



# Black Heritage Bakery

BAKED IN COMMUNITY

Elijah Conley

Senior – Interior Design B.S.

Purdue University Fort Wayne

MARCH 20, 2024

(260) 760 - 5904

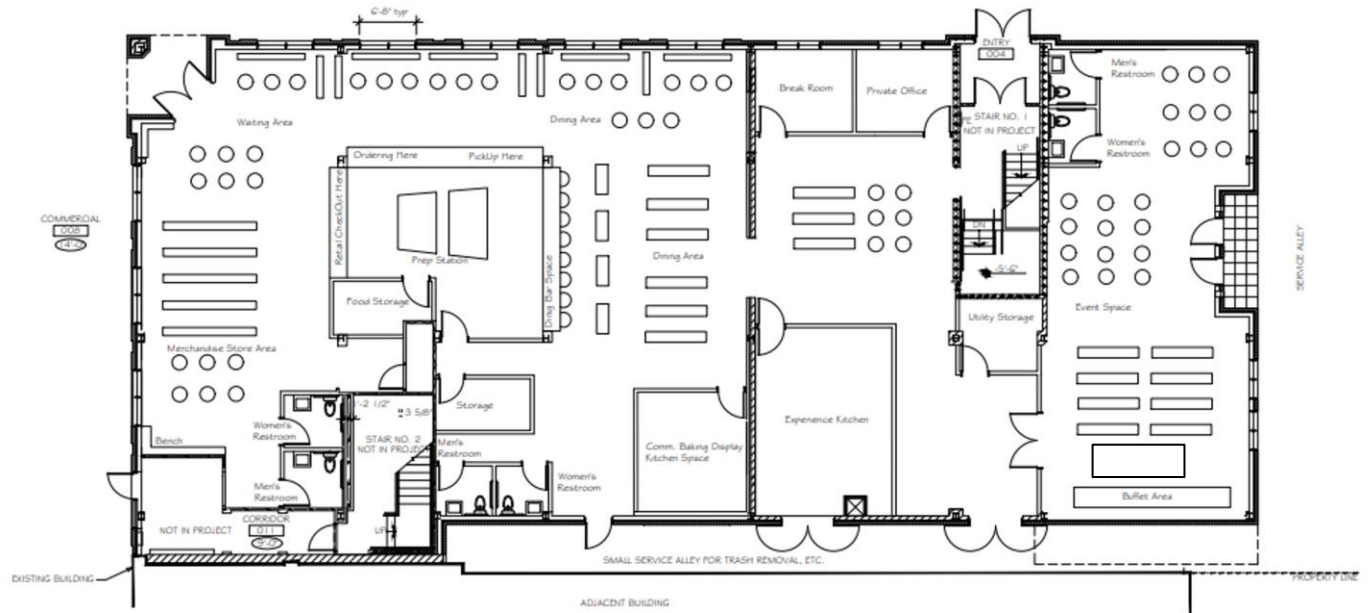
## Research Summary:

- Exploring the traditions and cultural significance of African Americans, in a bakery setting reveals a deep-rooted connection to soulful classics and innovative baking creations. The essence of heritage is evident in the aromas, unique flavors and skilled techniques that fill bakery spaces. Historical influences stemming from ingredients and methods introduced during the slave trade continue to shape today's bakery scene.
- The resilience and ingenuity of bakers across generations have laid a foundation to one day honor and preserve these culinary customs. Highlighting the impacts of black heritage in the baking world. Furthermore, black owned bakeries not only cherish these traditions but also serve as platforms for celebrating culture and fostering community connections. The significance of heritage, in bakeries highlights the need to acknowledge and honor the role African Americans play in shaping culinary traditions promoting a greater understanding of the diverse and vibrant food landscape.

## Concept Statement:

- My concept centers around establishing a bakery infused with heritage, where African American culinary traditions play a role.
- My goal is to create more than a bakery; it will be a center celebrating heritage and sharing stories through food.
- By honoring the legacy of African Americans, we pay tribute to the past while empowering communities to embrace their roots.
- This bakery will be a meeting spot where people from backgrounds can gather, enjoy treats and learn about the historical background of each recipe and promotes economic empowerment.
- In summary our black heritage inspired bakery goes beyond being a bakery; it stands as a symbol of cultural pride a driver for social change and a tribute, to the lasting excellence of African American culinary traditions.

### 1<sup>st</sup> Plan Rough Draft:

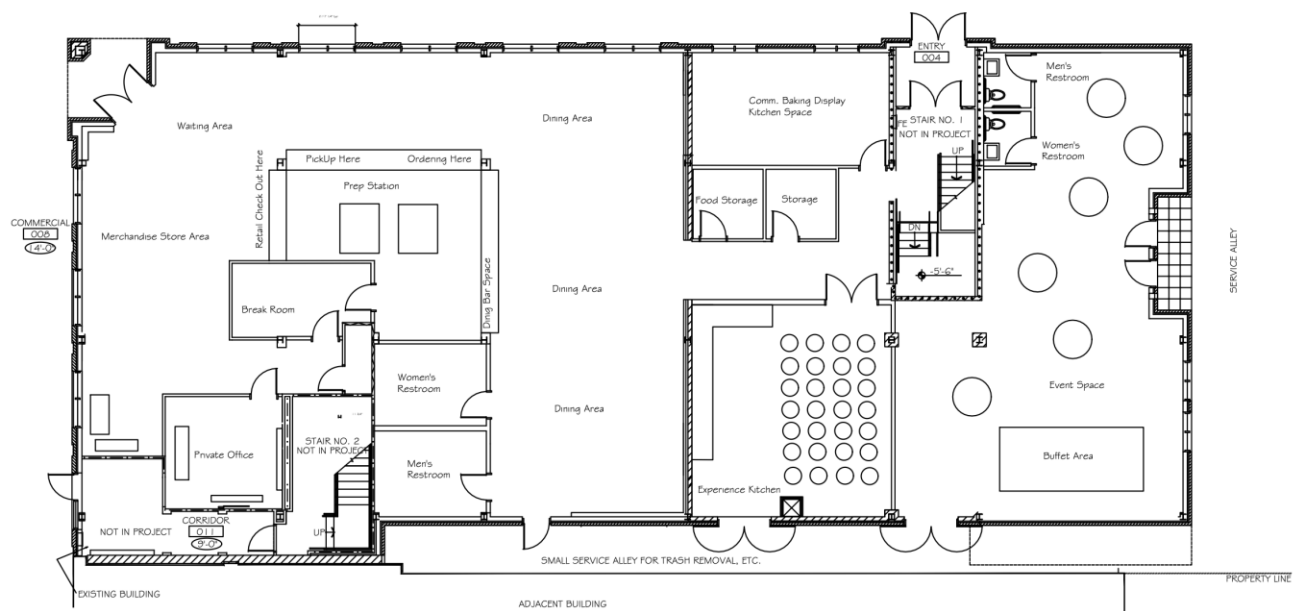


7th and WALNUT FLOOR PLAN

SCALE: 1' - 0" = 1' - 0"



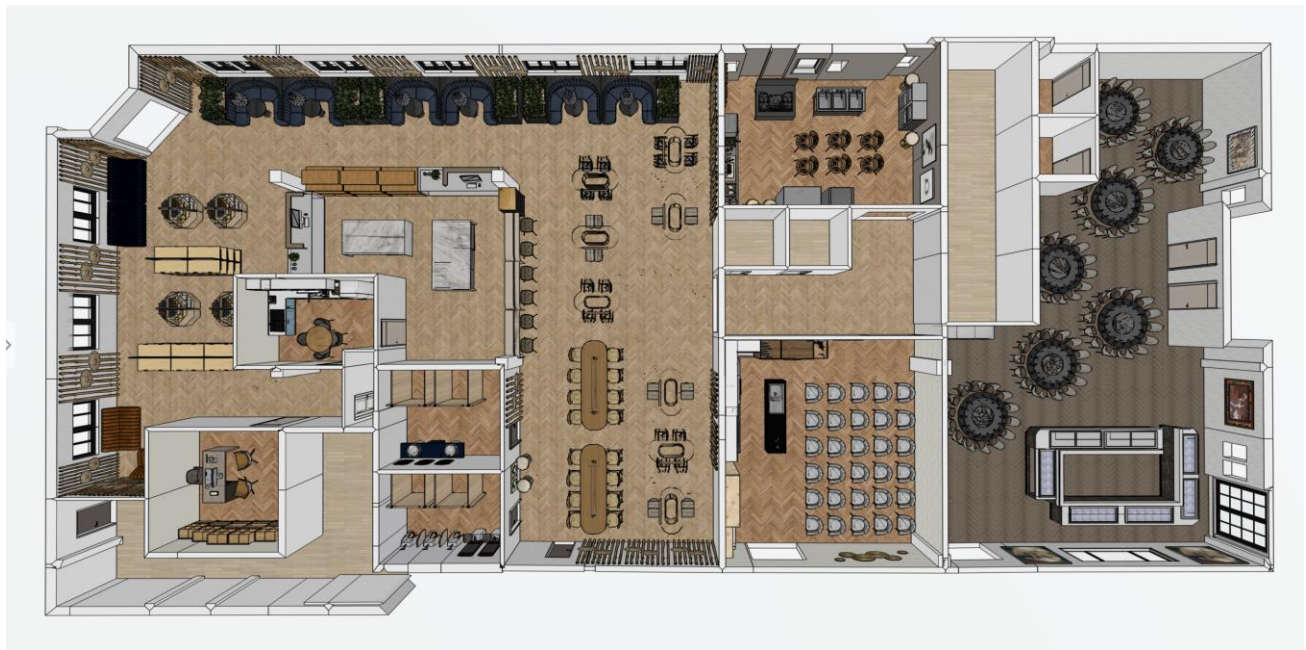
Actual Plan:



### 7th and WALNUT FLOOR PLAN

SCALE:  $I' - O'' = I' - O''$





Designing a floor plan can be a challenging endeavor, much like exploring new territory, in my experience the first draft showed promise with its fluidity and attention to criteria. However, as I dove deeper into the project requirements adjustments became necessary. The middle section and parts of the side needed changes to align with both functionality and aesthetics. This led to a process of refinement through trial and error. Each adjustment required consideration of relationships, traffic, flow, and practicality—a fine balance between form and function.

Despite challenges along the way, each iteration brought the design closer to its form, with persistence and creativity, the design slowly came together combining style and practicality. The first-floor plan that I did was great, but I missed some of the requirements along the way that I had to fulfill for how far each place was supposed to be. So, after carefully looking at the information it was challenging to figure out how everything should floor from the first initial design layout that I did. At the end, I met the project requirements and was happy with the layout! The official floor plan flows as you enter: you have the option to quickly checkout the merchandise or premade goods or you can flow towards seating and dining in. There is plenty of seating for everyone and being transparent with our customers I know parents and children will love the prep station as you can watch some items be prepped before going into the oven! The commercial kitchen and experience kitchen are side by side for easy convenience.

## Custom Furniture Fixtures, and Accessories:

Each piece of furniture, fixtures, flooring, etc. that has been placed in the Black Heritage are customized made, to fit the aesthetic of Black Heritage Bakery. Sponsored by Cambria, Daltile, Kohler, and Table Logix.

### Furniture Plan:

- Table Logix:



Booth Seating – 17'7x5'x5'7"



Light Tan Table – 5'3"x2'7"x3'










Tan Table and Chairs: (table) 6'x9'x3' (Chairs) 2'x2'x2'



Mid Dark Brown office desk – 6'x3'x5'



Table and Chairs: (table) 8'x8'x4'

-  Green Chair: 2'2"x 2'x3'.
-  Tan Fan Chair: 2'x2'3"x3'
-  Plywood Chair + Rock Base 2'x2'x3' 2'x2'x3'
-  Office Chair
-  Light Gray Seat Stool 2'x1'5"x2'
-  Booth Seating 5'x3'x3'
-  Bar Stool 5'3"x3'x3'7"

## Daltile

In herringbone pattern:



SLEIGH CREEK™  
Landau SK35



SADDLE BROOK XT™  
Walnut Creek XT SD85

Event Flooring Space



Office, Restroom, Commercial Display, and Experimental Kitchens

## Kohler + Cambria Designs

Custom Made:



- Nordic ink green one-size-old cabinet 7'10"x2'x3'6"



- Modern public restroom sink

7'x2'x7'



modern-kitchen-xs

12'5"x9'x9'



Kitchen kitchenette

11'x6'x7'5"

## Lighting Plan:

- ALL lighting is to help express the theme of the bakery. But it also includes energy-efficient lighting that doesn't draw too much power. For security reasons, some lights will remain on when the store is closed.



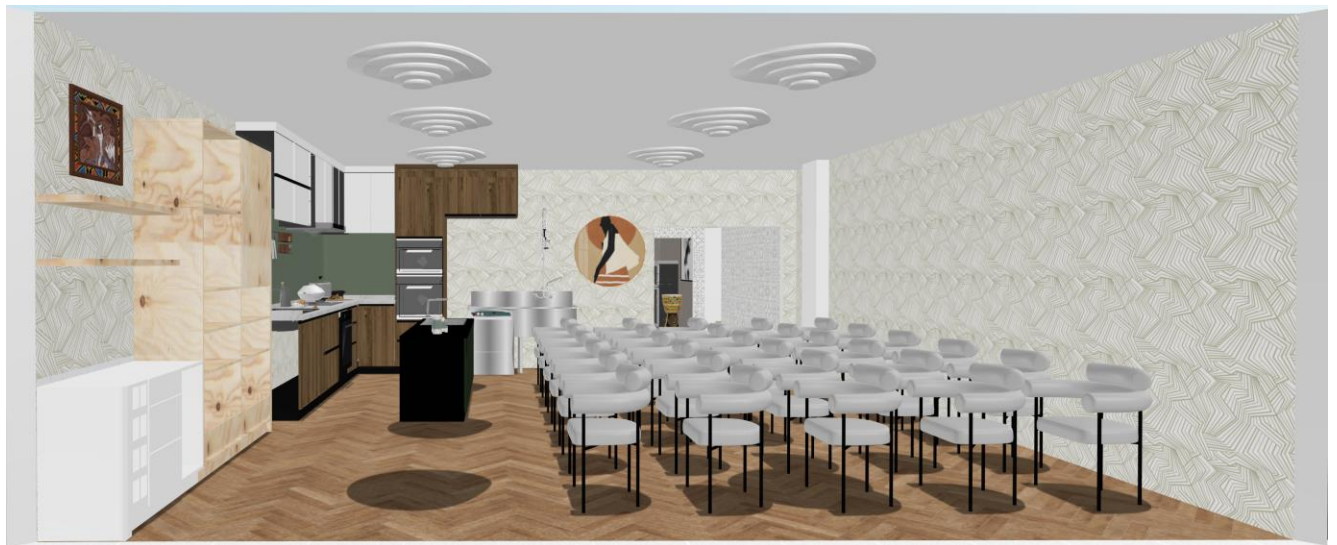
## Code Plan:

- ADA accommodations are added for wheelchair-accessible seating. Chairs can be moved for those in wheelchairs. As well as for the stalls in restrooms as well.

## Elevations and Perspectives:









Section Cut

Lighting Examples:



M004-Nordic Style - Chandelier



Downlight



Postmodern ceiling lamp water ripples



Modern cream style chandelier



Medieval style chandelier