Greenhouse, Restaurant & Culinary Arts School

Urban sprawl has caused lengthy commutes. Vehicles require fuel and some of that fuel is made from plants. Land used to grow plants for fuel is taking away valuable space needed to grow food to eat. When there is too much demand, which raises the price of food. Higher food prices make it difficult for poor people of our world to get proper nutrition. A decrease in food demand can be reached if every city in the world limits their amount of expansion and incorporates more agriculture within the city. This can be achieved by residential outdoor garden plots, community high tunnels, community greenhouses, and roof top gardens. My thesis project consists of an urban greenhouse, a restaurant and culinary arts school, and a public park. The greenhouse and restaurant and culinary arts school are located in downtown Fargo, ND, at the library and parking lot, which would be torn down and recycled. The park is located in the empty lot east of the urban food storage buildings. Visitors can plant along the greeen and in the parking lot north of the greenhouse. One enters the greenhouse from the northeast entrance at the building's glass entrance. The building is a single story with a double height greenhouse and enters the restaurant. To the left of the entrance there are fresh foods and canned foods stored in large glass display cases, refrigerators, and freezers that the restaurant uses to stock meals. The visitor beside the food up to the counter where a cook teaches how to prepare it. The cook then takes their order to a nearby table and near the beautiful park scenery to enjoy eating at the counter. The culinary arts school is located on the second level. Students learn new cooking techniques and recipes. The students obtain hands-on experience working in the restaurant kitchen and bakery.