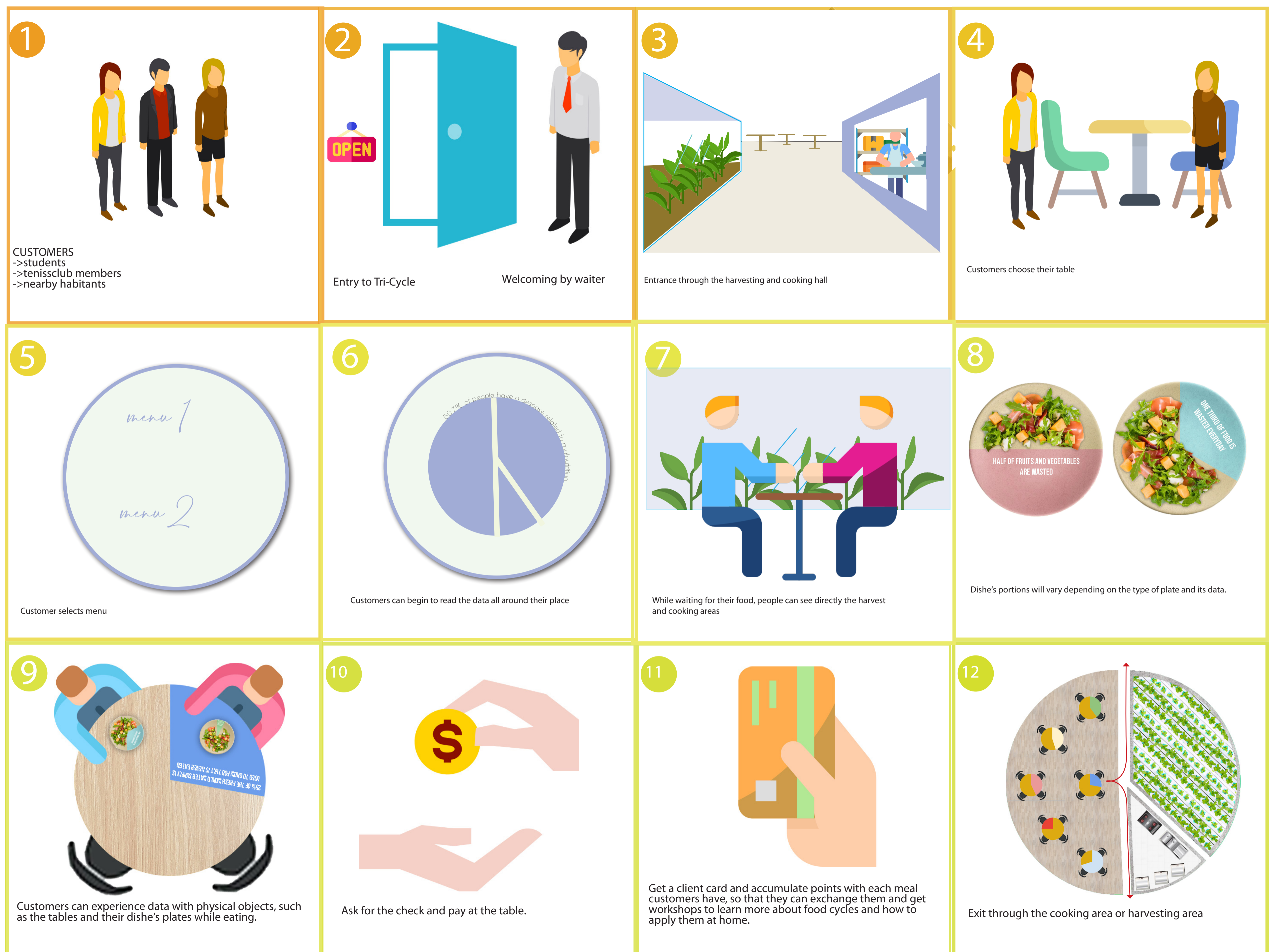# Tri-Cycle
Experiencing Data

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

1

CUSTOMERS
->students
->tenissclub members
->nearby habitants

2

OPEN

Entry to Tri-Cycle   Welcoming by waiter

3

Entrance through the harvesting and cooking hall

4

Customers choose their table

5

menu 1

menu 2

Customer selects menu

6

Customers can begin to read the data all around their place

7

While waiting for their food, people can see directly the harvest and cooking areas

8

HALF OF FRUITS AND VEGETABLES ARE WASTED

Dishe's portions will vary depending on the type of plate and its data.

9

Customers can experience data with physical objects, such as the tables and their dishe's plates while eating.

10

Ask for the check and pay at the table.

11

Get a client card and accumulate points with each meal customers have, so that they can exchange them and get workshops to learn more about food cycles and how to apply them at home.

12

Exit through the cooking area or harvesting area

WHAT: 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, using proportions that are based in food statistics, such as land use for agriculture and food that is thrown away every day around the world. This way, customers can learn about how it is possible to avoid wasting the most valuable thing for human living.

WHY: 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.

HOW: Tri-cycle is divided in 3 parts. The production area, where people can learn about hydroponic seasonal agriculture. The storage and cooking area, where food is prepared to make simple, but well-balanced dishes, and also where food waste is processed to create fertiliser for the upcoming products. And finally, the consumption area, where people can directly experience the proportions of the building through the tables and plates that each customer will have.

Maria Becarra Martinez