

# Food Distribution

## The Golden Grain Hummus Restaurant

<b>Neighborhood</b>	Florentine
<b>Additional Uses</b>	Sorting, cooling, and storage system
<b>Point Type</b>	Secondary It is located on the ground floors of urban building spaces and allows sleeping arrangements, food, refreshment, or rest.

### Tool Reuse

Buildings with urban use can contain additional uses, both for their own benefit and for the benefit of different communities in the city. Reuse for food needs is in areas with a high concentration of food, and therefore can be located in one restaurant that will be a main point for leftovers from the area.

These uses are temporary and provide savings in food and money for the managing restaurant, and food for the general public.

The use is permanent but operates at specific times, meaning, it does not affect the restaurant's activity but takes place alongside it.

This type of use uses the existing objects and allows dynamism and flexibility for the new use.

### About

On the small scale, in every restaurant, a wall will be converted into a stand and allow internal circulation of leftovers. On a large scale, the concentration of all food leftovers in the area and their longer-term storage will take place in one restaurant, as at this point, and will allow a wider circulation. This food point is located in a restaurant in a lively area, Lewinsky Market, at the intersection of Lewinsky and HaShuk streets. The use takes place on both floors of the building. The distribution stand on the ground floor is at the front of the building, facing the street, dynamic, and can be opened and closed according to the restaurant's hours, outside of rush hours. On the upper floor, a system of cooling, storage, sorting, and distributing food which is consumed from the entire area.

This use presents a model of a new circular urban economy in a city of spaces, goods, and food, not of alms but of leftovers, which saves food and money.

