The Jury

- Ferran Adrià
  Chef and owner of El Bulli

- Joxe Mari Aizaga
  General Manager of the Basque Culinary Center

- José María de Churtichaga
  Architect and Associate Dean at IE School of Architecture and Design

- Jon Muniategiandikoetxea
  Architect member of VAUMM

- Edgar González
  Chief Editor of edgargonzalez.com and professor at UEM

- Javier Ureña Carazo
  Winner of Landscape, Architecture & Wine architecture competition
Jury Decision

The members of the Jury met on July 4, 2013 in the Bulthaup Galera, the top showroom for those who love the design of Bulthaup kitchens, having previously studied all of the proposals and chosen 15 outstanding entries, in order to carry out a final joint deliberation.

Ferran Adrià was unavailable for this occasion as he was in London inaugurating an exhibition on El Bulli, although he sent a video message evaluating the quality of the proposals under deliberation.

Martxel Arocena, Director of Operations of the Basque Culinary Center, and Jaime Noain, Director of Corporate Development of 11870.com, represented and voted in lieu of Joxe Mari Aizaga and José María de Churtichaga, respectively, as they were also unable to attend due to scheduling conflicts.

Based on the criteria outlined in the contest rules, such how clearly the ideas of the project are transmitted, the quality of the architectural proposal, the relationship between IGC and the city, as well as the dialogue between the public and private space, the solutions provided for the proposed uses and sustainability and energy efficiency, the Jury would like to highlight seven proposals.

As a group, these seven proposals represent the values the contest was trying to transmit, providing seven different answers to the same problem. The following objectives were sought by the Jury of the International Gastronomic Center (IGC) Brussels: to create a layout that was an experience through gastronomy for chefs and visitors, to increase the value of a common space used to exchange ideas that respects the urban tradition, to create a changing façade displaying the raw ingredients to the city, to provide flexible space in the building-object, mobility for the building, understood as a value for visitors, to create a system of spatial organization that generates interstitial paths, the conception of architecture as an inseparable addition to the gastronomic world and to create a building that feeds off its immediate surroundings.

After the deliberations were completed the Jury enjoyed an excellent cocktail party served by Norema Salinas to thank them for their participation.

FINALISTS

IGC 1074
Andrea Ayora Mir
Universidad Europea of Madrid, Spain

IGC 1089
Jeffrey Perron
Florence Legault
Sarah Tu
Université de Montréal, Canada
The art of designing and building ideas

Paulina Kuszneruk
Aleksandra Anna Bartoszuk
Emilia Cap
Justyna Janeczko
Technical University of Bialystok, Poland

Andrés Berjón de Gortari
Andrés Velázquez
Regina de Hoyos Duarte
Universidad Nacional Autónoma of Mexico, Mexico

Sebastiano Barbieri
Politecnico di Milano, Italy

Manuel Arnau Marín
Enrique Parra Albarracín
Miguel Ángel Cámara Meroño
Antonio Navarro Blaya
Universidad Católica San Antonio of Murcia, Spain

Pablo Tato
Javier Haering
Óscar Llorente
Rafael Álvarez-R. Reina
Universidad San Pablo CEU of Madrid, Spain

Alán Germán Revale
Universidad of Buenos Aires, Argentina

The Jury considered interesting the creation of a building-object that, as an urban landmark, prolongs the outer space of the plaza to the interior of the proposal, offering new uses to the city, as well as its versatile spaces which allow for flexibility in their use.

Gloria Castañón Fernández del Cotero
Universidad San Pablo CEU of Madrid, Spain

The members of the Jury highlighted the different possibilities provided to group the proposed uses, as well as the mobility reflected in the project. The nomadic situation and interesting construction system is perfectly reflected by how simply it is set up and its potential for expansion.
IGC 1195

Teresa Casbas González  
Carlos Díaz-Monis Barone  
*Universidad San Pablo CEU of Madrid, Spain*

The Jury highlighted the creation of a spatial organization system based on the core of the project: the kitchen. It valued the creation of interstitial paths which allowed mobility between the different units, favouring flexibility in their use.

IGC 1232

José Javier González Menéndez  
Marcos A. Cardenas  
*Universidad Politécnica of Madrid, Spain*

The Jury valued the conception of architecture as an inseparable addition to the gastronomic world, making it possible to create different sensory routes within the program of uses.

IGC 1382

Claudio César Carranza  
Pablo Martín Suárez  
Walter Casola  
Saulo Martín  
*Universidad Nacional of Córdoba, Argentina*

The Jury highlighted the morphological study of the urban context used to generate the proposal, as well as the conception of the project as a partition which allows the program of uses to be developed in its interior, qualifying the public space and offering a changing image to the city.

WINNERS

1st Prize: IGC 1068

Viktor Nilsson  
Pierre Maccario  
*KHT Royal Institute of Technology, Sweden*

The project, understood as an urban icon, satisfies the intended use, in which the layout as a gastronomic experience generates the proposal and makes it possible to carry out the different usages of the program of uses.

The Jury valued the clarity of the idea, as well as the project’s relationship with the public space of the plaza, giving it new value and offering new possibilities for people to interact with one another.
2nd Prize: IGC 1193

Enrique Alonso Blanco
Patricia Ocaña Alcober
Paula Peña Toril
Universidad Politécnica of Madrid, Spain

The Jury valued the way in which the project was integrated within the urban surroundings, respecting tradition while not giving up a contemporary image that transforms the public space.

The conception of the proposal as the sum of units which generates a whole was valued, as it proposes interesting intermediate spaces for interaction and adequately resolves the connection with the party wall.

3rd Prize: IGC 1386

Margaux Leycuras
Adrien Girard
École Nationale Supérieure d’ Architecture of Nantes, France

The Jury valued how the project was generated from the exterior, proposing a changing façade that displays the base of the cuisine, the raw ingredients, to the public space. Most notable was how production is revealed to the exterior, inverting the traditional conception of the culinary world.

The members of the Jury also valued the powerful idea that perfectly resolved the image of the proposal to the adjacent public space and the city.

Acknowledgments

Arquideas would like to thank all the participants for their effort and dedication in this contest and congratulate them for the quality of the proposals that were presented.

Arquideas would also like to thank the members of the Jury of this contest for their cooperation and dedication, as well as the sponsor, Bulthaup Galera, and the collaborating businesses Future Arquitecturas, On Diseño, EdgarGonzalez.com, Metalocus, Yorokobu and JustEat for their involvement in the contest.

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