

After COVID-19

Restaurants
Hotels
Malls

Contents

1. What is the Problem?

2. Restaurants

Health hazards
Long Term Solutions
Short Term Solutions

3. Hotels

Health hazards
Long Term Solutions
Short Term Solutions

4. Malls

Health hazards
Long Term Solutions
Short Term Solutions

5. Conclusion



Source: <http://farshaskari.com/ocd/28-getting-a-grip-on-why/>



https://www.etherealinnovations.com/wp-content/uploads/2014/07/businesspeople_in_crowded_elevator_42-16753475.jpg

What is the Problem?

Picture this: Sam has his own apartment. It's been a long day and he hasn't had the time to cook a meal, so he decides to walk to the nearest fast food restaurant for a bite. Sam leaves his apartment on the 4th floor, locking the door behind him, and heads to the elevator. He pushes the call button and waits as another three of his neighbors also gather around the same elevator. They greet each other and step into the elevator once it arrives, the elevator now full to its maximum capacity. Sam reaches the ground level, where he unlocks the building's main entry door, and makes his way to his favorite restaurant. It's rush hour and the sidewalks are crowded, but Sam finally makes it to the restaurant. He grabs the door handle with his hand and walks in, stands in cue to order his food, then sits at the table to eat. When that's over, Sam packs up and heads back home.

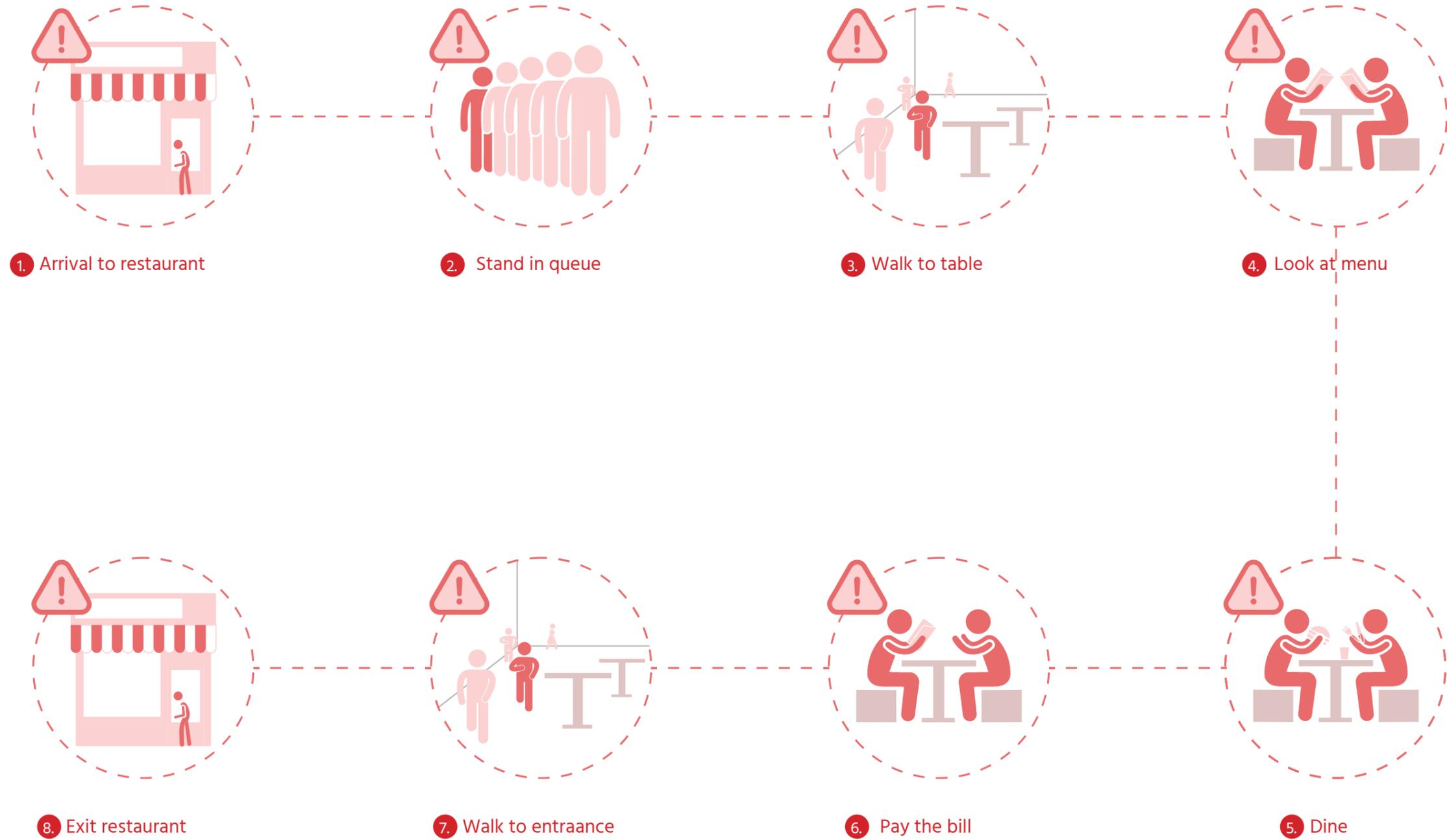
Under normal circumstances, Sam's trip is far from harmful. But amidst the pandemic we face today, most, if not all, of the steps he took from home to his destination posed some kind of threat. The reasons? Well, Sam's trip spanned a multitude of different spaces, crowded and not: his own residential flat, the lobbies of his building, the entrances and exits, the sidewalks, the restaurant etc., and space is precisely the medium through which viruses are transmitted. Luckily, space is also precisely the medium that architects best understand, and we have already started investing our energy in coming up with ways to improve it.

Some of the businesses that have been hit the hardest by the worldwide pause of COVID 19 include the restaurant that Sam visited, as well as the rest of the hospitality sector. Now that businesses are slowly reopening, the main concern that was on Sam's mind, as well as ours, is whether these businesses can keep their environment clean and virus-safe, and whether we can trust them with that.

Well, there's a lot that a business can do to protect itself against a pandemic and to gain the trust of its clientele; some solutions can be done in the long run, while others can start happening now. In the long run, architects can help improve our built environment by adjusting their future designs. In addition to design factors like thermal comfort and efficient daylighting, architects will have to integrate "virus-proofing" into their building code. In the short run, architects can work with existing spaces to rearrange their interiors, repurpose them, or invigorate them with virus-protective infrastructures.

Below are some of the ways that designers can prepare restaurants, hotels, and retail malls for a comeback post COVID-19.

Restaurants - Health Hazards



Restaurants - Long Term Solutions



<https://www.restorationhardware.com/catalog/category/collections.jsp?categoryId=cat3870164>

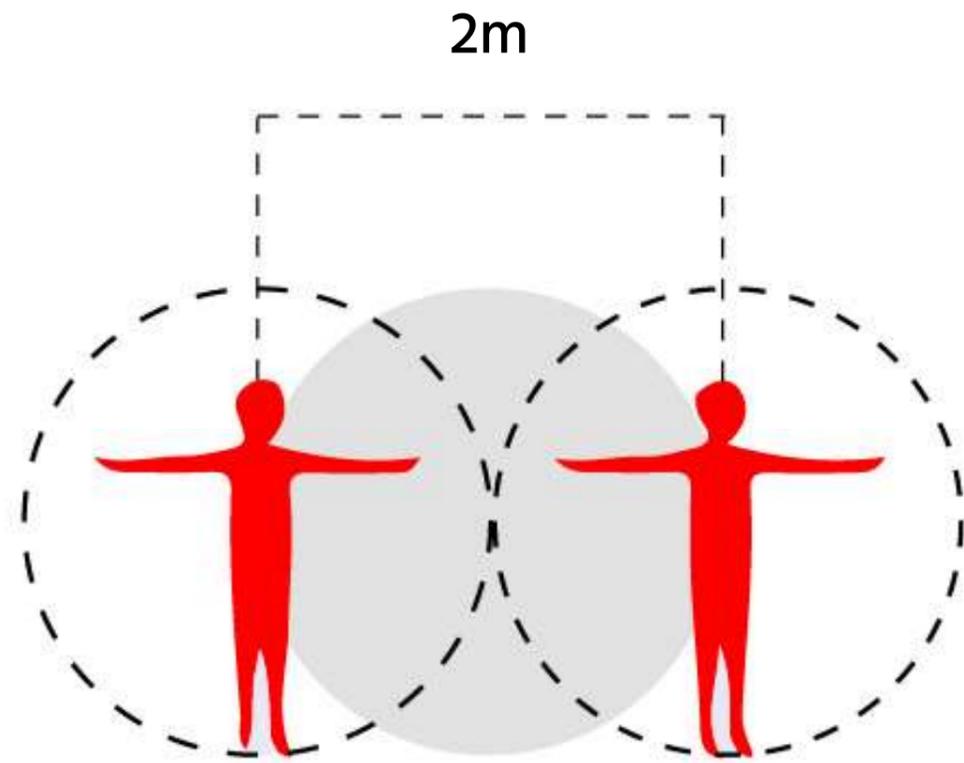
A key point to address in restaurant design that responds to virus outbreaks is the importance of keeping items like cutlery, plates, and furniture as clean as possible. Restaurants are the prime location for the sharing of objects that make contact with our hands and mouths, so keeping surfaces clean at all times is essential. In our aim for optimal designs, architects can choose materials that are easy to clean and that are less prone to collecting microorganisms.



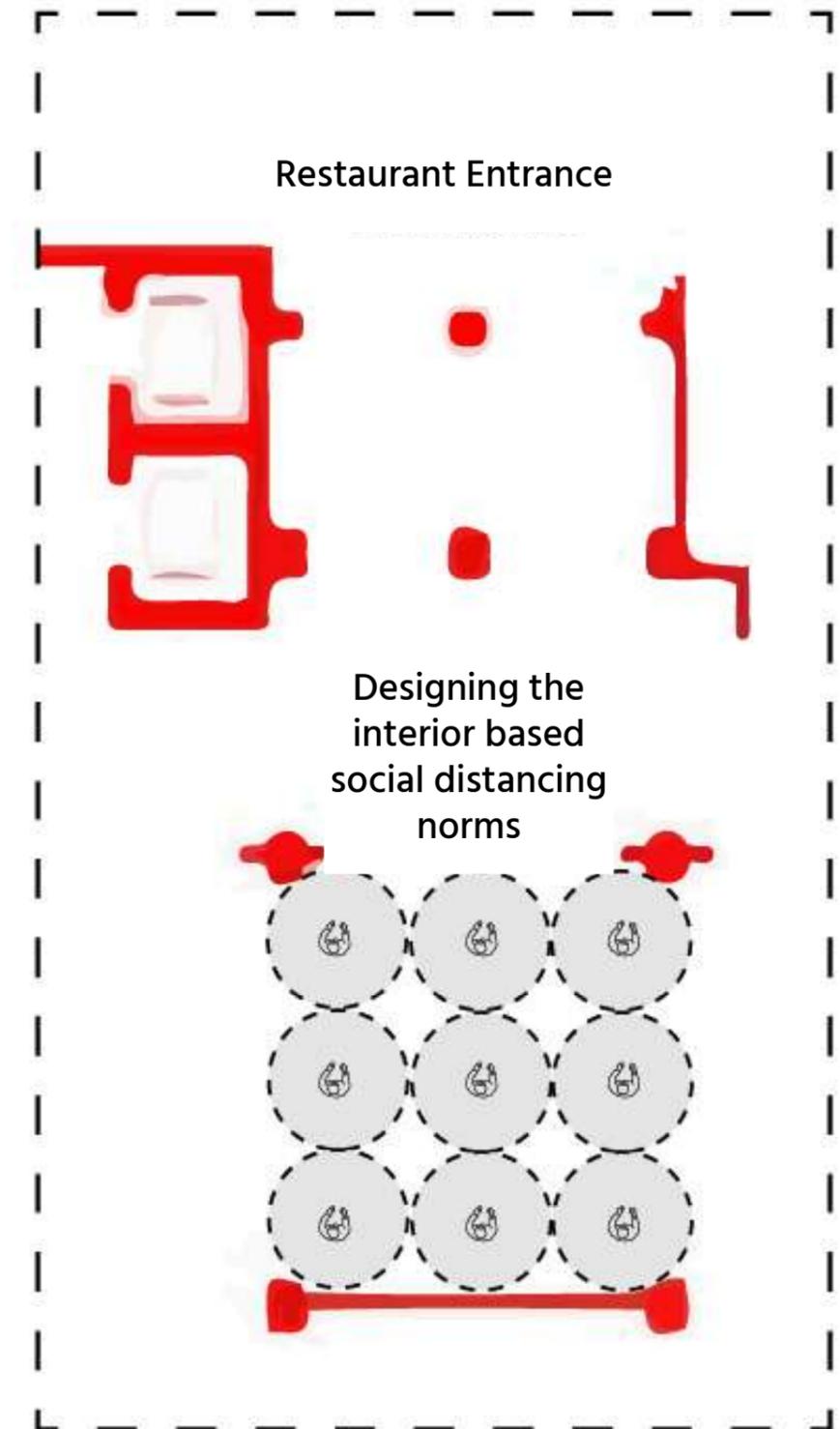
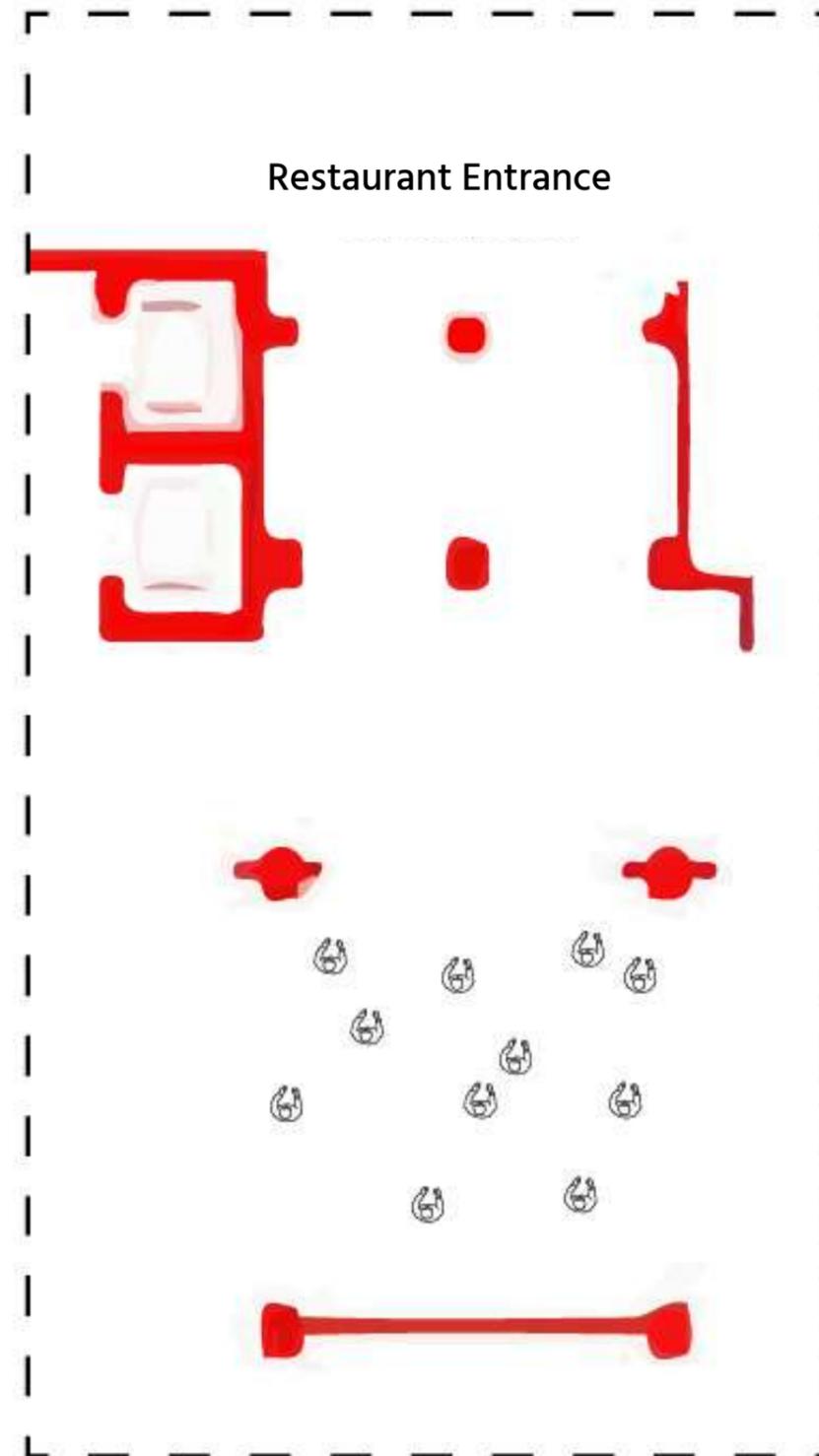
<https://www.trekgigger.com/culture/ask-table-metal-vs-plastic-cutlery.html>

<https://www.kwic.info/collective-cooking-building-community-resilience-through-food-sharing>

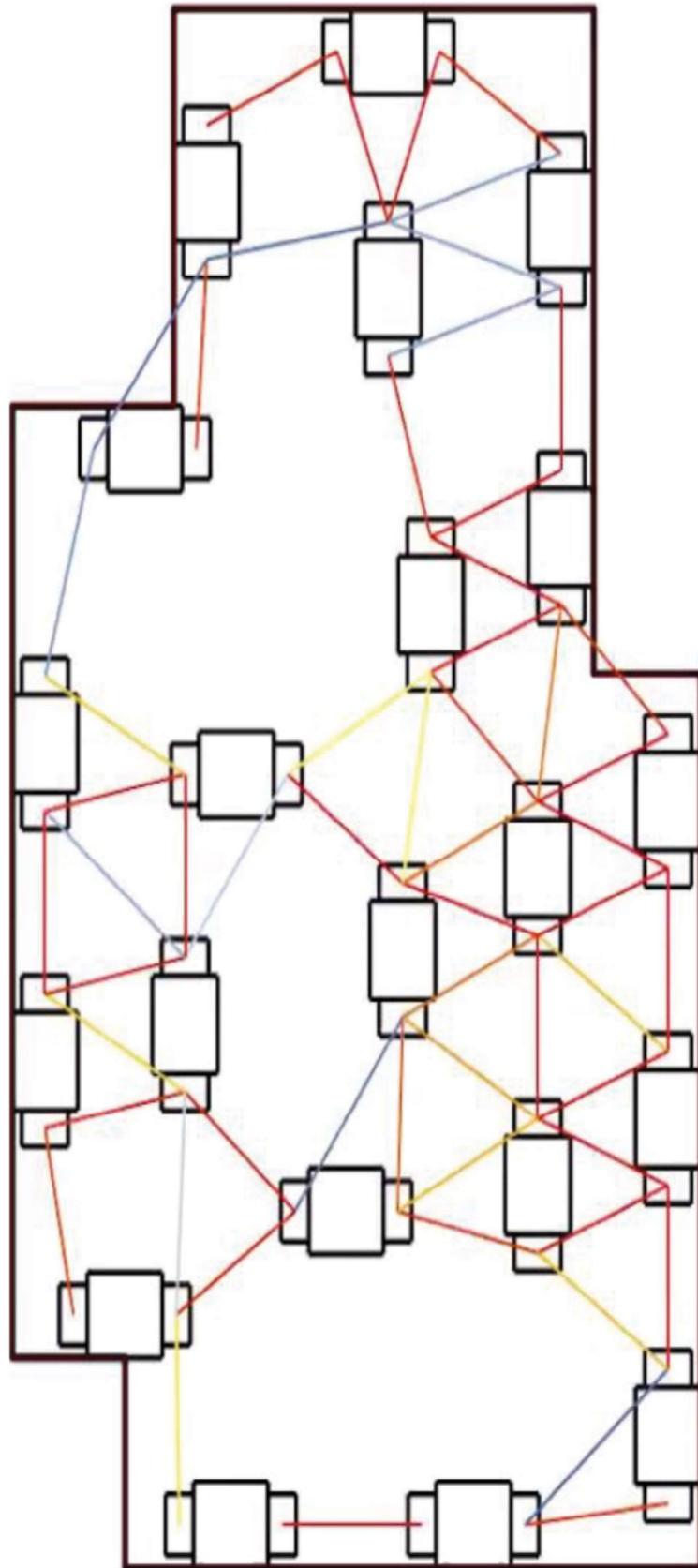
Restaurants - Long Term Solutions



Designing optimized spaces that can perform under both high and low density of people per unit area is important. In addition to densities, architects must also consider traffic, such as the circulation of people and food from entrance to kitchen to table, as well as low-tech or low maintenance designs. This can prove to be very helpful in reducing costs, a measure that is necessary for the survival of businesses in the midst of economic disruption.

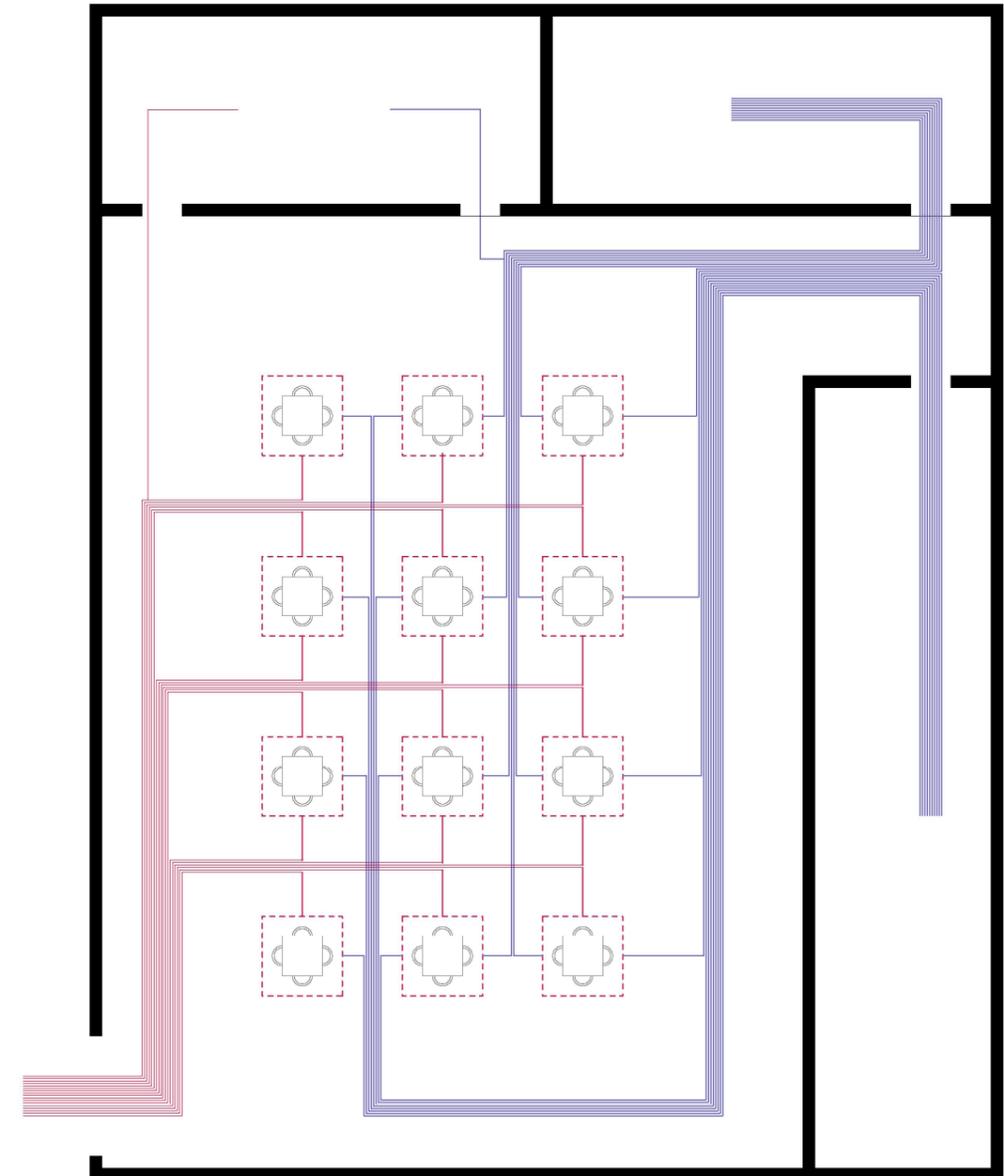


Restaurants - Short Term Solutions



<https://www.linkedin.com/company/planfinder/>

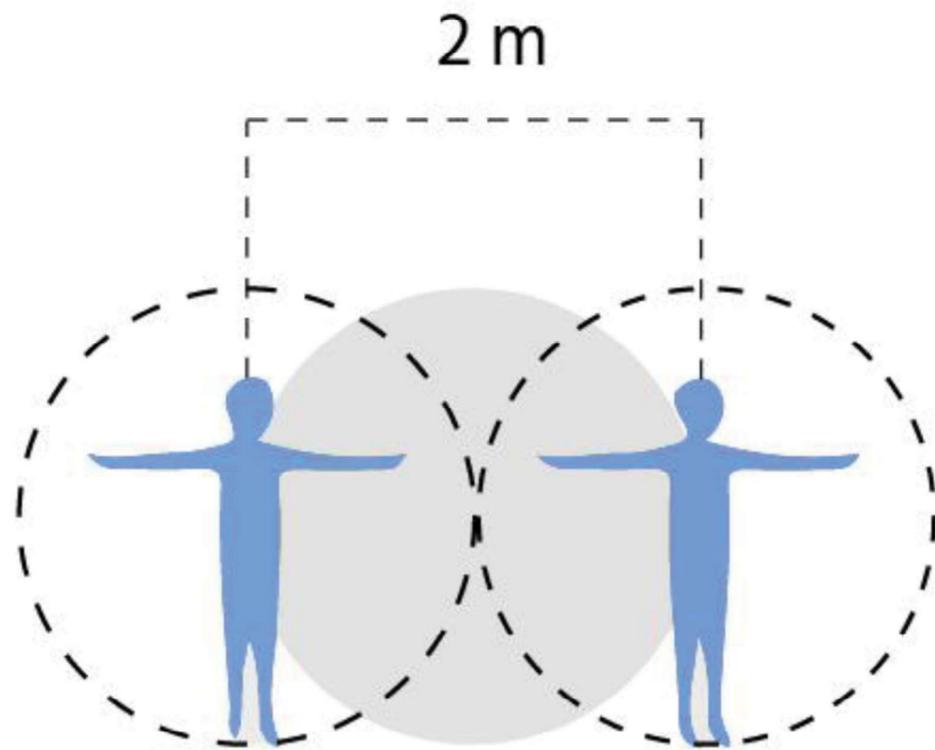
As a pose to designing better restaurants from scratch, architects can instead work with existing spaces by rearranging them from the inside. Finding optimal interior layouts is one example and involves shifting furniture. This method is being implemented in hospitals who have just recently cleared out some space for new COVID-19 units.



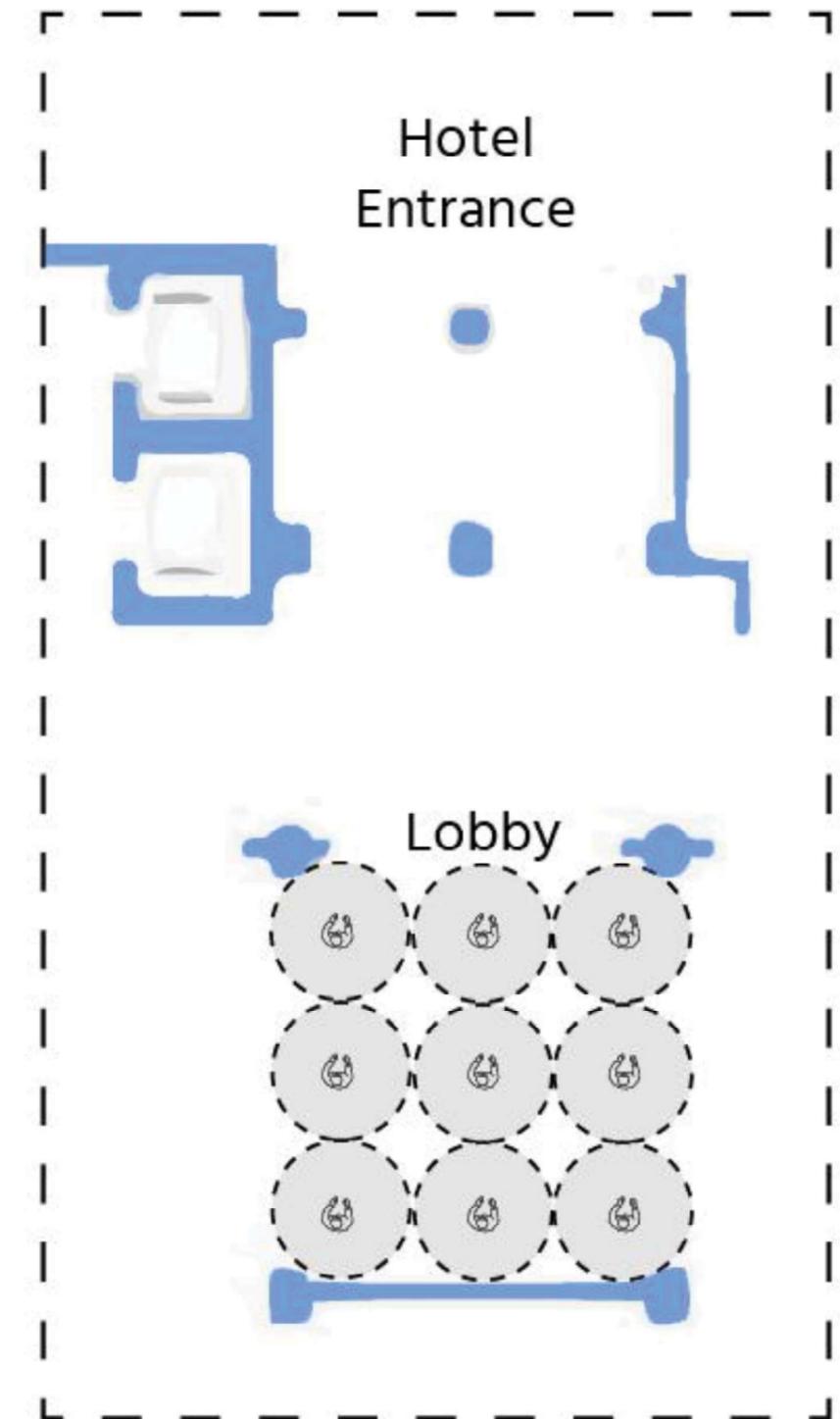
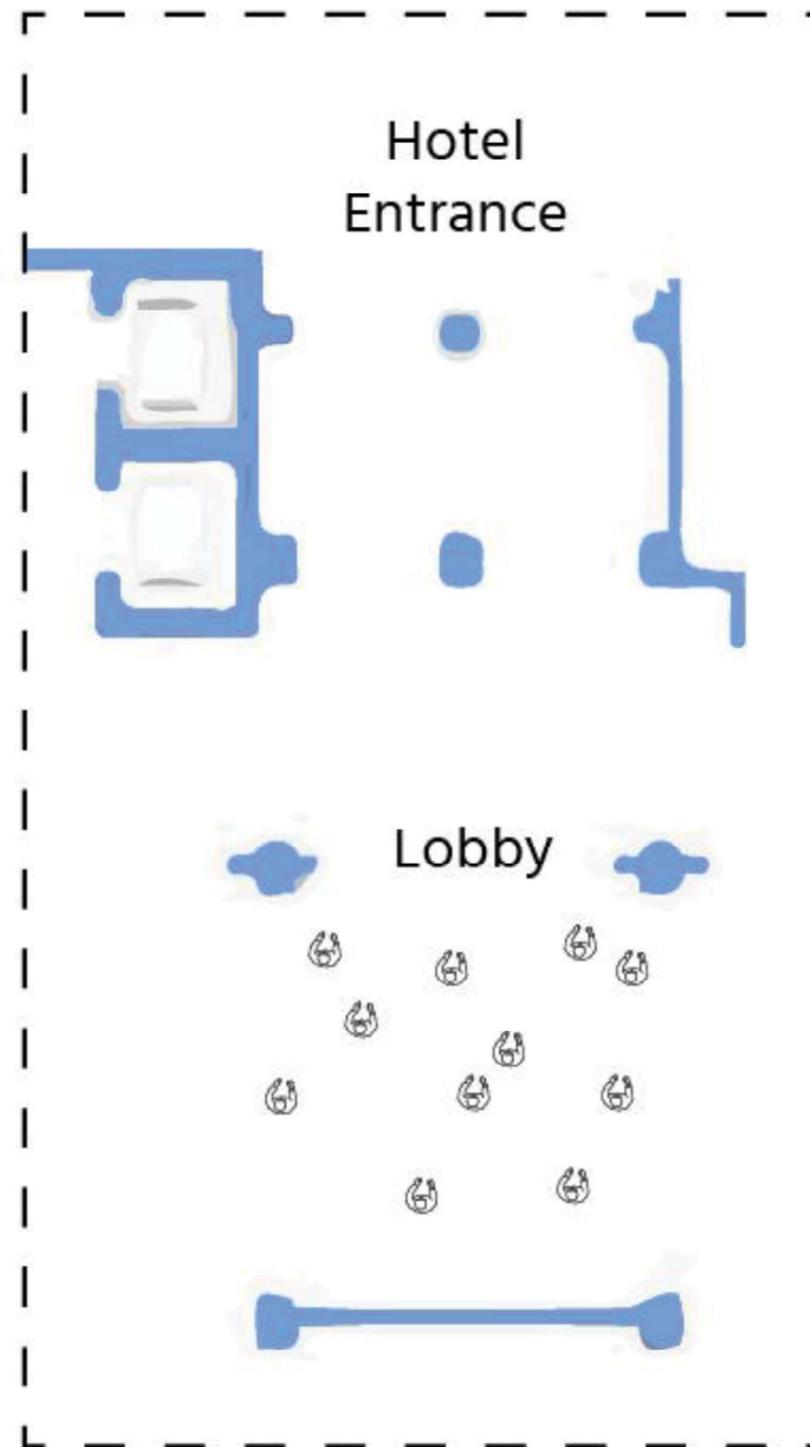
Hotels - Health Hazards



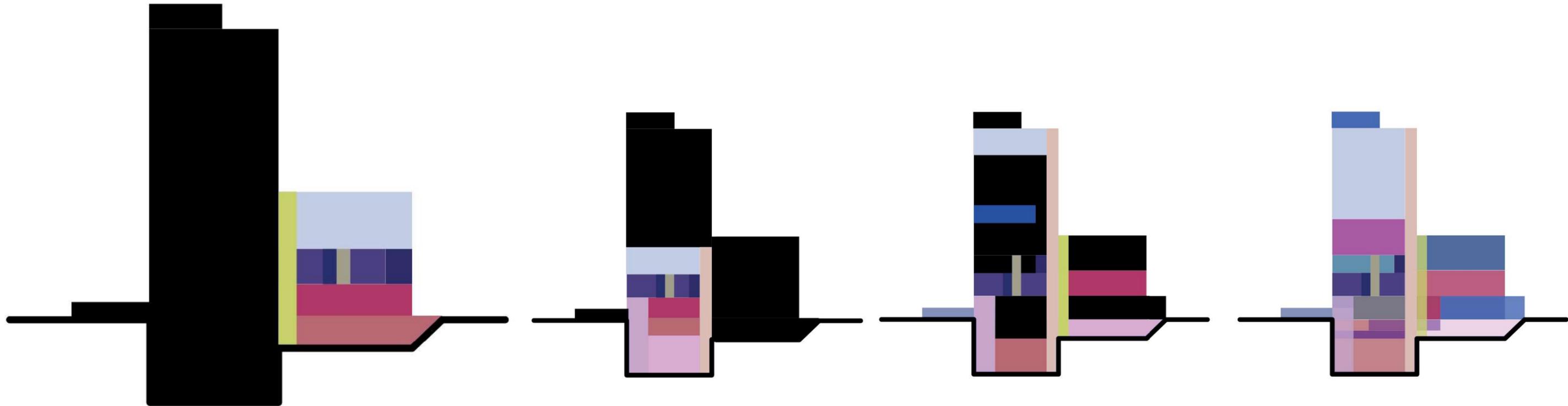
Hotels - Long Term Solutions



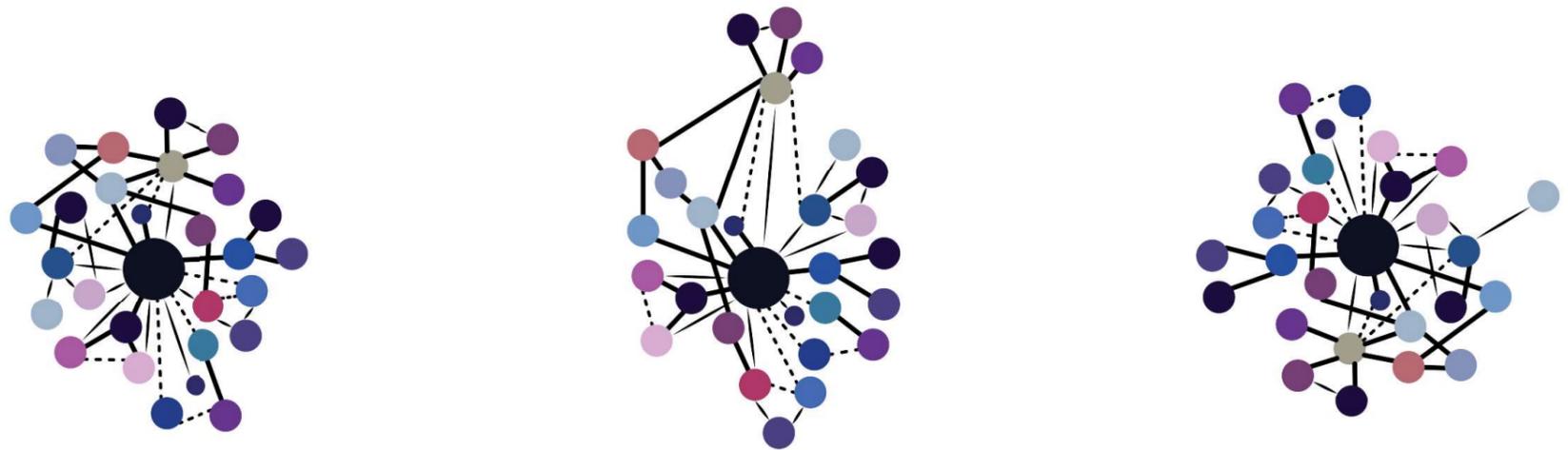
The trick with hotels, and any non-private space for that matter, is to target the problematic areas: these usually consist of gathering spaces like lobbies, food courts, etc, and “source spaces”, such as kitchens, which are the central spaces for a good or service that will be distributed to other parts of the hotel. Just as with restaurants, architects can start designing for more optimized spaces that allow for a comfortable capacity of people, as well as relying on health standards and architectural proportions that make transforming the space much easier during a pandemic.



Hotels - Long Term Solutions



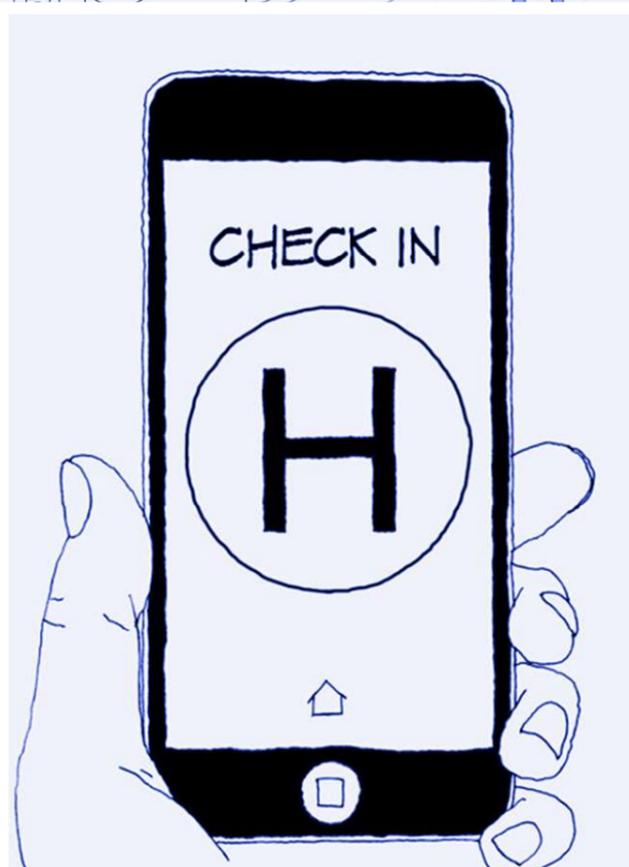
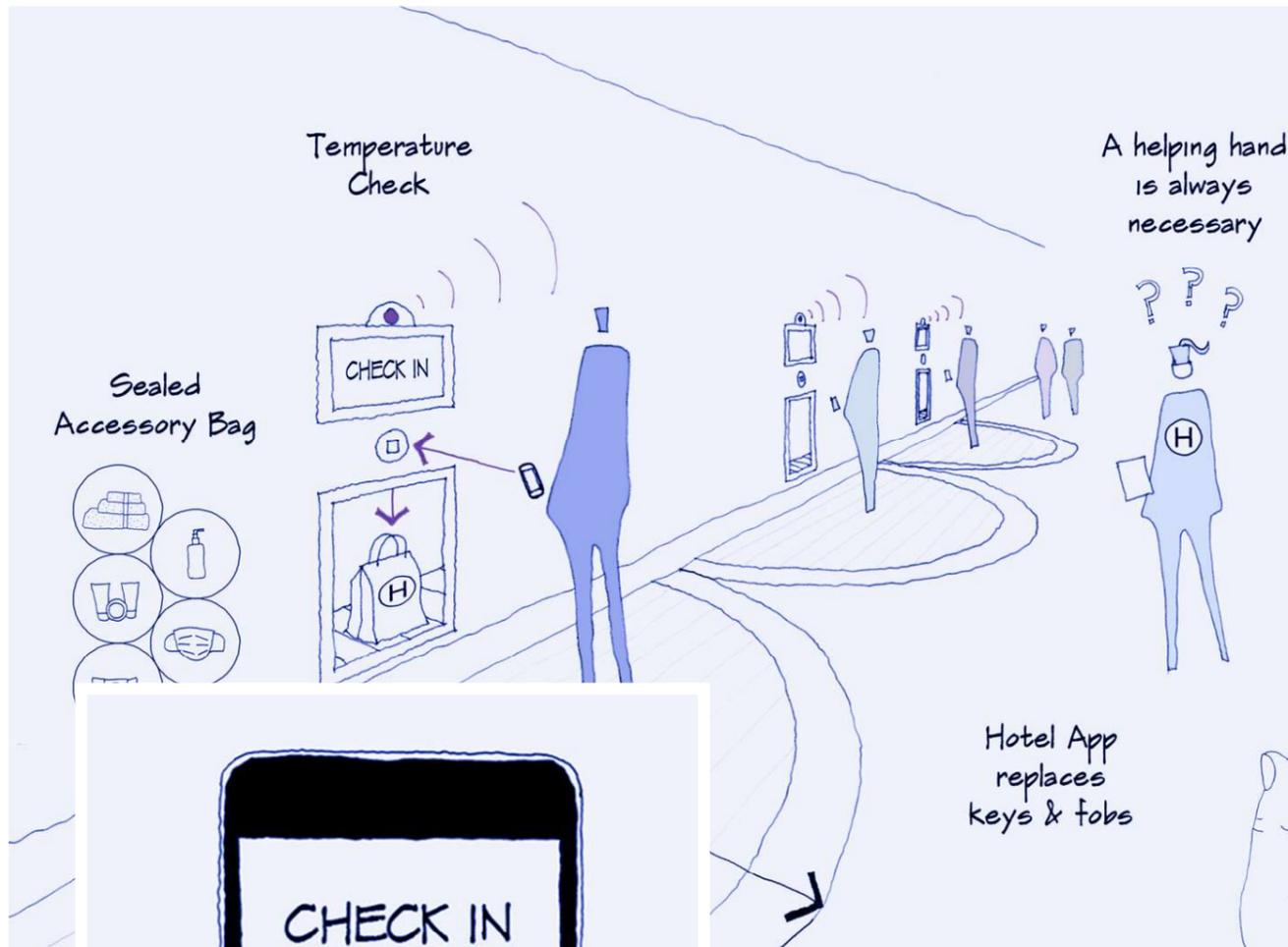
It is also important to consider the overall layout and organization of program within the building. During this year's outbreak, many hotels have been forced to close off large parts of their buildings and only operate the necessary spaces. This is a new consideration that can inform the decisions made by architects when it comes to the proximity of these vital spaces to each other. It also suggests that we may need to think of hotels as a body with appendages: if the appendage is removed, the body must still be capable of function.



- | | | | | | | |
|-----------------|-------------------|--------------|-------------------|--------------|--------------|-----------|
| ● Auditorium | ● Conference Area | ● Gym | ● Lounge/Lobby | ● Parking | ● Security | ● Storage |
| ● Bathroom | ● Delivery Area | ● Hotel Room | ● Mechanical Room | ● Pool | ● Spa | ● Terrace |
| ● Changing Room | ● Entrance | ● Kitchen | ● Office | ● Restaurant | ● Staff Area | ● Theater |

Must be next to ———
Should be next to - - - - -
Would be nice if next to ———

Hotels - Long Term Solutions

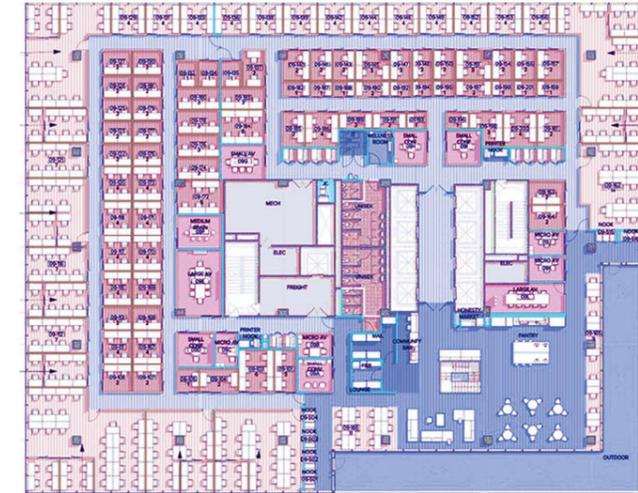
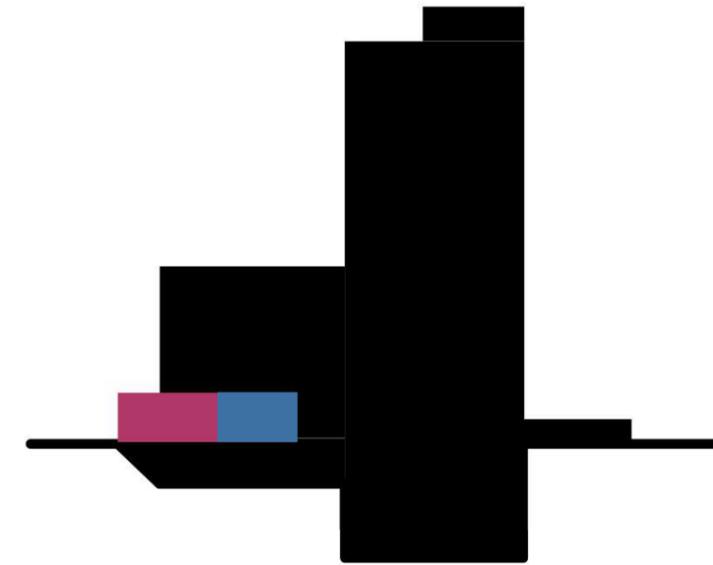
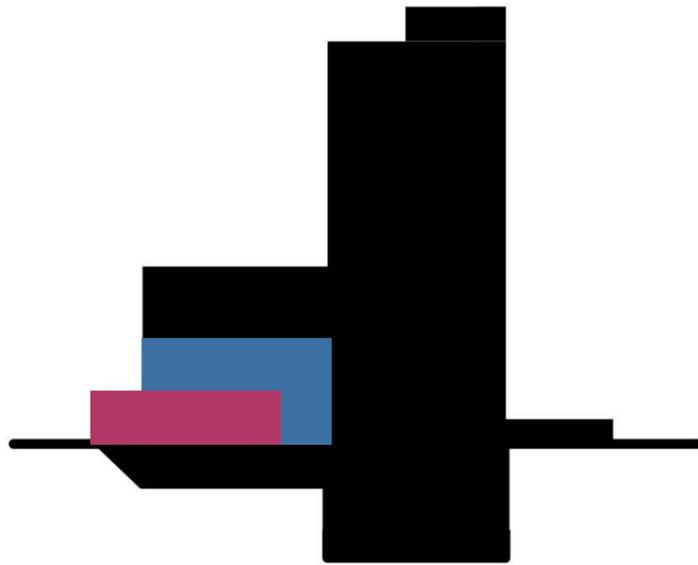


Last but not least, and as with most of our built environment, architects can introduce smart designs instead of more traditional ones. Hands-free navigation from lobby to room is just one example of how this can be achieved.

<https://www.dezeen.com/2020/05/21/post-pandemic-hotel-manser-practice/>

Hotels - Short Term Solutions

Short-term fixes for a hotel may be re-allocating spaces for new use. For example, in the midst of this pandemic, many hospitals have had to shift some of their units to make room for new COVID-19 units. This involved preparing the spaces to accommodate their new functions, sometimes by adjusting ventilation, rearranging furniture, and introducing temporary architecture.



<https://www.cbinsights.com/research/report/wework-strategy-teardown/>

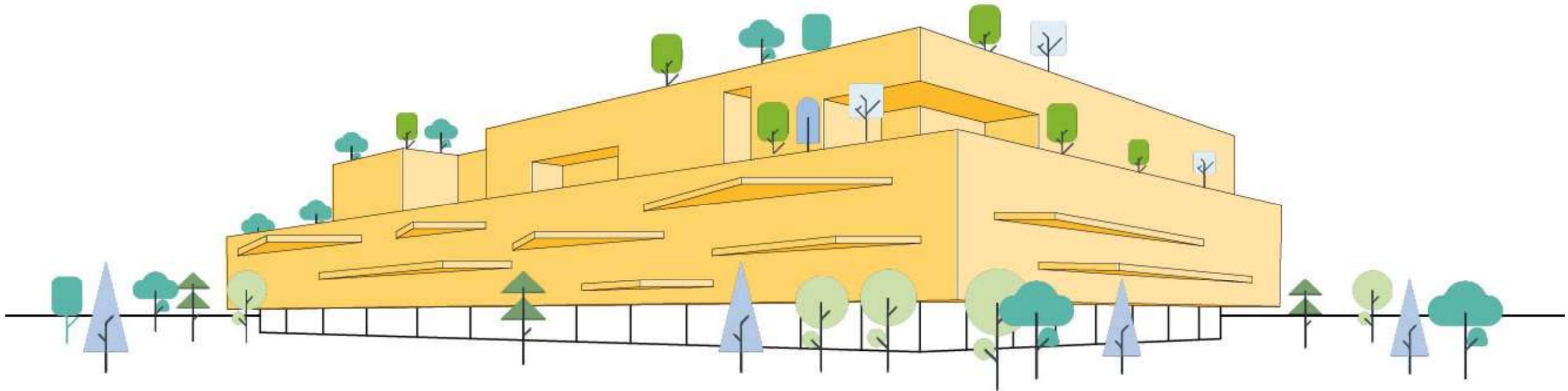
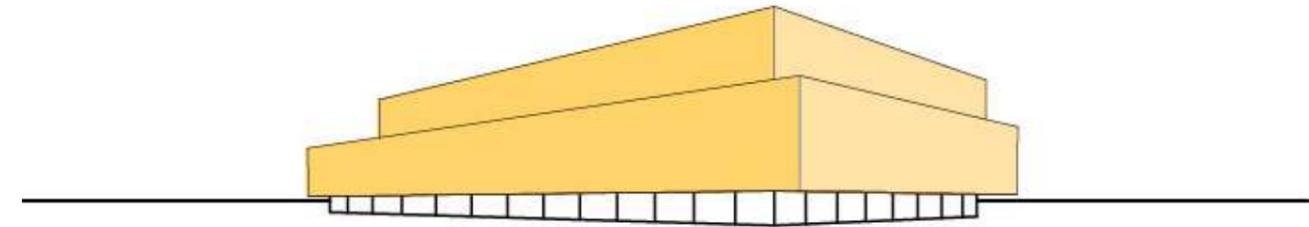
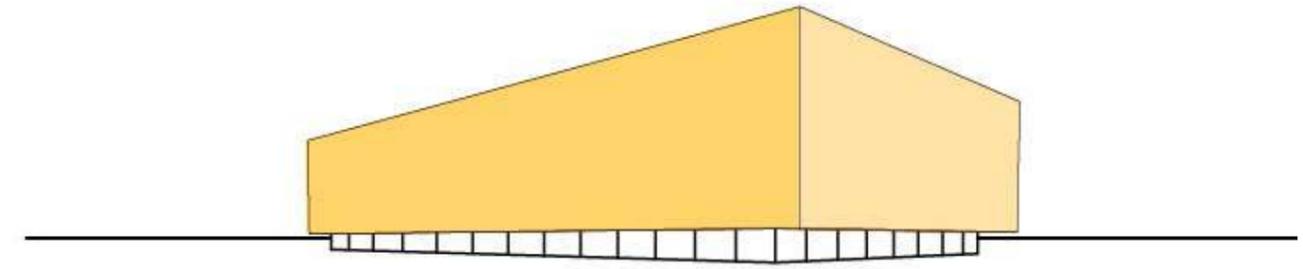
Malls - Health Hazards



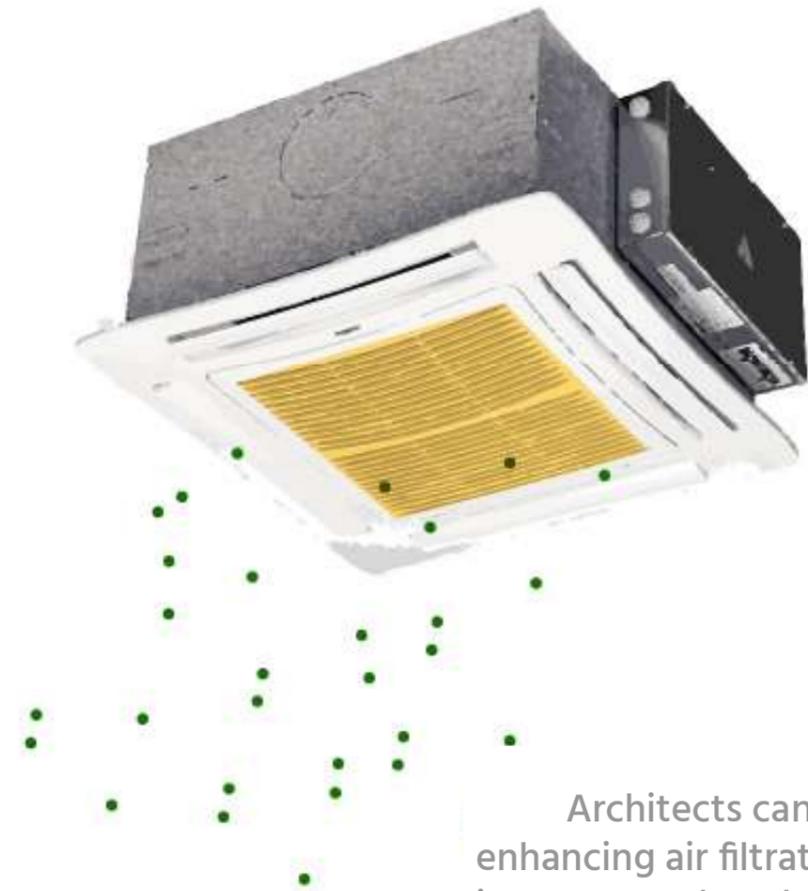
Malls - Long Term Solutions

Creating a safer space for shoppers can begin by addressing bottleneck spaces. These are usually the areas right in front of an escalator, elevator, or store, and architects can start to redesign these to be less crowded.

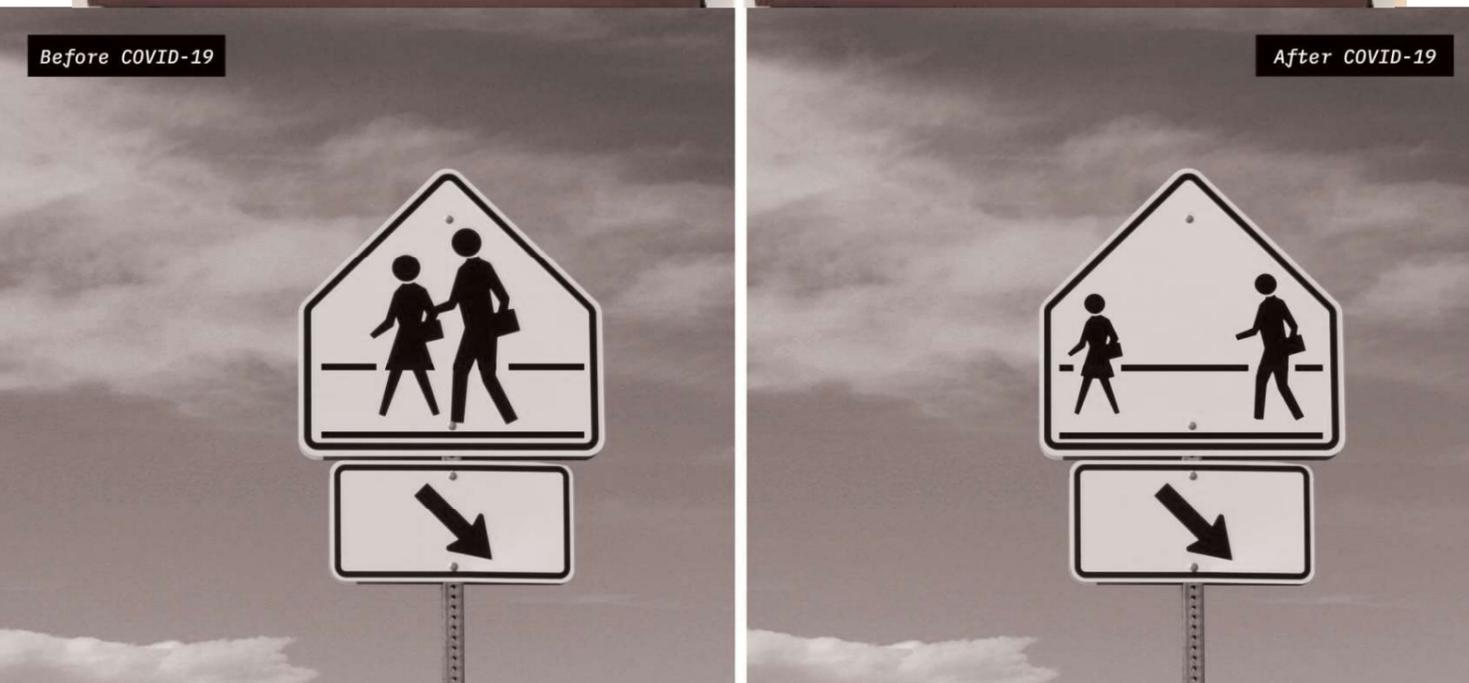
Malls can also start to have more outdoor spaces and thus become more breathable.



Malls - Short Term Solutions



Architects can focus on enhancing air filtration systems when it comes to closed, indoor malls. The idea is to create an environment in which unwanted organisms would not be able to survive: the air that enters the building will pass through this conditioned environment, which will act as a filter to only let clean, virus-free air enter the building. The same technique is scalable and can be used between neighboring shops, for example, and so on.



Conclusion

With the spread of the pandemic across the globe, there is a synchronous spread of a culture of hygiene. People are much more aware of sanitary issues and possible ways of protection against future biological threats. But the thing about architecture is that, while there are ways it can help that are not directly visible to the eye, a lot of it still is visual. Right now, people want to see that they can be safe just as much as they want to be told, so architecture can give us the benefit of being both performative and transparent. This can reflect positively on a business that decides to make change.