



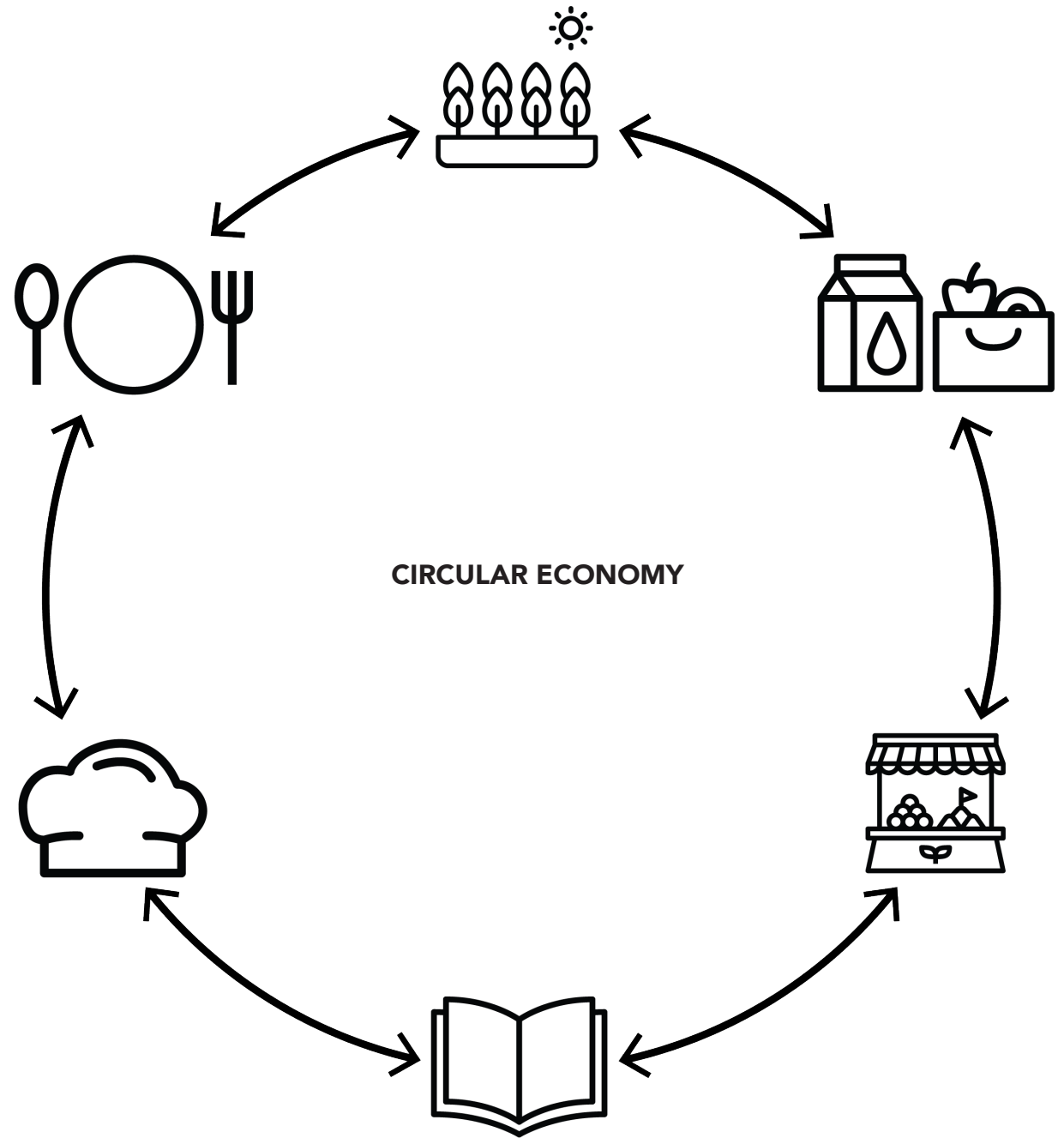
Luz Auyon

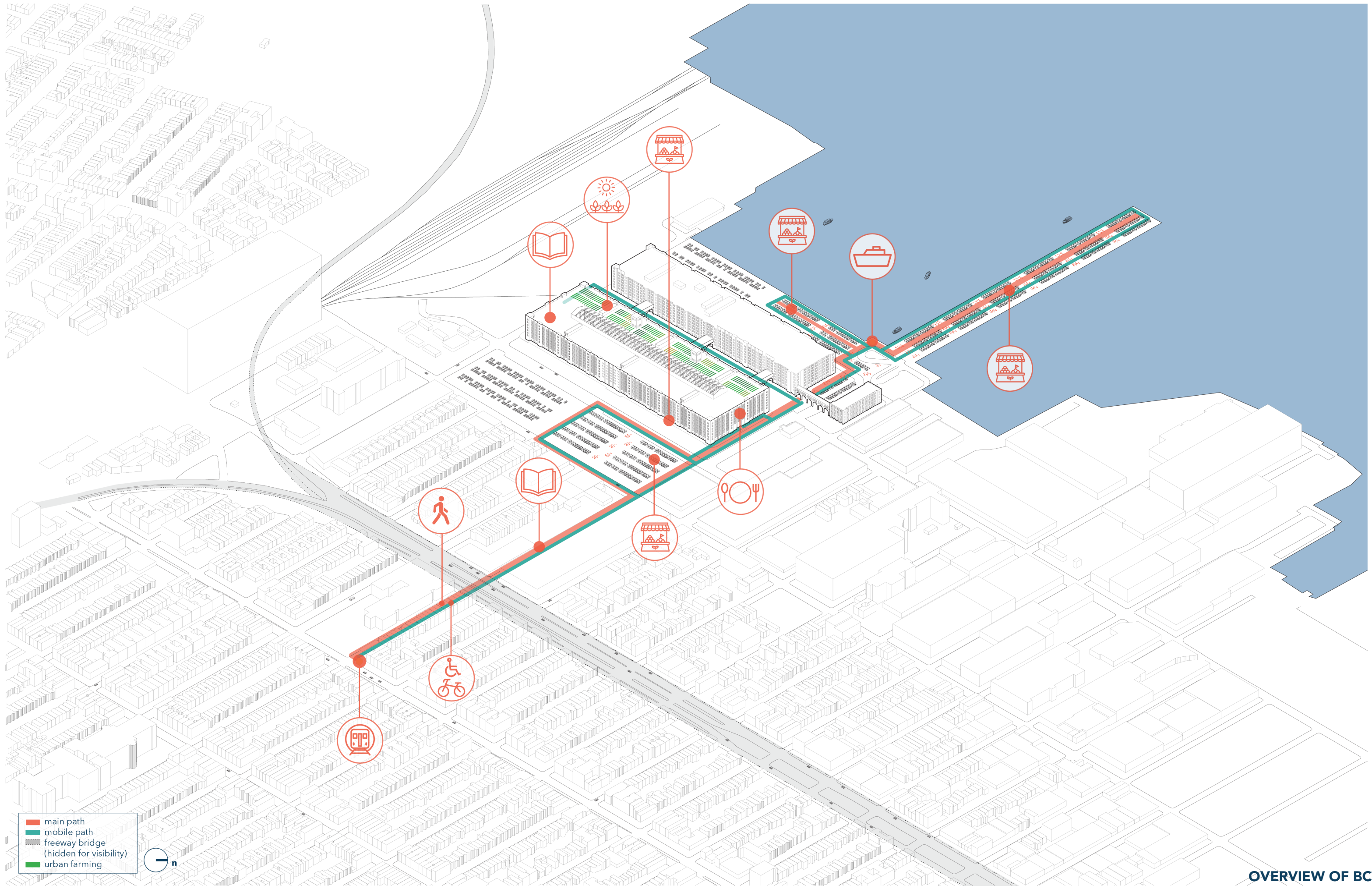
Brooklyn Culinary Terminal

School, Market, Farm for One and All



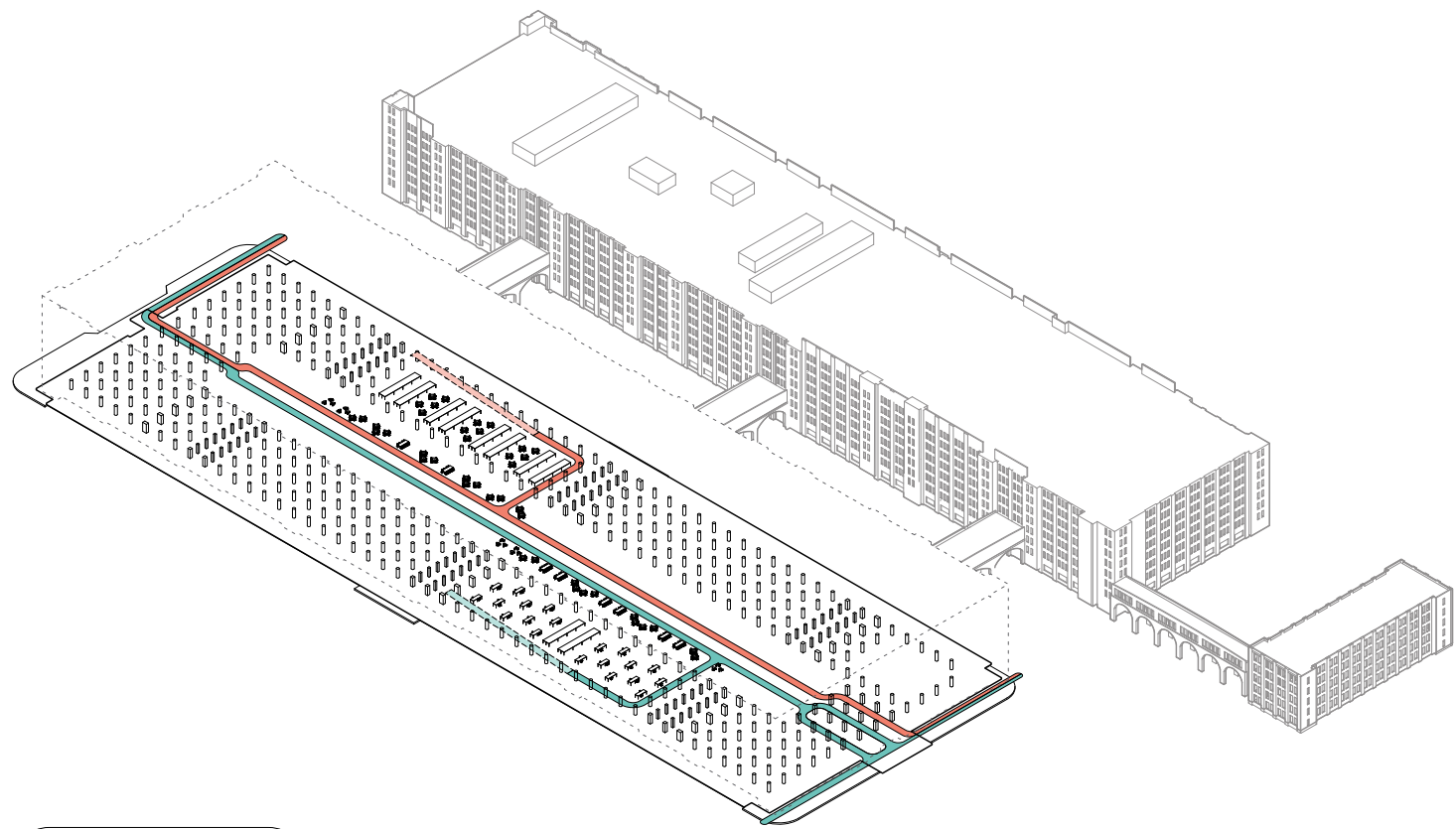
Pedestrian Experience
Path
Moment





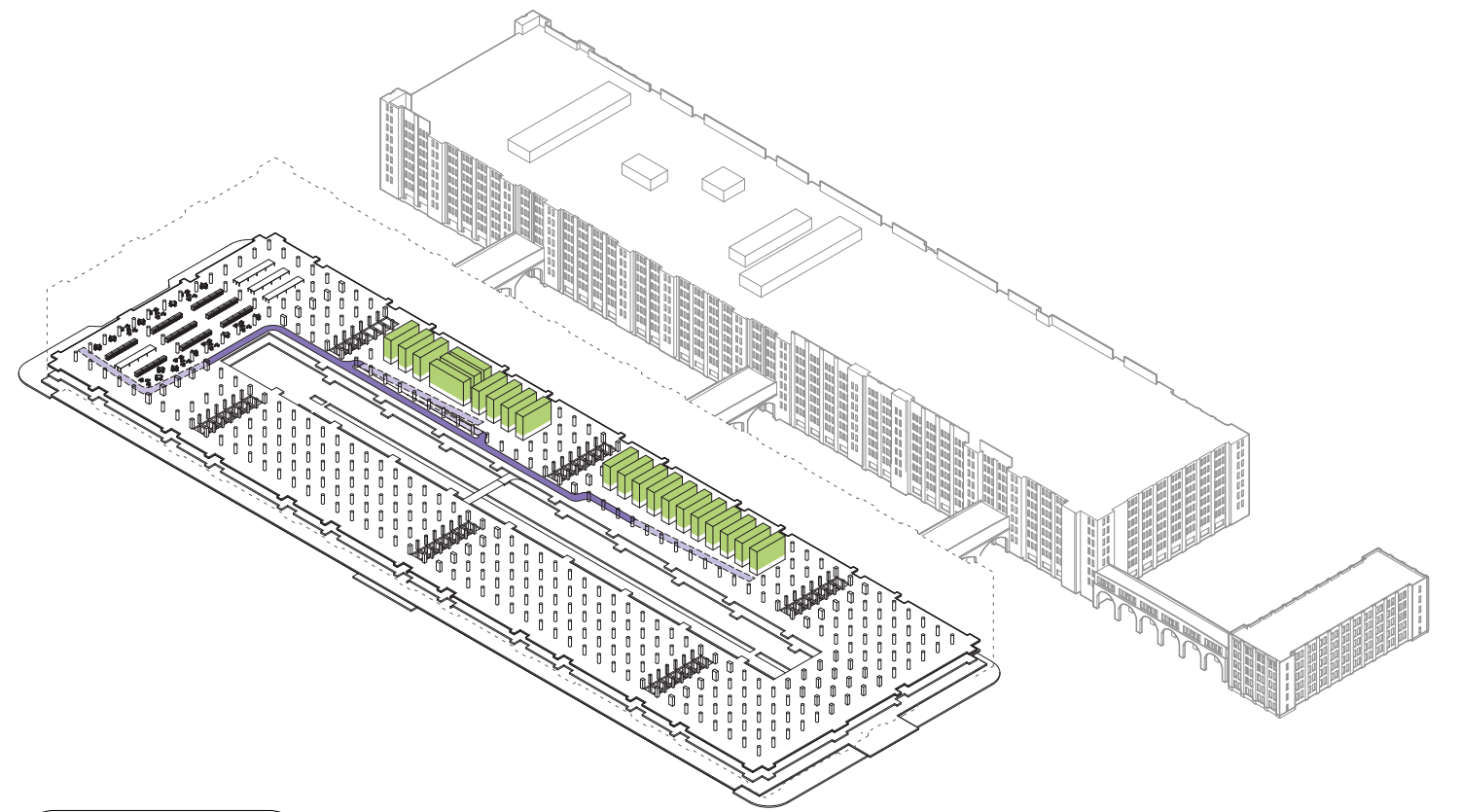
- main path
- mobile path
- freeway bridge
(hidden for visibility)
- urban farming





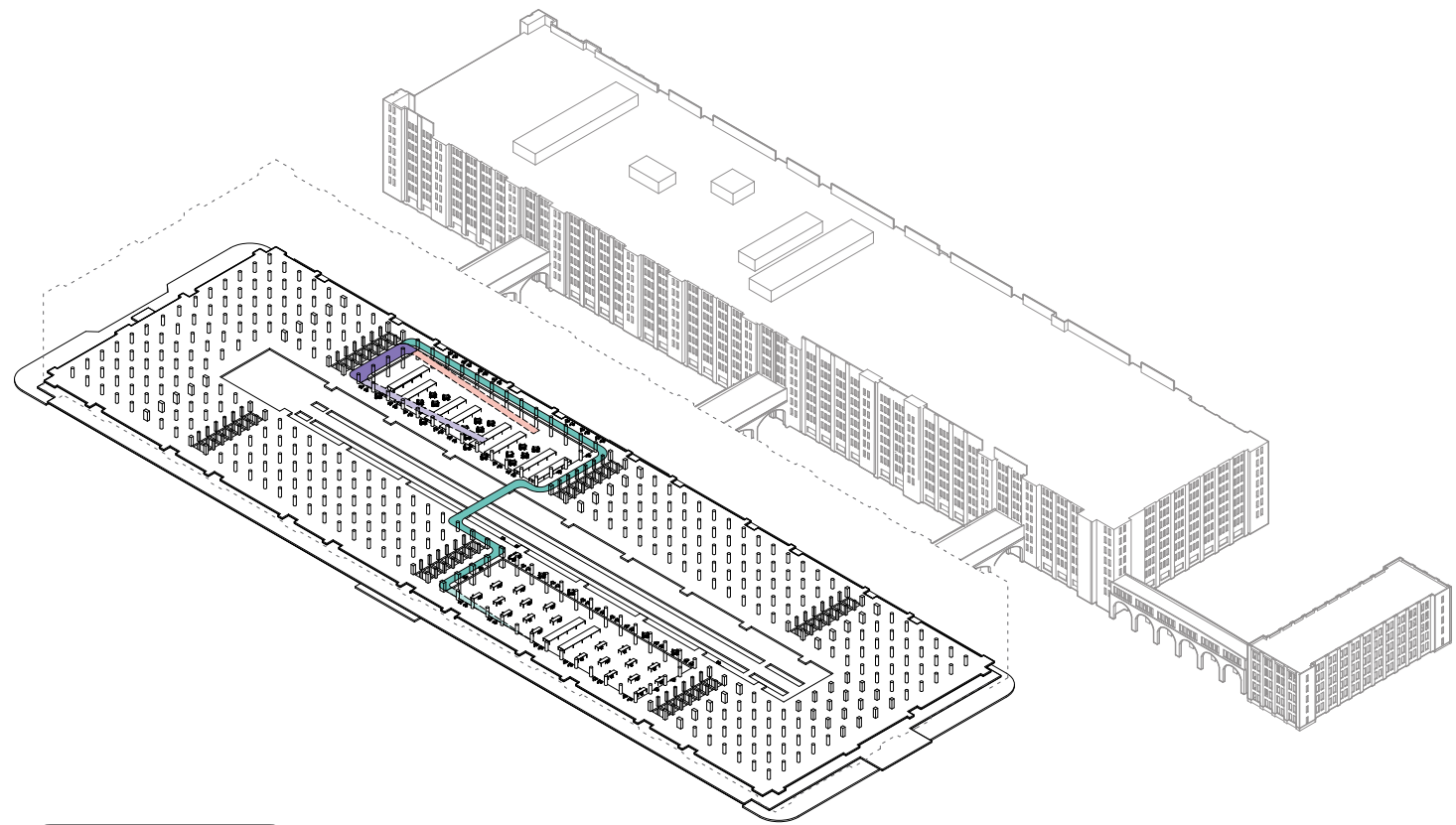
- wheels path
- pedestrian path
- combined path
- farming

PATH DIAGRAM: GROUND LEVEL



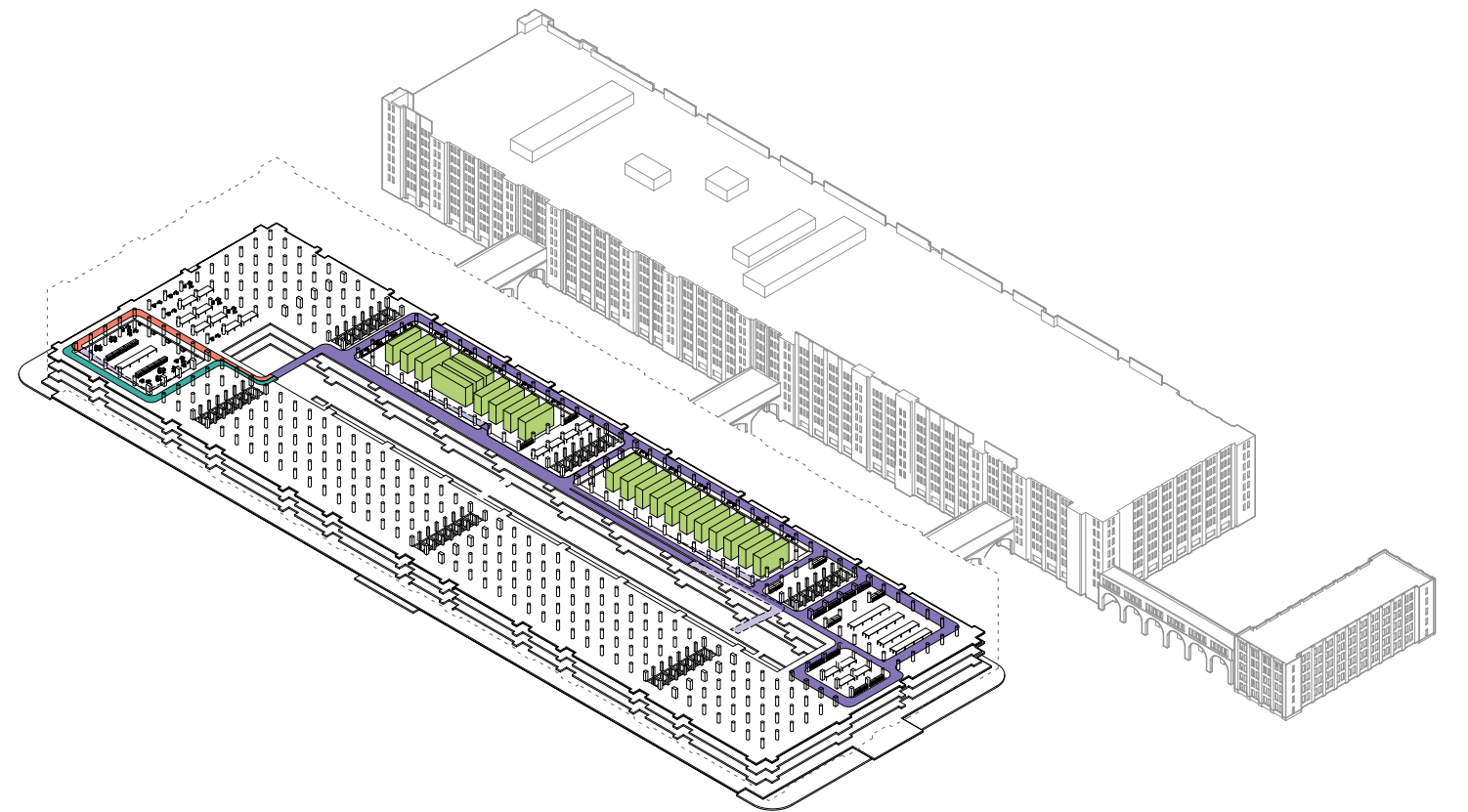
- wheels path
- pedestrian path
- combined path
- farming

PATH DIAGRAM: LEVEL 3



- wheels path
- pedestrian path
- combined path
- farming

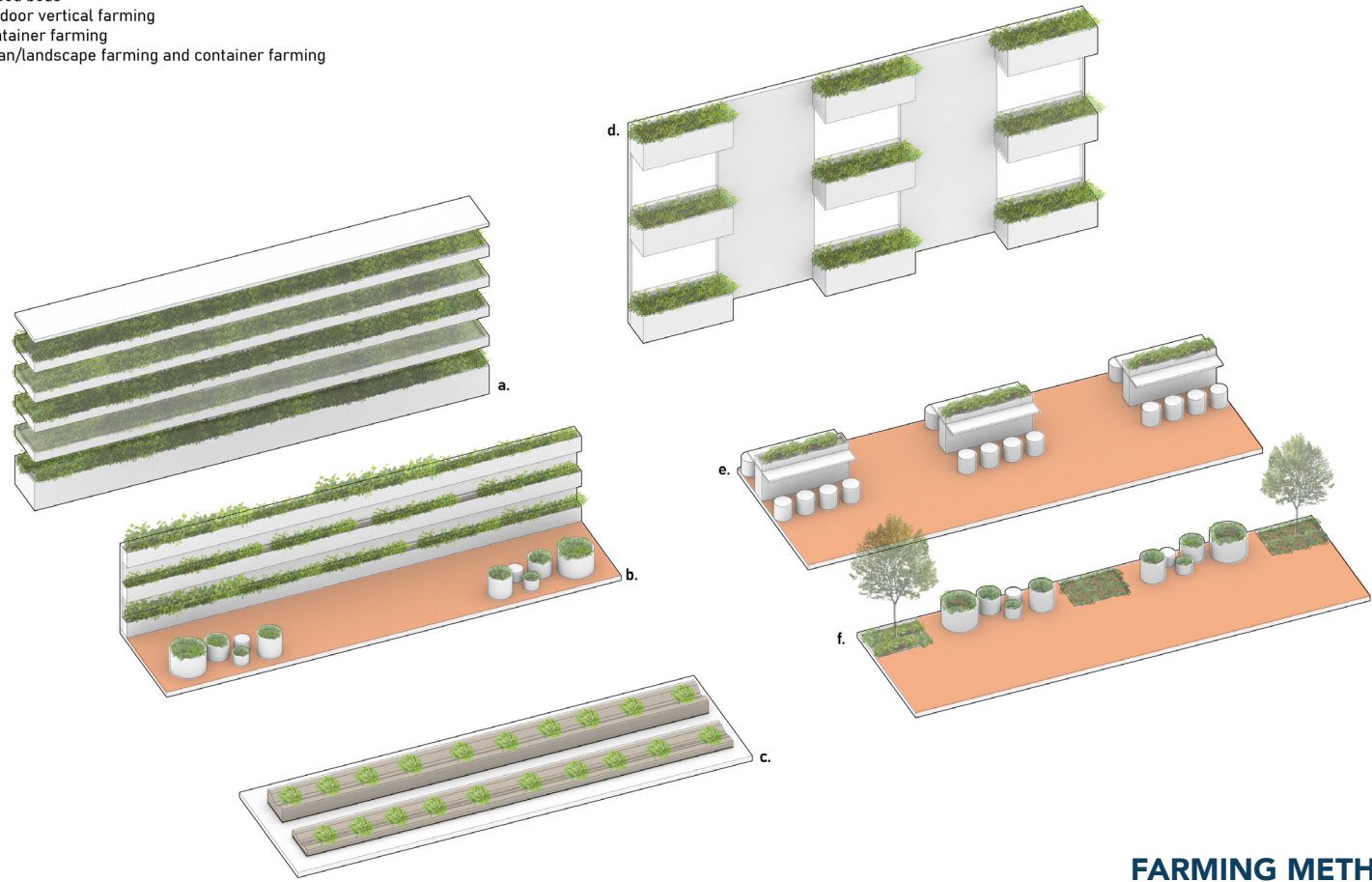
PATH DIAGRAM: LEVEL 2



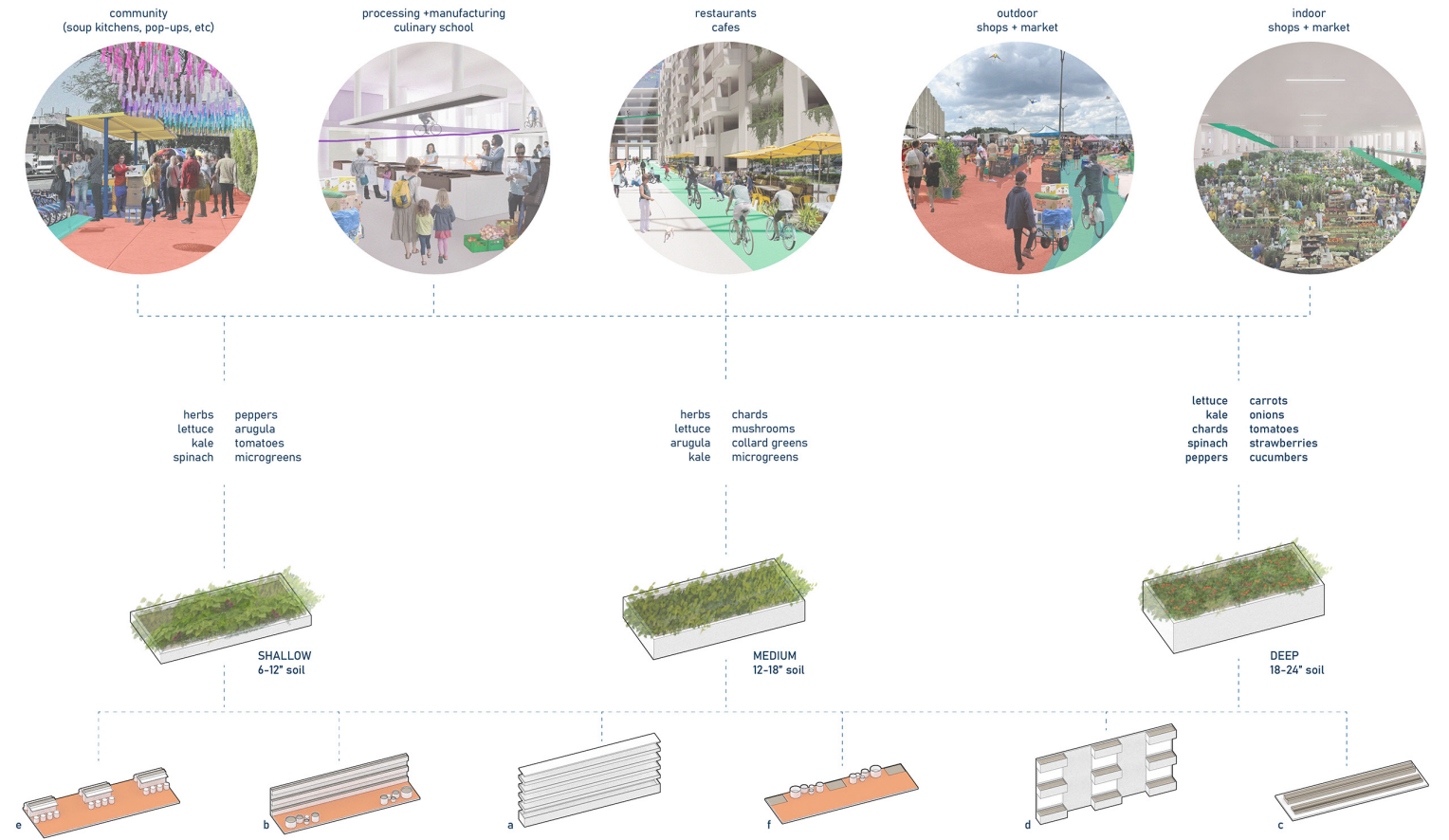
- wheels path
- pedestrian path
- combined path
- farming

PATH DIAGRAM: LEVEL 4

- a. vertical farming (led, control environment)
- b. vertical farming and container farming on bridges
- c. raised beds
- d. outdoor vertical farming
- e. container farming
- f. urban/landscape farming and container farming



FARMING METHODS



PRODUCE + FOOD CYCLE



FOOD WASTE CYCLE



59TH & 4TH AVE SUBWAY STATION



OUTDOOR MARKETPLACE (BLDG B)



NEIGHBORHOOD PATHWAY TO BCT



WATERFRONT MARKETPLACE (BLDG A)



MAIN ENTRY TO BCT (BLDG B)



CULINARY SCHOOL FOR ONE AND ALL



SHOPS AND RESTAURANTS IN ATRIUM (BLDG B)



MAIN ENTRY TO BCT (BLDG B)

process flowers, leaves, and herbs for dry spices and teas



recovered goods sent to restaurants and culinary schools



sell "imperfect produce" for less \$\$\$.



donate produce to community (soup kitchens, etc.)



recovered goods sent to processing centers



compost

