Restaurant with Open Kitchen

Welcoming Area

Open Kitchen

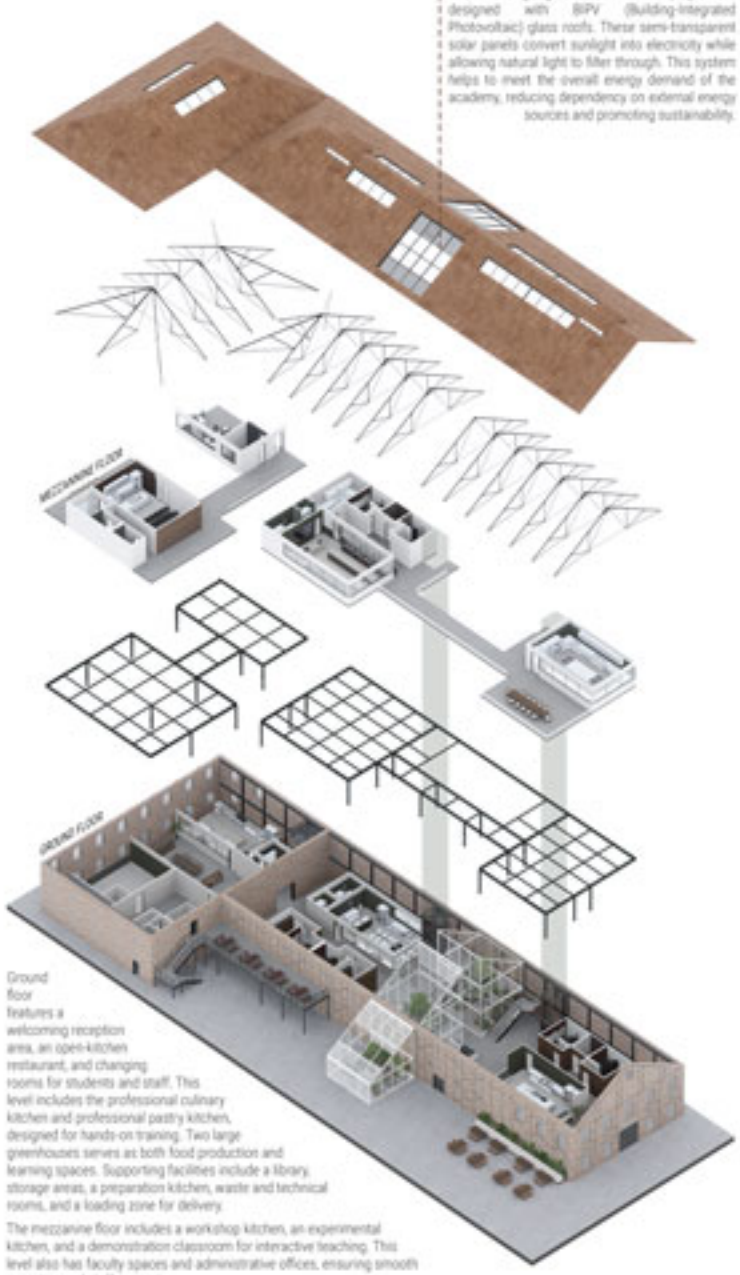
Tasting Area

Greenhouses

Workshop Kitchen

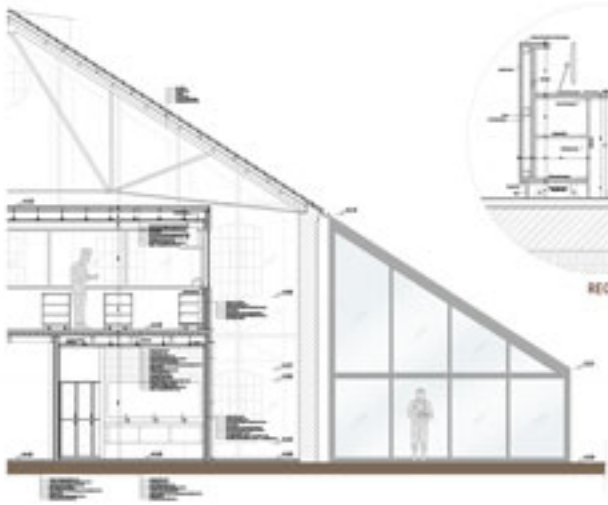
Library

The two large greenhouses in the project are designed with BIPV (Building-Integrated Photovoltaic) glass roofs. These semi-transparent solar panels convert sunlight into electricity while allowing natural light to filter through. This system helps to meet the overall energy demand of the academy, reducing dependency on external energy sources and promoting sustainability.



Ground floor features a welcoming reception area, an open-kitchen restaurant, and changing rooms for students and staff. This level includes the professional culinary kitchen and professional pastry kitchen, designed for hands-on training. Two large greenhouses serves as both food production and learning spaces. Supporting facilities include a library, storage areas, a preparation kitchen, waste and technical rooms, and a loading zone for delivery.

The mezzanine floor includes a workshop kitchen, an experimental kitchen, and a demonstration classroom for interactive teaching. This level also has faculty spaces and administrative offices, ensuring smooth operation and staff support.



SYSTEM SECTION
NON SCALED

RECEPTION DESK DETAIL
NON SCALED

SECTION A-A
NON SCALED

SECTION B-B
NON SCALED

BEYKOZ KUNDURA

CULINARY ARTS ACADEMY

The Culinary Arts Academy at Beykoz Kundura is envisioned as a holistic and immersive learning environment where nature, locality, and sustainability shape the gastronomic experience. Blending **terroir, seasonality, and a soil-to-plate cycle**, the academy becomes a **living laboratory for sustainable gastronomy**. By integrating culinary arts with ecological principles, it fosters a **self-sustaining food system**, enriching both education and the local community. Through this sensory and ecological journey, the academy redefines how we **grow, prepare, and experience food in harmony with nature**.

The academy combines **traditional and modern farming** to enrich learning. At nearby **Sakli Kundura Ecopark,** students engage with **soil-based cultivation and local farming traditions**, while the greenhouses use **hydroponic systems** as a sustainable alternative. Students gain hands-on experience in professional kitchens, labs, and demonstration classrooms, applying their skills in an open-kitchen restaurant. Powered by **solar energy**, the academy embodies a commitment to **sustainability and respect for the connection between food and nature**.

CLOSED-LOOP
ECOSYSTEM

At its core lies a **closed-loop ecosystem**, where nothing goes to waste and each element supports the next. Organic waste is **composted or repurposed**, hydroponic greenhouses operate with **efficient water cycles**, and seasonal harvests from both the greenhouses and Sakli Kundura Ecopark directly supply the academy's kitchens, creating a **self-sustaining system of growth, learning, and nourishment.**

Menus, training, and research follow seasonal rhythms, encouraging students to adapt and understand **food's connection to time and climate.** Rooted in the idea of **terroir,** the academy values how **local soil, climate, and geography shape flavor.** Students work with regional ingredients to preserve food heritage while exploring new techniques grounded in place.

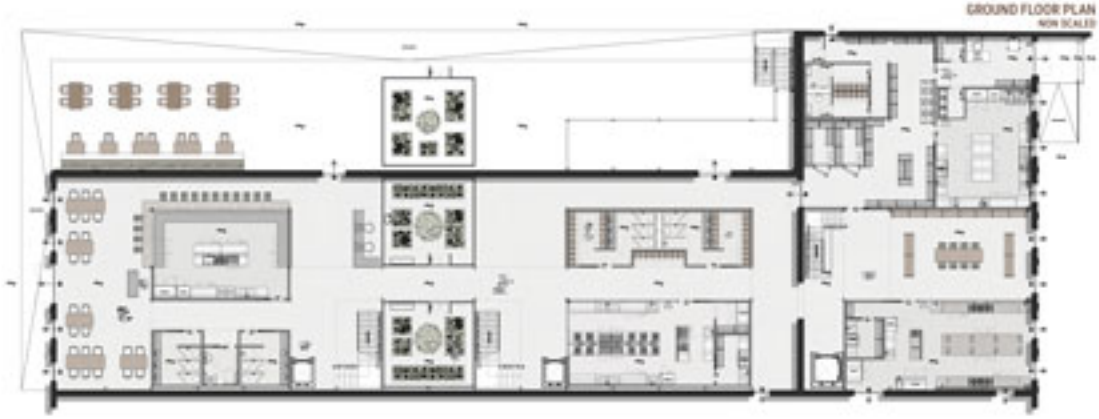
Demonstration Kitchen

Professional Culinary Kitchen

Professional Pastry and Bakery Kitchen

Experimental Kitchen

GROUND FLOOR PLAN
NON SCALED



MEZZANINE FLOOR PLAN
NON SCALED