

TRI-CYCLE

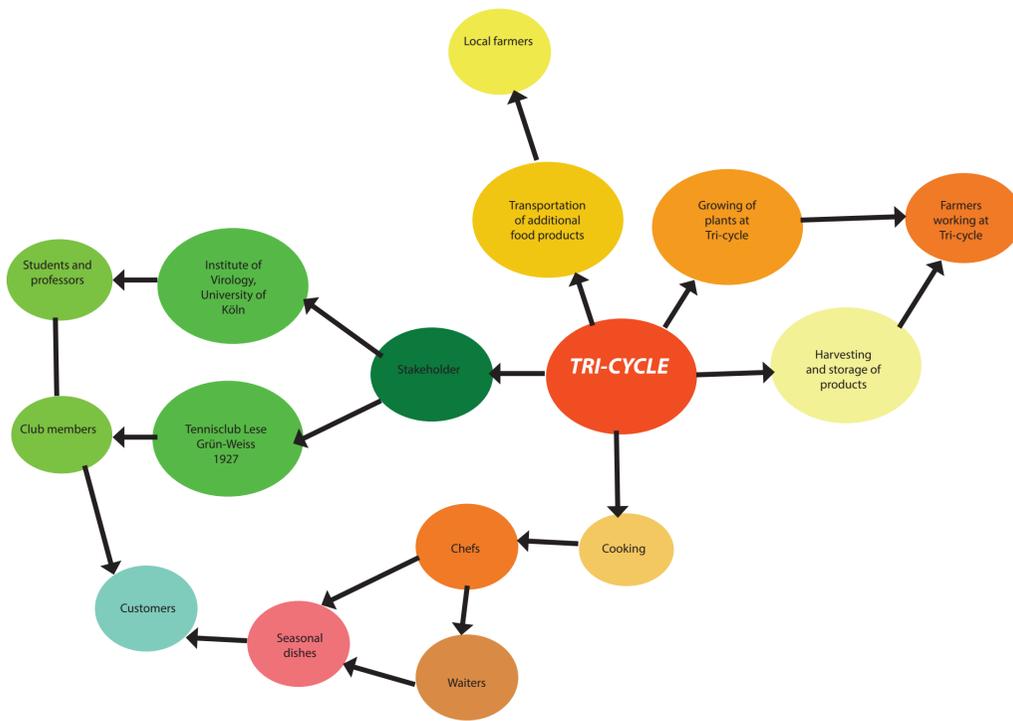
How is it possible to create a seasonal-regional consumption food space where people can experience the 3 main stages of a food cycle (production, consumption, disposition) in its quantitative relations?

Problem To gather the 3 phases in one place and let customers know that it is possible to have good quality products without generating waste; to stop throwing away food that is still in good state and to make people have a balanced diet.

Abstract Tri-cycle is a seasonal-regional food space where fruits and vegetables are harvested, prepared, cooked and served in the same place. The goal is to generate a space with proportions that are based in food statistics, such as land used for agriculture and food that is thrown away every day around the world, so that customers can learn about how it is possible to avoid wasting the most valuable thing for human living. Tri-cycle is divided in 3 parts: production area, where people can learn about hydroponic seasonal agriculture; storage and cooking, where food is prepared to make simple, but well-balanced dishes, and also where food waste is processed to create fertilizer for the upcoming products; and consumption, where people can see directly the proportions of the building through the tables and plates that each customer will have.



System map



Keywords

Food Cycle, Seasonal, Regional, Quantitative, Production, Consumption, Disposition, Balanced diet, Agriculture, Hydroponics, Food waste, Statistics, Physical Experience.

Data

Area used for hydroponic agriculture, plants that can be cultivated using hydroponics, amount of daily food waste, seasonal products in Germany, food produced worldwide, nutrition level statistics, number of customers depending on the size of the restaurant.

Stakeholder

Tennisclub Lese Grün-Weiss 1927/ Institute of Virology of the University of Köln.

Partner

Specific Names and Organisations

Cases

Lufa Farms (Canada) The Plant (USA) Bubbly Dynamics: Anaerobic Digester (USA)



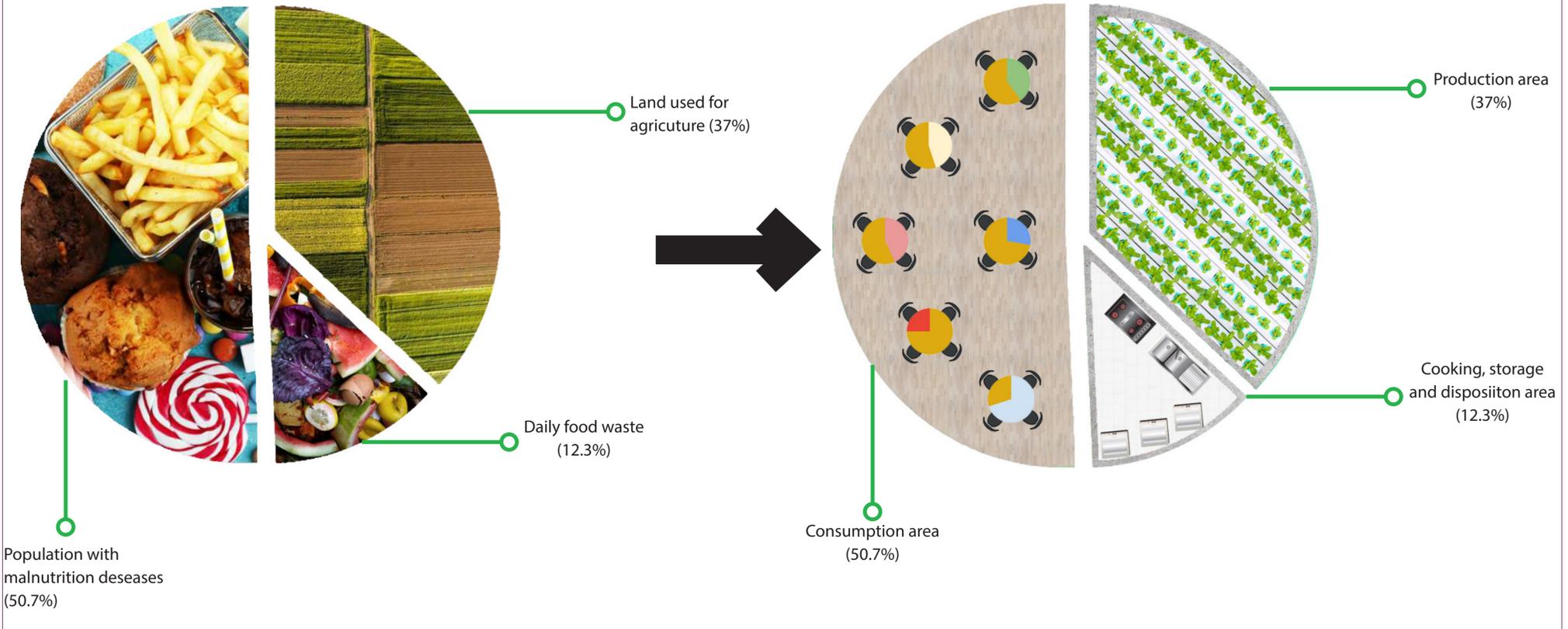
User story

To experiment in a physical way statistics about food production, such as land used for agriculture and food waste.
 To experience how it is possible to harvest and process food in the same place as the consumption one without having to imply any kind to transportation.
 To eat good and balanced dishes that are only prepared with seasonal products to avoid consuming non-seasonal products that require the use of artificial environments and chemicals that can be bad for humans.

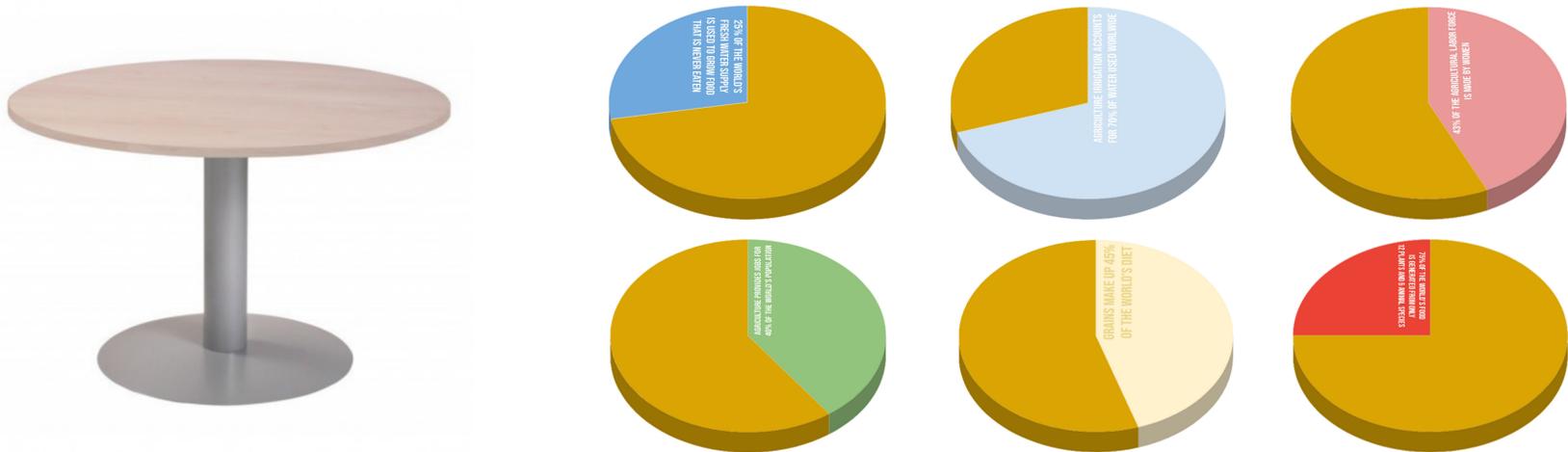


TRI-CYCLE

How can we formulate a proper hypothesis as a question pointing to the process and outcome of our work?



Each table with different statistics



Dishes' plates with different statistics



Final view of complete table

