

ICM 246E-349E INTERIOR ARCH. DESIGN STUDIO I-II

2024-2025 Fall Term

Istanbul Technical University, Faculty of Architecture, Department of Interior Architecture

Instructor:

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GASTRONOMY CENTER Design in Historical Building

Course Description

This project invites students to reimagine and redesign the historic building, currently known as “Fil Ambarı”, as a modern gastronomy center. The goal is to create a dynamic and functional space that harmoniously blends contemporary culinary facilities with the building’s historical charm and environmental potential, preserving its architectural significance while meeting the needs of a modern gastronomy hub.

Project Objectives

- Preservation and Integration:** Respect and preserve the historical elements of the building while integrating contemporary design solutions. Students should aim to highlight the building’s historical features and incorporate them into the new design.
- Functional Design:** Develop a comprehensive design for a gastronomy center, including spaces such as; a main dining area, kitchen, storage, and any additional facilities such as a tasting room or cooking school.
- Modernization:** Incorporate modern culinary equipment and amenities that cater to both professional and casual dining experiences, ensuring the design supports efficient workflows and enhances the overall guest experience.
- Sustainability and Accessibility:** Integrate sustainable design practices and ensure the space is accessible to all users, adhering to contemporary standards of environmental responsibility and inclusivity.
- Aesthetic Harmony:** Create a cohesive design that marries historical aesthetics with modern functionality, resulting in a space that is both visually appealing and practical.

Project Brief & Design Principles

About the project site: Fil Ambarı, located in Çengelköy, Istanbul, was constructed during the Ottoman Empire, specifically in the 18th century. It served as several storage facilities. The building is characterized by its functional structure, designed to accommodate large quantities of. Today, the Fil Ambarı is an important part of Istanbul’s architectural heritage. While it is not used for its original purpose, it remains a notable example of Ottoman-era architecture and are valued for its historical significance.

The studio is structured as four phases:

1. Environmental Analysis: Students are invited to analyze the near environment in Fil Ambarları in order to comprehend the existing urban fabric, social, cultural, psychological, political and economical relations of every-part of the milieu; and encouraged to generate an extensive perception and understanding of the context. In addition, within the first phase, students are expected to present their analyses as 2d-3d-4d (sketches, mappings, collages, diagrams, videos, animations, etc.) presentations.

2. Theme Analysis and Corporate Identity: In the second phase, it's expected to make a research about the theme (to develop a scenario and make a detailed presentation).

3. Design Development (concept, content, story development and spatial design development): In the third phase, students are encouraged to focus on the content, scenario development, and design development. Studies will be made and presented as texts, diagrams, collages, sketches and 3d models.

4. Project Development (spatial design, technical drawings, 3d visuals, models): Students are expected to design and draw the projects of the Gastronomy Center

The list of requests below shows the minimum expectations required within the scope of the project. The list of requirements should be expanded according to the project subject.

- Entrance/Waiting Area
- Main dining area (Indoor&outdoor)
- Bar
- Tasting Room
- Service Spaces (Kitchen, storage, etc.)
- Workshop Area
- Auditorium
- Library/Research Center
- Wc
- Office
- Any other facilities related to the proposed concepts

Project Constraints

Cuisine Selection: Each student must select one specific cuisine to focus on for their gastronomy center design. The chosen cuisine will guide the overall design concept, including the layout, kitchen requirements, and dining experience.

Attendance

The requirement for active participation in the course is 80%. This includes both physically attending classes and completing the in-term assignments/submissions throughout the semester. Students who do not meet these conditions will get VF and cannot make the final submission. If you are absent, having provided the required excuse duly and timely, you must still complete all submissions. The deadlines of these submissions will be given to you separately.

For students to be excused from the lectures (absenteeism) and/or submissions, they need to provide a report of a valid excuse (for example, a minimum 3 days of sickness report from a hospital). When you are absent, whether or not you give a report, your absence will be counted as absent in any case. For example, if you miss 6 lectures, you fail the course even if you have 6 reports. The health reports that will be brought for the Final Submission should be given to the Dean's Office. The report is required to be issued by an official hospital and be at least 3 days in duration.

Evaluation

Activities	Effects of Grading
Pin Up I	5%
Pin Up II	5%
Jury I	20%
Jury II	30%
Final Submission	40%

Weekly Programme

Week	Day	Program	Content
1	Sep. 30	Introduction	project theme explanation
	Oct. 03	SITE VISIT Fil Ambarı, Çengelköy	sketches, photos
2	Oct. 07	Studio: Individual work on site and theme analysis related to selected cuisine requirements Preparation for the pin-up	texts, diagrams, sketches, collages
	Oct. 10	PIN UP I Site+Concept Analyses	analyzing and observing 2d-3d-4d (sketches, mappings, collages, diagrams, videos, animations, etc.)
3	Oct. 14	Studio: Individual work on theme analysis Restaurant design examples	texts, diagrams, sketches, and physical models of design ideas plans-sections-3d presentations
	Oct. 17	Studio: Individual work on theme analysis	
4	Oct. 21	Studio: Design-concept development	sketches, diagrams, collages, 3d models 1/100
	Oct. 24	Studio: Design-concept development	plans-sections-elevations, 3d drawings, model
5	Oct. 28	Studio: Design-concept development	sketches, diagrams, collages, 3d models 1/100
	Oct. 31	Studio: Design-concept development	plans-sections-elevations, 3d drawings, model
6	Nov. 04	JURY I	Student Presentations and Submission
	Nov. 07	Studio: Project development	sketches, diagrams, collages, 3d models 1/50
7	Nov. 11	Studio: Project development	plans-sections-elevations, 3d drawings, model
	Nov. 14	Studio: Project development	
	Nov.18 Nov. 21	Fall Break	
8	Nov. 25	Studio: Project development	sketches, diagrams, collages, 3d models 1/50
	Nov. 28	Studio: Project development	plans-sections-elevations, 3d drawings, model
9	Dec. 02	JURY II	Student Presentations and Submission
	Dec. 05	Studio: Project development	
10	Dec. 09	Studio: Project development	sketches, diagrams, collages, 3d models 1/50
	Dec. 12	Studio: Project development	plans-sections-elevations, 3d drawings, model
11	Dec. 16	Studio: Project development	
	Dec. 19	Studio: Project development	

12	Dec. 23	Studio: Project development	sketches, diagrams, collages, 3d models 1/100- 1/50
	Dec. 26	Studio: Project development	plans-sections-elevations, 3d drawings, model 1/20-1/10 details
13	Dec. 30	PIN UP II	Student Presentations and Submission
	Jan. 02	Studio: Project development	sketches, diagrams, collages, 3d models 1/100- 1/50 plans-sections-elevations, 3d drawings, model 1/20-1/10 details
14	Jan. 06	FINAL JURY	Requirements will be announced
	Jan. 09		

Note: A draft of the weekly program is attached, but details are subject to change with prior notice.