



Place CUA Syllabus Template  
8.03.07

THE CATHOLIC UNIVERSITY OF AMERICA  
SCHOOL OF ARCHITECTURE AND PLANNING

ARCH 505 GPS Architecture Design Studio in Cultural Studies  
Fall 2009

Draft 5/9/09

Graduate or Undergraduate Syllabus offered to both groups

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Credit Hours: 6 credit hours

Prerequisites/Department Consent required: Arch 503: Architectural Design III

Paris Studio  
Perrault Architects  
6, Rue Bouvier  
75011, Paris, France (Metro: Rue des Boulets. Line 9)

Meeting Times: Eleven weeks beginning September 28, 2009 meeting three afternoons a week with an additional one afternoon (Tuesday) dedicated to informal one on one meetings with the studio head as required.

Studio Preparation: Monday, Wednesday and Thursday 13:00 to 18:00 (except when noted)  
Tuesday 13:00 to 15:00 (as required)

Instructor contact information: Professor Stanley Ira Hallet, FAIA  
Paris Studio  
Cell Phone: 06 37 99 39 07 (Stanley Hallet to be verified)  
E-mail: [shallet@starpower.net](mailto:shallet@starpower.net)  
Office Hours: Tuesday afternoons 13:00 to 18:00

Course Description (from Cardinal Station <http://cardinalstation.cua.edu>)

The Foreign Studies Program is an intensive 3-month summer program taking place in Italy and 2 different countries of Europe, varying from year to year. Various types of research, discussions, sketching, small design projects, lectures, readings, and site visits are rolled into 15 credits.

Additional description specific to Paris studio:

The Catholic University of America School of Architecture and Planning, Washington DC, proposes for their Graduate Studio in Paris 08 a joint studio workshop in collaboration with students in architecture from **Ecole Spéciale de l'Architecture**. It will consist of English speaking French architecture students joining CUA School of Architecture and Planning students during a ten day long workshop. French students would work side by side with their American colleagues in two-person teams developing and proposing conceptual approaches to the design of a **French Culinary Institute and related exhibits and scholarly resources** dedicated to the demonstration of the preparation of food in both the nouvelle cuisine as well as within the French historic tradition. It also will explore the relationship of the worked landscape, i.e., the kitchen garden to the built intervention: the kitchens, classrooms, research library and larger program required for exhibition and discussion. In addition it will include an open food market and several teaching restaurants where students can practice the culinary arts under supervision. In several instances, three apartments will be made available to invites chefs or resident scholars. At the culmination of the workshop, an invited jury of distinguished academics and practitioners will review the individual team proposals with one team selected for an award of honor and three teams selected for an award of merit.

The award of honor will consist of a travel scholarship of \$1500 apiece to be given to each member of the two person winning team. Three \$500.00 Merit Awards will be made to each of three Teams to be split equally amongst the two team members. The American member of the team winning the Award of Honor must use his/her travel scholarship to support travel in Europe exploring architectural and urban issues. The French team member of the same team must use his/her award to support a two week trip to Washington DC and New York City to explore similar issues. During his or her trip, CUA would make every effort to provide access to our faculty, studios, lecture classes and laboratories for observation as well as outline possible site visits to nearby cities such as Philadelphia and New York City.

The collaborative studio proposes a project involving a **French Culinary Institute**. One site is located in Paris in the Parc Bercy and the other site will be placed in Lyon, to be further defined and selected following the studio's field visit to Lyon. Both sites will accommodate a demonstration "kitchen garden", an open food market, one part permanent the other expanded for special festivals, several bakeries and restaurants specializing in the menus of the school, a research library and media center to support research on food preparation, class rooms, a small theater for discussion and presentations and finally, special tasting rooms. Lodging for visiting chefs and scholars will also be provided.

## Instructional Methods

### Special research:

Before the French/American *charrette*, American student teams will be charged to explore in detail and report upon certain aspects of the French Cuisine, food production, distribution, preparation and consumption. This investigation will be conducted in three locations:

**The first** will be a morning guided visit to **le Marché de Rungis**. Starting very early in the morning we will have a guided tour of one of the worlds largest and newest centers of high quality foods serving the restaurants and hotels of Paris. We will have a guided visit to four of the five “worlds” constituting the *marché*. They are fish, meat, fruit and vegetables and finally milk products. The exact date and time will be determined at a later date, most probably a Thursday morning. Please visit their web site at [www.rungisinternational.com](http://www.rungisinternational.com)

**The second** will be assigned team visits consisting of two students per team, to record the setting up, morning activities and final demounting and cleanup of one of the following list of **Paris open-markets**. The team will also record in detail food stands devoted to a specific types of food to be also assigned to the various teams. The markets can be selected from the following list of open-air markets:

**Marché couvert des Enfants Rouges** at 39 rue de Bretagne (open daily, Mmetro Temple or Filles du Calvaire

**Marché Maubert** (from the 5<sup>th</sup> cent.) on isle de la cité (open Thursday and Saturday) Metro Maubert-Mutualité

**Marché Monge**, Place Monge, (Wednesday, Thursday and Sunday), Metro Place Monge

**Marché specialize biologique Raspai**, Boulevard Raspail, (Sunday), Metro Rennes

**Marché Couvert Europe**, St. Quentin (considered most beautiful covered market), (every day check hrs), Metro Gare de l'Est

**Marché Bastille**, Bastille, (Thursday and Sunday), Metro Bastille

**Marché Popincourt**, Blvd. Richard-Lenoir, (Tuesday and Friday), Metro Oberkampf

**Marché Bercy**, close to Paris site, (Wednesday and Sunday), Metro Cours St. Emillion

**Beauvau Marché couvert**, Place d'Aligre, great trusses of turned over boat, (everyday but Monday) 7 arrondissement, Metro?

The foods to be assigned are as follows:

Shellfish, Fish, Meat or Fowl,

Dairy products such as yogurt and cheese

Fruit and veegtables

Bread

Patisseries

or wine

**The third** will consist of demonstrations of food preparation and the culinary arts in Lyon, France during our field trip to Lyon tentatively planned during September/October field trip to southern France.

**The Student Team** will develop a not to exceed five minute slide show documenting the daily life of the open-market chosen, its location, set-up, equipment, products sold, displays, character and final cleanup. They will also develop a second sheet documenting the food assigned, original state and variations, processing and preparation. The presentations will be made during an evening of tasting. Students will provide samples of the wares for *degustation* during their presentation thus adding taste and smell to visual image and sound.

Finally additional use of the extensive architectural library located at the **Cité de l'Architecture** will be made. Their collection of books, journals and audiovisual media on architectural, landscape and urban planning subjects is extensive and easily accessed.

**Cité de l'Architecture & du Patrimoine**, [www.citechaillot.fr/](http://www.citechaillot.fr/),

Located at 1, place du Tocado et du 11 Novembre, 75116, Paris. **Metro: Trocadero**. (Lines 9 and 6) and **Iena** (line 9) Bus 63, 32, 82, 22, 30 open M,W,TH,F from 11:00 to 19:00, Saturday and Sunday from 13:00 to 19:00.

**Professor Stanley Ira Hallet, FAIA, Studio Head CUA**

**And Visiting Jurors:**

**Lecturer Mary Johnson CUA**

**Odile Decq, Architect and Director of the Ecole Spéciale de l'Architecture**

**Jean Francois Bonne, Architect: Architecture Studio**

**Rodo Tisnado, Roueida Ayache, Gaspard Joly and Gregory Azar, Architects: Architecture Studio**

**Dominique Perrault and Gaelle Lauriat-Prevost: Architect DPLG. Urbaniste SFU**

**Invited faculty from the Ecole Spéciale de l'Architecture  
Professor Emeritus Robert Hermanson, University of Utah**

**Required Text**

**To be determined**

**Recommended Texts: see collection at the Cité de l'Architecture**

**Other materials:**

Students must collect their pen or pencil documentation in the form of hard cover sketchbooks of approximately 8 ½ inches by 11 inches or A4 size. In case of loss, the sketchbooks should be labeled with student's name, address in Paris as well as cell phone number.

Hand drawn notes will be supplemented with digital photographs documenting the processes, sites and case studies.

Final presentation will be printed on the studio Epson printer on 24 inch (A2) wide paper provided by the program.

**Course Goals:**

Through a sequence of studio projects, students will develop a means of critical thinking and a design process that enable them to effectively address various design and problem-solving issues, from urban design and conservation, to site planning, cultural context, aesthetics, building assembly, structures and environmental systems. **The Graduate Studios in Advanced Studies** will be further distinguished from their undergraduate counterparts by providing a unique opportunity to explore advanced topics in architecture, preservation and urban design with increased intensity and independence.

It will provide advanced studies in and exposure to the historic, theoretical, social/cultural and specific technical knowledge bases associated with the specific programs explored.

It will encourage the innovative exploration of appropriate site strategies, issues of environmental sustainability, and the development of student defined proposals to eventually prepare the student for independent thesis investigation.

It will advocate original design strategies that reflect an understanding of historic precedence and context as well as a need to address the contemporary problems of conservation, transformation and disjunction while still recognizing and utilizing appropriate methods of fabrication, delivery and occupancy.

It will prepare comprehensive oral and graphic presentation scenarios utilizing a variety of media including digital graphic explorations often leading to public critique, exhibition and publication.

It will involve collaborative teamwork utilizing invited faculty and external experts in both the research, critique and presentation stages.

1. **Research & Analysis** - to approach the problem through a thoughtful understanding and appraisal of its constituent parts or elements, including the essence of the problem itself.
2. **Exposure to Buildings and Places** –to understand theoretical positions espoused by others and the embodiment of ideas in buildings and designs; exposure to building typologies, models and paradigms. This must include a complete investigation of the built and landscape environment of the site of a project.
3. **Synthesis** – To combine various components and parts into a coherent whole; the result of careful research, reflection, criticism and exploration of diverse issues and factors appropriate to the problem at hand.
4. **Skills** – Awareness of and ability to make use of cultural criteria and codes both adopted, professed or legislated in the development of urban and architectural strategies appropriate to today's multi cultural condition. To become increasingly aware of contemporary means, methods and materials to achieve such goals. To utilize oral and graphic media, first acquired in the undergraduate studios and further developed during graduate studies to present ideas effectively and clearly.
5. **Acculturation** – To understand the responsibilities, belief patterns and customs of the cultural sites explored; typically done through lectures, discussions and fieldtrips.

**Professional Standards Addressed:** (20 of 43 accreditation criteria)

**1. Speaking and Writing Skills**

*Ability to read, write, listen, and speak effectively.*

**2. Critical Thinking Skills**

*Ability to raise clear and precise questions, use abstract ideas to interpret information, consider diverse points of view, reach well-reasoned conclusions, and test them against relevant criteria and standards.*

**3. Graphics Skills**

*Ability to use appropriate representational media, including freehand drawing and computer technology, to convey essential formal elements at each stage of the programming and design process.*

**4. Research Skills**

*Ability to gather, assess, record, and apply relevant information in architectural coursework.*

**5. Formal Ordering Systems**

*Understanding of the fundamentals of visual perception and the principles and systems of order that inform two- and three-dimensional design, architectural composition, and urban design.*

**7. Collaborative Skills**

*Ability to recognize the varied talent found in interdisciplinary design project teams in professional practice and work in collaboration with other students as members of a design team.*

**8. Western Traditions**

*Understanding of the Western architectural canons and traditions in architecture, landscape and urban design, as well as the climatic, technological, socioeconomic, and other cultural factors that have shaped and sustained them.*

**10. National and Regional Traditions**

*Understanding of national traditions and the local regional heritage in architecture, landscape design and urban design, including the vernacular tradition.*

**11. Use of Precedents**

*Ability to incorporate relevant precedents into architecture and urban design projects.*

**12. Human Behavior**

*Understanding of the theories and methods of inquiry that seek to clarify the relationship between human behavior and the physical environment.*

**13. Human Diversity**

*Understanding of the diverse needs, values, behavioral norms, physical ability, and social and spatial patterns that characterize different cultures and individuals and the implication of this diversity for the societal roles and responsibilities of architects.*

**14. Accessibility**

*Ability to design both site and building to accommodate individuals with varying physical abilities.*

**15. Sustainable Design**

*Understanding of the principles of sustainability in making architecture and urban design decisions that conserve natural and built resources, including culturally important buildings and sites, and in the creation of healthful buildings and communities.*

**16. Program Preparation**

*Ability to prepare a comprehensive program for an architectural project, including assessment of client and user needs, a critical review of appropriate precedents, an inventory of space and equipment requirements, an analysis of site conditions, a review of the relevant laws and standards and assessment of their implication for the project, and a definition of site selection and design assessment criteria.*

**17. Site Conditions**

*Ability to respond to natural and built site characteristics in the development of a program and the design of a project.*

**18. Structural Systems**

*Understanding of principles of structural behavior in withstanding gravity and lateral forces and the evolution, range, and appropriate application of contemporary structural systems.*

**19. Environmental Systems**

*Understanding of the basic principles and appropriate application and performance of environmental systems, including*

acoustical, lighting, and climate modification systems, and energy use, integrated with the building envelope.

## **20. Life Safety**

*Understanding of the basic principles of life-safety systems with an emphasis on egress.*

## **21. Building Envelope Systems**

*Understanding of the basic principles and appropriate application and performance of building envelope materials and assemblies.*

## **34. Ethics and Professional Judgment**

*Understanding of the ethical issues involved in the formation of professional judgment in architectural design and practice.*

### **Course Requirements**

1. Team analysis and coordinated graphic presentation of one phase in the process of wine production and consumption.
2. Collaboration and presentation with a French teammate of the conceptual design.
3. Individual development of an architectural proposal for a winery and museum of wine on one of two sites, one located in Paris the other in Bordeaux.

### **Expectations and policies**

**Academic honesty:** Academic honesty is expected of all CUA students. Faculty are required to initiate the imposition of sanctions when they find violations of academic honesty, such as plagiarism, improper use of a student's own work, cheating, and fabrication.

The following sanctions are presented in the University procedures related to Student Academic Dishonesty (from <http://policies.cua.edu/academicundergrad/integrityprocedures.cfm>): "The presumed sanction for undergraduate students for academic dishonesty will be failure for the course. There may be circumstances, however, where, perhaps because of an undergraduate student's past record, a more serious sanction, such as suspension or expulsion, would be appropriate. In the context of graduate studies, the expectations for academic honesty are greater, and therefore the presumed sanction for dishonesty is likely to be more severe, e.g., expulsion. In the more unusual case, mitigating circumstances may exist that would warrant a lesser sanction than the presumed sanction."

Please review the complete texts of the University policy and procedures regarding Student Academic Dishonesty, including requirements for appeals, at <http://policies.cua.edu/academicundergrad/integrity.cfm> and <http://policies.cua.edu/academicundergrad/integrity.cfm>.

### **Other Policies or Expectations.**

Attendance is expected during all studio hours. Contact studio head in case of conflicts. One grade reduction of studio project grade in case of missed scheduled juries for reasons that were not excused in advance by studio head.

### **Paris Campus Resources for student support:**

For print support use **Epson Printer** provided by CUA in Paris studio.

For computer technical support see **Erik Barbette** (responsable informatique) in Perrault Studio

For research use **Cité de l'Architecture & du Patrimoine**, [www.citechaillot.fr/](http://www.citechaillot.fr/),

### **Accommodations for students with disabilities:**

Any student who feels s/he may need an accommodation based on the impact of a disability should contact the instructor privately to discuss specific needs. Please contact Disability Support Services (at 202 319-5211, room 207 Pryzbyla Center) to coordinate reasonable accommodations for students with documented disabilities. To read about the services and policies, please visit the website: <http://disabilitysupport.cua.edu>.

## Assessment:

**Phase I** Team Research on Wine Process  
**Late submissions will be downgraded one full grade.**  
Evaluation by Studio Head

**Phase II** Conceptual Design submitted by French/American Team  
**Late submissions will be downgraded one full grade.**  
Evaluation by invited distinguished Jury

**Subsequent phases**  
**Late submissions will be downgraded one full grade.**  
Evaluation by invited jury (50%) and studio critic (50%)

## University grades:

The University grading system is available at  
<http://policies.cua.edu/academicundergrad/gradesfull.cfm#Iundergraduates>  
<http://policies.cua.edu/academicgrad/gradesfull.cfm#iii> for graduate students.  
Reports of grades in courses are available at the end of each term on <http://cardinalstation.cua.edu> .

## Course Schedule:

### Phase One (1/A)

15% of Studio Grade

### Research Phase

Form student teams of 2 students (one exception of 1) for 9 teams.

Select one category of food from the list on page 2

Develop a single sheet documenting the food assigned, original state and variations, processing and preparation to include basic research on food type chosen, varieties, harvest, processing and preparation in the *Cuisine*. Three larger teams will be formed to prepare three wonderful meals to be shared by all members of the studio. Dates to be determined.

Development of a graphic presentation strategy based on studio-adopted standards (**Indesign**).

Presentation (final sizes of presentation boards to be determined).

**The Student Teams will also** develop a not to exceed five minute slide show documenting the daily life of the open-market chosen, its location, set-up, equipment, products sold, displays, character and final cleanup. The presentations will be made during an evening of tasting. During their presentation, students will provide samples of the wares for *degustation* found in the selected market thus adding taste and smell to visual image and sound. Exhibit of graphic descriptions of the food types to be displayed to invited French students. The school will provide the beverages.

**Monday, October 5<sup>th</sup>, 2009 to Wednesday, October 14, 2009 or one plus week culminating in student presentations to invited French students**

### White nights

Les Nuits Blanches

**Friday, October 3, 2009**

### Phase Two (1/B)

20% of Studio Grade

**Conceptual Phase** Collaborative Workshop (American and French students working as teams of two).

Organization into two person teams made-up of one American student and one French student.

Site selection, Paris or Bordeaux

Development of a conceptual strategy or strategies and accompanying illustrative conceptual models (digital or physical models).

Architectural organization and massing in context of site (Relationship to the kitchen garden, open market, restaurants, etc.)

Internal organization of culinary institute for instruction, demonstration and production as well as display for visitors.

Internal organization of exhibits, special tasting rooms, libraries and other support facilities for scholars and informed visitors.

Landscape, material and structural strategies at a conceptual scale.

Presentation on board utilizing **Indesign** with attached physical models or projected digital models

**Jury to be held at Ecole Speciale d'Architecture Thursday, October 22, 2009 time to be announced culminating in Awards Jury**

### Field trip 3

**Friday October 23rd to Friday October 30th, 2009 Spain**

**Phase Three**                      **Architectural Phase**  
 Development of a three dimensional cross-section of the proposed culinary institute showing contextual relationship to surrounding urban landscape, to proposed kitchen gardens, open market, restaurants and outdoor seating. This should include a materials and structural description as well as demonstrate special equipment and lighting strategies.

**20% of Studio Grade**      A blow-up of critical architectural and landscape interfaces exemplified by earlier conceptual models. Presentation on board preferably following graphic strategies of previous team efforts. Attached physical or digital models.  
**Pin up review Monday, November 16<sup>th</sup>, 2009 or two weeks culminating in reviews**

**Phase Four**                      **Development Phase** (optional for French students pursuing parallel studio in ESA)  
 (1/D)                              Developing the full site plan addressing architectural and landscape considerations.  
 part of final grade          Preliminary typical sections and elevations.  
    Preliminary physical models or digital models.  
**Informal pinup Monday, November 24, 2009 and Tuesday, November 25, 2008 (Special Informal Review)**

**Thanksgiving**                      **November 25 to November 29, 2009**

**Phase Five**                      **Presentation Phase** (optional for French students pursuing parallel studio in ESA)  
 45% of Studio Grade      Full presentation building upon and including presentations from Phases One to Three. Final contextual plans, site plans, typical sections and elevations. Interior and exterior views drawn from digital or physical models. Additional details and landscape descriptions as required.  
**Final Jury December 18, 2009 for a total of 8 1/2 weeks for studio problem.**

**Studio Sites:**                      **Paris Site Parc Bercy (see site limitations)**

**Lyon Site Bellecours (see site limitations) plus tourist info bldg**

<b>Studio Program:</b>	Kitchen Garden as appropriate to selected site	to be determined
	Open market plus part covered	to be determined
	Flower market on Lyon Site	to be determined
	Equipment storage in field	50 sq. meters
	Equipment and tractor storage	50 sq. meters
	Major teaching kitchens      4 at 150 sq meters	600 sq. meters
	Minor teaching kitchens      2 at 100 sq meters	200 sq. meters
	Bakery teaching kitchen      1 at 100 sq meters	200 sq. meters
	General food and material storage	200 sq. meters
	Refrigerated food storage/ separate for meat and fish	100 sq. meters
	Receiving office	50 sq. meters
	Lecture theater w/ counter cook podium 150 seats	300 sq. meters
	Small lecture theaters w/ cook podium 75 seats	200 sq. meters
	6 smaller class rooms      6 at 75 sq. meters	450 sq. meters
	2 formal conference and tasting rooms @ 50 sq. meters	100 sq. meters
	special exhibit, lobby and reception areas	500 sq. meters
	school restrooms	250 sq. meters
	General Storage	400 sq. meters
	Repair and maintenance Shops	250 sq. meters
	Mechanical	500 sq. meters
	Administrative offices 10@ 20 sq. meters	200 sq. meters
	School store w/ culinary supplies with public access	500 sq. meters
	Three Restaurants for 60 seats plus outdoor seating each	
	Seafood (public but staffed by school)	500 sq. meters
	Meat (public but staffed by school)	500 sq meters
	Experimental (public but staffed by school)	400 sq. meters
	Including special kitchens and rest rooms as required	
	Bakery (public but staffed by school)	300 sq. meters
	Research library and specialized book store	200 sq. meters
	Visiting chef's apartments      4 at 75 sq. meters	300 sq. meters

**Institute and support facilities total:                      7300 sq. meters**  
**Approximately 70,000 sq. ft. not incl. Parking and delivery**

During the course of the semester, the studio will present a series of films associated with food. The evenings will be announced with the presentations made in studio.

The could be as follows: **Ratatouille** produced by Pixar and directed by Brad Bird

**Like Water for Chocolate**, Mexican film, directed by Alfonso Arau, 1992

**La Grande Bouffe**, a French-Italian fim directed by Marco Ferreri Cannes Film Festival, 1973

**Eat Drink Man Woman**, Chinese film directe by Ang Lee 1994

**Babette's Feast**, Danish film directed by Gabriel Axel, 1987