Floor Plan



Warm woods, indigenous stones and natural colours will further emphasize the building's regionalism and connections to nature. On the exterior stainless steel detailing will underscore the interior culinary lab aesthetic. Marble, Corian, stainless steel and ceramic tile in the labs will reduce visual clutter, maintain sanitation and enhance function. The culinary labs stations will be on casters, enabling instructors to rearrange the rooms at will. Steel and glass foldable partitions on either side of the atrium allow the wine tasting lab and bake lab to open up onto the central atrium.

Fritted and colored glazing on the south wall will minimize heat penetration, controlling the temperature and maximizing the energy efficiency of the HVAC systems. Light will be drawn from photovoltaic panels, and the building will be insulated by a green roof and topped by an apiary for honey production.

South Elevation

ghA

GROUP ARCHITECTS INC.



North Elevation



CHAPTER 05: PROGRAMME AND DEVELOPMENT

5.1 Proposed Program

5.2 Developed Program

5.3 Rationale of the Program

5.3.4 Food zones

5.3.7 Multipurpose Space

5.3.8 Event Management Section

5.3.9 Pop-up Market

5.1 Proposed Program

Space	Space required per person (sq.ft)	No. of Users	Space required per room (sq. ft)	No. of rooms	Total Area required (sq. ft)
EATING ZONE					
<u>Restaurant Seating</u>	18	250	4500	4	18000
<u>Music Cafe</u>	15	100	1500	10	15000
<u>Book Cafe</u>	15	100	1500	10	15000
<u>Floor Seating</u>	20	50	1000	5	5000
<u>General Sitting</u>	15	1500			22500
<u>Take away</u>			70	10	700
<u>Food Complex</u>					40000
<u>Service counter</u>			100	4	400
<u>Handwash</u>			100	6	600
<u>Washroom</u>			200	6	1200
Subtotal					118400
30% circulation					35520
Total					80250
GRANARY					
<u>Loading/Unloading</u>					4000
<u>Waiting room</u>			60	1	320
<u>Washroom</u>					60
<u>Control room</u>			5000	1	1200
<u>Food Storage</u>			1200	1	5000
<u>Storage</u>			400	1	1200
<u>Refrigeration box</u>			1000	1	400
<u>Meat Refrigerator</u>			2000		1000
<u>Meat Freezer</u>					2000
Total					15180
KITCHEN					
<u>Dishwashing</u>					300
<u>Dish rack area</u>					80
<u>Beverage serving</u>					100
<u>Baking</u>					100
<u>Cold Food area</u>					100
<u>Cold Food Truck Storage</u>					240
<u>Warm Kitchen</u>					500
<u>Hot food truck storage</u>					240
<u>Pot and Pantry Wash</u>					100
<u>Vegetable prep.</u>					100
<u>Meat preparation</u>					120
<u>Trash Storage</u>			200	2	50
<u>Chef's Office</u>					100
<u>Employee Check-in and changing room</u>					400
<u>Food storage</u>					1013
Subtotal					3543
30% circulation					1062
Total*4					53500

<u>MULTI PURPOSE SPACE</u>					
<u>Sitting</u>	12	250		1	3000
<u>Backstage</u>	25	20			500
<u>Washroom</u>			200	2	400
<u>Total</u>					3900
<u>TEMPORARY GALLERY</u>					
					3000
<u>AMPHITHEATRE</u>					
				1	4800
<u>EVENT MANAGEMENT</u>					
<u>Reception</u>				1	550
<u>Manager's room</u>		1		1	150
<u>Creative Director's room</u>		1		1	150
<u>Staff</u>	48	5		1	240
<u>Tea room</u>				1	100
<u>Conference room</u>	20	10			200
<u>Washroom</u>			150	2	300
<u>Storage</u>					500
<u>Total</u>					2190
<u>POP-UP MARKET</u>					
			50	50	2500
<u>PLAZA</u>					
<u>Live program/ performances</u>					
<u>Launching of any new food</u>					
<u>Local games</u>					
<u>Fair/ fests</u>					
<u>Festivals and important occasions</u>					
<u>Total</u>					

Space	Space required per person (sq.ft)	No. of Users	Space required per room (sq. ft)	No. of rooms	Total Area required (sq. ft)
<u>LIBRARY</u>					
<u>Lobby</u>					300
<u>Check area, Lockers</u>					200
<u>Reading area</u>	12	100			1200
<u>Book/magazine stack</u>	10000	.1/book			1000
<u>Audiovisuals</u>					500
<u>Librarian's room</u>			100	2	200
<u>Library storage</u>					200
<u>Washrooms</u>			200	2	400
<u>Total</u>					4000

<u>WORKSHOPS</u>	1000	4	4000
<u>CULINARY LABS</u>	2000	2	4000

Space	Space required per person (sq. ft)	No. of Users	Space required per room (sq. ft)	No. of rooms	Total Area required (sq. ft)
<u>ADMINISTRATION</u>					
Reception Lobby					550
Director's office		1	200	1	200
Manager's Office		1	150	1	150
Treasurer		1	150	1	150
General Office	48	10			480
Conference room	20	20		1	400
Tea room			150	1	150
Security and Supervision		4	150	1	150
Mechanical Department		4	150	1	150
Storage					400
Washroom			160	2	320
<u>Total</u>					3100
<u>PARKING</u>					
Parking and driveway	270	1500			405000
Washroom			150	2	300
Waiting room			400	2	800
<u>Total</u>					406100
<u>SERVICE</u>					
Technical room					200
Electrical room					200
Generator					1000
<u>Total</u>					1400
<u>TOTAL</u>					252910
<u>(without parking area)</u>					

5.2 Developed Program

Site Area, A = 6 acres

$$= 261360 \text{ sq.ft}$$

Road width around the site = 60 ft (highest)

$$= 18\text{m}$$

For public spaces, FAR = 5.5

MGC = 50% of A= 130680 sq.ft

Total Built Area, TBA = FAR x Site area

$$= 5.5 \times 261360$$

$$= 1437480 \text{ sq.ft}$$

Total floors can be built (maximum) = TBA/MG = 11

Setback for the site:

Front = 1.5 m

Back=3m

Each side=3m

5.3 Rationale of the program

Hatirjheel is to become the next big entertainment platform for the civilians of Dhaka, a new recreational spot where a huge crowd is expected to gather. Hence, the following programs will aid in enhancing Hatirjheel as a recreational hub, not only for the local citizens but also for tourists visiting Bangladesh.

5.3.1 Food zones

The food zones will be divided into 7 parts each representing the delicacies of the 7 divisions of Bangladesh giving people an insight on the specialties of Bengal.

5.3.2 Exhibition:

The exhibition will give people an opportunity of exploring the history, heritage, and cultural influence of food in Bengal. The journey through the museum will be an experiential one in which people can not only see the preparation process, but also help themselves to some of the most famous delicacies of the Bengali cuisine

5.3.3 Inspiration space:

The library will be a tool used by restaurateurs, chefs and even the general public looking to educate themselves, research a specific topic, or simply to find new recipes. Main archive is accommodated for 10,000 books on food and gastronomy, housing a unique collection of Bengali cookbooks and many other texts on culinary tradition.

Specific sections are dedicated to culinary history and culture; important gastronomic events; classic cookbooks; the culinary interests of historical figures; diet and nutrition; ingredients and how to use them; and Bengali, and international cuisines.

5.3.4 Workshop:

Workshops will be held on culinary lessons providing interested people knowledge on the lost traditions of Bengal.

5.3.5 Innovation Labs:

Space for innovations of new food items and competition arrangements

5.3.6 Multipurpose space

The hall is required to arrange ceremonies, conventions or exhibitions related to food culture of Bangladesh. The launching of any new food item or introduction to any new food outlet can take place here. It can also be used to arrange food fests.

5.2.7 Event management section:

The event management section is required to plan a festival, ceremony, competition, fair, concert, or convention. Event planning can include budgeting, establishing dates and alternate dates, selecting and reserving the event site, acquiring permits (alcohol permits, insurance licenses, etc), coordinating transportation and parking, developing a theme or motif for the event, arranging for speakers and alternate speakers, coordinating location support (such as electricity and other

utilities), and arranging decor, event support and security, catering, emergency plans, aid stations, and cleanup. Event management is the application of project management to this process.

5.2.8 Pop-up Market

A marketplace for fruit and vegetable growers willing to sell to the public.

CHAPTER 06: DESIGN DEVELOPMENT

6.1 Introduction

6.2 Concept Development

6.3 Form Development and Programmatic layout

6.4 Final design drawings

6.5 Final design model

6.1 Introduction

The initial work was to determine how to arrange the components of a foodscape by means of hierarchy of space requirement and zoning. Zoning was done by dividing the programs into three segments and arranging these programs with respect to the site forces.



Source: Author



Source: Author

6.2 Conceptual Development

The initial idea of the project was to create a cultural recreational hub similar to the existing Robindro Sharbar at Dhanmondi lake and Ramna park which would hence alleviate the pressure on these two zones and help make the Hatirjheel Urban Recreational Project more vibrant.

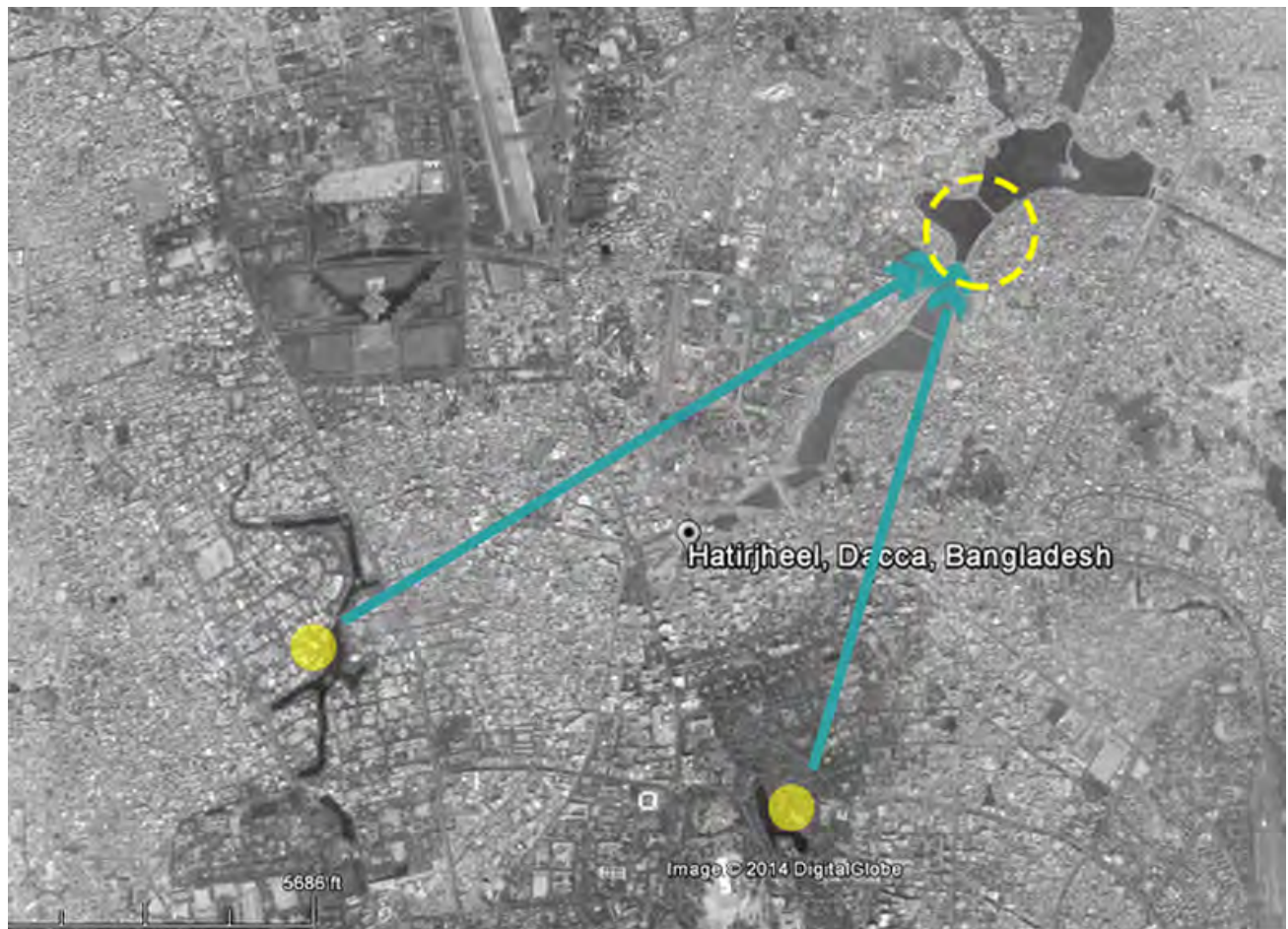
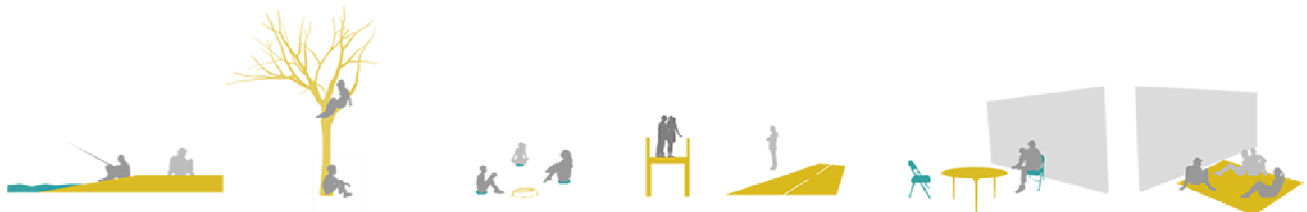


Fig 2.4: Creating a cultural hub. Source: Author

The concept of the project was to provide the public with the essence of those spaces in which they enjoy consuming food, and the kind of spaces that broaden the enjoyment of food, eg. live fish preparation by a waterbody, outdoor preparation of pithas, etc.



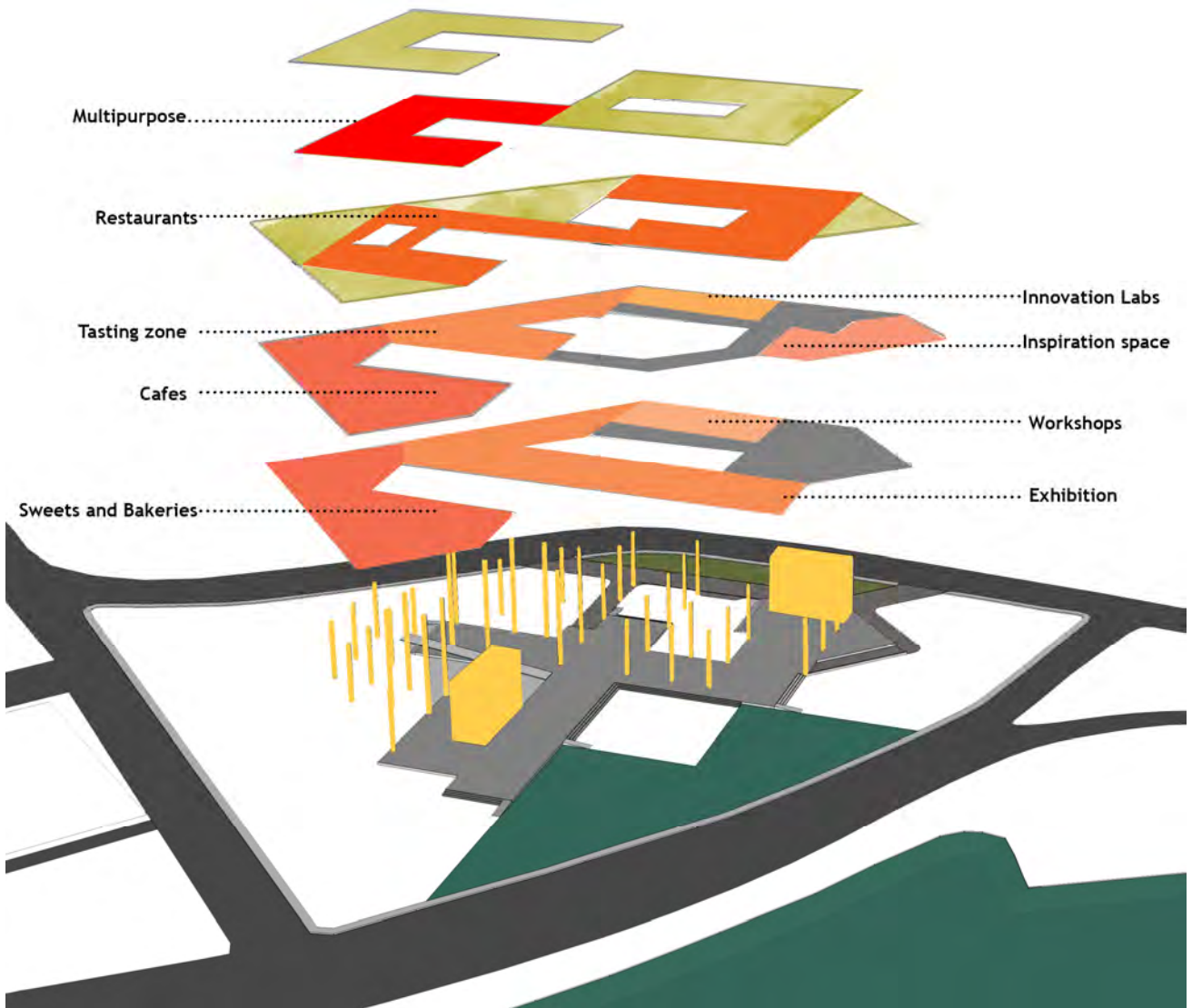
Food is the only medium which requires the collective response of all our five senses: vision, hearing, smell, touch and taste. Hence, the core idea was to enhance these five senses, through color, sound, aroma, texture and flavour, which would be represented through the flow of activity and other architectural features.



6.3 Form Development and Programmatic Layout

The form was generated taking into consideration the urban context which includes the under construction amphitheatre, the children's park on the east, the proposed public park on the south and the scenic view of Hatirjheel. The programs were arranged accordingly, placing the more public functions towards hatirjheel in order to invite more people into the project.





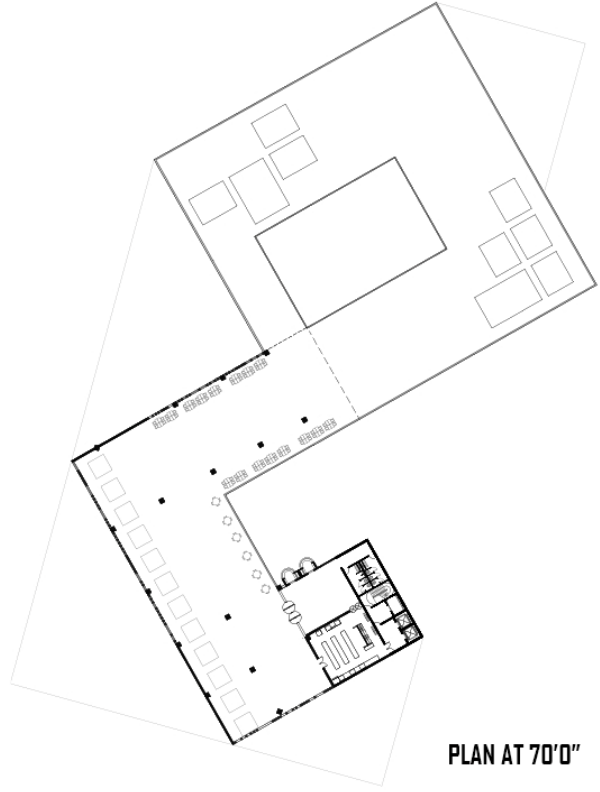
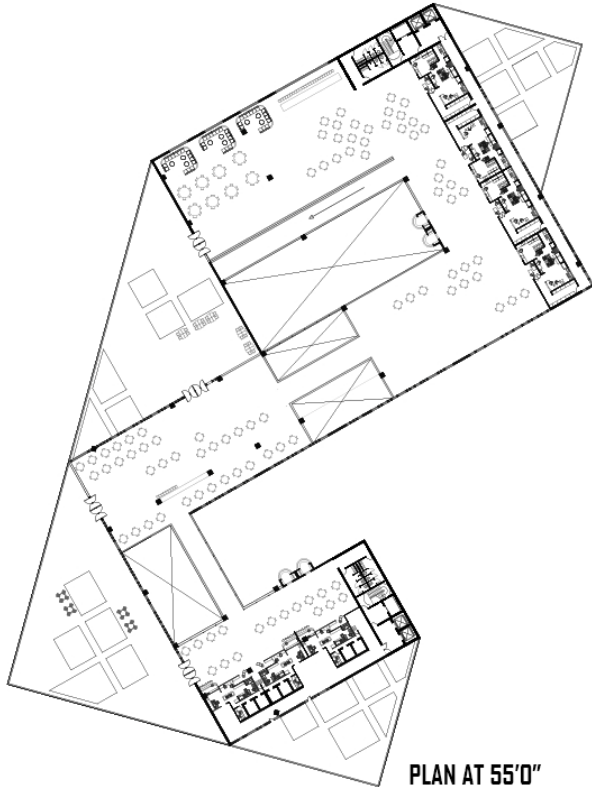
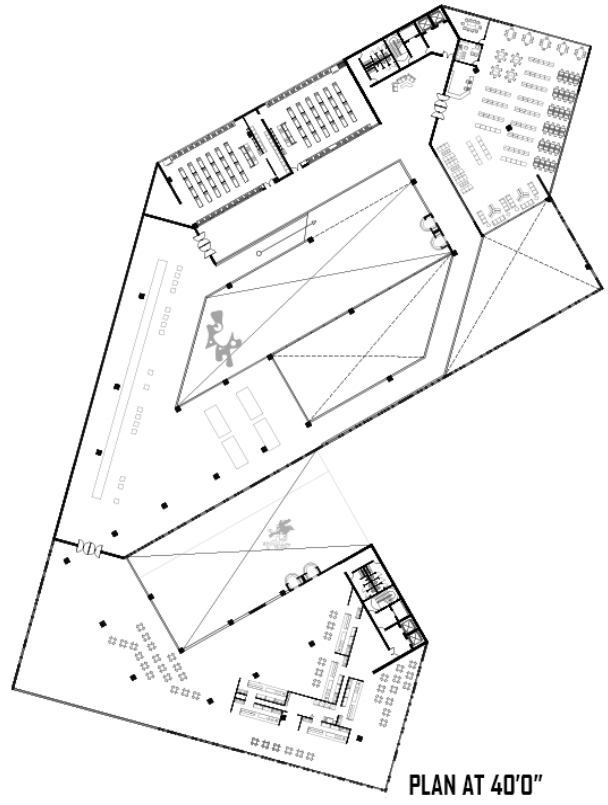
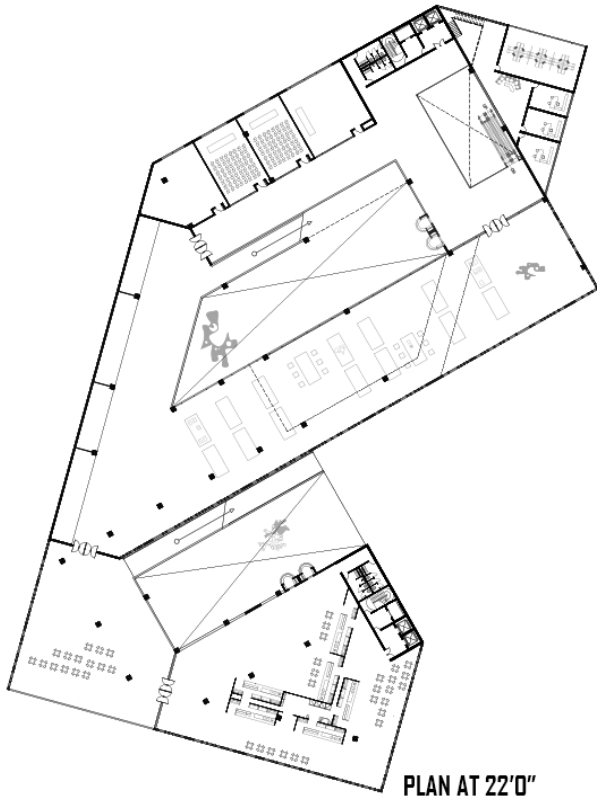
6.4 Final Design Drawings

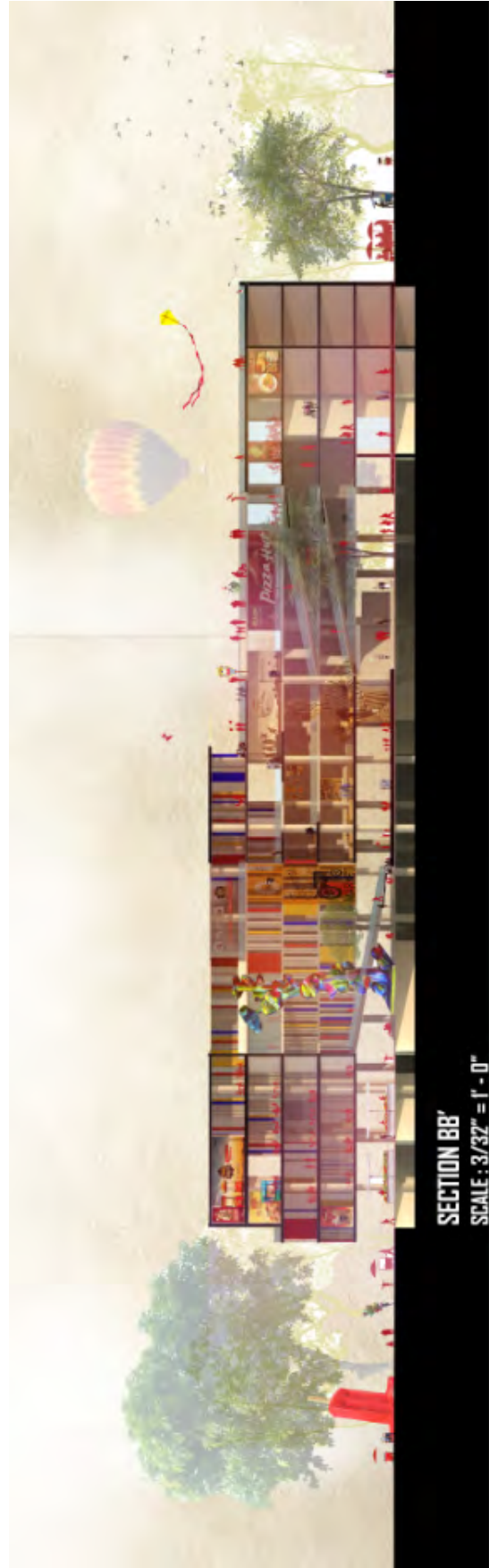
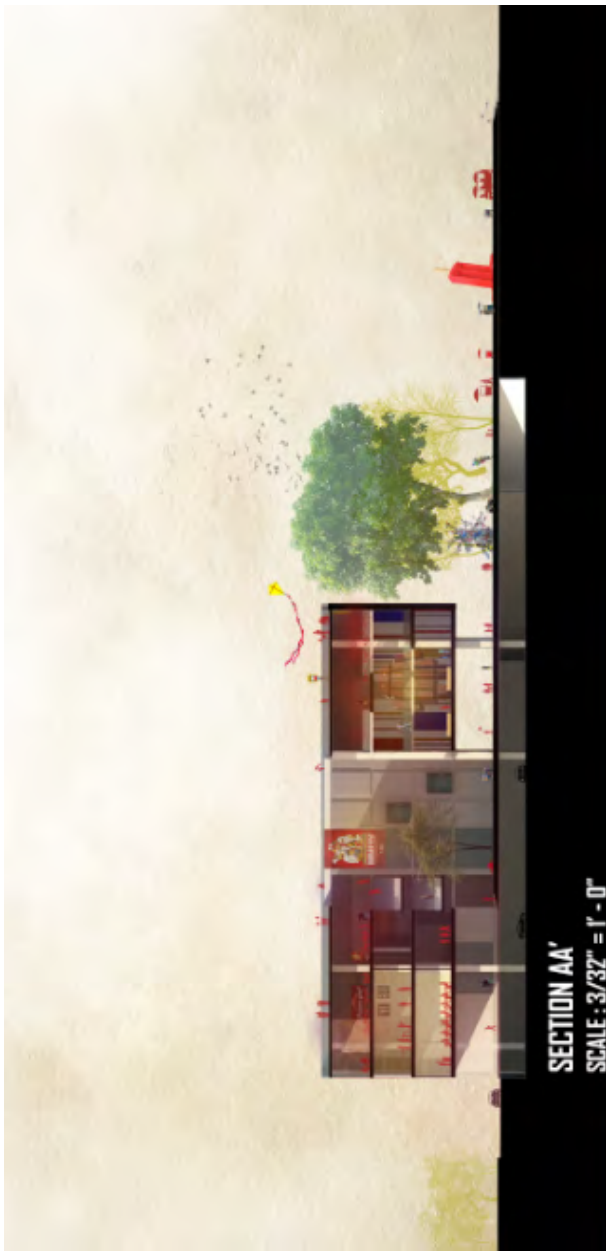


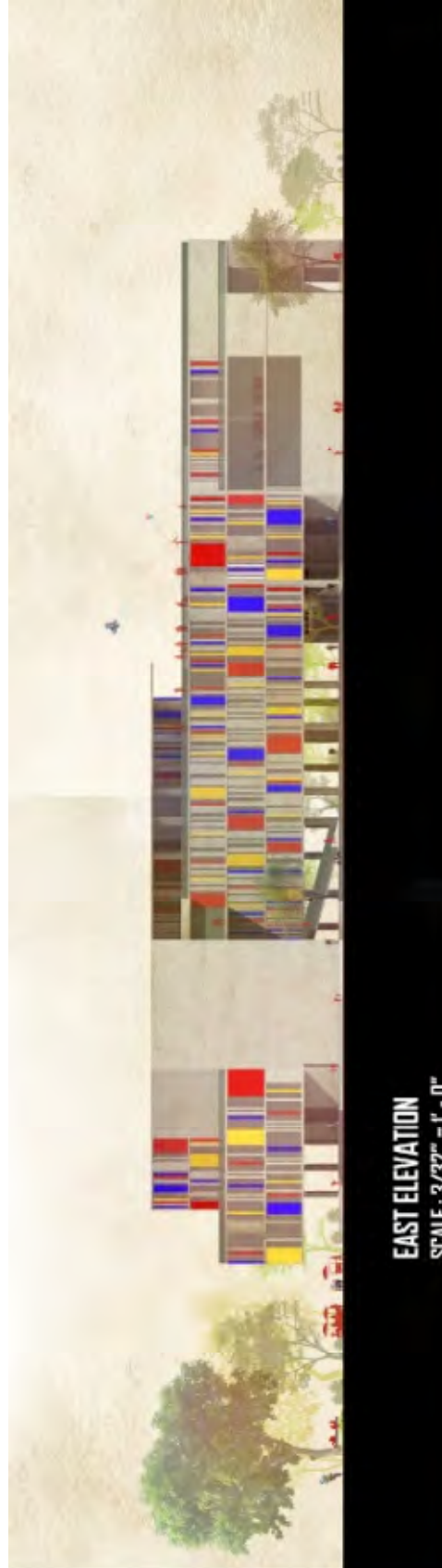
SITE PLAN



GROUND FLOOR PLAN



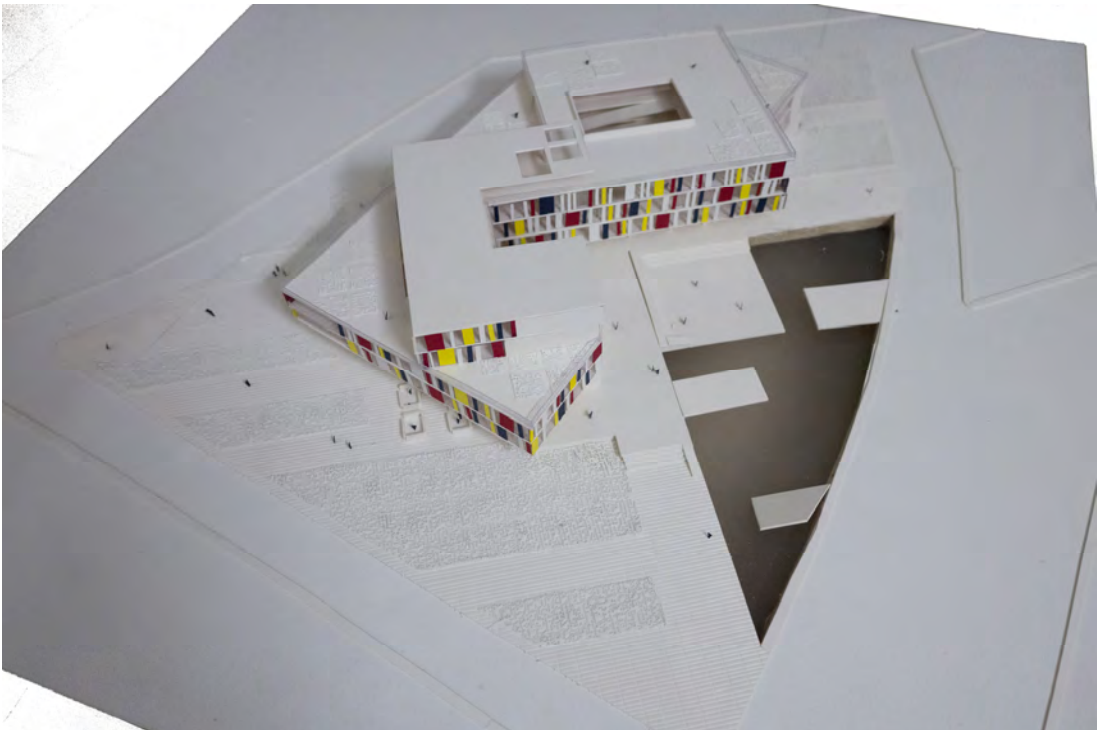


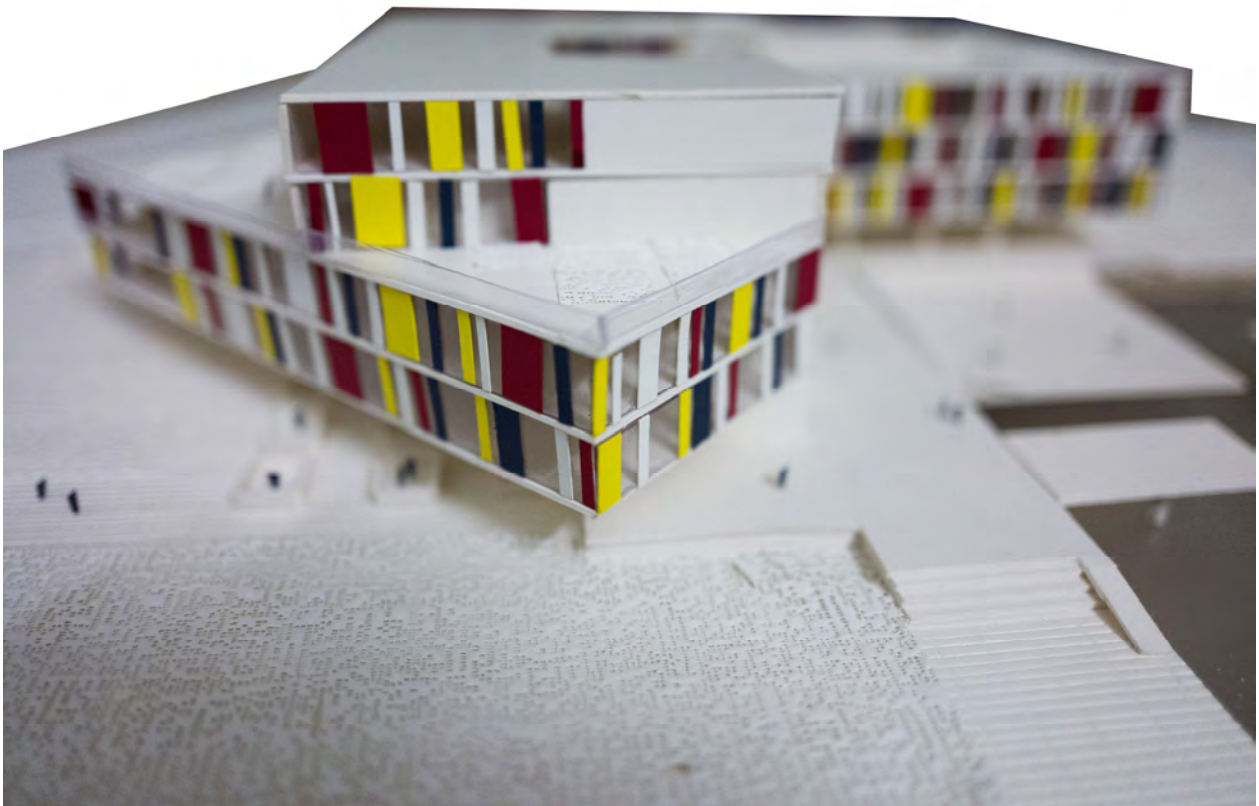


EAST ELEVATION
SCALE: 3/32" = 1' - 0"



6.5 Final design model





CONCLUSION

The Foodscape is an idea centric project with the objective to be a place that extends a warm welcome to everybody, capturing the spirit of Bengalis and their passion for food. The diverse programs of the project will attract people from all backgrounds and is expected to boost the tourism industry of Bangladesh, having the ability to generate high levels of economic output with relatively lesser levels of capital investment. The scale of the project allows it to create an impact at the urban level and to become a potential recreational hub at the heart of the city. This architectural development can lead to the successful revitalization of the Hatirjheel Urban Recreational District and also generate more such hubs throughout the city. The project should be identified by its inclusiveness, its uniqueness and its diversity.

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APPENDIX

Historical Influences

The Influence of the Widows

In medieval Bengal the treatment of Hindu widows was much more restrictive than was common elsewhere. They led very monastic lives within the household and lived under strict dietary restrictions. They were usually not allowed any interests but religion and housework, so the kitchen was an important part of their lives; traditional cuisine was deeply influenced by them. Their ingenuity and skill led to many culinary practices; simple spice combinations, the ability to prepare small quantities (since widows often ate alone) and creative use of the simplest of cooking techniques. Since widows were banned 'impassioning' or aphrodisiac condiments such as onion or garlic, most traditional Bengali vegetarian recipes don't use them; this is in stark contrast to the rest of the Indian subcontinent where almost every dish calls for onions and garlic. This has led to a definite slant towards ginger in Bengali vegetarian food, and even in many common fish dishes. This treatment of widows in Bengal continued until fairly recently; the effect on the cuisine was to preserve many of the dishes and techniques of the old in purest form—well removed from the influence of Mughal or Western methods.

The Mughal Influence

Islam arrived in Bengal probably around the mid-thirteenth century, coming into force with the penetration of the Muslim rulers from the northwest. Dhaka (the present-day capital of Bangladesh), in particular, expanded greatly under Mughal rule. The partition of India in 1947 resulted in a large migration of people to and from present-day Bangladesh, resulting in a much stronger divide along religious lines. Bangladesh today shows a much greater Muslim influence than West Bengal.

The influence on the food was top-down, and more gradual than in many other parts of India. This led to a unique cuisine where even the common man ate the dishes of the royal court, such as biryani, korma and bhuna. The influence was reinforced in the Raj era, when Kolkata became the place of refuge for many prominent exiled Nawabs, specially the family of Tipu Sultan from Mysore and Wajid Ali Shah, the ousted Nawab of Awadh. The exiled erstwhile Nawab of Avadh was accompanied by a large number of cooks and spice mixing experts called masalchis who post the Nawab's lifetime, dissolved with the local population, taking to occupations such as running food carts and eateries in Bengal. These highly accomplished cooks came with the knowledge of a very wide range of spices (most notably saffron and mace), the extensive use of ghee as a method of cooking, and special ways of marinating meats.

In Bangladesh, this food has over time become the staple food of the populace. In West Bengal, however, this has remained more than the other categories, the food of professional chefs; the best examples are still available at restaurants. Specialities include chap (ribs slow cooked on a tawa), rezala (meat in a thin yogurt and cardamom gravy) and the famous kathi roll (kebabs in a wrap). The local population absorbed some of the ingredients and techniques into their daily food, resulting in beef or meat-based varieties of many traditional vegetarian dishes, but by and large the foods remained distinct.

The Mughal influence is most distinct in preparations involving meat, especially beef. However, even chicken and other meats became more prevalent. The influence was also seen in desserts; traditional desserts were based on rice pastes and jaggery but under the Mughal influence moved towards significantly increased use of milk, cream and sugar along with expensive spices such as cardamom and saffron.

Anglo-Indian or Raj cuisine

Anglo-Indian food isn't purely the influence of the British; Bengal was once the home of a French colony, and also hosted populations of Portuguese, Dutch, Armenians and Syrians. These collective western influences are seen in the foods created to satisfy the tastes of the western rulers. The result is a unique cuisine, local ingredients adapted to French and Italian cooking techniques—characterized by creamy sauces, the restrained use of spices and new techniques such as baking. Baking, cake making and tea ritual were the impacts of the British rule between the 18th and 20th centuries as well as the Jewish culture.

The Europeans came to modern Bengal soon after the Mughals, but in small numbers. The Portuguese visited the ports of Bengal as traders and missionaries, along with the French, the Dutch and the British. The French were the first to establish a colony at Chandannagar, but by the late eighteenth century the British were dominant. They made it the eastern capital of the Empire while Dutch and Portuguese missionaries launched their missions and schools from Bengal. Marwari and Gujarati traders made it their home, Afghans visited frequently with their spices and money lending, the Chinese came to escape the mainland. The prosperity of Bengal made it attractive to Syrians, Jews and Armenians too. United as one country, the Britain took control over Pakistan, India, and Bangladesh in the 1800s and left their mark on the cuisine. This influence didn't make as strong an impact as previous influences, but it did open the food up to the world. Today pre-packaged foods are more popular as the food industry is vastly changing how food is prepared and sold. This hasn't altered the culinary base, although numerous "ethnic" restaurants have opened in Dhaka.

The Europeans brought cooking techniques, but also new ingredients and food items. In addition, cities developed population centres of Europeans; this in turn encouraged foreign purveyors to set up locally, such as Jewish bakeries and English sausage vendors. English and Jewish bakers such as Flury's and Nahoum's dominated the confectionery industry which migrated from British tables to everyday Bengali ones, resulting in unique creations such as the *pêtis* (savory turnovers, from the English "patties"). Another enduring contribution to Bengali cuisine is *pau ruti*, or Western-style bread. Raj-era cuisine lives on especially in the variety of finger foods popularized in the 'pucca' clubs of Kolkata, such as mutton chop, kabiraji cutlet or fish only .

As European powers began to establish trading routes to the Far East power and influence shifted in Bangladesh. The Ottoman Turks and other Turkic Muslims from Central Asia arrived in the region as new foods became popular, including yogurt, stuffed grape leaves (*dolma*), kebabs, and coffee. Also, with the Europeans new influences arrived, especially in the form of new spices from other parts of Asia.

The gastronomical legacy of the Portuguese was widespread, profound, and enduring. Their farflung trading posts were the hubs of a global exchange of fruits and vegetables between the Western Hemisphere, Africa, Oceania, Asia, and India. The Portuguese brought potatoes, tomatoes, chillies, okra (ladies fingers), corn, papayas, pineapples, cashews, peanuts, guavas, and tobacco to India, and these products were thoroughly assimilated into the regional cuisines. In Bengal, the Portuguese may have introduced the technique of curdling milk that became the basis of the famous Bengali sweet industry. Goan dishes such as vindaloo, buffath, and Chicken xacuti also became part of Calcutta's cosmopolitan cuisine.

The key culinary influence of the Christian community was the ritual of **tea** (introduced by the British and now central to Bengali identity), and in Bengal's snack food traditions. Baking, which was pretty much unknown till the British came along, became widespread.

The popularity of baked **confectioneries** was a direct result of the British popularising the celebration of Christmas. The Jewish community, though always tiny in numbers, picked up the trend and made it hugely popular to the masses - now every railway station in West Bengal serves puff pastries to go with tea to millions of commuters across the state. Chops and cutlets, once British in origin but now firmly Bengali, are served every day in every little shack. The pound cake is a treat every kid has grown up stealing. Kolkata's big Jewish bakeries are dead or dying, but their influence is everywhere.

The British also influenced food in a somewhat different way. Many British families in India hired local cooks, and through them discovered local foods. People of Marwari background engaged in the Bengal's world famous thriving **sweetmeat** industry. The foods had to be toned down or modified to suit the tastes of the 'memsahibs'. The most distinct influence is seen in the desserts, many of which were created specifically to satisfy the British - most notably the very popular sweet *ledikeni* named after the Lady Canning; it is a derivative of the *rôshogolla* created for an event hosted by her.

The Chinese Influence

The Chinese originally settled into a village called Achipur south of Kolkata in the late 18th century, later moving into the city and finally into its present home in Tangra at the eastern edge of Kolkata, which still houses over 100,000 ethnic Chinese. No other part of the Indian subcontinent has any significant Chinese population. The Chinese of Kolkata form a substantial and successful community with a distinct identity. With this identity came Chinese food, available at almost every street corner in Kolkata. They were mostly Cantonese tradesmen and sailors, bringing with them *aji-no-moto* and sweet corn. The cuisine is characterized as much by what is missing - mushrooms, for instance, are not found in Bengal - as by what is there, such as a far greater use of pork than any of the other cuisines. As the Chinese opened restaurants for Bengalis, they spiced up the bland Cantonese sauces with sliced chillies and hot sauces, creating unique dishes such as Chilly Chicken and Veg Manchurian.

Indian Chinese food was given a second boost when a large number of Tibetans migrated into Indian Territory , when China annexed Tibet . Tibetans brought with them their own delicacies to add to this genre, such as the very popular *momo* (a kind of dumpling) or *thukpa* (a hearty noodle soup). Tibetans and Nepali immigrants also found ready employment in kitchens as 'Chinese' cooks because of their looks, and helped power the millions of eateries that serve this unique fusion on every street in India .

With a long history of immigration from Cantonese-speaking areas, Bangladesh also hosts a large number of Chinese restaurants. In Dhaka , the phrase *Chainiz khaoa* (literally 'to eat Chinese food') often simply means 'to eat out (at a restaurant)', as Chinese cuisine was the first widely-available food in Dhaka eateries. As with Indian Chinese food, Chinese food in Bangladesh has evolved much from its Cantonese roots, with greater usage of chili and other spices native to Bengal .

The influence of this unique cuisine cannot be overstated; it's available in every town in India and Bangladesh as Chinese food. Bengali immigrants to other countries have started carrying this abroad as well; Indian Chinese, including halal Indian Chinese restaurants have appeared in many places in the United States .

Traditional Bengali cuisine

The traditional society of Bengal has always been heavily agrarian; hunting, except by some local tribals, was uncommon. The rearing of animals was also not popular. This is reflected in the cuisine, which relies on staples like rice and dal, with little place for game or meat.

Fish is the dominant kind of meat, cultivated in ponds and fished with nets in the fresh-water rivers of the Ganges delta. More than forty types of mostly freshwater fish are common, including rui (rohu), katla, magur (catfish), chingri (prawn or shrimp), as well as shutki (dried sea fish). Salt water fish (not sea fish though) Ilish (hilsa ilisha) is very popular among Bengalis, can be called an icon of Bengali cuisine (along with rasgulla of course). Almost every part of the fish (except fins and innards) is eaten; the head and other spare parts are usually used to flavor curries. Kashi (mutton) is the most popular red meat.

Other characteristic ingredients of traditional Bengali food include rice, moshur dal (red [[lentil]lentils]), mug dal (mung beans), shorsher tel mustard oil, mustard paste, posto (poppyseed) and narkel ripe coconut. Bengal is also the land of am (mangoes), which are used extensively—ripe, unripe, or in pickles. Ilish machh (hilsa fish), which migrates upstream to breed is a delicacy; the varied salt content at different stages of the journey is of particular interest to the connoisseur, as is the river from which the fish came - fish from the river Pôdda (Padma or Lower Ganges) in Bangladesh, for example, is traditionally considered the best. The pāch phoron spice mixture is very commonly used for vegetables. A touch of gôrom môshla or hot spices (elachi cardamom, darchini cinnamon, lông clove, tej pata bay leaves, and peppercorn) is often used to enliven food.

Another characteristic of Bengali food is the use of a unique cutting instrument, the bothi. It is a long curving blade on a platform held down by foot; both hands are used to hold whatever is being cut and move it against the blade. The method gives excellent control, and can be used to cut anything from tiny shrimp to large pumpkins. Traditional cuisine is very demanding in the kind of cuts of vegetable used in each dish, and using the wrong one is frowned upon. Further, different vegetables are usually cooked together; the wrong cuts can lead to some vegetables remaining raw or becoming overcooked.

In East Bengal, now Bangladesh, the cuisine developed relatively isolated from influences of the rest of India and Southeast Asia by the difficult geography of the Ganges delta. Four characteristics stand out - fresh-water fish, beef, the extensive use of parboiled rice and mustard oil. Ādal is also a staple. Spices are used sparingly, and the methods of preparation are relatively simple - steaming, frying or stewing. Floods are common in the region, so there's extensive use of root vegetables and dried fish (shutki). Milk and dairy products, so widely used in the neighboring India, are not as common here; the geography prevents large scale breeding of cows, thus making dairy an expensive indulgence. Notably, hardly any food calls for curd or ghee. However, sweets do contain milk and dairy products as well as jaggery and rice paste.

In western parts of Bengal, more connected with the rest of India and dominated by the megacity of Kolkata since the late eighteenth century, a separate cuisine emerged. The delta is thinner there, with fewer rivers and more open plains. There is significant commerce with the rest of India, leading to a flow of spices, ingredients and techniques. The food is much richer with various spices, the presentations are more elaborate and a significant feature of the cuisine is a vast array of sweets based on milk and sugar - the result of both better supply and the influence of traders from the milk belts of Gujarat and Benares. While fresh-water fish is still common, mutton is more common among the Muslim population than beef and dried fish is nearly unknown. Wheat makes its appearance alongside rice, in different types of breads such as luchi, kochuri and pôrota. Though mustard paste is extensively used, mustard oil is abandoned in favor of groundnut oil or refined vegetable oil. There's a greater use of coconut, both in cooking and in desserts.

Prosperity and urbanization also led to the widespread use of professional cooks who introduced complex spice mixtures and more elaborate sauces, along with techniques such as roasting or braising. Also introduced around this time, probably as a consequence of increased urbanization, was a whole new class of snack foods. These snack foods are most often consumed with evening tea. The tea-time ritual was probably inspired by the British, but the snacks bear the stamp of the substantial Marwari population in Kolkata - chat, kachori, samosa, phuluri and the ever-popular jhal-muri.

Ergonomics

Eating Place

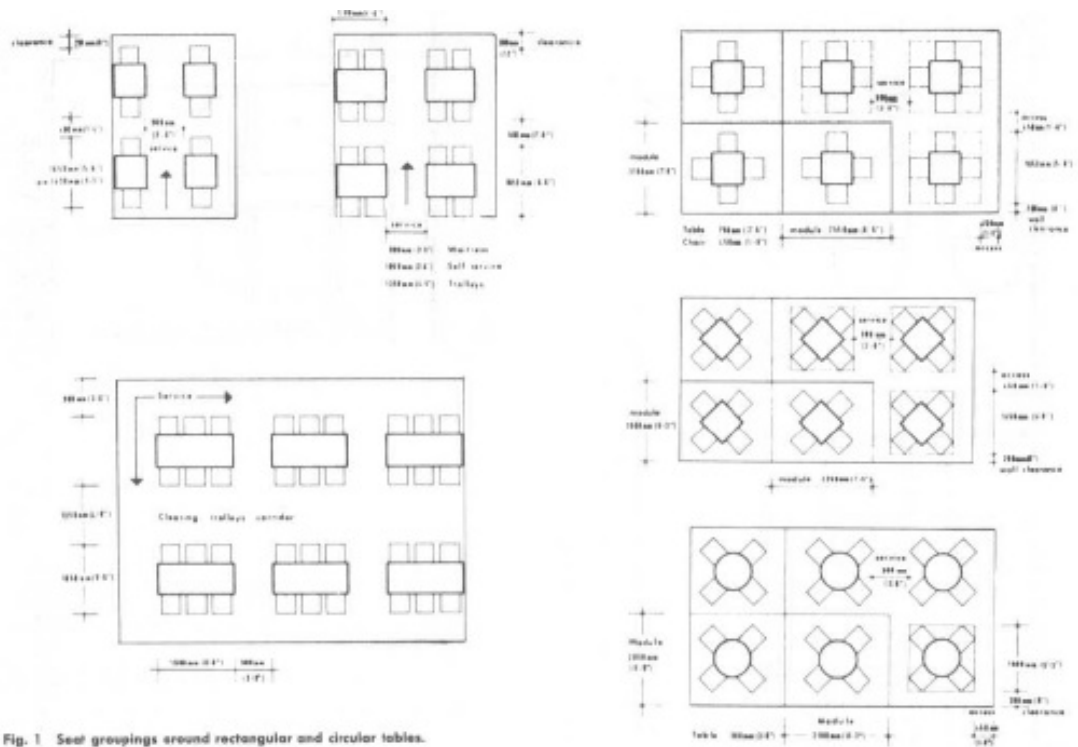


Fig. 1 Seat groupings around rectangular and circular tables.

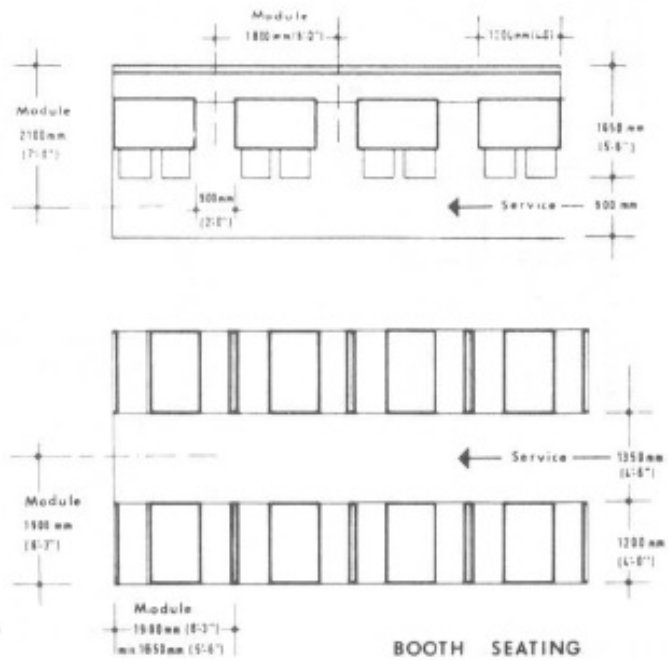
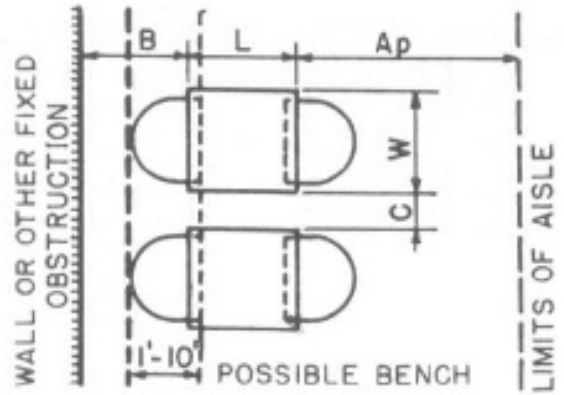
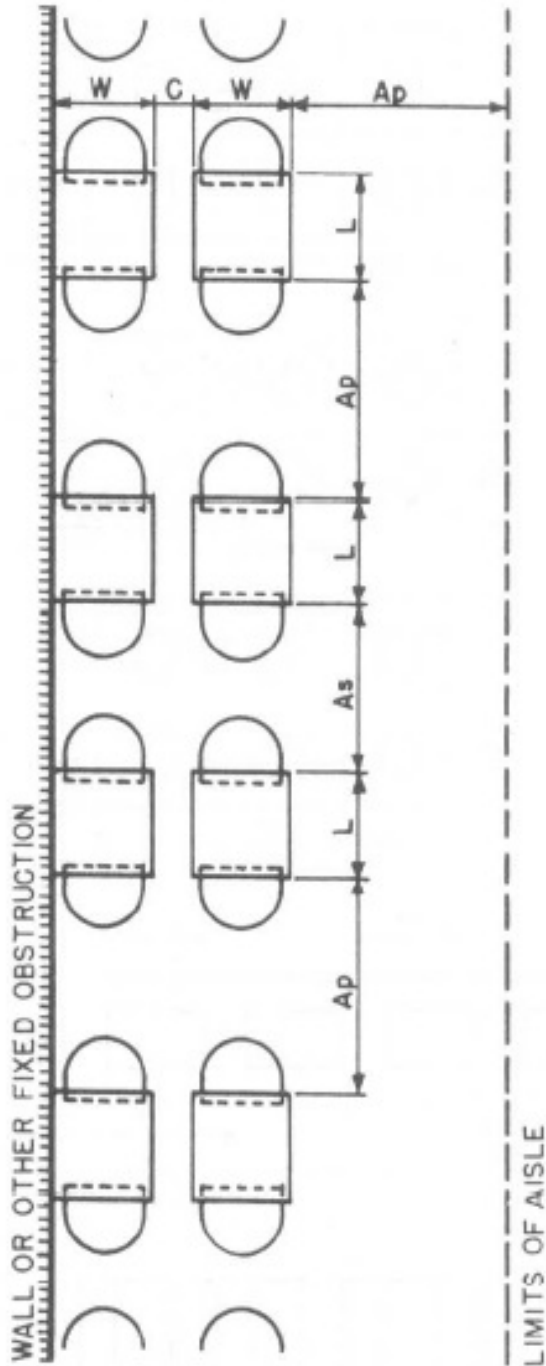


Fig. 2 Banquette seating arrangements and limiting dimensions including space for access and service.

Fred Lawson, *Restaurant Planning and Design*, The Architectural Press, Ltd., London, 1973.

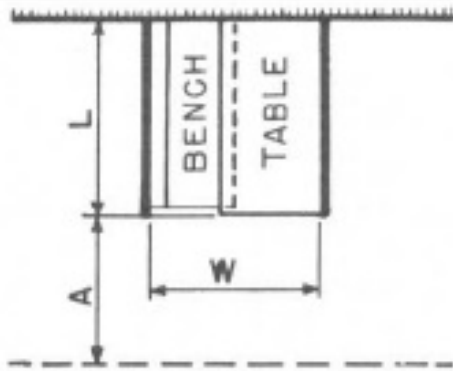


	Abs. Min.	Des. Min.	Comfortable
Ap Public circ'n	3-0 to 4-6	3-6 to 5-0	3-9 to 5-0
As Service aisle	3-6 to 4-6	4-0 to 5-0	4-0 to 5-6
B To wall	1-8 to 2-0	2-0 to 2-6	2-0 to 3-0
C Between units	0 to 8	6 to 1-0	1-0
Length	1-8 to 2-0	2-3 to 2-4	2-4 to 2-6
Width	1-8 to 2-0	2-2 to 2-3	2-4 to 2-6

all dimensions in feet and inches

	Abs. Min.	Des. Min.	Comfortable
Ap Public circ'n	*1-10 to 4-6	2-3 to 5-0	3-0 to 5-0
As Service aisle	3-0 to 3-6	3-6 to 4-0	3-9 to 4-0
C Between units	0 to 3	4 to 6	6
Length	1-8 to 2-0	2-3 to 2-4	2-4 to 2-6
Width	1-8 to 2-0	2-2 to 2-3	2-4 to 2-6

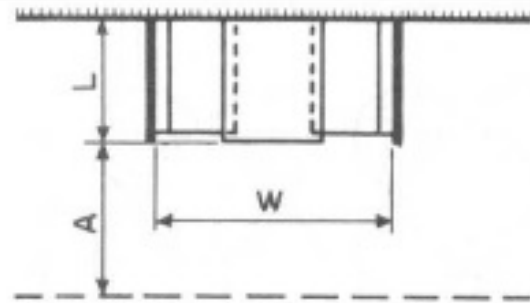
* Lower range only if chairs, etc., do not project into aisle



2 PERSONS SIDE BY SIDE

	Abs. Min.	Des. Min.	Comfortable
Service A and pub. circ'n	2-6	3-0	3-6
Length	3-6	3-9	4-0
Width	3-0	3-3	3-6

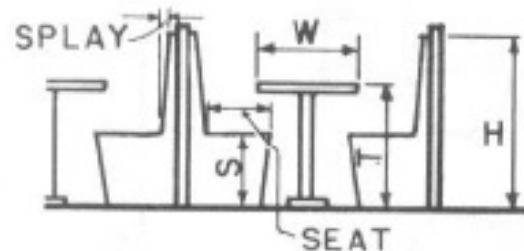
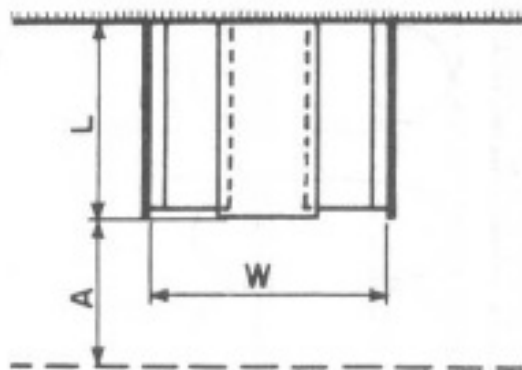
Note: This type not ordinarily recommended.



2 PERSONS FACE TO FACE

	Abs. Min.	Des. Min.	Comfortable
Service A and pub. circ'n	2-6 to 3-0	3-0 to 4-0	3-6 to 5-0
Length	2-0	2-2 to 2-6	2-6
Width	4-10 to 5-6	5-2 to 5-6	5-8 to 5-10

dimensions in feet and inches

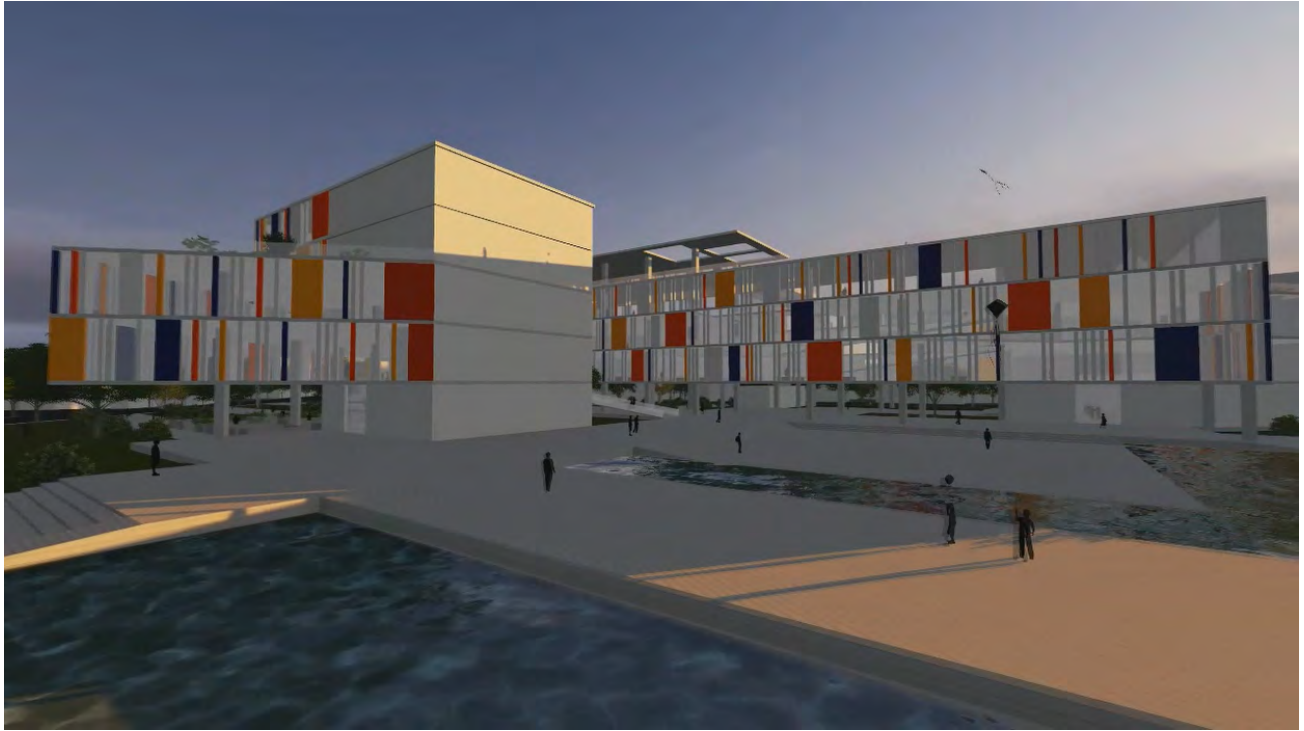


4 PERSONS

	Abs. Min.	Des. Min.	Comfortable
Service A and pub. circ'n	2-6 to 3-0	3-0 to 4-0	3-6 to 5-0
Length	3-6	3-9 to 4-0	4-0 to 4-2
Width	4-10 to 5-6	5-2 to 5-6	5-8 to 5-10

BOOTH FURNITURE HEIGHTS

	Abs. Min.	Des. Min.	Comfortable
H	3-0 to 3-6	3-6	4-0
S	1-5 to 1-6	1-5 to 1-6	1-6
T	2-5	2-5 to 2-6	2-6
W	1-8 to 2-0	2-0 to 2-2	2-4 to 2-6
Seat	1-4 to 1-5	1-5 to 1-6	1-6 to 1-8



THE FOODSCAPE

By

Uzma Alam

10108012