+alex

*contents















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+SOCIAI academic





CO MCR ENTRANCE, REVIT, ENSCAPE, PHOTOSHOP

overview~

Determine a social need and specified location to inform the programme objective to repurpose a large grade 2 listed department store.

End User: 18-25, leaving the care system in the UK

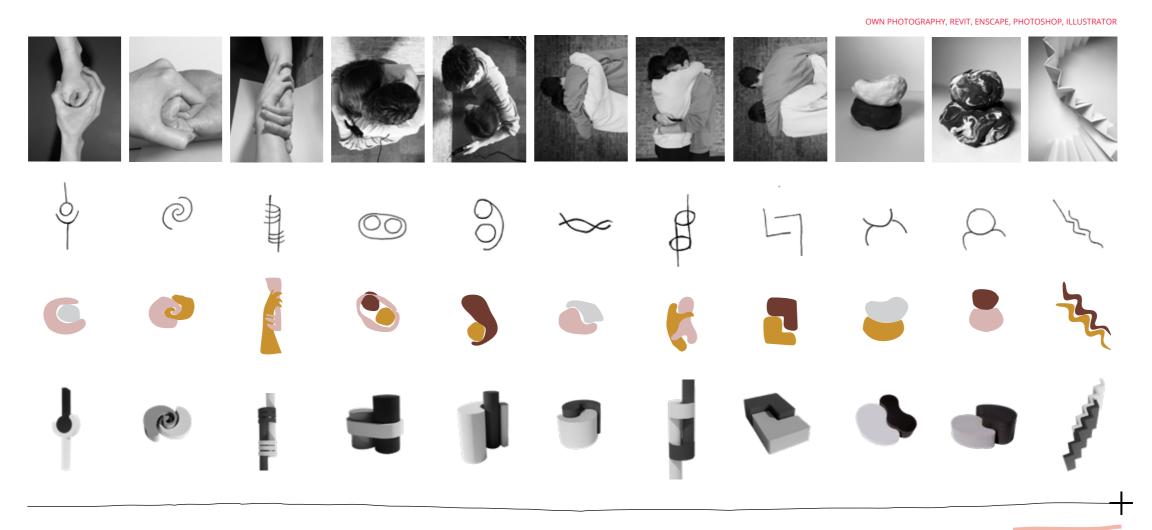
Location: Manchester

Brief:

- + Provide a space to cater for the liminal point when care leavers transition from state care to adulthood.
- + Foster community
- + Establish long term networks and create a sense of belonging
- + Promote the value of alternative spatial types to facilitate mental health support
- + Promote life ambition and provide financial, education & career
- + Create a precedent for use by care leavers to repurpose abandoned retail space
- + Generate income for the building







*typology study

A typology study driven by the concept Sustainable Bonds influenced by the aim of establishing long term networks, was used as a design narrative to guide decisions on a macro and micro scale including circulation strategy, architectural detailing and material specification.

⁺Manchester

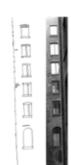


*surrounding architecture

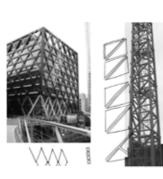
A study of the visual identity and culture of Manchester influenced specified spatial types, architectural detailing, colour pallet and material specification.











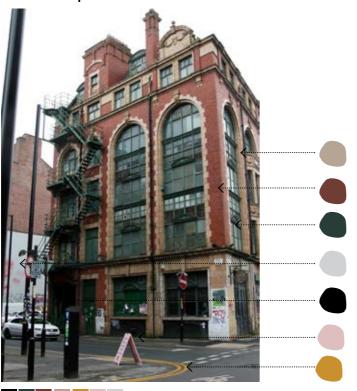






OWN PHOTOGRAPHY

⁺colour palette

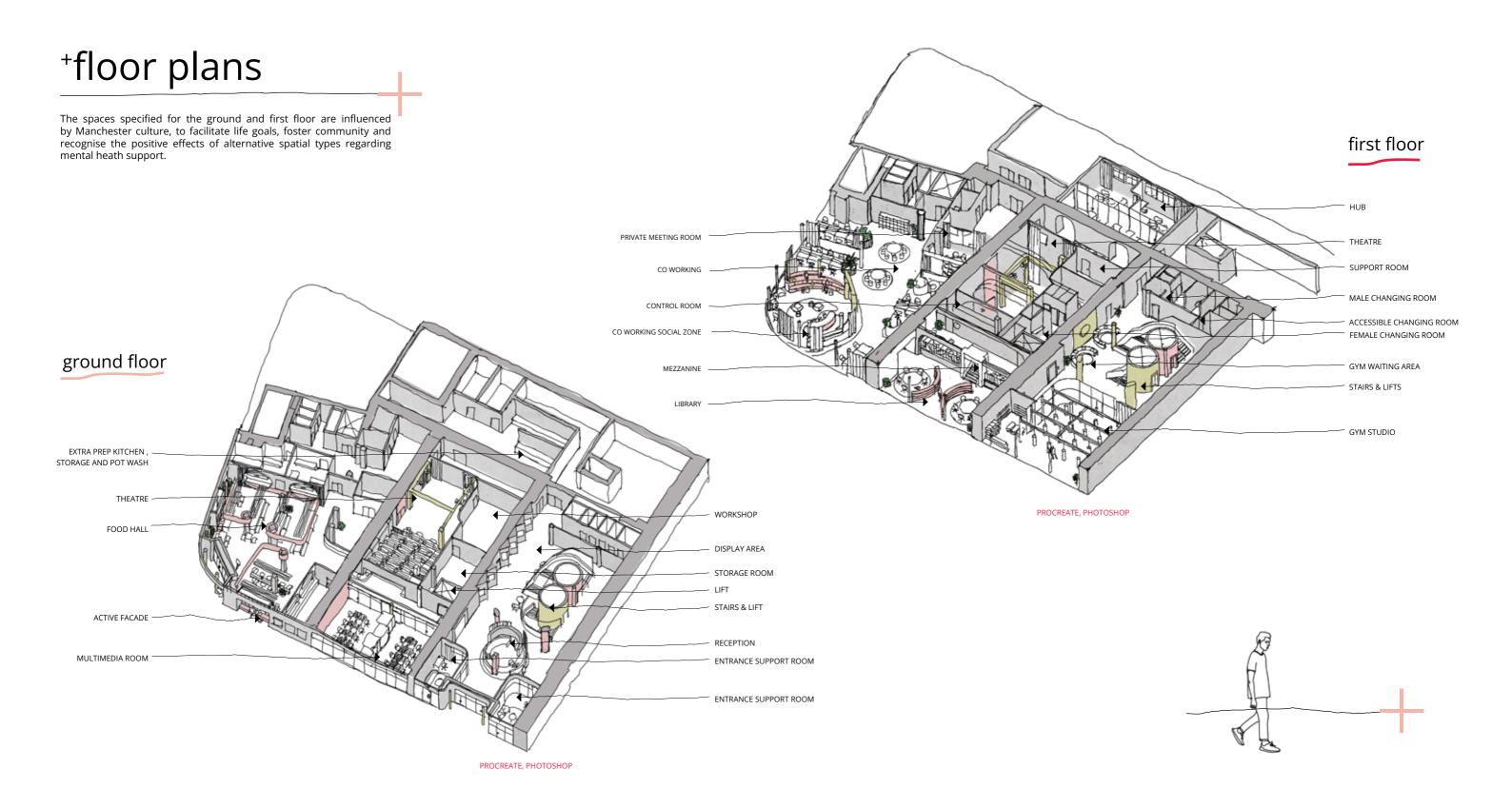


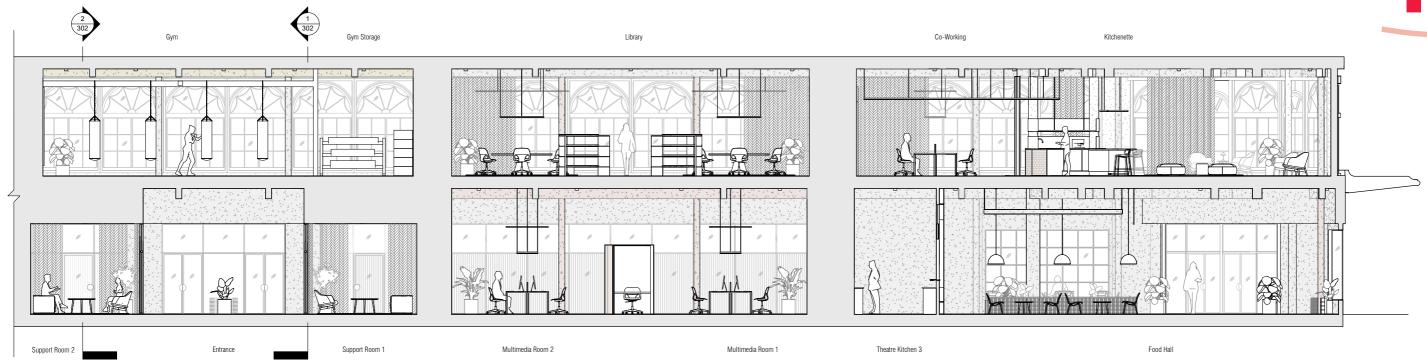




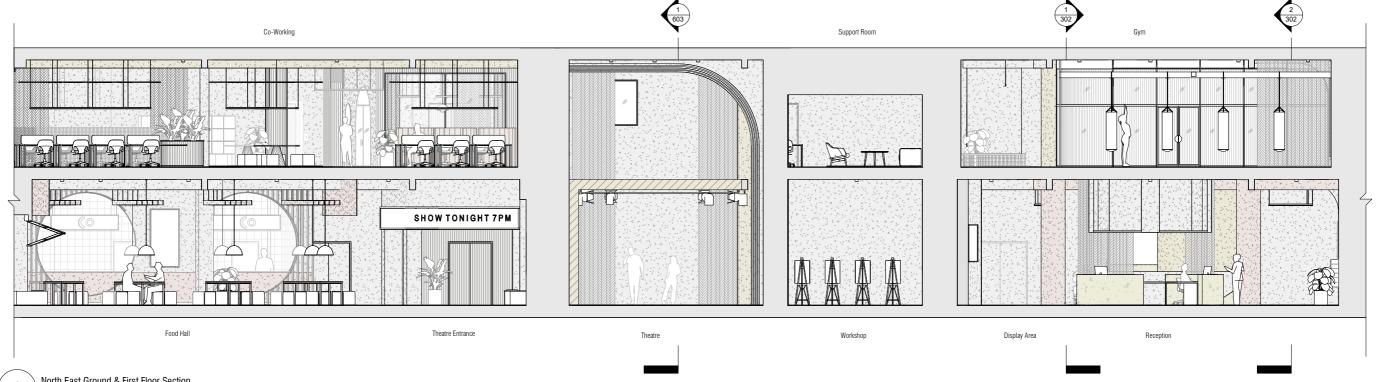
OWN PHOTOGRAPHY

⁺material board





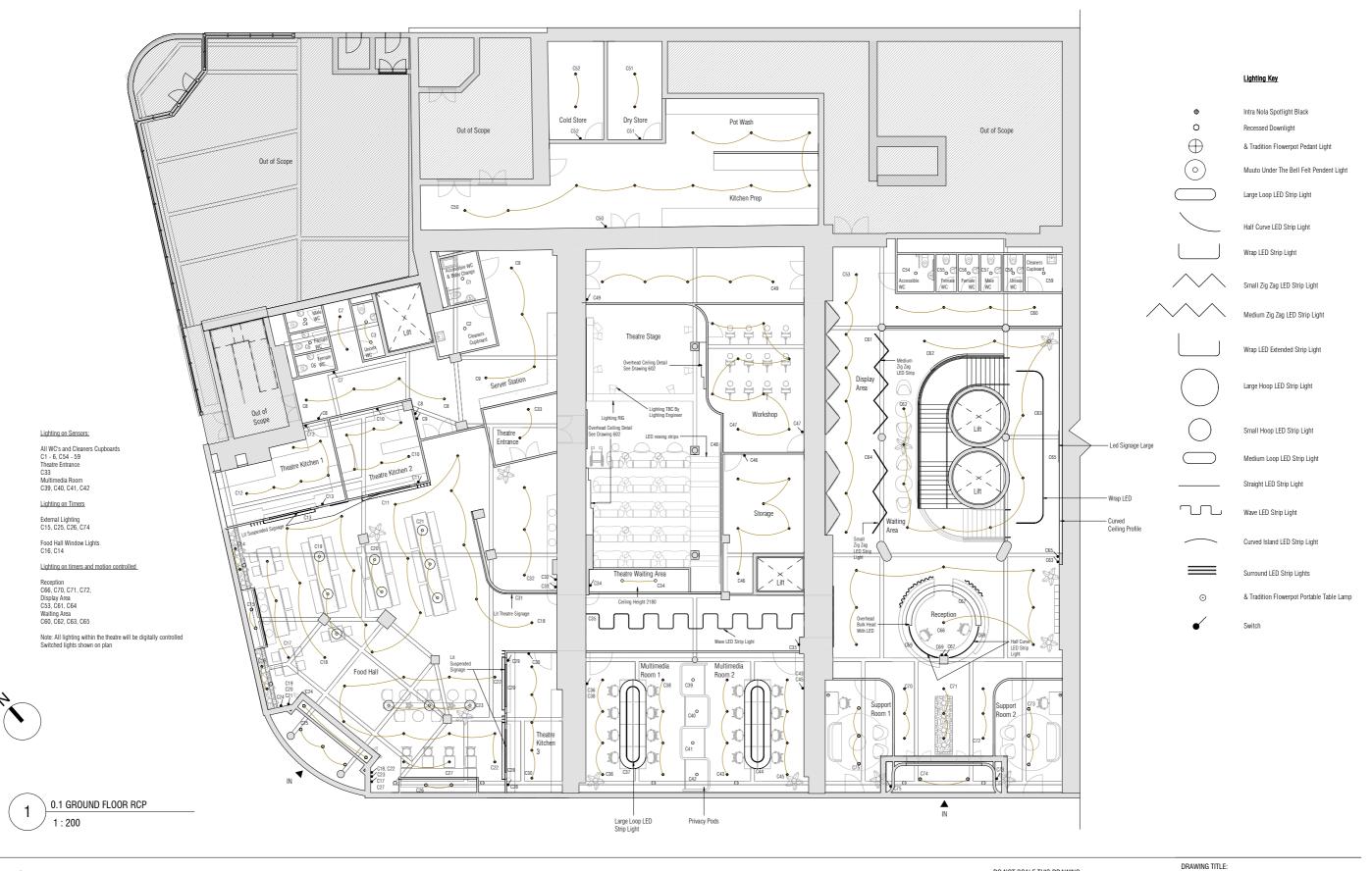
South West Ground & First Floor Section



North East Ground & First Floor Section
1:125

REVIT

*technical drawings





REVIT

NOTES: Food Hall

C1, C3, C4, C5, C6 WC General Recessed Downlights

C1, C3, C4, C5, C6 WC General Recessed Downlights
C2, General Recessed Downlights
C7, C8, C9, C17, C18, C22, General Spotlights
C24 General Recessed Downlights
C14, C16 Window Spotlights
C17, C27 Accent Table Spotlights
C19, C20, C21, C23 Muuto Accent Pendent Lights
C10, C12, C30 Theatre Kitchen Spotlights
C11, C13, C28, C29 Theatre Kitchen Lit Signage (See Dewing ACR)

Theatre Entrance

C31 Lit Theatre Signage C32, C33 Theatre Entrance General Spotlights

C36, C38, C43, C45 General Spotlights

C37, C44 Feature Desk Lighting Large Loop LED
C39, C40, C41, C42 Privacy Pod Recesses Down Lighting

Theatre Waiting Area

C34 General Recessed Downligh C35 Feature Lighting Wave LED

Storage Room

C46 General Spotlights

Theatre

C47 General Spotlights

C48 LED Nosing lighting Strips For Guidance (See Drawing 504)

Kitchen Prep & Cold/Dry Store

C49, C50, C51, C52 General Spotlights

C53 General Spotlights C61 Feature Lighting Medium Zig Zag LED Strip C64 Small Zig Zag LED strip

Waiting Area

C54, C55, C56, C57, C58, WC General Recessed Downlights C59 Cleaners Cupboard General Recessed Downlights C60, C62 General Spotlights

C63 Wrap LED Feature Light

C65 LED Signage Large C66, C70, C71, C72 General Spotlights C67 Bulk Head LED Feature Light C69 Half Curve Led Feature Strip Light

Support Room 1 & 2

C73, C75 General Recess Downlights

Exterior Lighting

C15, C26 Facade Seating Recessed Down Lights C25, C74 Entrance Recessed Down Light

 DO NOT SCALE THIS DRAWING. ALL DIMENSIONS ARE IN MILLIMETRES
 CHECK MEASUREMENTS ON SITE

CLIENT:

PROJECT:

Social Design

ADDRESS:

Market Street Manchester

Co MCR

DRAWN BY:

SCALE:

As indicated @A3 DATE: 20/05/2024

Ground Floor RCP

AC

09 •



REVIT, ENSCAPE, PHOTOSHOP



⁺active facade

The external facade and street level entrance to the food hall is shown above. Specified as an active facade to increase the positive mood response of those near the building, removing the physical barrier between those within the building and wider city.

*food hall

The food hall is the most publicly accessible space, allocated to the ground floor with direct visibility and access from the street level.

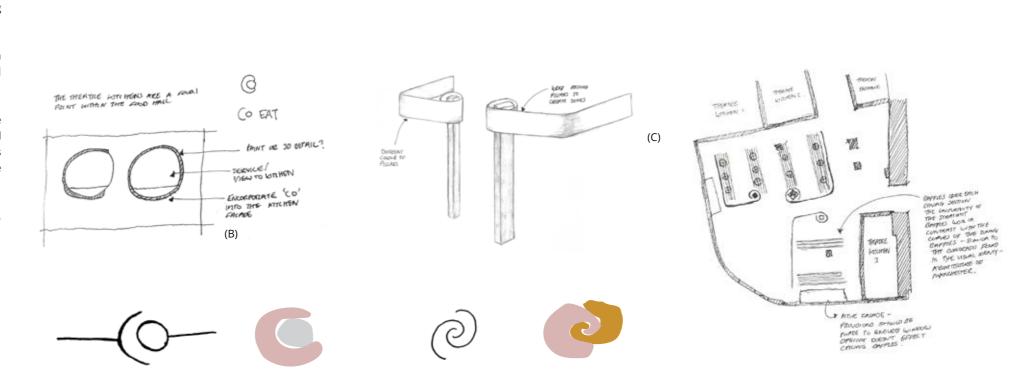
The food hall was inspired by communal dining styles found throughout Manchester. The banquet-style seating tables are conducive to creating community (A).

The theatre kitchens are a focal point within the food hall, offering a range of cuisine; adding a design detail inspired by the concept and brand logo introduces a visual hierarchy and draws the eye. (B)

Sound is an important consideration for the food hall; volume increases as more dinners are seated. To address this, architectural ceiling baffles inspired by the typology forms wrap the existing pillars and zone the space. The contrasting curved and linear baffles increase the surface area at ceiling level, contributing to sound reduction. (C)

The theatre entrance is positioned toward the rear of the food hall, maintaining visibility to the public.





†development

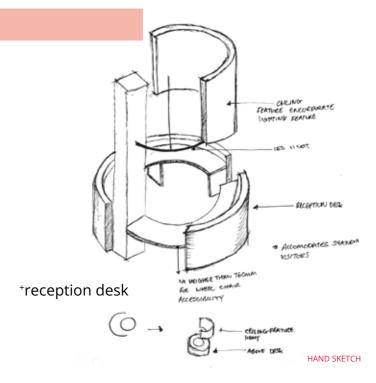
HAND SKETCHES, ILLUSTRATOR

11 •



†entrance







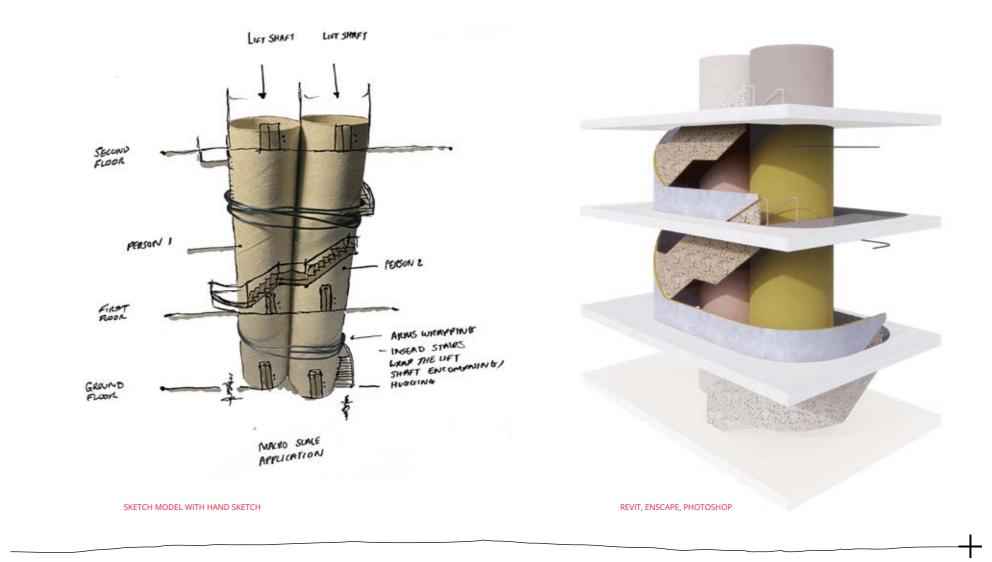
REVIT, ENSCAPE, PHOTOSHOP

REVIT, ENSCAPE, PHOTOSHOP

*staircase & lifts

The stairs and lifts are prominent features within the building, influenced by the form of two people embracing. The two lift shafts symbolise two people, each defined by individual colour, while the stairs embrace and wrap the exterior. The monolithic structure of the balustrade and sweeping guarding are limb-like. The wrapping feature is translated into the floor finishes to define the circulation and feature lighting for navigation.





OWN PHOTOGRAPHY

<u>14</u> •

†theatre

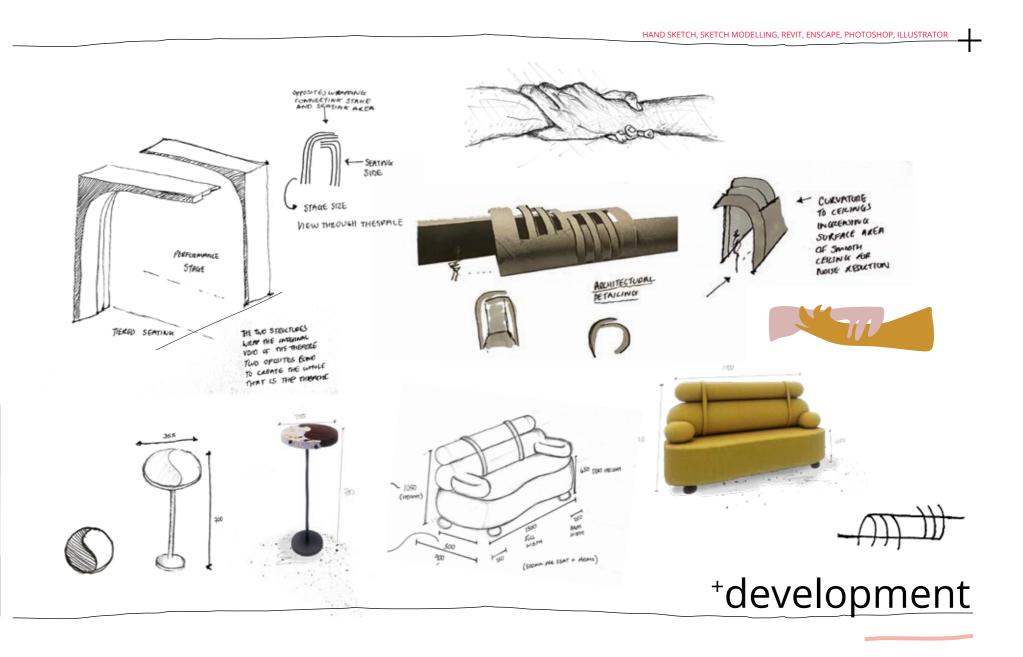
The theatre, defined as Co-Act is specified with flexibility in mind and underpinned by the innate arts culture of Manchester, home to music, theatre, comedy and film production.

Two significant areas within the theatre are the performers and the stage and the audience and the seating area, both intertwined. To define these areas, two obverse architectural ceiling details encompass each space driven by the concept of two interconnecting hands and subsequent physical bonds. The sketches detail the development and implementation of three curves. The stepped detailing adds definition, while the addition of LED strip lighting highlights the complexity of the structure working on a practical level to introduce light into the space for entry and exit.

The sofas and armchairs in the tiered seating area of the theatre are bespoke, adding luxury and comfort in contrast to any preconceived expectations of this space type. The design was inspired by the embrace of two people reinterpreted as the design detail for the sofa back, as evident in the development sketches shown. The concept also translates to the side tables, the joining of two materials to make a whole.



OWN PHOTOGRAPHY



<u>15</u> •



REVIT, ENSCAPE, PHOTOSHOP

⁺co-working

The co-working area intends to invite local businesses to use the space at a competitive price as an incentive to integrate and transfer knowledge with the building's residents. Different working styles concerning prospect and refuge informed the final design proposal, which includes dedicated desks, private meeting space, private booths, and a social zone.

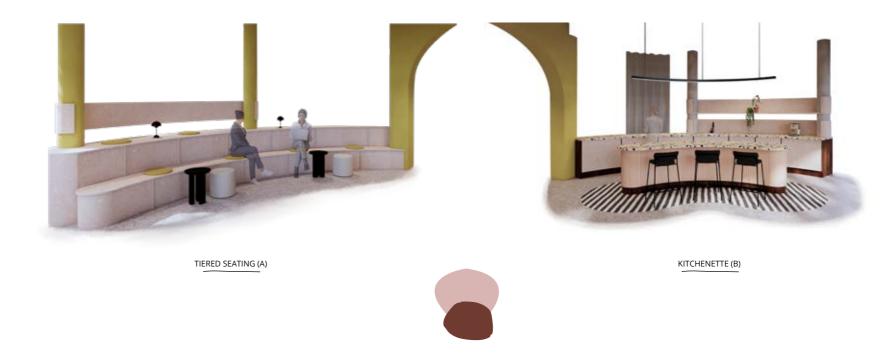
The tiered seating (A) is influenced by the typology shape shown interconnecting the upper and lower seating. The open seating area is designed for relaxed work and social bonding.

The kitchenette (B) facilitates serendipitous interaction and conversation between residents and business owners.

The design of the privacy pod (C) acknowledges the need for solo work, the partition wraps the user, evoking an embrace defining a personalised space.

Within the main co-working space curtains and rugs reference domesticity to add a relaxed softness; the curtaining can be used for added privacy when desired. Different floor types and feature lighting work to define zones and add visual interest.





†development

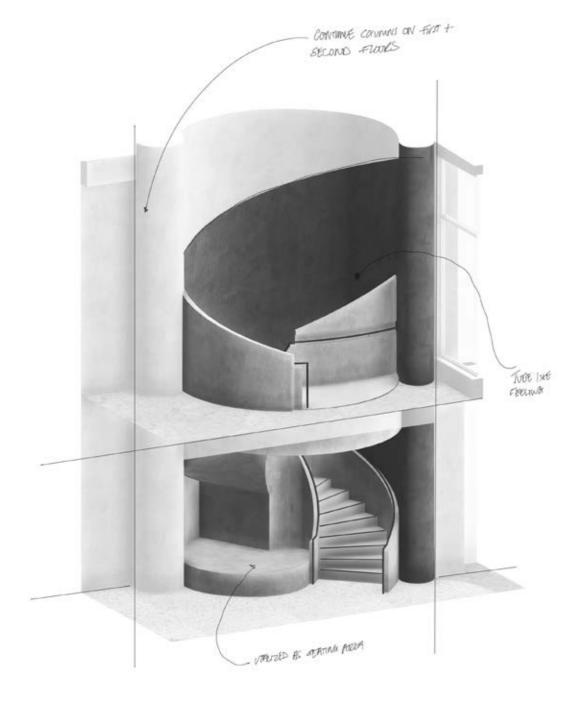
REVIT, ENSCAPE, PHOTOSHOP

<u>17</u> •



*co-working

+staircase academic



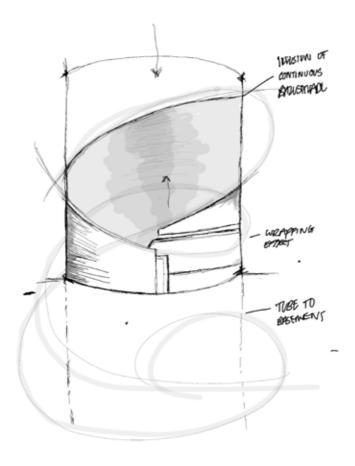
REVIT, PHOTOSHOP

overview~

Design a commercial staircase in detail with technical understanding of materials, methods and communication.

Client: Mindful Chef Location: Soho, London

A design proposal for a commercial staircase for a retail space for the brand Mindful Chef. The design is informed by the ethos of the brand and supported by research into sustainable construction methods, building regulations and materials applicable for use.



HAND SKETCH

†connection

Mindful Chef as a brand is driven by a connection to food, nature, people, and the planet. Design development exploring the narrative of connection has influenced the design of the staircase. Experimental sketch modelling informed ideas for the staircase design. This spent kitchen roll tube (right) has an organic feel and is formed by connecting a single piece of cardboard through curvature. The natural breaks form what could be a sweeping monolithic balustrade and curved progressive ascent between floors.

Considerations:

- + Create the illusion of a continuous balustrade, wrapping the external staircase wall up to ceiling level.
- + Consider the interaction between the balustrade and guarding at landing level by creating a continuous curvature on the entrance to the staircase.
- + As the user meanders the staircase they are wrapped within the tube-like walls and guided by the seamless balustrades creating a visible connection between the ground and basement level.
- + The imposing solid shapes defining the staircase demand attention, enticing customers to explore the offerings within the full breadth of the store.

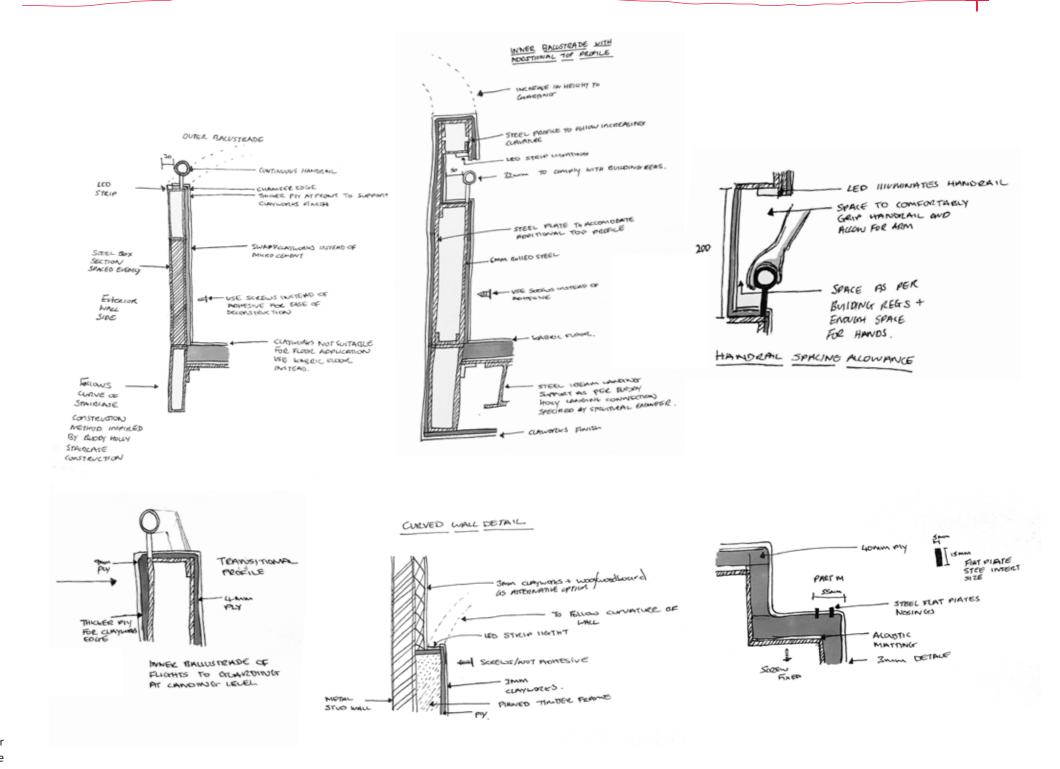




REVIT, PHOTOSHOP

*development

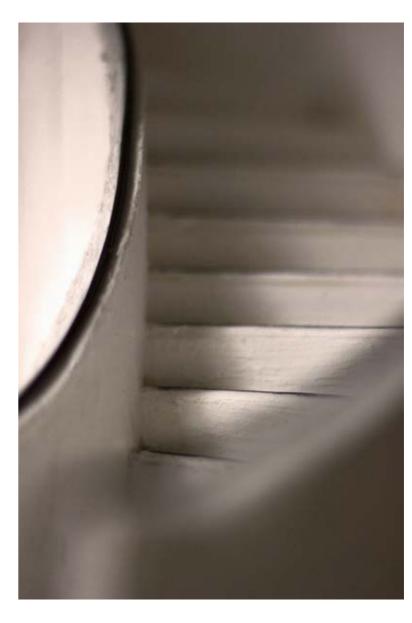
Sketches detail the proposed construction method of the inner balustrade, transitional detailing required at the top of the balustrade profile and outer balustrade. Ergonomics, building regulations and spacing considerations regarding the handrail, treads and risers are documented before the final design proposal.



*scale model







Materials used

- + Finn board
- + Caulk
- Floristry wire
- Black modelling wire

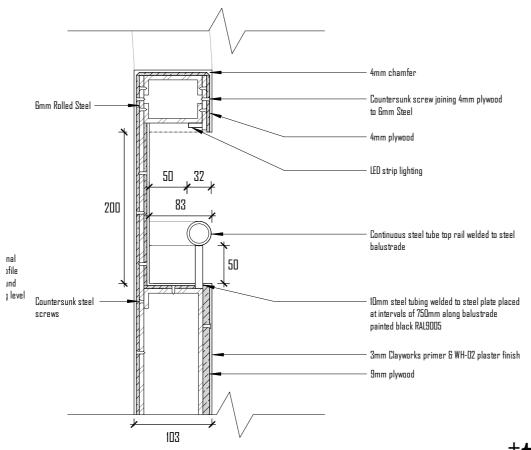
Similar to the specified construction methods, the Finn board is reflective of the plywood cladding whilst the caulk covered the model concealing any gaps, much like the Clayworks plaster and the Detale CPH Kabric floor finish. The Caulk also emulated the textured clay plaster fish. Floristry wire is set into each tread to represent nosing whilst the modelling wire defines the handrail.



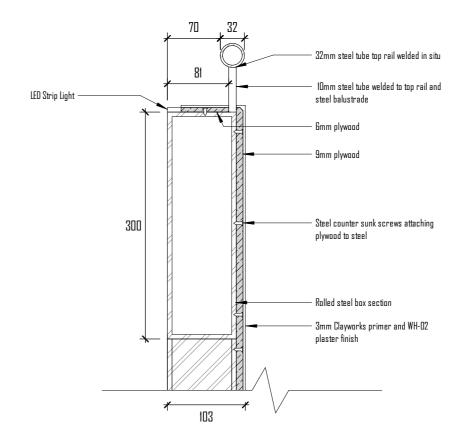
†ground floor

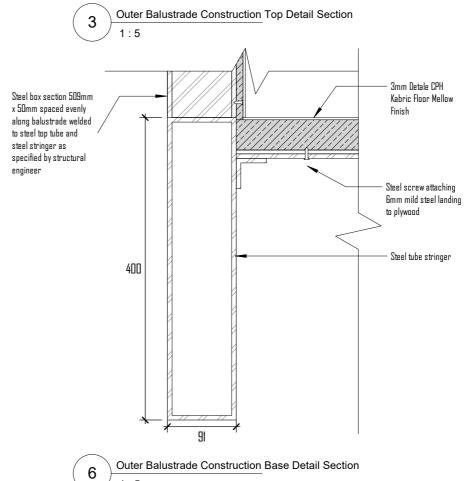
The staircase is reflective of the concept and fits seamlessly within the wider store. Lighting defines the curves of the balustrade as well as guiding the handrail, increasing contrast and visibility against the Seaweed green. The view at the basement level has an imposing sculptural feel. The space underneath the staircase works successfully as the seating area.





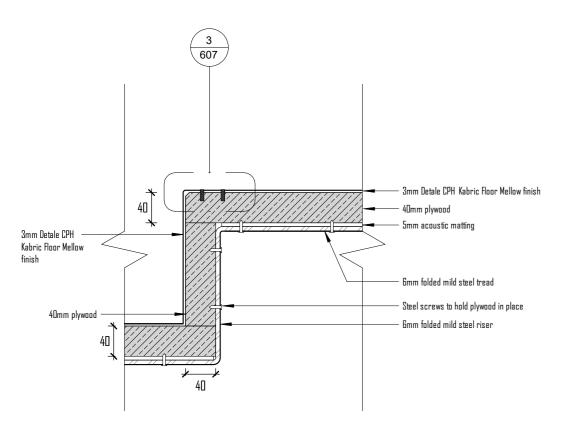
Inner Balustrade Base Detail Section



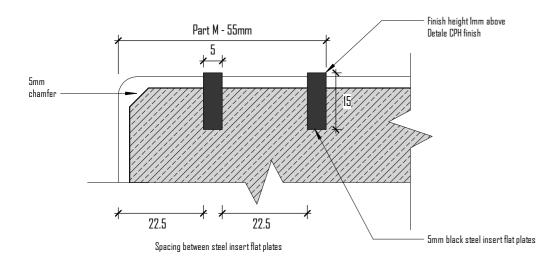


<u>25</u> •

REVIT



Riser and Tread Section Detail

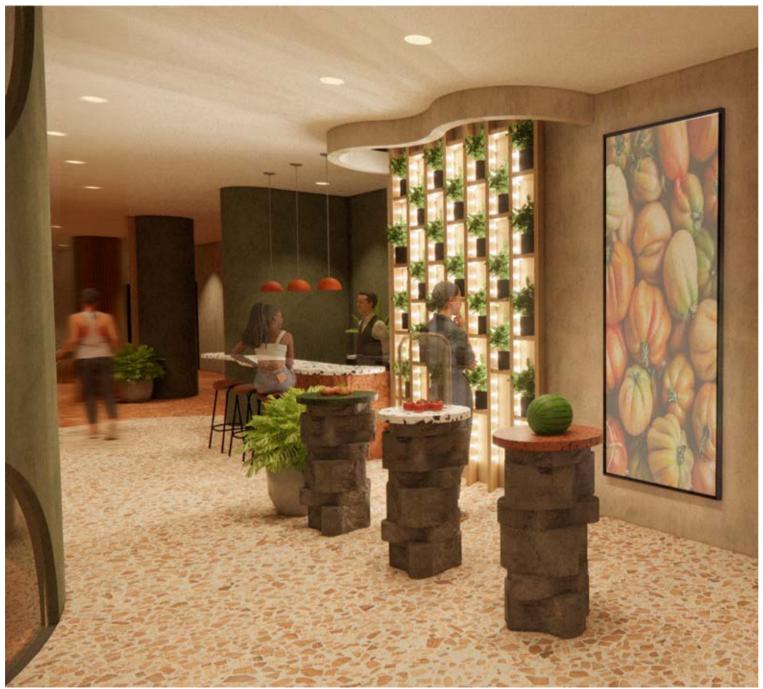


Nosing Section Detail

REVIT, ENSCAPE, PHOTOSHOP



+retail academic



REVIT, ENSCAPE, PHOTOSHOP

turban farming

overview~

Develop a compelling, unique, and innovative design proposal for a retail space in the year 2043.

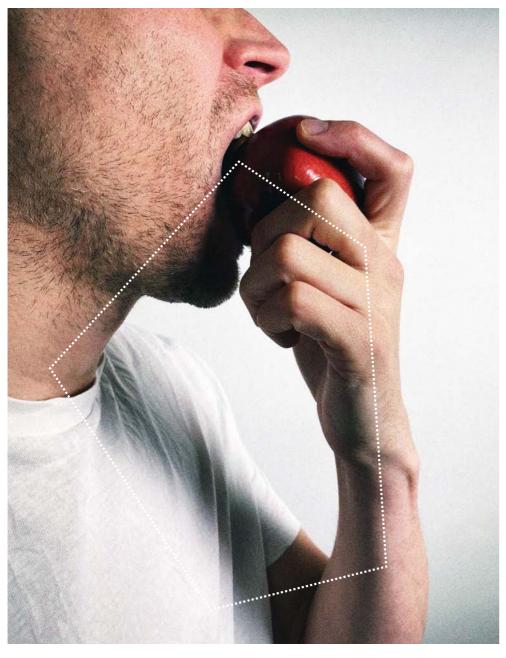
Client: Mindful Chef Location: Soho, London

Mindful Chef is a recipe box delivery service. What sets it apart from other competitor in the market is the values and ethos held by the brand. As a regenerative business they are socially responsible and environmentally aware. These values have influence the space, concept and design rationale.

On entry you will arrive into the exhibition retail space. The retail space is influenced by exhibition typologies and display formats. The ingredients found within the recipes provided by Mindful Chef are driven by the seasons. This area of the store truly celebrates the ingredients in season and is an opportunity to try, and explore future foods. An unconventional retail space, the goods are exhibited like pieces of art and customers are invited to 'try before they buy'. Designed to drive sales online by providing experience, education and physical interaction with suppliers and staff within the store. Employees provide engagement whilst menial tasks such as transactions are automated via the Mindful Chef app.

Mindful Chef are a digitally native brand, the bricks and mortar store connects the online and offline creating a seamless omini-channel experience. What makes this a concept of the future is the connectivity within the space.

<u>28</u> •







OWN PHOTOGRAPHY

*concept

The concept derived from exploratory research, highlighted the narrative, connection. The connection to food and nature both visually and physically. These shapes informed subsequent design detailing.

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SKETCH MODELS, OWN PHOTOGRAPHY, PHOTOSHOP, DIGITAL COLLAGE

REVIT, ENSCAPE, PHOTOSHOP

†development

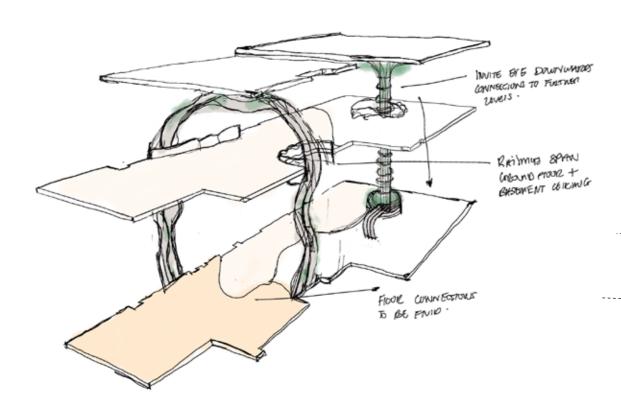
Sketch models exploring spatial connections translated into architectural detailing within the retail and restaurant spaces.

†restaurant



REVIT, ENSCAPE, PHOTOSHOP

*connection



DIGITAL SKETCH, PROCREATE, PHOTOSHOP

The section right, illustrates how the structure frames the retail area at ground level whilst connecting the urban farming display at basement level. The connection between the two floors is enabled via a void at each side of the ground floor. The balustrade around the voids are glass meaning the view through the voids are unobstructed. This adds function as well as aesthetics, highlighting further floors within the store.



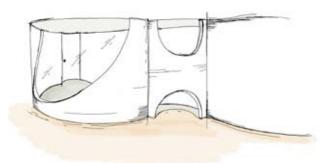
turban farming

REVIT, ENSCAPE, PHOTOSHOP

†mindful lab



OWN PHOTOGRAPHY



DIGITAL SKETCH, PROCREATE, PHOTOSHOP

Curved walls and olive green draw attention to the Mindful Lab. Glass windows help define the space whist allowing those passing by to view inwards. This is a space for creation and returning to traditional food processes such as milling flower and churning butter.



REVIT, ENSCAPE, PHOTOSHOP

thank you

email: hello@andalex.co.uk