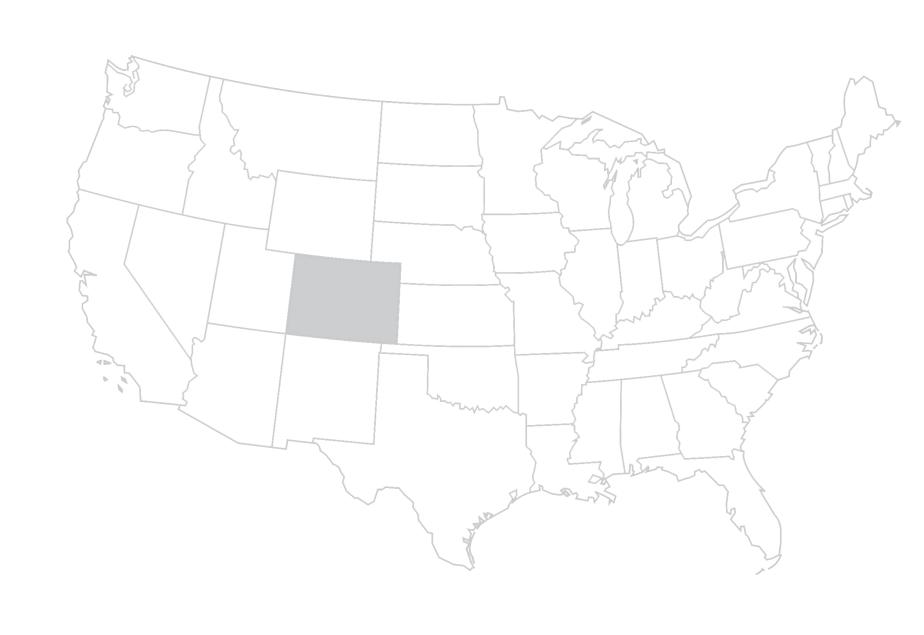


STILL HOUSE PERSPECTIVE

ARCHITECTURAL EFFICIENCY: DESIGNING WITH USER PRODUCTIVITY IN MIND



THEORETICAL ABSTRACT

Workplace productivity is important to the success and operation of any business. If a business can maximize its productivity, it is more likely to succeed and grow. This is especially true in the restaurant and manufacturing industries. My thesis explores the relationship between architectural design and productivity in the setting of a distillery and restaurant located in the town of **Golden, Colorado**. The layout of my design aims maximizes productivity by creating work areas and service areas that provide employees with the necessary goods and tools to complete their tasks and satisfy customers.

THEORETICAL NARRATIVE

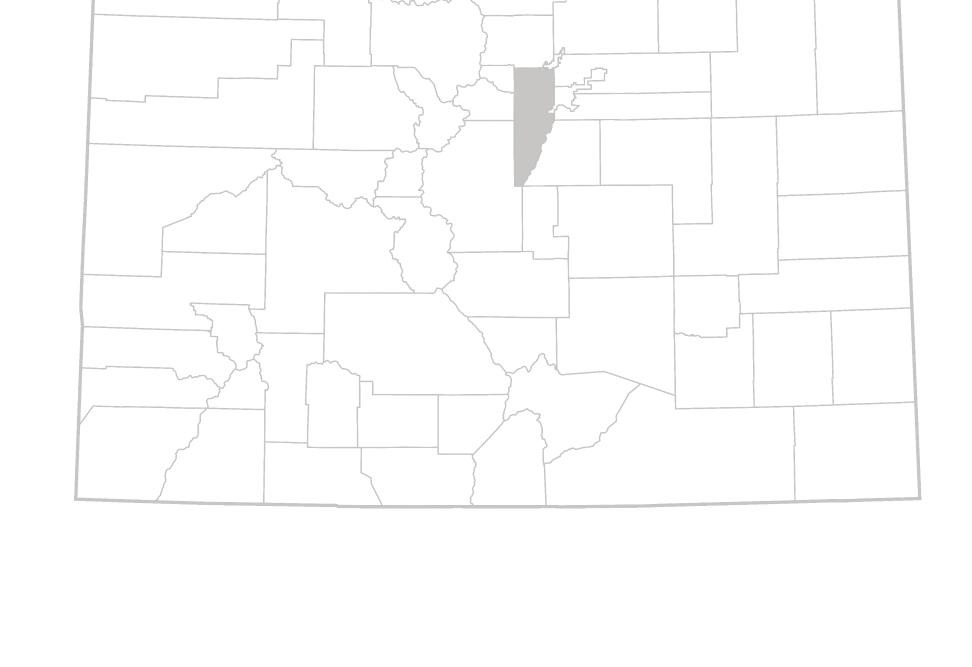
As architects our job is to design spaces in such a way that every detail is meticulously thought out. We must thoroughly plan and design buildings as to avoid problems that could occur when the time for construction rolls around. We design buildings so that every room and space works together to create a unified architecture. However there are a few details we can sometimes overlook depending on the end use of the building. The main being how users of the space flow from room to room while completing whatever task that they need to, in other words; work flow, more specifically workplace productivity.

Workplace productivity may not matter as much in spaces like museums, churches, and schools; where the bulk of the users are not creating goods or carrying out service related tasks. Where it is important is in the manufacturing and res- taurant industry; where the employees' main goal is to create goods or provide a service in a timely and efficient manner.

My thesis aims to answer the question; "What design techniques can be implemented to increase workplace productivty?" The building typology I am examining this question through is a distillery and restaurant located in golden, Colorado. I plan on researching and exploring the spatial relationship between the user and the space they are interacting with. I will look at case studies of successful distilleries and restaurants and explore their successes and what could be done to improve on their notable design. My research will include a study on employee traffic patterns in manufacturing operations, and an in-depth look into the timeless art of whiskey and spirit distillation.

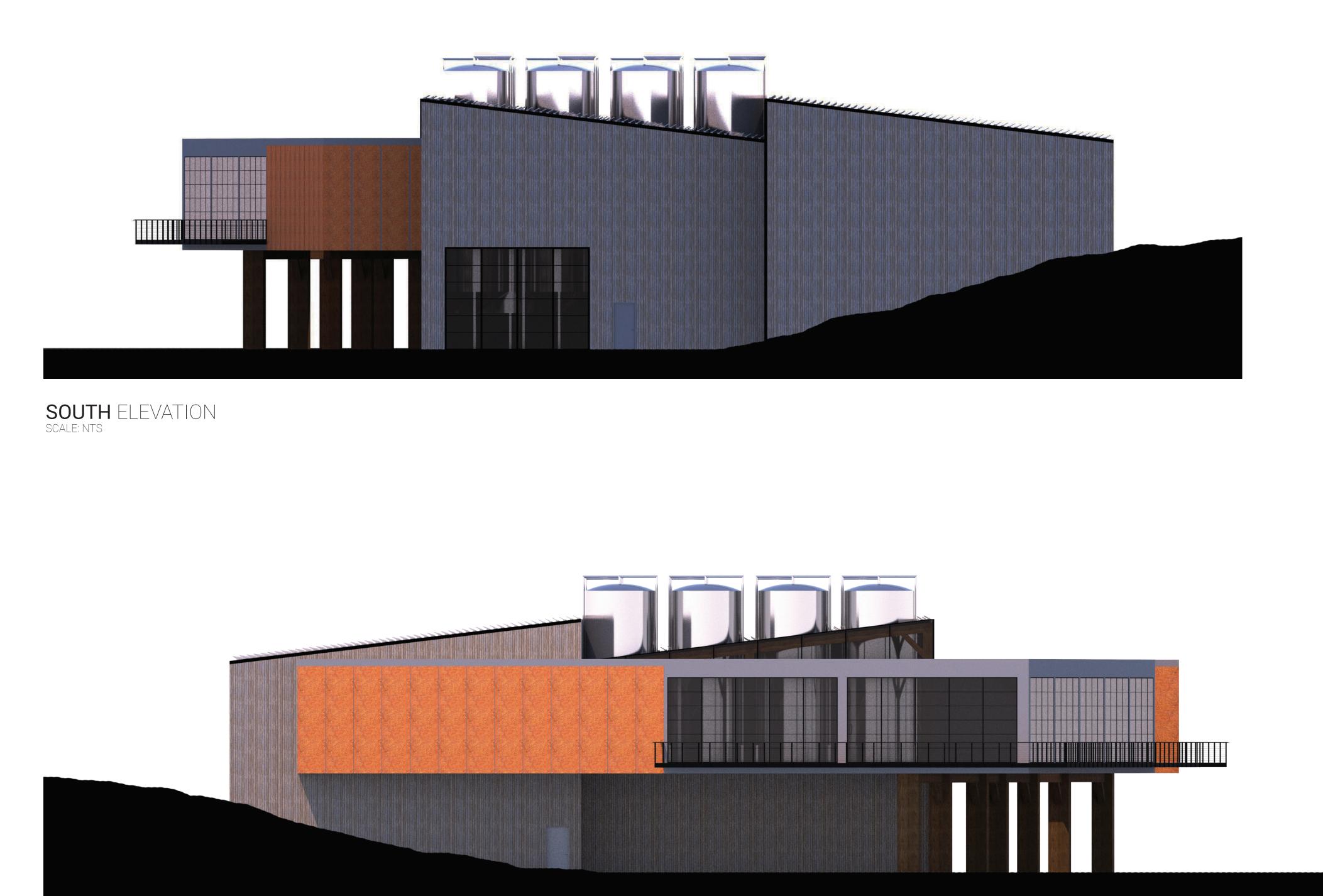


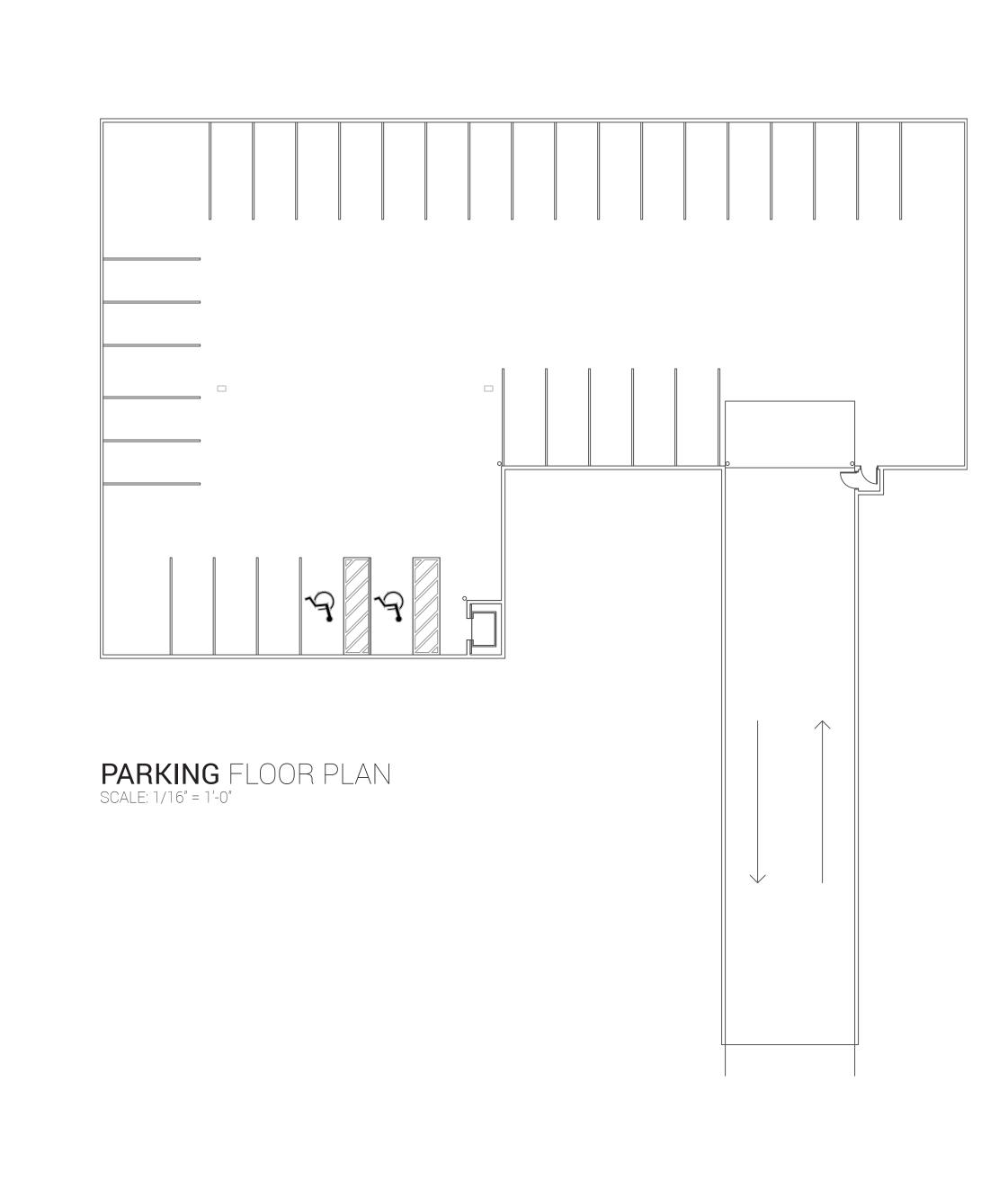
The site was chosen because of its close tie to the downtown area. Located just half a block off of Washington Street, the main street of Golden, the site offers ample street parking along with easy walkability access for pedestrians and bikes. The town of golden is very active and most people walk to where ever they need to get, so walkability is important.



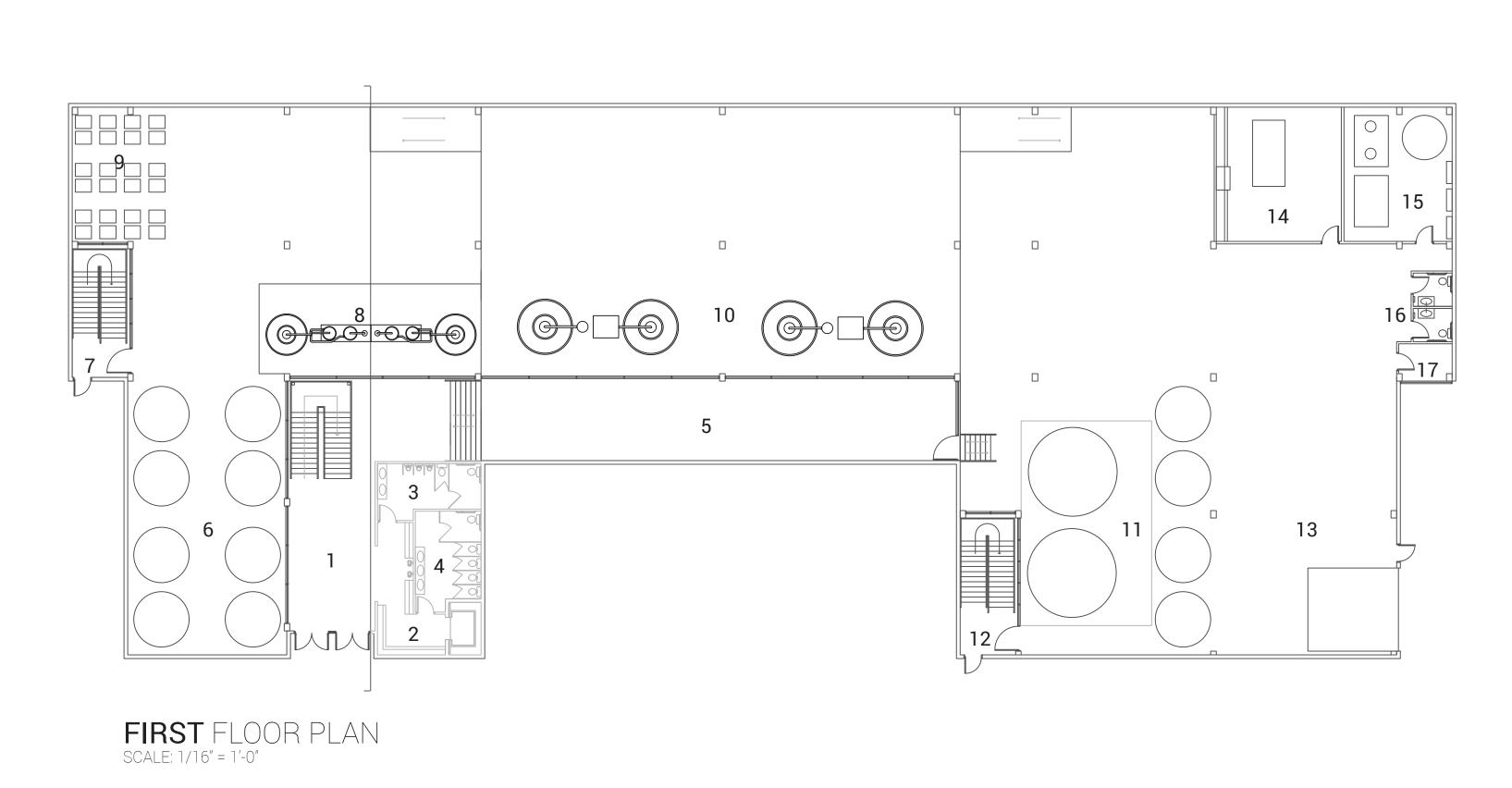


WEST ELEVATION









1 ENTRANCE
2 COAT CHECK & ELEVATOR LOBBY
3 MENS RESTROOM
4 WOMENS RESTROOM
5 OBSERVATION CORRIDOOR
11 MASH HOUSE
12 STAIRCASE
13 LOADING DOCK
14 EMPLOYEE BRI

6 RAW SPIRIT STORAGE

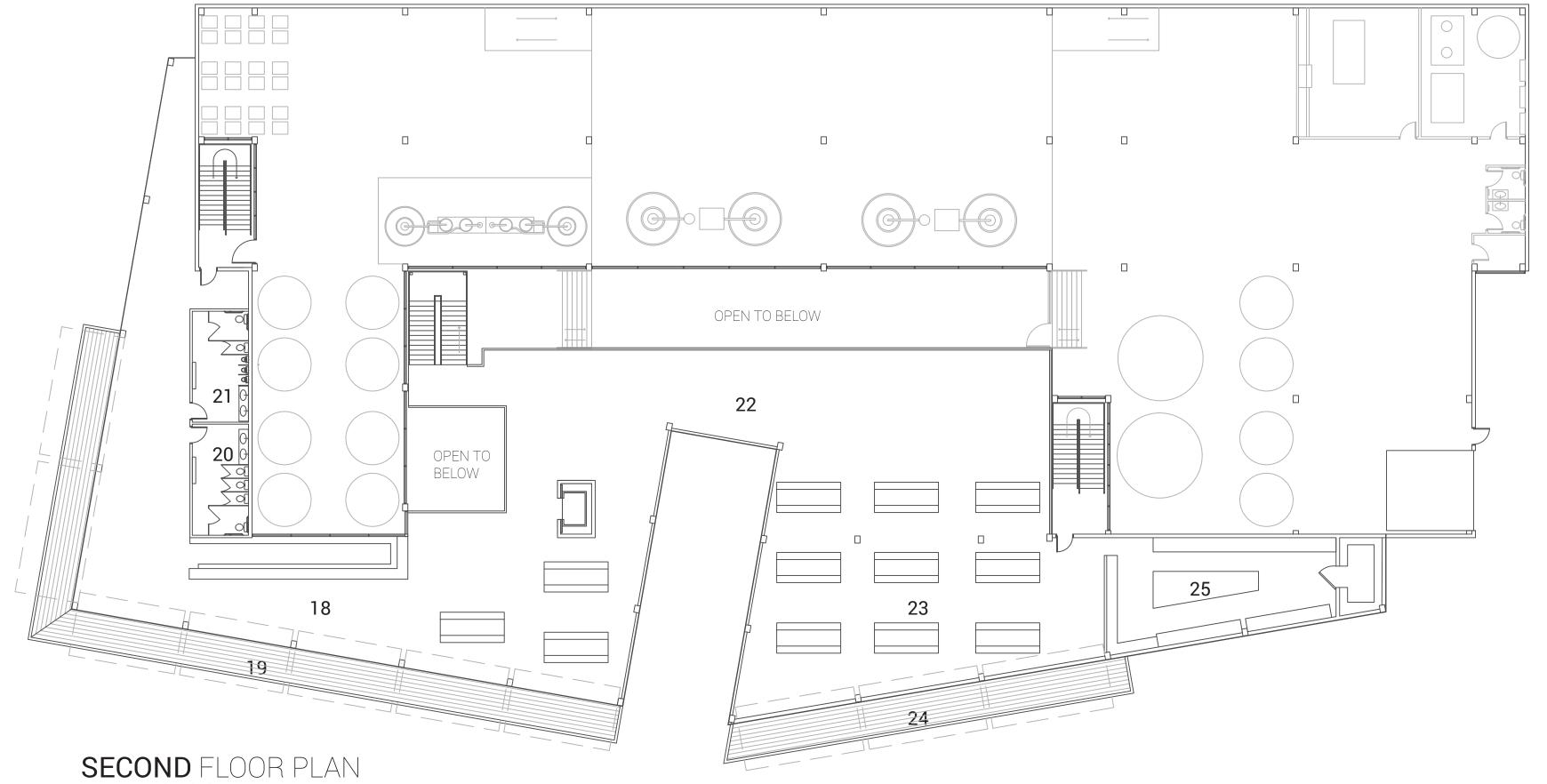
10 COLUMN STILL HOUSE

8 POT STILL HOUSE

9 BARREL STORAGE

7 STAIRCASE

11 MASH HOUSE
12 STAIRCASE
13 LOADING DOCK
14 EMPLOYEE BREAKROOM & OFFICE
15 MECHANICAL
16 EMPLOYEE RESTROOMS
17 STORAGE



18 TASTING ROOM & BAR
19 OUTDOOR PATIO
20 WOMENS RESTROOM
21 MENS RESTROOM
22 OBSERVATION CORRIDOR
23 RESTAURANT
24 OUTDOOR PATIO
25 KITCHEN

SCALE: 1/16" = 1'-0"

ARCHITECTURAL EFFICIENCY
ARCH 772 DESIGN THESIS
MICHAEL SCHNACK
GANAPATHY MAHALINGAM
SKETCHUP, MAXWELL RENDER,
AUTOCAD, ADOBE SUITE



SECOND FLOOR PERSPECTIVE



SITE PLAN SCALE: 1/32" = 1'-0"



EXTERIOR PERSPECTIVE

BALCONY PERSPECTIVE

STORAGE TANK DETAIL



