The FOODFACTORY is a garden, greenhouse and kitchen that you are able to touch, smell, taste, weed and harvest. The edible plants are being harvested, cooked and served by the chef on the spot. Garden, facade and greenhouse are being used for growing vegetables, fruit, herbs and edible flowers.

The factory was built in the autumn of 2011 as part of a manifestation emphasizing the importance of producing food in the city using new sustainable methods.

The FOODFACTORY is a continuation of EATHOUSE, using the same scaffolding structure in combination with plastic crates, but with emphasis on cooking and serving delicious homegrown food. The scaffold structure is wrapped in white shrink film, showing the silhouette of FOODFACTORY. On the north side of the building a fake smokestack of 8 meters high completes the image of an actual factory.

The factory also shows an improvement in sustainability because of the solar panels covering the south roof of the factory; they provide enough solar energy for the kitchen to fully operate.

FOODFACTORY is based on self-sustainable food and energy production. Placed in the middle of a neighborhood, FOODFACTORY increases the social structure of the neighborhood. Visitors are able to see how the food grows, how it’s being harvested, prepared and cooked.

The innovation of the FOODFACTORY is building with materials that were designed for a different purpose. This is a new way of looking at and thinking about existing materials and using them in a totally different way. This might bring us one step further to a future sustainable world.

Marijke Bruinsma | De Stuurlui stedenbouw
Marjan van Capelle en Arjen de Groot | Atelier Gras

High-density cottage garden structure