

Abstract

Almost every area in Delhi, including the posh residential areas, has these weekly bazaars or 'Tae Bazaars' on the appointed day of the week; they are even named after the day of the week. Weekly markets have its history right from Muhammad Bin Tughlaq's rule. Primarily these weekly markets have been set up to meet the essential lively requirements of low and middle income groups but has been evolved out as a major attraction and as a social gathering like a festival in every week to the people of all economic classes due to the variety of its exhibits ,latest trends, cost effectiveness etc.

Even though weekly markets have its very long history, and had been subjected to considerable changes in course of time with the advent of technology and demands, we can find that there is immense scope in considering this as a design intervention area. We can also find that in course of time the popularity of these weekly markets has been increasing which clearly justifies the future scope of this project.

1.0 Methodology

Data Collection

Literature study

This chapter summarizes the information gathered from books, Internet, journals before starting the research work.

Secondary data collection on Weekly Markets-Background study

Case study

Primary data collection: Case study of weekly markets in Delhi

- Tuesday market, Lakshminagar
- Thursday market , Mayur vihar I
- Thursday market, New Rajendernagar
- Friday market ,RK Puram sector II
- Saturday market, Lajpat nagar

Analysis of primary and secondary data

Analysis is done based on the data collected from primary and secondary sources.

Finalising on the area of intervention

The area of intervention is decided based on the scope and severity of issues faced by the customers as well as the vendors.

Deriving a design brief

The design brief is derived for the area of intervention. A feasible solution is formulated for the issues identified based on the analysis of primary and secondary data in the area of intervention.

Concept generation

Various solutions are formulated as a solution for the issues identified in the area of intervention.

Design

- Finalisation of concept
- 3D modelling of the design
- Detailing of the design
- Measured drawings
- Prototype

2.5 Food stalls in weekly markets

2.5.1 Introduction



Food stalls in weekly markets is a source of inexpensive, convenient and often nutritious food for urban and rural poor; a major source of income for a vast number of persons, and a chance for self-employment and the opportunity to develop business skills with low capital investment. It is also a source of attractive and varied food for tourists and the economically advantaged.

The National Policy on Urban Street Vendors suggests that about 2% of the urban population consists of street vendors, of which a significant proportion consists of street food vendors. Food vending activity on the streets pertains to the unorganized sector of the economy.

2.5.2 Types of food items sold in weekly markets

- Jalebi
- Choley-bature
- Gulab-jamun
- Aloo tikki
- Burger
- Pani poori
- Chowmeen
- Samosey
- Aloo pakode

2.5.8 Food items -and issues related to their stalls

Issue/Area	Chole -Bhature	Chowmeen	Burger- Paanipoori	Jalebi
Transportation	In most cases half cooked chole is bought to the site. All the ingredients for making Bhature,the vegetables for dressing, Considerable time is required in setting up the stall	Chowmeen , chopped/unchopped vegetables,plates , various sauces. Considerable time isrequired in shifting and setting up the stall	Generally transported in push carts. The time required to set up the stall is negligible.	Generally transported in push carts.
Cooking	Two stoves required.	Only one stove is required	One stove required to cook also tikki and to fry the burger on the same platform	One stove required for frying.
Preparation	Preparation platform for making Bhature,Preparation surface for preparing vegetables, space for keeping the related chutney/pickle	Space for keeping the vegetables/chopped vegetables. Resulting in cross contamination.No rmally no barrier b/w the food item and public	Preparation space is not provided. All kind of preparing and cooking is done on a large pan	Space required for frying and dipping the fried jalebies in sugar syrup.
Waste	Both solid and liquid waste	Waste is less, consists of plates, spoons	Both liquid and solid waste.	Waste generation is almost negligible

2.6 Design Requirements

structure

- Should be covered
- Barrier between stall and public,
- Cooking equipment should be located at a place as to protect food from contamination

Storage

- Raw and cooked food to be kept separately
- Food should be covered
- No food should be stored directly on the ground

Preparation

- Raw and cooked food to be prepared separately
- Food should be protected by a physical barrier
- All food should be prepared on tables/platforms

Serving

- Money and food should be handled separately
- Tongs, spoons, spatulas, gloves should be used to handle food
- Disposable eating and drinking utensils should be used
- Sauces, condiments are to be kept hygienically.

Waste Management

- Provision for Waste disposal

2.7 Non motorized mode of transport

- No fuel required.
- No pollution.
- Affordable for poor vendors.
- Economic efficiency
- Cost effective mode of transport.
- Accessibility to major urban areas.
- Physical fitness and enjoyment.
- Reduces accident risks
- Environment friendly.

2.8 Final Project brief

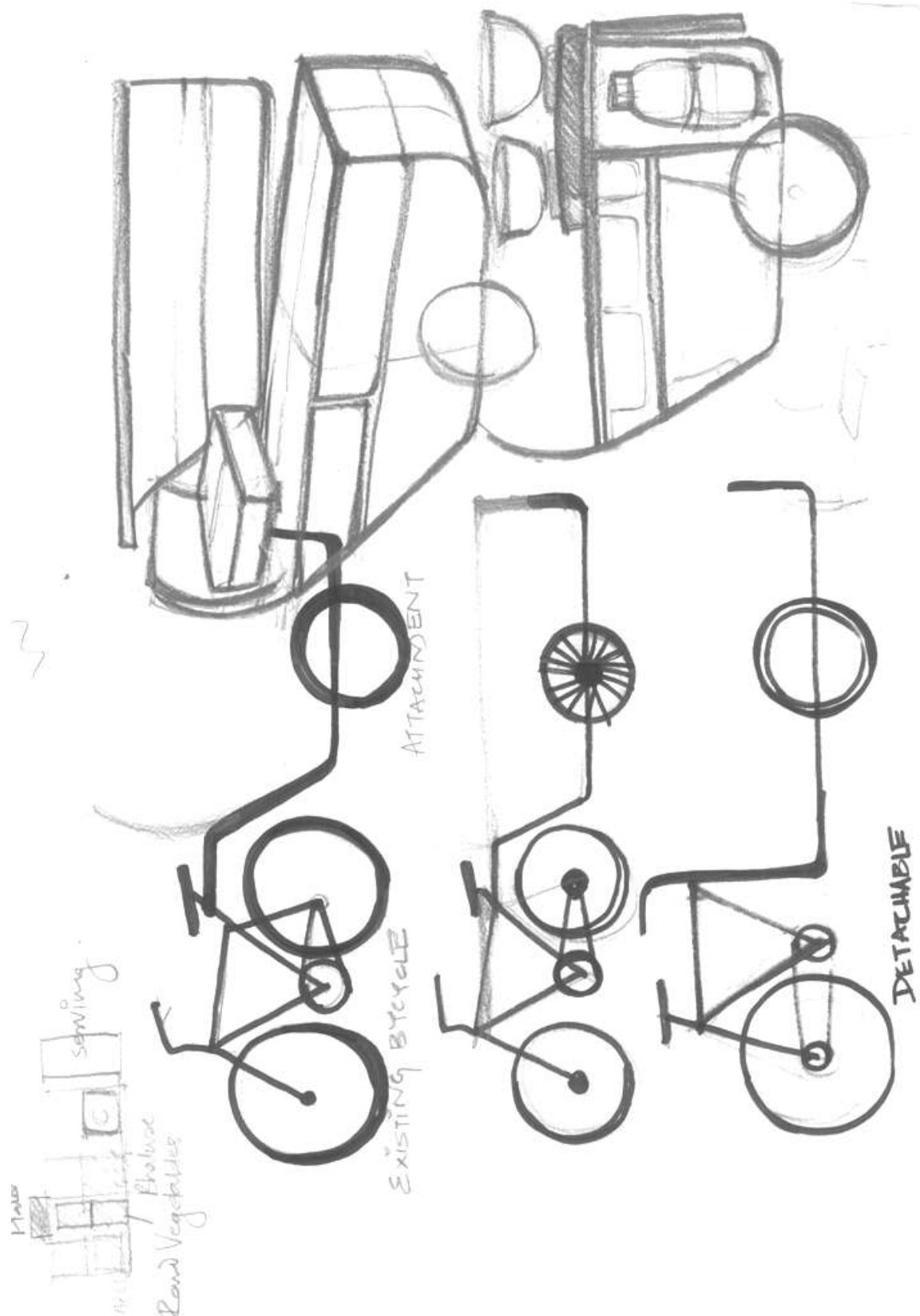
To design a portable structure for displaying/storing/selling food for weekly market vendors.

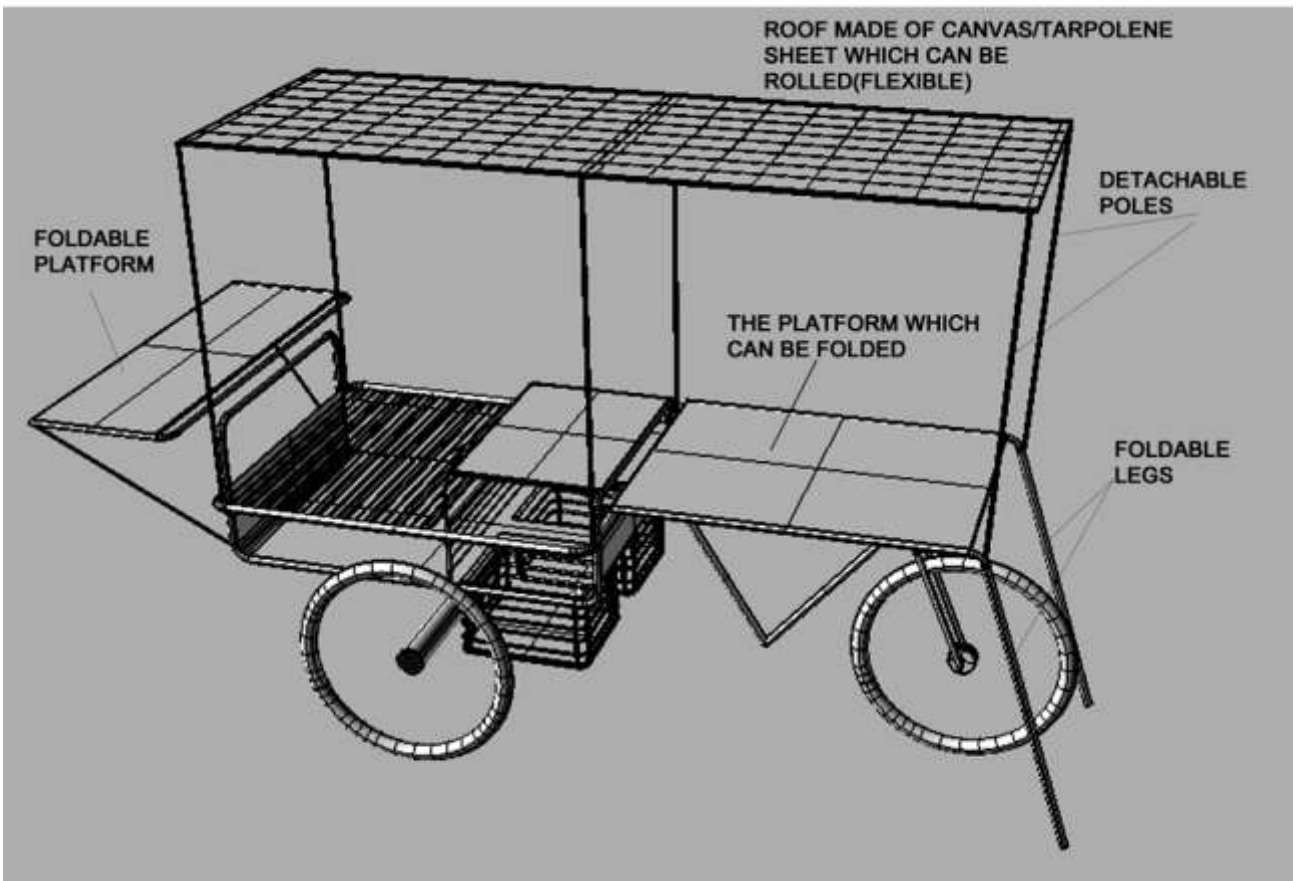
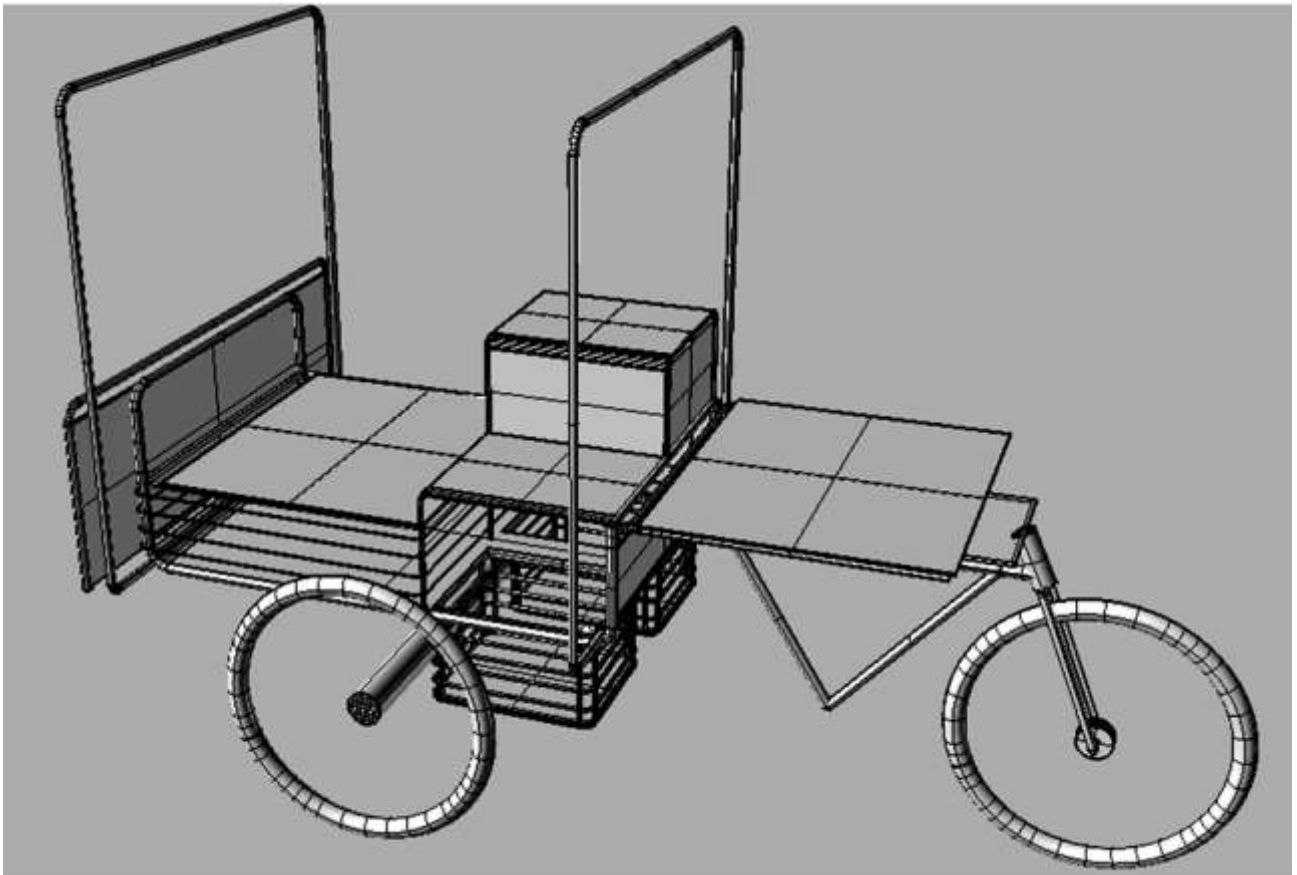
To design a portable food stall for weekly market vendors.

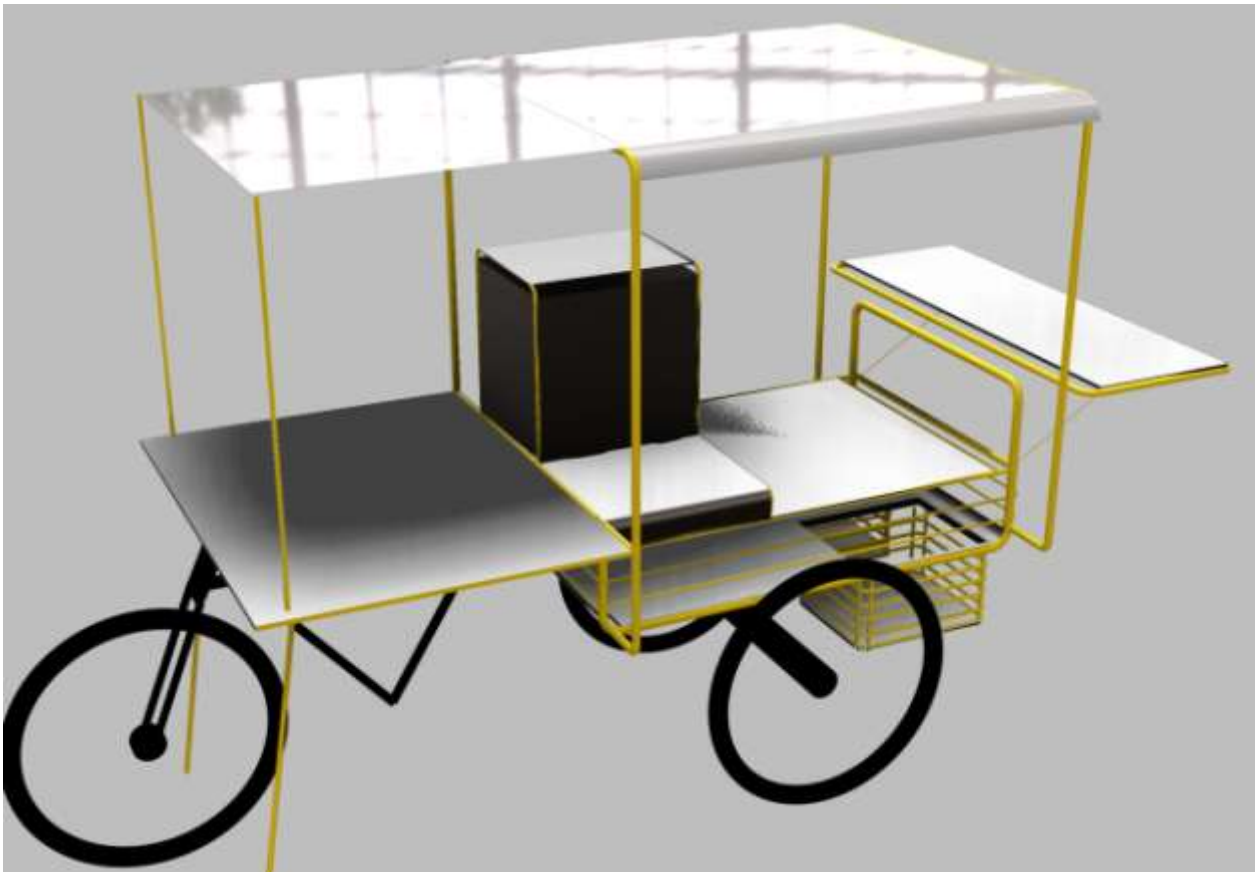
- Mainly for the smaller stall and push cart category
- Cost effective design solution for the issues
- To optimise the profit and space utilisation
- To improve the hygiene in terms of Preparation/cooking /waste management
- To minimise the effort in terms of time/energy of setting up the stall
- To avoid the shifting of the containers/cooking apparatus from their personal vehicles to the table.
- Better aesthetics

3.0 Concept Generation

Giving an attachment to the existing Bicycle so that only minimum parking space will be required and bicycle can be used for other purposes also while not travelling.







5.0 Proto typing

Various stages of Prototyping



Base frame



Base frame completed



Base frame with canopy frame



The food stall in fully opened position while business hours



The food stall in closed position while transportation