

meeting with client/ research

Client says this is the basic idea of what he wants to do as this is the overall starting point for the concept.

He likes the idea of a clean, minimalist design with a focus on functionality and a warm, inviting atmosphere.

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Concepts

Client opinion: needs to be more open to the less cramped and narrow feeling possible.

Response: Client is right but needs to be simpler. Instead of having both sides facing each other, have one side facing the other and the other side facing the entrance.

Client opinion: This is too simple but the right idea we explore ideas.

Response: I agree with the client as the less simple but this is the right idea we explore ideas.

concepts

Client's opinion: needs to be simpler Utilizing all of the space.

Response: I agree that you need to be simpler but it's not that simple. It's not that simple. It's not that simple. It's not that simple.

Client's opinion: Good space, very good space need and simple, less making things.

Response: Client has a good point but it feels like it is too simple. It's not that simple. It's not that simple.



client meeting #2

40 foot shipping container dimensions: 12.19m x 2.44m. So could have about 7m x 2.44m of kitchen space and 5m x 2.44m of outdoor space.

Client opinion: I like the idea of the shipping container but the kitchen layout is not ideal. I like the idea of the shipping container but the kitchen layout is not ideal.

Response: I agree with the client but the kitchen layout is not ideal. I agree with the client but the kitchen layout is not ideal.

Kitchen Equipment

BLENDTEC BLENDERS

ROBOT COUPE VEGETABLE PREPARATION

DELTA Refrigerated Counters

Simply Stainless

Kitchen Equipment

DELTA Refrigerated Counters

Simply Stainless

Depending on the size and gear left we will go with floor 3 option.

kitchen equipment

STARLINE

DELTA

kitchen layout Concepts

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kitchen layout development

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final kitchen layout evaluation

My brief states that the kitchen space must be small and still provide an enough storage and room for sitting and working up. I feel that I have made these specifications clear by the final kitchen as it still able to provide these essential equipment like the commercial oven and fridge while having flow from the coffee machine to the counters.

entranceway + roof/floor raising

Client's thoughts: I like the idea of the shipping container but the kitchen layout is not ideal. I like the idea of the shipping container but the kitchen layout is not ideal.

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email about hydraulic cylinders

I have emailed a company called Vector Hydraulic cylinders who specialise in hydraulic cylinders. They have given me some information on cylinders needed for my design.

These motion controlled double acting cylinders would be good for lifting and lowering the floor with the control valves preventing the risk of the floor falling in case of a hose failure.

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research

Research notes: I like the idea of the shipping container but the kitchen layout is not ideal. I like the idea of the shipping container but the kitchen layout is not ideal.

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Chair Choices

Werzalit Table Top table choices

Weight 15 kgs 33.07 lbs
Standard thickness: 25mm / 1 inch

My Client doesn't like the grey finish on the table he likes the simple finished top of the werzalit table tops.

My Client instead wants to use the table stands with the separate table tops. These flat bottom deal with because you have to have a really flat surface for the table to sit on otherwise it will rock and become unstable and uncomfortable.

Client has settled on the black coloured table top.

My Client chose the table bases with the separate legs as the bases with the flat bottom need to have a perfectly flat surface to sit on. My client chose the Werzalit table legs and the color black because he said he likes simple designs.

Top Finish Options ARPA & Ply

ASPA Laminate Colors

ABET 1314 - Zabrano

1. -ergonomic style and color -comfortable -can't be stacked -Plastic, durable seat not

2. -comfortable -easy to take a while to dry -if wet -stackable -If the frame is aluminum will have to be coated so doesn't rust

3. -looks rocky and uncomfortable -don't know if it is stackable

4. -Stackable -good style -looks rocky and unstable -If aluminum will have to be treated for rust

5. -stackable -light -plastic -weather durable

6. -stackable -will dry quickly if wet -if aluminum will have to be coated for rust

7. -stackable -looks rocky and unstable -if wet -Plastic, durable seat not

8. -good style and comfort -stackable -height will make them look heavy if wet

9. -Good style -stackable -plastic on weather resistant

10. -stackable -comfort -light -weather durable

11. -stackable -light -looks awkward to sit in

12. -reduction will want to be treated for rust

13. -stackable -nice style -durable -will have to be treated for rust

14. -stackable -comfortable -plastic not weather resistant

15. -stackable -comfort -light -weather durable

16. -stackable -light -looks awkward to sit in

17. -stackable -comfortable -plastic not weather resistant

My Client has decided on chair number 1. As it is fully plastic, you don't have to worry about corrosion, as a lot of areas we will be setting up the cafe will be near a beach. Space is a big thing, as we only have a 40 foot container with about 8 by 2.5 m of customer space so for the chair to be stacked is a big issue. And the chair number one doesn't look it can be stacked, but the client really likes the color and style. It may be able to be made stackable as you can see in chair 13. Their are holes cut out for the back legs of another chair to fit on top. Or chair five, which is stackable unlike his chosen design.

Overall Response

Client has some very good ideas about the table layouts. He particularly likes the bar table from concept 3. The round tables will be a lot better to use than the square tables. The entrance way from concept 5 is the clients favourite out of all the concepts.

table layout Concepts

1. Clients thoughts: - bigger tables at end of serving area. More smaller tables closer to the serving area.

2. Clients thoughts: Not enough room for passage. Bar table, good utilization of space. Use of round tables instead of square because of space.

3. Clients thoughts: Very good. Difficult to get to back tables. Round tables better to get around. A bit narrow in some areas.

table layout developments

We have a problem with the serving area. The customers are able to see into the kitchen area. So a wall will have to be put in place to obscure this problem.

Also another problem is that there is not enough space for the staff to serve.

Response: I agree with the client that option 1 will be the best in terms of flow. We had this idea of putting the coffee machine and serving station in the wall. It will provide much more space for the staff.

Client's thoughts: The idea on the floor left is the one the client likes best. Also it has the counter flow out of the kitchen and the coffee machine is still on display to the customers.

My Client wishes to further develop this table layout design. He likes the couch idea but thinks that it could be too heavy to move around. Maybe a bar table could be used instead, might not be as heavy as a couch.

sits 28 customers

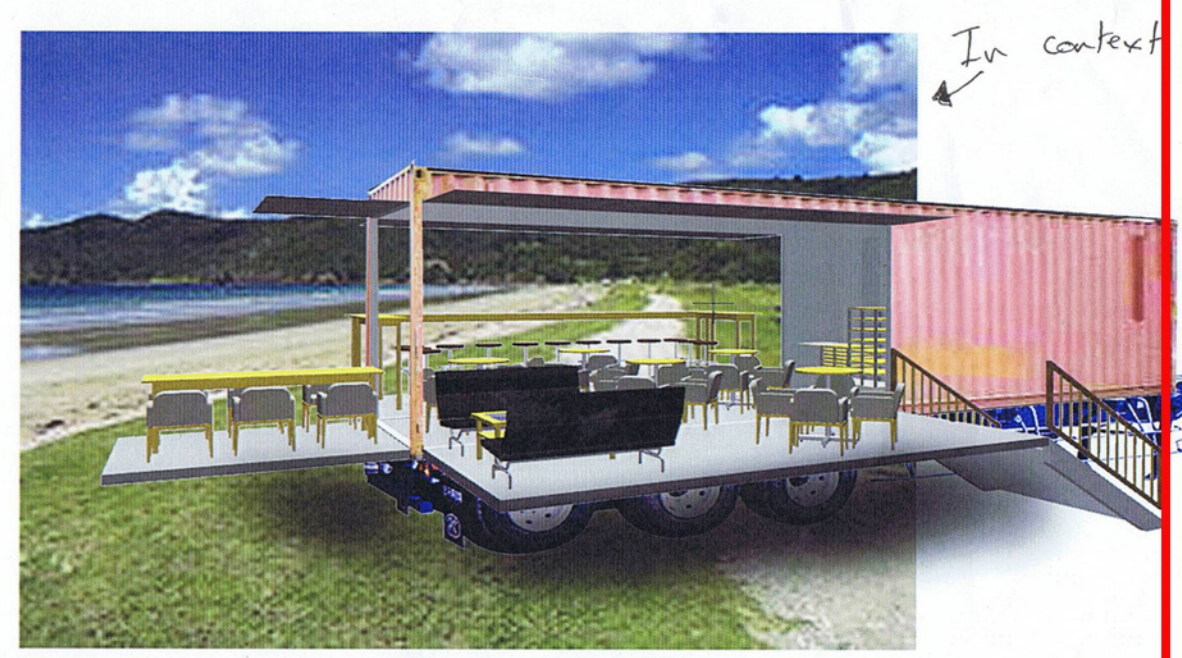
sits 40 customers

sits 40 customers



final Evaluation

My brief states that my design must be able to fit on a truck or vehicle and be transported on a tarmac road. As being a shipping container it will just go on the back of a big rig truck that transports shipping containers. Also thanks to the hydraulic cylinders the sides can fold back up so the container isn't too wide to fit on the road. With the kitchen layout I've changed since the last design, so the coffee machine is more on display and also providing more space. The table layout sits altogether 45 people, so enough room for customers in such a small area. I feel I have met all of these specifications met by the brief.



Interior design

The roof and walls in the kitchen area are all white.

Client likes this concept the most and wishes to use this for the final design.

I agree with the client and that we use the design of concept 1, but I think we should still change the colour of the counter top.

I think we should change the colour of the blue counter top to the red of concept 3.

Client doesn't like the white floor as it would be a hassle to keep it clean. As the dirt would come up easily. Like the plywood floor in concept 3 he doesn't like the plywood floor in concept 3 as they look too unnatural.

Client really quite likes the black floor, I as well like the black floor. But I think the grey floor works best with the rest of the colours of shipping containers.

