





Eco Moyo Educational Centre

Eco Moyo Educational Center is situated in the outskirts of the coastal town Kilifi on the east coast of Africa. The town lies on the Kilifi Creek and has a population of 120 000. The climate here is hot and humid, without huge variation between season due to its placement 3 degrees south of equator. Rainy seasons appear twice, long rainy season in mid March to May and October to December. The wind direction is dominant from south and south-east. The study of climatic conditions has influenced the project hugely as oyster mushrooms require specific climatic conditions. Wind direction and sun path has effected the orientation and placement of the mushroom growing facilities.

The Education Centre consists of two parts: The first is Eco Moyo Primary School which is modelled on Green School Principals with emphasis is on practical approaches to each subject together with ethics, ecology, training in individual thinking and communication skills. The second part is **Eco Moyo Farm** which will be based on Permaculture Principals for the cultivation of food crops, timber and animal husbandry. The goal is to meet the consumption needs of students and staff, while functioning as a demonstration site for locals and visitors.

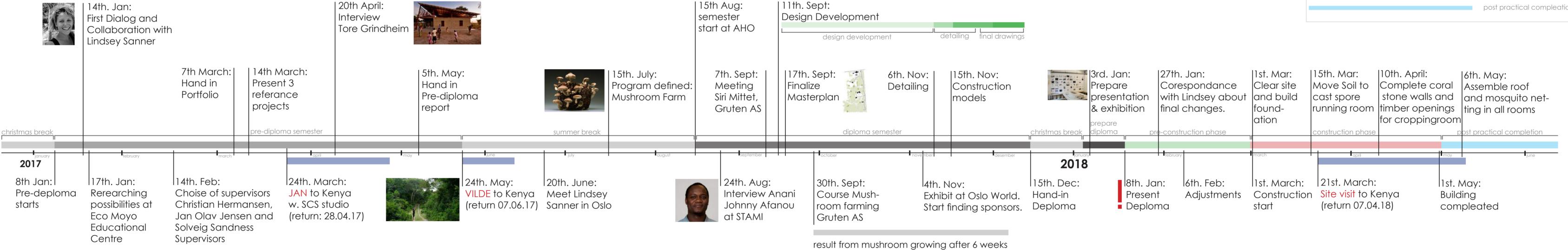
Collaboration and future plans

Our collaboration with Eco-Moyo started January 2017, and springs out from an initiative by Lindsey Sanner, founder of Eco-Moyo Education Center. In Autumn 2016 Sanner contacted the Oslo School of Architecture to seek a possible collaboration to expand the current facilities with classrooms designed and built by Scarcity and Creativity Studio. This generated further collaboration with Sanner and an aspiration to make a long-term strategy for the site and help to provide more facilities for the education center. Sanner addressed the need for making an income for the school and aspiration for having facilities for gardening such as aquaponics, greenhouse and a farm to grow, serve and sell local food. Agricultural facilities can contribute in the making the school self sustained. In addition the farming facilities can be integrated in the curriculum and help expand the vision of the green school principles.

Studio MYKO is our architectural diploma project that explores the process of designing and planning to build a mushroom farm at Eco Moyo. The name "studio MYKO" derived from the Norwegian term describing the general study of mushrooms "Mykologi" or mycology in English.

Throughout the diploma semester we have had frequent meetings and correspondence with our client and visited the site twice to see the school in use.

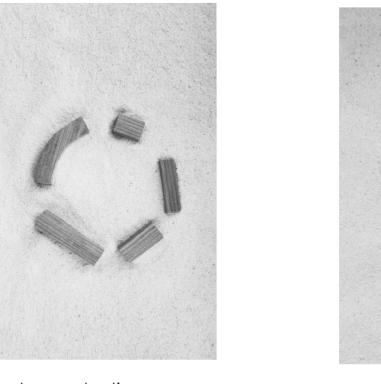








The Hall: Testing placing all facilities close to each other to cover the farm under one connecting roof



Circular production: Splitting up all the facilities in a circular arrangement to define each production zone and the cycle of mushroom growing.

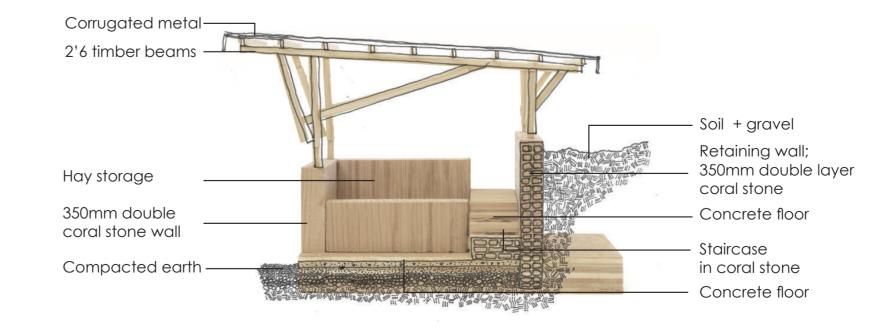


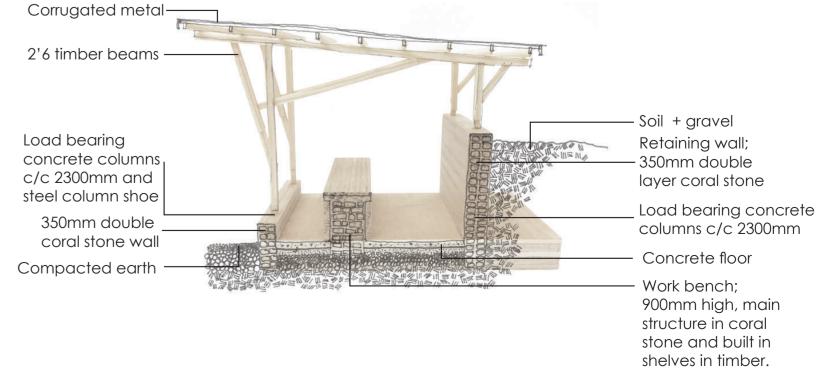
Linear production line with four specific facilites: 1. Inoculation room. 2. Spore running room. 3. Office 4. Cropping room



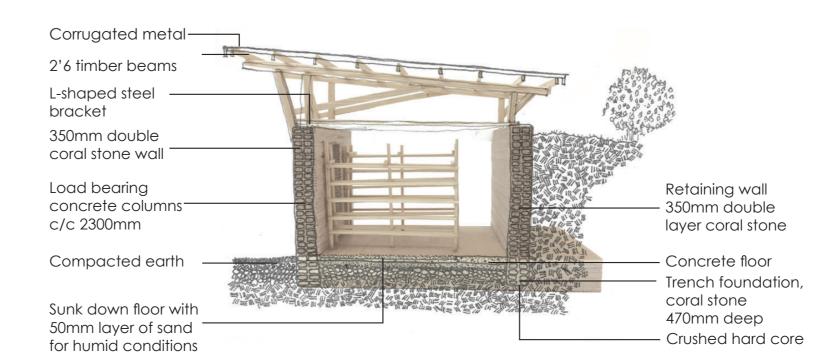


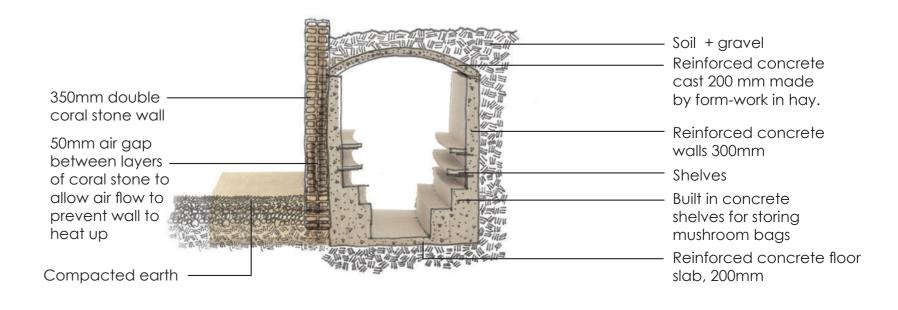






CROPPING ROOM:





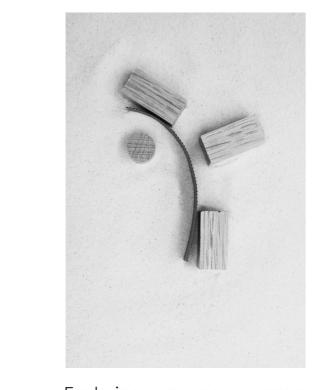
Giving the linear building

a curve, to introduce a

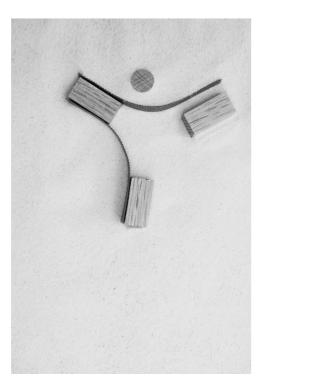
direction to the line and

to create a defined space

adjacent to the farm.



Exploring a new arrangement by moving the office away from the curved circulation route.



Moving it even further creates a space or a square between the buildings. The spore running room is to be dug down under ground.



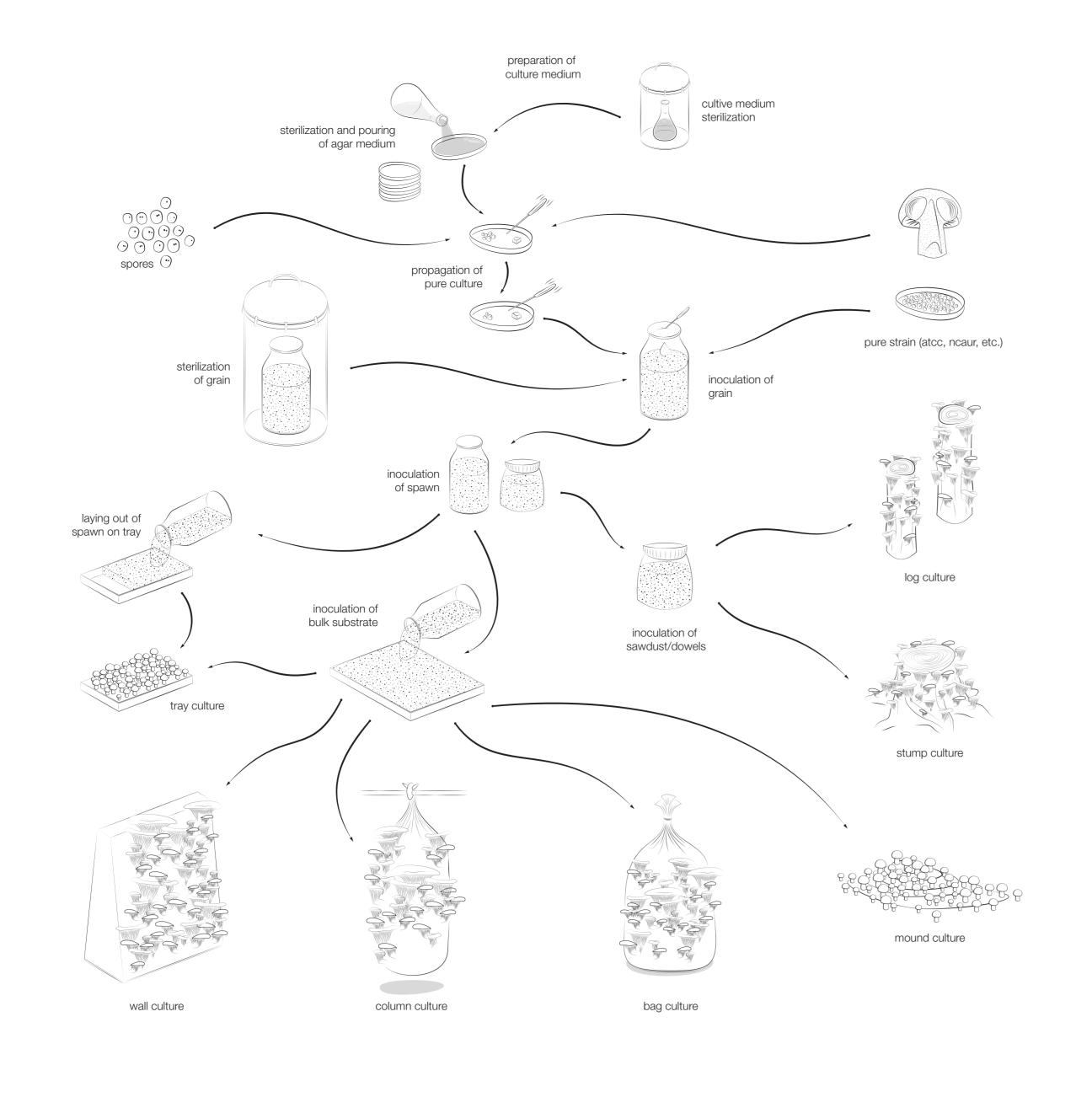
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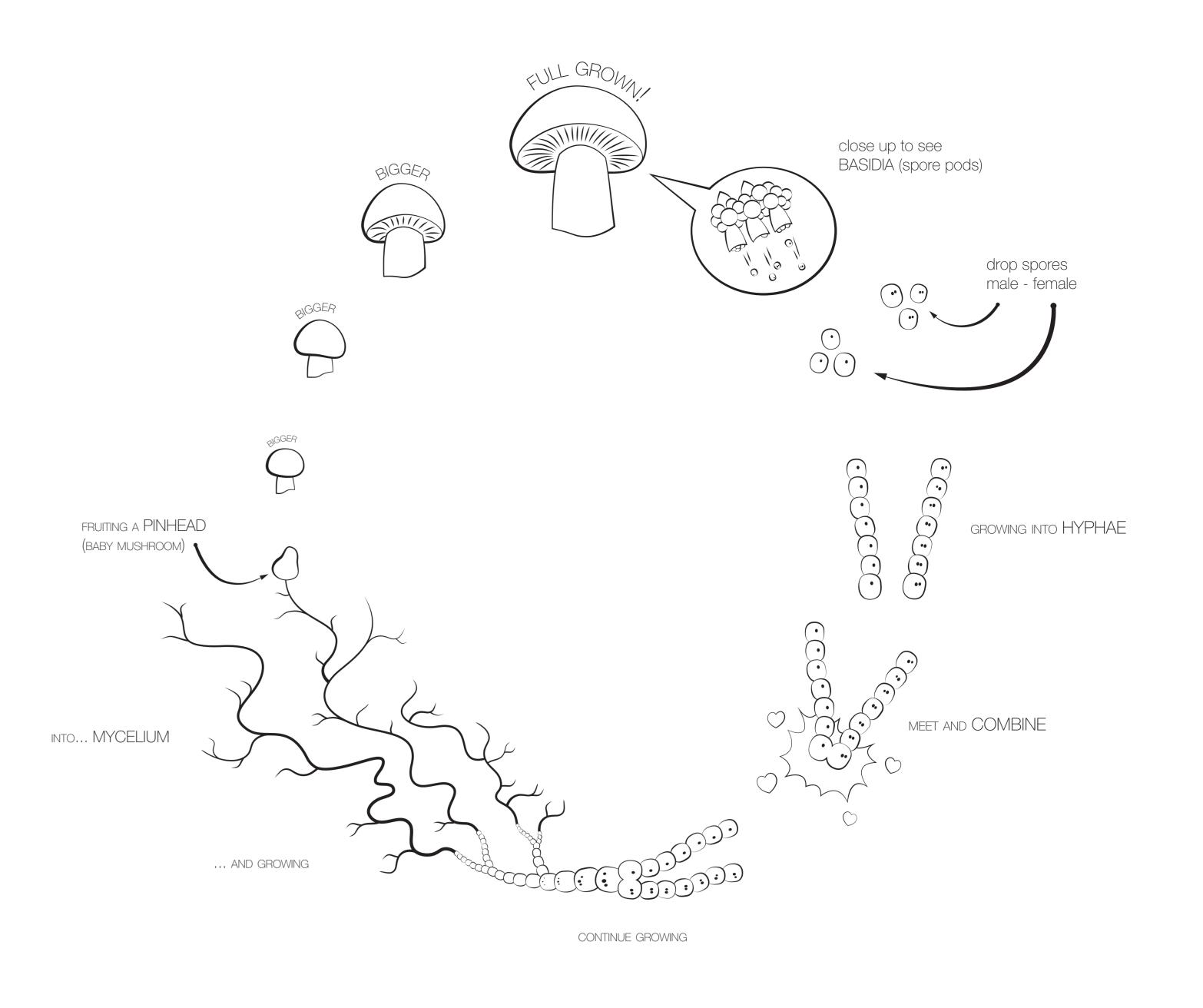
The new curved arrangement enabled us to explore space-making and to shape zones adjacent to the farm.

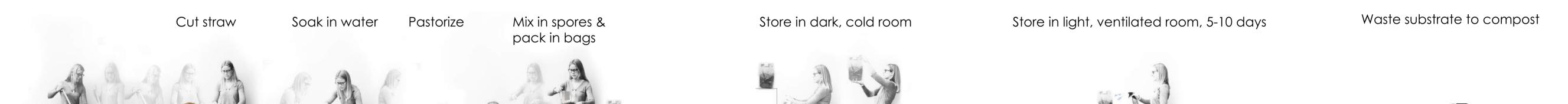
INOCULATION ROOM:

SPORE RUNNING ROOM:

OF MUSHROOM PRODUCTION







HAY STORAGE	INOCULATION ROOM	SPORE RUNNING ROOM	CROPPING ROOM	WASTE MANAGEMENT
Requierments: accessible from main road dry shaded	Requierments: clean water, w/o salt or clorine clean enviorment sufficent lighting ventilated facilities shaded	Requierments: dark ventilated controlled light for inspection sufficent floor area for inspection clean lockable	Requierments: light well ventilated high humidity water basin sufficient circulation lockable	Requierments: fresh air sufficent circulation

Mushroom growing course

To get an understanding of the process of cultivation mushrooms and the facilities needed we have experimented in growing our own oyster mushroom on coffee ground. The bag was prepared 30th. September and the mushroom fruited in beginning of December.

In Kenya the mushrooms will be cultivated on hay. The choice of using hay as substrate is based on research on similar growing project done in hot and humid climate. In addition is hay an easily accessible product in Kenya, low cost, easy to store and generate rich and fertile compost as waste product.



BAG

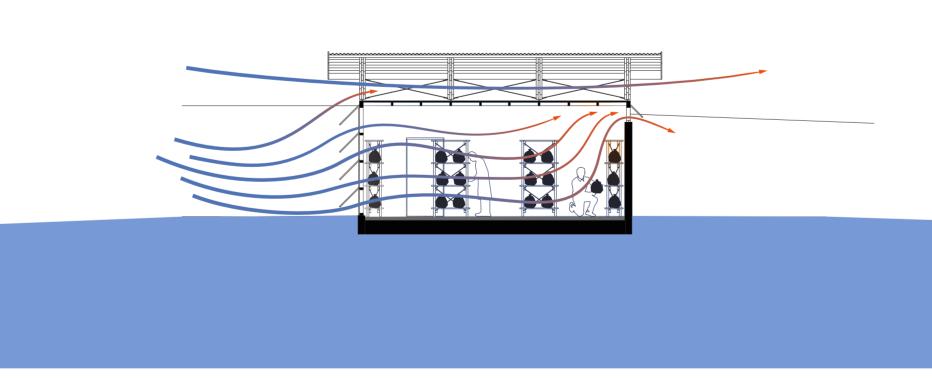
CULTIVATION









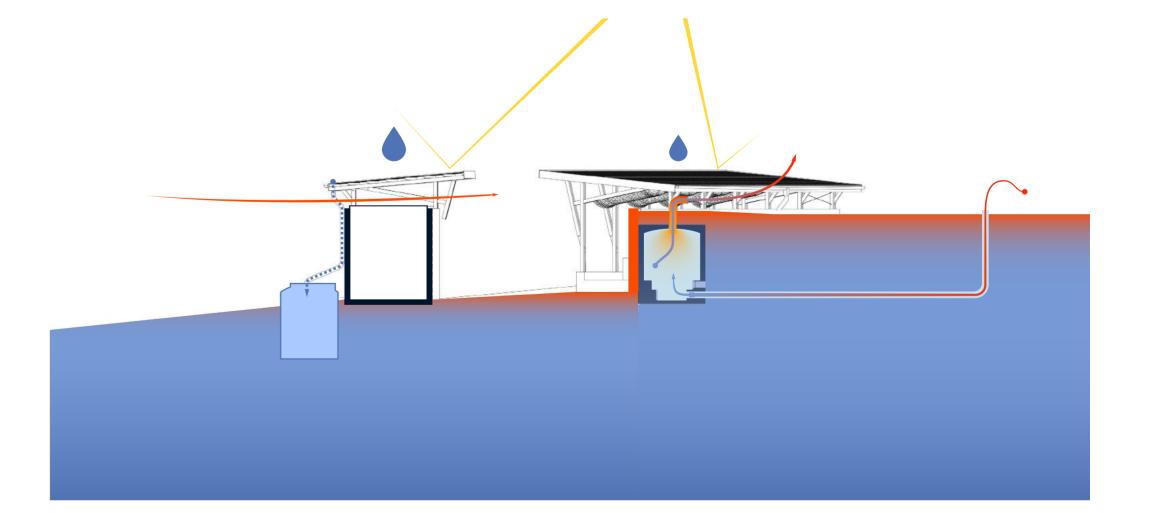


Due to limited availability of electricity the project aims to utilize natural air ventilation and the heat

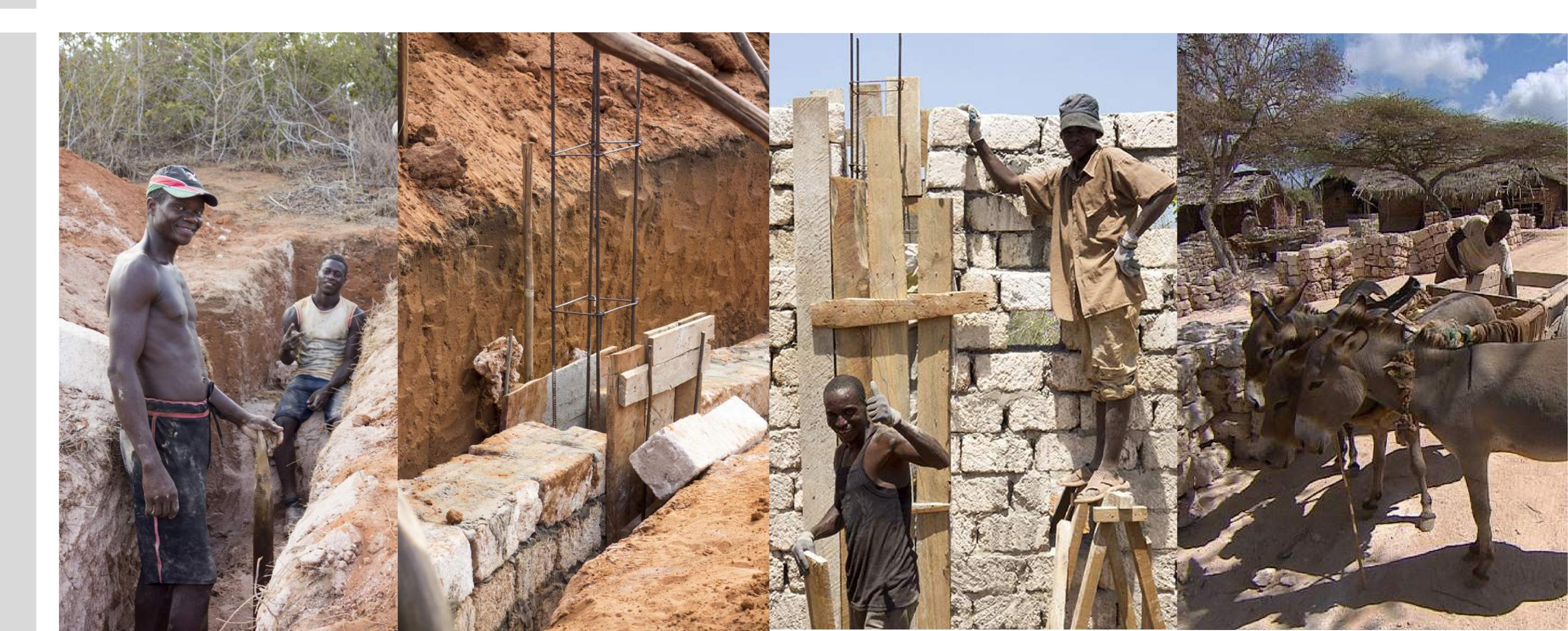
retention property of the soil. The spore running room is therefore dug down to keep a stable temperature

for the biological process to occur.

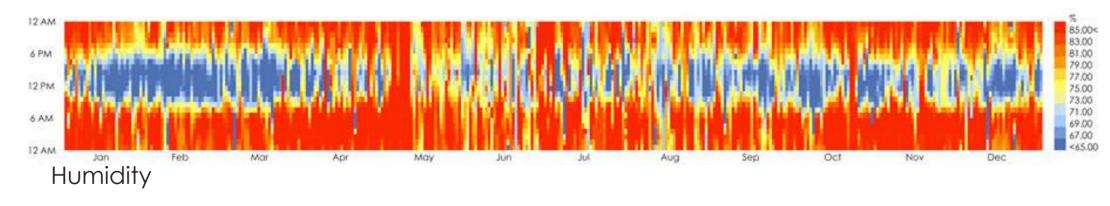


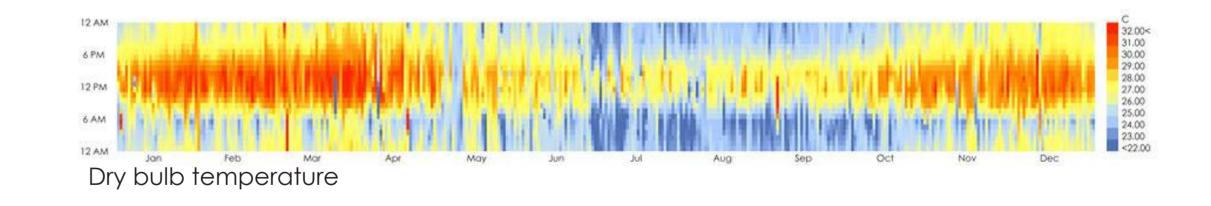


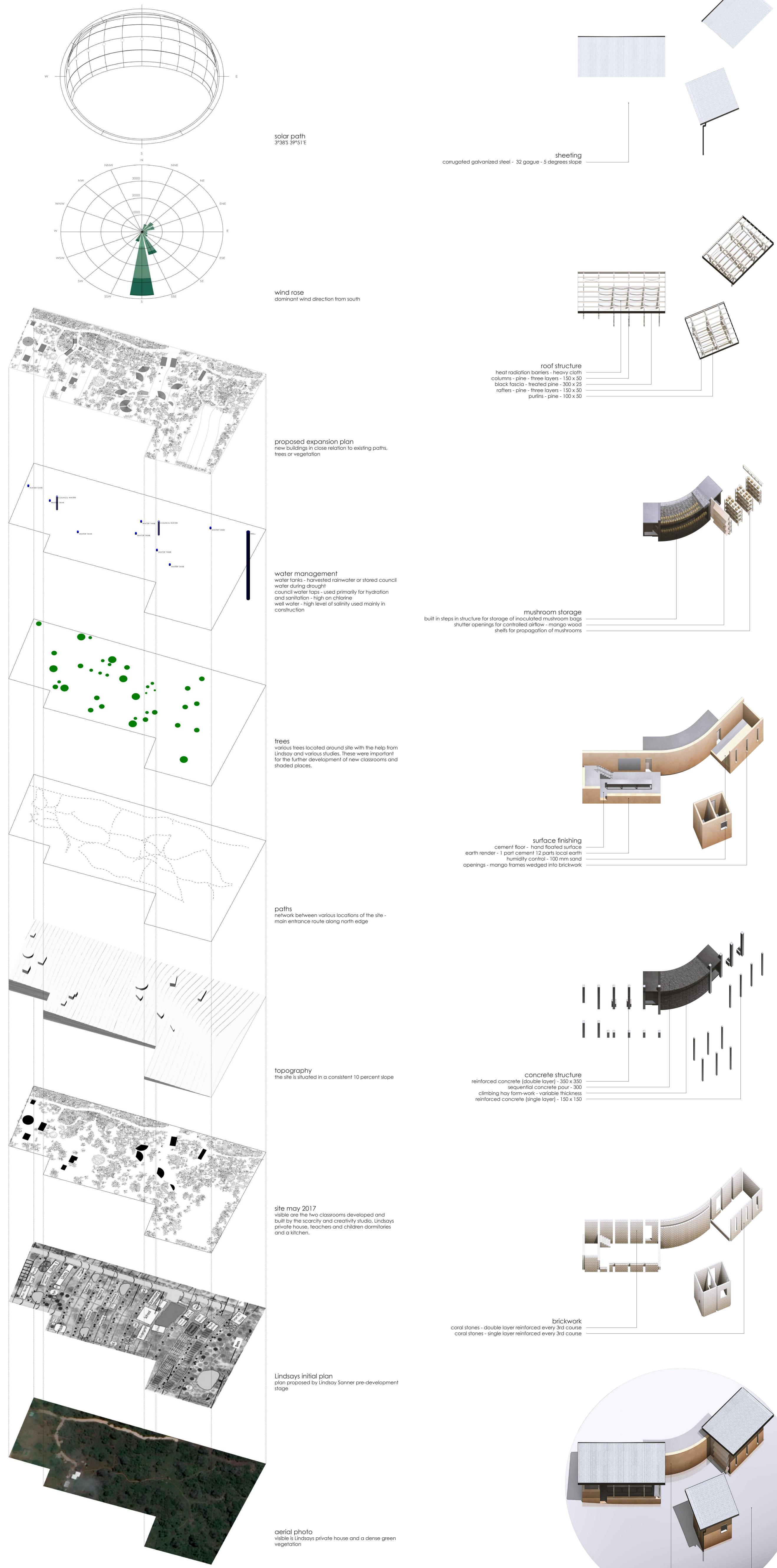
MATERIAL: CORAL STONE

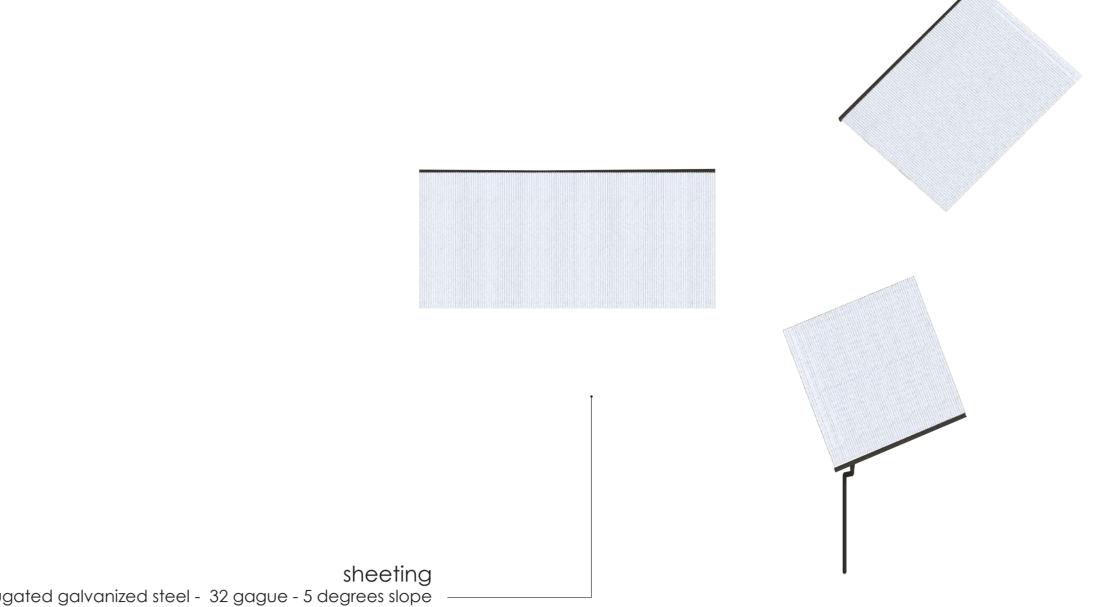








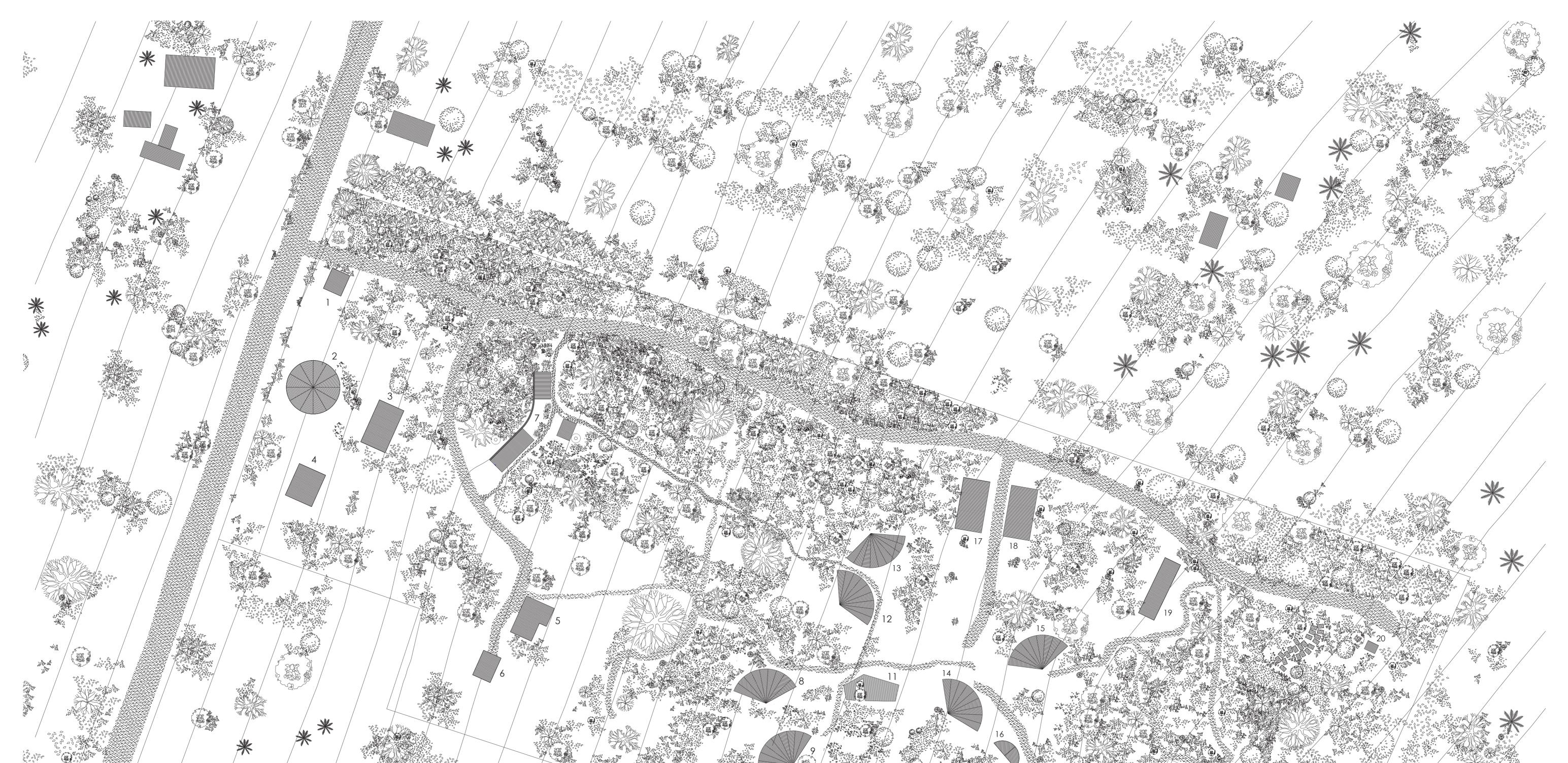






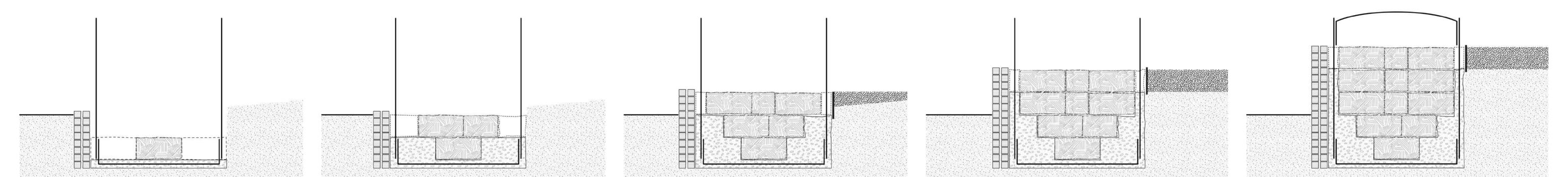


building aspects set into landscape – 1:10 slope –



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1. Guard house 12. Classroom, completed May. 20	
2. Dormitories X 13. Classroom, completed May. 20 3. Kitchen X 14. Classroom, completed July. 201	
4. Compost Toilet15. Classroom, proposed for 20185. Eco Moyo Mushroom Farm16. Compost toilets	
6. Lindsey Sanners House17. Staff rooms7. Compost Toilet18. Staff rooms	/
8. Classroom, proposed for 2018 9. Classroom, proposed for 2018 20. Well	
10. Classroom, proposed for 2018 11. Classroom, completed Dec. 2017 20. Holl 21. Football field 22. Playground, proposed for 2018	/
ZZ. Huyground, proposed for 2017	

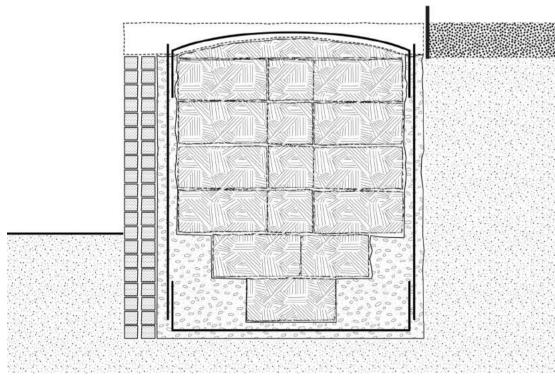
Using rectangular hay bales as form work

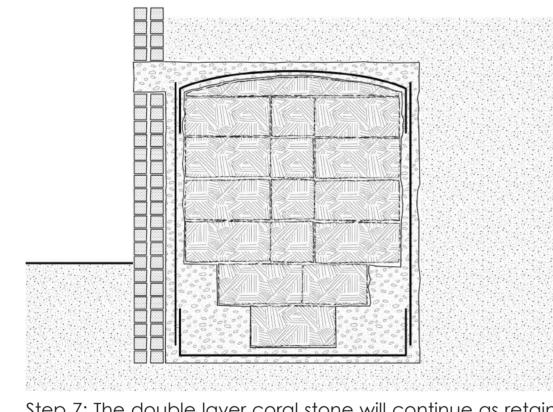


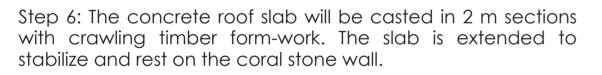
Step 1: The shelves, walls and structure of the spore running room is casted in reinforced concrete in with form work of rectangular hay bales 450 x 450 x 900 mm. Step 2: The walls and shelves are casted in layers. To avoid the hay bales to absorb water from the concrete they are slammed with a thin layer of cement before being placed in.

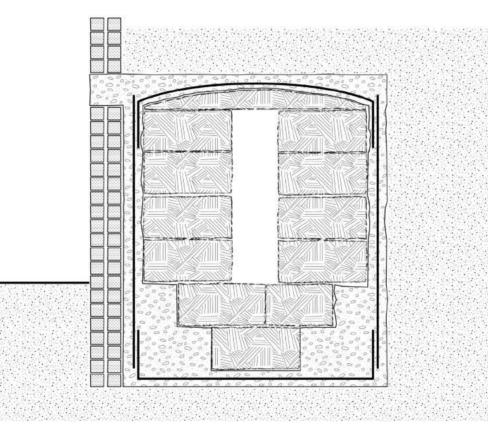
Step 3: The adjacent coral stone wall will be made according to the hight of the concrete wall in spore running room.

Step 4: Each layer of hay and concrete will also be supported of gradually building up backfill of soil and gravel along the back wall. Step 5: Floor to ceiling height is 2880mm, requiring 7 layers of hey bales where the upper layer is shaped and formed with a slight convex surface to lead possible condensation to the side.

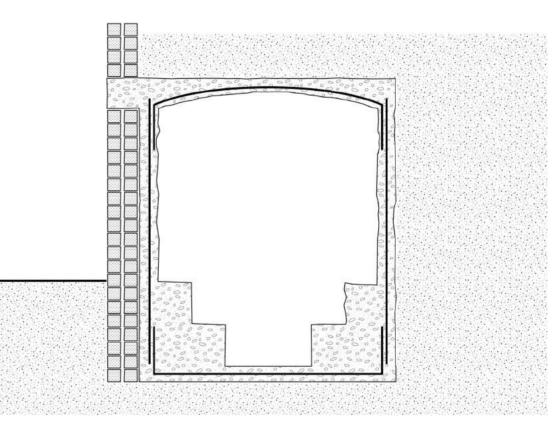


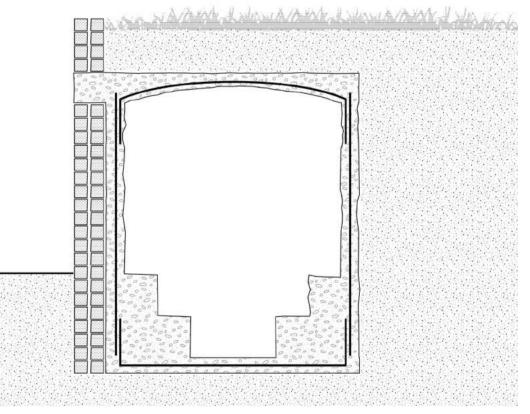






Step 7: The double layer coral stone will continue as retaining wall over the concrete slab and 350mm of soil and gravel will be placed over the roof + thin waterproof membrane. Step 8: When the concrete has dried the hay will be removed mushroom production or compost. Step 9: The walls and shelves will have imprints of hay texture mimicking the texture of the mushroom growing bags.



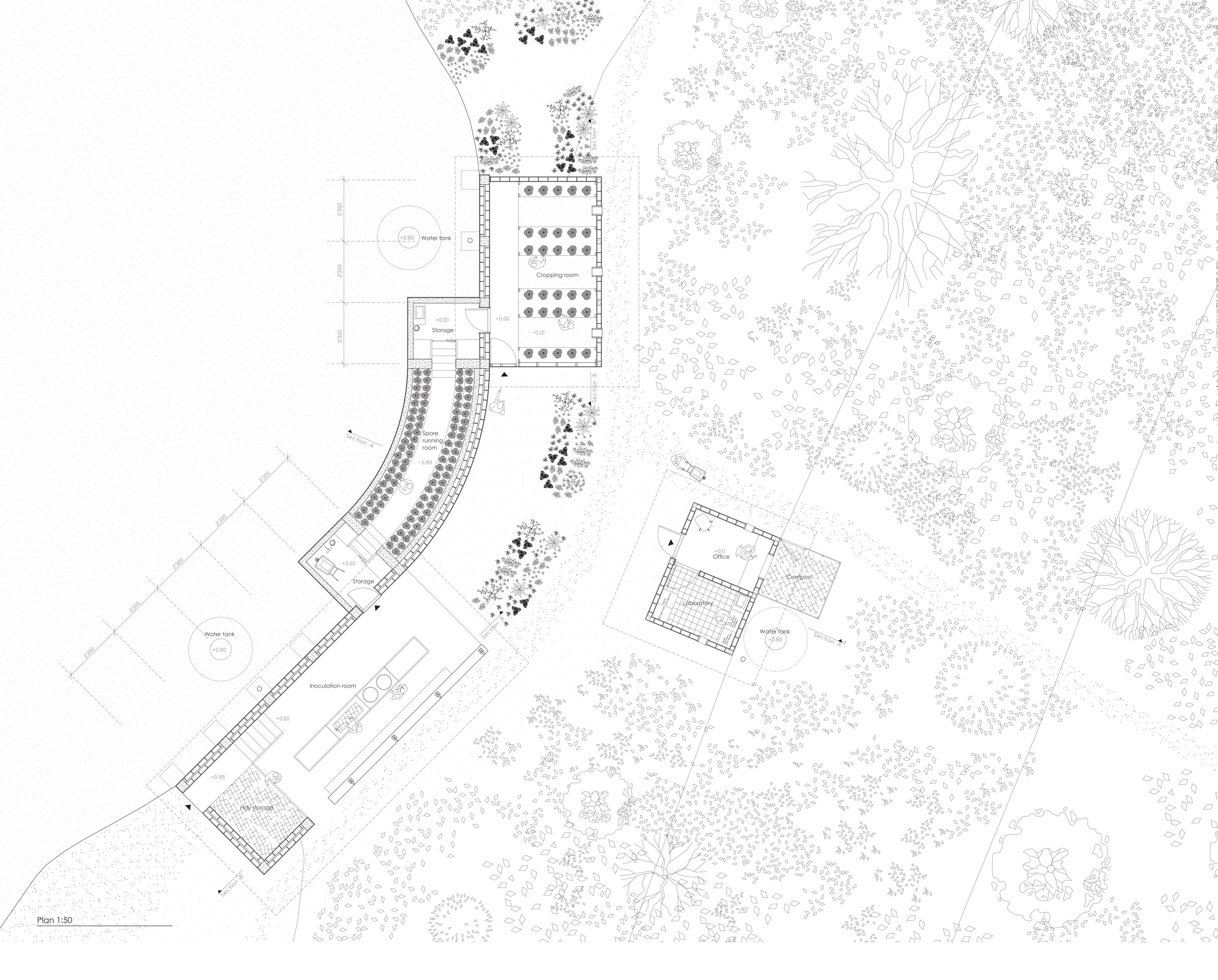


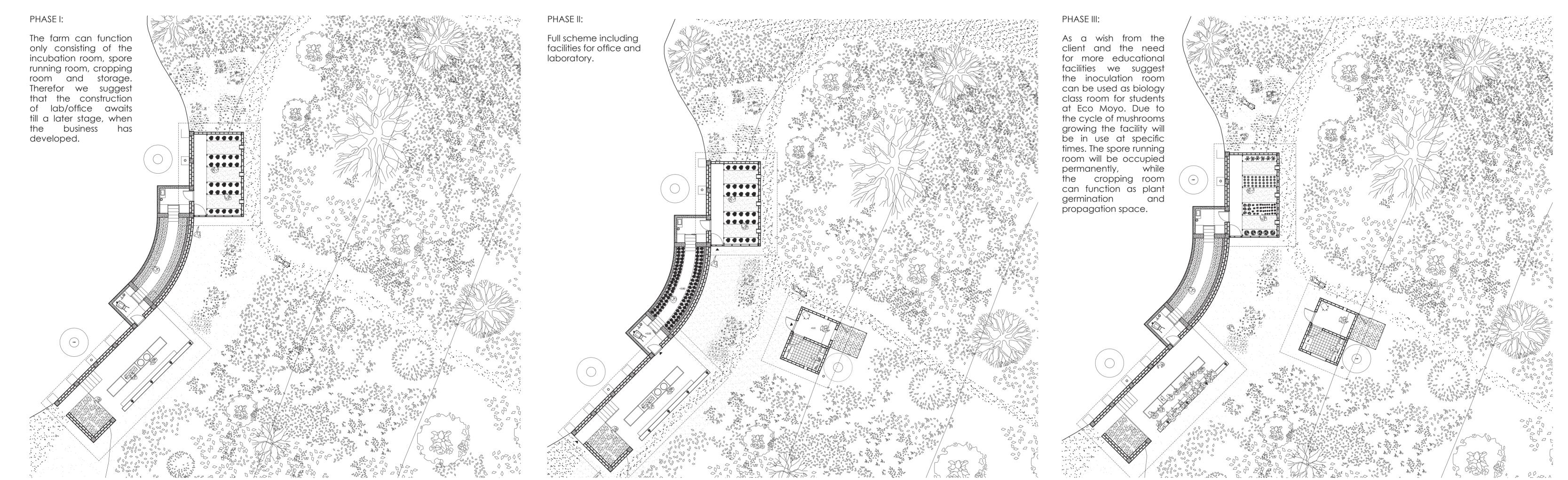
Step 10: The 350mm layer of soil above the room will gradually be covered with vegetation which generate shade to prevent heat rediation on the soil mass.



Section 1:100 Towards south, through spore running room and laboratory











Section 1:50





