



Bed-Stuy Campaign Against Hunger Project

Founded in 1998, Bed-Stuy Campaign Against Hunger (BSCAH) is an innovative social service oriented food organization serving vulnerable residents of the Bedford Stuyvesant, Brownsville, and Ocean Hill neighborhoods of Brooklyn, New York. The organization began in a Church basement, based upon the simple premise that everyone deserves access to healthy and affordable food. The model has since grown into a leading local organization to improve population health, through social service funding, and philanthropy, to proactively build a sustainable local healthy food system for community self-reliance, self-care, and environmental stewardship. BSCAH urban agriculture yields 30,000 pounds of fresh fruits and vegetables annually harvested at a network of gardens and greenhouses, totaling 3,000 square feet, and also manages healthy lifestyle initiatives for tens of thousands of economically challenged residents struggling with food insecurity and chronic disease. In 2016, a project to rehabilitate and design spaces, across three BSCAH sites, each an older building, very much a part of the fabric of the neighborhood, encompassed existing and new staff workspace, and bathrooms, a new community kitchen, a gathering space, and a large SuperPantry, necessitating code-compliant system and service improvements in each building and area.

George Ranalli, Architect

Project Managers: George Ranalli & Anne Valentino, PhD.
1361 Amsterdam Avenue, Suite 340
New York, N.Y., 10027

Contractor: Peninsula Construction





George Ranalli, Architect
 Project Managers: George Ranalli & Anne Val ntino, PhD.
 1361 Amsterdam Avenue, Suite 340
 New York, N.Y., 10027

Contractor: Peninsula Construction



Bed-Stuy Campaign Against Hunger Community Kitchen
 The design for a new community kitchen to support program engagement and positive social and communitarian experience centering on healthy meals called for sprucing up the Hull Street vestibule and redesigning a worn out second-floor space with a series of postage-stamp size rooms running from front to back. Improvements to building systems, and removal of interior walls made space for a large U-shaped kitchen, flanked on one end by new administrative offices and two new bathrooms, and an "affiliate" gathering space at back. Contemporary high-quality finishes such as Baltic Bird wood cabinets, stainless steel countertops, backsplash, and appliances, a floor-to-ceiling pantry, and LED lighting, configure physical and social space for diverse program uses fostering a deep-rooted sense of place, and reducing the oversized role of the corner store and fast food in community eating habits. In 2016, over 23,000 people engaged in BSCAH healthy lifestyle cooking and nutrition education initiatives at the Hull Street community kitchen.





Bed-Stuy Campaign Against Hunger SuperPantry

It is a truism that a healthy community must have physical access to healthy food. Since 1996, SuperPantry has been a unique resource to a “food desert” neighborhood, offering a large selection of fresh produce and fruits, farm fresh eggs, grains, organic meats, and other low fat, low sodium staples, five days per week for extended hours. In an effort to energize community engagement in SuperPantry initiatives to support the adoption of a healthier daily diet, a complete reorganization of the layout consolidated refrigeration into a single zone, and introduced into the space a flexible and nice-looking display system using two inexpensive elements: lightweight metal shelving to display packaged food, and standing-height surfaces to display bins overflowing with fresh fruits and vegetables. Corrective on many levels, these simple strategies helped with inventory management, while reinforcing the farm-to-table ethos, and even contributed the illusory effect of brightening up a dim, windowless space. All-importantly, the approach to improve visual and spatial coherence and thus humanize the space increased program engagement for the selection of foods sufficient for nine to twelve nutritious meals per month – a customer service occurrence more commonly observed at an upscale gourmet market. Last year, SuperPantry distributed nutritive support in the forms of nutritive information, food preparation training, and enough fresh and healthy food for 1.8 million meals, to 105,000 adults and 90,000 children.

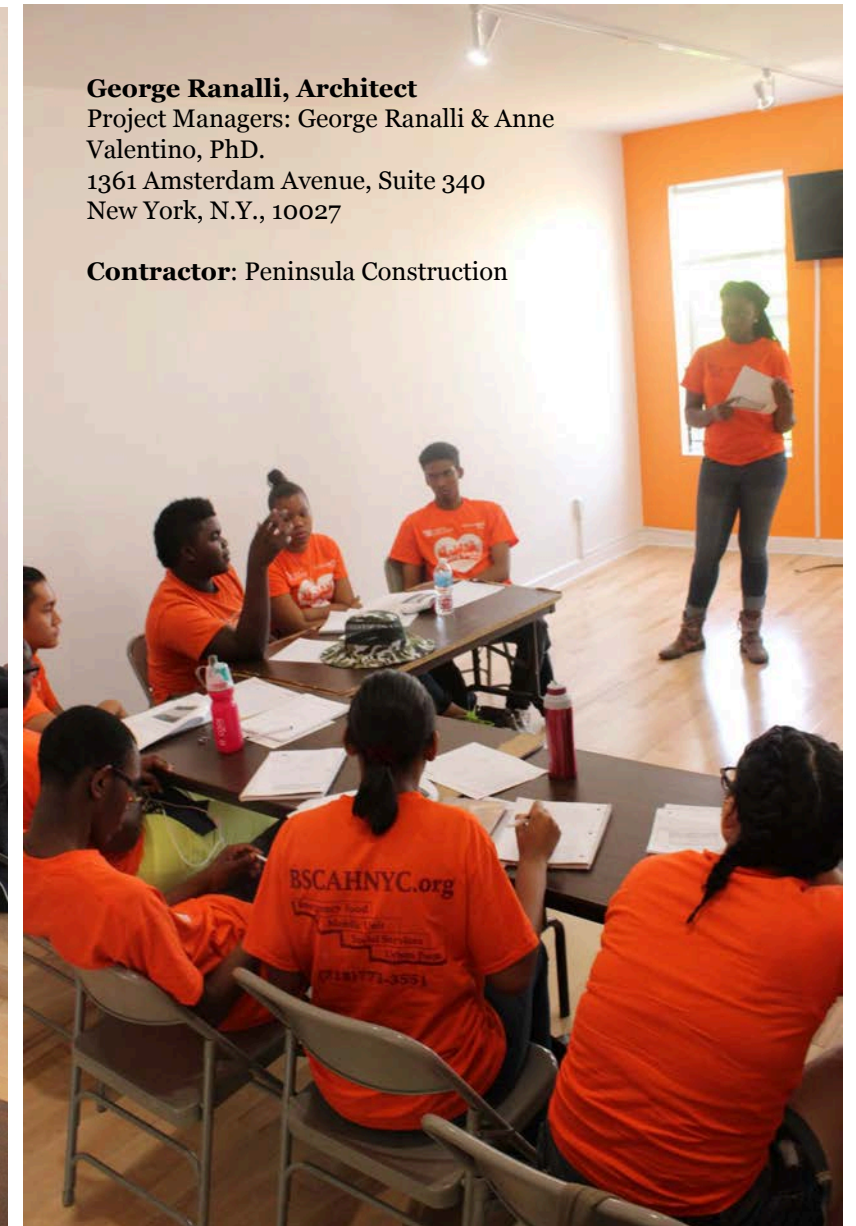
George Ranalli, Architect
Project Managers: George Ranalli & Anne Valentino, PhD.
1361 Amsterdam Avenue, Suite 340
New York, N.Y., 10027

Contractor: Peninsula Construction



BSCH Community Space

The United States has the largest obesity population in the world, and research science warns that obesity increases the risk of chronic disease and premature death linked to unhealthy diet and insufficient physical activity, at a yearly price tag of over a hundred billion dollars. If rates continue climbing, 42 percent of Americas are expected to be obese by 2030. In the interest of building sustainable community population health, BSCAH programs are designed to introduce and engage the community in meaningful physical activity, but a lack of facility space impeded program attendance and outcomes. The design for a 500-sq. ft. appealing, flexible gathering space at Hull Street necessitated the rehabilitation of a listing staircase to the second-floor space and a run down interior, featuring a level Oak hardwood floor, LED lighting, wall-mounted digital flat screens, and accessible furniture storage. The project made space for “pop-up” fundraising and community events and a permanent home for programs like Health360, a nutrition and physical activity program for older adults, and Stomp Out Obesity, for youth ages 12-21 years; Healthy Bloomers, an urban agriculture program for youth ages 4 -11 years; Gen-NEXT, training local youth to manage healthy local food systems; Green-Teens and Urban Victory Farmers, training advanced urban agriculture.



George Ranalli, Architect
Project Managers: George Ranalli & Anne Valentino, PhD.
1361 Amsterdam Avenue, Suite 340
New York, N.Y., 10027

Contractor: Peninsula Construction





Fulton Street & Hull Street Staff Workspaces

Harnessing the potential of architecture to facilitate workplace experience, a project for the newly acquired fourth-floor at Hull Street and existing storefront at Fulton Street, centered on improvements to staff workspace, included interior design of areas for welcoming and service delivery as well as new bathrooms and efficient storage spaces. BSCAH staff provide direct on-site services, including free income tax preparation, vision, hearing, and HIV screening, screenings, and enrollment support services for state and city-funded medical and mental health care benefits, housing support, and food to vulnerable community members, averaging less than \$20,000 of annual income. Staff also oversee numerous BSCAH community-based programs, such as a mobile healthy food pantry serving 4,000 residents of the Rockaways, and Coney Island,, weekly, and local school programs on nutrition, cooking, fitness, and urban gardening, and even a Farmer's Market, June through November, on Saturday mornings, selling affordable fresh produce and vegetables to local residents and restaurants. The interior renovation of run down space at two separate locations - 1,500 sq. ft. at Hull Street, and 1,900 sq. ft. "at Fulton Street - centered on modestly priced, maximally appealing workspace design, including a welcoming entrance, and anchored staff service areas, designed for easy access and adaptable to the management of computer equipment, with file storage, and space for personal belongings, accessible to new bathrooms, composing a semblance of calm and efficient professionalism, to lift staff morale, and reduce overcrowding and outdoor wait time by half

George Ranalli, Architect

Project Managers: George Ranalli & Anne Valentino, PhD.
1361 Amsterdam Avenue, Suite 340
New York, N.Y., 10027

Contractor: Peninsula Construction.

