URBAN KITCHEN

Destination: Prague

Cost framework: B (251–500 CHF*) including hostel, local transport, entry tickets, and three collective meals (excluding transport to and from Prague).

*Should hosting by UMPRUM students or camping at Kafkárna be successfully arranged, the final cost may be less.

Dates: 21.10 - 25.10.24 (Online introduction on 14th or 18th October, time TBC)

Participants: 12 - 20 ETH Students + 20 UMPRUM students

Contact: He Shen, shen.he@arch.ethz.ch

During this seminar week, together with the students of A2 Studio at the Academy of Arts, Architecture and Design in Prague (UMPRUM), we will imagine, design, and build a kitchen to empower non-normative bodies and invite diverse communities to cook collectively.

Over the last decades, collective cooking has been actively and increasingly practised by different social groups to build solidarity and resilience. Various groups have incubated and shaped forms of alternative kinship outside prevailing power structures, where pleasure, nourishment, and memories are cultivated. The kitchen can become an urban infrastructure for care, as a means to improve quality of life and support more resilient urban communities for the city of Prague. Meanwhile, it can be argued that our vision of the kitchen is still very much based on the domestic typology, mostly devised for one-person cooking, and which does not recognise the non-conforming body. To transgress the normative kitchen, we will envision anti-ageist relationalities, crip behaviours, cultural diversity, and disruptive cooking practices through a design-build workshop.

We will be paired with UMPRUM students and work collectively in groups for the design-build task. We will visit a variety of architectural precedents, and meet with architects, activists, and political agents.

The course is structured and will be accompanied by the Chair of Architecture and Care (Anna Puigjaner, Dafni Retzepi, and He Shen together with Ethel Baraona Pohl, Lisa Maillard, and Pol Esteve Castelló) and the A2 Studio team at UMPRUM (Eva Franch i Gilabert, Kateřina Vídenová, and Alžběta Brůhová).

Image: Ultimate Chef's Guide, RAA, 2019.

