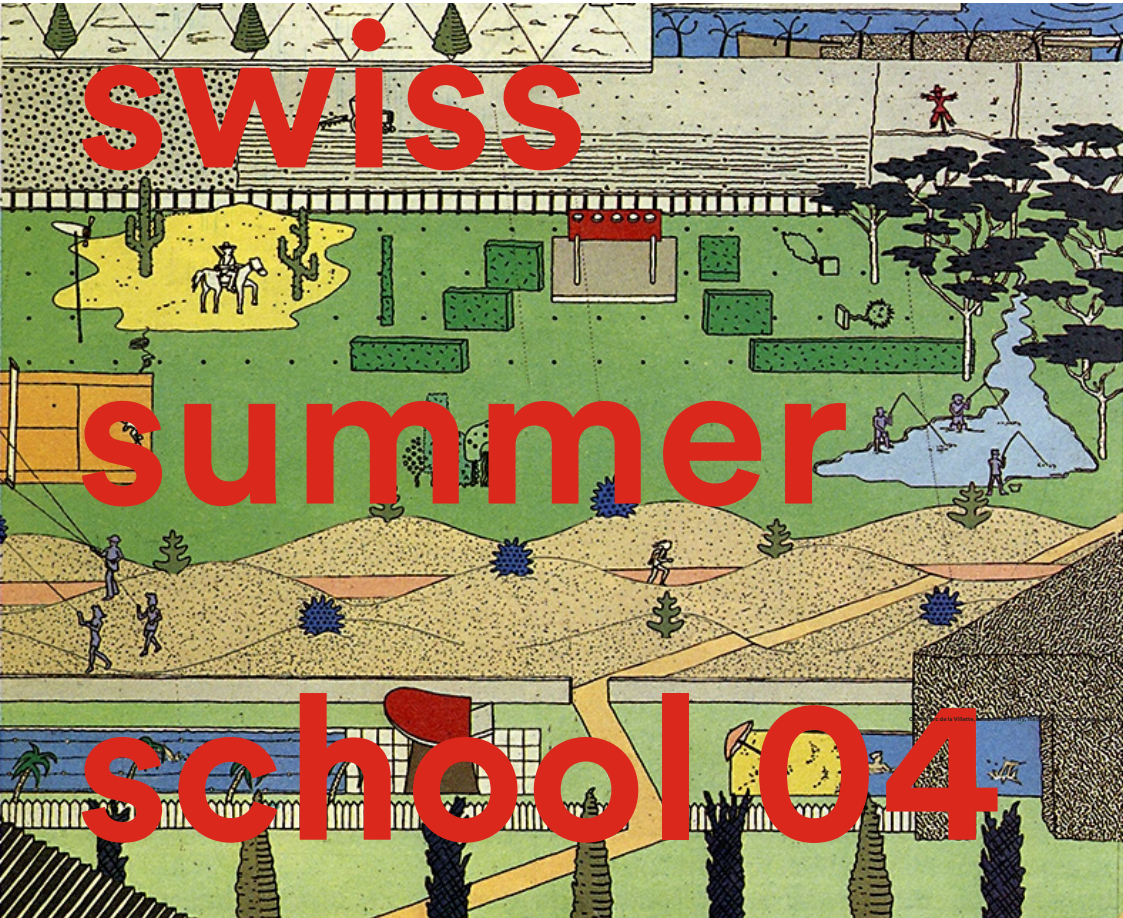


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OMA, Parc de la Villette, competition entry, metropolitan crop rotation, 1982

food with/out nature 1.-7.9.2024 @ basel

FHNW Axel Humpert, Silvia Krenzer, Tim Seidel, Anne Ulbricht | **EPFL** Marco Bakker, Martin Fröhlich, Mana Michlig, Lara Monti | **BFH** Marcel Jäggi, Ulrike Schröer | **ETHZ, HSLU, OST** Oliver Burch, Boris Gusic, Jakob Junghanss, Blanka Dominika Major, Lukas Ryffel | **FHNW, ZHAW** Daniel Ebertshäuser, Sabine Hertig | **HEPIA** Emma Fuller | **FHGR** Daniel A. Walser | **HEIA-FR** Maud Châtelet, Valérie Ortlieb

swiss summer school 04

food with/out nature 1. - 7.9.2024 @ basel

This year FHNW Institute of Architecture is organising the Swiss Summer School 2024 in cooperation with EPFL. Launched by the Swiss Architecture Council in 2019 this is a joint teaching format and discussion platform for all Swiss architecture schools. Following stops in St. Gallen, Lac Léman and Mendrisio, this year's edition will be held in Basel in late summer.

Both schools, the FHNW and the EPFL, are currently studying our food systems and their impact on our architecture. As part of the Summer School they will be focussing jointly on the city of Basel. Starting with the „fireplace“, we will spend a week exploring the city's food system and its interaction with the built environment. The departure point for our investigations will be spaces for the preparation, sale and consumption of food, after which we will immerse ourselves in Basel's food system in a number of different ways. In keeping with the breadth of the topic, we will divide into different teams,

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FHNW | EPFL

which will use very different methods for their investigations, from design-build to architectural and cultural-historical research. Like hunters and gatherers, we will return to the shared camp every evening to process the day's harvest while cooking and eating together. These daily „Grandes Bouffes“ will be supplemented by guest lectures and / or film screenings and will be under the curatorial direction of the teams.

Conditions of participation

National and international architecture students are eligible to participate. Application (3 A4 pages work sample, 1 A4 page CV digital as PDF, max. 5 MB). The participation fee is CHF 250. Accommodation and one meal per day will be provided. Participants will receive 2 ETCS points. **An additional 1 ETCS point can be earned for final papers.**

INSTAGRAM

#swisssummerschool



Apply now!
until 1st of July 2024
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Architekturrat der Schweiz
Conseil suisse de l'architecture
Consiglio svizzero dell'architettura
Cussegl svizzer d'architettura

swiss summer
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programm

Sunday 01.09.24	Monday 02.09.24	Tuesday 03.09.24	Wednesday 04.09.24	Thursday 05.09.24	Friday 06.09.24	Saturday 07.09.24
↓ ARRIVAL	9:00	9:00	9:00	9:00	9:00	↓ DEPARTURE
	START Symposium Lectures	Individual Workshops	Individual Workshops	Individual Workshops	Individual Workshops	
	Individual Workshops				Final Presentations	
Cooking	Cooking	Cooking	Cooking	Cooking	Cooking	
19:00	19:00	19:00	19:00	19:00	19:00	
Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	
	Evening Lectures	Evening Lectures	Evening Lectures	Evening Lectures	FINAL EVENING	



ImSeegfrörni 1929, Pleyer Wilhelm

À table!

swiss summer school 04

food with/out nature

À table!

WORKSHOP EPFL EAST MANSLAB

Marco Bakker, Martin Fröhlich,
Mana Michlig, Lara Monti

Title:
À table!

General Description:

Around a table, we bond and unbond. Eating is both one of the most primitive acts and the backbone of getting together.

In a world where time appears to slip through our fingers, the time dedicated to the act of eating has drastically diminished, as it has been devoured. Eating is no longer confined to the traditional table, but also happens while walking down the street, while working, while watching a movie or reading a book - losing not only its time but also its place.

During rush hour moments, when public spaces transform into temporary dining areas. Sidewalks, steps, ledges, and even green

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areas become scenes of improvised meal scene. The surfaces used for dining may vary depending on individual preferences and availability. Some may opt for a park bench, while others prefer to sit on building steps or windowsill.

Starting with an observation of the “mealtime habits” of the city, walking through the common/public space, participants will identify the precise rituals that are woven around the act of eating. They will document the stories behind these meals using photography, micro-trottoir interviews, video and drawings. Based on this exploration, the second part of the week will be dedicated to craft a 1:1 table by stimulating the expression and constructive understanding in a sensitive and poetic way. On the last day, the artifacts will be challenged in their context while sharing a meal.

À table!



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food with/out nature

CVs

EPFL EAST MANSLAB / Marco Bakker,
Martin Fröhlich, Mana Michlig, Lara Monti

Marco Bakker studied architecture at the TU in Delft. Together with Alexandre Blanc they started their office in 1992 under the name 'BABL'. In 2009 Bakker & Blanc started to teach as invited professors at the EPF Lausanne and since 2013 they share here as associate professors the Laboratory for Spatial Manufacturing, MANSLAB which focuses on the question of programmatic and spatial assembly between different territories in order to produce a physical and metaphysical density.

Martin Fröhlich is an architect, associate professor of Architectural Design at EPF Lausanne and co-director of the EAST Laboratory, which has an in-depth interest in the continuous utilization of built architecture and advocates conversion instead of demolition. He is also co-founder of AFF Architects Berlin/Lausanne and of the AFFECT research laboratory on circular building. Since 2022,

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EAST is researching on Domesticated Foodscapes aiming for a sustainable integration of architecture and food.

Mana Michlig graduated from the EPFL in 2017. She is focusing her practice on housing and the appropriation of architecture through everyday life. Her professional career began with the office 'BABL' in Lausanne, then in Zurich and she launched her independence in 2021, nourished by various collaborations. In parallel, she is a research and teaching assistant at the MANSLAB since 2021.

Lara Monti holds a bachelor's from EPFL and a master's from UDK Berlin. Following her studies, she gained experience working in Ticino for the Istituto Internazionale di Architettura i2a and collaborated with the Associazione dei Castanicoltori della Svizzera Italiana. She pursued holistic nutrition studies in Geneva and currently is engaged as part of the teaching team at the Laboratory EAST at EPF Lausanne.



team EPFL EAST MANSLAB

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Johanna Hullár, 2024

deviate

swiss summer school 04

food with/out nature

deviate

WORKSHOP ETHZ / HSLU / OST
Oliver Burch, Boris Gusic, Jakob Junghanss,
Blanka Dominika Major, Lukas Ryffel

Title:
deviate

General Description:
Due to standards, materials from the inedible to the edible are declared as waste and thrown away along their path. We trust the expiry dates more than our own senses. During the summer school, we want to divert this flow of waste. What is thrown away is our source, be it food, material or any types of leftovers. We will proceed with it, we will cook with it, we will build with it. The climax of the week will be reached in the middle. We build up to this point. And then we start to disassemble everything again, or use it until nothing is left.

source: We will explore different scales of waste. From discovering the places where waste is accumulated around Basel, the leftovers of the harvest on the fields, to the kitchens with their cooking scraps - we aim

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to deviate the flow of materials from their usual paths, and reimagine the tastes and spaces in-between. During the first part of the week, we harvest what is usually lost.

process: We cherish the leftovers, we invent, we build, we cook. Based on what we know, combined with intuition and experimentation. Following the logic of Bricolage, we will build up a wonderful world of waste and taste in the middle of the week and celebrate it with an exuberant dinner.

return: What is left and where does it go? How do we clean up after the feast? We try to disassemble everything again during the second part of the week. Following the path of the materials once declared as waste and then deviated into our feast. We continue to follow their paths for a bit longer, until we place every material we have used back into the flow of things.





Jens Knöpfel, 2021



team ETHZ / HSLU / OST

food with/out nature

CVs

ETHZ / HSLU / OST Oliver Burch, Boris Gusic, Jakob Junghanss, Blanka Dominika Major, Lukas Ryffel

Oliver Burch graduated with a MSc in Architecture, ETH Zürich, in 2020. Member of 8000.agency, member of ZAS*, and teaching assistant at the chair of Jan De Vylder, ETH Zurich. From June 2024, 8000.agency will be guest lecturers at the ArchitekturWerkstatt St.Gallen.

Boris Gusic graduated with a Diploma in Architecture, ETH Zurich, in 2008. Taught architecture from 2010-2023 at the Studio Tom Emerson, ETH Zurich, where he led various design and build projects. Member of GRUPPE from 2010-2015. Tutor from 2018-2021 and Lecturer on building culture since 2023, HSLU Lucerne.

Jakob Junghanss graduated with a MSc in Architecture, ETH Zürich, in 2020. Member of 8000.agency, member of ZAS*, and teaching assistant at the chair of Jan De Vylder,

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ETH Zurich. From June 2024, 8000.agency will be guest lecturers at the ArchitekturWerkstatt St.Gallen.

Blanka Major graduated with a MSc in Architecture, ETH Zürich, in 2022, with the project «food forms», and a BA in Art History, TU Berlin, in 2015. Part of cooking collective Kit-chuan, member of ZAS* and research and teaching assistant at the Chair of Alexandre Theriot, ETH Zurich.

Lukas Ryffel graduated with a MSc in Architecture, ETH Zürich, in 2020, and a BSc in Biology, ETH Zürich, in 2013. Member of 8000.agency, member of ZAS*, and teaching assistant at the chair of Jan De Vylder, ETH Zürich. From June 2024, 8000.agency will be guest lecturers at the ArchitekturWerkstatt St.Gallen.





Chelsea 2023 Jim Sailor

From Table to Community: Models for the future Quartierbeiz

swiss summer school 04

food with/out nature

From Table to Community: Models for the future Quartierbeiz

WORKSHOP BFH
Marcel Jäggi , Ulrike Schröer

Title:

From Table to Community: Models for the
the future Quartierbeiz

General Description:

People eat alone and anonymously, with friends or even with strangers. The restaurant is more than just a place to eat. Depending on its character, it is a meeting place for different publics. They range from international gourmet temples to simple neighbourhood restaurants. The regulars' table, for example, is a meeting place for acquaintances but not necessarily friends. At the beginning of the 20th century, the neighbourhood restaurant (also known as a „Beiz“ in German-speaking Switzerland) was an urban building block, preferably occupying the corners of the ground floors in newly built neighbourhoods. They offered a similar range of beer and simple dishes. Today, the world of restaurants is very diverse and the classic neighbourhood pub is on the decline. Restaurant chains,

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cafés and espresso bars increasingly characterise the street scene. In recent years, the take-away business has also increased significantly. New forms of communal eating and drinking have also emerged: lunch tables are popping up and housing estates are developing communal catering facilities.

How do today's students see the role of neighbourhood pubs? What should they do in the future? Or is this form no longer appropriate? What kind of places would take their place?

In a first step, the workshop will visit and analyse a selection of restaurants and neighbourhood pubs in Basel, including their significance for social life in the neighbourhood, their integration into the urban fabric, their spatial configurations and their impact on the local economy and environment. In a second step, visions of the neighbourhood pub of the future are created in models. The large-scale models are made exclusively from recycled food packaging.





team BFH

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CVs

BFH / Marcel Jäggi und Ulrike Schröer

Marcel Jäggi, a Swiss architect and urban designer, studied at ETH Zurich and CEPT Ahmedabad. After his studies, he engaged in diverse research with the Architecture of Territory Chair at ETH Zurich, focusing on food systems and other topics in Singapore and its hinterland. He currently co-leads the urban design and competition team at pool architects in Zurich, where he was made a partner in 2023. Marcel also teaches part-time at Bern University of Applied Sciences since 2021 and holds a Master in Advanced Studies in Spatial Planning from ETH Zurich. Additionally, he contributes to the Valle Ponci agritourism project in Liguria, guided by Slow Food principles.

Ulrike Schröer graduated in 1994 in architecture from TU Berlin. She doctorated in 2009

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at the ETH Zürich. She worked in different offices in Basel. Since 2002 Ulrike has been self-employed in Basel, 2011 with Gerrit Sell, Sell Schröer Sell Architekten, 2023 at Schröer Sell Eichenberger. She was a teaching assistant at the ETH Zürich from 1999 until 2007. In 2011 she was appointed Professor for Architecture and Design at the Berner Fachhochschule in Burgdorf.



food with/out nature

Food Tectonic

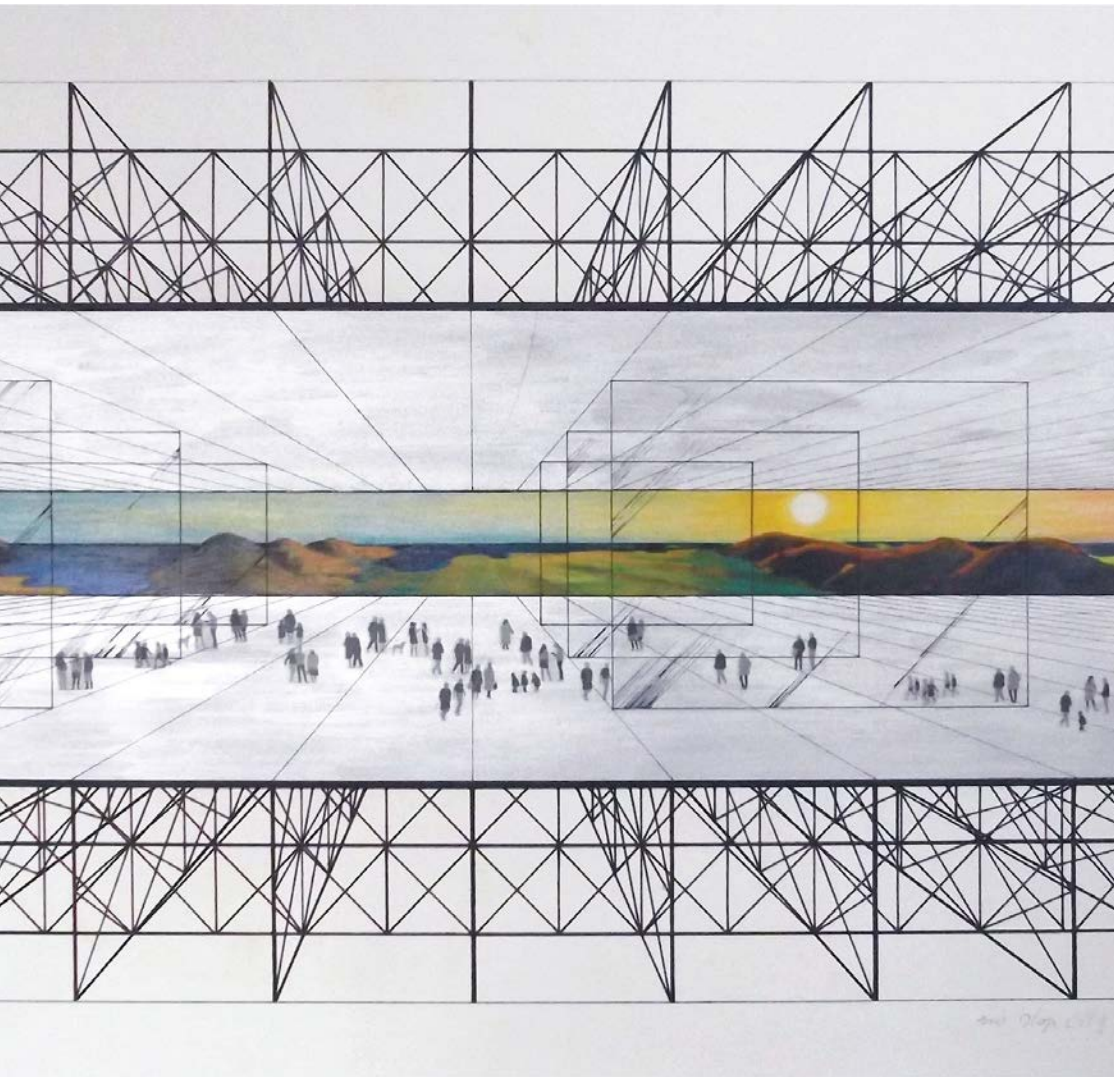
WORKSHOP FHNW / ZHAW
Daniel Ebertshäuser, Sabine Hertig

„To sharpen the eyes like a sword. Not just to touch the landscape, but to cut through it, to measure beyond the body, to measure between heaven and earth, to invent horizons. Lines that take refuge in points, disembodied, yet more precise than anything previously touched and seen. Torn from gravity. Torn from the terror of the boundless landscape. Memory and longing: That is architecture. Built or unbuilt.“ Raimund Abraham, 1986

The global demand for food is growing steadily as the world's population increases. Eating habits, standardization and consumption require additional yield, which is disposed of in abundance through food waste, sometimes unused. Our food systems therefore have a direct impact on the areas and everyday spaces in which we live: What influencing factors shape landscape and architecture? Alternative juxtaposition: mass production or primeval forest? How does a new cultural understanding of food - food revo-

lution - manifest itself? What beauties do wasteland, green spaces and biodiversity offer? What terroirs are emerging for urban and rural areas? What are sustainable cultural landscapes? Packaging: plastic or fungus? How can the coexistence of plant, human and material become legible?

In the „Food Tectonic“ seminar, we set out together to find answers to these questions. We view the future as a design process in which we participate fictitiously by creating scenarios and visual worlds. The confrontation of the everyday does not seem superficially boring to us. We draw from the ordinary in order to change it. We use digital collage as a form of thinking for „reflected seeing“ and as a form of action in the sense of „discovering action“. „Food Tectonic“ is an attempt to recognize and visualize new relationships between food and space and to search for new images beyond the boundaries of the image, which can certainly be utopian!



Andrea Branzi, 1969, „No-Stop City“

Food Tectonic





team FHNW / ZHAW

food with/out nature

CVs

FHNW / ZHAW Daniel Ebertshäuser und
Sabine Hertig

Daniel Ebertshäuser is an independent architect in Basel. He trained as a craftsman and studied architecture in Stuttgart and at ETH Zurich. He has no areas of specialization and works on individual developments from furniture to the finished house. He is just as interested in things made by hand as he is in refinement and distillation on all scales. He appreciates the practical, seeks its sensual anchoring and strives for beauty. He worked for Bernd Zimmermann Architekten in Ludwigsburg and Buchner Bründler Architekten in Basel. He continued his education in pedagogy and psychology, as well as in image composition and photography. Since 2019 he has been working in various positions in architecture education.

www.de-arch.ch

Sabine Hertig is an artist and has been a lecturer in the „Art and Space“ module at the ZHAW, Department of Architecture and Civil

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Engineering since 2021. She studied Art and Mediation at the HGK Basel (2010 Master of Arts in Art Education). 2018-20 Sabine Hertig was a guest lecturer (HGK Basel) at the institutes „Aesthetic Practice and Theory“ and „Visual Communication“. Since 2013 she has been represented by Galerie Stampa in Basel and Galerie C in Paris. Her first comprehensive monograph „Sabine Hertig Scrap“ was published in 2018 (Christoph Merian Verlag, 2018) and her second monograph „L'Espace des fragments“ in 2022 (publisher: Actes Sud in collaboration with the Fondation Alfred Latour).

www.sabinehertig.ch



Future Systems, Koexistenz Zukünftiger Systeme (Projekt 112), 1984



food with/out nature

The Tea Rethink

WORKSHOP HEIA-FR / HEPIA
Maud Châtelet, Valérie Ortlieb, Emma-Julia
Fuller

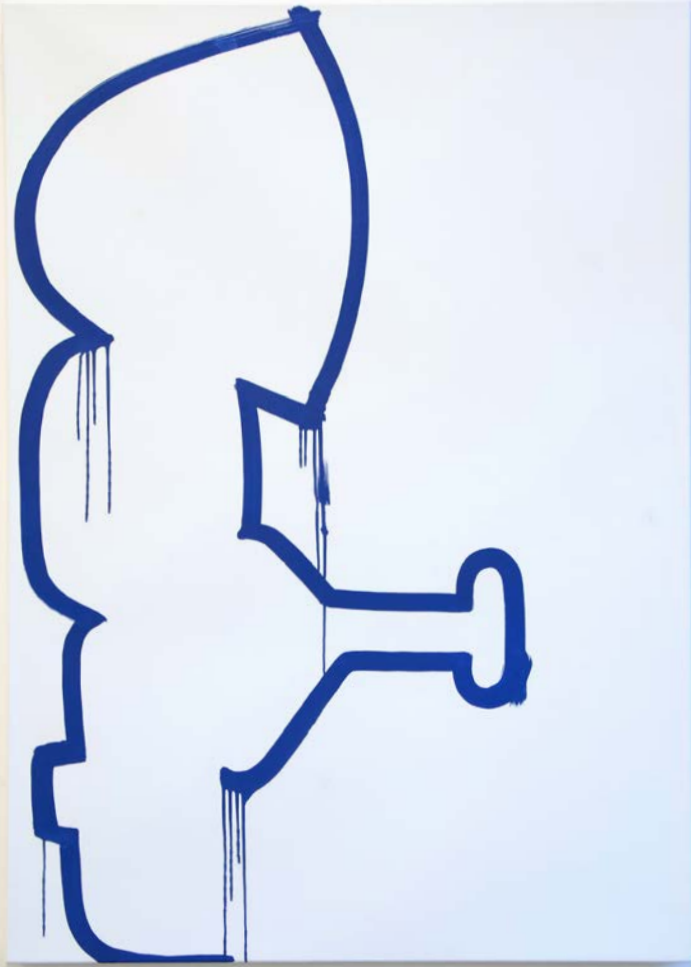
Title:
The Tea Rethink

General Description:
Clay pots are some of the oldest known human artefacts. Along with baskets and waterskins, they are some of the first man made containers for food preparation, preservation and presentation. They are also some of the first long lasting objects to display systematic ornamentation and play with shapes and abstract representations. The primal, archaic relationship we have as species with clay is felt from the very first touch. The spatial potential inherent to the plasticity of clay, the immediacy of the -more or less skillful- forming of an intentional shape and burning it into a kiln, still the clear need to understand and tame the materiality of this product of nature, while letting go of a part of one's expectations and perfectionism,

make of working with clay a masterclass of creativity, spontaneity, freedom and humility. The presentation plate, the jug, the tea pot, even the vase, are all playing a more or less conscious role in our rituals around food, the way we appreciate our food and recognize and celebrate the care that was taken to grow and prepare it, enabling a reflection about quality, processes and sustainability.

During this workshop, after initially testing the potential and limits of clay, we will develop one or several pieces of a tea service or presentation tableware.

We will focus on the creative processes and on the untold spatial potential within vessels. Drawing from inspiration found during visits in the city of Basel, hijacking design, crossing urban and nature observation, pattern making and automatic drawing, we will develop an ensemble of experimental tableware, maybe questioning the ergonomics of eating, surely celebrating the dance of dining alone or together.



Maud Châtelet, Pots, 2015

The Tea Rethink





team HEIA-FR / HEPIA



team HEIA-FR / HEPIA

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CVs

HEIA-FR

Maud Châtelet

After graduating in architecture in 2000 from the EAPB in Paris and working as an architect in the Netherlands, Tokyo and Zürich, Maud Châtelet taught architecture and construction at the ETHZ and at the FHNW between 2004 and 2015. In addition to exhibitions and art projects in Switzerland and abroad, she teaches visual arts at the HEIA-FR since 2012. She lives and works in Zürich.

HEIA-FR

Valérie Ortlieb graduated in architecture at the EPFL in 1994.

She is co-founder and associate of the office Piuze Ortlieb Architectes SA in Vevey since 1997.

She teaches architecture and architecture and urban theory at the HEIA-FR since 2011.

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HEPIA

Emma-Julia Fuller is a Swiss-British architect and designer working both locally and internationally. In 2014 she founded Atelier EJF, a collaborative and modular design studio.

Emma studied interior architecture at HEAD and at the Rhode Island School of Design before completing a Master of Arts in architecture at Hepia. She currently teaches and coordinates interdisciplinary studios at Hepia and is an active member of the Swiss Architects and Engineers Association (SIA) as well as the Education and Formation Committee of the Federation for Architects and engineers (FAI).





team summer school FHNW



team summer school FHNW

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food with/out nature

CVs

FHNW

Axel Humpert, Silvia Krenzer,
Tim Seidel, Anne Ulbricht

Axel Humpert graduated in 2004 in architecture from ETH Zurich, after which he worked for Meili, Peter Architekten Zurich. In 2005 he co-founded the architecture magazine Camenzind together with Benedikt Boucsein and Tim Seidel. After helping to start up Meili, Peter Architekten's subsidiary in Munich he returned to Switzerland in 2007 and co-founded BHSF Architekten Zurich and its subsidiary in Munich in 2022. Besides his practical work, he worked as a Teaching Assistant at the ETH Zurich from 2007 until 2010. In 2015, he was appointed Professor for Architecture and Construction together with Tim Seidel at the FHNW in MuttENZ.

Silvia Krenzer graduated in architecture from the Bauhaus University Weimar in 2008 and worked as an architect in Berlin, Basel and Barcelona. Since 2022, she is Head of Student Affairs at the FHNW Institute of Architecture.

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Tim Seidel graduated in 2005 in architecture from ETH Zurich, after which he worked for Meili, Peter Architekten in Zurich until 2009. In 2005 he co-founded the architecture magazine Camenzind together with Benedikt Boucsein and Axel Humpert and in 2007 BHSF Architekten in Zurich and its subsidiary in Munich in 2022. In 2015, he was appointed Professor for Architecture and Construction together with Axel Humpert at the FHNW in MuttENZ.

Anne Ulbricht graduated in architecture from the Technical University of Dresden in 2007 and worked as an architect in Dresden and Basel. Since 2021, she is part of the teaching team at the FHNW Institute of Architecture and organizes exhibitions and events.



Basel, Gundeldingerfeld



