



## PROGRESS WORKBOOK

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(18026609)

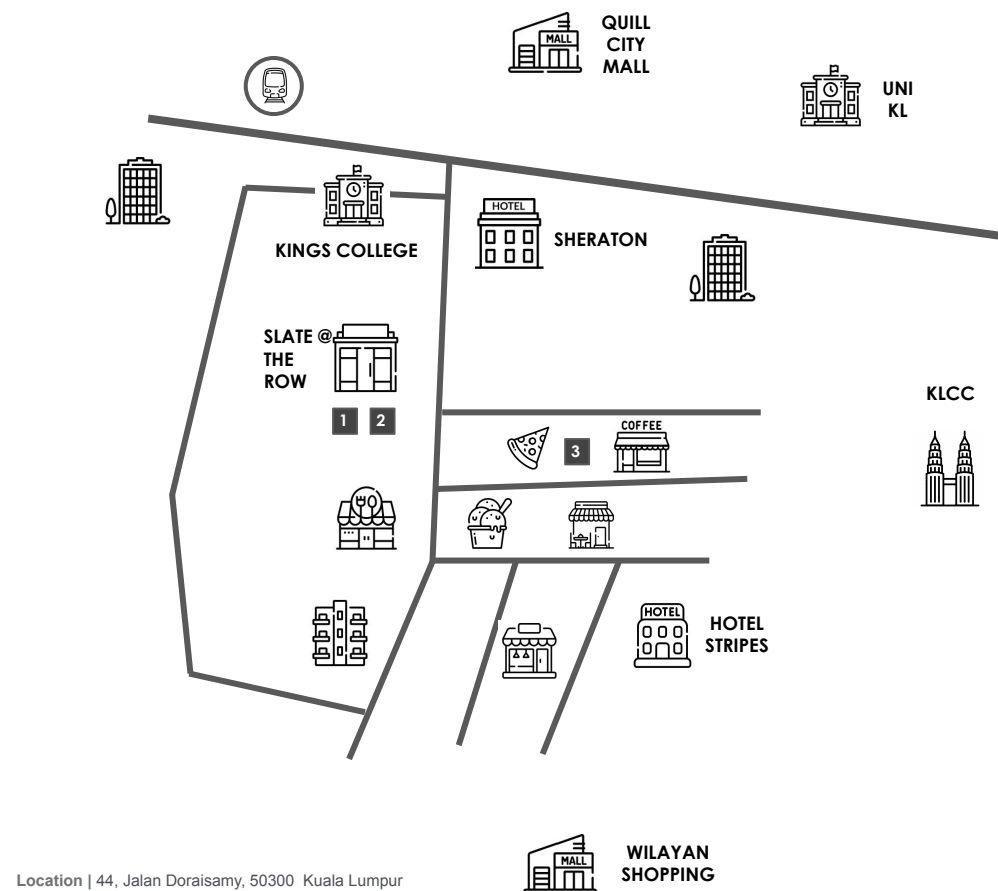
**FINAL YEAR  
PROJECT  
2023**





## PROBLEM STATEMENT

**Food waste** in the site area which is flocked with food haven and hotels are high and also the primary cause of pollution. Food is wasted during consumption as well as during the preparation and production of food, which contributes to 6% to 8% of greenhouse gas emissions. Food waste is a complex issue and comes from a range of sources : **production & harvest losses, hotel, restaurants and household waste, food waste and discards along supply chains, overstocked product displays, unsold and surplus food.** Statistics provided by SWCorp revealed that in 2021, food and plastic waste were the top two contributors to landfills. Besides that, 2022 government data showed Malaysians generate over 16,700 tonnes of waste daily, including 45% of food waste. Reducing food waste at all levels – consumer and domestic – could therefore have significant environment, social and economic benefits.



### STRENGTHS

- 1 High concentration of businesses - High activity and human node
- 2 Rich in culture & historical interest

### WEAKNESS / ISSUES

- 3 Site is mostly flocked with upscales eateries
- Food waste from eateries
- Social and economic disparity

### OPPORTUNITY

- Encourage visits of visitors from different social and economic status
- Support and integrate more locality and local flavors
- Community building and engagement
- Sustainable practices
- Rich in Culture & History (Nostalgic)

### THREATS

- Challenges in maintaining the rich city image
- Competitor

## FINDINGS

**SWCorp data shows trashpile averaged slightly over 200,000 tonnes a month since MCO 1.0, mostly from food and plastics**



savemalaysia

Publish date: Thu, 11 Mar 2021, 12:01 PM

KUALA LUMPUR, March 11 — Malaysians have been generating over 200,000 tonnes in household waste nearly every month since the start of the first movement control order (MCO) in March last year, *The Star* reported today.

Citing internal data from the Solid Waste Management and Public Health Cleansing Corporation (SWCorp), the daily reported that food and plastic waste were the top two contributors to landfills.

A total of 201,574 tonnes in domestic waste was collected in March 2020.

In April the same year, households threw away another 165,697 tonnes' worth, followed by 197,919 tonnes in May and 214,326 tonnes in June.

Household waste dipped slightly in July to 212,036 tonnes but rose again in August to 215,224 tonnes, and totalled 207,457 for September.

Another 205,134 tonnes of domestic waste was collected in October, followed by a total of 207,700 tonnes in November and 211,990 tonnes in December 2020.

The Malaysian Reserve

Home / News / Malaysia throws away 17,000 tonnes of food daily

### Malaysia throws away 17,000 tonnes of food daily



MALAYSIA

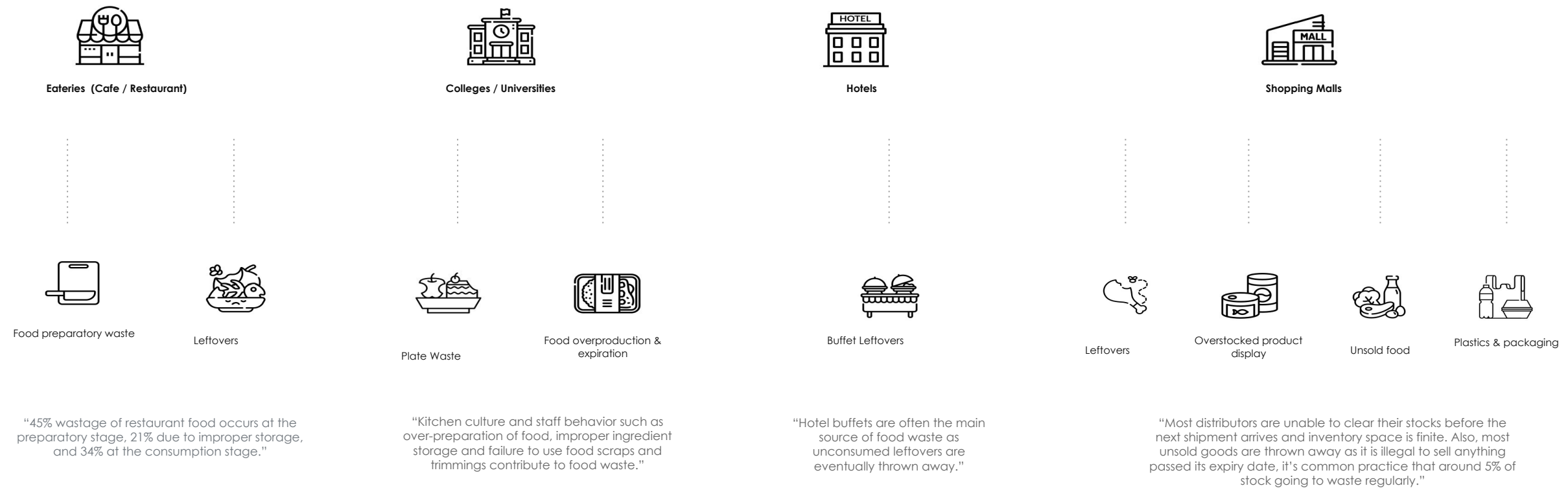
### Malaysians Dispose Enough Edible Food To Feed An Estimate Of 2 Million People Every Day, Says NGO

Almost 24% of food waste is classified as edible meaning this can feed almost two million people daily, higher than the population of Kuala Lumpur.

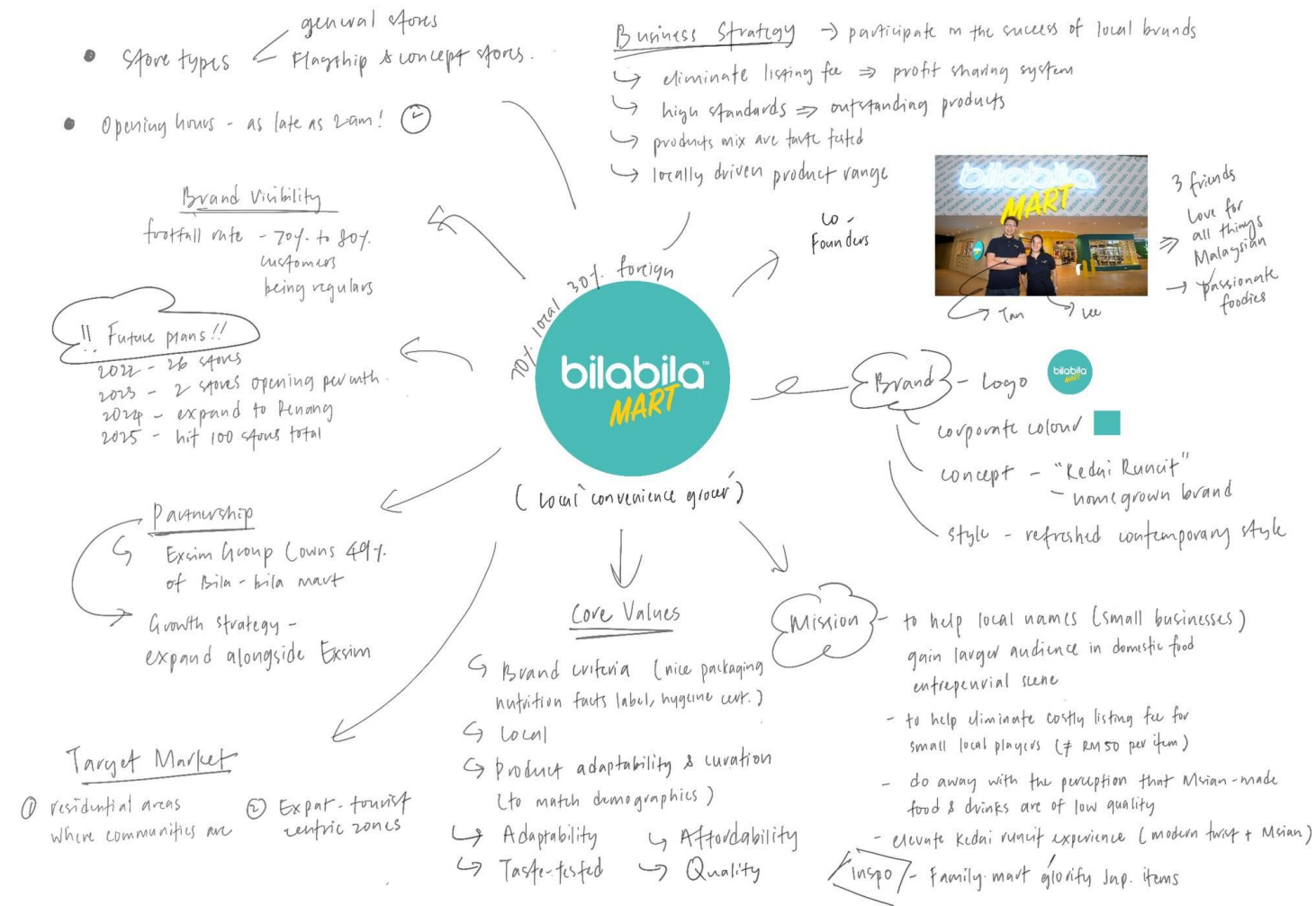
BY SHIVANI SUPRAMANIAM  
APRIL 26, 2023



## SOURCE OF FOOD WASTE IN CHOW KIT AREA







Flagship stores  
(ID / Ambience)



contemporary  
modern  
graphical  
warm & inviting  
retro-vintage  
aesthetic  
playful

## WHY BILA-BILA MART?

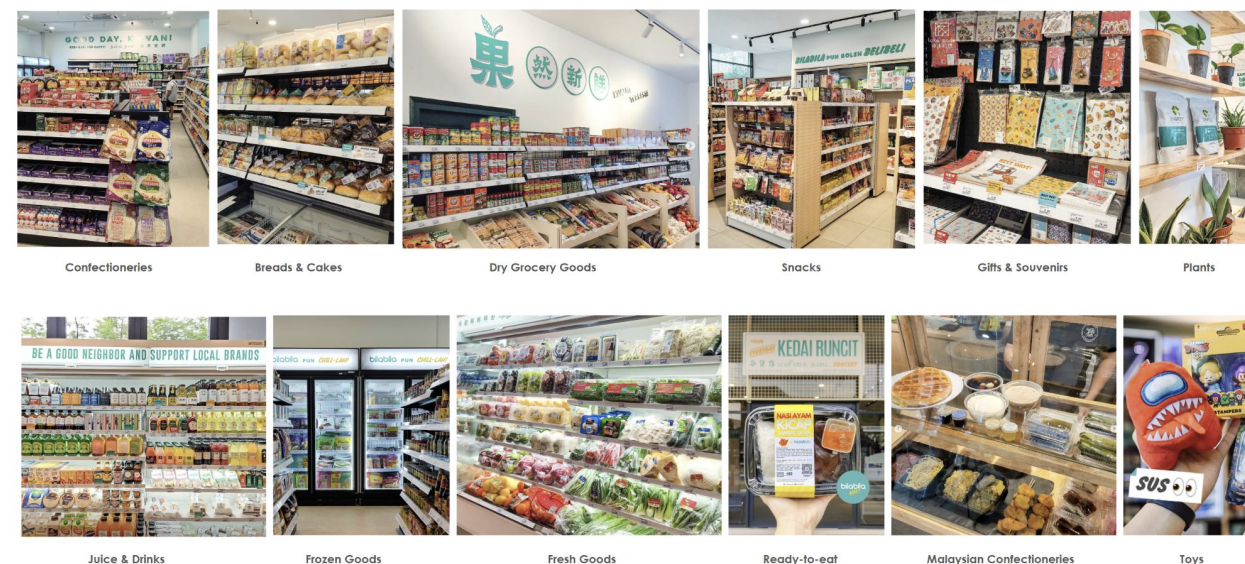
### THE VISION

- 1 Participate in the success of local brands.
- 2 Affordable & Locally driven product range.
- 3 Product curation to match demographics.
- 4 Grocery like in the good old days.

## THE MISSION

- 1 To help local names gain larger audience in domestic entrepreneurial scene.
- 2 To help eliminate costly listing fee for small local players.
- 3 Do away the perception that Malaysian-made food & drinks are of low quality.
- 4 Rekindle the nostalgia of old school shopping idea.
- 5 Be more sustainable sensible way that better caters to modern needs.

## THE PRODUCTS







## CLIENT

01

## Bila Bila Mart

## “ KEDAI RUNCIT REIMAGINED ”

A Malaysian convenience grocer, inspired by Malaysian's culture, heritage and food.

## # SUPPORTLOCAL

Housing Malaysian-produced groceries, Bila-Bila Mart is a proud supporter of homegrown Malaysian brands.



02

## Founder

Bila-Bila mart is founded by Lee Hui Jing and her husband who has expertise in the field of property.



The #KedaiRuncitModern



BE A GOOD NEIGHBOR AND SUPPORT LOCAL BRANDS



03

## Mission

- 1 Do away the perception that Malaysian made F&B are of low quality.
- 2 Rekindle the nostalgia of old school shopping.
- 3 Be more sustainable that better caters to modern needs.

03

## Vision

- 1 Participate in the success of local brands.
- 2 Affordable & locally driven product range.
- 3 Grocery like in the good old days.

04

## Interior

Refreshed contemporary style with brand identity throughout the store that carries the expressions of Malaysian culture and identity.



## BRAND IDENTITY THROUGHOUT THE STORE

Grabbing attention and engaging customers creates memorable brand expression

Wordplay of Chinese words

Graphic inspired by Malaysian hand sign

Word play of Chinese phrase

Graphic inspired by vintage chinese poster

Informality create a sense of camaraderie



Malaysian Slang 'Lah'

Puns & Humors

Graphic inspired by childhood snacks

Malay phrase that encourage people to drink water

Expressions of Malaysian culture and identity



# THE MARKETPLACE TIES

*Ties : a thing that unites or links people, connect*

***“Sense of being together as one with a crowd,  
even in the absence of a relationship between each  
individual”***

The Marketplace Ties is a reinterpretation of a traditional marketplace while tying the brand culture with local culture, traditional with modern, the past with the future. The valued moments in a marketplace are manifested into the space through veritable maze of alleys and ethos of open-armed hospitality. Capturing the pulse and texture of traditional marketplace, tying together people and products into one community.

## **AIM + OBJ**

To revisit and reinterpret traditional marketplace ideas started in the past by conveying an atmosphere of nostalgia through spatial arrangement and the use of materiality, detailing and technology.

How can we be modern and futuristic without disregarding local tradition?



## MARKETPLACE ELEMENTS

ALLEYWAYS AISLES



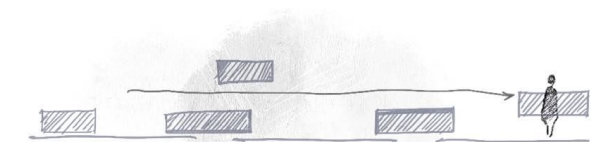
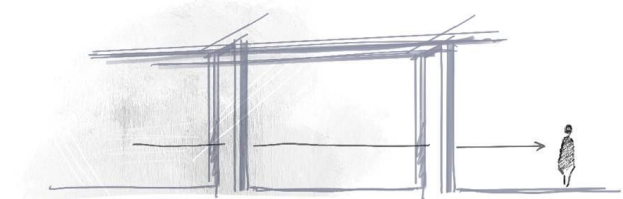
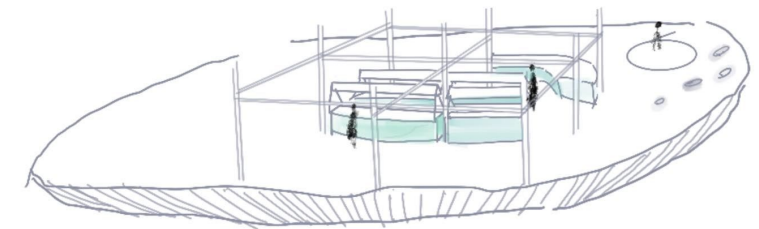
STREET BOOTHS



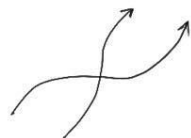
MARKET STRUCTURES



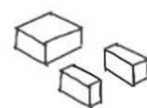
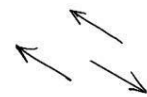
CANOPIES



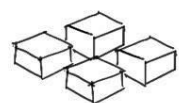
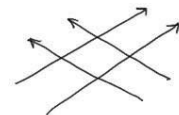
*Intertwined*



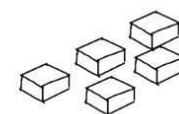
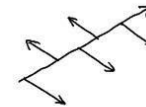
*Labile*  
changeable; easily altered



*Grids*



*Liminal*  
transition from place to place

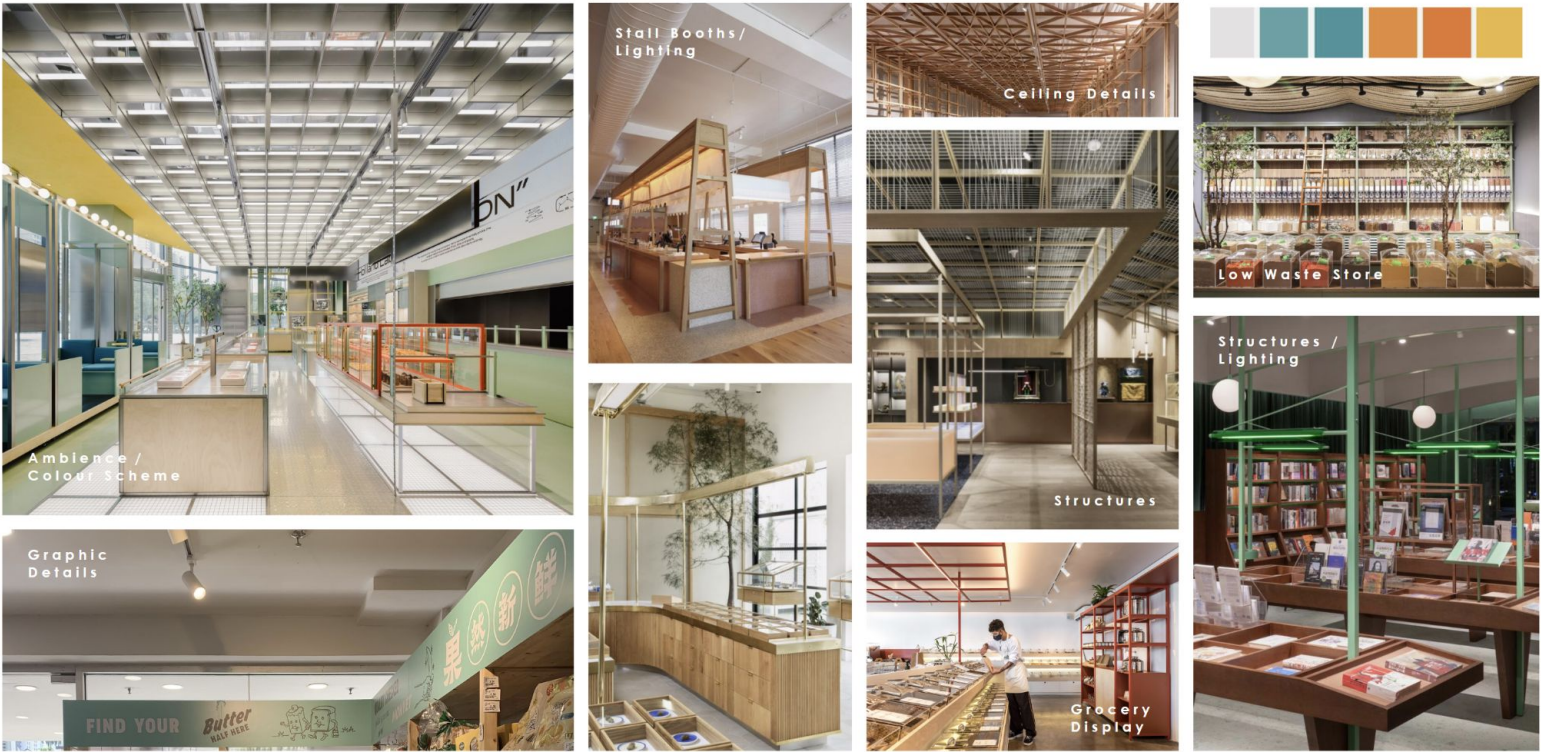


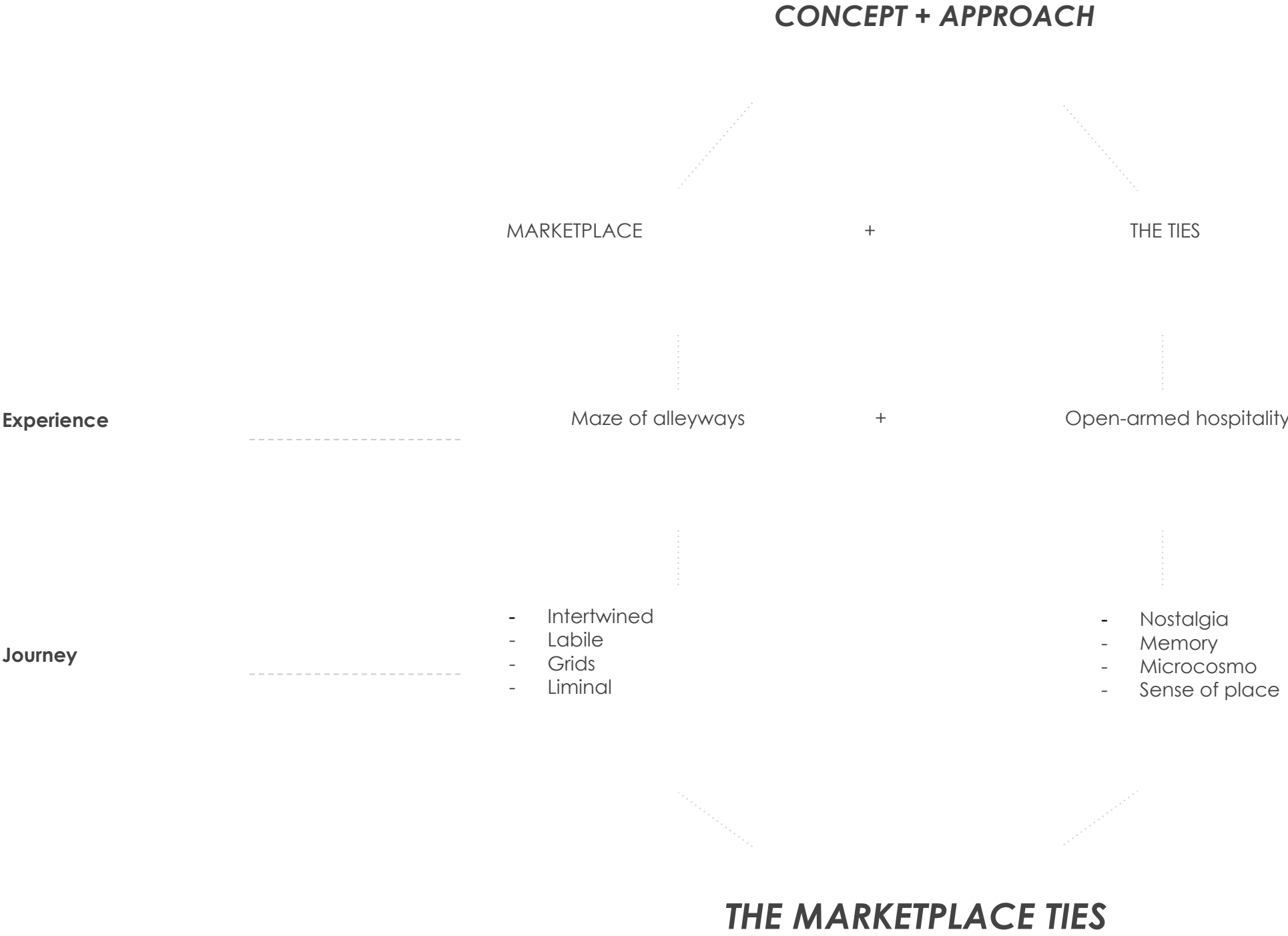


REINTERPRETING ELEMENTS OF TRADITIONAL MARKETPLACE



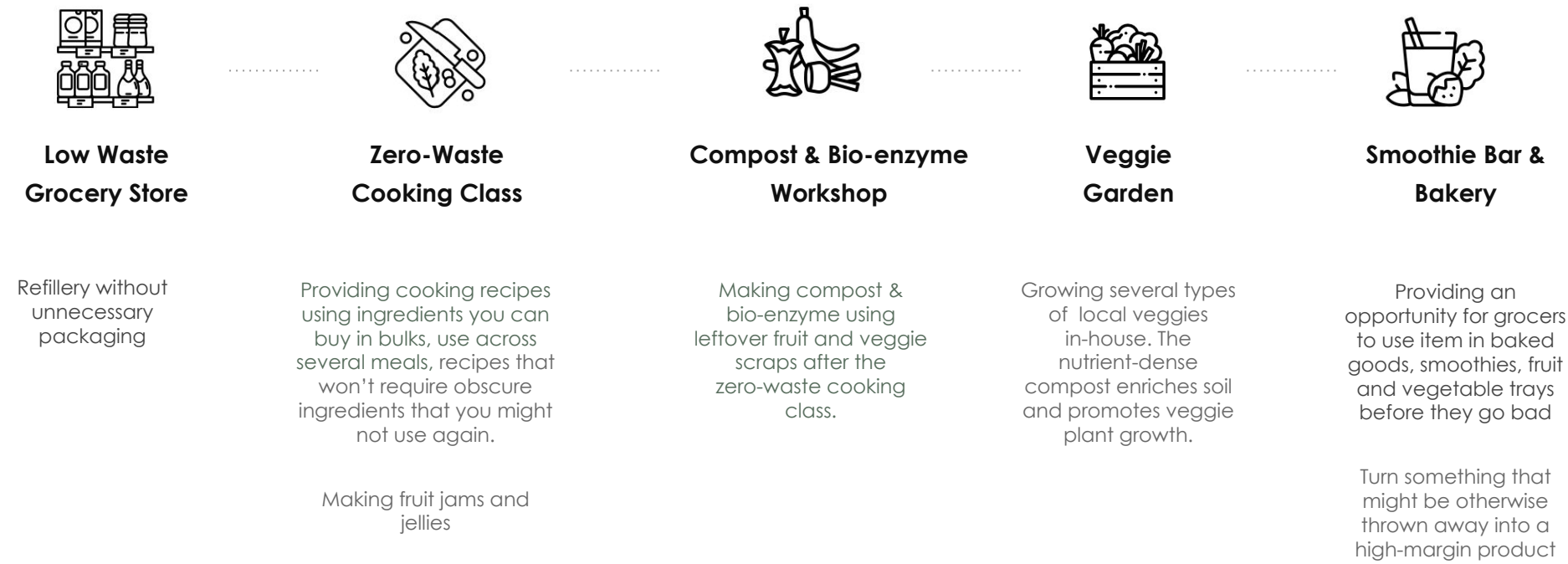
MOODBOARD







PROGRAM OUTLINE



PROGRAM APPROACH





1 LOW WASTE GROCERY STORE

How it works

RELEVANCE TO BRAND AND ISSUE



Bila-Bila Mart carries the mission to operate more sustainably and sensible. Food waste and packaging waste could be reduced/eliminated.

WHY?



Eliminate plastic & packaging

.....



Eliminate food waste

.....



Promote locally sourced products

FINDINGS

The goal of zero waste grocery stores

The goal is simple: to eliminate all packaging and food waste from the stores’ operations. The businesses do not use plastic bags to round up customers’ groceries, but instead require customers to bring their own reusable bags into the store and collect the items they need. Of course, not everyone that enters the store is prepared for this, so most leave out bags made of paper or other reusable material for the customer to use if needed.

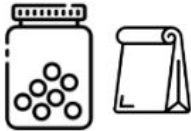
These stores, more often than not, feature a warehouse or market-style layout in which most items are not wrapped in individual packaging and are bought in bulk. This eliminates a substantial amount of excess plastic waste.

Food waste is also another angle from which these zero waste stores aim to reduce waste. They generally avoid selling a large number of items with quick expiration dates, and when food does indeed expire before it is bought, it has a predetermined destination like a food bank, rendering service or composting site. Rendering services collect inedible meat byproducts and repurpose them into ingredients for biofuel and other household products.

These stores are also conscious of where they order their products and aim to source locally if possible. Shopping locally and utilizing reusable packaging are two core parts of the process for a zero-waste store or any retailer that is aiming to get closer toward that coveted mark of producing no waste.



Smart shopping cart with weight sensors



Fill up Mason Jars/ Paper bags

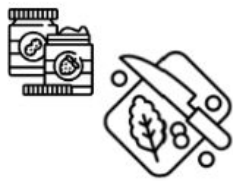


Pay for your items via smart shopping cart/ pay at counter



## 2 ZERO WASTE COOKING CLASS

### RELEVANCE TO BRAND AND ISSUE



A channel for Bila-Bila Mart to raise awareness on food waste created by food production and preparation on household-commercial level. Utilizing fruits and vege to make jams and jellies before they turn bad.

### WHY?



Reduce waste



Aids  
environmental  
health



Improve  
people's nutrient  
intake

### FINDINGS

#### Zero Waste Cooking: A Simple Guide to Eliminating Food Waste

##### 2. Utilizing Vegetable Scraps

Cooking with scraps is one of the easiest ways to start **zero waste cooking**.

So many people throw away vegetable scraps that could be used in various recipes. If you're trying to *reduce* waste and make more sustainable choices, then you know how important it is to use any part of the food you buy.

#### Cooking with a conscience: Time to reduce food waste

*Zero-waste cooking, or leaving no waste behind while preparing a meal, is not just a fad—it is a way of life for many. We dive deep into the concept with a focus on sustainability*

Zero-waste cooking is one way to approach and reduce food waste.

Reprocessing meals into innovative and appetising options can put a stop to the monumental problem of food waste. It can also be a solution to climate crisis.

homemade recipes. A sustainable way to healthy cooking is to save waste and make nutritional food which will also save the environment. "Scraps are unavoidable products derived during food preparation. These scraps, from peels to roots, seeds, stems, stalks, etc, are often thrown. They are full of nutrients. Like a broccoli stem can be used to make pesto or cheese soup. All scraps are loaded with nutrition which we ignore," says Kumar.



### 3 COMPOST & BIO-ENZYME WORKSHOP

RELEVANCE TO BRAND AND ISSUE



A workshop that educates customer about food waste, learn about simple and easy ways to upcycle their organic waste by making a composter/ bioenzyme.

WHY?



Convert food waste into useful products

.....



Reducing landfill waste

.....



Improve soil health and decrease carbon footprint

FINDINGS

### Upcycling Food: How You Can Reduce Food Waste And Help The Environment

Posted on October 7, 2022 by *Henry Ford Health Staff* 1811

Fruit peels, fresh herb stems and cheese rinds are parts of food you may toss into the trash. But more and more people are using these foods in recipes or adding them to a compost pile in the name of environmental sustainability.

"These efforts are called upcycling food, and yes, they can have a big impact," says [Chip Amoe](#), J.D., M.P.A., Director of System Sustainability at Henry Ford Health. "If each of us cut back on the food waste we send to the landfill, we'd reduce food waste, save money and cut greenhouse gas emissions that harm the environment."

### Upcycling Food Can Help Reduce Food Waste—and Anyone Can Try It

Upcycling is on the rise for food manufacturers and home cooks alike as they seek to reuse food scraps and byproducts that might otherwise be tossed.

### Bio-enzymes – Making Sustainable Cleaners From Food Waste

June 4, 2022

Bio-enzymes or eco-enzymes are the product of 60-90 day fermentation of organic waste. The organic waste could be fruit and vegetable peels or spoiled whole fruits and vegetables.

### Bio-enzyme uses

Bio-enzymes are the safer alternative to harsh chemicals we use daily in our households. They are safe for animals and the environment. You can use them in following ways:

Cleaning

- 1. Surface cleaners – for mopping, cleaning shelves, tables, etc.
- 2. Laundry detergent by adding soapnut.
- 3. Dishwashers.
- 4. Bathing, hand washing and hair washing.

4 VEGGIE GARDEN

RELEVANCE TO BRAND AND ISSUE



A channel for Bila-Bila Mart to maximize sustainability and value creation by having a store-grown fresh local veggies.

WHY?



Reduce carbon footprint of transportation



Eliminate food waste from supply chain



Pesticide-free crops

LOCAL VEGGIES :



Tomatoes



Chilli



Cucumbers



Spinach  
(Bayam)



Lettuce



Lime



Sawi



Curry leaves



Pandan



Lemongrass



Coriander



Rosemary



## 5 SMOOTHIE BAR & BAKERY

### RELEVANCE TO BRAND AND ISSUE



Providing an opportunity for grocers to use item in baked goods, smoothies, fruit and vegetable trays before they go bad.

### WHY?



Give surplus fruits and veggies a second chance to be enjoyed



Reducing food waste



Making use of "ugly" fruits and veggies

### FINDINGS

#### Smoothie start-up upcycles fruit and veg waste: 'Why not make a product that people don't throw out?'

A Danish start-up is dehydrating fruits and vegetables for smoothies to reduce food waste – 40-50% of which is made up of this surplus, 'aesthetically unappealing', or overripe produce.

#### 40% OF MALAYSIA'S FRESH VEGGIES ARE WASTED FOR BEING... "TOO UGLY". HERE'S WHERE IT GOES.



By Ivory Anne

Posted on 05/01/2022



#### 10. Blend It Up

Blending up a nutrient-packed smoothie can be a delicious way to reduce food waste.

While the stems, ends and peels of produce may not be appetizing in their whole form, adding them to a smoothie is a way to reap their many benefits.

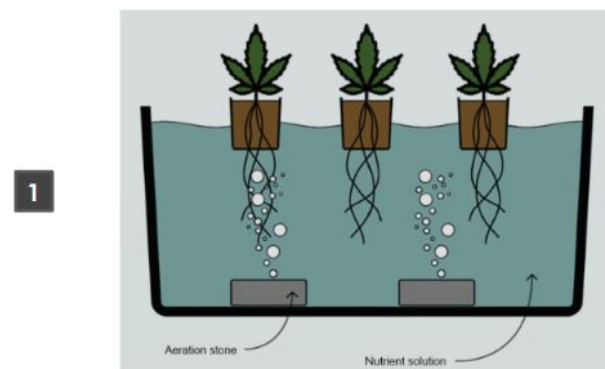
The stems of greens like kale and chard are packed with fiber and nutrients, making them a great addition to smoothies. The tops of beets, strawberries and carrots also make great additions.

Other items that would otherwise be discarded can also be thrown into a nutritious blend, including fruit and vegetable peels, wilted herbs, overripe bananas and chopped broccoli stalks.

## PLANTING METHODS

**METHOD 1 : HYDROPONICS** *growing plants without soil, by using water based nutrient solution*

**TYPE :** Deep Water Cultured (DWC)



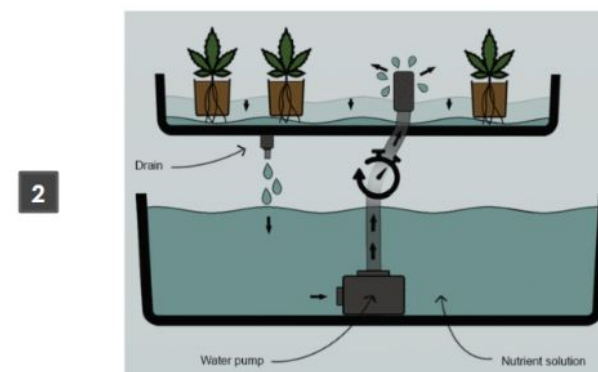
### HOW IT WORKS

1. Plant roots are suspended in a nutrient solution
2. Oxygen, water, nutrients
3. Air pump and air stone (to oxygenate the solution to prevent roots from drowning)

### BENEFITS

1. Low maintenance
2. **Reduce plant growing time by half**
3. Very little moving parts and assembly

**TYPE :** Ebb & Flow (Flood & Drain)



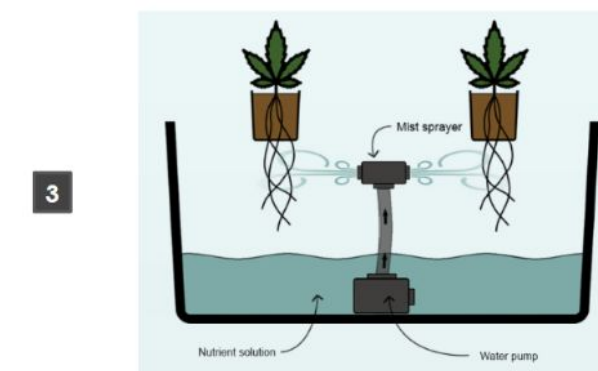
### HOW IT WORKS

1. A water plant on timer periodically floods the plant with water from the nutrient solution
2. Water slowly drains back to the nutrient solution
3. Do not keep plant roots permanently suspended in nutrient solution.

### BENEFITS

1. Easily transplant into any other system
2. **Best fit for shorter plants like herbs**

**TYPE :** Aeroponics



### HOW IT WORKS

1. A water pump draws water out of nutrient solution and sprays mist directly onto the roots of the plants

### BENEFITS

1. Extra oxygen exposed results in faster growth
2. Ability to grow large quantities of food in small spaces
3. Indoor vertical farm
4. Use 95% less irrigation than plants grown in soil
5. Can be employed in natural light



## PLANTING METHODS

### TYPES OF HYDROPONIC POTS AND PLANTERS

**TERRAPLANTER :** A HYDROPONIC POT THAT LET YOU GROW PLANTS INDOORS



### WHAT IS IT MADE OUT OF?

Solid yet porous ceramic material

### HOW IT WORKS

Act as a water bank that allows water slowly diffuse through it, allowing plant to grow on the exterior of the product's surface

1. The roots are exposed and cling onto the moisture structure with constant access to both air and water



## PLANTING METHODS

CONCLUSION :

VEGGIE GROWING TYPES

1



Loam Soil



Pandan



Curry leaves



Lemongrass



Lime

2



Deep Water Cultured (DWC)



Chilli



Coriander



Sawi

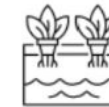


Spinach (Bayam)



Sweet Basil

3



Ebb & Flow (Flood & Drain)



Tomatoes



Cucumbers



Rosemary

4



Aeroponics



Lettuce



Rosemary





**BaseHall**  
Food Hall / ShangHai, China

Concept, Materiality, Lighting

Net Area | 550m<sup>2</sup>      Architecture | Linehouse

Base Hall is a contemporary, **high end food hall**, bringing together Hong Kong's top 7 artisanal food and bar operators in one location.

**Concept / Theme / Scheme**

**Early Cinematic Depictions**  
Of Jardine House in cinema during the early 1970s.

Retro-flavoured and soft-blue hues that drew on its 1970s cinema design constitute a retro yet modern atmosphere.

**Retail Experience**

Split across two levels, the space has **two distinct identities** – the “market courtyard” which is bright, open and festive, and the “upper bar” which is conceived as a warmer and more intimate space.

Aims to serve relatively refined food and drink in an atmosphere that invites people to linger.



Ground Floor - The “market courtyard”  
Bright, Open & Festive  
Offering treats from seven artisanal Hong Kong food vendors.

GF



First Floor - “Upper bar”  
Warmer & More intimate  
A drink bar.

1F

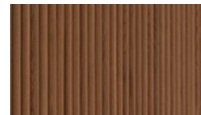


Wall & Lighting  
half-moon shape  
canopy fitted with  
spherical lights



Wall  
white-tile niches

Wall Clad  
oakwood battens



Ceiling  
backlighting + diffused  
glass  
(creates illusion of exterior  
natural light)

as well as create atmospheric  
rainbow hues that respond to  
music and people dancing  
below.



powdered-blue  
arch frame and metal  
canopy  
(references vaulted market  
hall structures)



Ceiling  
lighting system  
Custom lighting allows for more  
dynamic lighting effects during  
events and at night.

### Dynamism

Mobile cashier carts and moveable DJ booth allow  
the space to be easily re-configured to host live music  
events or performances. Custom furniture is flexible  
and stackable.

Materiality  
Stainless Steel  
Bronze



Furniture  
Modular tables  
and seatings



**Repurposed materials**  
Discarded metal rods that were repainted a dusty pink and marble left over from another project, which was used for bar counters.

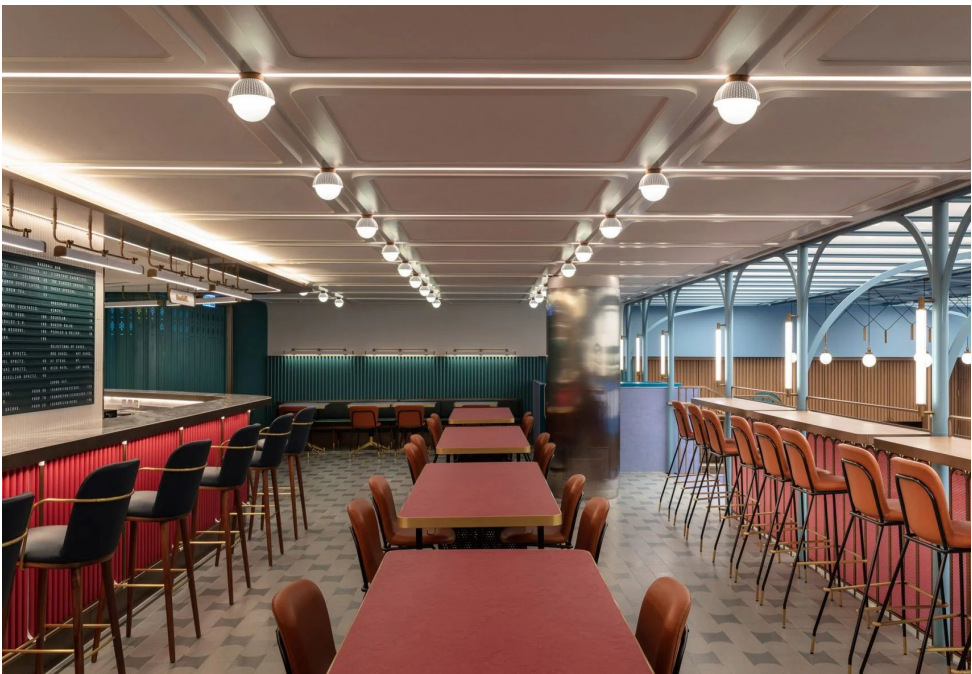


The copper rods that previously hung from the ceiling of the previous tenant have been repurposed as decorations for the bathroom walls and cubicles.

Vanity & Flooring  
Green Terrazzo

Atmosphere

**“See and be seen” vibe**  
Where diners hanging out at the bar can keep tabs on tables on the level below.







## 62 Beiting Lane Store

Retail / Nan Jing, China

*Relationship to city context, Approach*

Net Area | 600 m<sup>2</sup>

Architecture | MOU Architecture Studio

Located in the intersection between Yangtze River Road and Beiting Lane. These two roads have witnessed the rise and fall of prosperity in Nanjing's history. Thus, inevitably shaped the different texture of the city at different times.

### Reflection on the relationship between shop and street

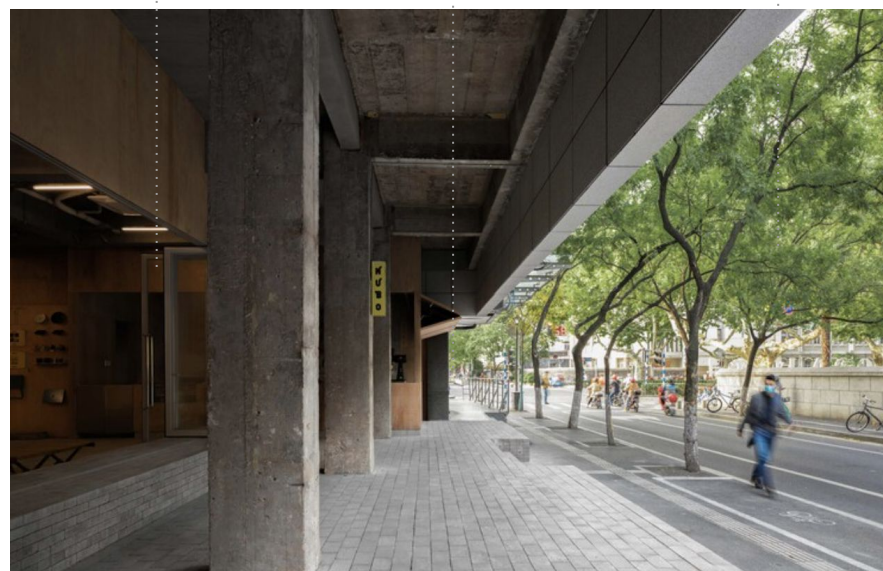
#### Large Eaves

Inspired by the eaves of the traditional sloping roof of the building, the two levels of space were set back inwards to form a gable open to the outside.

Main Entrance & Large windows Facing Street

Neighbouring Building  
Long queues of shop crowd the pavement, affects traffic on road & no shelter for rain

Narrow Street  
One way street





Relationship between street and shop

PRECEDENT

Visual Penetration

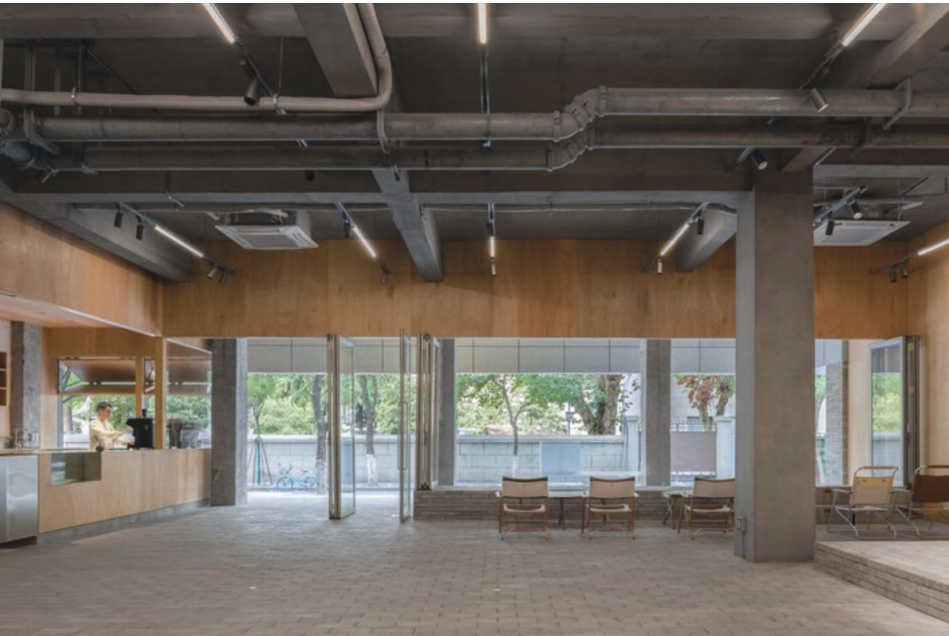
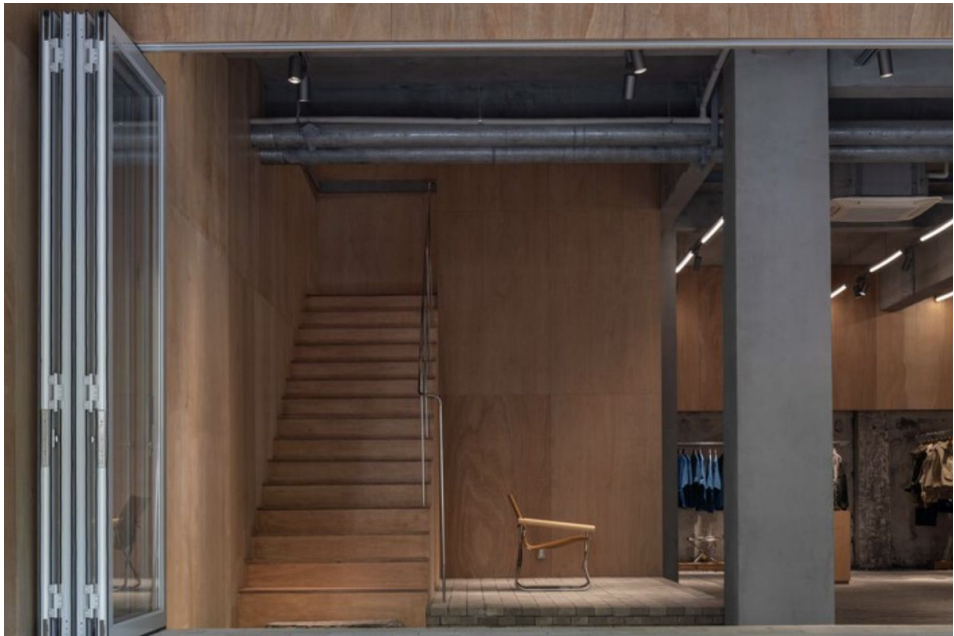
Staircase has been shifted to the far left of the entrance in order to create an urban living room that can be penetrated by traveler from the street.

Internal space, External gable

Integrated with the external street through a system of folding glass doors, releasing a sense of friendliness to the city and street.

No Visual Barriers

Display arrangement use mainly wall space, and leave the flexible use mechanism of the central core to the shop operators.



Relationship to the city street and people

Routine

Taking the most impressive things about the city streets as inspiration, introducing a 'kiosk' where pedestrians can notice the process of making coffee.

Equality

Height of flooring is same level inside and outside, thus the line of sight between shop staff and customers is the same level.

View In  
From streets



View In  
From store



Lowered facade and frontage  
Maintain equal line of  
dialogue with opposite  
building

Brick-Built Curb and  
Raised sections  
Customers sit & talk  
(serves as booths and  
benches)

Square and curved atrium

**High Parapet Wall & Geometric forms**  
Serve to divide the space and act as a visual cover. To add more complexity and interest, combinations of geometric forms were introduced.

**Sense of continuity**  
The site is held up by beams and columns, to break out of this initial homogeneity and create an impression of a shop that is exploratory and takes time to wander.

P R E C E D E N T



Engaging with scenery and the body

**Follow your feelings and preference**  
Customers explore a selective and disorienting path based on their feelings.

**Punctured walls and openings**  
Unexpected and penetrating openings where air and sunlight can flow naturally, views peeking through drives the body to wander the space.







## Concept / Theme

### Korean elements and aesthetic

To demonstrate to foreign tourist that Korea also has delicious donuts, thus the space embodies distinctive Korea aesthetics.

### Natural and oriental ambience

Through the selection of materials : lauan plywood, walnut, brass, and stone.



**Details**  
Foundation Stones  
used in Hanok



**Details**  
Moru glass used to conceal  
plumbing fixture in the storage



**Details**  
Folk Paintings printed  
on silk paper

## Concept / Furniture

### Simple yet dynamic

### Reinforce identity

The cushions/backrest are applied in the brand's signature blue colour.

## Old Ferry Cafe

Cafe / Yongsan-gu, Seoul

Concept, Furniture

Net Area | 86 m<sup>2</sup> Architecture | Studio Gimgeosil

A donut cafe that explores **Korean elements and aesthetic** inside the store.

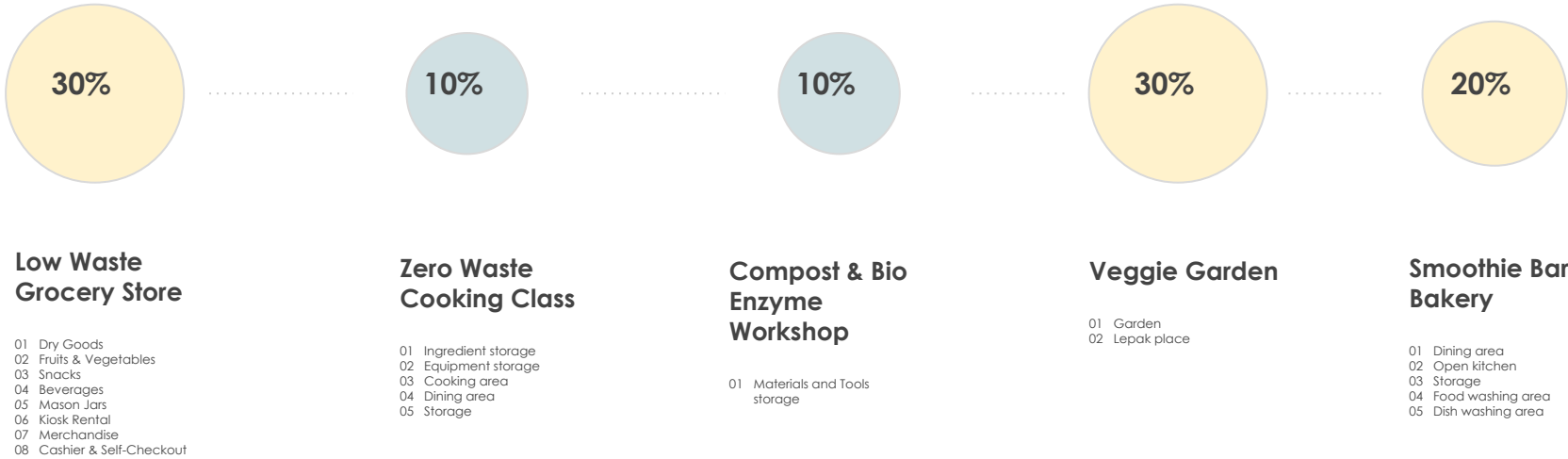


**Details**  
Korean folding  
screen partition  
Accommodate  
merchandise &  
creates separation  
within the space



**Details**  
Stainless steel  
furniture  
Durability, withstand  
against UV rays & ease  
of maintenance

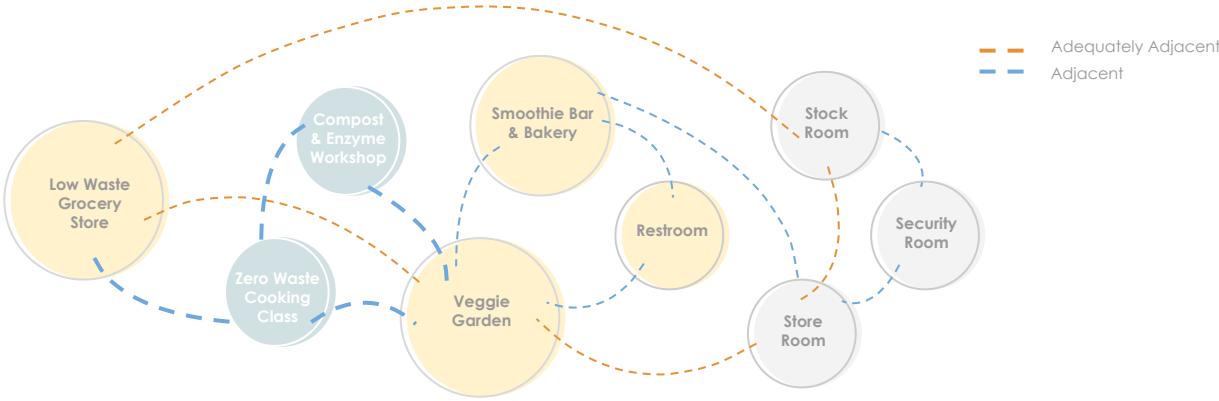
# SPACE LISTING



## ZONING



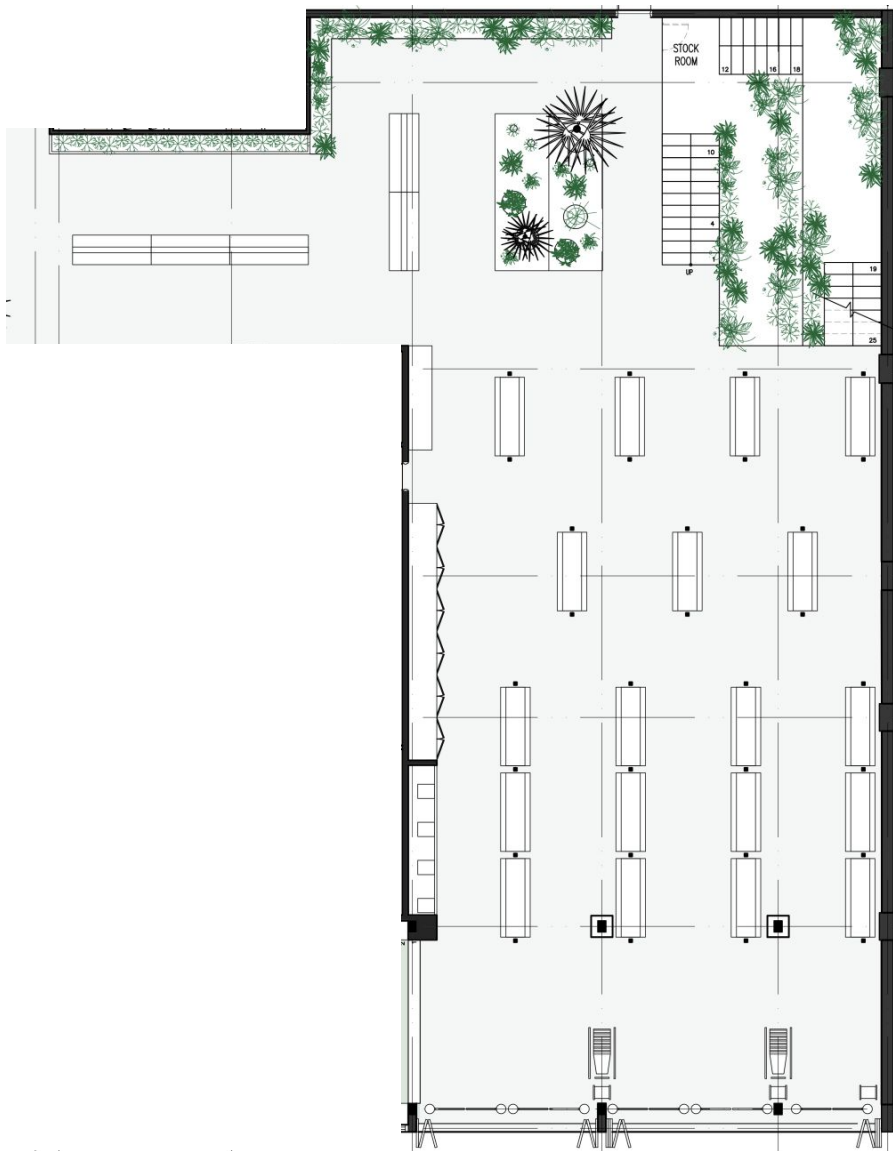
## SPACE CONNECTIVITY







LOW WASTE GROCERY STORE



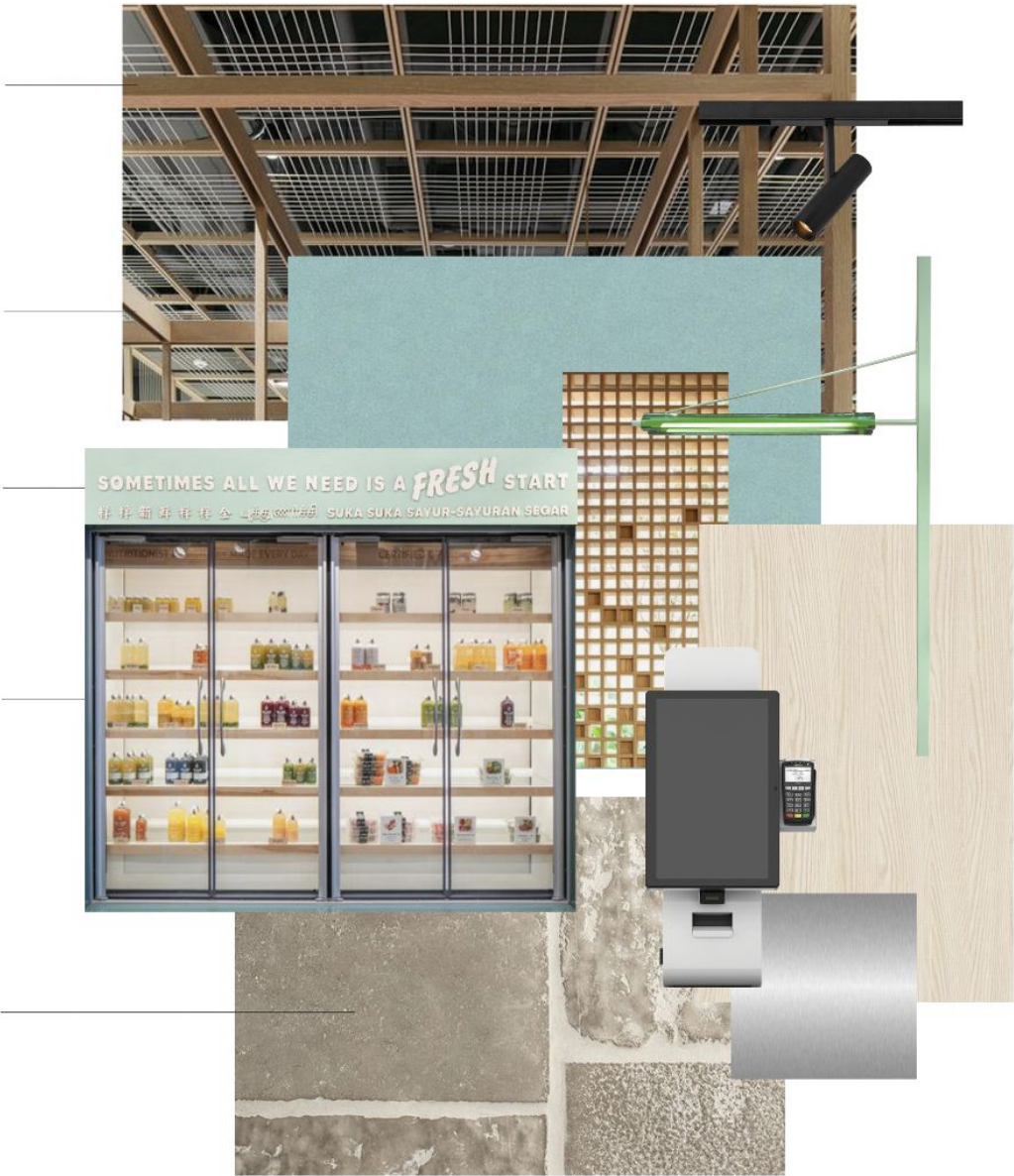
CEILING //  
Wooden loom structures  
interlaced with metal wire

LIGHTING //  
15W Black Helen 40 track light  
  
Green metal columns with  
customised green glass lamp

WALL //  
Lattice Screen  
  
Festoon Aqua Blue Paint

FURNITURE //  
OLEA Austin Desktop  
Bill Payment with Barcode  
/ QR scanner  
  
White Gladstone Oak  
  
Stainless Steel

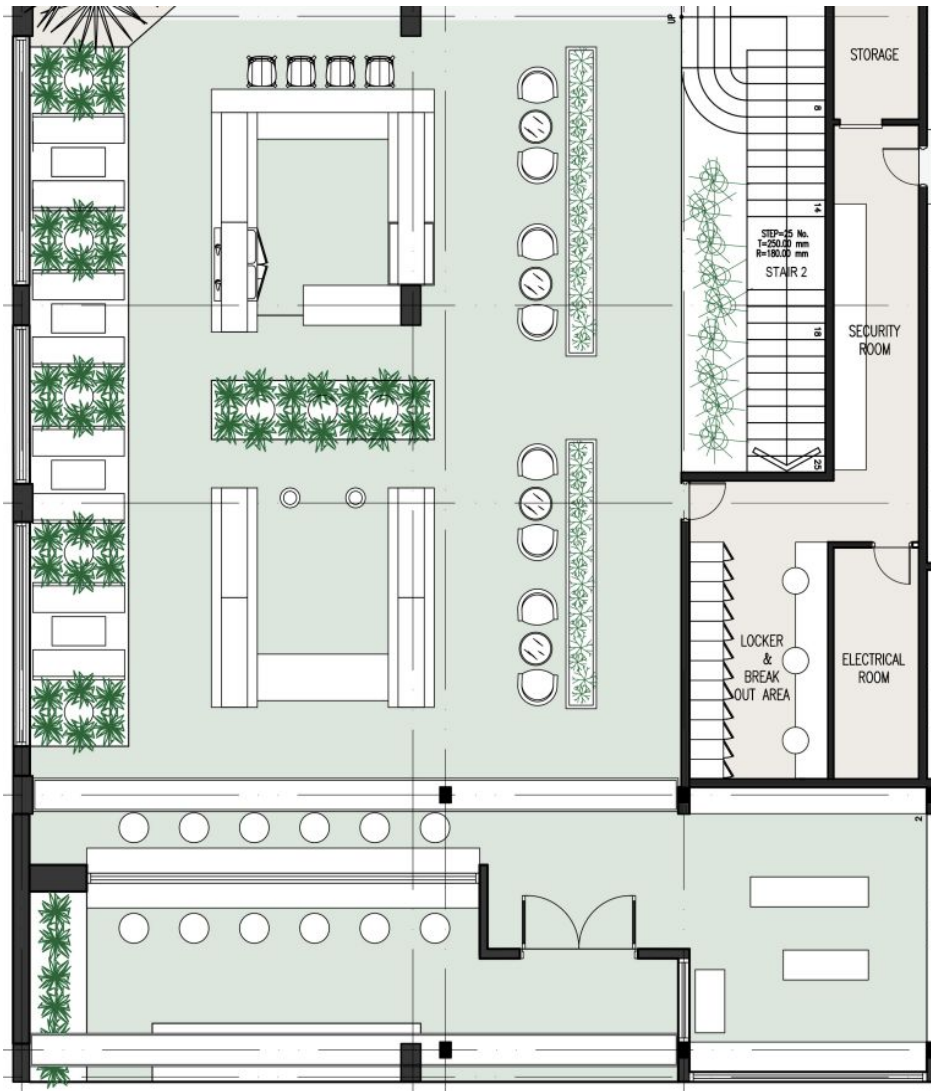
FLOORING //  
40~95cm (w) x 25~115cm (l)  
Abbey's Fossil Raw Stone





SPACE STYLING

SMOOTHIE BAR & BAKERY



CEILING //  
Wooden loom structures



LIGHTING //  
15W White Helen 40 track light  
Wall mount black dunbar 255 LED



WALL //  
298x298cm Epoxy grey tile  
Chantilly Lace white paint



FURNITURE //  
Customised Booths  
Yellow speckled Terazzo Table  
Kvadrat Woolen upholstery 0711



LOCAL PLANT //  
Pandan  
Lemongrass  
Curry Leaves  
Lime  
Lettuce  
Rosemary



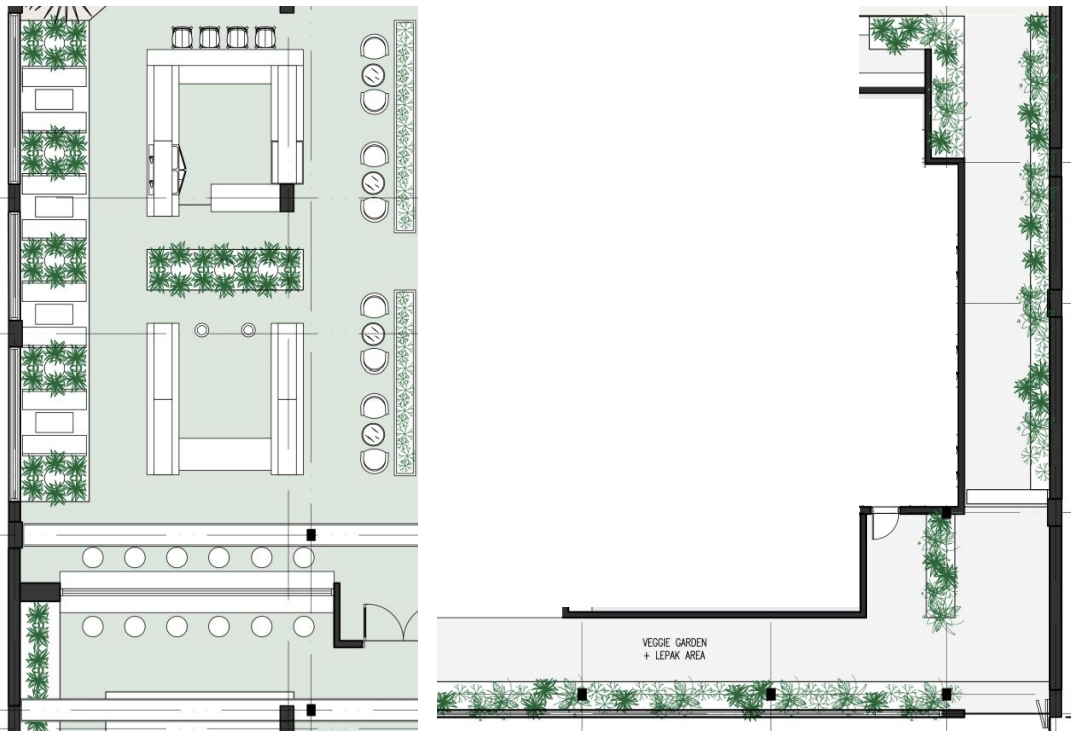
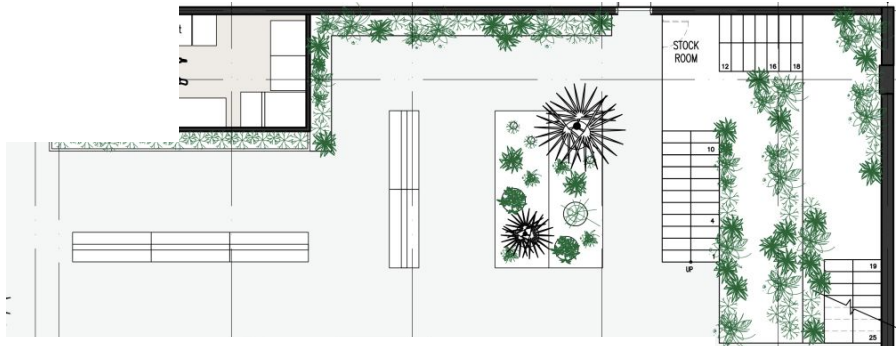
FLOORING //  
Flagstone Pavers  
Gravel Stones





SPACE STYLING

VEGGIE GARDEN



CEILING //

Skylight

LIGHTING //

Wall mount black dunbar 255 LED

Wall mount textured black Chios 80

WALL //

Ceramic Terraplanter

Concrete

FURNITURE //

Atrium Table

Booths

LOCAL PLANT //

Pandan

Lemongrass

Curry Leaves

Lime

Lettuce

Rosemary

FLOORING //

Micro Lovina Pebble Honed

Mosaic Tile

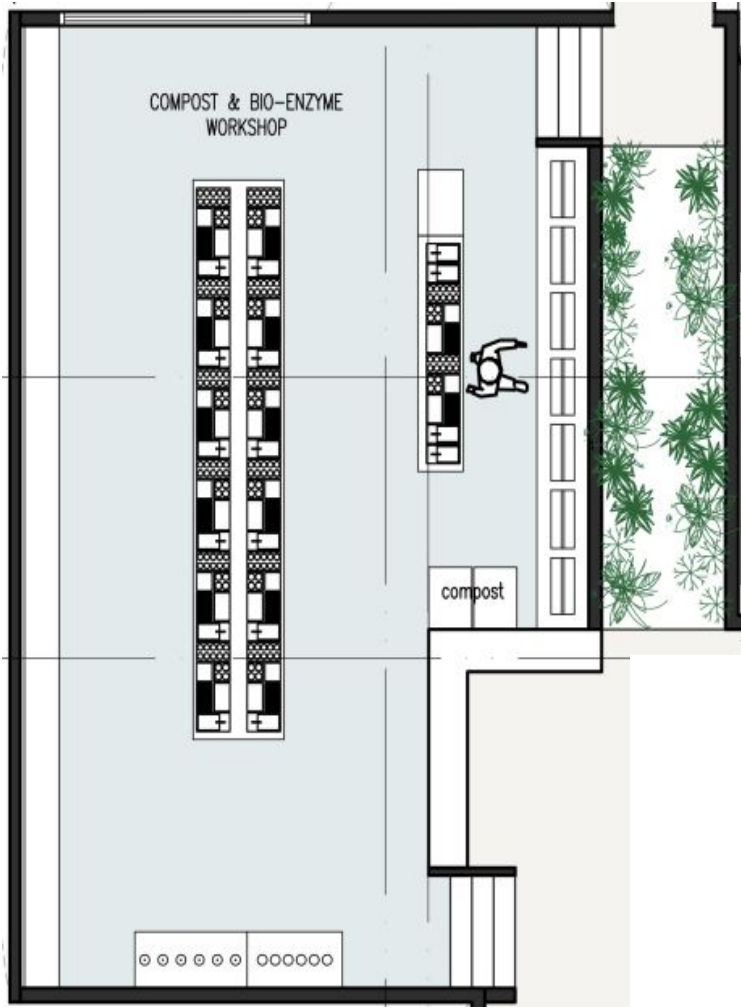
Gravel Stones

Loam Soil





COMPOST & BIO ENZYME WORKSHOP



CEILING //  
Polycarbonate Skylight

LIGHTING //  
Daylight light panel

Kos II Matt White  
Bayville Spike Spotlight

WALL //  
2" Grid Mediterranean blue  
matte Ceramic mosaic

louvered window screens

FURNITURE //  
Maeko MunchBOT MB05

Customised compost and  
bio-enzyme Workstation Bar

Customised Metal Showcase

Festoon Aqua stained Oak covering

Stainless Steel

LOCAL PLANT //  
Pandan  
Lemongrass  
Curry Leaves

FLOORING //  
60x120cm Stone Look Porcelain Tile -Pure

Rushmore Rock Gray 24x24 Matte Porcelain

Loam Soil



COMPOST & BIO ENZYME WORKSHOP



CEILING //  
Slatted Ceiling Panels  
Beige Textured Concrete Paint  
Loren Cook Gemini Ceiling Fan

LIGHTING //  
Kos II Ceiling Textured Black

WALL //  
Beige Textured Concrete Paint  
LED Pixel Screen  
Glass

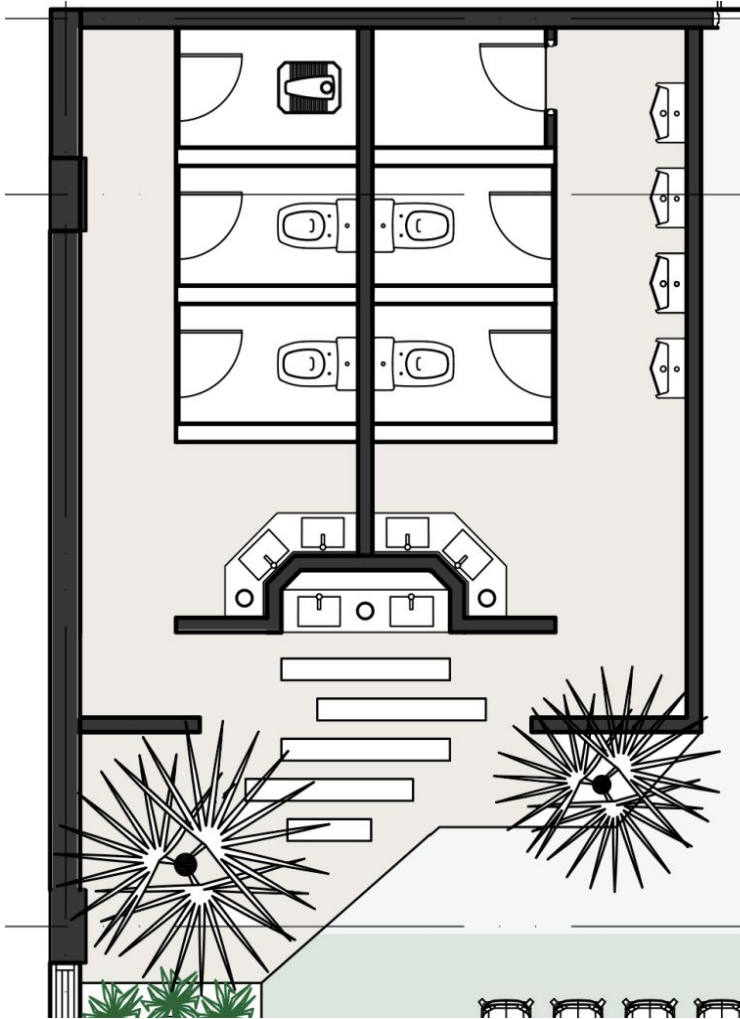
FURNITURE //  
Mobile module kitchen  
Jadeite Green Glass Subway Tile  
Lucena Oak Wood  
Stainless Steel  
Undermount Kitchen Sink

FLOORING //  
Grey Natural Gems Porcelain Tile





COMPOST & BIO ENZYME WORKSHOP



CEILING //  
White Painted

LIGHTING //  
Pinhole Slimline Square  
Fixed Downlight

WALL //  
Jadeite Green Glass Subway Tile  
  
Mirror

FURNITURE //  
Sunburst Etched Aged Brass

Lucena Oak Wood

Brass arch spout Tap

Seba Single Sink 550mm -  
Brushed Brass

White Wall Hung Toilet  
with Soft Close Seat

FLOORING //  
Sky Grid Mosaic Porcelain Tile



## LOW WASTE GROCERY STORE



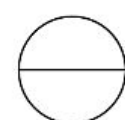


# FLOOR PLAN



## LEGEND

1. ENTRANCE
2. LOW WASTE GROCERY STORE
3. READY-TO-GO
4. OUTDOOR DINING
5. SMOOTHIE BAR & BAKERY
6. DINING AREA
7. TOILET
8. VEGGIE GARDEN
9. DISHWASHING & COMPOST ROOM
10. STAFF AREA
- LOCKER & BREAK OUT AREA
- SECURITY ROOM
- STORE ROOM
11. M&E ROOM



**BILABILA MART**

GROUND FLOOR PLAN

SCALE 1 : 150

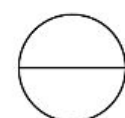


# FLOOR PLAN



## LEGEND

- 12. VEGGIE SEED STALL
- 13. ZERO WASTE COOKING CLASS
- 14. DINING AREA
- 15. MERCH BOOTHS
- 16. LEPAK AREA
- 17. BALCONY
- 18. COMPOST & BIO-ENZYME WORKSHOP
- 19. LINK BRIDGE
- 20. STORAGE
- 21. TOILET



**BILABILA MART**

FIRST FLOOR PLAN

SCALE 1 : 150



# SECTION

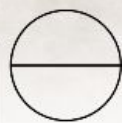


BILA-BILA MART  
SECTION A-A

SCALE 1 : 75



SECTION



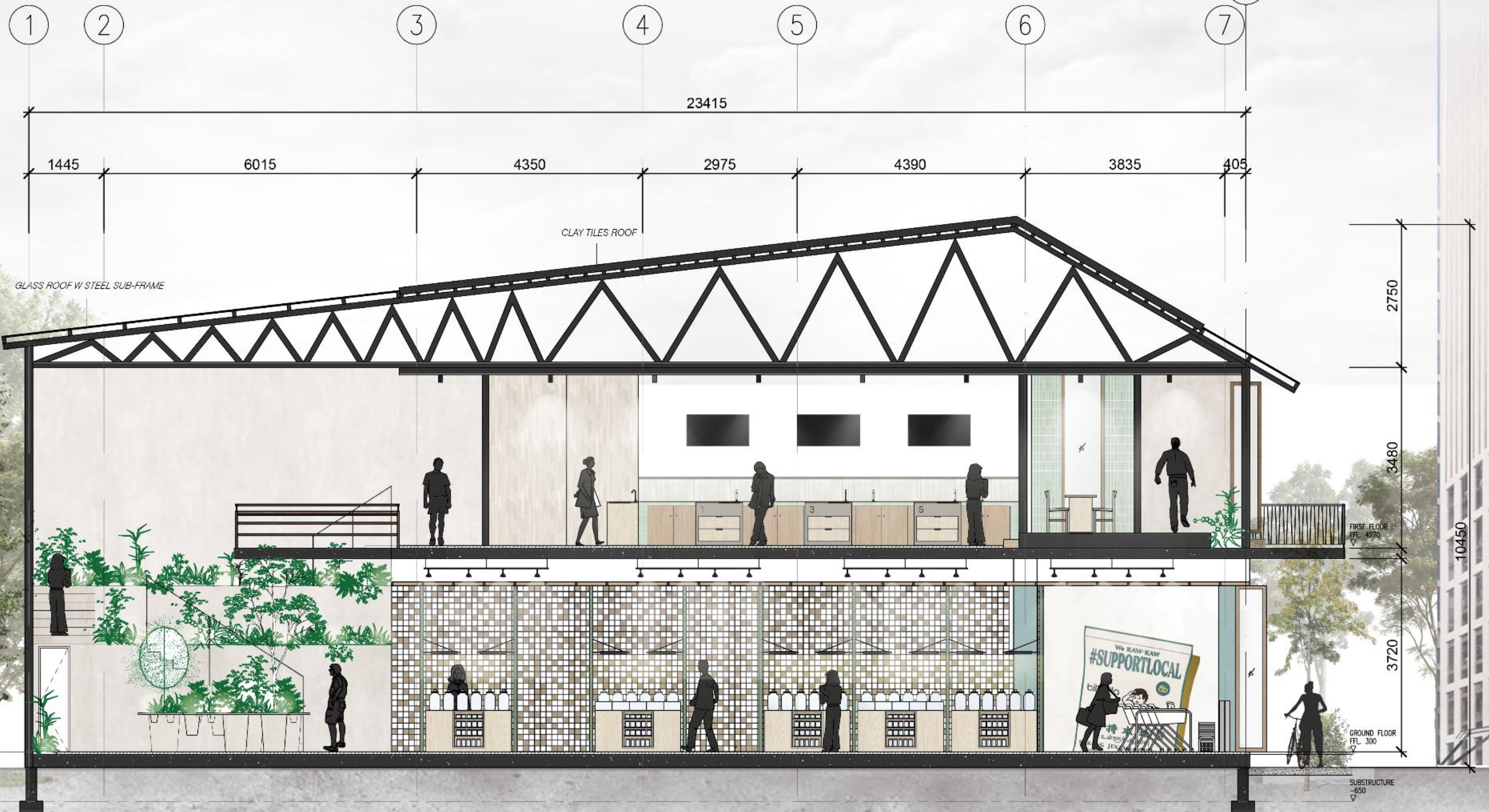
BILA-BILA MART

SECTION B-B

SCALE 1 : 75



# SECTION

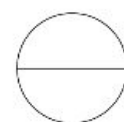


BILA-BILA MART

SECTION C-C

SCALE 1 : 75





**BILABILA MART**

REFLECTED CEILING PLAN - GF

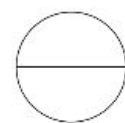
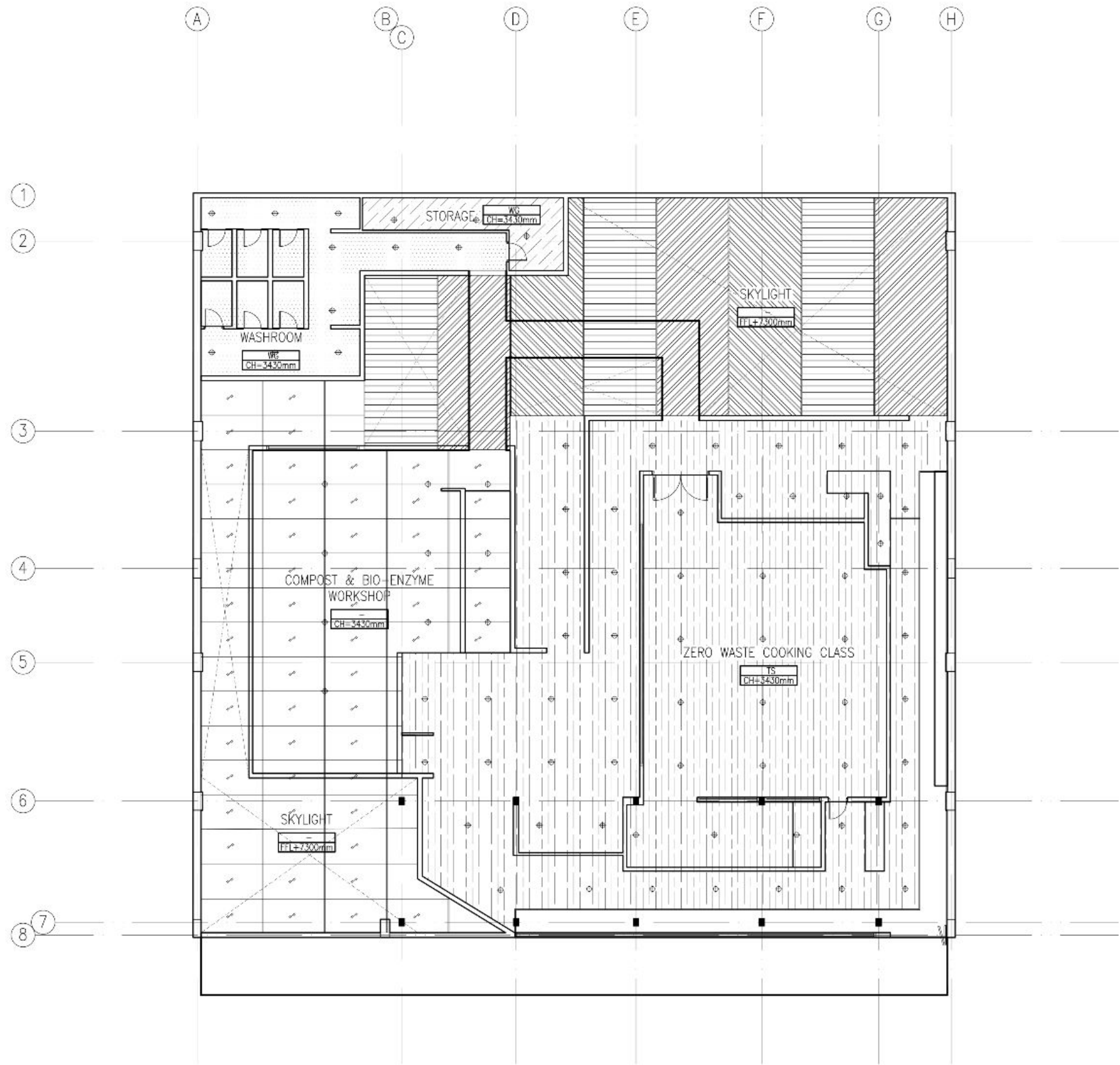
SCALE 1 : 75

## LEGEND :

SYMBOL	CEILING FINISHES
WG	WETSTOP GYPSUM BOARD (600 x 1200)
SK	SKIM COATED & PAINTED
TS	HW TIMBER STRIP (125 x 12)
TT	TIMBER STRUCTURE
WL	WOODEN LOOM STRUCTURE

SYMBOL	DESCRIPTION
⬆	DOWN LIGHT
⬆	PENDANT LIGHT
—	TRACK LIGHT
⬆	WALL LIGHT POINT
—	FLUORESCENT LIGHT
⬆	SUPPLY AIR GRILLE
⊙	CEILING DIFFUSER ROUND
[K]	KELUAR SIGN





BILABILA MART

REFLECTED CEILING PLAN - 1F

SCALE 1 : 75

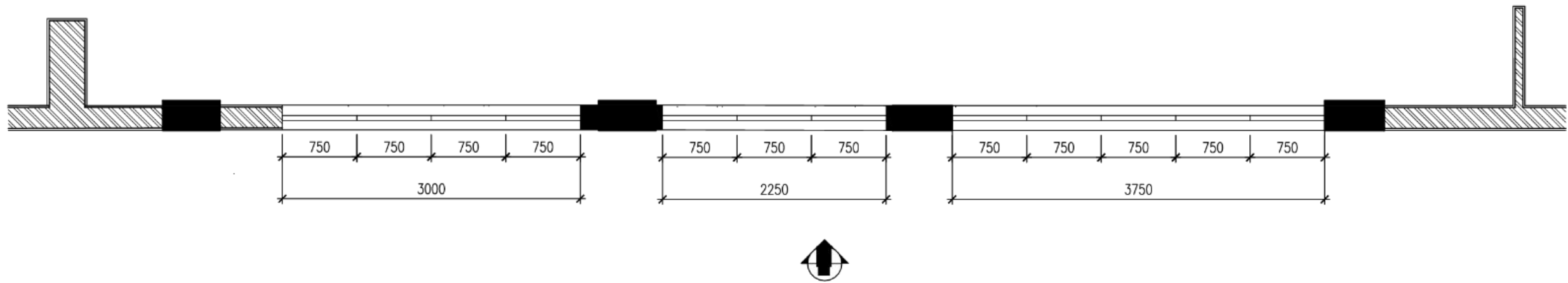
**LEGEND :**

SYMBOL	CEILING FINISHES
WG	WETSTOP GYPSUM BOARD (600 x 1200)
SK	SKIM COATED & PAINTED
TS	HW TIMBER STRIP (125 x 12)
TT	TIMBER STRUCTURE
WL	WOODEN LOOM STRUCTURE

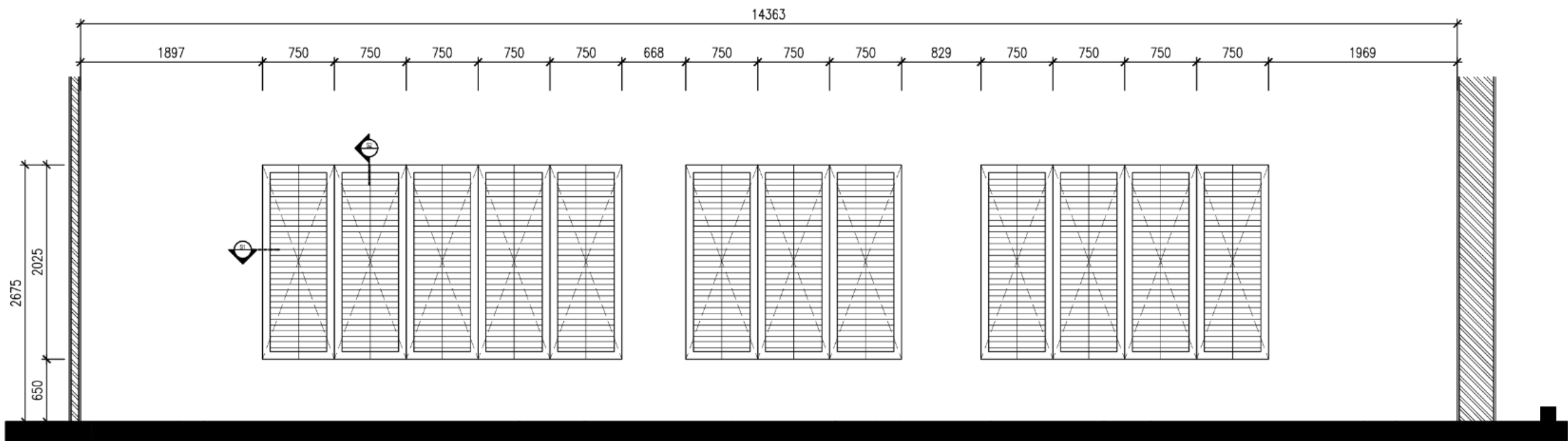
SYMBOL	DESCRIPTION
⬆	DOWN LIGHT
⬆	PENDANT LIGHT
—●—	TRACK LIGHT
⊥	WALL LIGHT POINT
—	FLUORESCENT LIGHT
⬆	SUPPLY AIR GRILLE
⊙	CEILING DIFFUSER ROUND
K	KELUAR SIGN







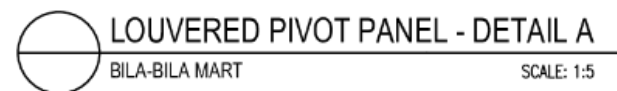
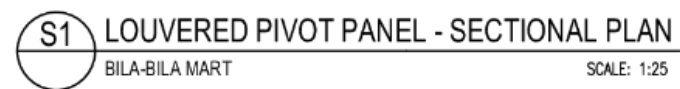
LOUVERED PIVOT PANELS - PLAN  
BILA- BILA MART



LOUVERED PIVOT PANELS - SECTIONAL ELEVATION A  
BILA- BILA MART

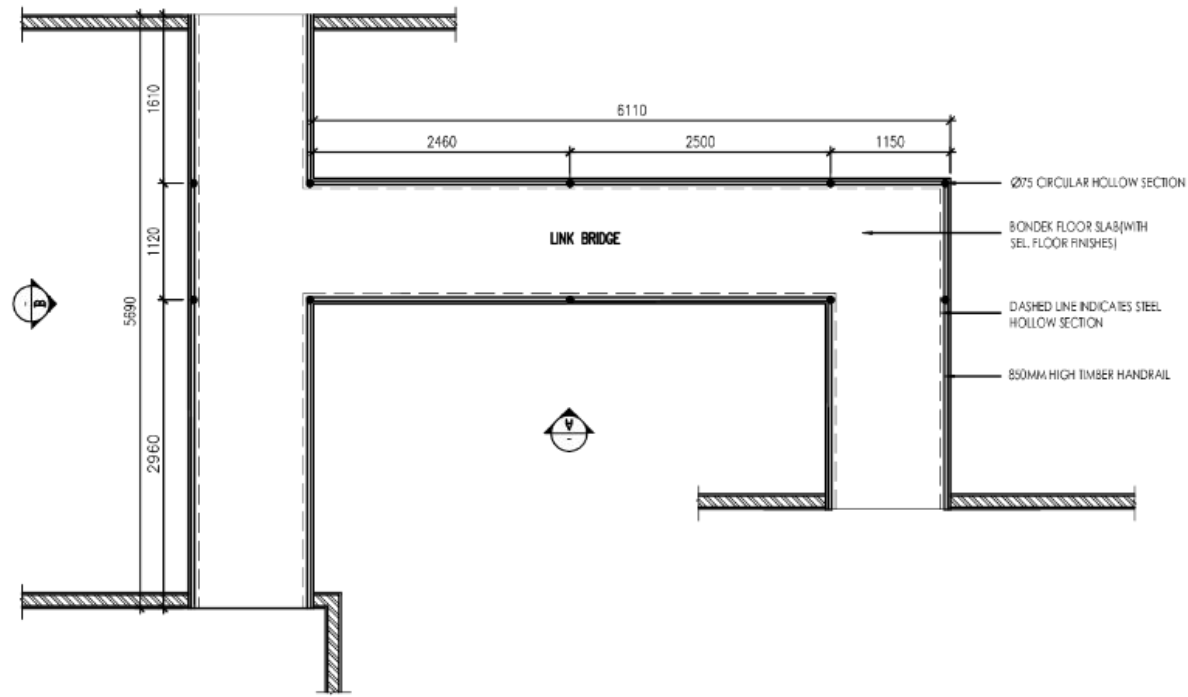
## DETAIL DRAWING

REV.	DATE	DESCRIPTION	DESCRIPTION	ACCEPTED BY :	INTERIOR DESIGNER:	TITLE : BILA-BILA-MART LOUVERED-PIVOT-PANEL-WINDOW	CHECKED BY	SCALE	REV
						DRAWN BY SHWEN	-	-	
						DATE 16-JULY-23	-	-	
						DRAWING NO : -	-	-	

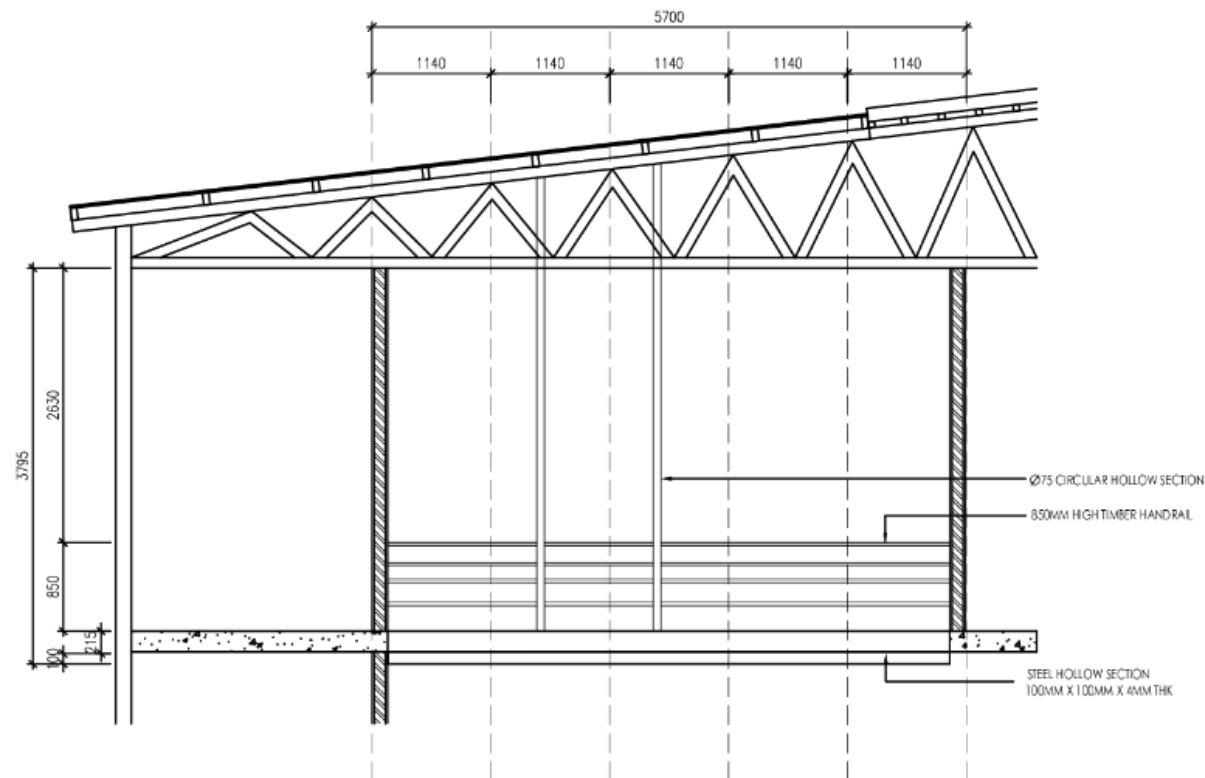


REV.	DATE	DESCRIPTION	DESCRIPTION	ACCEPTED BY :	INTERIOR DESIGNER:	TITLE : <b>BILA-BILA-MART</b> LOUVERED-PIVOT-PANEL-WINDOW	
						DRAWN BY SHWEN	CHECKED BY -
						DATE 16-JULY-23	SCALE -
						DRAWING NO : -	
							REV REV

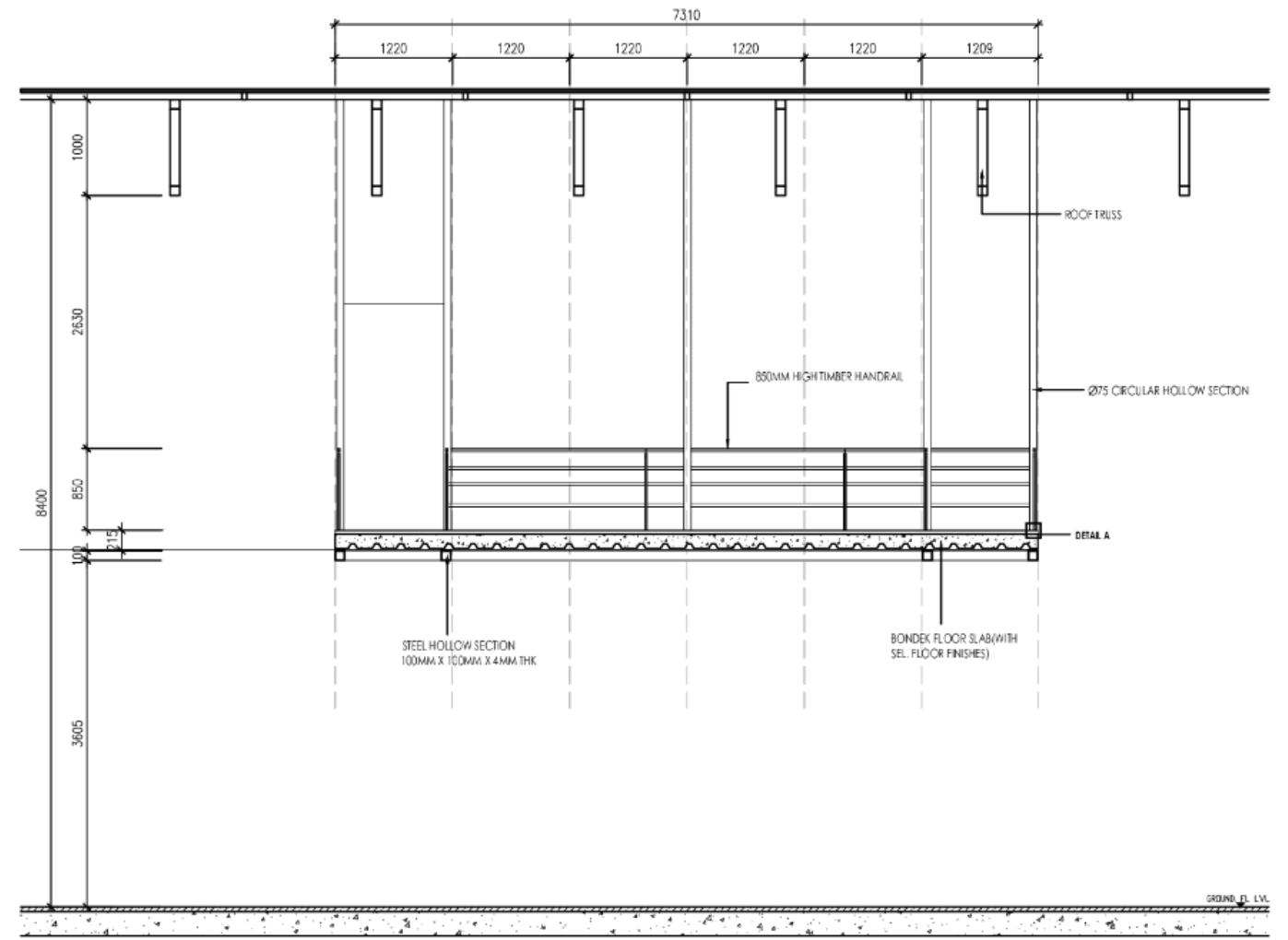




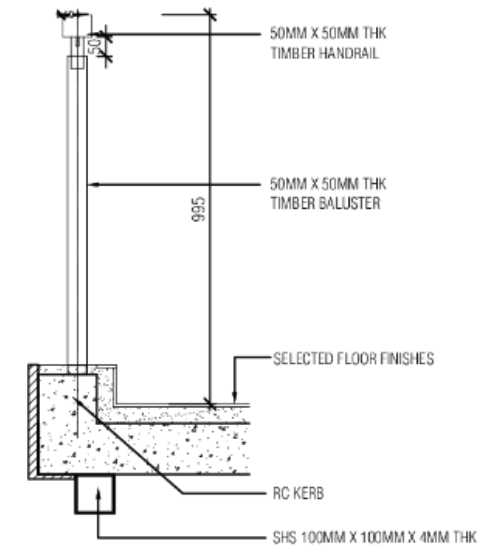
LINK BRIDGE - PLAN  
BILA-BILA MART SCALE: 1:75



LINK BRIDGE - ELEVATION B  
BILA-BILA MART SCALE: 1:75



LINK BRIDGE - SECTIONAL ELEVATION A  
BILA-BILA MART SCALE: 1:75



LINK BRIDGE - DETAIL A  
BILA-BILA MART SCALE: 1:20

## DETAIL DRAWING

REV.	DATE	DESCRIPTION

DESCRIPTION

ACCEPTED BY :

INTERIOR DESIGNER:

TITLE : BILA-BILA-MART LINK-BRIDGE			
DRAWN BY	SHWEN	CHECKED BY	-
DATE	16-JULY-23	SCALE	-
DRAWING NO :	-	REV	REV

# SUSTAINABLE DESIGN

## ENVIRONMENTAL



### 1 VEGGIE GARDEN - HYDROPONIC / AEROPONICS / INDOOR PLANTS

- Creates a comfortable microclimate throughout the building
- Vegetation filters direct sunlight / purifies the air
- Various local veggies, herbs and fruit trees (contribute to the biodiversity of the region)
- Improve indoor environmental quality

## TECHNOLOGY



### 2 SOLAR WINDOWS & SKYLIGHT (PHOTOVOLTAIC GLASS)

- Transparent solar panels (look like clear glass, let light through like regular windows)
- Absorbs ultraviolet and infrared light (turn these into renewable electricity)
- Have transparent solar coating that is added to standard windows
- Meet net zero climate goals



# SUSTAINABLE DESIGN

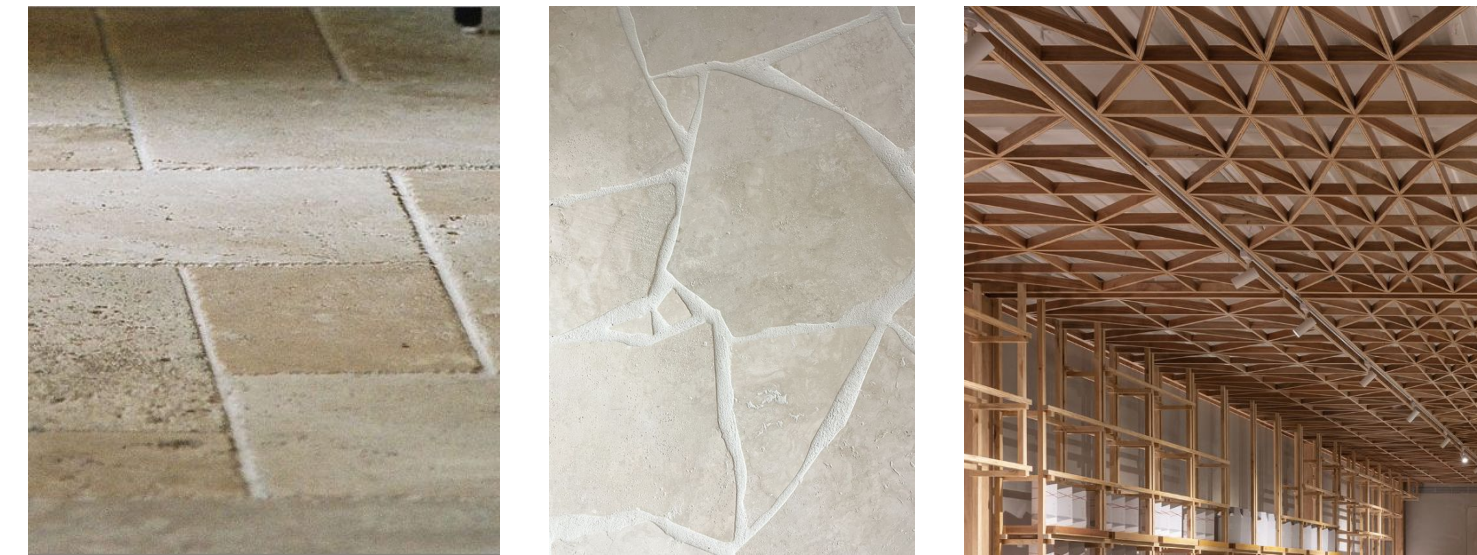
## HEALTH / WELL BEING



### 3 LARGE SPACE OPEN - AIR

- Promotes natural ventilation and allows cross-ventilation (natural cooling)
- Natural lighting (daylight floods the space through large open space and high level skylights)
- Create a healthy and vibrant space
- Highly cost-effective means of reducing the energy for electrical lighting

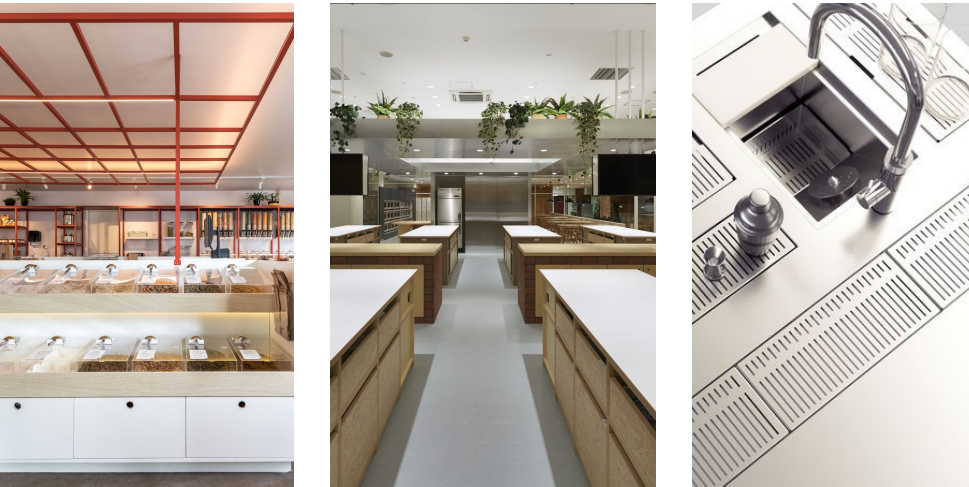
## MATERIALITY



### 4 NATURAL MATERIALS : CLAY PAVERS, STONE, WOOD

- Can be recycled (no harmful chemical / pollutants)
- High Durability
- Weather Resistance
- Impervious to fungi and bacteria that can cause decay

## OPERATIONS



### 6 CIRCULARITY / SUSTAINABLE OPERATION

- Market sustainability activities, green operations
- Eliminate / Reduce food waste
- Reduce plastic waste and packaging circularity
- Reduce carbon footprints by having own veggie production



# FACADE





# PERSPECTIVES

ENTRANCE / LOW WASTE GROCERY STORE





# PERSPECTIVES

LOW WASTE GROCERY STORE





# PERSPECTIVES

LOW WASTE GROCERY STORE





# PERSPECTIVES

READY TO GO





# PERSPECTIVES

VEGGIE GARDEN





# PERSPECTIVES

SMOOTHIE BAR & BAKERY





# PERSPECTIVES

SMOOTHIE BAR & BAKERY





# PERSPECTIVES

## MARKETPLACE & VEGGIE SEED STALL





# PERSPECTIVES

ZERO WASTE COOKING CLASS & COMPOST / BIO ENZYME WORKSHOP





## THE MARKETPLACE TIES

Ties : a thing that unites or links people, connect

The Marketplace Ties is a reinterpretation of a traditional marketplace while tying the brand culture with local culture, traditional with modern, the past with the future. The valued moments in a marketplace are manifested into the space through veritable maze of alleys and ethos of open-armed hospitality. Capturing the pulse and texture of traditional marketplace, tying together people and products into one community.



## SITE LOCATION

## SLATE @ THE ROW

44, Jalan Doraisamy, Kuala Lumpur

The 3,300 sqft Slate at The Row is designed from 1940s pre-war shop houses, readapted into a vibrant enclave while maintaining the rustic structures. It serves as a venue space for corporate events, as well as private events.



## SWOT

### STRENGTHS

- High concentration of businesses
- High activity and human node
- Rich in culture & historical interest

## WEAKNESS / ISSUE

Site is mostly flocked with  
upscales eateries  
- Food waste from eateries  
Social & Economic disparity

## OPPORTUNITY

Encourage visits of visitors of different social and economic status.  
Sustainable practices

## THREATS

### Challenges in maintaining rich city image

## ISSUE / SOURCE OF FOOD WASTE IN CHOW KIT AREA



### TARGET AUDIENCE

bilabila  
MART

## CLIENT

## Bila Bila Mart

" KEDAI RUNCIT REIMAGINED "

A Malaysian convenience grocer,  
inspired by Malaysia's culture,  
heritage and food.

Housing Malaysian-produced groceries, Bila-Bila Mart is a proud supporter of homegrown Malaysian brands.

## Founder

Bila-Bila mart is founded by Lee Hui Jing and her husband who has expertise in the field of property.

## Mission

- 1 Do away the perception that Malaysian made F&B are of low quality.
- 2 Rekindle the nostalgia of old school shopping.
- 3 Be more sustainable that better caters to modern needs.

## Vision

- 1 Participate in the success of local brands.
- 2 Affordable & locally driven product range.
- 3 Grocery like in the good old days.

## Interior

Refreshed contemporary style with brand identity throughout the store that carries the expressions of Malaysian culture and identity.

## CONCEPT

## A VISIT TO A REIMAGINED TRADITIONAL MARKETPLACE

Aimed to recreate a sense of nostalgia and valued moments of traditional marketplace into the store, the interior captures and nods to the elements of traditional market scene such as maze of alleyways/ aisles, street booths, canopies, as well as marketplace structures. Flaunting an array of textures, materials and light in each space.

## THE MARKETPLACE TIES EXPLORATION





## CAPTURING THE PULSE AND TEXTURE OF TRADITIONAL MARKETPLACE

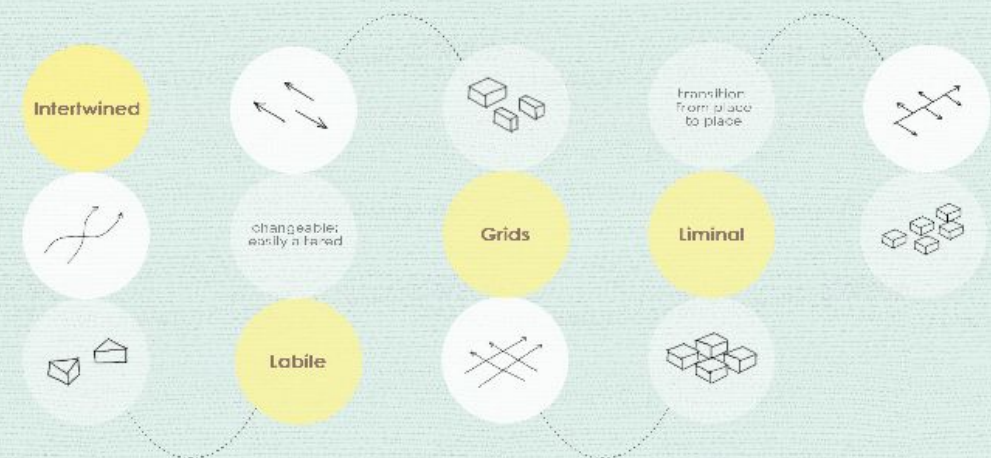
Reinterpreting the elements of traditional marketplace to the visualization of design.

### MARKETPLACE ELEMENTS



### MAZE OF ALLEYWAYS INFLUENCE ON SPATIAL ARRANGEMENT

informed by the types of alleyways commonly found to influence the spatial planning.



Low Waste Grocery Store - GF



BILABILA MART  
GROUND FLOOR PLAN

SCALE 1:75

### PROGRAM OUTLINE

- Low Waste Grocery Store**  
Refillery without unnecessary packaging.
- Zero-Waste Cooking Class**  
Providing cooking recipes using ingredients you can buy in bulk, use across several meals, recipes that won't require obscure ingredients that you might not use again.
- Compost & Bio-enzyme Workshop**  
Making compost & bio-enzyme using leftover fruit and veggie scraps after the zero-waste cooking class.
- Veggie Garden**  
Growing several types of local veggies in-house. The nutrient-dense compost enriches soil and promotes veggie plant growth.
- Smoothie Bar & Bakery**  
Providing an opportunity for grocers to use items in baked goods, smoothies, fruit and vegetable trays before they go bad.

### LEGEND

- ENTRANCE
- LOW WASTE GROCERY STORE
- READY-TO-GO
- OUTDOOR DINING
- SMOOTHIE BAR & BAKERY
- DINING AREA
- TOILET
- VEGGIE GARDEN
- DISHWASHING & COMPOST
- STAFF AREA
- LOCKER & BREAK OUT AREA
- SECURITY ROOM
- STORE ROOM
- M&E ROOM

### PROGRAM APPROACH

- Experiencing**  
Experiencing nostalgic marketplace
- Processing**  
Processing ingredients into valuable meal
- Cultivation**  
Cultivating skills in composting food waste
- Harvesting**  
Harvesting veggies and herbs for use
- Consumption**  
Consumption of grocers into smoothies



Ready-to-go - GF



BILABILA MART  
SCALE 1:75



## LEGEND

12. VEGGIE SEED STALL
13. ZERO WASTE COOKING CLASS
14. DINING AREA
15. MERCH BOOTHS
16. LEPAK AREA
17. BALCONY
18. COMPOST & BIO-ENZYME WORKSHOP
19. LINK BRIDGE
20. STORAGE
21. TOILET

## SPACE PERCENTAGE



## SPACE ZONING



## SPACE CONNECTIVITY



## SPACE LISTING

### Customer Area

1. Low Waste Grocery Store
2. Zero Waste Cooking Class
3. Compost & Bio-enzyme Workshop
4. Veggie Garden
5. Smoothie Bar & Bakery
6. Restroom

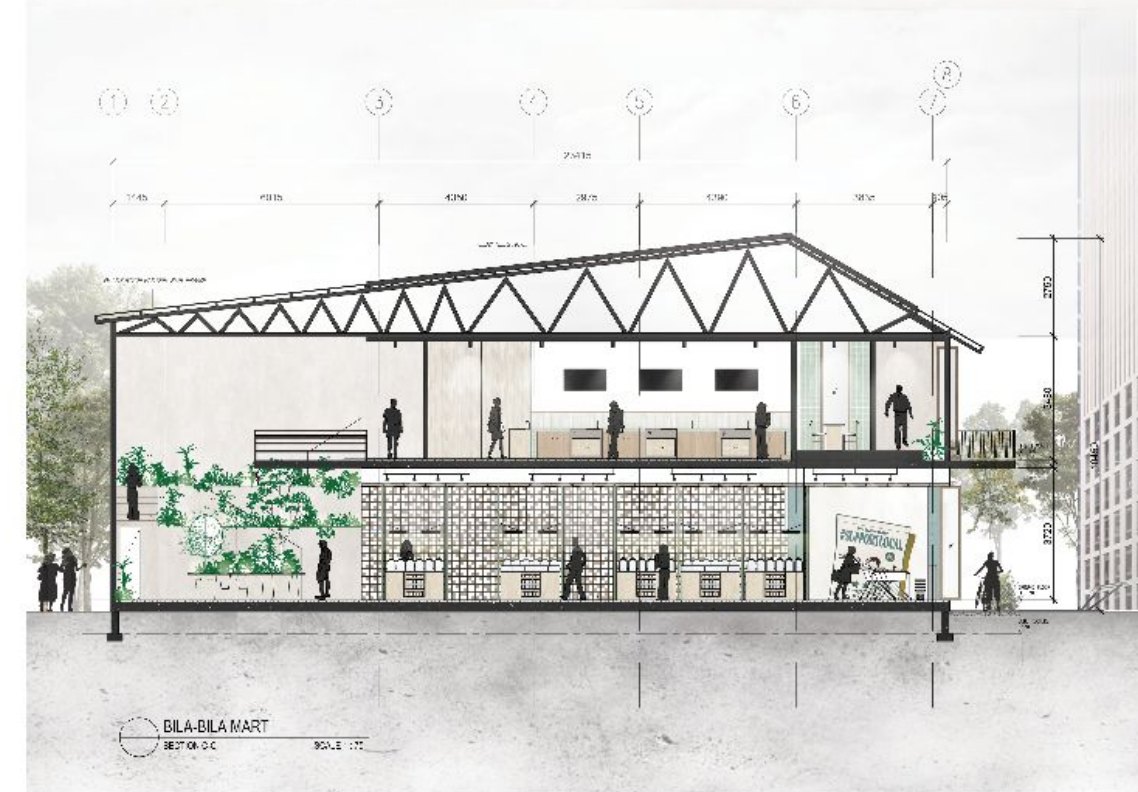
### Staff Area

1. Cashier
2. Storage Area
3. Stock Room
4. Security Room
5. Kitchen
6. Unloading Area



BILABILA MART  
FIRST FLOOR PLAN

SCALE 1 : 75



## DESIGN STRATEGY



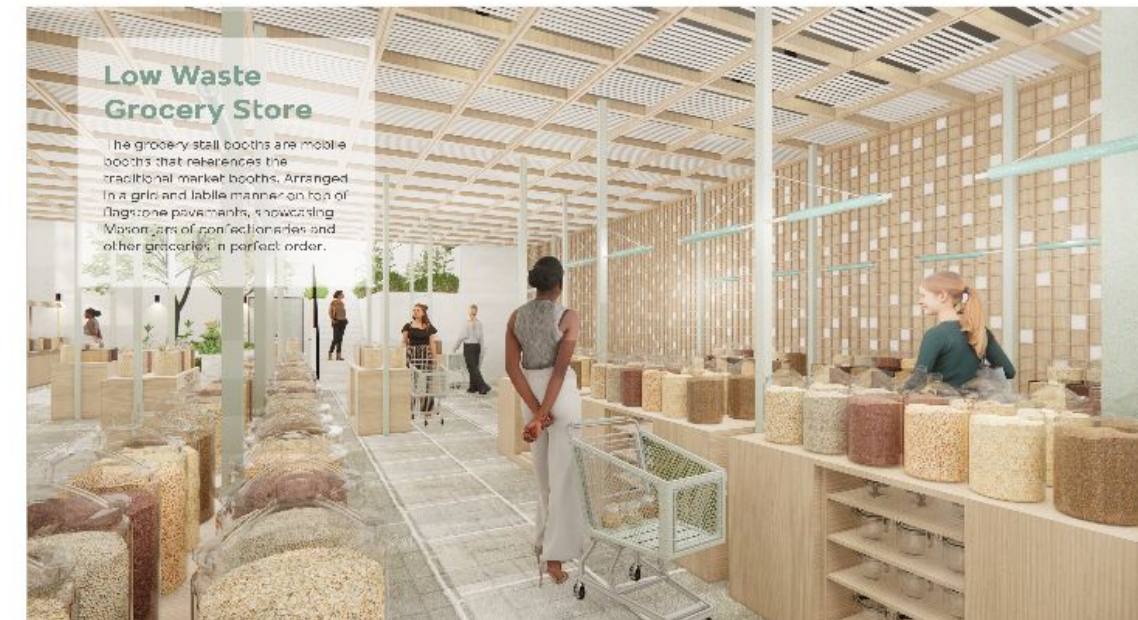
## FACADE

The facade feature took its design cue from the textures found in marketplace canopy structures, giving form to the overhead storefront.



## Entrance / Ready-to-go

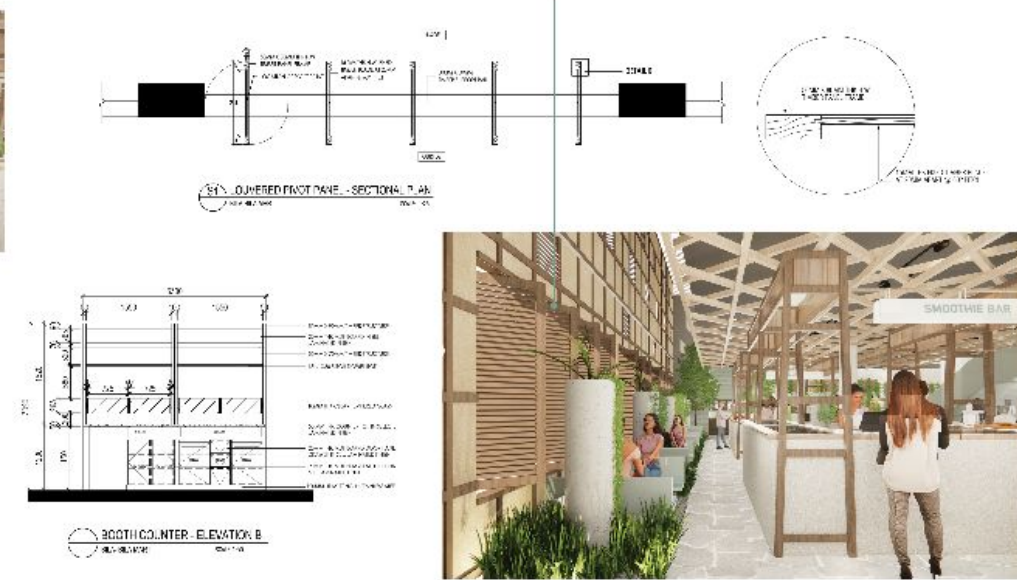
The entrance is marked by a wide, open space with a high ceiling and a series of vertical wooden slats. The rendering includes a scale of 1:75.



## Low Waste Grocery Store

The grocery store booths are mobile booths that reference the traditional market booths. Arranged in a grid and labile manner on top of the concrete pavements, showcasing various types of produce and other groceries in perfect order.





### Sustainability

- Veggie Garden**  
Vegetable local vegetables, herbs and fruit trees located close to the biodiversity of the region.
- Solar Windows & Skylight**  
Maximises ultraviolet and infrared light from these rays to renew a electricity.
- Large Space Open Air**  
Promotes natural lighting, natural ventilation and allows cross-ventilation.
- Sustainable Operation**  
Market sustainability activities, green operations. Reduce carbon footprint by having own veggie production.

### Veggie Garden

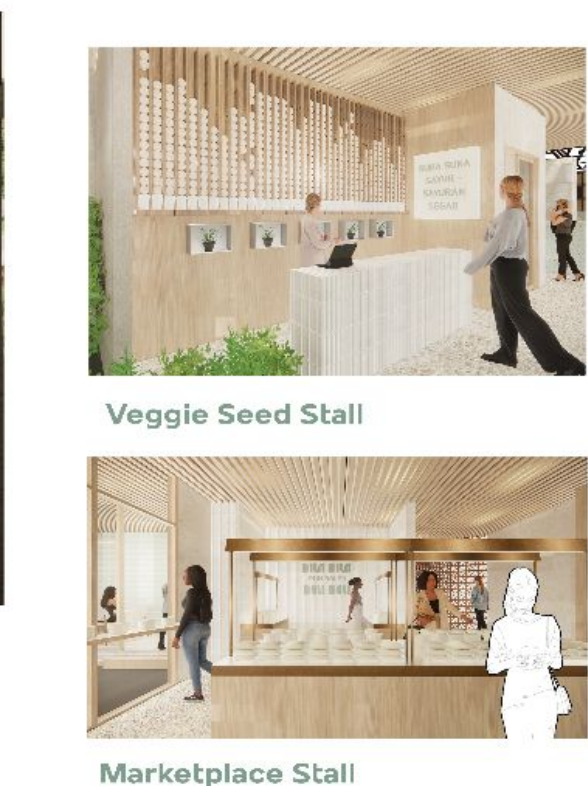
Beyond the smoothie bar and low waste grocery store lies a veggie garden at the back.

With a lower ceiling, the former compresses views of the latter, capturing the curious minds and attracts passer-by to explore inside of the store.

### Plant Toolkit

Local Vegetables and Herbs

Low-maintenance	High-maintenance	Fast & Fresh - Leafy & Tasting	Herbs
Pandan	Lime	Sweet Basil	Chili
Coriander	Cilantro	Tomatoes	Spinach
Long beans	Shallot	Cucumbers	Broccoli



### Compost & Bio Enzyme Workshop

A workshop that educates customer about food waste, learn about simple and easy ways to upcycle their organic waste by making a compost or bioenzyme.

What you'll need

- Proper food scraps (peels, ends)
- A plastic bottle & lid
- Scissors





PREPARED BY : CHIA TZE SHWEN (18026609)