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Honors theses

THE FARMARK

Architectural Design of an International Gastronomic Center in Brussels

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Gastronomy is one of the most booming sciences of recent times due to technological advancements and people's interest in exploring new trends in the culinary world.

This "boom" of the trade has influenced research and innovation in an area that just recently was unknown to many.

The famous Chef Ferran Adrià has revolutionized the world of gastronomy making it ideal for exploring creative possibilities.

Understanding the meaning of gastronomy is the essential starting point to develop the role that a Gastronomic Center has to play in our time.

This thesis, entitled "Architectural Design of an International Gastronomic Center in Brussels", is structured in three thematic lines that allow a better understanding of the project.

The first thematic line comprises Chapters 2 and 3, showing to the reader the origin of the project and the reasons that motivated this research, explaining the basic requirements for the Arquidea competition whose objective is building an International Gastronomic Center in Brussels.

The second thematic line comprises Chapters 3 and 4, that explain the definition of Gastronomy and help to elaborate in the understanding of the role played by Gastronomic Centers in our time. In these chapters, a complete architectural program is followed with all the different services and activities that such a space can offer.

Last but not least, the final thematic line describes the design process and the final development of the architectural project.



What should be a Gastronomic Center?

To have knowledge of the meaning of the word "Gastronomy" is the starting point to comprehend the function of what should be a Gastronomic Center today.

The Cambridge Dictionary defines Gastronomy as: "art and knowledge involved in preparing and eating good food".

Based on this definition, a Gastronomic Center is a physical space where people can acquire knowledge and study the vast world of Culinary Arts; in other words, a Gastronomic Center is nothing more than an institute or university that offers an academic curriculum for the professional formation of cuisine lovers.

However, this concept seems incomplete with respect to the great advances in the gastronomic world and the "boom" that has taken the study of Culinary Arts in recent times. The new cuisine has led to study different cultural components with respect to food, erecting a cultural exchange and knowledge sharing as the foundation of modern gastronomy.

The new Gastronomic Centers should not just be spaces intended to the study of Culinary Arts, but also spaces where chefs and lovers of good food can share experiences and knowledge for the sake of growth in the culinary world.

In conclusion, a Gastronomic Center is a place to share, learn, cook, and eat in a single and authentic multi-functional complex, whose aim is that everyone can enjoy a true gastronomic experience.



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