

DOMESTIC CITY

Studio Sophie Delhay

About the kitchen

**Sophie Delhay
Romain Curnier
Capucine Legrand
Harry Waknine**

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A THEME : THE HABITAT

The studio is part of the EPFL's Habitat-Housing orientation.

Housing makes up the majority of urban material. This is why it is a decisive factor in the construction of the cities of tomorrow.

The studio explores the habitat as the starting point for a life that is intimately collective and caring, and explores territories from their domestic dimension.

THE HABITAT OF TOMORROW

Working on the habitat means finding the forms to make possible a world of tomorrow that is fairer from a social and spatial point of view, in an economy of resources and in an ecology of human relationships. Changing the habitat means changing the city and housing at the same time, and the studio is exploring this process.

SPACES AND USES

The studio sees the habitat as a meeting point between social dimensions - linked to lifestyles and uses - and concepts that are strictly linked to the architectural discipline - linked to the composition of the plan, and to spatial, constructive and material qualities.

INTIMATE TERRITORIES

The studio sees that habitat in a broader spectrum than that of housing.

The habitat is seen as a space and its uses stretched between the small and the large scale: between furniture and territory, the domestic scale and the urban scale, the body and the city, the short time of daily gestures and the long time of successive lives.

The habitat is also the place where ordinary and extraordinary moments, functional and poetic aspects, habits and surprises intertwine. It is at once rational and poetic, concrete and abstract, immanent and ontological, founded on our capacity to project ourselves - to dream of tomorrow - and to be grounded by our memory - our past history.

In short, the home establishes relationships and articulations, and puts opposites into perspective, notions that are a priori contradictory or usually dissociated.

The habitat is a place of bond.

A PRETEXT : THE KITCHEN

KITCHEN AND DIET

This year takes the pretext of the kitchen as the starting point for the two semesters. Like architecture, the kitchen is at once a space (a room), a use (the diet), a time (the meal), but also a vital need (where sustenance is provided) and a cultural fact (gastronomy, a vernacular and exploratory discipline - local and global - between traditional and new cooking).

It is also:

the primary reason for sedentary living (Abel and Cain)

a link to the land (breeding and agriculture)

a place where the animal and plant kingdoms enter the home

a place of storage

a place where food is assembled, transformed and eaten.

a place where food is dressed before being destroyed.

a historically gendered space

a place of pleasure

a place of conviviality (copain: those with whom we share bread)

a place of health (eating a balanced diet)

a technical place (water supply, cooking, ventilation, etc.)

For all these reasons, the kitchen interests us in that it questions the very essence of architecture, and more particularly that of the habitat. The studio speculates on the kitchen's ability to stimulate a more virtuous way of living in the world today, at every scale.

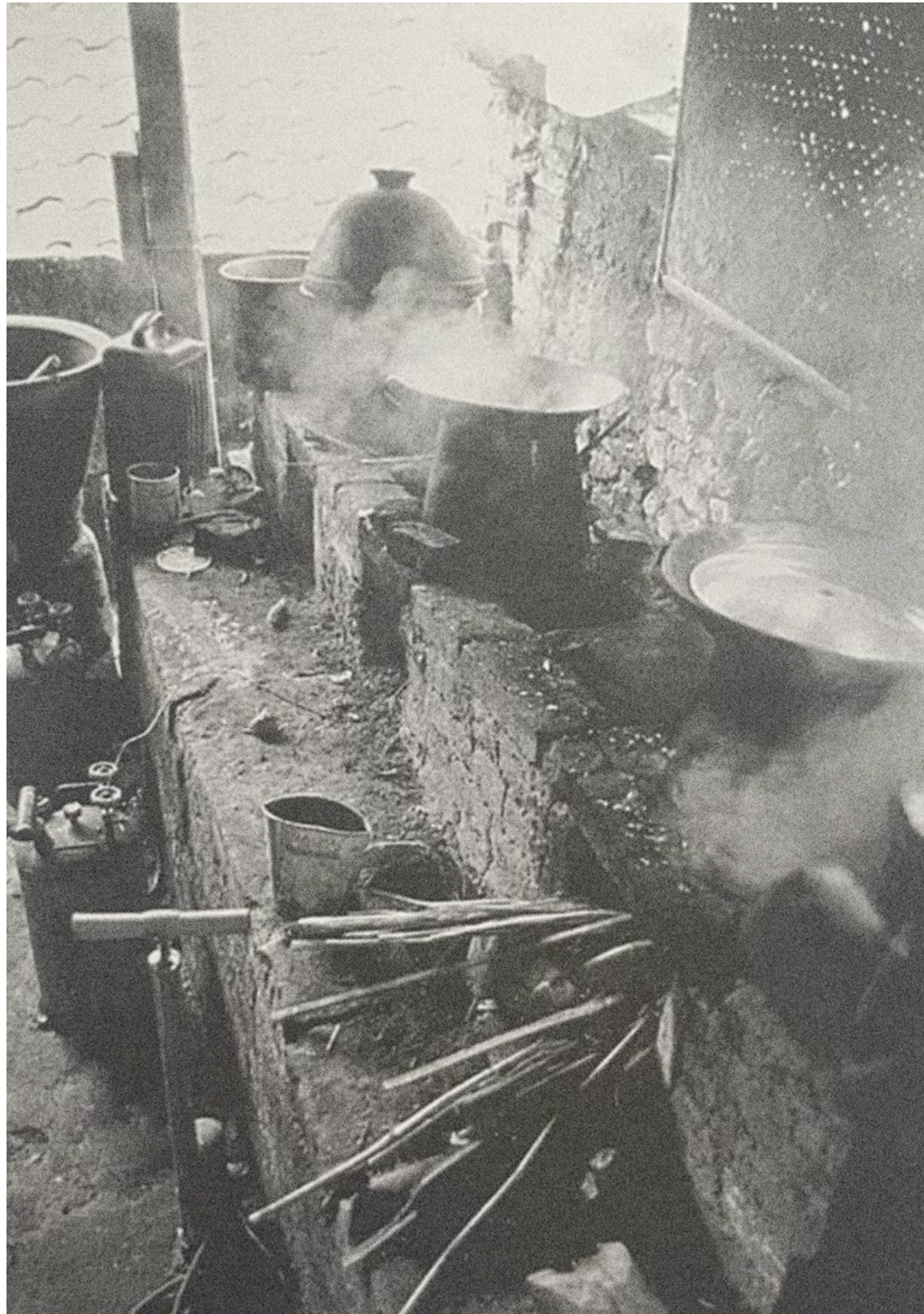
A METHOD : 2 SEMESTERS - 2 INVESTIGATIONS

THE HOUSE AS A CITY / THE CITY AS A HOUSE

We invite you to explore two scenarios in which the distinctions between inside and outside, small and large, usually devolved on one hand to housing and on the other to the city, are recomposed differently. It would all be about the same thing: the habitat. In this spirit, we would live the house as a city and the city as a house.

THE HOUSE AS A CITY

A HOUSEHOLD FOR 100 PEOPLE
ORGANISED AROUND A MEAL



Ettore Sottsass, *Foto dal finestrino*, 1993

THE CITY AS A HOUSE

A PRODUCTIVE HABITAT
DEDICATED TO THE NOURISHING MEDITERRANEAN



Ettore Sottsass, *Foto dal finestrino*, 1993

THE HOUSE AS A CITY

A HOUSEHOLD FOR 100 PEOPLE
ORGANISED AROUND A MEAL

The autumn semester explores the collective, shared and mutualised qualities of housing, i.e. the intrinsically urban character of domestic space.

Following an analysis of a number of reference kitchens, groups of three will be asked to design a household for 100 people in which the links forged between residents revolve around the kitchen(s) programme and the way in which energy and climate resources are collectively managed and shared.

The project is a non-sited, as a manifesto.

5 themes will punctuate the design and will be the subject of specific representations:

Kitchen

A space for conviviality, a technical space, a space for comfort and food, a space for processing and manufacturing, a space for energy, a space for pleasure, a place where the animal and plant worlds (food) enter the home, a space once reserved for women: the kitchen is the mirror of our societies.

Sharing

If the word *sharing* designates both what separates and what brings people together, the habitat project responds to this ambivalent need that is a constituent of society. Each student spatially defines the terms and conditions of neighbourliness, and defines the commonality of the inhabitants.

Household

The household offers a shared space in which to be alone or together freely. The idea is to imagine a prototype architecture, to explore the way in which typologies can be de-standardised and/or renewed in the light of new practices and spatialities, new relationships - in this case through the kitchen(s). The exercise is exploratory in nature, questioning the potentially urban nature of domestic space and imagining other possible forms of habitat that can be adapted to contemporary lifestyles and issues.

Motif

Interweaving intimate and communal spaces, the exercise will result in the drawing of a large motif, the subject of an abstract composition.

Climate

An ecology of human relations is established not only by sharing spaces but also by pooling and networking material, climatic and energy resources. The habitat must offer residents the possibility of controlling resources and the seasonal nature of the climate. The 4 elements (water earth fire air) together make up the different climates, different cooking techniques and are pretexts for developing energy strategies that inform the architecture of the household.

THE CITY AS A HOUSE

A PRODUCTIVE HABITAT
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The spring semester explores the Mediterranean region from a small-scale, immersive perspective.

After drawing up a culinary portrait of the Mediterranean region, groups of three will be asked to design an architectural project combining housing and community facilities dedicated to a virtuous approach to Mediterranean food.

The project involves transforming existing buildings in Marseille, Fr.

5 themes will punctuate the design and will be the subject of specific representations:

Objects - tools

Tools, utensils and equipment are used to process, grow and transport ingredients. They involve questions of form, structure, use, lifestyle and ergonomics. They convey signs and values, making Mediterranean cuisine possible.

Architectures - climatic machines

The storage, processing, rearing, harvesting, packaging and sale of food have led to the invention of architectures that rationally organise the spaces and climates that are specifically dedicated to them.

Territories - soils

Through its constraints of irrigation, sunshine, harvesting and yield, food growing shapes and domesticates the Mediterranean landscape.

Social lifes - rituals

The time of nature and the seasons, and the time of daily life, come together in specific spaces and events around which social life is organised and Mediterranean culture is shaped.

Marseille

Bordered on one side by its port and surrounded on the other by its agricultural hinterland, food has always been at the heart of Marseille's history, whether in terms of production, trade or even gastronomy.

Today, as the city becomes denser, it has to deal with its urban fabric, which is in a bad state in quite a few cases, its industrial infrastructures, most of which is obsolete, and the large housing estates that border the city, many of which need to be transformed. The collective study being carried out on the Mediterranean will look at ways of relocating food production, making the most of both indigenous species and those that can be adapted to climate change.

The projects designed will be veritable manifestos, reintegrating food production into the urban fabric, enlivening it with new seasonal features and rituals, and raising awareness of alternatives to contemporary globalised food production.