MR BIGGS RESTAURANT COMPLEX

Architecture as a Medium for Product Promotion

By

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FACULTY OF ENVIRONMENTAL DESIGN AHMADU BELLO UNIVERSITY, ZARIA.

SEPTEMBER 1999.

DECLARATION

I OLUBUNMI JUMOKE OGUNBIYI, hereby solemnly declare that this thesis is an authentic documentation of my research work. It has not been accepted in any previous application for a higher degree.

All the sources of information are specifically acknowledged by means of references.

.....

OLUBUNMI OGUNBIYI JUMOKE

DEDICATION

To God Almighty for your over sufficient strength. To my parents Dr. and Justice B. Ogunbiyi for your love, care and contributions. I love you both. To Sam, Tinuke, Funke, and Tobi, you are special to me.

CERTIFICATION

This Design Thesis entitled "MR. BIGGS RESTAURANT COMPLEX LAGOS" by OGUNBIYI OLUBUNMI JUMOKE meets the regulations governing the award of the Degree of Master of Science (M.Sc. Architecture) Ahmadu Bello University, Zaria, and in approved for its contribution to knowledge and literary presentation.

Prof. E.A. Adefuye ..... 10.3.2000.
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ACKNOWLEDGEMENT

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My profound gratitude goes to God Almighty my creator.

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I acknowledge the help and care of Dr and Mrs Mshelbwala, my cousins David, Philip, Surhyel, Ayuba, Ibrahim.

I acknowledge the sincere cooperation of the management of MR. Biggs fast food, Golden gate restaurant, and Mega Plaza, Lagos.

I would also like to acknowledge the help and encouragement of all my friends, Taiye, Chike, Jumoke, Janet, Bimbo, Vivienne, Ben and Tony and Seyi Ibuoye.

To my supervisor ARC. Ade Adewolu who devoted so much time to making this work beautiful.

I really appreciate all your help.

ABSTRACT

Restaurant facilities in Nigeria are fast becoming integrated into the everyday life of the country due to the demanding occupation and busy schedule of the average Nigerian.

The Cream Executives in corporate Organisations also referred to as young Urban Pioneers or "Yuppies" are fast making their mark in every sector of the Nigerian economy. The commercial and corporate nerve centre of the most populous black country in the world, Lagos.

Therefore the need for a complex that will enhance the corporate image of these young pioneers as well as cater for their basic need is only natural. There is a reflection of this consideration in the dynamic trend of Nigerian commerce and enterprise and the influences of international trade.

MR. Biggs is the brand none given to the fast food chain owned by, United African Company, UAC. Various outlets are located within the central business district metropolitan of Lagos. Although these outlets meet the basic needs of the consumer, there is a tendency towards monotony in appropriation of functions and consumer services: hence, the need for a restaurants complex. That will cater for the needs for a our constantly changing corporate society.

Priority will be given to the target group of these corporate workers within the given areas and other statistical data will be given areas and other statistical

data will be given to buttress this need.

Lagos the centre of commerce and industry in Nigeria is strategic for the development of this project. Thereby enhancing the development of "new frontier" in the Nigerian economy.

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CHAPTER ONE

1.0 INTRODUCTION

HISTORY OF RESTAURANT AND CATERING FACILITIES

A restaurant according to the New Encyclopedia Britannica volume 9 15th edition can be defined as an establishment where refreshment or meals may be procured by the public.

According to written and documented history, the term restaurant originated from France and was initially referred to as a public dinning room. Major contribution to restaurant development have continuously been made by the French.

In history the first recorded and documented proprietor is believed to have been one A. Boulanger, who opened has business in Paris in 1765. The sign above his door advertised restoratives or restaurant referring to the soups and broths available within. This is how the institution took its name and is internationally needs to define eating establishments.

Boulanger operated a modest establishment, it was not until 1782 that in Grande Taverne de londres, the first luxury restaurant was founded in Paris. It was owned by Antoine Beauvilliers.

After the French revolution many Chefs and cooks found employment in restaurant kitchens or opened their own eating establishments. By 1804 Paris had more than 500

establishments producing most of the great Chefs of history.

Categories of restaurants include the bistro or braserie, a simple formal and inexpensive establishment the medium priced restaurant and the more elegant grande restaurants.

Other European restaurants include the botteghe (coffee shop) of Veniece Italy that originated in the 16th century where snacks and local specialities are served. Also the stambeissl (restaurant) of Austria where complete meals are served the csa'rda of Hungary, weinstobe of Geremany and country pubs of England.

In Asia both Chinese and Japanese restaurants operated from early times and evolved from crude means of operation such as a caravan to an established building.

The Cafeteria an American contribution to restaurant development originated in San Franciso in 1849 featuring self service, it offers a wide variety of foods displayed on counters. The customer makes his selection paying for each item as he chosen it or paying for the entire meal at the end of the line.

This was the foundation for the fast food restaurant. The type of eating establishment evolved to suit the life style of this generation. During the 1950's a change occurred in the eating habits of Americans who were mostly working teenagers and women, pushed into the labour market. Thereby creating the need for fast food restaurants.

Numerous examples can be given of various types and names of restaurant facilities however the aim of this study is to achieve a symbolic design and form of architecture that can be used as a medium to enhance and communicate aesthetics quality and value to the consumer. Thereby creating a befitting architectural expression for a corporate establishment and enhancing product promotion.

The use of symbolism in many corporate establishments cannot be over-emphasized.

For symbols according to Carl (1964) in Oliver (1975) denotes objects which possess specific connotations in addition to its conventional and obvious meaning". Examples include the "cross" in ecclesiastical architecture and "crescent" in Islamic sanctuaries.

Therefore a word or image is symbolic when it implies something more than the obvious and immediate meaning.

Malinowski (1960) Ibid views symbols as the conditioned stimulus which is linked up with a response in behaviour only by the process of conditioning and symbolism, the development of conventional acts for the co-ordination of concerted human behaviour.

According to carter wise man (1990) symbolism can be used to depict a certain character or convey or communicate a certain menace. This can be seen in the Dallas municipal centre designated by I.M. PEI (1966 - 1977). The building was a symbol of the proud spirit of the local citizenry.

This was depicted in form. The building was one of the tools used to change the impression people had of the image of the city of Dallas, for this was where John F. Kennedy the president of the United States was assassinated on November 22, 1963.

The building structure is such that it is monolithic in structure. It seemed to come out of the ground with materials. That blended with the pale palette of the arid Dallas region. The building stands out as a monumental edifice exemplary in its mass design, landscape and interior.

Dennis sharp stated in the Twentieth century architecture that the "Tour Eiffel "designed by Gustav Eiffel in Paris France 1889, for the world exposition was a symbol of the machine age of the industrial revolution and this was depicted in the design and materials used.

Also stated was Erich Mendelson's tower built in 1921 to symbolize the greatness of Einsteinian concepts (Albert Einstein). This could be seen in the rendered surface of brick and concrete, made to appear like one continuous material.

Other buildings include chile house shipping headquarters designed by Fritz Hoger (1923), Hamburg Germany. Here the symbolism is clearly apparent and everything in the design, brick work and vertical patterning leads up to a climatic expression.

The sydney opera house designed by John Utzon in also

another example of a symbolic piece of architecture. The architect attempted to design a standardized system of parts which could be eventually assembled into his free - form design. The design necessitated a change in geometry of shells so that they conformed to a spheroid profile and with considerable experimentation with pre-cast concrete. The rising shells suggested sails in the harbour and the undulating ceilings of the auditorium recalled not only the surrounding water but also suggested sound waves. This had a symbolic visualisation of symbolic rhythms. The Sydney opera house has thus become a pre-eminent world wide symbol of the spirit of Sydney Australia.

Frank Lloyd Wright Millard House (1923) Pasadena California. The background symbolism of wright's beautiful house for G.M. Millard is obviously Mayan, but here again innovation is the key to an understanding of the building. This is wright's first use of the hollow precast concrete block (some perforated some plain, others patterned which when combined with steel rods and filled with concrete could act equally well in Compression or Tension.

Le corbusiers chapel at Ronchamp (1955) was a symbol of flexibility. He let loose the architects attitude to space and form. In an area when symbolism, plasticity, function and form, constitution and technique were rigidly applied in structural logic and generalised design.

The peace centre in Hiroshima (1949 - 56) designed by

Kenzo Tange was to be erected on the spot above which the first atomic bomb was detonated. It was to be a community centre as well as memorial to be built within the fifteen year plan, the museum building was placed centrally and thus made to dominate the whole complex.

The trans world Airline Terminal building. Kennedy International Airport New York, 1961 designed by Eero Saarinen and Assouates, is one of the most self assured, self confident and even self couscous buildings to emerge as a result of the interplay of the architectonic and the engineer inspired buildings. It alarmed the remaining purists of modern architecture. Its bird like symbolism, exciting form and cavernous interior were not simply a casual reminder of the changes that had taken place in architectural thinking in the 1950's but a demonstration of the architects role as an originator and in the American scene a "building stylist". The architect sought to express the excitement of flight".

Frederick Kiesler and Armand P. Bartos. The shrine of the book (D.S and R.M. Gottesman centre for rare manuscripts) Jerusalem Israel 1965.

The experimentation and symbolism in kiesler's shine is more obvious. He wrote "The wall and dome accent the continuity of life emerging dormancy. Most of this building housing the dead sea scrolls and other biblical manuscripts is underground.

An architectural master piece and cultural land mark

located at Iganmu in the heart of Lagos and easily accessed from every corner of the city is the National Arts Theater. The multipurpose theater was constructed for the promotion of art and culture in Nigeria. It is a major tourist attraction. The theater is a symbol of unity. It was built for the hosting of the world black African Festival of Arts and culture in 1977. The design of the Theater was taken from the palace of culture and sports in Varna Bulgaria.

Two qualities inherent in symbols is that it must be induced with meaning which is unequivocal and clear and secondly that people learn to associate the meaning with the symbol.

The reason for the preference of symbols in communication lies in doing away with ambiguity and speed in the process of reasoning and analysis. In all cases of representation two peculiar characters of representation are noticed symbols representing elements and symbols representing relationships. It can thus be inferred that symbolism has on elemental and relational context.

Criteria for symbolic representation as stated by Shaibu Garba in the use of symbols in logical reasoning is that the choice is governed not by sound or shape but by its convenience and ease of recognition and identification.

Some statements on symbolic representation include:

I. Sign for elements and relationship should be different in kind.

II. Assignment of arbitrary meanings to sign with traditionally accepted or established use should be avoided.

III. Signs should be easy to write and recognize and be as compact as possible.

Vital perception is the most profound means of communication to the consumer today. Therefore the creation of architectural form in such a manner that it communicates its function and general purpose in symbolic form can be used as a powerful tool for product promotion in the corporate world.

Due to the fact that the earth is fast becoming a global village there is a transfer of ideas and concepts that can help suit the need of the people within a given environment. Therefore it can be observed that there is a merging of inter cultural and interracial values and standards which includes to a large extent eating habits hence the provision of a restaurant complex within a fast growing international complex environment become a feasible concept.

Architecture can therefore be used as a means of communicating to the consumer. Products can therefore be promoted using it as a medium. Visual representation in the design form and concept as well as functional operation of the units within the restaurant complex itself will strategically enhance the promotion of products especially to such a consumer populated area as Lagos.

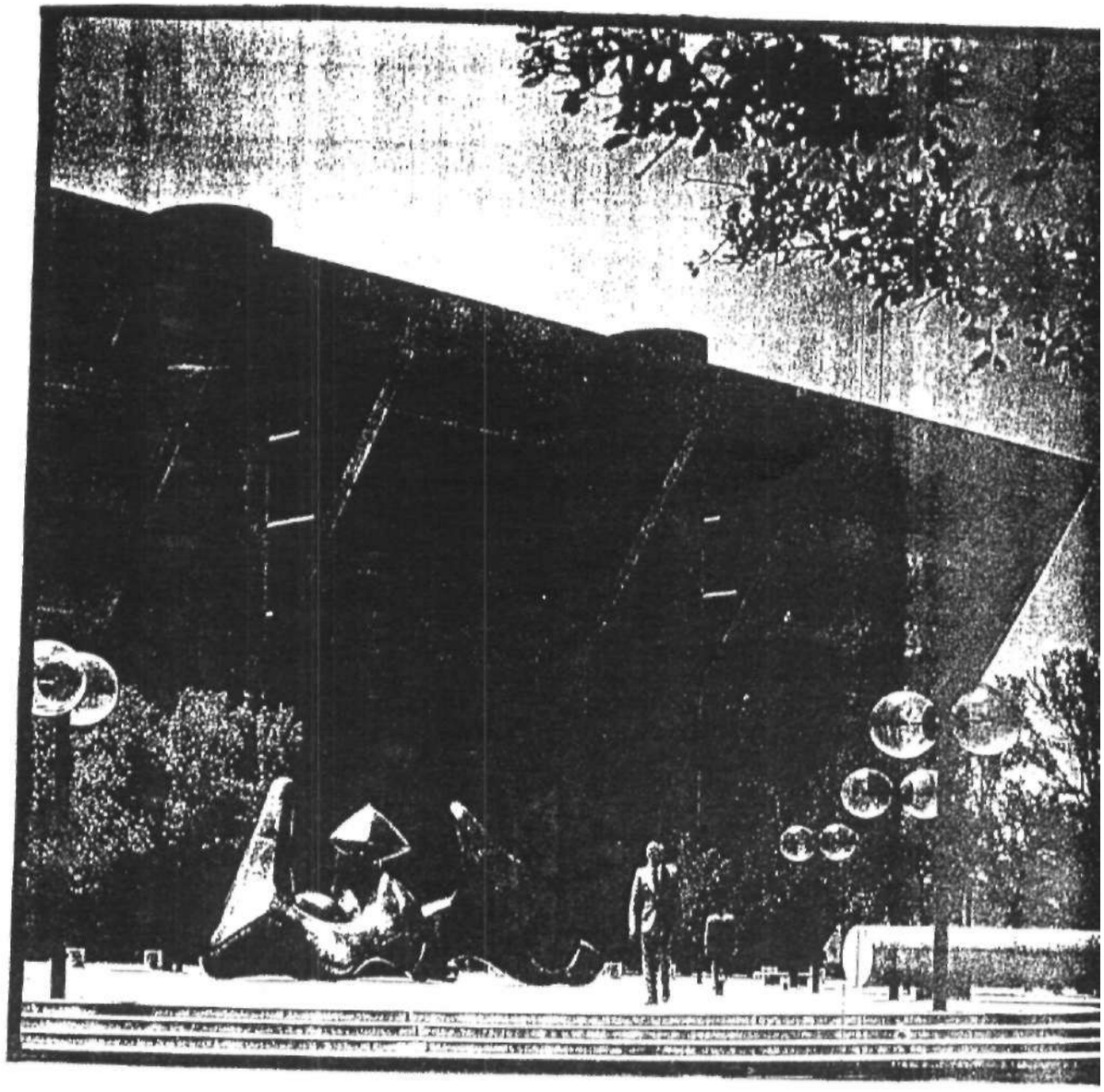
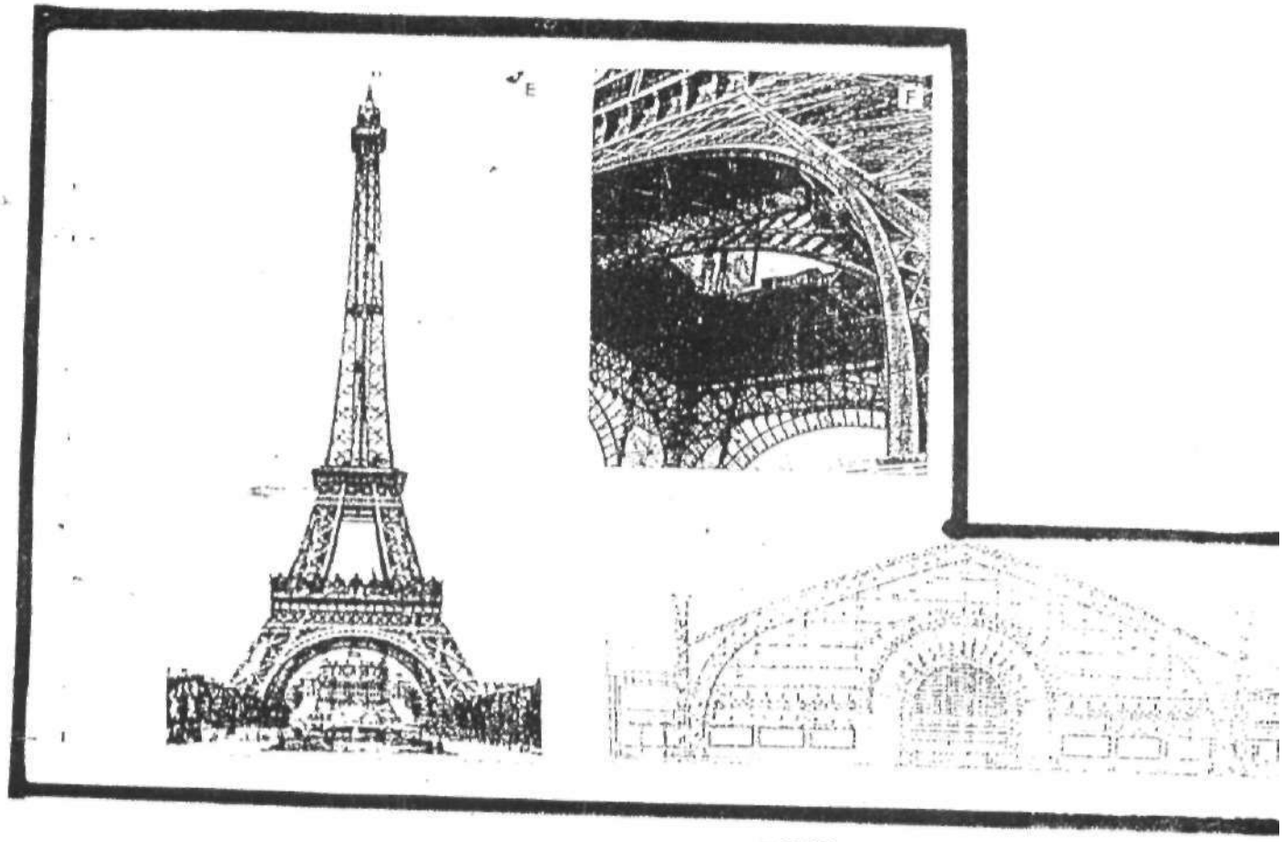
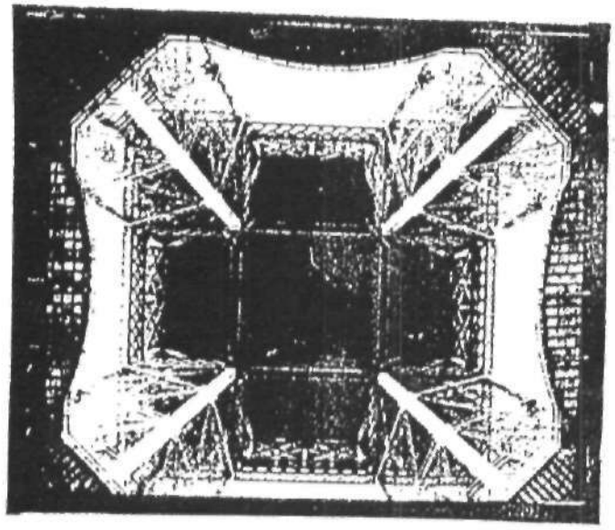


PLATE 1·0a DALLAS MUNICIPAL CENTRE
DESIGNED BY I·M PEI (1966-1977).

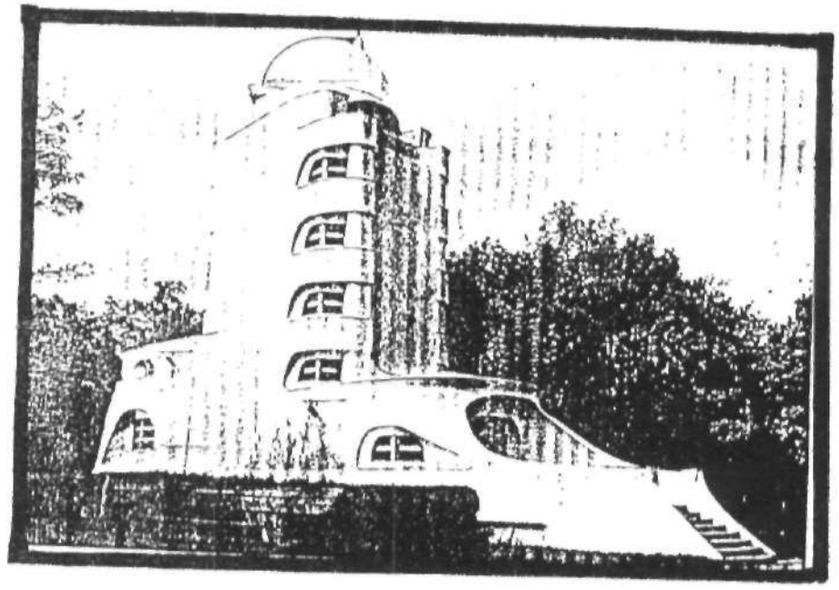


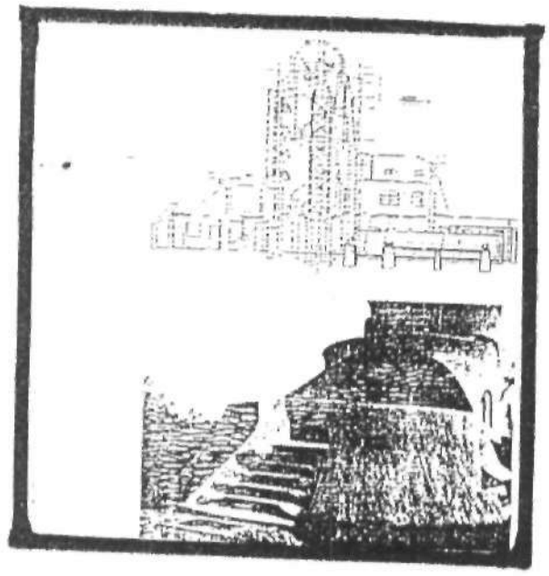
CROSS SECTION



VIEW FROM BELOW

PLATE 1.06. EIFFEL TOWER DESIG
BY GUSTAV EIFFEL IN PARIS FRAN
1889.

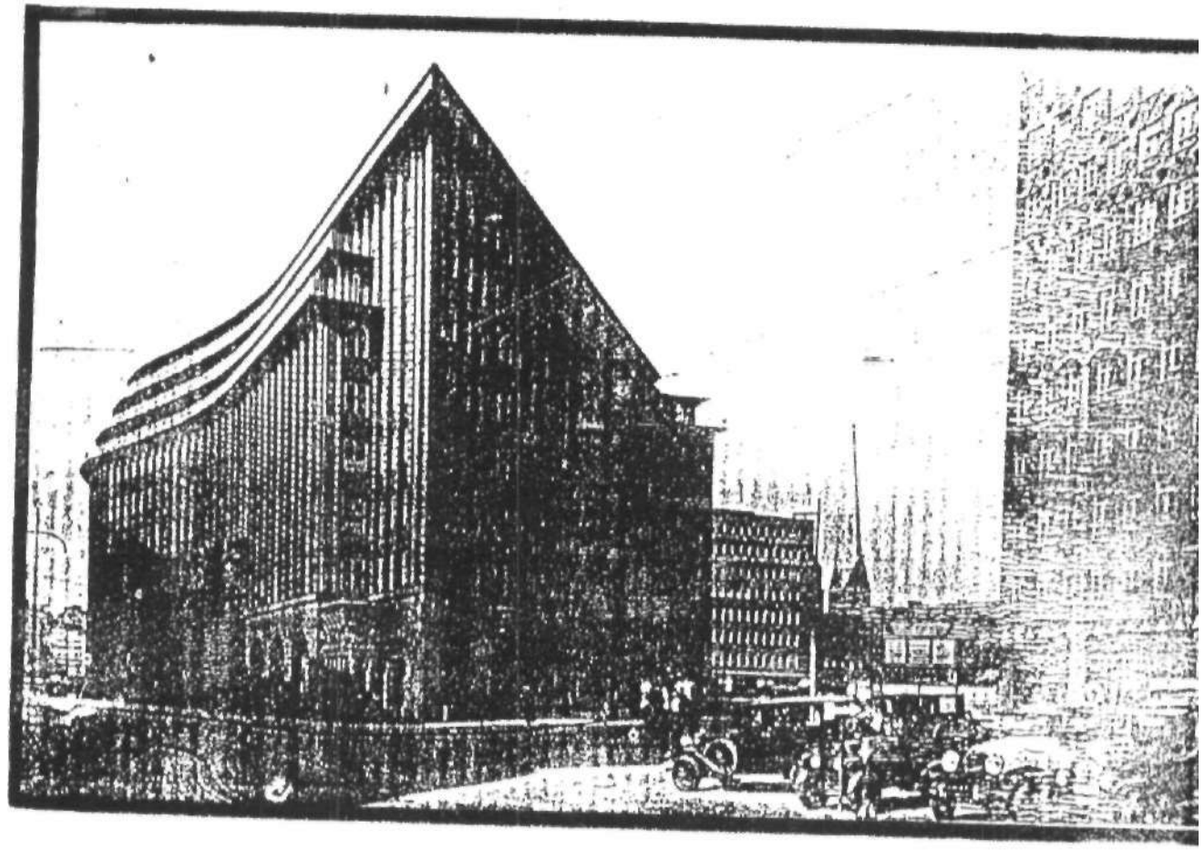


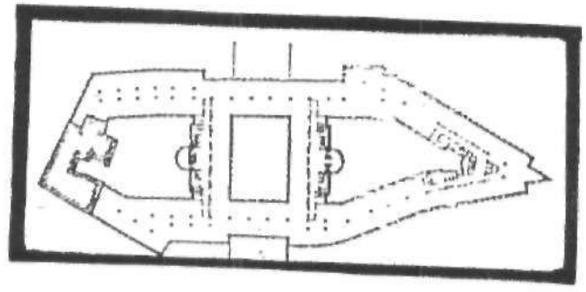


SECTION

ENTRANCE

PIATE 1·0c ERICH MENDELSOHN'S TOWER
BUILT IN 1921





PLAN

PLATE 10d CHILE HOUSE SHIPPING HEADQUARTERS
DESIGNED BY FRITZ HOGER 1923, GERMANY

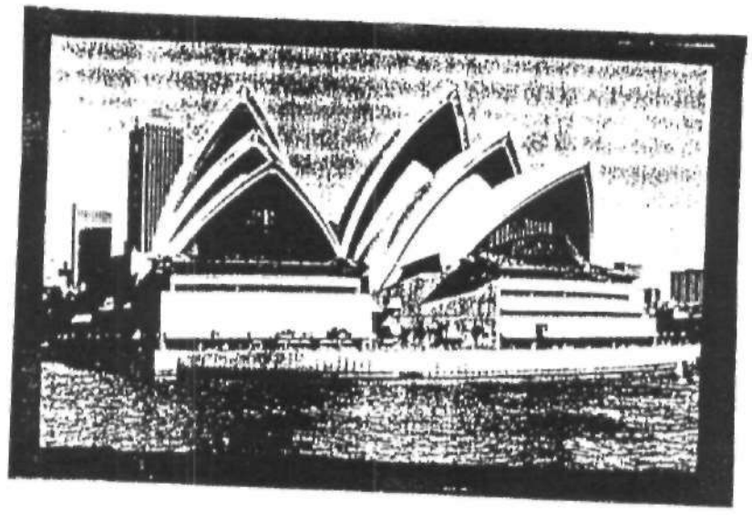


PLATE 1·0e SYDNEY OPERA HOUSE, AUSTRALIA
DESIGNED BY JORN UTZON 1957-1973.

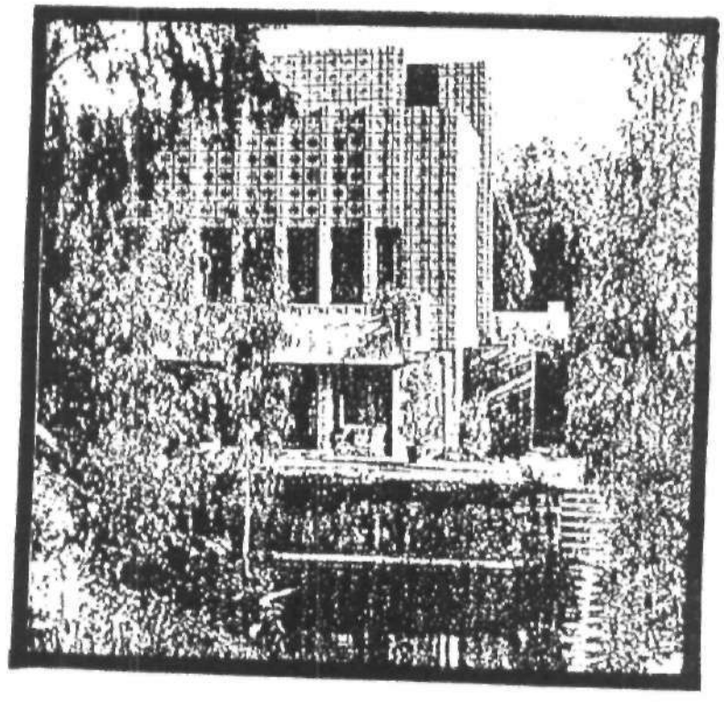


PLATE 1·0f MILLARD HOUSE CALIFORNIA
DESIGNED BY FRANK LIOYD WRIGHT 1923

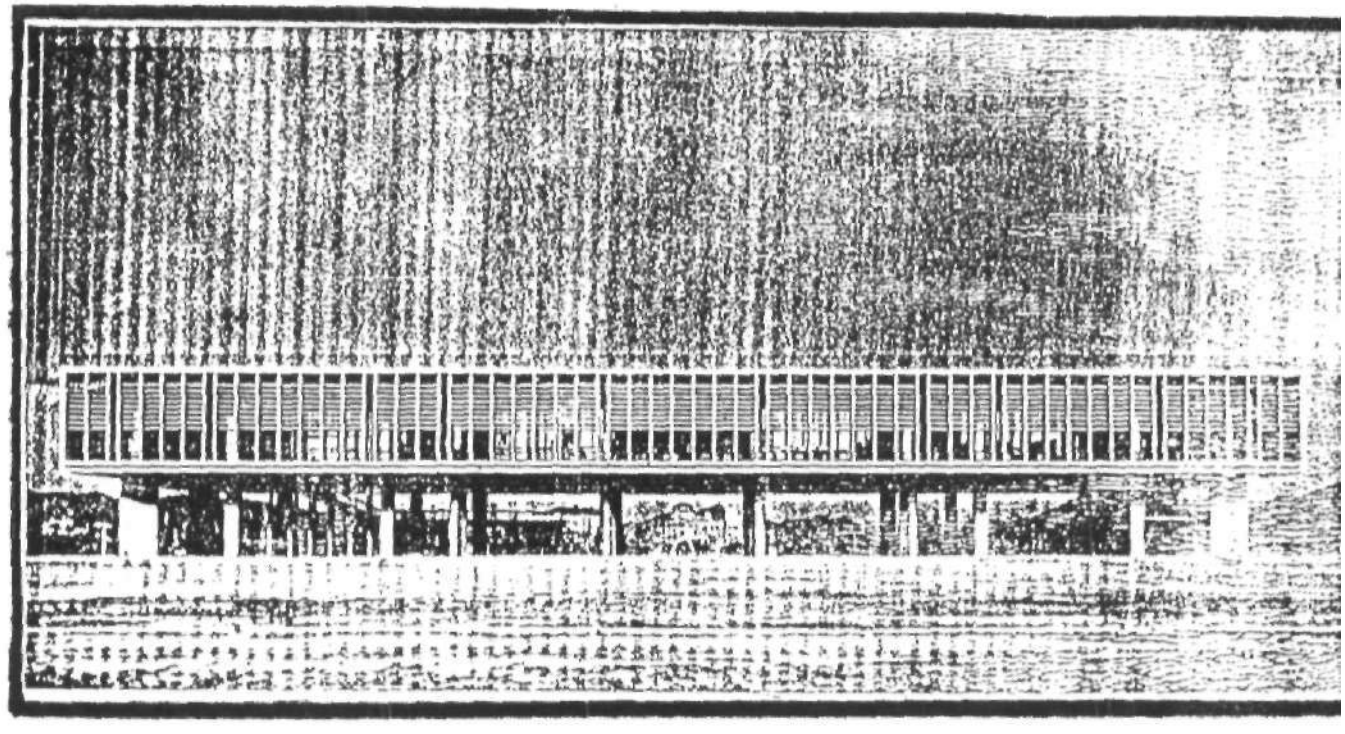


PLATE 1·09 PEACE CENTRE HIROSHIMA
DESIGNED BY KENZO TANGE (1949–1956)

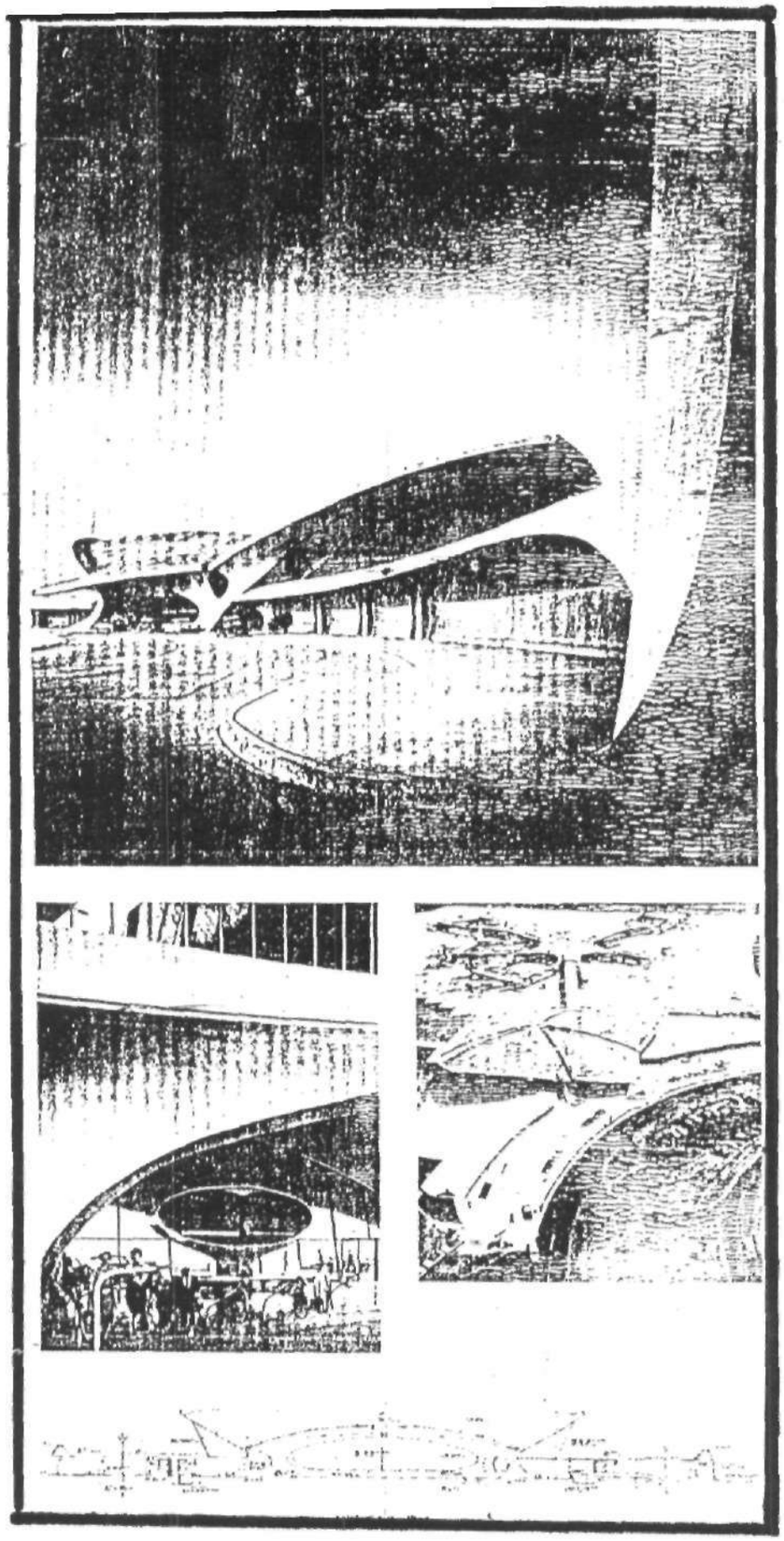


PLATE1·Oh TRANSWORLD AIRLINE TERMINAL BUILDING, KENEDY INTERNATIONAL AIRPORT, NEW YORK DESIGNED BY EERO SAARINEN 196

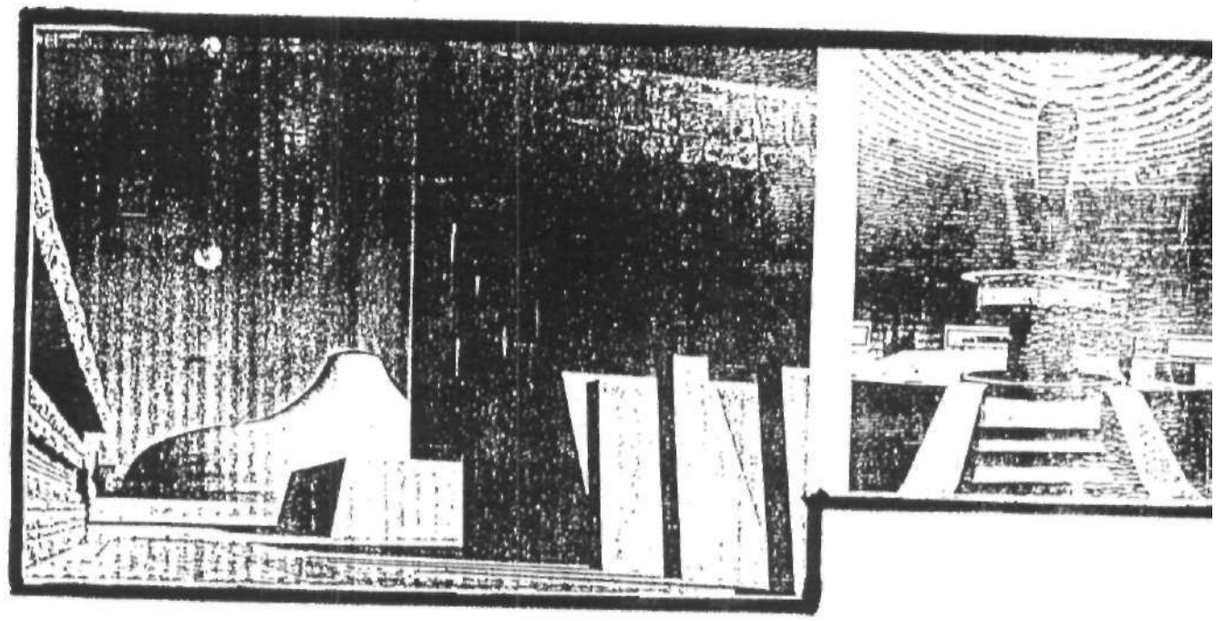


PLATE 1.01 THE SHRINE OF THE BOOK, CENTRE FOR RARE MANUSCRIPTS JERUSALEM ISRAEL, DESIGNED BY F. KIESLER AND A.P BARTOS.

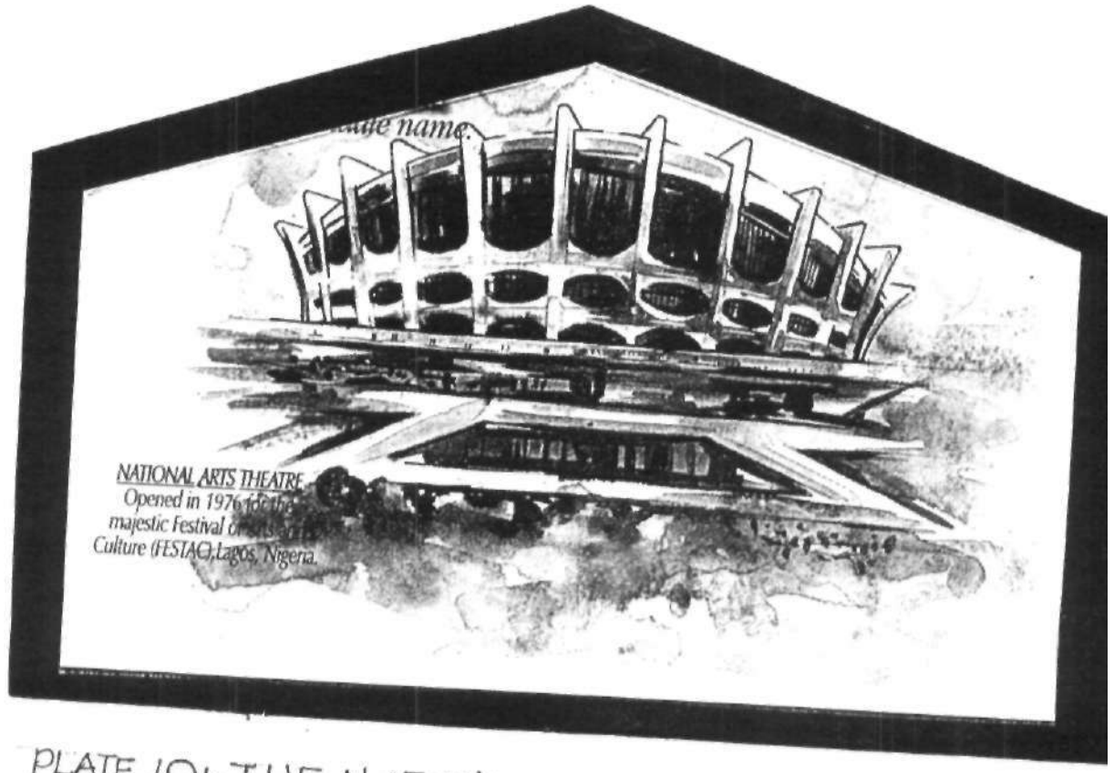


PLATE 1.0J · THE NATIONAL ARTS THEATRE IGANML
LAGOS, 1977

1.1 PROBLEM STATEMENT / DEFINITION

Although the MR Biggs outlets in various locations within Lagos meet the immediate eating habit needs of the people within the designated localities, they cannot adequately keep up with the population explosion and meet the changing eating habits of the corporate and business class in Nigeria today. Hence the need for a complex that integrates various types of restaurants to cater for the needs of the upcoming young executive of the society. The scheme also takes into consideration their busy schedules and the need for them to relax and unwind in the cool of the evening, away from the hustle and mundane activities.

A befitting architectural expression for a corporate establishment that uses symbolism as a medium of communication, strives to relate one image and meaning to another with a resolution of signs, space and function. This can be a very effective method of "selling" the product to the consumer. This is because architectural expression has the ability to speak with a strong reflection of intended function. This visual perception can be a profound means of communication to the consumer today. Therefore architecture expressed in symbolic form can serve as a means of expressing the functional qualities and purpose of a building, thereby enhancing product promotion in the corporate world.

There is therefore a difference between architecture being symbolic or signolic. Symbolic architecture resinates

with interacting meaning, it encompasses all aspects of the design culminating in the form, signolic on the other hand changes with contrasting signifies.

One implies a continuity of culture (from ancient periods namely Egyptian and Gothic architecture the other a dissolution of sensibility (involving contrasts).

There are two main issues at stake in symbolic architecture. The first concerns the resonance of meaning which describes the interplay of signs and linkage of elements. For example Best products facade project 1979 designed by Robert A.M. stern architects. A proposal for a way side best products catalog showroom is full of metaphors. Various elements and contrasting signifies are utilized as a medium of symbolic expression. Although earlier styles of architecture were integrated into the design from, it has however created a lot of contract.

The second concerns connotations and its relation to denotation. This involves the use of form and shape to bring about a realistic effect in everyday experience. For example Trans World Airline terminal at John F. Kennedy International Airport New York U.S.A. 1961, the architect Eero Saarienen sought to express the excitement of flight.

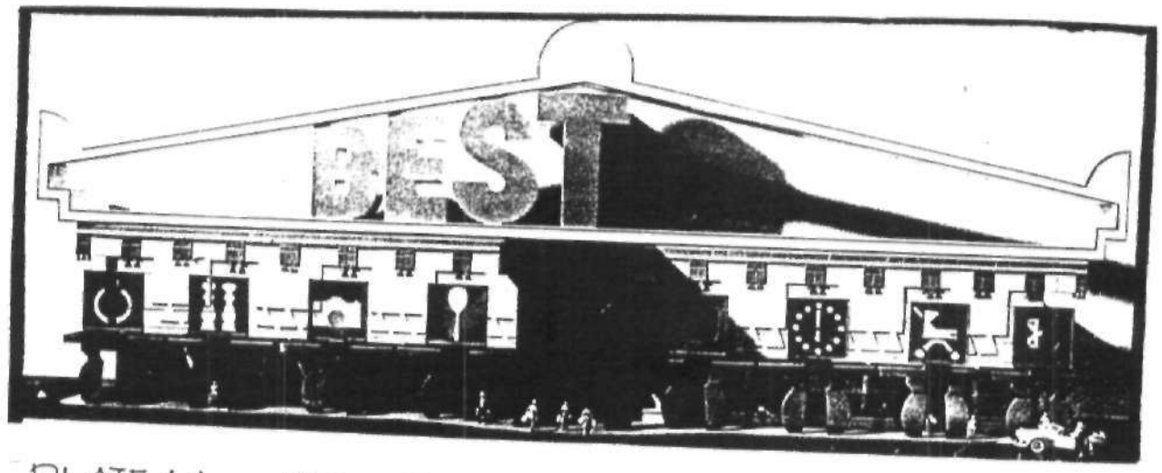


PLATE 11a BEST PRODUCTS FACADE PROJECT
DESIGNED BY ROBERT A.M. STERN 1979

1.2 Statement of Intentions

1.2.1 Aim

To achieve a design and form that can be used as a medium to enhance and communicate aesthetics, quality and value to the consumer. The idea is to create a befitting architectural expression for a corporate establishment and enhance product promotion.

Objectives

The objectives of the Thesis will include the following:

a. To design a restaurant complex that will be flexible to suit consumer needs.

b. To employ a carefully selected building and method of construction durable and aimed at attracting the consumer.

c. To exhibit a carefully selected interior design of spaces and finishes that will be able to project product promotion with value and taste.

d. To evolve a form that is inviting to the consumer.

1.3 Methodology of Study

The methodology of study will include various stages of data collection from primary and secondary sources. This will involve Questionnaires, Journals, Books, Magazines and also graphic and photographic means of existing and documented facts.

1.4 Justification

The form as a medium to enhance the corporate image cannot be over-emphasized. The building that depicts form in relation to function is that which symbolises the true purpose and value of the building.

1.5 Motivation

This is borne out of the desire to design a befitting complex that meets the needs of the corporate entrepreneur. The scheme is viewed as a complex that meets the changing needs of he clientele both in the hectic hours of the day as well as for relaxation recreation and enjoyment.

1.6 Constraints and Limitations

The constraints and limitations cannot be fully enumerated at this stage of work. It is however apparent that limited time, available resources and lack of academic precedence are relevant principal factors that have hindered a more elaborate work.

1.7 Scope of Study

The task at hand will involve the design of a restaurant complex that will in corporate different types of restaurants. Spaces will be allocated within a multi purpose hall as a focus for entertainment to enhance product promotion. Shops lettable spaces and catering facilities as

well as administrative area and offices will be provided for efficient daily running of the complex.

The scope of this design will include the following:

I. Various types of restaurants, continental, traditional continental and oriental.

II. Fast food

III. Bakery/confectionary

IV. Multi purpose hall

V. Banquet Hall

VI. Administrative area and offices.

CHAPTER TWO

HISTORY OF RESTAURANT AND CATERING FACILITIES IN NIGERIA

There was a company called N.R. Caterers owned by one Mr. Robert Forsyth solely concerned with operating the catering services in the Nigeria Railways trains which mainly consisted of Restaurant and bar cars in the two-way services between Lagos and Kano, Maiduguri, Jos and Port Harcourt.

Nigeria railways by agreement dated 14th March 1928, look over the company which was later registered as a limited liability company. The operation of the Nigerian railways guest house was until then in the hand of N.R. Caterers.

By March, 1950 the Nigeria railways held 75% of the shares while the federal government held 25%. Then in April, 1951, it was agreed that the guest house be rebuilt. A new storey block of 24 bedrooms, each having a private bathroom and balcony was erected.

The company expanded further into the field of hotel operation by June 1952, when they took over the operation of Ikoyi guest house, Lagos on behalf of the Government. By October 1954, it was decided to change the name of the company to Nigerian hotels limited. This decision was taken to start a phased development of both Ikoyi rest house and that of Kano rest house to a good standard.

In Nigeria traditional eating establishments however have progressively evolved by virtue of integration of the various needs and cultures of the people. The "bukka" is

well known and accepted by many who prefer eating in less form surroundings. Overtime with the merging of inter cultural and interracial values and standards, foreign eating establishment were introduced and have become integrated into the society.

The transfer of ideas and concepts that suit the needs of the people within a given environment is creating global integration. Therefore it can be observed that there is a merging of values and standards that cut across culture and race.

2.1 The Restaurant as Commercial Building

Although Nigerians have a long historical precedence in restaurant facilities popularly known as "Bukka", the restaurant as a commercial building in Nigeria has metamorphosised over the years to international standard. This is especially noticeable after the colonial period of the country's history. The size of the restaurants and the type of the clientele it attracts could range from very small to very large from low cost simple meals or snacks to very costly sumptuous dinners. The restaurant buildings or rooms and interiors and furnishings vary from being quite simple or severe to relatively expensive or very ornate and expensive.

Restaurants may be located anywhere by road sides in hotels in shopping malls in office buildings among other

places. Restaurants serve fixed-price meals with one price covering everything or a la carte with separate prices for each item: some offer both.

There are many kinds of restaurants including hotel and motel dinning rooms and coffee shop (take-away) food and complete restaurants.

A cafeteria is a special type with food displayed on counters by which patrons pass with their trays to be served or serve themselves.

Fast food restaurants are found in most communities.

The success of any type of restaurant depends on good merchandising. The location must be right. The exterior must be inviting to the prospective clients. The interior must satisfy the expectations of clientele as must the quality of products served. Patrons must be served in the manner they expect. The cost of dining must be appropriate to the level of quality of meals and service.

To increase the rate of success in restaurant establishments architects and restaurant owners or operators must be very scrupulous in their study of the various factors and in planning of every thing from the building to its interior and furnishings to the menus served and service provided. All must be geared towards product promotion.

There are considerable difference in the design of various kinds of restaurants. A quick service fast-food operation is different from a fancy french restaurant or

traditional "bukka" in many important ways however all restaurants have some elements in common including the dinning areas the service areas and production areas. These areas and their relationships with each other must be properly designed. Important factors are the type of restaurant, type of meals to be served, type of service, volume of service equipment to be used, traffic pattern and storage.

In a regular restaurant regardless of location, serving full meals, the dinning areas ordinarily have provision for separate tables for one or two people, four people and larger groups. In a simple restaurant as little as (1.5m - $2m^2$) as floor space per diner might be allowed in a fancier one as much as $6m^2$. In some restaurants banquette seating which resembles sofas placed along walls is used. This type of seating can only replace a portion of the movable chairs. Other seating arrangements include booths, often used in simpler establishments or coffee shops and counter seating used mostly in lunch rooms, sandwich shops and coffee shops. The serving areas of restaurants may vary considerably. The menus to be served, the expected volume and most importantly the type of service all affect the design of the serving areas. In a regular restaurant in which waiters or waitress serve tables, service stations are located in various parts of the dinning areas. In the service stations provisions are made for the preparatory work of waiters and waitresses and

for easy access to table ware napkins and table cloths, condiments, butter and so on. Fast food serving areas are similar but with fewer requirements for heating and cooling. Where food is served at counters, the counters serve as the serving areas.

The production areas also vary considerably because of the difference between types of restaurants. All types must provide for certain essential functions. These functions include receiving, storage, preparation, cooking and serving facilities as well as sanitation. The spaces required for each of these functions depend on size, menu served and volume of individual restaurant.

All restaurants must have facilities for receiving and dry low temperature freezer and other types of storage preparation areas of restaurants may be quite simple as in fast food operation where only a few simple foods are served. In a large full service restaurant, these facilities might be quite extensive and include specialized areas for preparation of meat, vegetables, salads and sandwishes. Cooking facilities required also vary considerably between restaurants.

Sanitation requirements of all restaurants are similar although they vary in size and complexity. Typical facilities include dishwashing pot and pan washing and waste disposal, in addition to the major elements, restaurants have requirements for cashiers, guest rest-rooms and locker lounge

rest-rooms and dinning facilities for employee and some restaurants have provision for entertainment. Some have dance floors such establishments are often called night clubs and may offer full service or only drinks and snacks.

Except in the restaurants of chain operations which tend towards standardized design each restaurant presents a unique set of problems to its designer. If it can be made to satisfy the wishes of the clientele it expects to attract a generous patronage. The design problems will undoubtedly have been its design.

A bar or cocktail lounge is an establishment in which alcoholic and other drinks are served and sometimes light snacks or meals. A bar or cocktail lounge may be part of a restaurant or it may exist independently.

In either case the required elements are similar to those of restaurants as are the design considerations. In an establishment of this sort the bars to counter similar to that of a lunch counter though often move ornate. Bars also have work areas or back bars as in lunch counters. The cocktail lounge portions provide seating at tables in booths and so on as in restaurants sometimes entertainment is provided.

When properly appropriated the various elements involved in the design of a restaurant go a long way in product promotion in eating establishments especially when all aspects of the design and form are geared towards this

particular task.

2.2 Brief History and Development of Mr Biggs Food Outlet in Nigeria

MR Biggs is the branch name for the food outlet owned by UAC (United African Company) based in Lagos.

It initially started out as a fast food outlet in the former Kingsway stores owned by UAC foods and it was called Kingsway rendezvous. This later emerged to become a fast food outlet under the brand name of MR Biggs. The first outlet was located on the Marina in Lagos and it was opened in 1986. That was during the tenure of the former Chairman of the company Chief E. O. Shonekan. It was increased to 2 outlets and eventually spread to outlets in all the central business districts of Lagos. Presently there are 12 supply outlets in Lagos 1 in Aba and 2 in Port-Harcourt.

Their main means of supply is from their factory located in Ojota. It is from here that all outlets receive the supply of products. Their operations goal is a customer oriented service.

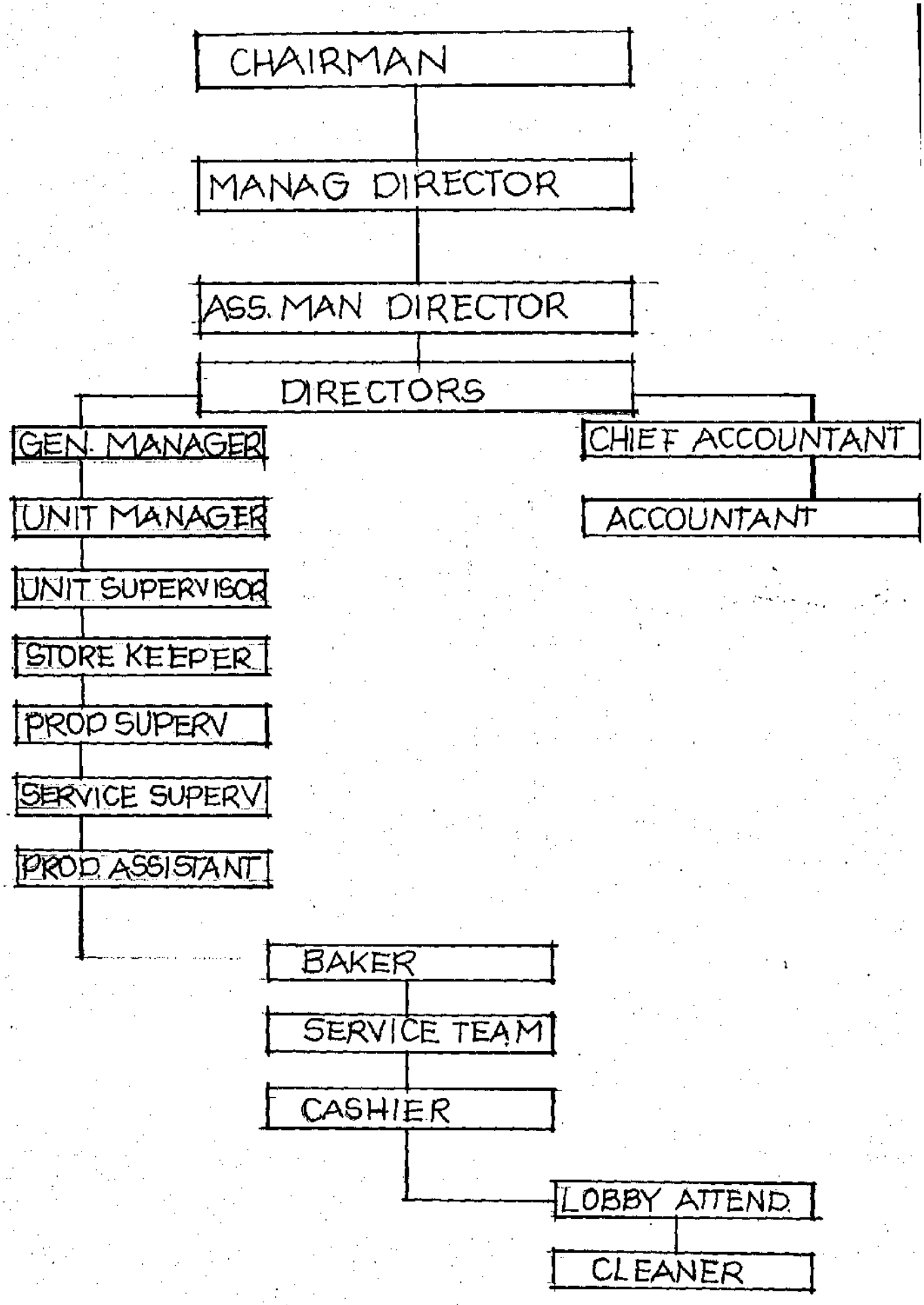


FIG 2.2a ORGANISATIONAL STRUCTURE.

CHAPTER THREE

CASE STUDIES

3.1 Mr Biggs Restaurant, Oba Akaran Avenue Ikeja

Location

The outlet is located in the central business district of Ikeja Lagos state, next to Agip petrol station on Oba Akaran Avenue it occupies about 25% of the premises.

Background information

Architect: Tokunbo Omisore and Associates. Year built 1989.

MR Biggs is the brand name for the food chain owned by UAC (United African Company) various outlets are located in the central business districts of Lagos state. U.A.C has 12 supply outlets within Lagos One (1 no) in Aba, Abia state and two 2 no in Port Harcourt, Rivers state.

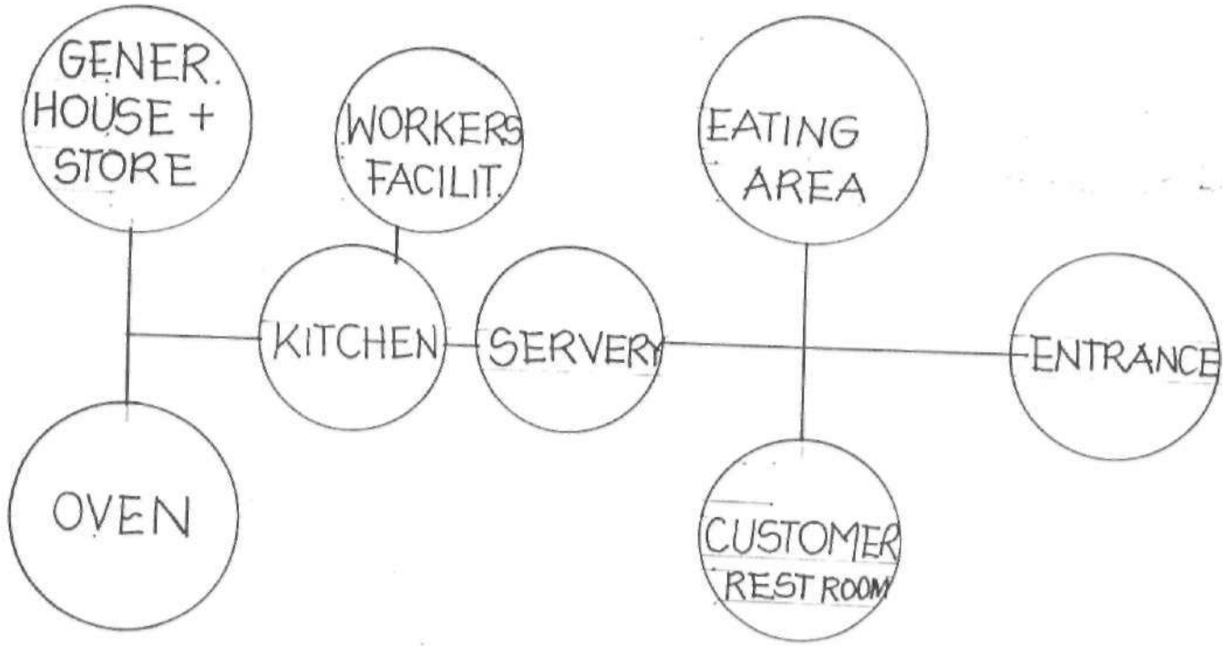


FIG 3.1a SPACIAL ORGANISATION AND INTER-RELATIONSHIP.

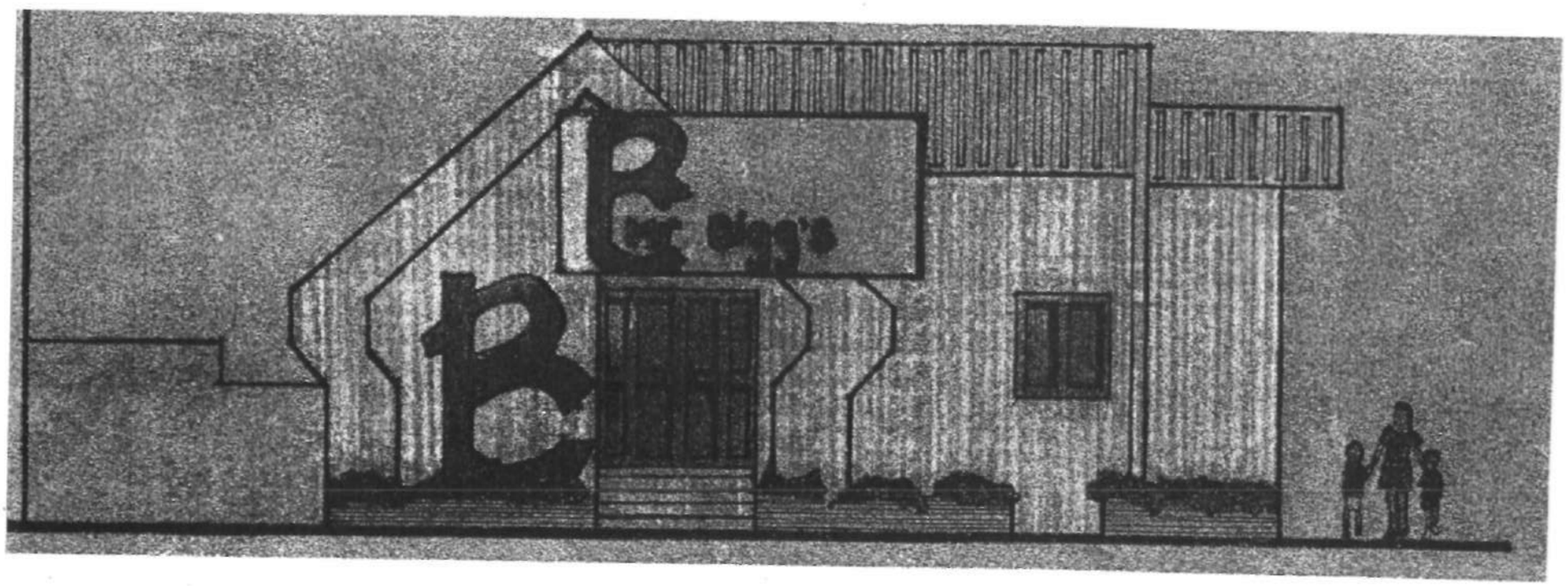


Plate 3.1a: Mr Bigg's, Oba Akran Ikeja, Lagos.

The spaces in a fast food outlet should be organized in such a way that they flow into one another. For example customers should be able to go into the conveniences (public utilities area) without going through the details of the building (private area). The entrance and the exit for the customer should not interfere with staff movement in other words the spaces must be properly zoned and movement of customers and staff alike should be adequately separated for effectiveness.

General Layout

The eating area is the first point of contact that the consumer has with the establishment. It accommodates a sitting arrangement of twenty persons at a time. The eating area is directly linked to the server, with the counter dividing the specified areas.

The server is directly linked to the oven/fryer within the kitchen. There is a lobby that links the server with the kitchen and other functions of the private area, (cold room, office, rest room for staff, staff toilets, drinks store and general store). The provision for customer conveniences is made within the public area to the left on entering the eating area.

Design functionality

The spaces designed are functional in that they are well

linked with easy access between the various functions.

Design form

The shape of the building can be explained as interlocking rectangles and squares in conformity with the shape of the site.

Spatial relationship

The spatial relationship arrangement is functional and there is easy access and free circulation except for the distance. That has to be covered when going to the drinks cage from the counter. Spatial relationship between kitchen and eating area is absurd.

Landscape: flower beds are planted around the building and parking lot is not well marked out.

Construction materials

Foundation: - The type is strip foundation

Wall:- 225mm sand screed hollow block wall smoothly rendered with cement sand screed and painted except for the approach that has brick facing.

Floor:- The floor is finished with Quarry and cement tiles

Roof:- Nigerite red roofing sheet.

Doors:- Metal doors located at the drinks store and generator house and hard wood panel internal

doors, with red anodized aluminum swing glass located at the entrance.

Windows:- Red anodized aluminum sliding obscure glass window with steel burglary proof.

Services:- Mechanical, electrical and special electrical services in the building are functional with ease of connection and the mechanical services are also functional.

Environmental and architectural styles

The elevation is aesthetically appealing and thereby it serves to attract the consumer. The slope of the roof is large and the building is finished in attractive colour (Red).

3.1.1 Influences of Design on Customer Services

The building design and form attract the consumer and the eating and service area at times are insufficient to cater for the customers, because of the method of design of the interior and the number of customers to be served.

The various functions in the design flow into each other efficiency in customer is adequate. However there are some problems in the design. These are elaborated in the demerits.

3.1.2 Merits and Demerits

Merits

a. The spaces defined are linked with easy access between the various functions.

b. The position for customer conveniences rest rooms is accesible.

c. There is a clearly defined demarcation between various spaces. For example servery and eating areas are independent but interrelated units. The design form conforms, with the site.

Demerits

a. There is no defined demarcation between the parking area of the premises and the petrol station.

b. The view of the sitting area opposite the entrance (rest rooms) is unpleasant.

c. The distance from the drinks store to the servery is too far.

d. The generator house is too close to the building.

3.2 Murphis Burger, Allen Avenue

Location

The outlet is located along Allen Avenue, Ikeja Lagos.

Background information

Architect

Year built - mid seventies.

The fast food outlet was opened 1992.

General Layout

The spaces are irregular and not properly laid out.

Spacial organisation and interrelationship

SPACIAL RELATIONSHIP.

The circulation is poor and collusion is possible along the corridors.

Design functionality:-

Functions are not well related nor well specified due to inadequate co-ordination, there is the existence of dead space.

Design form:-

The internal space is irregular but the exterior is rectangular.

Landscape:-

Inadequate landscape features.

Failures:-

Both male and female staff and customers all share a single toilet. No demarcation between staff and customers facilities cracked floor tiles (interior).

Spaces are not well related.

Dead space (unused).

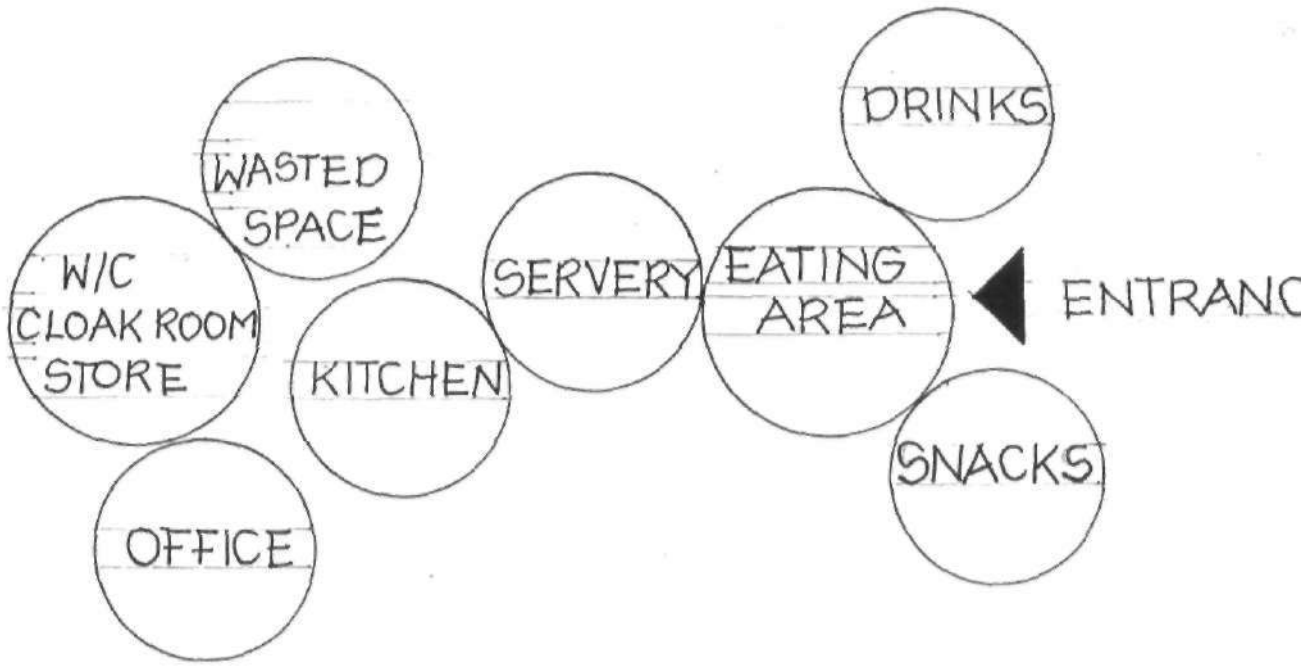


FIG 3.2a SPACIAL ORGANISATION AND INTER-RELATIONSHIP,



Plate 3.2a: Entrance to Murphies Burger Allen Avenue, Ikeja - Lagos.

Past occupancy evaluation:-

Spaces are well provided except for the toilet which is inadequate for the functional needs of the complex.

Construction materials:

Foundation strip foundation.

Wall: 225mm hollow brick wall plastered and painted.

Floor: ceramic floor tiles.

Roof: longspan aluminum roofing sheets.

Ceiling: cellotex ceiling boards.

Doors: aluminum glass swing doors and hard wood panel doors are used throughout the building structure.

Windows: louvres (glass) are used and ventilation is inadequate.

Services: mechanical, electrical services, workable electrical and mechanical services.

Elevational composition and architectural image:- the elevation is aesthetically appealing, although no particular architectural style is employed.

Merits

a. It has an attractive approach elevation.

b. It is sited in a viable location.

Demerits

a. No natural feature is enjoyed light and ventilation are artificially provided for.

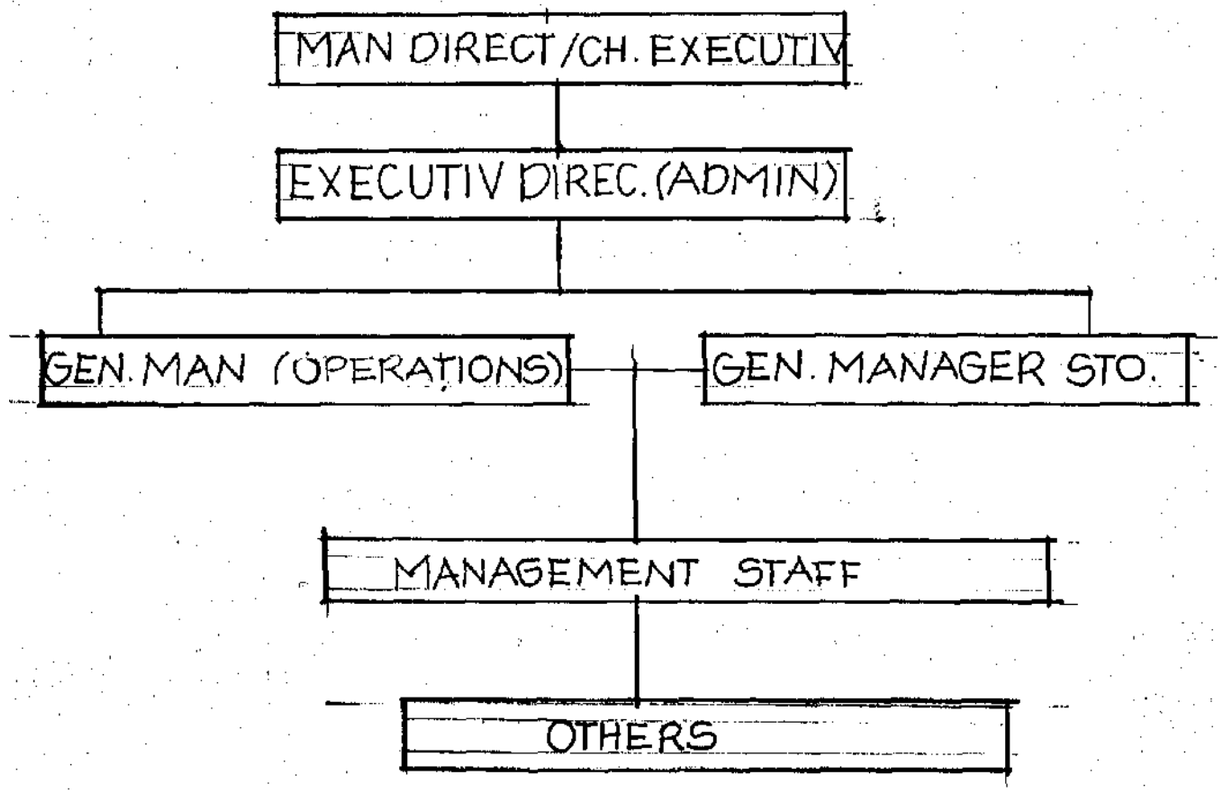


FIG 3.3a HIERACHY OF ADMINISTRATION.

b. The toilet is inadequate. The cloak room is also inadequate in size (600 x 700mm).

3.3 MEGA PLAZA (21ST CENTURY MALL) VICTORIA ISLAND LAGOS.

Location:

The plaza is located in the Central Business District of Victoria Island along Idowu Martins street.

Background information

Architects: Leonard Associates

Year built: 1997.

Date officially opened: August 1997

Company or group of companies that own it:

Mega Investment Nigeria Limited.

The aim in building such a structure in the stated location is to attract customers and promote business. Categories of people that the management want to patronize the establishment include high class, high level individuals and organisations.

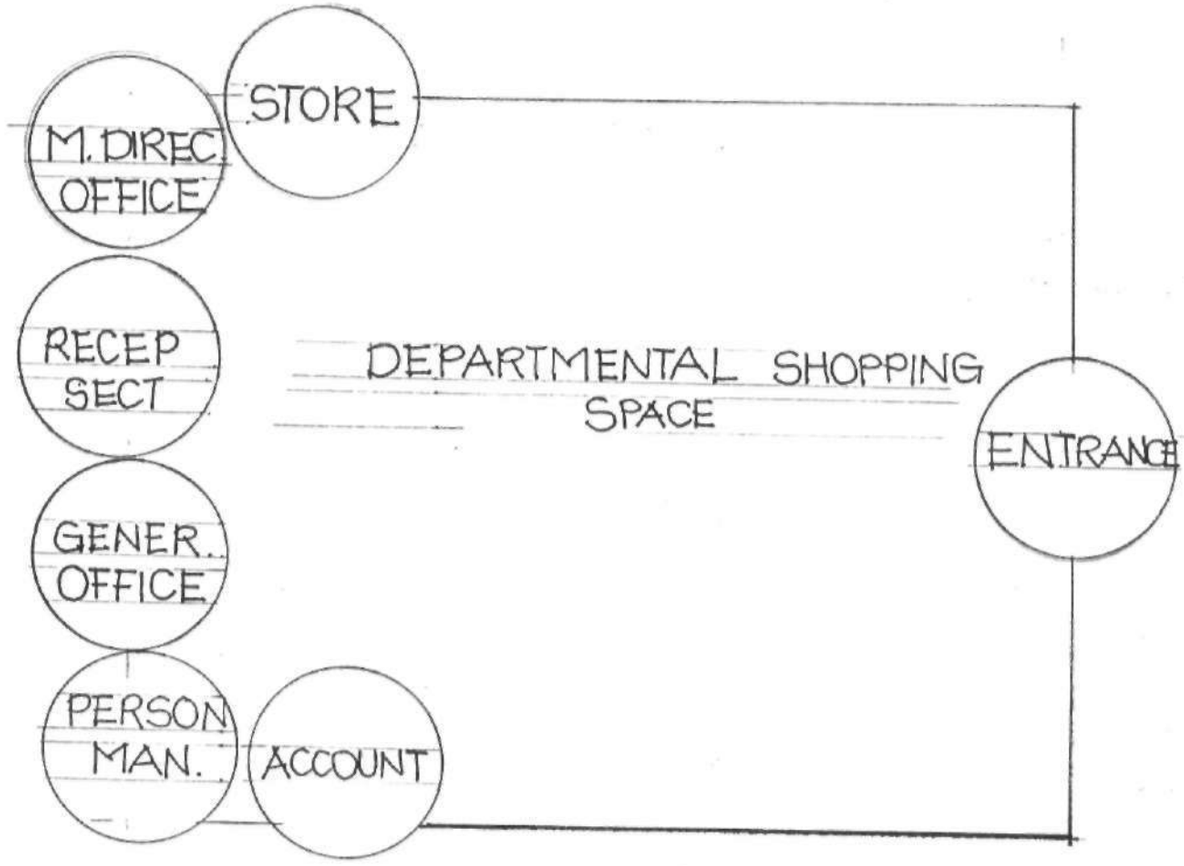


FIG 3.3b SPACIAL ORGANISATION AND INTER-RELATIONSHIP OF THE GROUND FLOOR OF MEGA PLAZA



PLATE 3.3a APPROACH TO MEGA PLAZA
VICTORIA ISLAND LAGOS.

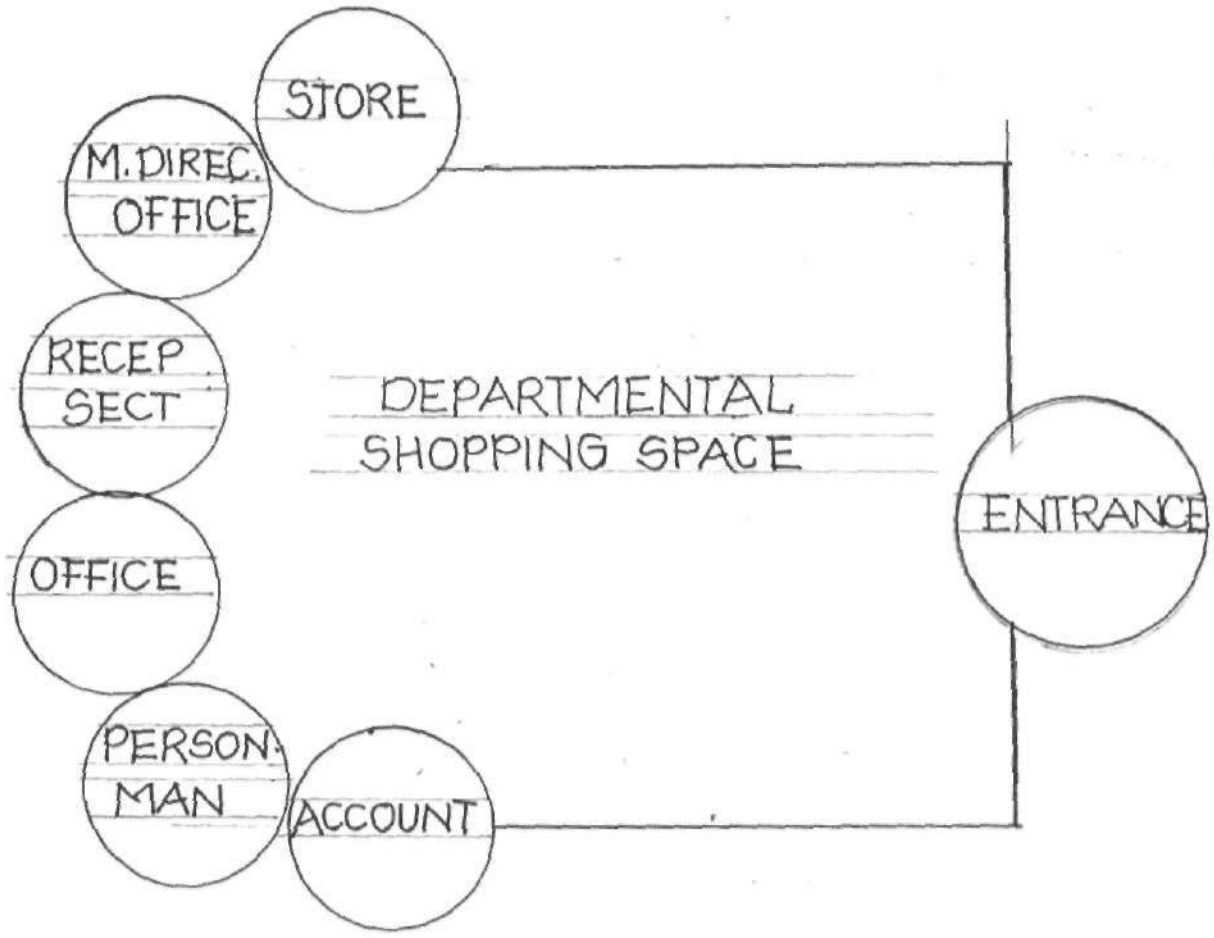


FIG 3.3 b SPACIAL ORGANISATION AND INTER-RELATIONSHIP FOR THE GROUND FLOOR OF MEGA PLAZA

The ground floor comprises the departmental shopping space and offices for administrative use.

1st floor

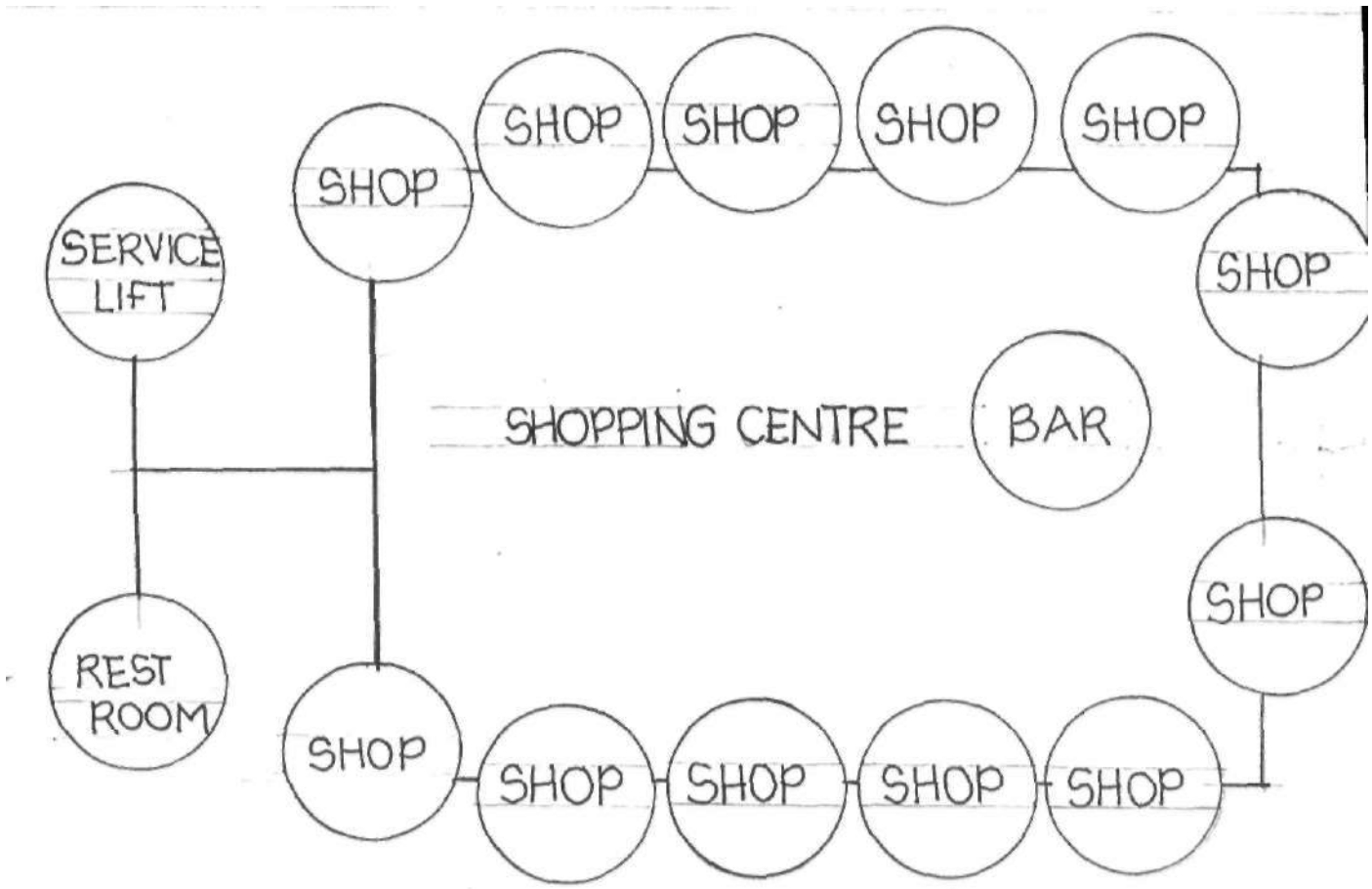


FIG 3.3c SPACIAL ORGANISATION AND INTER-RELATIONSHIP FOR THE 1ST FLOOR OF MEGA PLAZA LAGOS.

The 1st floor comprises a shopping center with lettable shopping spaces, rest rooms and service lifts.

2nd floor.

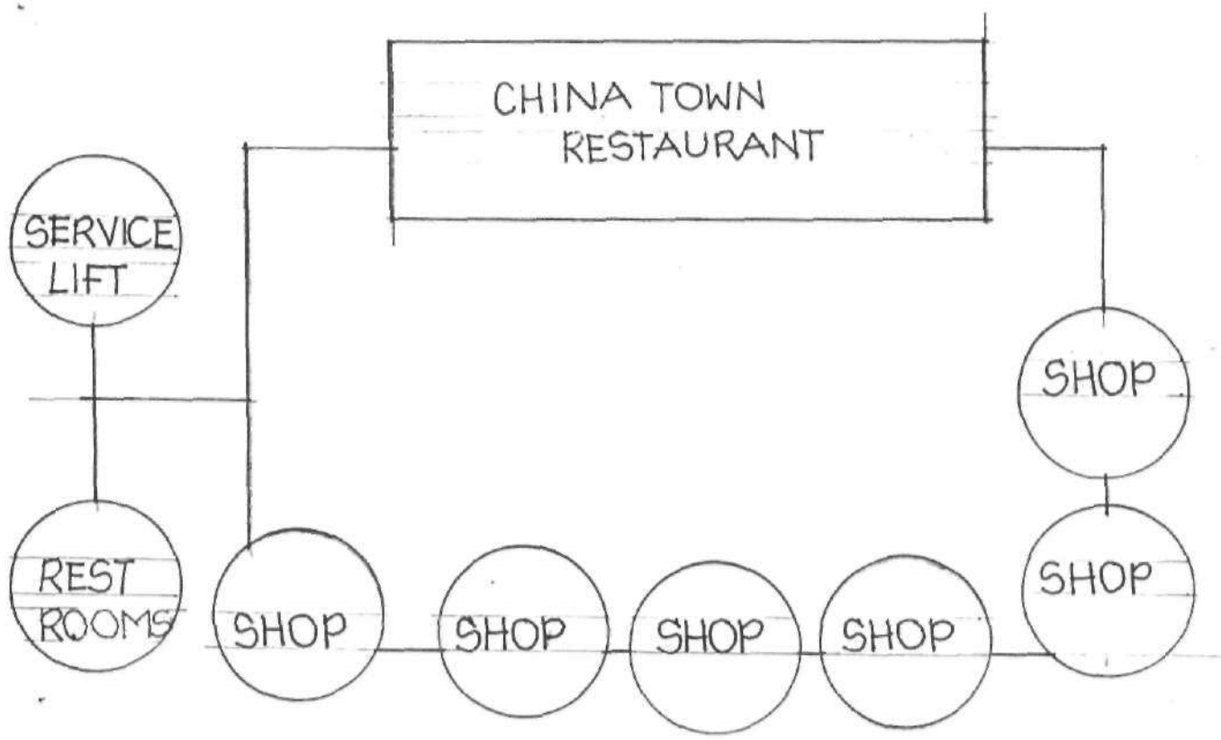


FIG 3·3d SPACIAL ORGANISATION AND INTER-RELATIONSHIP FOR THE SECOND FLOOR OF MEGA PLAZA LAGOS.

Spacial relationship:

The circulation is good with adequate space for easy movement and flow.

Design functionality:

The functions are well related and there is adequate co-ordination with good spatial relationship.

There is an escape stair case in case of fire outbreak.

Design form:

The form is regular with the use of glass and modern materials such as steel and aluminum.

Landscape:

The landscape is inadequate, the exterior is used mainly for parking spaces and landscape is not adequately catered for.

3.4 GOLDEN GATE RESTAURANT LAGOS

Location:

The restaurant is located in the central business district of Ikoyi along Kings way road Lagos.

Background information

Date officially opened May 1st 1997

Chairman: Chief Solomon Oyoku

Managing Director: Mr. Jacob Wood

Partnership between Chief S.A. Oyoku and Jacob Wood.

Hierarchy of Administration

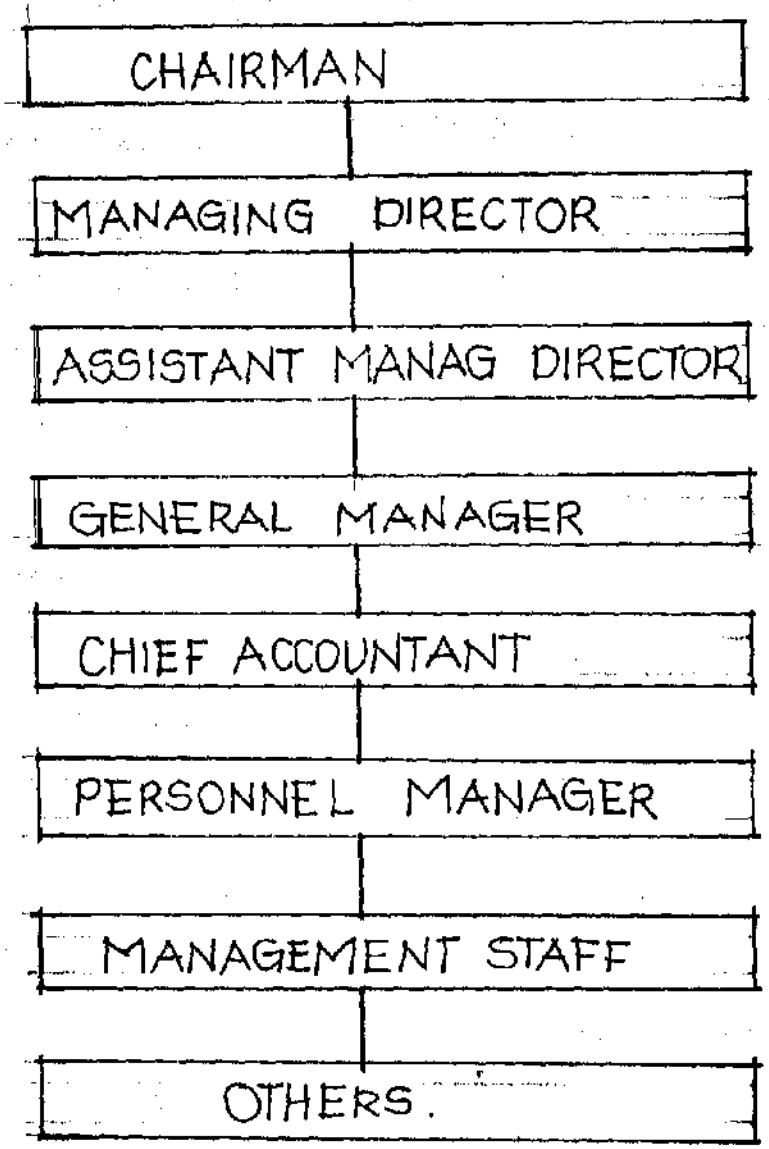


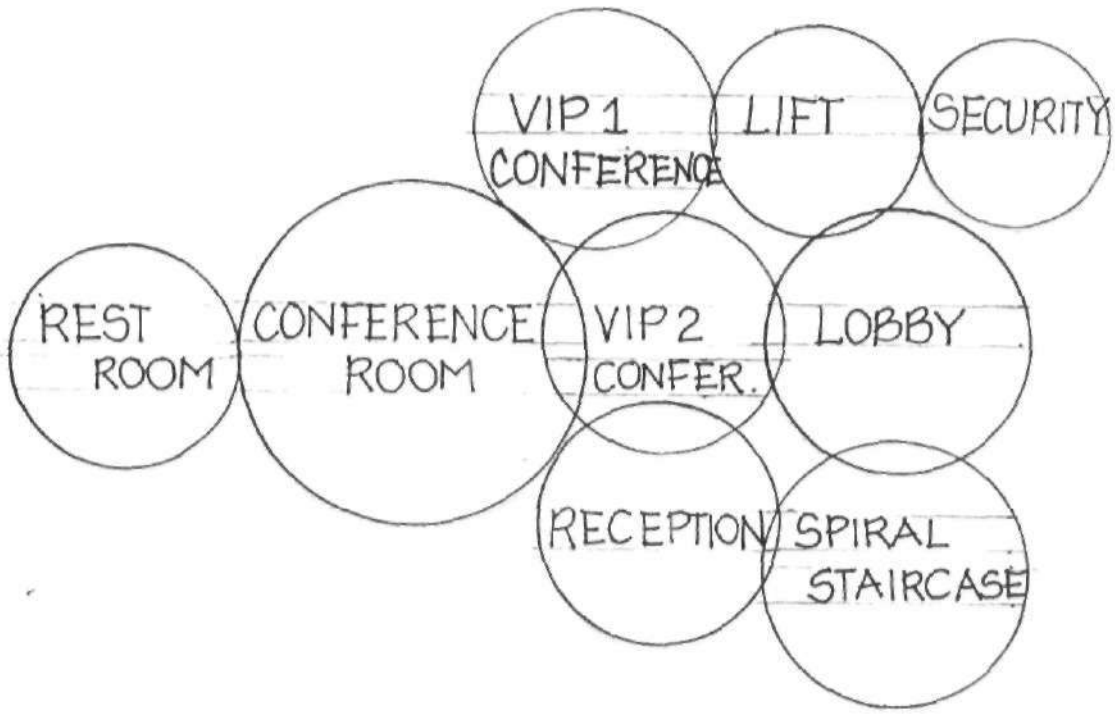
FIG 3·4a HIERARCHY OF ADMINISTRATION



PLATE 3.4a FACADE OF GOLDEN GATE
RESTAURANT IKOYI LAGOS.

The categories of people that the management want to patronize the establishment include the high class, high level individuals and organisation.

Spacial organisation using the second floor as an example.



General layout:

The building is made up of five floors with the roof top also utilized for entertainment.

The ground floor is made up of the reception and uncompleted offices.

The first floor consists of the casino and accommodation facilities for managers (managing director).

The second floor is made up of VIP 1 and 2 and the Conference facilities.

The third floor is the Buffet floor.

The fourth floor is made up of the Banquet Hall and Wedding Reception facilities.

The main restaurant is on the fifth floor.

Cocktail facilities are on the roof top.

The building also comprises workers facilities especially accommodation for cooks and office staff.

MR Biggs and Murphis Burger Inference

No.	Case Study	Total Area	Eating Area	Severy	No. of seats for customers
1	MR Biggs Oba Akran Ikeja Lagos	17866	51	33.15	32
2	Murphis Burger Allen Avenue Ikeja	160.5	42.5	9.5	36
	Average	169.5	46.75	21.325	34

RATIO

1	Case Study MR Biggs Oba Akran Ikeja Lagos	Servery: Eating 2:3	Servery and eatings building 1:2	Eating: Building 2:7
2	Murphis Burger Allen Avenue Ikeja	2:9	1:3	4:15
	Average	1:3	1:2:5	3:11

PERCENTAGE

	Case Study	Eating to building	Eating and servery to building	Servery to eating
	1	28.6%	50%	66.7%
	2	26.7%	33.3%	22.2%
	Average	27.65%	41.65%	44.45%

CHAPTER FOUR

STUDY AREA

"While the programme and social symbolism of a building may suggest site for a facility, the site itself can suggest particular form responses. A building site should be critically viewed for its potential to reinforce the activities within the building being designed site analysis is a standard activity of the architect".

Frederick A. Jules.

4.1 SITE LOCATION AND ANALYSIS

The site is located at NO 16 AKIN ADESOLA STREET Victoria Island Lagos. It is approximately 66.940m x 32.700m = 2188.938 square metres. It is easily accessible from Kings way road Ikoyi through Falomo, or through Adeola Odekun street and exits onto Ahmadu Bello road. The calibre of buildings within the area are a mixture of high rise, corporate buildings and medium to low rise residential buildings. There is a very high rate of property development activity in the area, thus making the site highly suitable for its proposed use.

4.1.1 SITE PHYSIOGRAPHY

The terrain of the site is relatively flat as obtains for the entire vicinity of Victoria Island. There is no vegetation of any particular significance on the site. The

soil is stable and has a high load bearing capacity. The major site constraint is however the relatively small area of the site.

4.1.2 SITE DRAINAGE

The entire metropolis of Lagos faces a general problem of poor drainage which is due to several factors. These factors include the poor drainage network, heavy rainfall almost throughout the year and the relatively flat terrain which is not significantly elevated above sea level.

Victoria Island where the site is located is not exempt from the characteristic problem of flooding. However, there is a public drain on Oyin Jolayemi street very near the site.

4.1.3 CLIMATIC DATA

Rainfall

Lagos state is located in the tropical rainforest zone of Nigeria. The entire metropolis is characterized by heavy rainfall which is brought about by the moisture laden south-west winds. There is double maxima rainfall with the major rainy seasons spanning between May - July and September to October. The rainfall often exceeds 100mm except between November and March and during the August break.

Temperature

The temperature in Lagos usually ranges between 16^{0}c to

30°c the average daily temperature minimum is 25°c while the average daily maximum is about 30°c. The hottest month is March while the coolest month is August.

Humidity

The relative humidity ranges between 80 - 100%. The air is usually saturated with water vapour. Thus causing precipitation in the morning during the rainy season. There is an inverse relations between a rise in temperature and the relative humidity. The average vapour pressure of the air is 29 millibars.

Sunshine

There are generally low clouds along the coast with a maximum of nine sunshine hours and a minimum of three sunshine hours between July and September which are the coolest months of the year.

Wind

The prevailing winds are the south westerlies with an average of this gales per annum. The wind is relatively calm about 50 - 60% of the time. The North East trade winds cause a slight change in December with heavy cloud cover and slight dust. There is no diurnal change in wind direction, sea breezes during the day and land breezes at night.

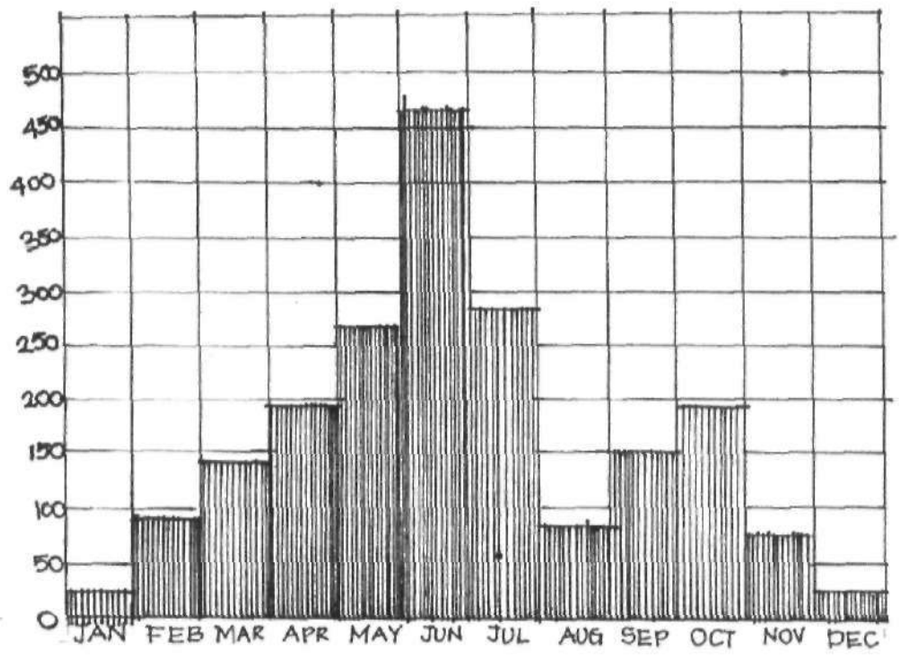


FIG 4·13a AVERAGE MONTHLY RAINFALL (LAGOS)

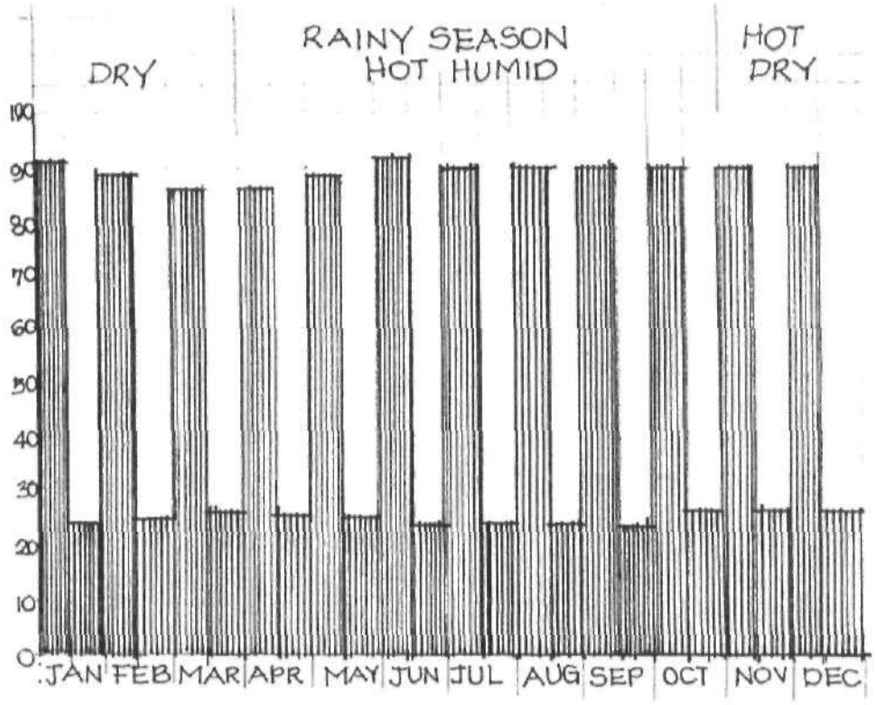


FIG 4·13b MAXIMUM RELATIVE HUMIDITY – DAILY MINIMUM TEMP.

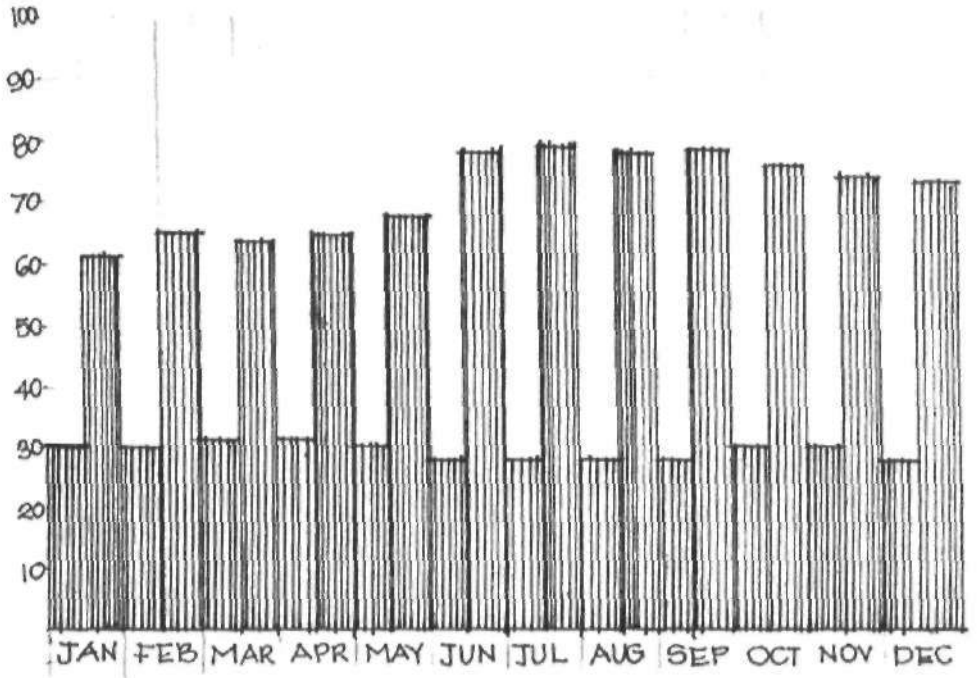
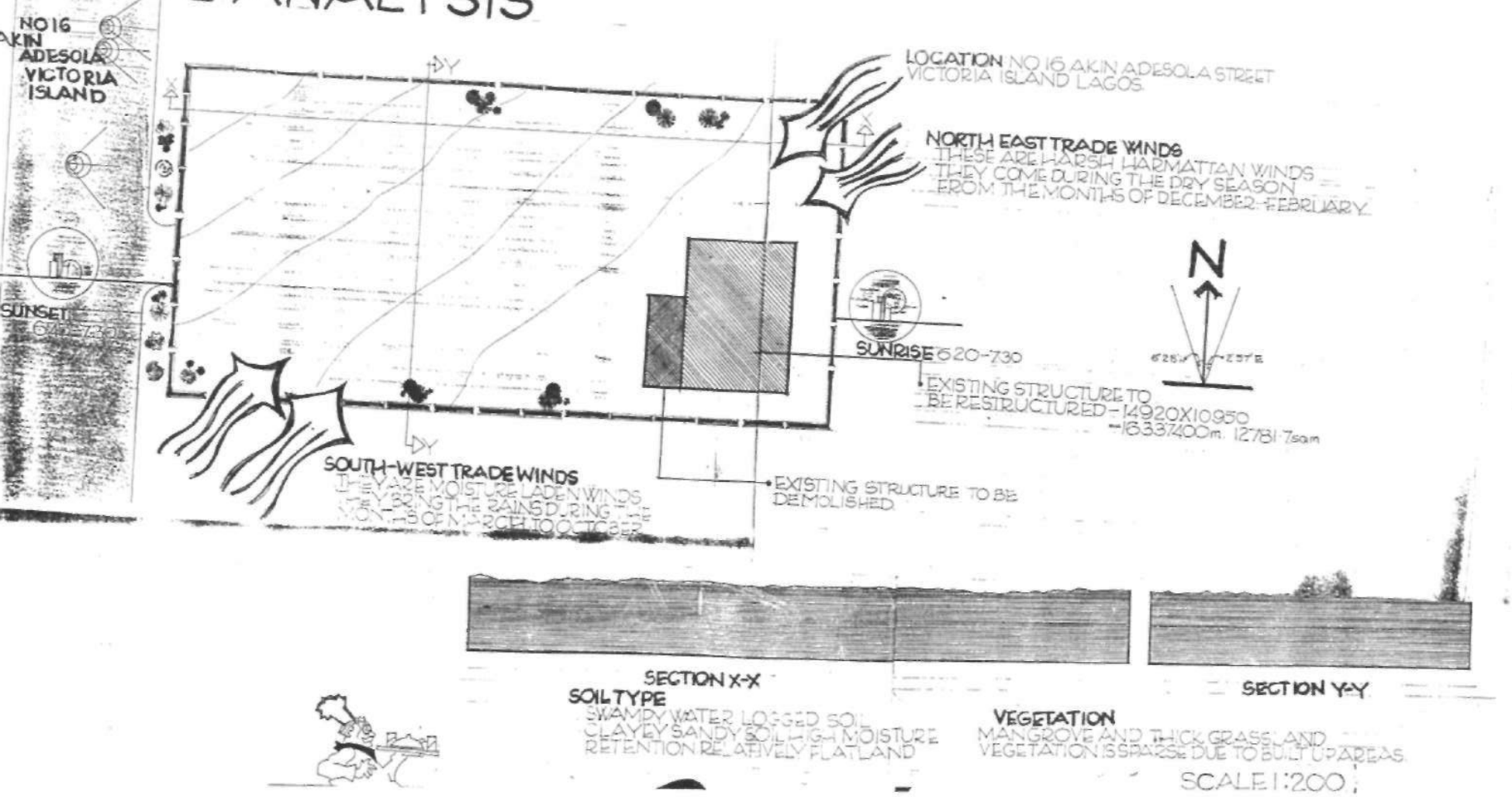


FIG 4.13C DAILY MAXIMUM TEMPERATURE
-MINIMUM RELATIVE HUMIDITY-(LAGOS)

SITE ANALYSIS



SOIL TYPE

SWAMPY WATER LOGGED SOIL
CLAYEY SANDY SOIL HIGH MOISTURE
RETENTION RELATIVELY FLAT LAND

VEGETATION

MANGROVE AND THICK GRASSLAND
VEGETATION IS SPARSE DUE TO BUILT UP AREAS

SCALE 1:200

4.2 SITE JUSTIFICATION

The site is located within the heart of the central business district of Victoria Island Lagos.

The vicinity of the proposed site reveals that the existing development in the are are predominantly commercial and corporate developments namely Commercial and Merchant Banks, Insurance offices, General office buildings, Ivory Merchant Banks, Coscharis Plaza, Motors and a few residential developments.

Hence the need for such a complex that will enhance the corporate image of these young pioneers as well as cater for their basic need is only natural taking into consideration the dynamic trend of Nigerian commerce and enterprise on the influence of international trade.

Presently the various subsidiaries of UAC food outlets of which MR Biggs is the trade name are located within the central business district of Lagos and are encumbered by congestion hence there is a need to de-congest there areas by creating a complex that will help to centralize these commercial activities and also encourage development in other areas.

Consideration will be given to the population of these corporate workers within a given area and other statistical data will be given to buttress this need.

Lagos the centre of commerce and industry is strategic for the development of this project. Thereby enhancing the

development of new frontiers in the Nigerian economy.

4.3 CLIMATIC DATA

4.4 INFRASTRUCTURAL SYSTEM

At the conceptional stage of a design, it is particularly essential that a decision be made on the structural systems to be used as this will affect the overall configuration of the building. Choice of structural system is actually dependent upon the one to which a building structure will be put i.e the functions which it is expected to contain. There are five basic structure as follows:

4.4.1 FORM ACTIVE STRUCTURE SYSTEMS

These are basically made up of long, flexible elements which must be anchored at both ends. Form active systems can span space and transmit loads either by pure tensile or compressive forces. An example of this are cable structures.

4.4.2 BULK ACTIVE STRUCTURE SYSTEMS

These consist of short, rigid elements that are monolithically connected and can span spaces by re-directing loads by means of their bulk, like columns and beams.

4.4.3 VERTICAL STRUCTURE SYSTEMS

These consist of solid rigid elements in predominantly vertical extension secured against lateral stresses and

firmly anchored to the ground. They function by collecting loads from horizontal planes at high attitude above the ground and transferring them to the foundations. They are used for high rise structures and are peculiarized by their systems of load collection, load transfer and lateral stabilization.

Vertical structure systems have no indigenous working mechanism of their own but, rather they employ systems of mechanisms for re-direction and transmittance of forces. A particular feature of this systems of design is that it aims at the minimization of this system of load transmitting vertical elements both in section and number. This provides suitable conditions for a flexible floor plan and good possibilities for later re-organisation of individual rooms on each floor.

As a result of this necessity to cut down on the section of load transmitting elements for an optimal use of floor spaces, all space defining elements which are necessary for the function of the high rise building are potential structural sections which act as stiffeners against lateral stresses also collecting and re-directing loads. These include stair wells, installation ducts and exterior skins.

Vertical structure systems may be categorized by their different system of storey-wise load collection under the following headings.

i. Bay systems

In this case the collecting points are evenly distributed over the entire floor plan

ii Cantilever systems

Here the load collection zone is located centrally.

iii. Free span systems

The collecting points are arranged peripherally around the floor plan.

The design of vertical structure systems thus presupposes a comprehensive knowledge of the mechanism of all structure systems. In addition to this, because of the interdependence with the floor plan organisation and the integration of technical building equipment, it necessitate an understanding of the inner correlations of all factors determining a building.

Proper consideration of the vertical structure system that will be most suitable for this scheme cannot be over-emphasized as this decision will greatly affect the overall outlook of the design. Vertical structure systems can thus be considered to be in the construction of buildings in this capacity they are major determinants in shaping modern buildings.

4.5 TOWN PLANNING REGULATIONS

The Lagos state town and country planning regulations (building plans) 1986, set out some regulations and standards which all proposed developments in the state must conform

with

a. The relevant portions of the Town and planning (building plan) regulations, 1986.

b. The specific regulations relating to approval of plans within Victoria Island Scheme.

Based on a and b above the relevant portions of this project in the Town planning and country planning (building plan) regulations, 1986 are in respect of

i. Set back/Air spaces

ii. Plot/site coverage

iii. Parking requirements

iv. Conformity with approved land use zoning/land use plan

v. Fire service requirements

vi. Additional requirements

4.5.1 SET BACK/AIR SPACE REQUIREMENTS

The "front set back" refers to the distance from the property beacons in front of a plot to the permissible building line which shall either be land scraped or remain undeveloped. From the building to the boundary of the plot particularly on the sides of the building and rear, the set backs are as follows:

Front set back	-	6.00 meters
Left side set back	-	3.00 meters
Right side set back	-	3.00 meters
Back side set back	-	40 meters

4.5.2 CONFORMITY WITH LAND USE ZONING

The site for the project fall within the plaza in the Victoria Island Scheme portion zoned for commercial development. The proposed development which is a commercial development is complementary to the proposed land use particularly considering the fact that it is a lump sum allocation. Thus the project is in conformity with the land use zoning for the area.

4.5.3 FIRE SAFETY PRECAUTIONS

Adequate provision must be made to evacuate the occupants of the building in case of fire. This involves providing a fire escape stair case at a maximum distance of 30m from any part within the building. In addition a water tank of commensurate capacity must be provided.

All of these systems should be complemented by the use of fire resistant materials for construction. Building regulation require certain openings in compartment walls to be protected by fire resisting doors.

A fire resisting doors when exposed to test by fire retain its

a. Stability for 30 minutes

b. Integrity for 30 minutes

4.5.4 ADDITIONAL REQUIREMENTS

Section 2(13) of the edict states that all public

buildings shall provide adequate toilet facilities for the use of the public.

CHAPTER FIVE

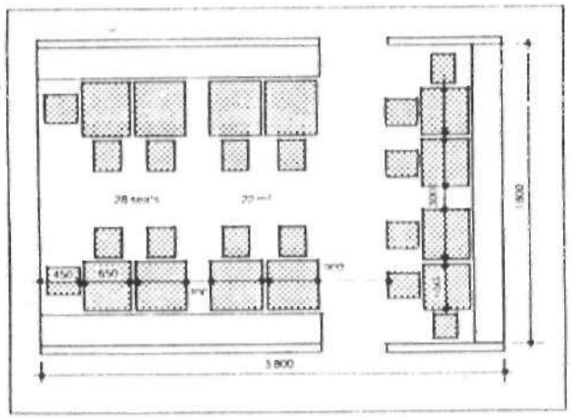
DESIGN CONSIDERATIONS

5.1 DESIGN CONSIDERATIONS

Before a restaurant complex or eating establishment is planned the basic operation of such a facility has to be known. Every building type must function smoothly in order to achieve customer satisfaction. In other words the restaurants must reflect a corporate image and have good value for money. The primary purpose of a restaurant, an establishment where refreshments or meals can be procured by the public has not changed. Pleasant surroundings are necessarily in order to enhance customer patronage.

The earliest eating establishments offered their services in a conducive environment. A standard restaurant includes serving area, an impressive internal space (volume) and most importantly the type of service which is summed up in an effective service plan. In a conventional restaurant where in waiters or waitresses serve, table service stations are located in various parts of the dinning area. In the service stations provisions are made for the preparatory work of waiters and waitress and for easy access to table were, napkins and table cloths, condiments and so on. Past food serving areas are similar but with fewer requirements for heating and cooking, where food is served at counters, the counters serve as outlets.

Illustrations and Sketches Shown below



LAYOUT FOR PART OF RESTAURANT.

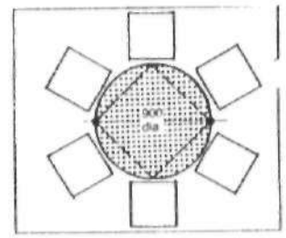
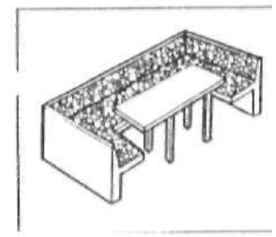
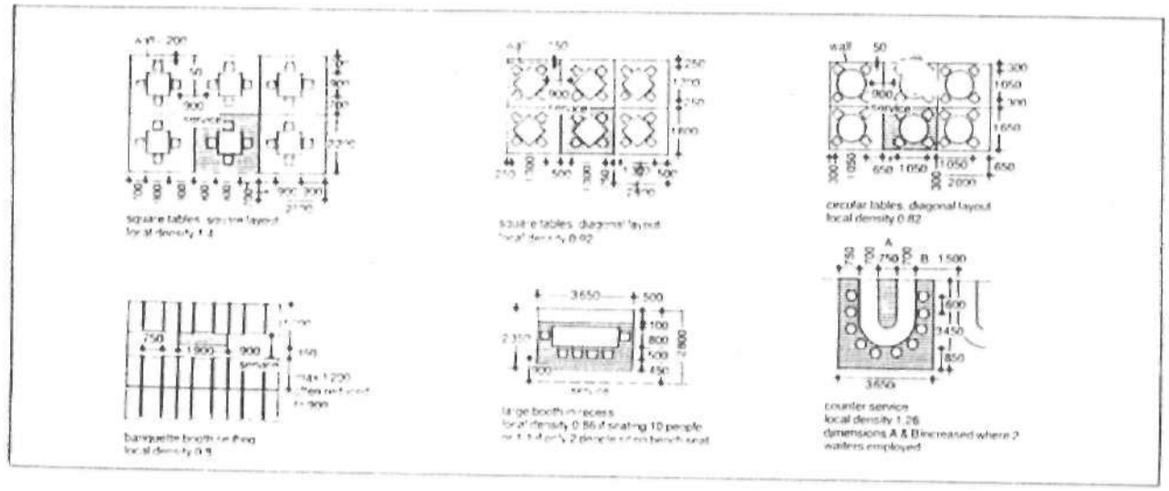


TABLE TO SEAT SIX



BANQUETTE SEATING BO



LAYOUT ARRANGEMENTS

FIG 5·1·0a ILLUSTRATIONS OF RESTAURANT SPACES.

The food production areas also vary considerably because of differences between types of restaurants. All types must provide for certain necessary functions including receiving storage, preparation, cooking, serving facilities and sanitation. The space required for each of these functions depends on size menu served and volume of individual restaurant.

All restaurants must have good storage facilities cold store and dry store inclusive. Preparation areas of restaurants may be quite simple as in artificial lighting used to emphasize features of the decor, to reveal or conceal surfaces, apparently heighten or diminish spaces, create patterns and texture and to provide colour and contrast.

Ventilation is required in such a corporate establishment by law but the degree to which this is provided vary considerably from area to area. Ventilation is required to sustain human life removal of heated air is extremely important in kitchen areas, removal of moist air, undesirable odours, smoke and dust are prime design considerations. The simplest ventilation system is simply done by opening windows at two or more sides of the building walls. This is not easily achieved in a building of this nature. As such air conditioning systems are employed to help in proper ventilation and air exhaust ducts are employed in kitchens and rest rooms.

Gas Installation

These should be installed to suit the establishment. The services engineer responsible for the installations must take necessary precautions to prevent leakage, risk of fire and explosions.

5.1.1 Cooling Systems

Cooling systems refers to the air conditioning system which helps in making the atmospheric condition comfortable for the human being and this affects the following:

i. Temperature of the surrounding air
ii. Humidity of the air
iii. Air movement
iv. Air purity

5.1.2 Water Supply

Large quantities of water are required for the complex for personal use, food preparation, cleaning and general/purposes and possibly for fire fighting and air conditioning plants, laundry and irrigation of green planted areas.

Water supply into the complex is via the mains from the local public water supply in Lagos.

The design of water supply and distribution systems in such an establishment is complex in view of the large numbers of connections required and the multiplicity of pipes which

are usually within the same duct enclosures. Pipe networks for water supply and distributive systems include:

a. Cold water supply for drinking
b. Cold and hot water distribution to kitchen
c. Dish washing and laundry
d. Cold and hot water distribution to sanitary fittings
e. Supplies to water closets and urinals, distribution to air conditioning systems

This proper plumbing fixtures are very important and should be handled by a qualified engineering firm.

To further enhance sufficient water supply for daily need water tanks are placed in strategic areas for water storage.

5.1.3 Soil and Waste Pipes

Rest rooms grouped together permit the installation of short branch pipes and single stack system of drainage with connections repeating from floor to floor, the stacks tapering to form an end relief vent pipe. At a level above the ground floor the ducts descend to the ground through the technical (service) floor for disposal. The wastes are then transferred to the main sewer along the road separate soil and waste pipes are provided in other areas like the kitchen to serve equipment required to discharge grease.

Efficient jointing adequate sealing of outlets to fittings with precautions against removal of seals by

syphonage, momentum or pressure and proper ventilation of the system is very essential, as such requires handling by those specialized in the field.

This corporate establishment requires special acoustic treatments especially with the provision of an entertainment area the walls, ceiling and the floors have to be treated with acoustic materials to ensure good sound production. Other noise sources have to be considered this includes traffic noises of high ways, adjacent car parking area and other generated from large lobbies, public areas kitchens and mechanical plants. Methods of reducing the possible irritation of noise fall into 3 categories

i. Planning - This is achieved by the proper separation of the public areas to that of the semi-private and private areas.

ii. Absorption - Acoustical treatment of floors e.g by the use of sound absorbing finishing materials e.g panel absorbers or surface absorbers and acoustical ceilings is highly recommended in all public spaces within the restaurant complex.

iii. Insulation - This applies to the entertainment areas this affects the floors, ceilings and walls to ensure that there is good sound production and to seal off the public area from the private area.

Fire precaution is a vital safety requirement in any public building as such be given adequate attention this

would be achieved as follows:

i. Active protection

This includes installation of automatic fire detectors, alarm and control system, provision of portable manual operation and the complex should be easily assemble by the fire fighting vehicles.

ii Structural protection

This includes the use of fire resistant building elements and components and limitations on the use of combustible materials and finishes which have a high rate of surface flame spread.

iii. Means of escape

For the occupants in the event of fire outbreak escape staircases should be provided at the terminals of the building for immediate evacuation of the people to the external environment.

5.1.4 Drainage and sanitation

Drainage provision includes both storm, surface water and foul water disposal which should be kept separate to facilitate drainage, design and treatment of sewage. The storm and surface water drainage design criteria are based on plan covered by building, roads car parks and other surfaces, their degree of permeability, the surface and drainage gradient available. This gutter should be allowed to slope along the site slope direction. Storm water can be

collected into storage tanks for man-made or natural garden.

Efficient refuse storage is a necessary requirement for good organisation and control. The system of refuse disposal will be by the placement of refuse bins in strategic areas. The kitchen will have a waste bin area linked up with the wash-up area and would be accessible from outside for refuse collection by refuse van.

5.1.5 Pedestrian and vehicular movement

The restaurant complex has approaches for both pedestrian and vehicular traffic. Pedestrian and other users coming in will approach through the main pedestrian taking in the beautiful scenery. Parking is provided in a well landscaped parking lot close to the main building.

There is another service road linking the back of the building (service yard) where goods are delivered to both the Kitchen, Bakery and Catering departments with the maintenance workshop and generator house.

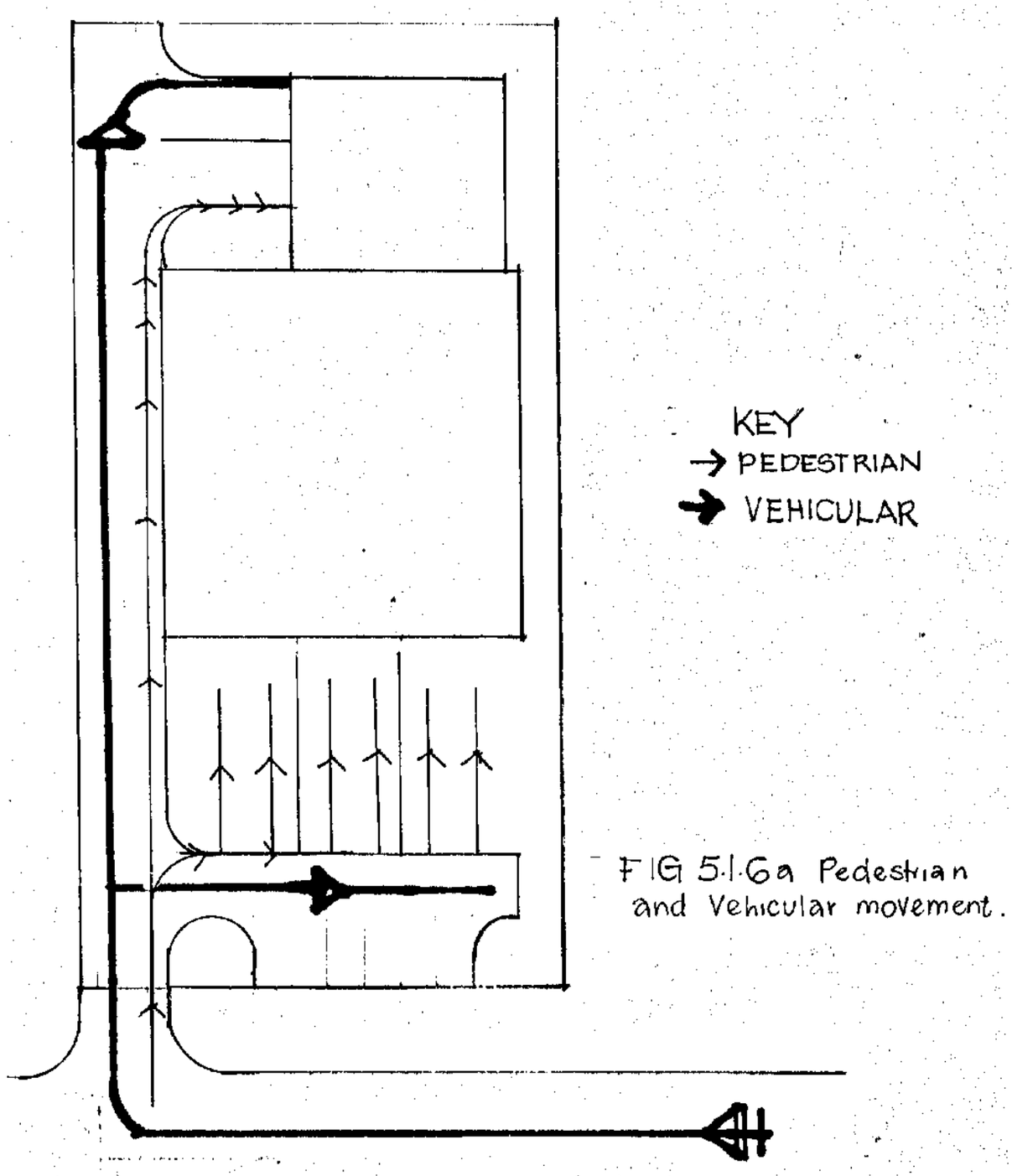


FIG 5.1.6a Pedestrian and Vehicular movement.

5.2 LOCATION AND SPACE PLANNING

The site is located at No. 16 Akin Adesola street Victoria Island Lagos. This is a viable site for the project considering the fact that the project is to utilize architecture to help in product promotion by enhancing the corporate image of the establishment.

To further buttress the choice of the site, its inspection was made bearing in mind the following:

i. Access

The site is easily assemble due to the location within the central business district of Victoria Island. There is easy pedestrian access because of the corporate establishments located around the site, therefore there is a high concentration of pedestrian consumers.

Space planning

In order to attain a functional order of space planning there are a number of criteria which must be considered these include:

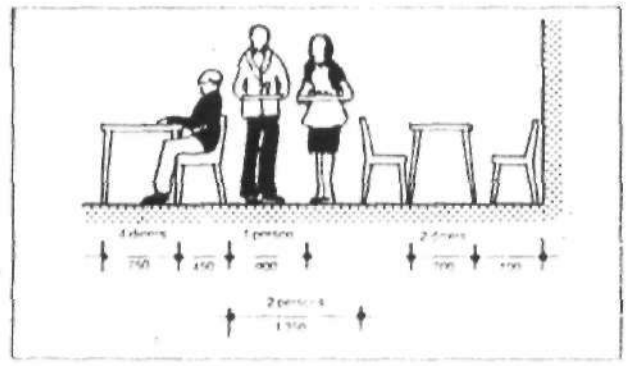
i. Anthropometrics

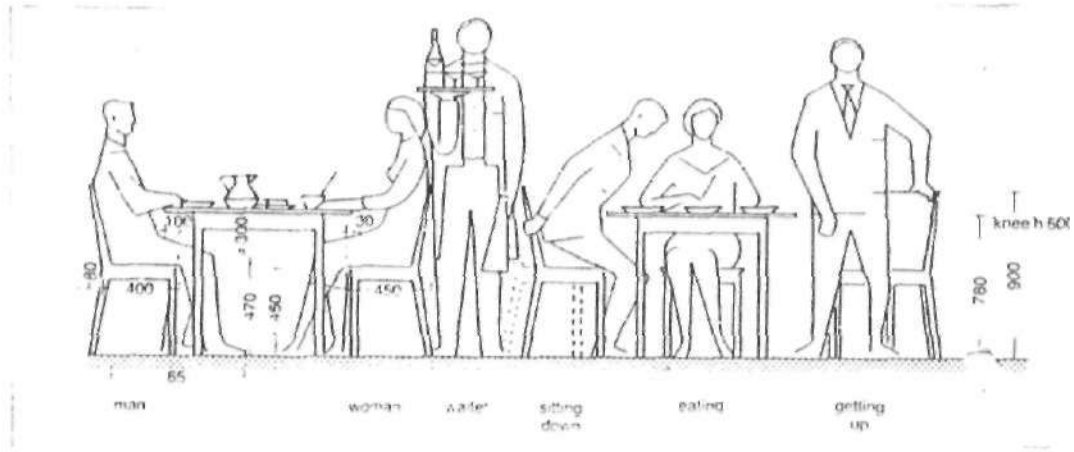
ii. Intended use

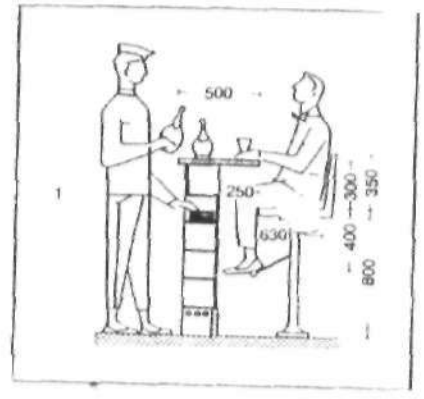
iii. Required furnishing

iv. Dimensional discipline

The major aim of space planning is to achieve the basic requirements of human comfort in any space.







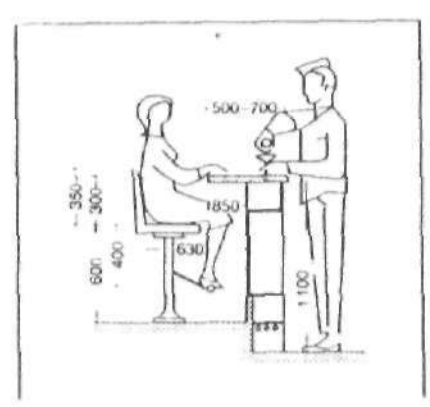


FIG 5·2·1a ANTHROPOMETRICS

5.2.1 Anthropometrics

This is the study of basic human dimensions in various postures i.e sitting, lying standing and so on. Various standards exist for the adult male and female which must be considered in functional space planning. This presupposes a knowledge of the prospective users of a space.

5.2.2 Intended use

The intended use of any space is an important criteria for space planning. If the use of the spaces is similar, then the level of sophistication becomes the modifying factor. For example, the managing director and purchasing manager of a business enterprise both require office spaces. However the managing director's office requires greater sophistication for bureaucratic reasons and is therefore made larger.

This is the same reason why the master bedroom of a four bedroom flat, for instance will necessarily be larger than the guest room or children's room.

5.2.3 Required Furnishings

Different rooms require different furniture which will affect the size of a room. For example a continental restaurant with full furnishing will definately be larger than a coffee shop.

In the same manner a kitchen with a dinning arrangement

should naturally be larger than a kitchen with provision only for food preparation.

5.2.4 Dimensional disciplines

In determining the form of a restaurant complex as well as space planning, a number of important dimensional disciplines must be respected which can be co-ordinated and respected by to used of grids. There help in service distribution and general construction.

5.3 Evaluation of surrounding environment

From the location of the site in the Central Business District of Victoria Island the surrounding environment comprises corporate buildings and Business enterprises. These include COSCHARIS Plaza which is opposite the location of proposed site and is a high rise building made up of 5 floors other buildings within the locality include Ivory Merchant Bank, a corporate establishment and Links Serve a computer company. Frenchies limited is also located within the surrounding environment.



PLATE 5·3 a COSCHARIS PLAZA

SURROUNDING ENVIRONMENT OF THE SITE.



PLATE 5·36 FRENCHIES SERVICES RESTAURANT.

Access:- There is easy to the site through good roads located within the surrounding environment.

Utilities:- Utilities such as water and electricity exist within the surrounding environment.

Drainage:- There are gutters for drainage within the environment.

Soil:- The soil is sandy clayey soil and it has te tendency to become water logged therefore there is need for the appropriate foundation and drainage facilities.

5.4 Architectural Application and Relevance

This lies in the design and construction of a restaurant complex to aid in product promotion therefore enhancing the corporate image of such an establishment. However the uniqueness of this project can be seen in the proposal to blend different types of restaurants and incorporate an entertainment area and lettable shopping area, with administrative offices in the same structure. The idea of an eating establishment enhancing the corporate image of the surrounding environment and those that patronise it is still quite new. It is the viability of such a project that this thesis hopes to underline. It is an accepted fact that every man is deeply affected and consequently conditioned by his environment. Whether he absolutely revolts against it,

appears to be indifferent to it or positively likes his environment, he cannot escape the cumulative effect that it will eventually have on his life style and character.

This places the architect in a sensitive position and it is of utmost importance that he realizes his societal responsibility both to the client and to the continual expression and projection of the evolution of life itself. The successful design is the one who is able to adequately assimilate all the clients requirements and limitations and logically come out with a design that correctly meets the clients aspirations. If a designer is able by his manipulation of space and form by his exploitation of light and shadow and by his dexterity in the use of materials to adequately apprehend his clients imaginations and transform them into reality, bringing them to their logical conclusion, then he has captured the "essence of architecture" as it is perceived by his client.

5.5 Restaurant complex design (space appropriation)

Before a restaurant complex or eating establishment is planned the basic operation of such a facility has to be known. Every building type must function smoothly in order to achieve customer satisfaction. In other words the restaurant must reflect a corporate image and have good value for money. The primary purpose of a restaurant, an establishment where refreshments or meals may be procured by

the public has not changed. Pleasant surrounding are necessary in order to enhance customer patronage.

The earliest eating establishments offered their services in a conducive environment. A standard restaurant includes serving area an impressive internal space (volume and most importantly the type of service which is summed up in an effective service plan. In a conventional restaurant where in waiters or waitresses serve, table service stations are located in various parts of the dinning area. In the service stations provisions are made for the preparatory work of waiters and waitresses and for easy access to table ware, napkins and table cloths, condiments and so on. Fast food serving areas are similar but with fewer requirements for heating and cooling. Where food is served at counter the counters function as serving outlets.

The food production areas also vary considerably because of differences between types of restaurants. All types must provide for certain necessary functions including receiving, storage, preparation, cooking serving facilities and sanitation. The spaces required for each of these functions depends on size menu served and volume of individual restaurant.

All restaurants must have facilities for storage, cold and dry store. Preparation areas of restaurants, may be quite simple as in fast food operation where only a few simple foods are served. In a large full service restaurant,

there facilities may be quite extensive and include specialized areas for preparation of meat, vegetables, salads and sandwiches. Cooking facilities also vary considerably.

In a full scale restaurant; the appliances regarded are determined by the menu served. One restaurant might limit the types of cooking while another might do all types including roasting broiling, baking, grilling, frying, baking bread, pastries and so on. Facilities must be provided for all these types and also for steam tables to keep meals warm and for plate warmers.

The serving facilities required in the production of restaurants also vary considerably from what amounts to almost none at all at lunch counter to full facilities including pick up points in the cooking areas, pantries, cold food, service areas and check-out areas.

Centralization of production by concentrating food preparation into large central production units. It is possible to achieve economic gains in bulk purchasing of raw materials. In more efficient and continuous use of workers and machinery and better control over the cost and quality of products.

There should be a reduction in kitchen space and catering equipment and increase in the dinning area. Thereby extending the revenue-earning capacity of the enterprise.

Sanitation requirements of all restaurants are similar though they vary in size and complexity. Typical facilities

include the major elements, restaurants have requirement for cashiers; guest rest rooms and locker, lounge, rest rooms and dinning facilities for employers. Some restaurants have provision for entertainment, and dance floors. Such establishments are often called night clubs and may offer full food service or only snacks and drinks.

5.5.1 Trends

Eating establishments are subject to many customer influences and taste. The design of catering facilities must take into account changes in eating habits, fashion or trends and technology.

Cycles of design; flexibility of use:

As a reflection of the affluence of the customer public, higher standards of living and leisure fashion cycles in restaurant design are becoming more flexible to accommodate multiple functions.

The average operating cycle of a restaurant is usually in the order of 5 to 7 years. This may be as little as 3 to 5 years. After which the interior can be changed and more improved designs implemented.

In contrast an expensive restaurant serving food of the highest quality would possibly adopt a more traditional decor less subject to the influences of fashion which determined mainly by consideration of service and patronage.

In this case an operating period of seven to ten years

would be a reasonable estimate. Then the trend of fashion of the interior could be changed.

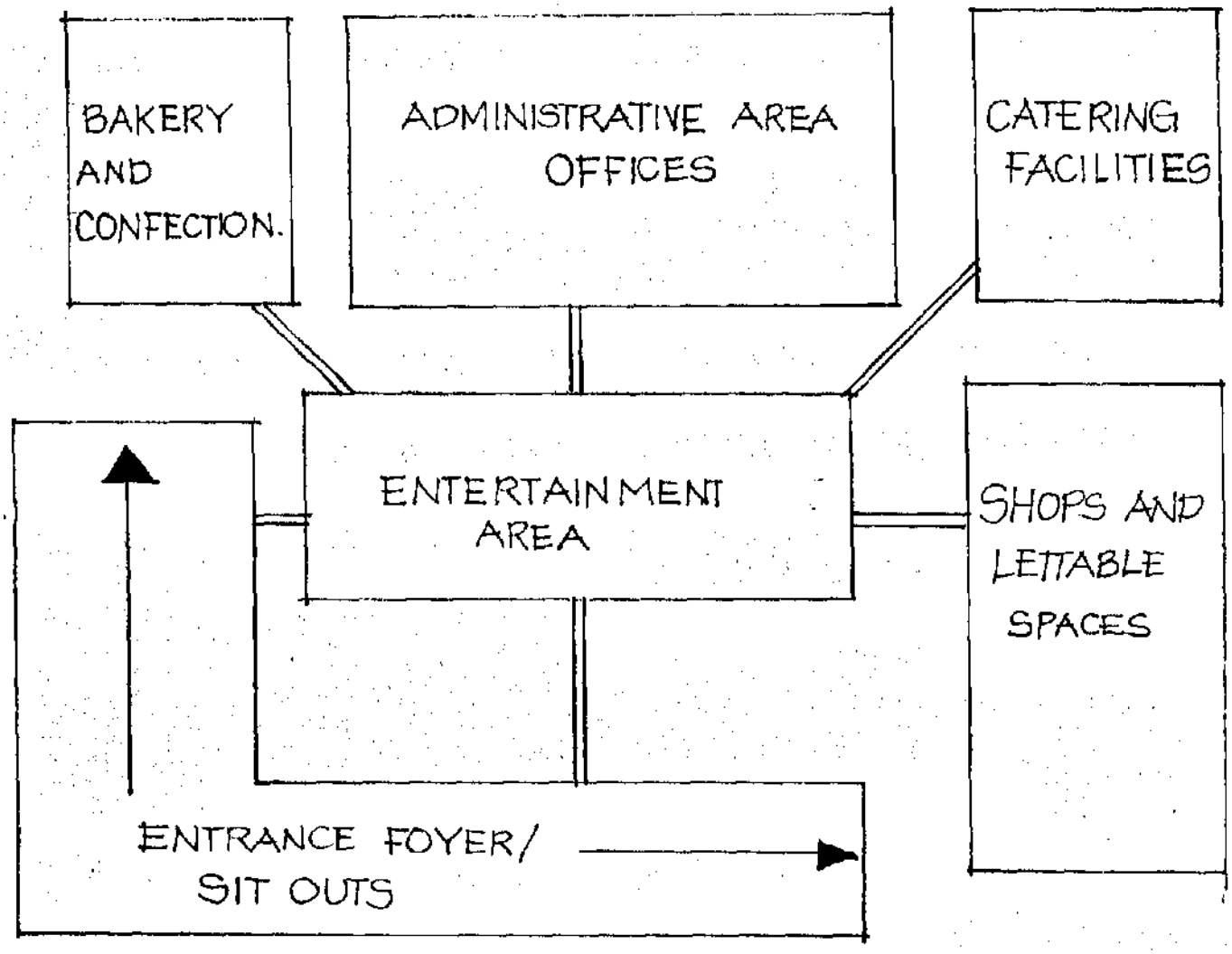


FIG 5.5a TYPES OF RESTAURANTS : CONCEPTUAL DIAGRAM OF SPACE APPROPRIATION

TYPES OF RESTAURANTS: CONCEPTUAL DIAGRAM OF SPACE APPROPRIATION

Circulation and Transportation:

Most man made structures or places have meaning to man and are revealed to him by lines or patterns of circulation that lead him to, through, over, under or around them. On foot or by automobile, airplane, train or by any other means of locomotion or conveyance. We thus realize that the circulation pattern is a major function of any project because it establishes the sequence or nature of its sensed experience or visual unfolding.

In planning a key factor is circulation - This is dealt with under four main arms of circulation.

i. Consumer circulation:- from parking area or pedestrian access they will pass through the entrance and lobby/reception area subsequently to the lifts, staircase and corridors leading to other parts of the restaurant complex. These include shops, lettable spaces and various restaurants, catering facilities Administrative area and bakery/confectionary.

ii. Staff circulation:- They would start from the staff facilities area through their own entrance and changing rooms to kitchens, service areas, restaurant bakery, workshop and so on. At certain points their circulation path is designed to coincide with that of the consumer. This has to be done in a functional

manner for efficiency.

iii. Deliveries route:- Two main lines of delivery access will be required first of all cold food and dry foods storage as well as storage of fuel sanitary deliveries and maintenance are needed to regularly keep corporate establishments in good working order.

iv. Services:- All mechanical, electrical and electronic equipment must be distributed in accesible ducts with constant maintenance to ensure efficiency. Provisions should also be made for good circulation routes for truck deliveries and this must not interfere with regular vehicular and pedestrian routes.

v. Security:- The primary function of the security staff is to protect the property and the people within the corporate establishment. This is done by placing security guards at strategic points within the interior and exterior of the restaurant complex to maintain peace, law and order. Any suspicious or unruly actions are to be promptly reported and necessary action taken.

CHAPTER SIX

DESIGN BRIEF AND PARAMETER

6.1 Specific area of design and emphasis

To create a corporate image for a multi-functional complex using symbolism culminating in the form to create a corporate image for this multi-functional complex which meets the needs of the consumer and promotes productivity within the corporate environment.

Form as a tool for enhancing and communicating aesthetics and value to the common eye or consumer is important. Thereby enhancing the corporate image in a public or civic building.

The importance of form as a tool for symbolism cannot be over-emphasized. The building that depicts form in relation to function is that which symbolizes the true purpose and value of the building for example.

A nursery school is designed to suit the needs of a child. Therefore volumes have to be reduced in terms of massing and spacing for the needs to be adequately met.

In ecclesiastical architectural forms volumes are greatly increased to symbolize the awesome and hallowed presence of God. The architectural significance of form to express the corporate image of a multi-functional complex cannot therefore be over-emphasized.

6.2 The restaurant an overview of problems

The problems faced in restaurant design involved in all the stages in design from the inception of the idea to build a restaurant in a particular location to the problems faced in the day to day running of the establishment.

Each restaurant presents a unique set of problems to its designer. If it can be made to satisfy the wishes of the clientele it expects to attract, the design problems will have been properly solved. If it fails at least part of the problems will undoubtedly have been its design.

Measures to be taken to maintain in the effective running of the restaurant.

(I) The equipment used should be well maintained to enhance proper running of the establishment.

(II) Cleanliness :-

This encompasses the building itself and the processes of food preparation and personal hygiene.

(III) Containers used in cooking the meals should be clean and certain metal products should not be used since they could be harmful when dissolved in water.

(IV) The building itself must be clean especially food production areas.

(V) It is of utmost importance that employees must be clean and healthy. In the kitchen all employees must cover their heads to prevent the contamination of food products, aprons and overalls should be worn.

(VI) Disease carrier such as flies, other insects and rodents should be kept out of the kitchen by exterminating them.

(VII) Food should be kept clean and well preserved by good preservation to prevent food poisoning.

(VIII) Floors should be clean to prevent cockroaches and other insects.

(IX) Garbage should be regularly cleared away.

Garbage bags should be used to keep the waste and should be well disposed of.

The Garbage site should be cleaned regularly.

(X) Rest rooms should be cleaned and maintained regularly.

6.3 Design Brief

Although the client did not issue out a comprehensive brief, it is quite possible from several statements of intent to come up with a suitable brief of the design. Considering the multi-functional nature of the complex, the following facilities will be incorporated into the design.

6.3.1 The site

The site is located in the central business district of Victoria Island Lagos, therefore there is a high accessibility by pedestrian users. The surrounding areas are predominantly occupied by corporate establishments. Due to the high congestion of Lagos the area of the site is

organised to suit predominantly pedestrian users.

6.3.2 Commercial facilities

The multi-functional complex is mainly for commercial purposes. The include various types of restaurants. Traditional, fast food, continental, oriental and Italian. An entertainment area will also be provided, also a bakery and confectionery. A number of lettable shops of different floor areas will also be provided for various purposes.

As this group of facilities is particularly public oriented it goes without saying that patronage will depend a good deal on its accessibility to the public.

6.3.3 Administrative area and office facilities

Included in the design will be provision for an administrative area that will include office facilities for the overall running of the establishments.

6.3.4 Auxiliary facilities

Some of the additional facilities to be provided as support facilities in the building include delivery bay, storage areas and workers facilities. Also included is a maintenance department and parking facilities.

Open plan design method will be adopted in order to enhance flexibility and adaptability into the whole design.

Design Description

The restaurant complex consists of three floors with the ground floor containing the banquet hall, traditional and continental restaurants respectively and external eat out facilities with entertainment area and male and female rest rooms with access to the upper floors.

There is also the service area at the back yard meeting the service route, adjourning the workers facilities, a building that is existing and has been restructured to suit the needs of the corporate image of the multi-functional complex.

The first floor contains lettable shopping spaces, restaurants rest rooms and office spaces in the adjourning building.

The second floor contains Administrative offices, a coffee shop, male and female rest rooms with lettable shopping spaces.

6.4 Schedule of Accommodation

CATERING FACILITIES	NO.	SIZE	AREA (M^2)	SQ METERS PER SEAT	NO. OF PERSONS.
Banquet hall	1	10.4 x 7.5	78	0.81	95
Traditional Restaurant	1	10.4 x 7.5	78	2	40
Continental Restaurant	1	10.4 x 10.5	109.2	2	55
Italian Restaurant	1	10.4 x 7.5	78	2	40
Chinese Restaurant	1	10.7 x 10.5	112.35	2	55
Kitchen and Servery 1	1	6 x 5	30		
Kitchen and Servery 2	1	6 x 5.5	33		
Coffee Shop	1	9.3 x 4.5	41.85	1.2	35
Cold Store	1	5.8 x 2.5	14.5		
Dry Store	1	6 x 4	24		
Delivery	1	6 x 4.5	27		
Pastry Preparation	1	4.3 x 3	12.9		
Kitchen	1	10 x 5.3	53		
Workers Canteen and Lounge	1	5.4 x 4.7	25.38		
Fast Food & Outdoor eating	1	9 x 4.2	37.8		
ADMINISTRATIVE					
Managing Director	1	7.5 x 6	45		
Asst. Managing Director	1	7.5 x 4.5	33.75		
Purchasing Manager	1	4.9 x 3.7	18.13		
Secretary 1	1	5.5 x 3.7	20.35		
Board room	1	10.5 x 5	52.5		
Executive Director	1	6 x 6	36		
Secretary 2	2	4.5 x 3	27		
Secretary 3	1	4.3 x 2.1	9.03		
Sales Manager	1	4.3 x 3.5	15.75		
General Manager	1	6 x 3.7	22.2		
Accounts Office	1	5.7 x 5	28.5		
Chief Accountant	1	5 x 3.8	19		

TABLE 6.4a Schedule of ACCOMMODATION.

UNIT	NO.	SIZE	AREA (M^2)	SQ METERS PER SEAT	NO. OF PERSONS
Manager	1	4.3 x 4.3	18.49		
Store Manager	1	7 x 4.5	31.5		
Public Relations Officer	1	6 x 4	24		
General Office	1	4.8 x 4	19.2		
Male Rest Room	12	1.3 x 1	15.6		
Female Rest Room	12	1.3 x 1	15.6		
Workers Changing Room (Male)		3 x 2.4	7.2		
Workers Changing Room (Female)		3 x 2.4	7.2		
W/C 1		3 x 2.3	6.9		
W/C 2		2 x 1.5	3.0		
COMMERCIAL FACILITIES					
Lettable Shopping Space 1	1	10.5 x 7.5	78.75		
Lettable Shopping Space 2	2	6 x 5	60		
Lettable Shopping Space 3	2	6.1 x 6	73.2		
Entertainment Area	1	11 x 8.5	93.5		

UNIT	NO.	SIZE	AREA (M^2)	SQ METERS PER SEAT	NO. OF PERSONS
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CHAPTER SEVEN

7.1 Conclusion and Observations

A good architectural solution is one that elegantly expresses the desired ideals in an appropriate manner without offering more or less than what is required of it. The major challenge in this. Thesis has been to utilize the space available to incorporate all the various functions of the corporate multi-functional complex of class which makes no apologizes for its existence and fully meets the needs of users.

The vitruvian trinity suggests that a building reaches the truest form of architectural representation when it adequately satisfies three major requirements.

Firmitas - form and structure

Utilitas - function

Venustas - Aesthetics

efforts have been made in the process of this design to effectively balance these three requirements. From the inception of the research, the problem of the function and proper appropriation of the various units has been kept in focus and also the synthesis of a form that creates a corporate image for a multi-functional complex thereby enhancing product promotion, and an uninterrupted patronage by various categories of corporate customers.

With such a view in mind it becomes easier to view the building and its user population and tackle the challenges of the design as such, while keeping an overview of the total community that the building is intended to serve.

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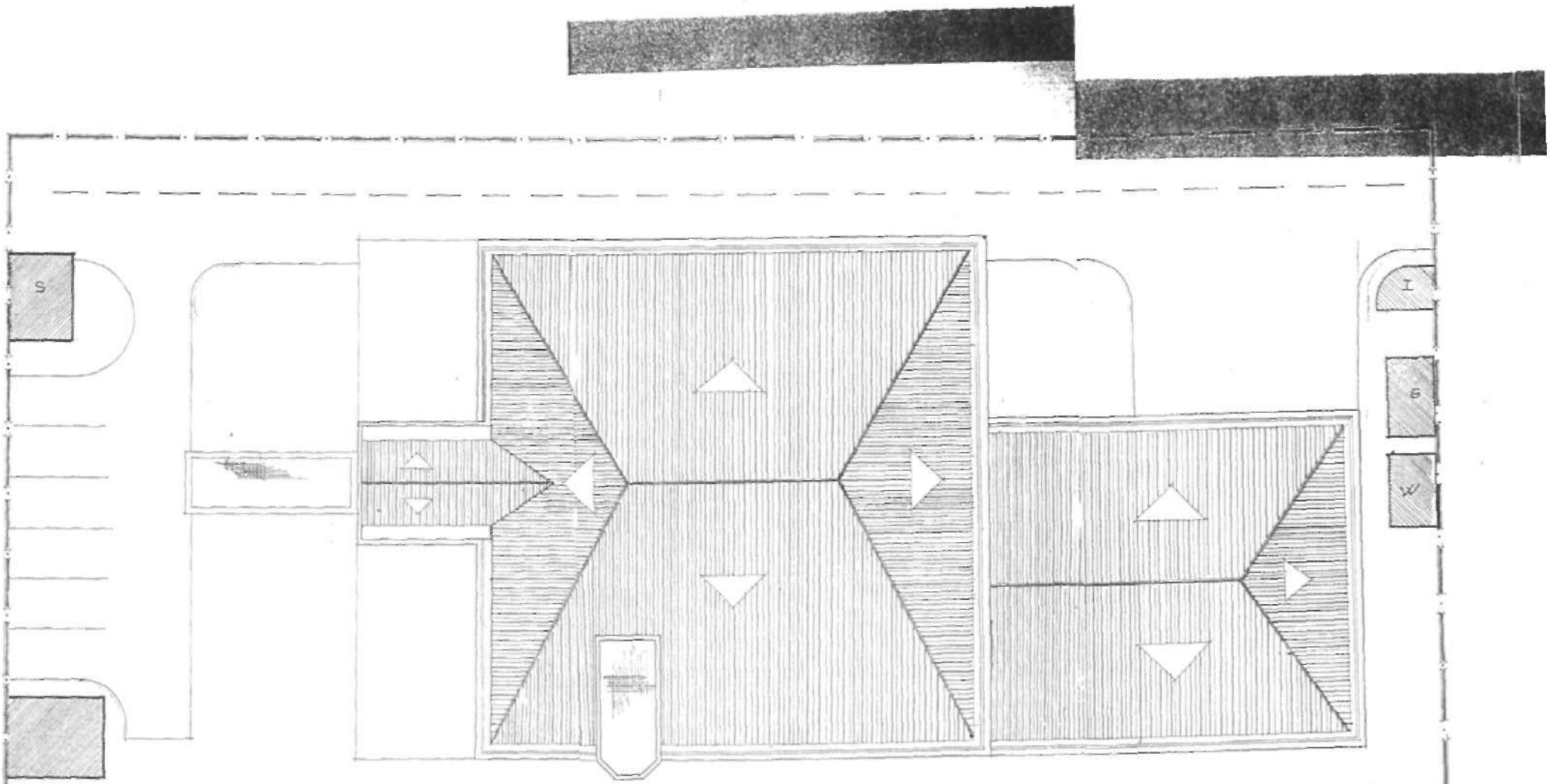
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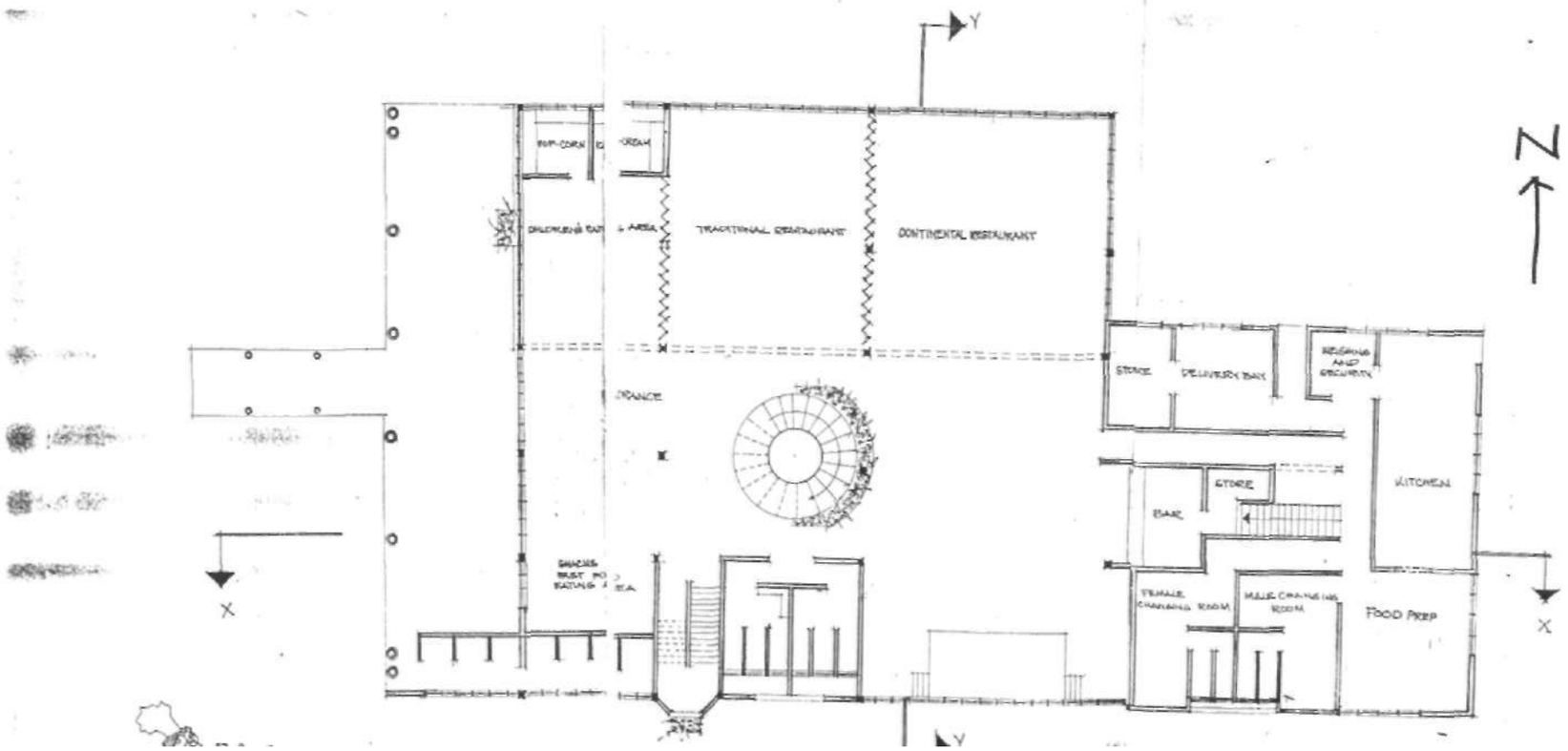
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S-SECURITY POST I-INCINERATOR
G-GENERATOR HOUSE W-WORKSHOP

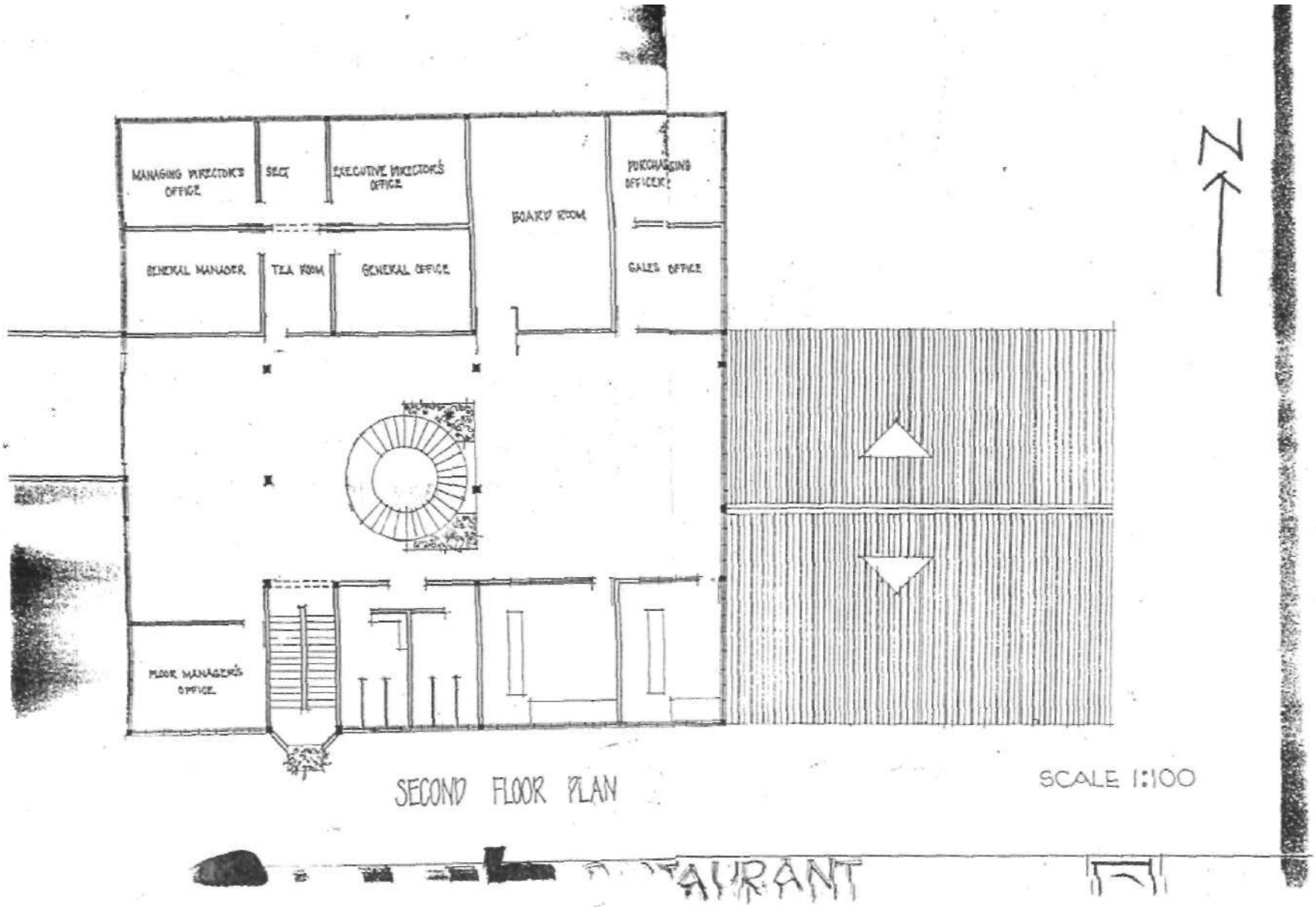
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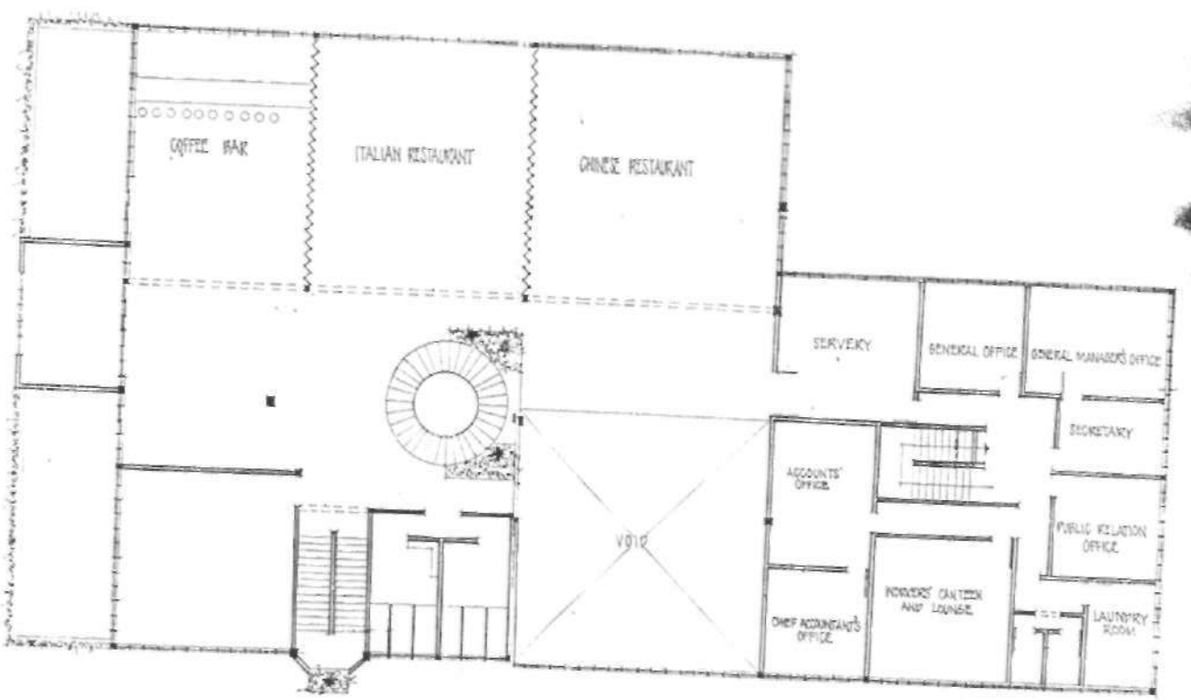
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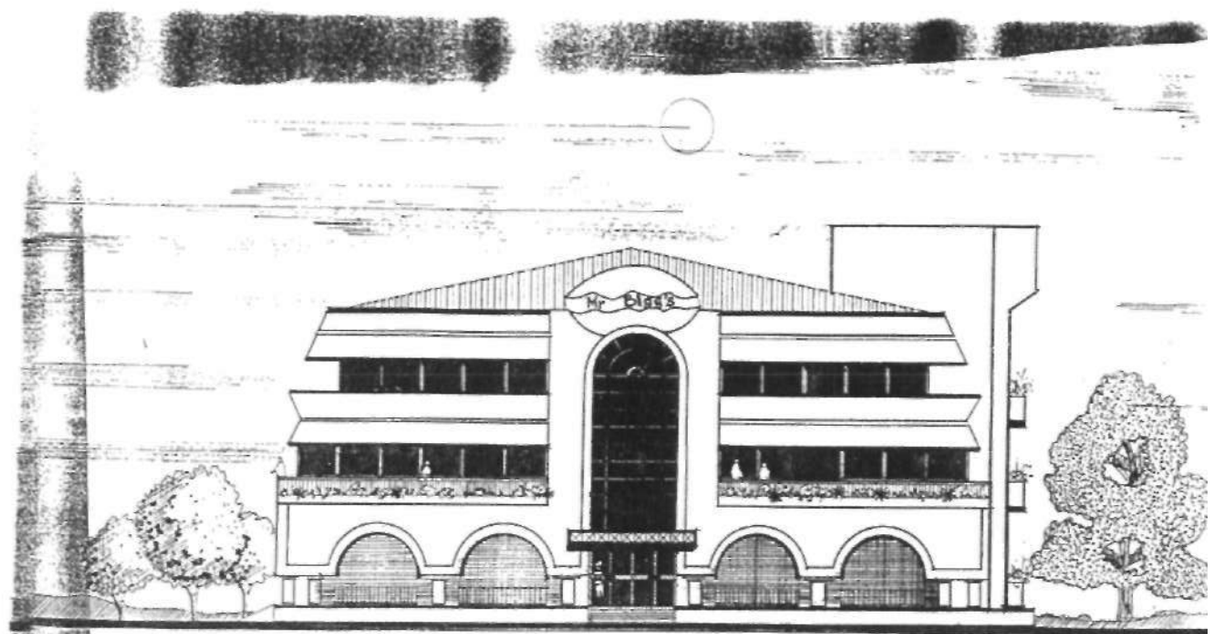
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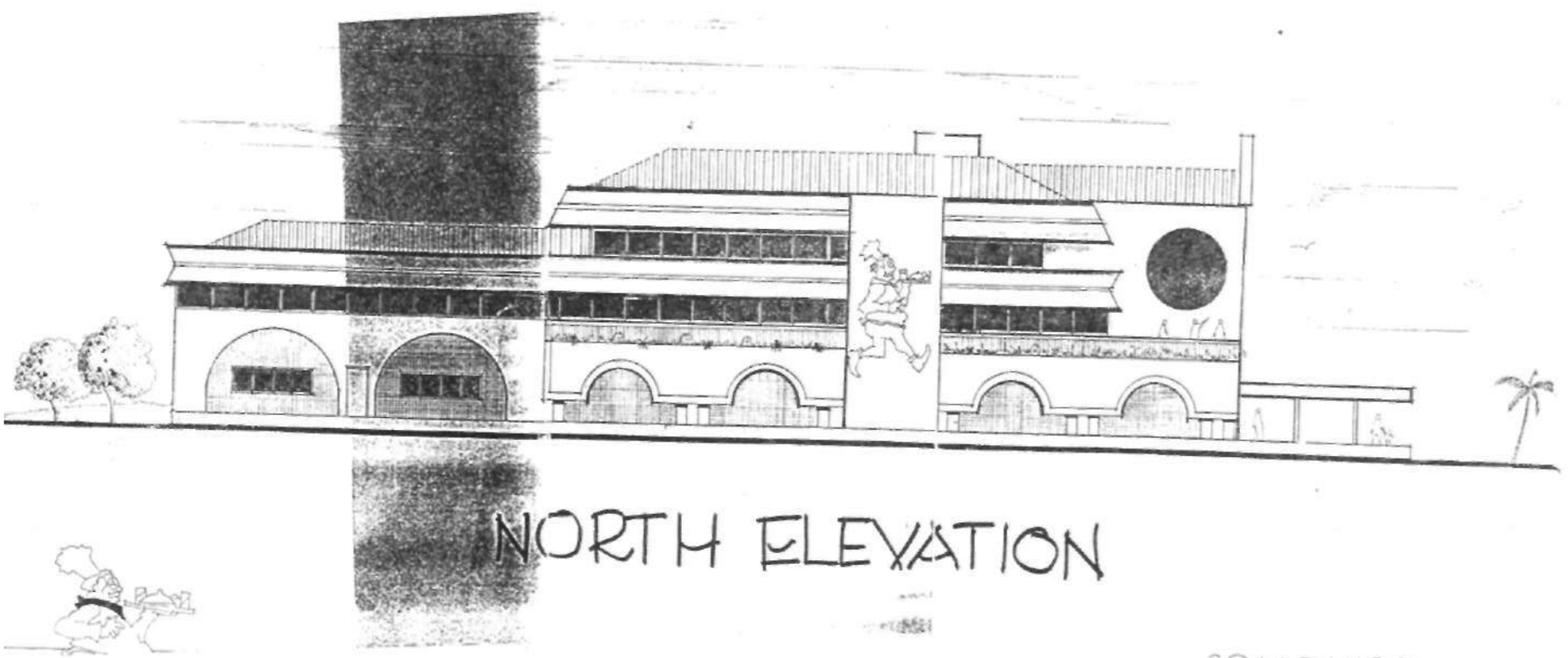

MANAGING DIRECTOR'S OFFICE
SECT
EXECUTIVE DIRECTOR'S OFFICE
BOARD ROOM
PURCHASING OFFICER'S
GENERAL MANAGER
TEA ROOM
GENERAL OFFICE
SALES OFFICE
FLOOR MANAGER'S OFFICE
N
SECOND FLOOR PLAN
SCALE 1:100
RESTAURANT



FIRST FLOOR PLAN



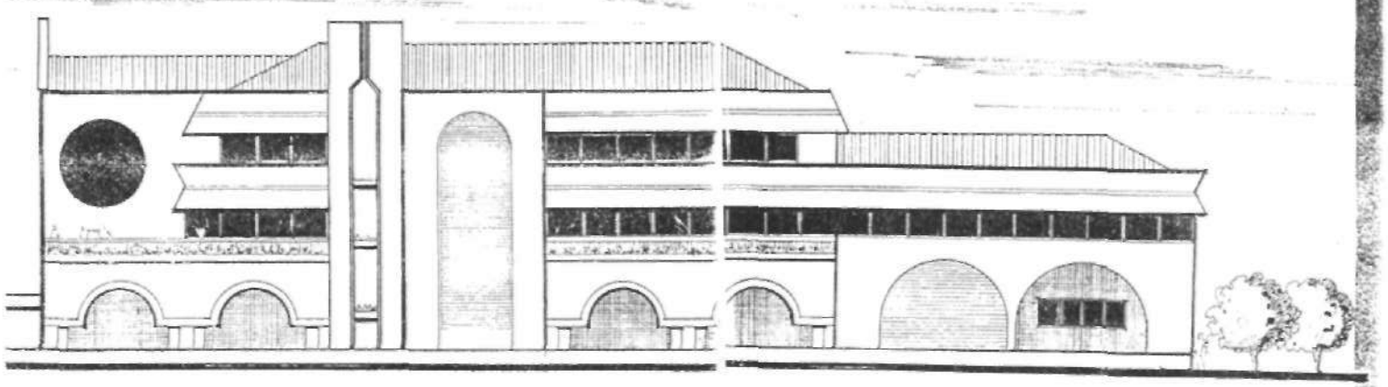
APPROACH



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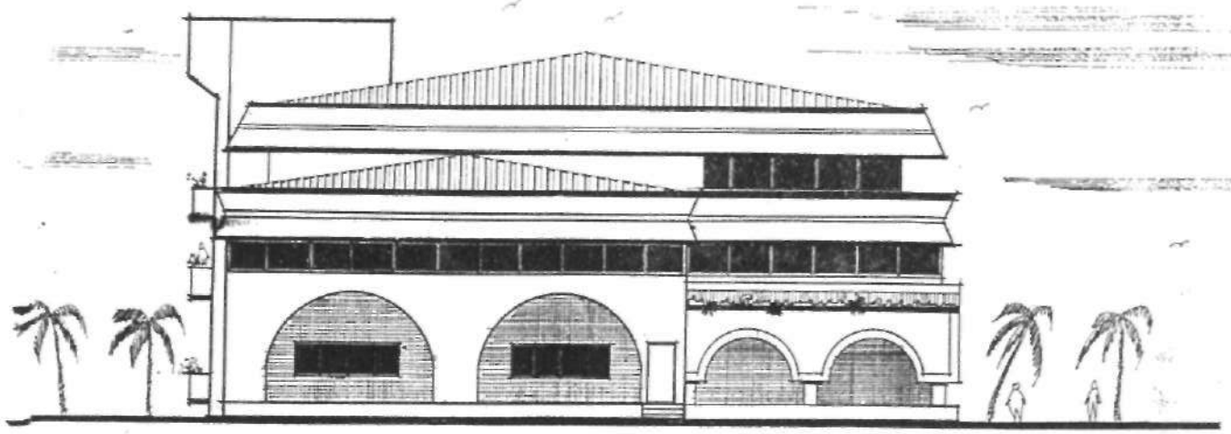
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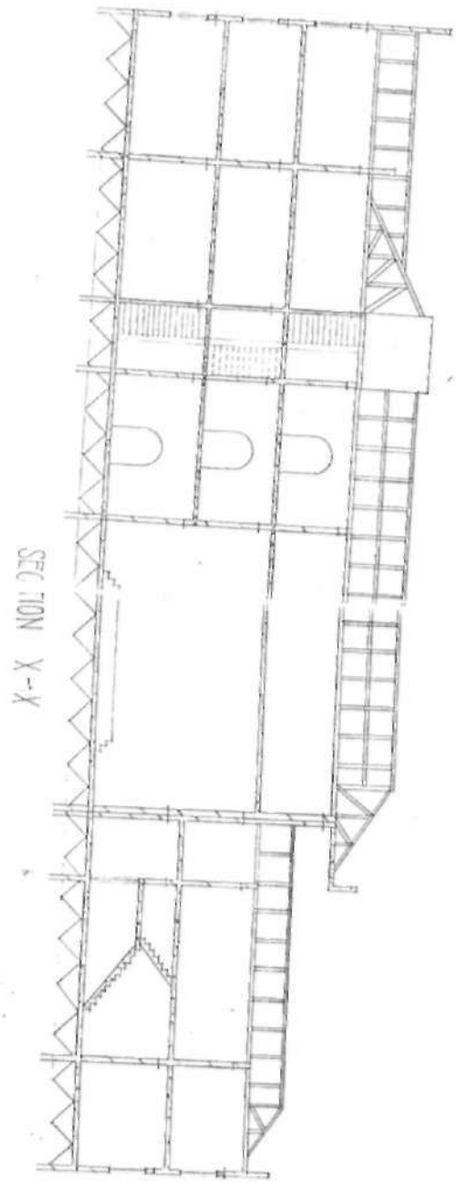
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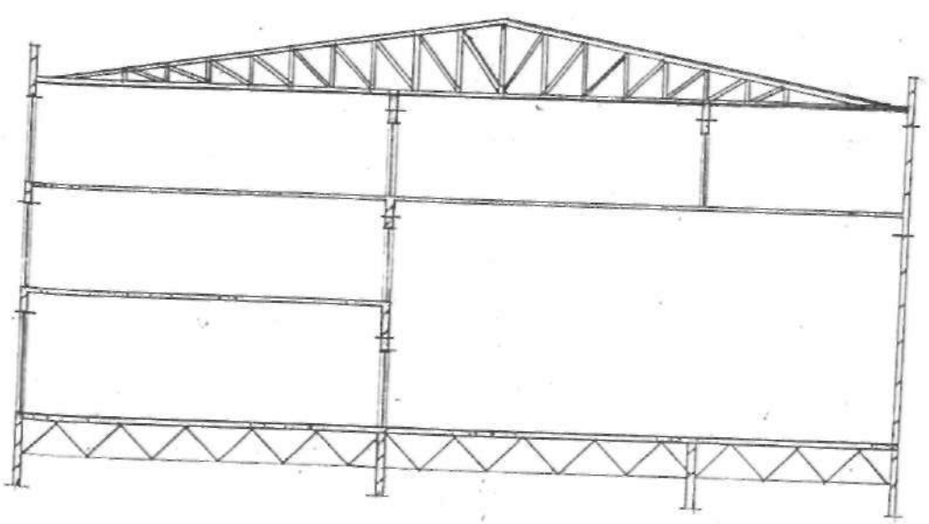
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REAR

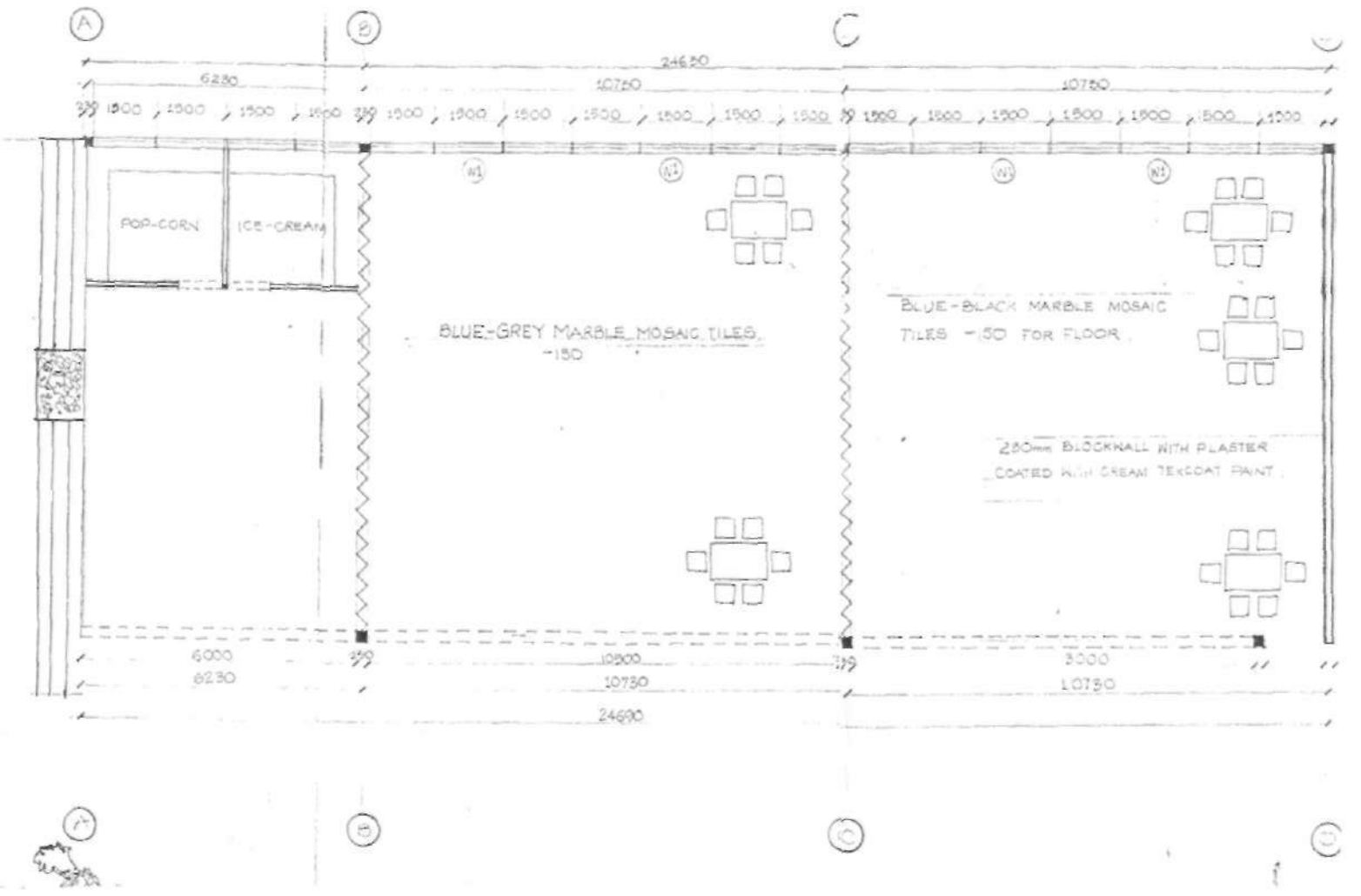
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SECTION X-X

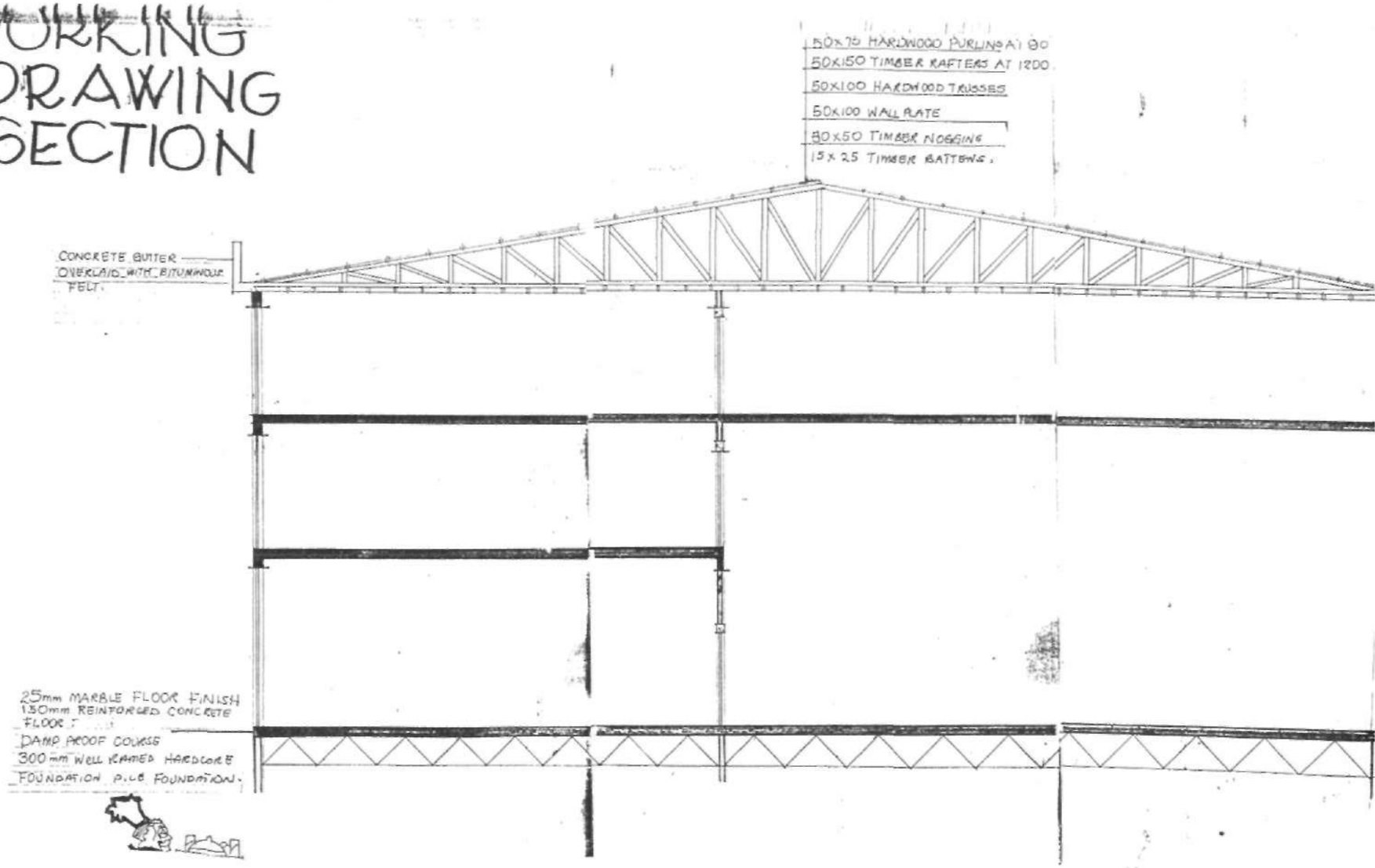


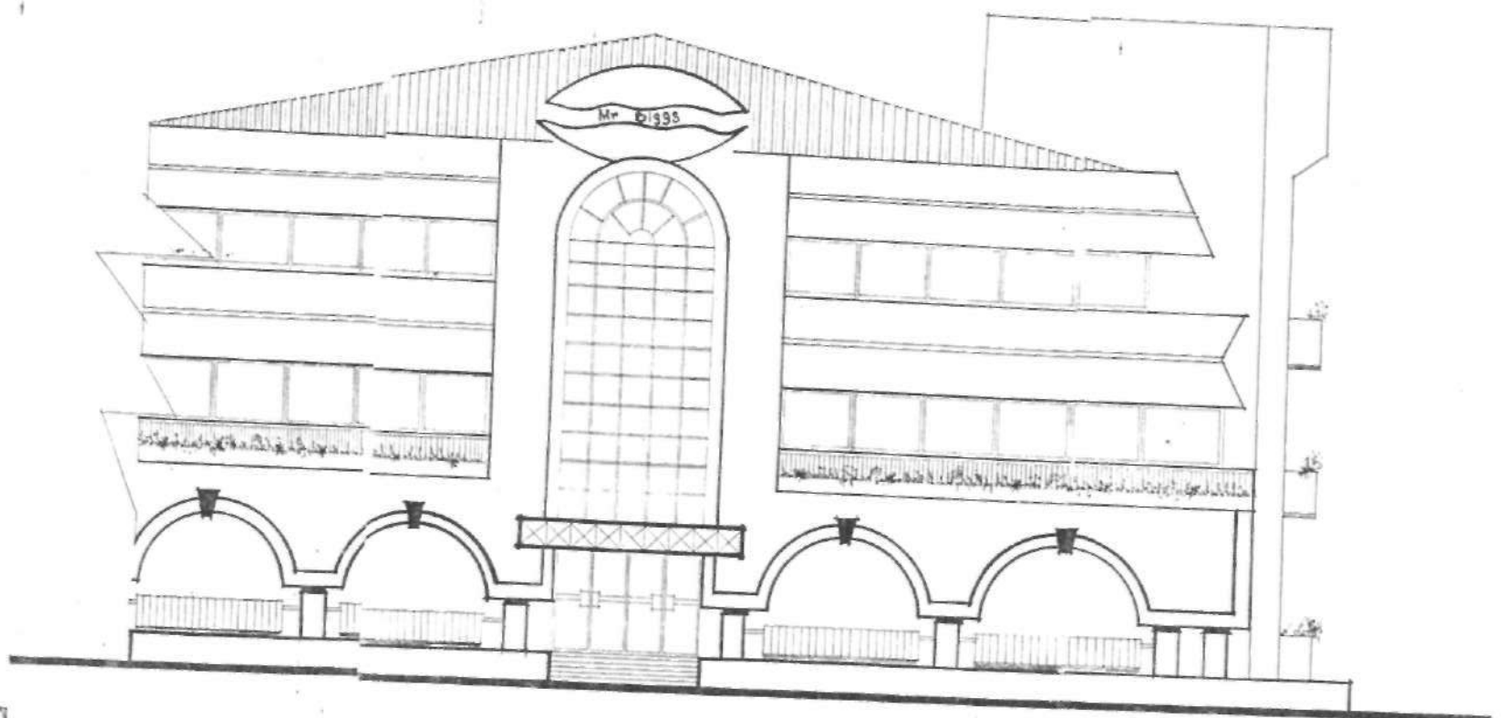
SECTION Y-Y

WORKING DRAWING GROUND



WORKING DRAWING SECTION







WORKING NORTH ELEVATION