CULTIVATE / 1:1 model experiment

RESEARCH REPORT / TIMELINE:
Upload the listed research to GOOGLE DRIVE the day prior to each presentation. Follow the specified naming and organization as outlined in the DESCRIPTION. The precise upload time for the FINAL PRESENTATION will be provided at a later stage.

3.10./4.10. ROUND TABLE:
-Showcasing sketches and plans on paper illustrating the functionality of your 1:1 food production or storage model.
-Explaining a small scale working or functional model of the final design.
-Seek sponsorship from producers for construction material for the model or seeds or plants of the produce itself. Provide an estimation of the cost of the food that can be stored in your 1:1 model.
-Presenting the historical context and references in print to demonstrate the evolution of your produce research, supported by accurate citations.
-Enter all essential research and input data into the provided PRODUCE EXCEL FILE, with appropriate citations.

17.10./18.10. FORUM II: CULTIVATE
-Present your built 1:1 experiment at the CULTIVATE forum. Acquire and insert the produce in your 1:1 model. Provide the recipe for the food expenses to claim a reimbursement of up to 50 CHF and elect one student of your group to receive the fund. You must ensure its safe cultivation or storage going forward. The edible quality of the produce needs to be maintained until the semester's final exhibition.
-Demonstrate the evolution of your produce research by presenting historical context and references in print, supported by accurate citations.
-Present the required research data from the provided EXPERIMENT EXCEL FILE, accompanied by proper citations.
-Exhibit the described deliverables in the format to be specified later.

19.12./20.12. FINAL EXHIBITION: DISTIL
-Care for, maintain, and monitor your 1:1 model until the semester's → conclusion.
-Showcase your built 1:1 experiment and its linked research at the FINAL EXHIBITION. Ensure your model is fully dismantled at this time and both the EXPERIMENTAL FIELD as the SG 2320 are put back in their initial condition. The entire movable 1:1 model or a crucial component of it, needs to be showcased in the final exhibition. This can include a detail or construction element.
-Conclude the research on historical context and references of your →

PREFACE_The Industrial Revolution reshaped our relationship to nourishment by introducing easily accessible and affordable food. This shift widely concealed the ecological costs and fostered a disconnected perception of food from its primary resources to traditional practices. Architecturally, standardized food production systems made traditional designs obsolete. Once linked to communal values, architecture shifted to serve industrial efficiency and monetary pursuits. Older vernacular building types, distinct in form and construction, gradually gave way to utilitarian structures optimized for mechanical efficiency.

CHALLENGE_CULTIVATE is an experimental investigation done in groups of four to six researchers.
Choose a specific produce from the FOOD CATALOG and investigate its cultivation and storage techniques. Develop a 1:1 scale model to cultivate or store the chosen produce and its required quantity as listed in the FOOD CATALOG. By subjecting the model to conditions of your choice, whether indoors or outdoors, ensure the produce remains edible until the end of the semester.

Your model must present a vision that tackles at least one of the subsequent points:
A) Spatial/Territiorial_ Historically, food architecture has been characterized by specific forms, construction methods and materials tailored to its function. Construction and materials formed a unity to best house the necessary conditions for food. The buildings scattered across the territory carry a contextual significance tied to local conditions, often influencing their production quantities. However, the increasing urban food demand and evolving dietary preferences frequently result in a disconnect from the region of production.
Your 1:1 model strives to align traditional techniques with available resources. It assesses the scalability and the continued relevance of construction methods and materials.
B) Technological/Global_ The modern age introduced sophisticated, highly effective workflows. Generally, the combination of multiple functions and processes within a single building was separated and divided into specialized building types, which were often spatially separated.
Demonstrate which role your 1:1 technophilic experiment plays in complex systems. By addressing interconnected problems like climate impact and soil/water degradation, showcase a holistic approach rather than mere singular optimization.

_Over the semester, position your model in a suitable location to ensure the safety of your produce (environmental, climatic, fire and electrical, etc.). The SUPERSTUDIO provides two venues: An EXPERIMENTAL ROOM (SG 2320) with pre-defined climate conditions, and an outdoor EXPERIMENTAL FIELD, in between the INJ and ELL buildings, subject to local weather conditions. Don't hesitate to suggest alternative locations for this exercise, if you believe them to be a better fit for your experiment.

_Consider the location's conditions of your 1:1 model when analyzing your experimental set-up and drawing conclusions. If your structure requires power, monitor energy usage throughout the experiment. Furthermore, record the human resources and labor dedicated to maintenance.

_If your food selection includes livestock, it's essential to engage a professional to ensure their proper care and well-being. We expect an equal level of attention for the plants.

Pierre Huyghe, Variants. In: “Pierre Huyghe: Variants.” CURA., 8 Nov. 2022, curamagazine.com/digital/pierre-huyghe-variants/.

Lucy + Jorge Orta, OrtaWater. In: Orta, Studio. “Artwork - Studio Orta.” Artwork -, www.studio-orta.com/en/artwork/81/ortawater-portable-water-fountain. Accessed 10 Aug. 2023.

Natalie Jeremijenko, MPavilion- Agbag. In: “Make Meet with Natalie Jeremijenko.” MPavilion, 18 Oct. 2015, 2015.mpavilion.org/program/make-meet-with-natalie-jeremijenko.

Student Work, Bruther’s EPFL Studio, 2019

produce, accompanied by correct citations. The required format will be defined at a later stage.
-Complete inputting all the essential research data into the provided PRODUCE & EXPERIMENT EXCEL FILE, including proper citations.

Newton and Helen Mayer Harrison, Hog Pasture: Survival Piece #1. In: “Wilma the Pig.” YouTube, 1 Sept. 2013, www.youtube.com/watch?v=3Ez35ewAb8s.