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Culinary Academy as a Multicultural Status: Interior Design Perspective

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Abstract

Culinary art is one of the most ancient forms of cultural expression, where there are abundant types of food with different and unique tastes in this world. Although Saudi Arabia is an extensive country with diverse nationalities, and each has its unique taste in food, it has few culinary art academies. In addition, those academies are limited in activities.

Culinary art academy will allow people to exchange culture; they will be able to communicate and mingle with multi-nationalities in Saudi Arabia. In addition, students interested in this field can make their career where they can get a degree in culinary arts and learn from and interact with the finest culinary professionals through this multicultural opportunity. Moreover, the culinary arts industry benefits the owner financially through the establishment's reputation and the students who study or visit it.

From the perspective of interior design, this paper highlights the importance of this multicultural academy. In addition to the literature review, the case study analysis and the conducted survey studies and discusses the fundamental interior design requirements that should be formulated when establishing and designing this kind of academy. Throughout the paper, the qualitative approach will be used to examine the precision of the suggested hypotheses, leading to clear outcomes and results.

Keywords

Culinary academy, art of cooking, multicultural environment, culture exchange, interior design, education.

Introduction

Culinary art is one of the closely ancient human activities. Nowadays, more people are pursuing the desire to manage a kitchen than ever. Therefore, people can practice, study, and expand their expertise by attending culinary classes/schools. In addition, one can find some remarkable opportunities with a degree in culinary arts.

Indeed, Saudi Arabia has few culinary art academies and most of these academies are limited in activities. Recently, there is an active movement by the *Saudi Culinary Art Commission* to highlight the importance of culinary and cooking activities. Moreover, it works to motivate pursuing a degree in culinary art as an opportunity to acknowledge other cultures and get exposed to the world; it is precisely what the Kingdom's 2030 Vision aims to achieve.

The *Saudi Culinary Art Commission* mentioned that " ... *Food is an essential part of every culture and history. At the Culinary Arts Commission, we are proud of our unique and diverse culinary heritage and seek to promote it locally and globally. To do so, we will showcase the unique Saudi culinary traditions and position the Kingdom of Saudi Arabia as a destination for the culinary arts...*". They refer to culinary arts as a new destination, an exceptional experience, and an economic opportunity.

Based on this, the core of this paper was formulated as a result of the extended submitted study of the "Capstone Project Research"¹ where the second author presented the course outcome as a complete study before starting the final project under the supervision and consistent support of the first author.

So, this paper presents the interior design perspective of the culinary arts academy. The structure of this paper is created through several stages, from the idea overview to the literature review (Culinary arts as a manner of cultural communication and as tourism industry ...), then the analytical study of two different case studies: One international (France) and one national (KSA).

Moreover, a survey study was conducted to investigate the importance of this kind of project from the Saudis' point of view and to understand their subjective preferences, which helps in comprehending the suitable interior design atmosphere/mood, requirements, elements, and aspects.

¹) According to the study plan of the Design Department (Interior Design Concentration), College of Architecture and Design, Effat University, KSA, this course *INTD 461: Capstone Project Research and Programming* is one of the major courses for the senior students which they should finalize before starting their final/capstone projects.

Culinary and cooking arts' overview

The word gastronomy refers to the Greek words “gaster”, "stomach," and “nomas”, "law." In 1825, Jean Anthelme Brillat-Savarin, a French scientist, stated that the field of food science is an intelligent understanding of what affects human nourishment. "Gastronomy" has been defined as the study or art of good eating. According to the Oxford Advanced Learners' Dictionary, "gastronomy" refers to the practice and the art of cooking. It also means the overall enjoyment of food.

The term "culinary arts" is similar to the "art of cooking" which refers to the study and application of various cooking techniques and procedures in food preparation. This discipline involves studying multiple aspects of food, such as nutrition, food science, aesthetics, and culture. According to studies, certain visual factors, such as the balance and color of a plate, can affect the perception of a person's food. Therefore, being able to prepare and serve the best possible food, the aesthetic values used in the presentation of food also play an essential role in the overall enjoyment of the food. Through various approaches, academicians have started to explore the relationship between food and art through sociology, anthropology, and visual art techniques. In addition, the relationship between food and design has gained importance due to the increasing number of people interested in food's visual and aesthetic aspects. From the art perspective, food presentation becomes integral to the experience.

According to Escoffier, cooking is an art and will continue to be. He also stated that chefs have a significant role in connecting design and art. Before establishing high-level cooking schools, many chefs had focused on skills and techniques that needed more innovation and management. As a result, they could not take advantage of these establishments' global perspective. Due to the need for a global perspective among the chefs, they often worked in small and medium-sized enterprises. However, with the establishment of these schools, the chefs have become more creative professionals. While it is essential to prepare and cook food, it is also vital that the artist who creates the food is supplied with the necessary skills and knowledge to make the presentation of the food look beautiful. Culinary may be through the development of arts education. This study provides a comprehensive view of the chefs' perspectives. The study aims to analyze the various facets of the culinary arts comprehensively. It also seeks to identify chefs' criteria when evaluating a presentation.

The study intends to discover what qualities and characteristics define an excellent culinary artist and how chefs define their creative process. The study followed a qualitative and quantitative method conducted in gastronomy. The data collected during the study created a semi-structured questionnaire to collect information about the individuals. In addition, literature about the topic was used to develop the interview questions.

Interviews were conducted with seven prominent chefs. Through the interview form, they could provide their opinions on culinary art. The data collected during the study were analyzed from May 10, 2016, to 15, 2016. The subjects were chosen based on their various characteristics and knowledge and selected through purposive sampling. The study aims to

present the findings in an edited and interpreted form. In addition, it seeks to analyze the subjects' opinions on the various facets of cooking. The researchers also hope to find out what qualities and characteristics define an excellent chef and how they define their creative process. After analyzing, researchers can create a summary and interpret the findings according to their various themes. Some of the steps involved in analyzing the data include recording the interviews, verifying the accuracy of the castings, and establishing interview indices.

Various researchers consulted to ensure that the findings were reliable. An expert review was directed to ensure the study was conducted according to the correct standards. Two experts in the field carried out the data analysis. They were able to evaluate the study together with a specialist in qualitative research. The most crucial factor that may be considered when it comes to demonstrating the reliability of the study is to take direct quotes from the participants. For example, in the present study, the researchers could present the results of the interviews related to the findings.

All the chefs who participated in the study represented Turkey in international competitions. The study results were based on the participants' opinions about the design process, presentation criteria, and aesthetics. The themes used in the study were selected from the various topics that were discussed during the interviews. These topics included the qualifications of chefs, the design process, and the evaluation criteria [For more details, see Ekincek, Sema and Gunay, Semra, 2020].

Culinary art as a manner of cultural communication

Culinary art and food habits are not distinct entities but are part of an organized set of cultural and organizational history events. It makes them an ideal subject for interdisciplinary study. Moreover, the develop an organizational culture framework that will address the various events and circumstances that influence how we eat.

According to Hunt in 1972, a social system is an open-ended structure that depends on other people's survival and sub-systems within a larger society. The concept of organizing is grounded in the agreements people make about what is real and what is not. Consensual validation is a shared sense of high order that people can agree on because of their shared experiences and sensual apparatus. The various issues that affect the development of organizing can help us understand the building blocks of dining rituals. These rules of behavior create a social process more representative of the actors when used. The rules of behavior linked to people's experiences with dining are the components of a successful dining response. They help people develop a social process that is more representative of them. According to Geertz, culture is the "fabric" of meaning, allowing people to interpret their experiences and guide their actions. Hecht, Collier, and Ribeau (1993) believe that culture is a set of common perceptions and interaction patterns people share. Carbaugh (1998) claims cultural practices feel deeply, commonly accessible, and highly regarded.

According to Brummet in 1994, cultural groups are composed of various objects linked to a group. These objects help people develop social identity and sustain their culture. Examples of these include food ingredients, plates, and cups. These items link people together to form a collective social identity. The various components of eating habits and dining rituals linked to organizational culture can be explained by how these objects are organized. They help people expand a further understanding of themselves and their relationships with others. When it comes to choosing food, cultural backgrounds and individual perceptions can influence our eating habits. In 1991, Meyerson and Martin defined three significant perspectives on studying organizational culture. These include integration, fragmentation, and differentiation. The integration perspective focuses on the consistency of culture across different manifestations. The fragmentation perspective focuses on the organization's consensus about the appropriate interpretation of these patterns.

The differentiation perspective states that cultural manifestations are often inconsistent with one another. According to these studies, consensus only emerges when consensus is established within the subculture's boundaries. As a result, differentiated subcultures often coexist with conflict, indifference, or harmony at the organizational level.

The fragmentation perspective states that ambiguity is a pervasive and inevitable part of modern life. For this reason, studies focus on people's experiences in organizational culture. The three perspectives can be used to explain the various factors that influence our food preferences. They can also be used to identify the cultures that influence the food we eat. By integrating artistic expression into the dining ritual, we can see how other cultures promote their values, beliefs, and attitudes through the food they consume. The selection techniques used, and the ingredients' origin play a massive role in determining which items are popular in culture. Cultural integration also describes a dining ritual's various roles and eating habits.

Like other aspects of culture, eating habits are learned. Through cultural differentiation, we can filter out the various cultures and their cuisine to determine what we'll eat. It is essential since it allows us to identify what we like and dislike about a culture's dining habits. When people avoid certain dining rituals and food items in a particular culture, it can fragment the eating habits of those in that region. Therefore, it has led to a wide variety of culinary ethnocentrism. However, despite the increasing number of new cuisines, many cultures still refuse to try new dining rituals and food items. The development of a person's cultural eating habits can be influenced by various factors, such as acculturation and long-term socialization. In addition, eating habits can be fragmented due to the increasing level of ambiguity in a culture. The consensus and dissensus perspectives are a constant variable that can affect the development of a person's cultural eating habits. For instance, learning a new cuisine can lead to cognitive overload since learning about the dining rituals associated with that cuisine can create rejection. This framework can be used to explain how eating habits and dining rituals have evolved throughout history. Individuals can regain the past through a cultural framework and change how society eats, which can be done by studying the history of dining and eating [3].

Culinary Aesthetics: World- Traveling with Culinary Arts

Food is one of the most critical cultural arts forms the tourism industry can utilize. In addition, it can generate economic returns and foster a community's sense of identity. The role of chefs and cooks in a destination's gastronomic scene is central to its development. According to researchers, they are cultural representations capable of initiating dialogues about the destination's development. They also refer to them as cultural brokers, national heroes, and entertainers. One of the fundamental reasons why people treat chefs as individuals who celebrate in the tourism industry is the idea that they are artists. Researchers and experts state the relationship between food and aesthetics is strong. Like artists, chefs are frequently admired for their skills and creativity. In addition, they are often depicted as like artists in their artistic intelligence and food creations.

Researchers use the term "aesthetics" as a metaphorical description rather than explaining how and why it is used. For instance, they often equate the work of culinarians with that of sculptors and painters. The concept of aesthetics is not merely a metaphor but a discipline that spans two millennia of history. It covers various aspects of the study of art and beauty. Despite the broad scope of aesthetics' philosophical roots, many researchers still operate that marginalize the concept of aesthetics when it comes to scholarship in tourism and gastronomy. That is why they must understand how and why chefs are regarded as artists in a destination's gastronomic scene. The failure to address the issue of collective aesthetics risks undermining the discipline's theoretical foundations. For instance, the seemingly simple questions about "Is food art?" and "Are chefs/chefs artists?" are unanswered. The most significant attempt to bridge the aesthetics and the cuisine is Hegarty and O'Mahony's 2001 book, which argues that food is a form of cultural expression. They claim that a skillful execution of art can communicate a chef's cultural upbringing and inner subjectivity. Figure (1) shows a conceptual attempt to create an ecosystem consisting of three living entities: the culinary artist, the audience, and the artwork.

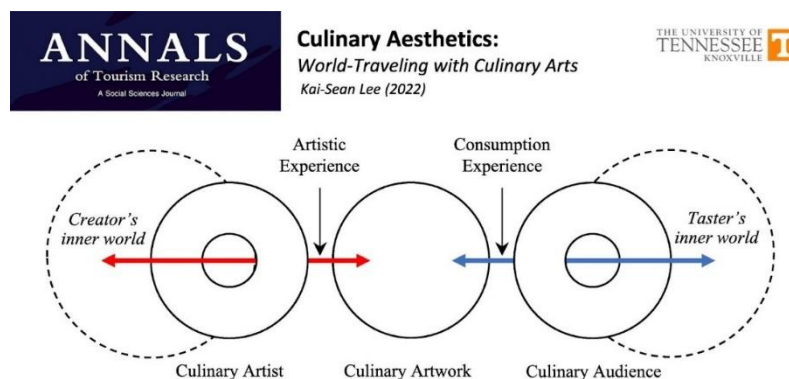


Figure (1): World-Traveling with culinary arts

According to Hegarty and O'Mahony, all kitchen interactions are respectable, but only specific experiences can transcend beyond their nourishment. Therefore, it implies that only a limited number of artistic endeavors can be considered worthy of praise. The study provides a plausible link between the domains of culinary arts and aesthetics. However, it focuses on the elitist perspective that only certain arenas can be visited by such art [4].

Culinary arts and the tourism industry in Saudi Arabia

The increasing number of events and leisure activities in Saudi Arabia, such as concerts and sports, is expected to impact the country's food and beverage industry positively. This growth is already apparent in the development of mobile delivery services and restaurants that cater to international and local customers. However, despite the rich cultural and historical traditions of Saudi Arabia, the country's cuisine has yet to be fully utilized. In addition, Saudis are known to spend money on recreation due to many secondary local offerings. Figure (2) illustrates the increasing demand for food.

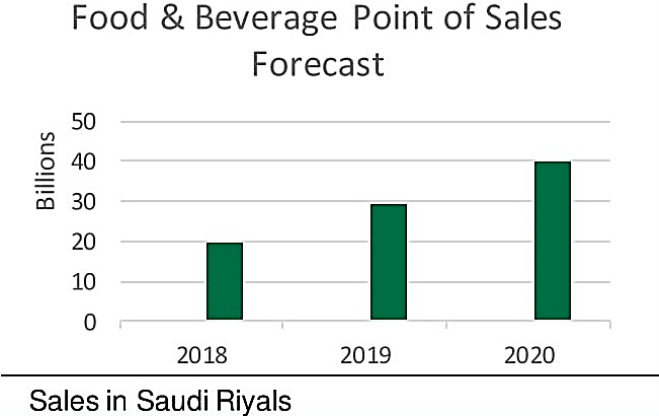


Figure (2): Food demand in KSA

The rapid population growth in Saudi Arabia expects to drive the country's demand for food and beverage products. In addition, the country's new infrastructure developments and the increasing number of young people are expected to contribute to the industry's growth. In Saudi Arabia, over 90% of the population consumes at least once a week in restaurants and fast-food outlets. The average monthly spend on food in Riyadh is around SAR1,330. Accordingly, the concept of culinary tourism has been around for a long time and is now considered a vital part of the tourism experience. According to Saudi invest, over 50% of leisure travelers choose a destination due to food and drink. Therefore, good food and drink is a significant factor that influences travelers' decisions when choosing a destination [2].

Case study (1): Ducasse Paris School Campus



General information:

Ducasse Paris School Campus

Architects: Arte Charpentier
City: Meudon
Country: France
Area: 5000 m²
Year: 2020
Number of floors: Three floors
Number of rooms: 79
Type of users: Students – Chefs
Time of use: 5 Days weekly
12 Hours/day

Figure (3): Ducasse Paris School Campus

Project goal

Mr. Ducasse has been able to pass on the vision of pastry and culinary arts to a wide range of people. He has also inspired and motivated young individuals and professionals to improve their skills. One of his main goals is to provide them with the necessary tools and techniques to excel in their chosen field.

Architectural concept

The concept of this project was inspired by the presence of nature. The building mass is composed of four entities representing water, air, fire, and earth. There is a strong link between these elements and the act of eating, located somewhere in the middle.

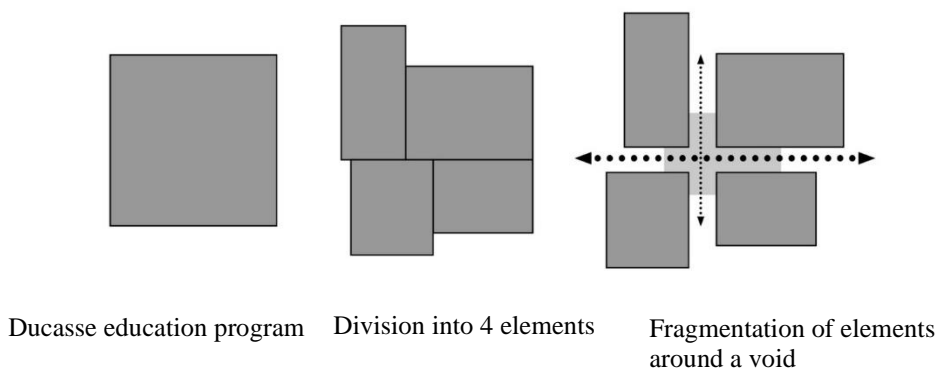
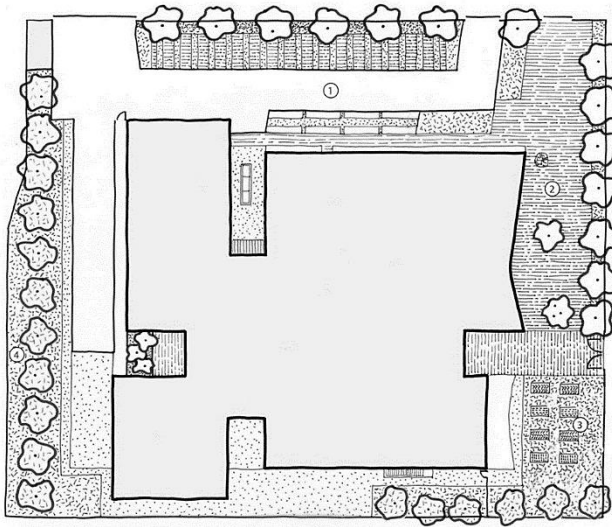


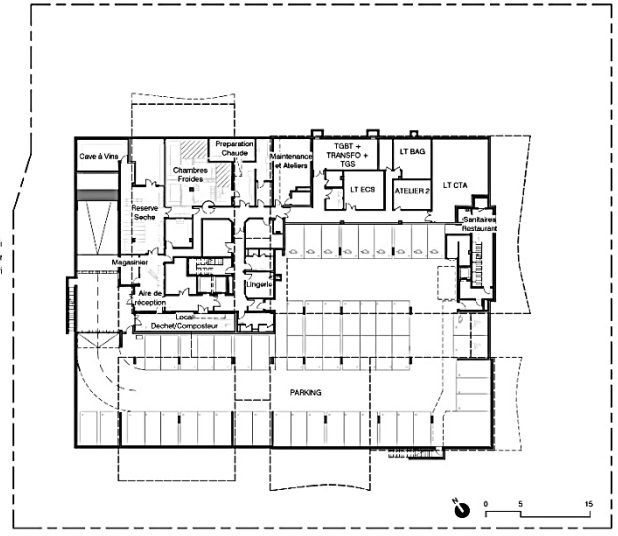
Figure (4): Concept elements

Plans



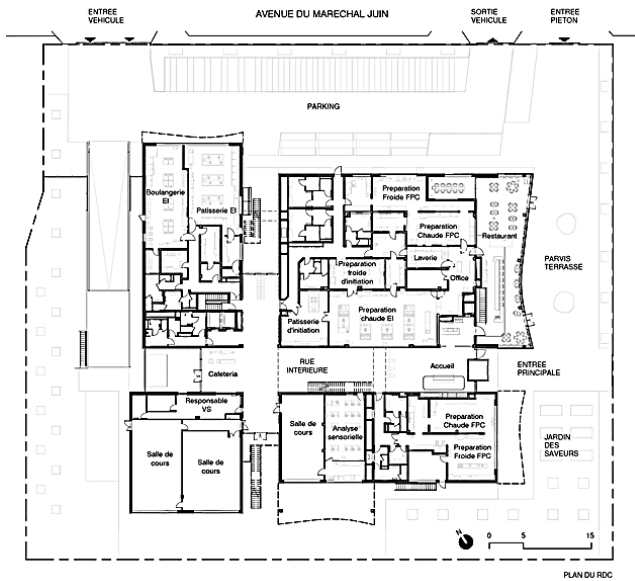
- 1. Le parking vert
- 2. La terrasse gourmand
- 3. Le jardin des saveurs
- 4. Le verger et la prairie

Figure (5): Plan- Landscape
(Out of scale)



PLAN DU S1

Figure (6): Plan- Basement
(Out of scale)



PLAN DU RDC

Figure (7): Plan- Ground floor
(Out of scale)



PLAN DU R+1

Figure (8): Plan- First floor
(Out of scale)

Project components

As a result of the project plans study, the major and the minor interior spaces/zones are identified as listed in the following table (1) ...

Major	Minor
Administration	Knowledge Center
Reception	Meeting Rooms
Restaurant	Un Marked Rooms
Classrooms	Cafeteria (Cafe' Station)
Dining Hall	Laundry
Offices	Terrace
Initiation Cold Preparation	Garden Of Flavors
Initiation Hot Preparation	Sensory Analysis
Technology Hall	
Initiation Pastry	
Preparation FPC	
FPC Hot Preparation	

Table (1): Major and minor interior zones (Case study 1)

Programming

A careful calculation was done to identify the percentages of each space/zone, which can be used as a guideline in the case of applying the circulation and dividing the interior spaces following the expected requirements and activities. In addition, the categorization of privacy and the requirements of daylight and plumbing were summarized in the following table (2) ...

Zone	Area (M2)	Percentage	Privacy	Daylight	Plumbing
Administration	350 m2	7 %	Y	H	N
Knowledge Center	112 m2	2.24 %	Y	M	N
Meeting Rooms	77 m2	1.54 %	Y	H	N
Hot Preparation El	1000 m2	20 %	Y	M	Y
Initiation Cold Preparation	230 m2	4.6 %	Y	N	Y
Technology Rooms	130 m2	2.6 %	Y	L	N
Lockers	40 m2	0.8 %	Y	L	N
Dining Hall	324 m2	6.48 %	N	H	Y
WC & Storages	224 m2	4.48 %	Y	N	Y
Elevators	56 m2	1.12 %	N	N	N
Initiation Pastry	140 m2	2.8 %	Y	H	Y
Classroom	375 m2	7.5 %	N	H	N

Cafeteria	55 m2	1.1 %	N	H	Y
Sensory Analysis	100 m2	2 %	Y	L	N
Reception	120 m2	2.4 %	N	H	N
Hot Preparation training	400 m2	8 %	Y	M	Y
El Bakery	100 m2	2 %	Y	M	Y
Pastry Shop	140 m2	2.8 %	Y	M	Y
Restaurant	200 m2	4 %	N	H	Y
Office	51 m2	1.02 %	Y	N	N
Laundry	26 m2	0.52 %	Y	N	N
Inner Street	140 m2	2.8 %	N	H	N
Unmarked Room	300 m2	6 %	Y	M	N
Cold Rooms	50 m2	1 %	Y	N	Y
Maintenance & Workshops	260 m2	5.2 %	Y	L	Y

Table (2): Zones information (Case study 1)

Interior design elements

Following the previous zoning and the interior layout, many interior elements and aspects were repeated in many spaces, which created a harmonious environment; however, the exceptional selection in few spaces ...

Walls, floorings, ceilings, and material selection, colors, and lighting systems were highlighted to understand the targeted interior mood, which was selected carefully to enhance the spaces' functionality and the sense of aesthetics.



Figure (9): The design is mainly minimalist where walls are neutral (white or light gray)



Figure (10): The design is mainly minimalist where floorings are neutral (white or light gray)



Figure (11): The design is mainly minimalist. The accent colors used more in furniture elements.



Figure (12): The design is mainly minimalist. Sustainable, manufactured, and natural materials are used (Aluminum, porcelain, and natural wood), in addition to the colored fabrics.



Figure (13): The design is mainly minimalist. Different sources of light were used, with a focus on the natural daylight (Sky light) as well as the simple artificial lightings (track light)

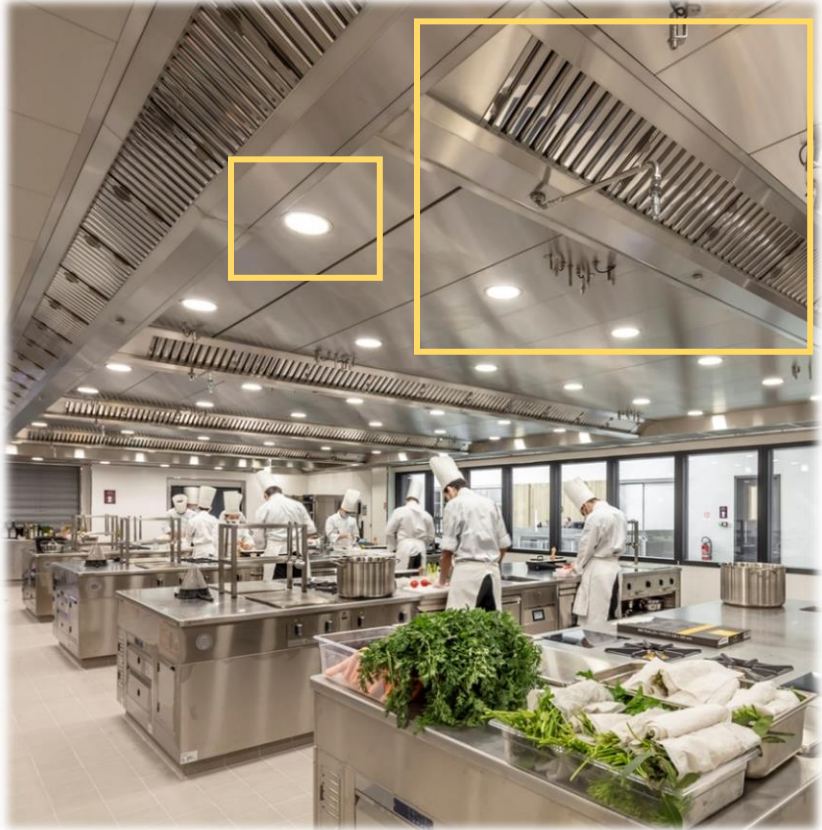


Figure (14): The design is mainly minimalist. In kitchens and the workspace, the aluminum suspended ceiling was used with the enough number of the spotlight.

In conclusion, Ducasse Paris school's goal is to pass on the vision of the pastry and culinary arts to a wide range of people. The design concepts of the school are inspired by the presence of nature, where the building mass is composed of four entities representing water, air, fire, and earth, and the link between them is in the middle. According to the analysis, the total area is 5000 m², where the major zones are reception, administration, classroom, hot preparation room, cold preparation room, bakery, pastry shop, etc.

It is noticeable that the interior circulation and the space planning are well-organized, where moving from one space to another is direct without complexity, providing a sense of flow, wideness, and simplicity.

The style used is minimalist; the color scheme was analogous with touches of purple that symbolize strength and power, and blue and green colors are used to indicate freedom, inspiration, and renewal. Although white or light gray walls are used excessively, they represent minimalism since the food has various colors. The used flooring is ceramic tiles, which is one of the most popular floorings for kitchens due to its durability.

Furthermore, the lighting used is a combination of natural and artificial lighting. Skylight is mainly used to give energy to students during the day, in addition to the use of track and spotlight.

Overall, the school's interior design is well studied according to the needs, functionality, and aesthetic perspective.

Case study (2): ZADK Culinary Academy, KSA



Figure (15): ZADK Culinary Academy, KSA

General information: **ZADK Culinary Academy**

Interior Designer: Racha Kayali
Area: -
Year: 2019
City: Khobar
Country: Saudi Arabia
Number of floors: Two Floors
Number of rooms: 15
Type of users: Students – Chefs
Time of use: 5 Days weekly
12 Hours/day

Due to the increasing number of restaurants and the need for skilled and creative chefs in Saudi Arabia, there is a need for more individuals. For this reason, ZADK Culinary Arts Academy aims

to provide the best possible training to the next generation of chefs. The programs teach students about international, modern, and Saudi Arabian cuisine. In addition, they gain the necessary skills and passion for succeeding in the food world.

ZADK is committed to providing the best training to the next generation of chefs. ZADK's training aims to develop the skills and qualities to allow a modern chef to excel in the industry. These include leadership, management, and core cooking techniques. In addition, if a person is ambitious and passionate about cooking and serving food, ZADK's culinary arts academy is helping bring enthusiasts' passion to life.

Design concept

The modern and contemporary design of ZADK Culinary Academy was created by blending diverse textures and materials. Every room in the institution has a specific design and material choice that improves its functionality. To encourage collaboration and ease student movement, glass dividers emphasize the transparency between the academy rooms. To give the kitchens a more industrial appearance, the designers painted the open AC ducts and ceilings black, used white floor tiles, and added excellent lighting that aids concentration. The space features various art pieces, such as a mural by Saudi artist Ali Alhamoud, painted on a 6x3 meter area in the lobby. Another piece created by BOKJA Design was the ZADK camel called “Zaidoon”, made from Afghan fabrics and had a Saudi flag embroidered on its saddle.

Project Components

Based on the study of the project planning, the major and the minor interior spaces are identified as listed in the following table (3) ...

Major	Minor
Entrance	Zadk Gift Shop
Registration Offices	Meeting Room 1
Reception	Meeting Room 2
Administration Room	Culinary teatime Room
HR Room 1	
HR Room 2	
HR Room 3	
HR Room 4	
Culinary Application Classroom 1	
Culinary Application Classroom 2	
Culinary Application Classroom 3	
Restaurant	
Bathroom	

Classroom	
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Table (3): Major and minor interior zones (Case study 2)

Interior design elements



Figure (16): ZADK reception reflects the Saudi identity.



Figure (17): ZADK Camel: Zaidoon, created by BOKJA Design in Beirut. Behind, mural by Saudi artist Ali Alhamoud painted directly on a 6x3-meter wall



Figure (18): Using many types of artificial lighting: Indirect light, spotlights, as well as pendant and track light



Figure (19): Kitchen zones where the exposed ceiling is existing which includes all the required facilities (Lighting, air-condition, fire alarms and firefighting systems ...)



Figure (20): Workshop and restaurant zones where neutral colors are the main, in addition to limited elements used as accent colors ...



Figure (21): Greenery wall is one of the additional sustainable elements added in the restaurant area



Figure (22): The gift shop is one of the attractive added facilities

In conclusion, Zadk culinary academy aims to be an active Saudi institution providing upcoming cooks with the most effective training possible. Zadk programs teach students about regional, contemporary, and worldwide food. The academy's design combines modern and contemporary styles, focusing on functionality, creativity, simplicity, and uniqueness.

The interior design idea is simple and focused on priorities functionality, in addition to highlighting the Saudi identity by using artworks and accessories ... (especially at the entrance and the reception desk). The spaces are well-designed and distributed with studied and comfortable wide circulation according to standard human dimensions; however, a few areas still need some improvement. For instance, offices and other open spaces need more sunlight to give energy. As for materials, they are varied with a good mixture and a sense of balance. Colors are primarily neutral, with the use of limited accent colors ...

Survey study

A survey study was conducted to realize the Saudi people's responses and interest in the culinary art academies, asking about the required facilities and activities and asking direct questions about the desirable interior atmosphere/mood and the color scheme ... The responses were 368, varied in gender, age, and education, and many significant comments were given.

The questionnaire was direct, and in addition to the basic questions (Gender-age-education), it consisted of the following ten main questions.

1. Are you interested in cooking?
2. Have you ever joined a cooking class?
3. If yes, where is it?
4. Is it important to have a culinary academy in Saudi Arabia to improve the abilities of Saudi chefs?
5. Do you prefer to have social activities to society in the academy?
6. What type of food do you prefer?
7. What type of classes do you prefer?
8. What type of food do you prefer to cook?
9. What type of atmosphere do you prefer while cooking?
10. Which color scheme do you prefer?

Age: Next table (4) illustrates percentages of the participants' age. Therefore, the above 40 group is the most significant, 39.4 %, while the teen group has the lowest percentage, 9.5 %.

Options	Number responses	Percentage
15-20	35	9.5 %
20-30	134	36.4 %
30-40	54	14.7 %
More than 40	145	39.4 %

Table (4): The participants' age (The survey study)

Educational Qualification: Next table (5) clarifies the variety of educational qualifications/level, and the result is that the highest percentage was 71.4 % of people with a bachelor’s degree. The lowest is the middle school which consists of 0.5 %. The majority of participants were holding bachelor’s degrees.

Options	Number of responses	Percentage
Middle School	2	0.5 %
High School	41	11.2 %
Diploma	18	18 %
Bachelor	262	71.4 %
Master	29	7.9 %
PhD	15	4.1 %

Table (5): The participants’ educational level (The survey study)

Are you interested in cooking?

Next table (6) emphasizes that most people are interested in cooking since 76.4 % answered yes and 23.6 % answered no. The expectation of interested individuals in cooking was low; however, the survey showed quite the opposite.

Options	Number of responses	Percentage
Yes	281	76.4 %
No	87	23.6 %

Table (6): The participants’ interested in cooking (The survey study)

What type of food do You prefer?

Table (7) illustrates the type of food that people prefer. Therefore, there were various answers to this question, but the highest percentage is towards Arabic cuisine, where 70.4 % favored it—the second highest rate the Italian cuisine, 51.6. The expectations were increased in Italian and Japanese cuisine; however, the survey illustrates that most people prefer Arabian cuisine.

Options	Number of responses	Percentage
Pastry	123	33.4 %
Arabic Cuisine	259	70.4 %
Italian Cuisine	190	51.6 %
Mexican Cuisine	77	20.9 %
Japanese Cuisine	76	20.7 %
Others	27	8 %

Table (7): The participants’ preferable type of food (The survey study)

Type of food do you prefer to cook?

Table (8) clarifies the type of food that people choose. Therefore, the highest percentage, 76.9 %, favored cooking the main course, while the lowest rate, 18.2 %, preferred baking pastry. The expected results were toward appetizers since it more accessible to bake and time-consuming; however, cooking the main course is favored by most.

Options	Number of responses	Percentage
Pastry	67	18.2 %
Appetizers	139	37.8 %
Main Course	283	76.9 %
Others	32	8.9 %

Table (8): The participants' chosen type of food (The survey study)

Have you Ever Joined a cooking class?

As for the number of people who joined a cooking class, table (9) identifies that the result was 30 people joined the cooking class. This result shows that many of those interested individuals in cooking are not able to attend a cooking class.

Options	Number of responses	Percentage
Yes	30	8.2 %
No	338	91.8 %

Table (9): The participants' joined cooking classes (The survey study)

If yes, where it is?

The answer to this question is illustrated in figure (23) where various responses are listed to identify the cooking classes that chefs attended.

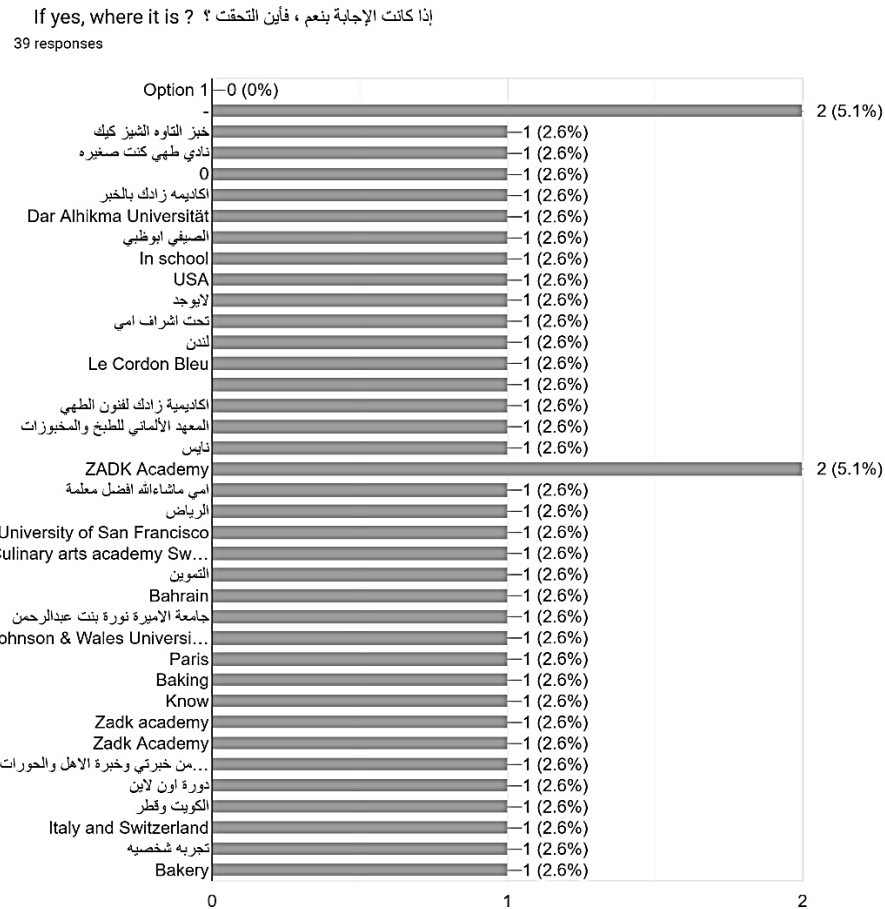


Figure (23): he participants' attended classes in different places (The survey study)

What type of classes do you prefer?

Next table (10) clarifies people's opinions toward their favored spaces in a culinary academy. Therefore, the highest percentage was that 51.4% of individuals chose group classes, and 33.7% chose private courses. Therefore, the most significant are private and group classes. Expectations toward group classes were higher, and the survey proved the expectations.

Options	Number of responses	Percentage
Competition classes	36	9.8 %
Private classes	124	33.7 %
Group classes	189	51.4 %
All the Above	82	22.3 %

Table (10): The participants' favored spaces in a culinary academy (The survey study)

What type of activities do you prefer to have in the academy?



The answer of the type of activities is shown in table (11) where the highest percentage (36.7%) of people preferred all activities, while the favorite minor activity was oven gallery. Results show that all the activities are preferred by most individuals.

Options	Number of responses	Percentage
Oven Gallery	43	11.7 %
Culinary Movie Exhibition	62	16.8 %
Cooking Gallery	116	31.5 %
Celebration Cooking class	106	28.8 %
All the above	135	36.7 %

Table (11): The participants' preferable activities (The survey study)

What type of atmosphere/mood do you prefer while cooking?

Next table (12) reveals that the most desirable interior space (interior mood) while cooking among people is option 4, where 52.4% chose that style. The second highest style chosen is option one, where 18.5% prefer it. Option 3 was expected to be the highest, however; most people favor option 4 (Semi-industrial mood).

Options	Number of responses	Percentage
 Option 1	68	18.5%
 Option 2	63	17.1%






 <p>Option 3</p>	44	12%
 <p>Option 4</p>	193	52.4%

Table (12): The participants' preferable mood (The survey study)

Which color scheme do you prefer?

Table (13) illustrates various color schemes, and the highest rate chosen among them is option one, where 79.3% preferred it, whereas option 3 has the least rating, which is 7.1%. Option 1 was expected to be chosen because of its neutral colors, that is more suitable for this type of projects.

Options	Number of responses	Percentage
Option 1 	292	79.3%
Option 2 	56	15.2%
Option 3 	26	7.1%


Option 4		35	9.5%
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Table (13): The participants' preferable color scheme (The survey study)

Do you think it is important to have a culinary academy in Saudi Arabia to improve the ability of Saudi chefs?

Table (14) clarifies people's opinions on the importance of having a culinary academy to improve the ability of Saudi chefs, where 96.2% believe it is essential to have it. The results proved the importance of the academy in Saudi Arabia.

Options	Number of responses	Percentage
Yes	354	96.2 %
No	14	3.8 %

Table (14): The participants' opinion about having culinary academy in Saudi Arabia (The survey study)

Conclusion

Culinary art is one of the most ancient human activities. However, Saudi Arabia has few culinary art academies, where those academies are limited in activities and still require more development. The increasing number of events and leisure activities in Saudi Arabia, such as concerts and sports, is expected to positively impact the country's food and beverage industry. This growth is already apparent in developing mobile delivery services and restaurants catering to international and local customers.

Food habits are not distinct entities but are part of an organized set of events related to cultural and organizational history. So, culinary art is considered a cultural expression that can be shared and exchanged. Throughout the comparison between the outcomes of the two studied cases (the international and the national one), it is clear that the interior environment is one of the essential factors that help in developing such academies.

Using the simple connected layout, providing wide central public spaces, and identifying the different spaces according to the requirements and the targeted activities lead to a more functional and exciting environment. Moreover, daylight, in addition to the variety of the artificial lighting system, should be balanced with the used materials and the application of neutral colors.

The survey study has reached many Saudi people of different ages with various educational qualifications. Therefore, their opinions as individuals are remarkable from many perspectives, including the preferred interior design spaces and activities, in addition to their preferred color scheme and interior atmosphere/mood that somehow matches the global design trends in such academies.

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