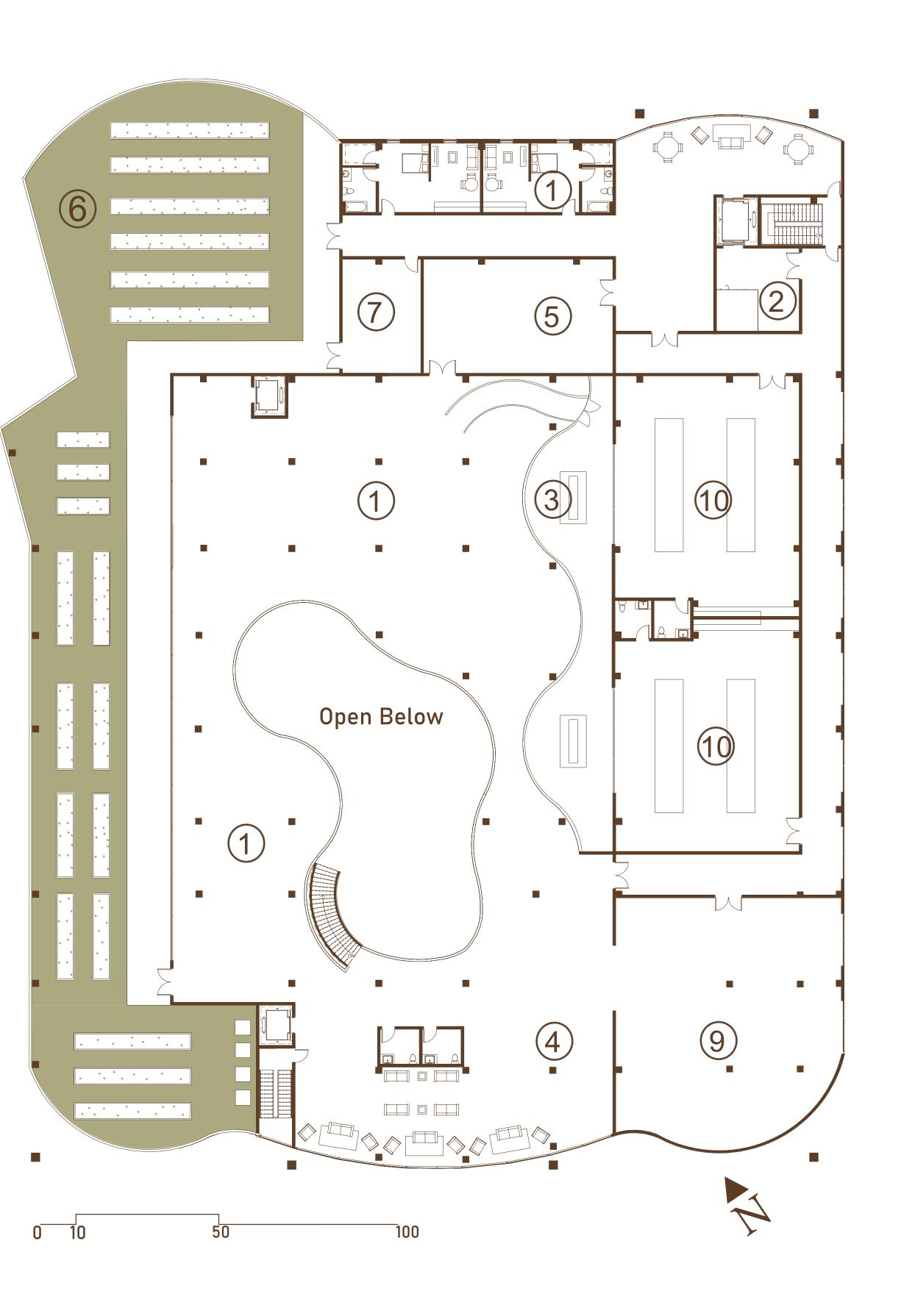
INTERACTIVE MUSEUM DESIGN FOR NON-TRADITIONAL ART FORMS:

LE MUSÉE DES ARTS DE LA PÂTISSERIE ET DE LA BOULANGERIE

THIRD FLOOR

 Gallery
Ingredient Storage
Viewing Galleries
Lounge
Gallery Storage
Rooftop Garden
Rooftop Garden Storage/Mech.
Bee Hives
Exhibition Gallery
Experimental Kitchen

SECOND FLOOR



FLOOR PLANS

LYON, FRANCE

"CAN WE DESIGN FOR NON-TRADITIONAL ART FORMS, USING THE PASTRY ARTS TO DETERMINE A RESULTING TYPOLOGY: A NEW GENRE OF INTERACTIVE MUSEUMS?"

Art is our connection and expression of culture, history, and innovation. Paintings and sculptures showcase these ideas in museums and galleries across the globe, but what about other art forms that have an impact on our daily lives, such as baking? Baking is an artisanal practice that requires technical skill, creativity, and innovation to create an appealing design to draw people to buy their products. Similar to any form of art: technique, design, meaning, and mastery are all requirements for any good bake. Baking upholds these skills as well as connections and expressions in everyday habits and familial traditions. So why are there no cultural centers, galleries, or museums articulating non-traditional art forms' impact on history and culture?

In this thesis, architectural design is used to test and answer this question by creating a formula to show the full process of non-traditional art form for preservation. French-baking is the beta-test to address which spaces and experiences that are needed to create such a typology. This thesis looks into ways that analyze and express the cultural significance of a subject: designing to showcase, preserve, increase awareness, inspire innovation and celebrate the medium.





