Social Kitchen +!

Students will create a for-profit restaurant proposal that addresses socially conscious business practices. This upscale restaurant will reflect Northwestern lifestyles and sustainability while addressing social justice issues defined by each student. The challenge would be to create a highly effective and productive dining environment for intended guests while providing an attractive atmosphere reflecting the food quality and dining concept. The students will develop their own dining concept based on market and design analysis. Studio activities will include (but are not limited to) field trips, design research, precedence studies, analysis, group/peer discussion, design development, custom fixture development, details and specifications, lighting design and model making.