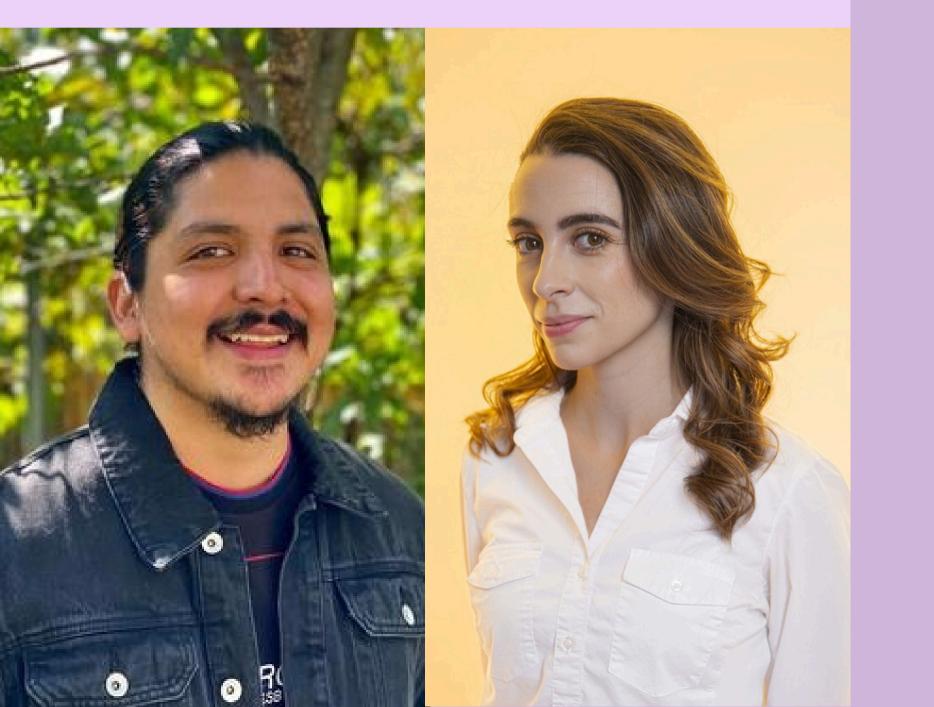
CULINARY COMMONS

Public Kitchens & **Shared Food Futures**

2025 Global Food + Symposium

MEET THE TEAM:

EquiTable



Mark Araujo

Andrea Catania

- leadership experience

• 4 years in the food space, with 9 years of leadership experience Brown University & RISD | MA Design Engineering, Concentration: Civic & Social Innovation • Formerly @ Mayor's Office of Food Justice Currently Community Engagement Manager with the Boston Food Forest Coalition

• 19 years in the food space with 14 years of • The Culinary Institute of America | AOS Culinary Arts, BPS Culinary Arts Management • Boston University | MA in Gastronomy, **Concentration: Food Policy**

Defining the Problem

Areas affected by food apartheid and other inequitable systems are impacted with greater health disparities³ and social isolation, leaving maginalized groups without the resources or spaces to gather, cook, and share meals.

1.Middha, Pop-up Food Provisioning as a Sustainable Third Space, 2021. 2.Mikkelsen, The Public as a Foodscope, 2007. 3. Jacovou, Social Health and Nutrition Impacts of Community Kitchens, 2013. 4.Rodman, Empowering Place: Multilocality and Multivocality, 1992.

Many traditional models...

- create stigma and reinforce hierarchies
- force BIPOC folks to live in someone else's imagined world "service" communities instead of co-designing with actual
- stakeholders 4

What's missing?

- 1. Third spaces (spatial justice)¹
- 2.Food-focused public infrastructure 2
- 3.Dedicated spaces equipped for free, food
 - related interactions and knowledge exchange

SOLUTION: CULINARY COMMONS

COMMUNAL KITCHEN SPACE THAT IS FREE AND OPEN TO THE PUBLIC



UPHAM'S CORNER 2024

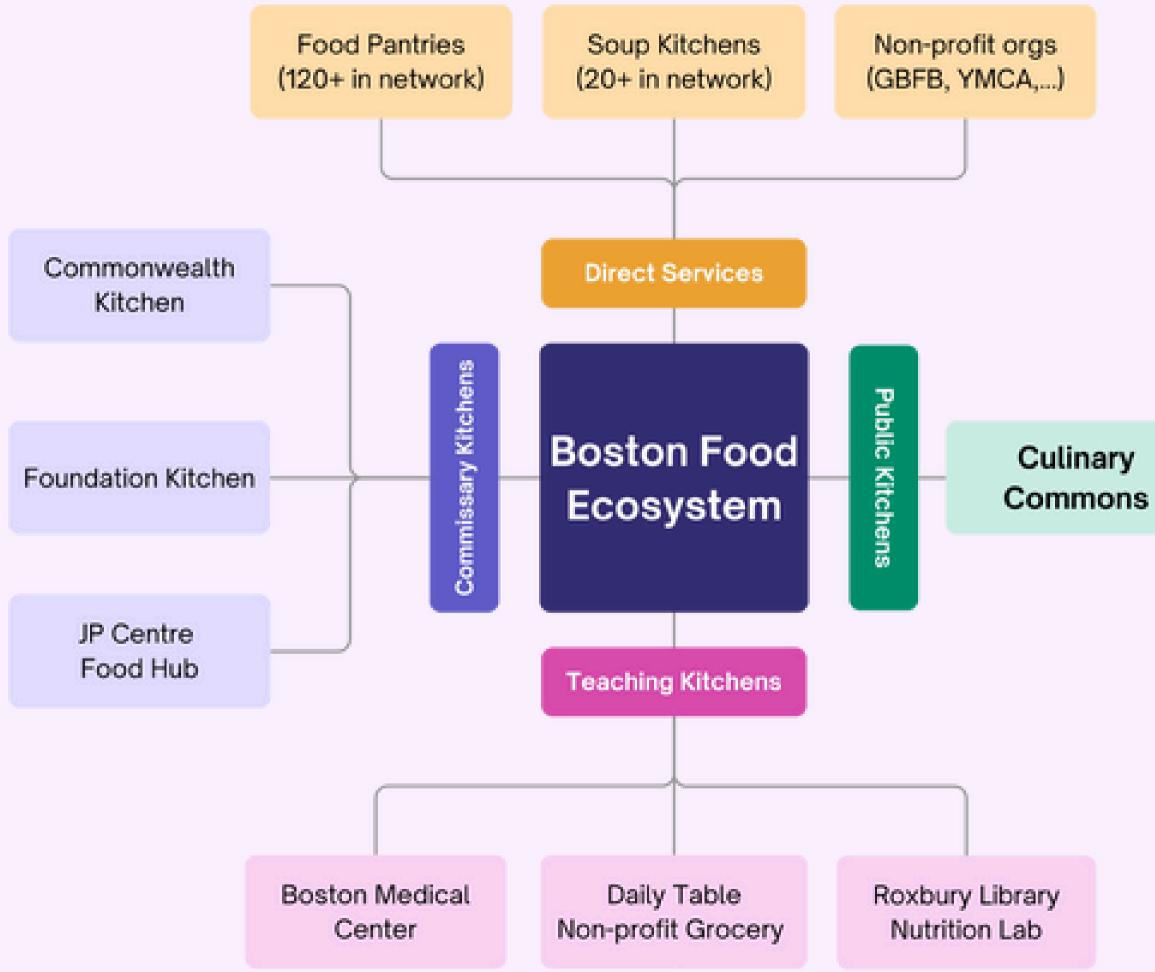
What is a Public Kitchen?

-Similar to other 3rd spaces such as parks, libraries, and community centers

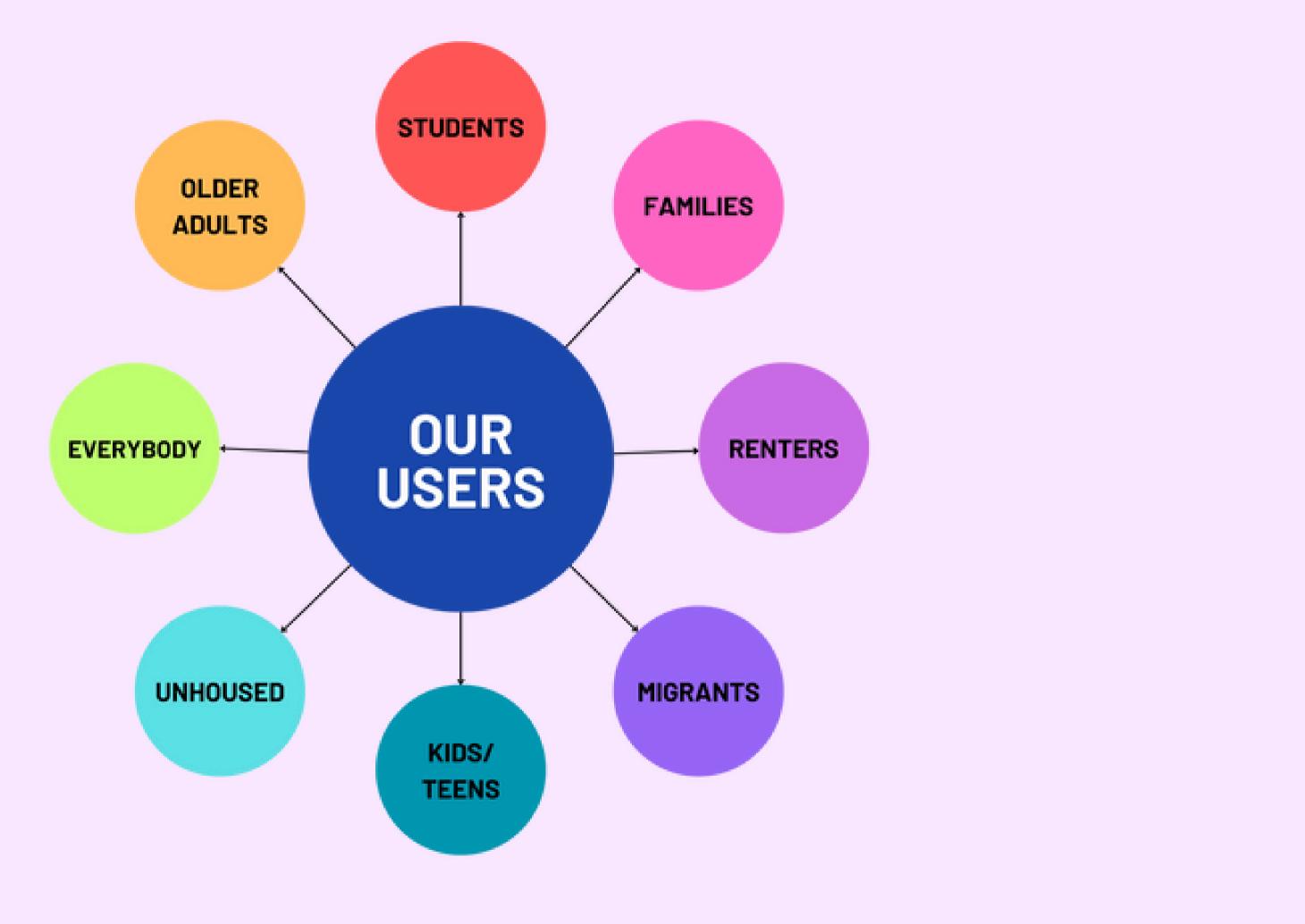
-Embodiment of food justice principles

 -PK's serve as communal spaces where everybody can utilize cooking facilities, participate in food programming, share meals, access food resources, and organize for a more just food systems





- Co-designed with community
- Varied programming
- Nimble
- Building public infrastructure



WHAT WE'VE ALREADY DONE: 2023





-7 pop up public kitchens w/7 community based food organizations

-Over 150+ community members

-Community engagement, feedback, and **co-design** at each pop up PK

-Want/need for multi-programmed semipermanent and permanent PK's

-Co-design and iteration is integral to our model



Learnings/next steps:

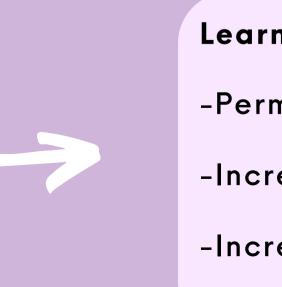
WHAT WE'VE ALREADY DONE: 2024





- -3 month PK in Upham's Corner w/ds4si
- -Over 1000+ community members
- -25+ activators

-Open PK, cooking demo's, food poetry slams, food justice chats, co-design





Learnings/next steps:

-Permanent PK in Upham's corner

-Increased community led activations

-Increased programming for youth/teens

















WHAT WE'RE DOING: 2025





-Permanent PK in collaboration with the Harvest on Vine Food Pantry in Charlestown -Located next to Bunker Hill Housing Development -Serves 720+ families per month





SUSTAINABILITY



Permanent PK (2025)

Semi-permanent PK (2024)

Pop-Up PK (2023)

Organizing for Permanence (Ongoing)

PK's are **highly scalable** just like public libraries, public pools, and community centers

We're in communication with: -NYC -Mexico City -Providence

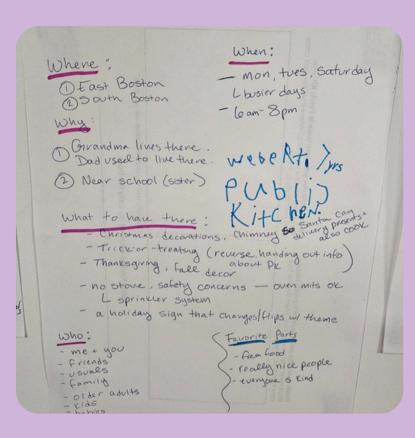
CO-DESIGN

- Collaborative and participatory approach to creating solutions, in which all stakeholders are treated as equal collaborators in the design process
- Designing with and not for
- Challenges typical power dynamics
- Co-design is equity in action



DESIGN RESEARCH





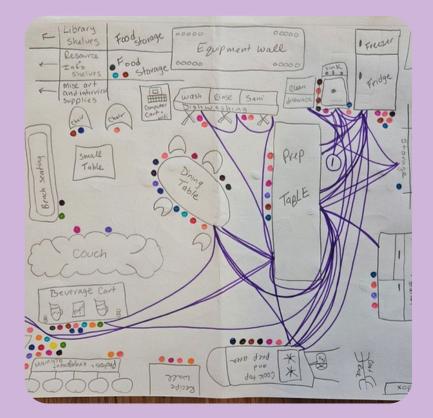












DIRECTED STUDY GOALS

RESEARCH QUESTIONS

How do public kitchens foster community engagement, address food insecurity, and promote equitable food access?

What cultural, social, and spatial dynamics emerge in public kitchen environments, and how do these affect the relationships between participants, food, and place?

What are the design and operational strategies that contribute to the success or challenges of communal kitchens?

How do communal kitchens reflect or challenge traditional food norms, hierarchies, and power dynamics within communities?

In what ways can public kitchens serve as a model for sustainable and inclusive food systems development?



Series of Articles (10)

Case Study Portfolio

Policy Brief

Catalysts For resistance & resilience

Design and operational **Factors drive** success

Commensality For negotiation and reinforcement of cultural identities

"collective infrastructures of care"

Democratizing food engagement and challenging **Food hierarchies**

Contributing to health, DEI, and social integration **Embodiment of** food justice, beyond the theoretical

KEY TAKEAWAYS DIRECTED STUDY

STRATEGIC PARTNERS

Food Recovery Food Rescue US

Nonprofit Consulting M3 Fundraising Women-led Entrepreneurship Les Dames d'Escoffier

Legal BU/MIT Law Clinic

Graphic Arts Claire Pawlecki Design

Research

Menus of Change University Research Collaborative Architecture & Design PAYETTE

Social Impact Venture Resources Innovate@BU

Community Development Boston Food Forest Coalition

Academic

Food Studies Programs at BU MET

International (Mexico City) La Combi Rosa Laboratorio de Gastronomía

THANK YOU! let's keep in touch

EquiTable

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The Team

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- markaraujoq@gmail.com andrea.h.catania@gmail.com

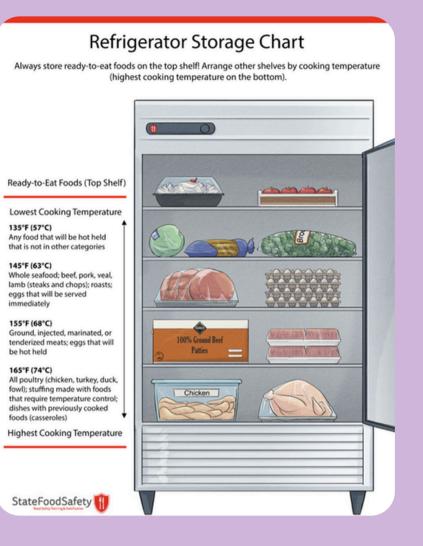
APPENDIX

Renderings Scalability **Other Projects**

- **Hygiene & Safety**
- **Co-design Approaches**
- **Design Research & Impact**
- **Strategic Partnerships**
- **Financials Expanded**

HYGIENE & SAFETY









FINANCIALS EXPANDED

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Semi-Permanent

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Permanent

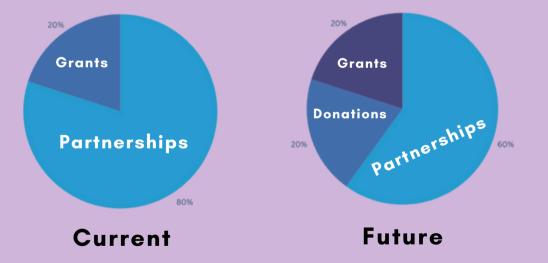
FINANCIAL SNAPSHOT

Social Impact Metrics

Community Building | Food Justice | Health & Wellbeing | Sovereignty & Empowerment

Methods: Design research, ethnography, raw numbers for SIA reporting and SROI*

Funding Models & Sources



Sustainability & Scalability

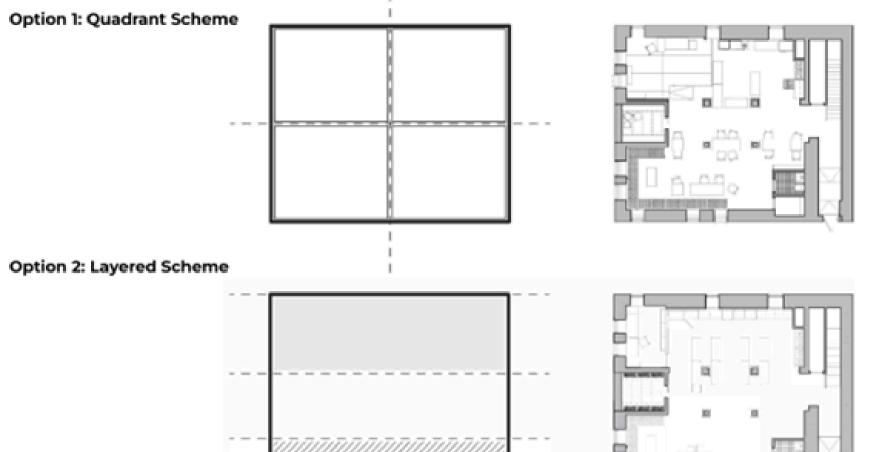
Raise **3yr** runway, continue developing multi-sector strategic **partnerships**, innovative physical assets, toolkit building, storytelling

MODELS

JUST PROGRAMMING ~50K SEMI-PERMANENCE (Existing Assets) ~150K PERMANENCE (Retrofit) ~500K

INTERIOR RENOVATION

INTERIOR RENOVATION: STORAGE DISPLAY/ READING NOOK & DINING



INTERIOR RENOVATION

Option 1: Maintaining the Existing Layout



INTERIOR RENOVATION

Option 1: Maintaining the Existing Layout



Option 2: Compact Office, Expanded Kitchen







STORAGE DISPLAY, SPICE COLUMNS

VERSATILE SEATING & BOOKSHELVES









Option 2: Compact Office, Expanded Kitchen



A FEW EXAMPLES OF OUR PAST PROJECTS

What's Cookin'?: City of Boston Farmers' Markets Mobile Food 2.0 Vending Reform Collaborative 3 Semi-permanent Design Tools for Public Kitchen: **Food Pantries** Upham's Corner 6 Permanent Various Research Public Kitchen: Presentations & Charlestown Workshop Facilitations

EquiTable's Body of Work