

2Up  
2Down

# Design Camp

7th May 2012





# 2Up 2Down Design Camp

2

## a > Introduction

This document is a record of the design camp held on 7th May 2012. The event took the form of a one day workshop where the young people and members of the CLT worked together to develop designs for the 'Home Baked' bakery.

Detailed design ideas for the ground floor areas of 199 Oakfield Road were developed and tested during the day and helped to establish what work needs to be done before the shop can re-open and begin trading (planned for late summer 2012).

Following an introduction to day from Marianne, a fascinating talk by Franny on her personal work with reclaimed furniture and an eventful warm up organised by Britt, we set about developing ideas for the bakery.

We began by putting together a list of people who will visit the bakery and when they might visit. (see opposite page) We also discussed the character that we wanted to create for the bakery (see below) and the types of goods that will be sold in the bakery (see opposite).

Once we had established who will be using the bakery and what would be sold we divided into 3 teams to design different elements of the bakery.

### Attendees

Andrea	John
Angela	Kayleigh
Anna	Kealey
Arwa	Lin
Britt	Lisa
Carla-Marie	Maria
Emily (Big)	Marianne
Emily (Little)	Sam
Franny	Sue
Fred	Tim
Jane	

The 3 teams were:

**Counter Team** – The counter team focused on the design of the counter and the walls behind the counter.

**Window Display Team** – The window display team focused on the design of the window display and the external treatment of the building.

**Bakery Team** – The bakery team focused on the design of the bakery workshop space at the rear of 199 and examined the potential for this to be phased.

After a 1 1/2hr design session each group presented their initial ideas back to the whole group. Following feedback from the group each team then went away and developed their ideas further before presenting back at the end of the day.

A record of each groups ideas is recorded on p.4-6.



Franny discussing her work with reclaimed furniture



Potential location of new hole through to bakery

### What will the character be like?

*A space to dream with*

*Theatre / Performance / Front of House*

**Community Owned project**

*Honesty*

*Don't take yourself too seriously*

*"Mitchell's Spirit"*

**Open**

*Humour*

**Practical**

**"What you see is what you get"**

*"Controlling Share"*

*Shelter + Food*

*Bold colours*

# 2Up 2Down Design Camp

## b > Who will use the bakery?

### Locals

Residents 7.30am – 5.00pm

School Kids 7.30-9.00am / 3.00-4.30pm

People coming into Anfield to work  
7.30 – 9.00am / 12.00 – 2.00pm / 4.00 – 6.00pm

Workshop Training 9.00am – 4.00pm

Visiting Relatives 9.00am – 5.00pm

Older people In the morning

Catering companies Lunch Events  
8.30-11.00am / Evening Events 8.30am -11.00am

Local Businesses / Builders / The  
Dentist / LFC Staff Lunch + early for toast

Cab Drivers Lunch

Police Lunch Early shift

Mums / Dads School run

Passers through Bus routes 26/27+17

Church goers Saturday night / Wednesday /

Sunday

Other community groups + seasonal

event goers 7.30am – 7.00pm

### Visitors

Football Fans Match days / Evenings

Councillors Week days

HA

Arts Groups, 'cultural hub' Tours

Students Weekdays

People interested in renovation / en-  
ergy efficient design During the week

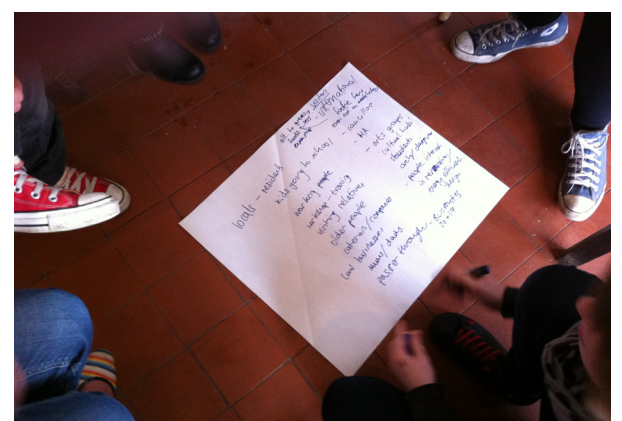
Bakery fans – Fit around us

People after specialist bread

Advertise on website



One of the teams presenting back to the group



Identifying who will use the bakery

### What's being sold

#### Made on site

- White + Brown Loaf (big + Small)
- Barmes
- Small sweet things inc cookies, buns, doughnuts (Non-cream + Cream)
- Traybake
- Warm Wrap / Sandwiches
- Pizza
- Tea + Coffee
- Cold Drinks
- Crisps

#### Bought in

Pies

### What's being sold

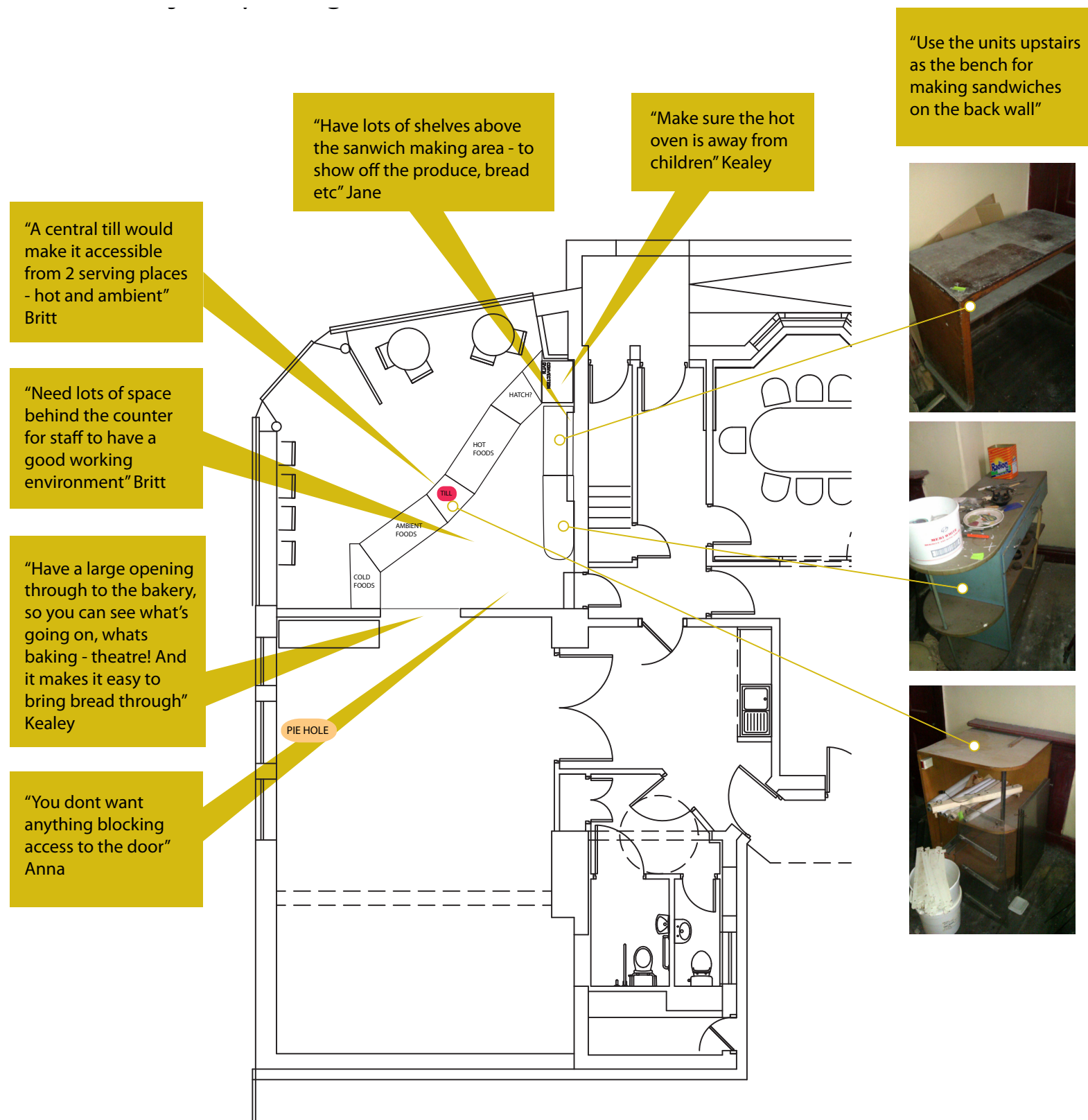
#### Requirements for Shop

- 6 - 9 Seats
- Storage - Chill - Ambient - Hot
- Fridge for drinks
- Re-heat oven for pies and pizza

# 2Up 2Down Design Camp

4

## d > Bakery Counter

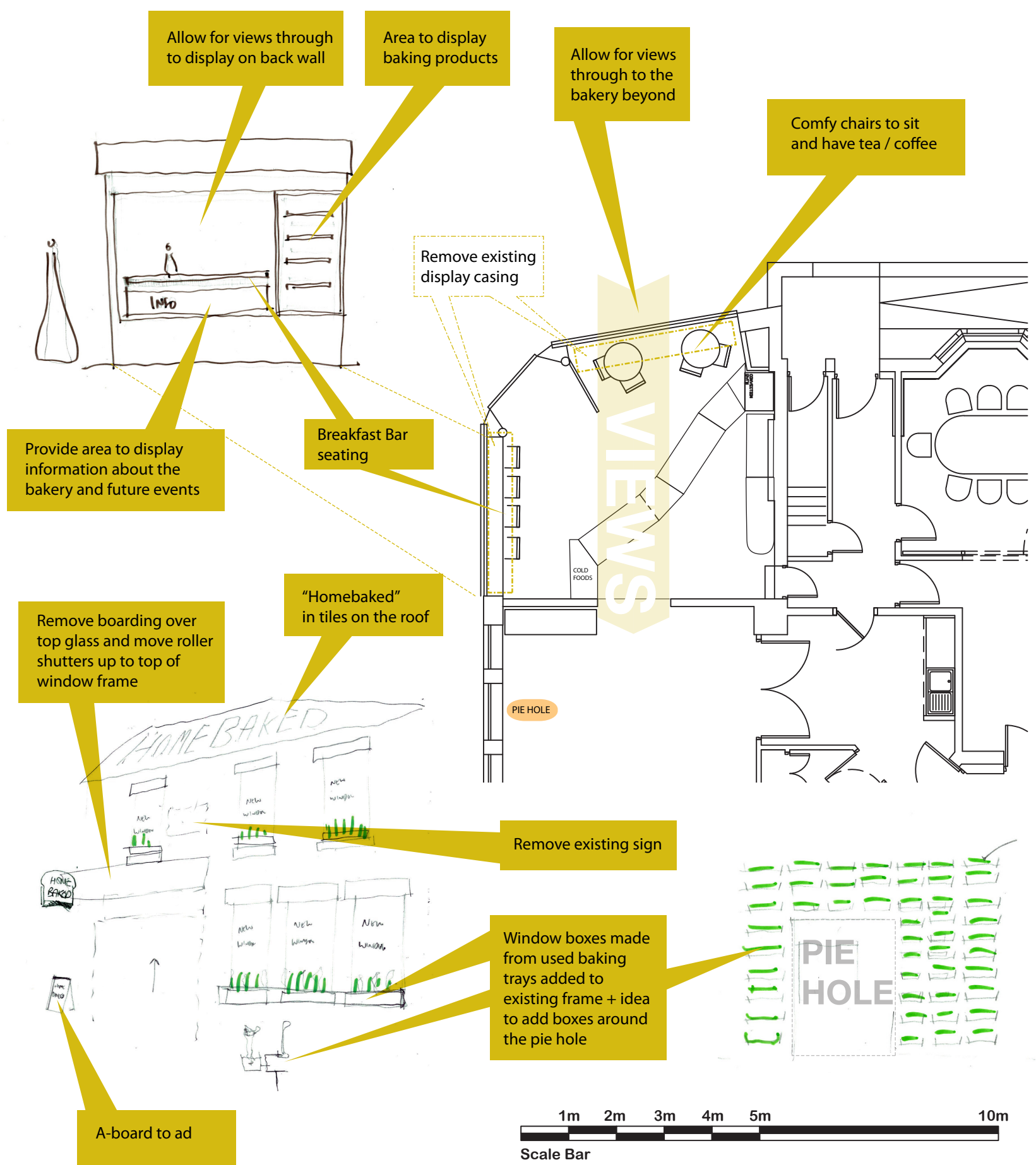




# 2Up 2Down Design Camp

5

## c > Window display



Views through from the shop to the baking area are important - it should be like a theatre!

We need a hand washing basin, and if we put it here the people who work in the shop can use it too.

These sinks are for food preparation and food washing purposes. If we put them here we can easily run the pipes from other services.

If we move the toilets forward in the plan we can use this area here for food storage - both dry storage and a walk-in fridge/freezer.

MH TO ADD

BULK STORAGE

Tables are needed for working on and we can store things underneath them. This table is positioned so that those who are shy can work without being seen.

The middle window can be fitted out as a 'pie hole', so that we can start to sell baking products even during phase one.

The oven and prover can sit along this wall. It's north-facing, so should help to keep things cool. It also means we can more easily ventilate to the outside.

In 'phase one' shelving sits along a temporary wall. Building this wall would separate the bakery from messy future demolition work - but it can be taken down again when expands.



# 2Up 2Down Design Camp

7

## f > Next steps

### Examples we like

This report is being presented back to the CLT on the 21st May as a record of the design camp.

The ideas in this report have been used to establish the 'enabling' works that will be required to get the bakery up and running again.

The potential for 'phase one' of the works to focus on the bakery space rather than the shop was discussed and agreed as the best way forward - since this would allow proper baking on site sooner and goods can still be sold from the 'pie hole' or in the shop.

This first phase and the full future plan is set out in a separate package of drawings and schedule of works. These will also be presented to the CLT on the 21st May in draft form for comment. We will then estimate the costs for these works and discuss with the CLT and the Bakery group what the next steps should be.

These might include a number of 'self-build' elements, including a build-camp involving young people from local schools in 'hands-on' practical building work.



Shelves and natural materials



Open displays that allow you to see through



Display of cakes



Display of goods



The colourful chairs



Display of goods



CABE is now part of the Design Council