

# THE HOME BAKERY

## Project Details:

**Project Name, Location** – The Home Bakery, Assaye Road, Halasuru, Bangalore

**Client Name** – Kirti Amarnani and Sushil Amarnani

**Typology** – Interior Design for Retail Outlet

**Square Footage** – 400 Square Feet

**Commencement Month and Year** – March 2022

**Completion Month and Year** – September 2022

**Architecture Design Firm** – Atelier-108 in collaboration with Studio Skapa Architects

**Principal Architects** – Ar. Anusha Arun , Ar. Charita Kishore

**Project Architect** – Ar. Raksha Narayan

**Text Credit** – Ar. Namitha Praveen

**Photography Credit** – Manoj

**Styling Credit** – Atelier 108 & Studio Skapa Architects

## **Furniture**

- Climaire - Assorted Display
- Veda - Lights
- Home Stories - Cushions
- Beruru & Pure living - Planters

*The Home Bakery is a contemporary abode to an artisan's desire for deliciousness through a minimal yet bold design approach.*

*The Home Bakery is a tapestry of modern minimalism and bespoke baking sewn to indulge one's sweet tooth.*

*The art of baking and the straightforward approach of contemporary architecture amalgamated to create The Home Bakery to be the chic destination in the modern world.*

The Home Bakery is a retail outlet of the dreams and musings of Mrs. Kirti Amarnani, the baker and Mr. Sushil Amarnani. The artisanal space is designed to be a crescendo of experience from tones of blush to pops of bold colours. The brand colors were used to accent and highlight different aspects of the space to resonate the baker's ardent spirit.

Peach, Orange and Deep Blue accented with Gold was the ticket to a cozy and contemporary bakery.

The long and narrow site was a fun challenge to explore all the permutations and combinations of different spaces in order to achieve the optimal design that caters to the user and their customers. The outlet consists of three spaces, the baking workstation, the packaging station and the retail space upfront for walk-in customers. Functionality of different spaces that lead up to the display of baked goodies was an everlasting process of design. The theme was on par with the budget friendly constraints and desires of the clients. Wooden decor and white fluted wall panels transformed the expanse into an understated welcome.

Climaire helped manifest our design for the assorted display of delicacies in an efficient and seamless fashion. It was designed to attract potential customers with ease of access to the user. The ample space required to achieve a full yet evenly spaced storage in a narrow establishment was a testing trial we had to overcome. Veda illuminated the space and brought our design to fruition through compact and functional products. Planters from Beruru and Pure Living metamorphosed the space into a loving home. The furniture in all its undertones was a silent linchpin to the art of this space. The cushions and soft pillows from Home Stories tied the final knot to the tapestry of baked goods.

Atelier 108 and Studio Skapa Architects dealt with two clients instead of one. The baker and entrepreneur wished for a contemporary minimalist haven whereas the branding suggested a warm welcoming homely abode. These seemingly contradictory spatial experiences were amalgamated through keen attention to detail, extensive experience and umpteen creative insights from the principal architects, Ar. Anusha Arun and Ar. Charita Kishore. The utilization of wooden ledges to showcase planters, books and games with the comfort of cozy cushions on the couch on a warm wooden flooring is a home away from home.

This classic bakehouse is a real time paradox of homemade baked goods walking alongside a minimal and modern contemporary interior design style. A paradox manifested through infinite imaginative yet logical solutions of the architects at Atelier 108 and Studio Skapa Architects.