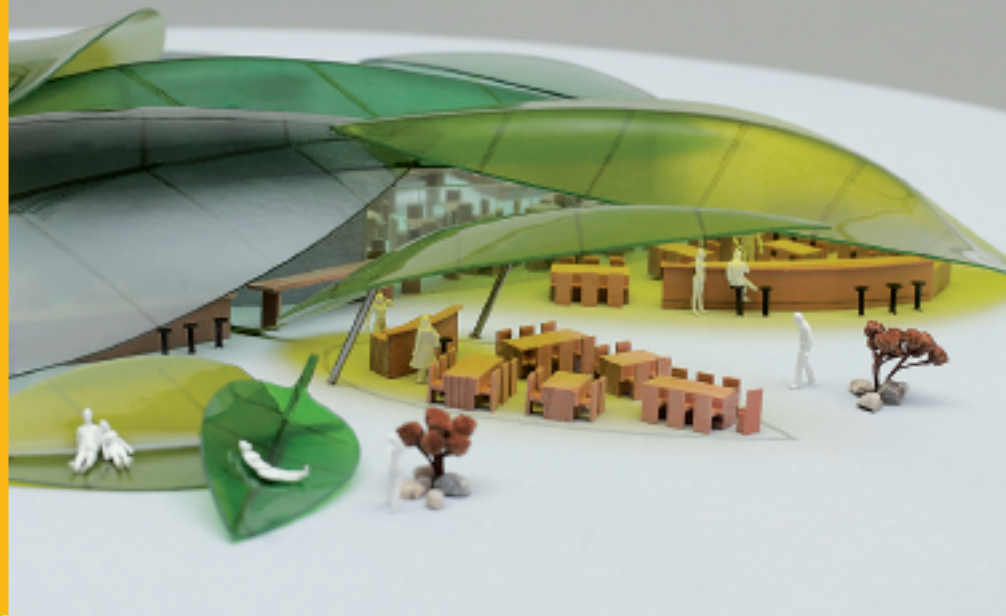


VISIONS

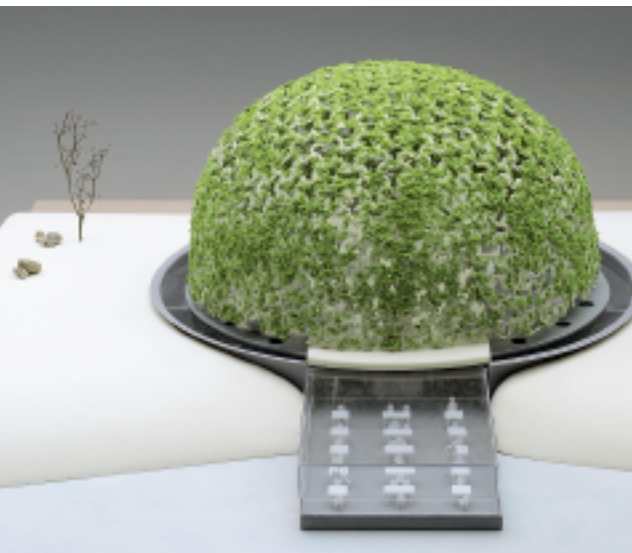
▼ The height of fashion for outdoor dining: the off-road model. The ellipsoid is a visionary response to a lack of space and horrendous rents in centres of high density areas. A design which seems tailor-made for the conditions in the world's metropolises.



▲ Just as in nature, where leaves protect from cold, wind and rain, but also give shade from the sun, guests of 'Autumn Leaves' are sheltered by enormous leaves in acrylic glass. Integral LED technology causes the leaves to change colour to suit the time of day and year. The main leaf at the centre creates the eating area at the heart of this multifunctional beer garden.

Oases of the Future

Outdoor dining is gradually developing into a booming part of the sector. In Germany alone, a turnover of some €4 bn has been generated in the open air in recent years – and the trend is upwards. Even more profitable, more refined, more functional, and at the same time attractive: the visionary models of the competition "Outdoor Dining of the Future" demonstrate how new concepts can be successful on all fronts at once. Food for thought for tomorrow and beyond.



People are drawn to the outdoors. Not only in the summer time or in the countryside. Without seating accommodation in front or behind their establishment, restaurateurs find themselves increasingly holding a poor hand of cards – particularly in towns. Yet an exception, soon perhaps pretty well self-evident: improved external areas which work as an independent profit centre.

"The challenge is to create concepts and the means to cater for people's need to be out in the open air and at the same time offer restaurateurs added value," says Willy Faber. The founder of the competition 'Outdoor Dining of the Future' publishes also the German trade magazine 'Gastronomie Report'. His central concern, and the aim of the competition: to stimulate thinking in the sector so as to create concepts for tomorrow and beyond.

These have been translated into mater-

Food Dome – top-quality cuisine on several levels. The design splits into three areas: (1) foyer plus bar plus (open) kitchen, (2) sun terrace, and (3) a bar for beverages and snacks plus a kitchen as well as an area to recline in. When weather is bad, there is a transparent protective roof to cover the whole structure and its greenery.

ial by students of the Academy of Design in Wood (*Fachakademie für Holzgestaltung*) in Garmisch Partenkirchen. Eight models have emerged from this. Visions of what these outdoor concepts might look like and which pick up on the major trends and wishes of our time: protection from the sun, wind and rain.

**Both should be possible:
cocooning and
communication.**

Cocooning and communication. Seeing and being seen, or enjoying a little privacy. Sitting, standing or lying. In other words, a single concept embodying a variety of 'zones of well-being' which put you in touch with nature. Or, at least, give the impression of doing so.

The key is to be found in technology and materials which not only offer shelter from the sun and the wind, but which also store their energies and translate them into warmth. This results in the appealing equations 'less energy use equals lower costs, greater levels of

comfort equal longer stays' – the best possible conditions for greater turnover and more profit. Or in short: ecology and economics in perfect harmony. The models were presented publicly to the sector for the first time at the gastronomy trade fair, Hoga, in Munich in March '06. This was followed up in January 2007 in Nuremberg: teams from the Pegnitz and

Beer-gardens have a long tradition and are seen as being 'typically German'. The model of the same title provides 'islands' for people to sit at, each one consisting of 7 tables and benches. Arranged in a circle, they create 28 places for people to sit, thus opening up communication 'in the round'. The roof is a light wooden construction and represents the borders between the German Federal States. It also serves to provide shade.



Outdoor Trends

- Identifying and creating new places to be and to relax in, particularly in areas of high population density.
- Back to nature: creating green oases by imitating or reproducing nature.
- Combining things in new ways: a mix of rigid and flexible elements or of artificial and organic materials.
- Creating a variety of 'zones of well-being' for different needs within the concept.
- Making multiple use of renewable energies in multiple ways in the day-to-day restaurant business: as heat storage, heating units and protection against the cold.

Bad Wörishofen Schools of Hotel Management breathed life into the top three restaurant concepts. Namely, they developed a suitable range of food and beverages, advertising and marketing concepts. www.restaurant-der-zukunft.de HH

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