

Mapping thermal space

humidity

heat

light

wind

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Learning Outcome

The design and construction of a gourmet thermal experience, rich with symbolic meaning, that places students in relationship to nature.

Objectives

Understanding the environmental nature of place

Understand variables of environmental distress

Determine and understand the components of human comfort

Shift of consciousness to collaborative rather than individual

Shift design base from abstract to grounded

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Scene 1: mapping the space

Cast: the guide, the instrument, the recorder

In a given environment, experience and record environmental conditions. The guide is an advanced student, once an instrument themselves. The instrument uses their body to register information. The instrument is blindfolded.

Switch roles and repeat.

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Scene 2: diagramming the experience

Cast: the three detectives

Using map of observations, produce a zoning diagram of the thermal conditions of the space. Revisit space as needed.

Examine environmental and personal responses to thermal conditions as a way to approach architectural intervention.

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Scene 3: the gourmet thermal experience

Characters: the three chefs

As a group, design an intervention to heighten at least one sensual environmental experience.

Construction of the intervention is optional.

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The kit is comprised of limited elements that cannot be cut or altered. The design must take this into account. Potential assembly of the parts is not limited.

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Scene 4: the thermal meal

Characters: the three dinner guests

Experience the gourmet intervention over a diurnal cycle.

Enjoy the feast!