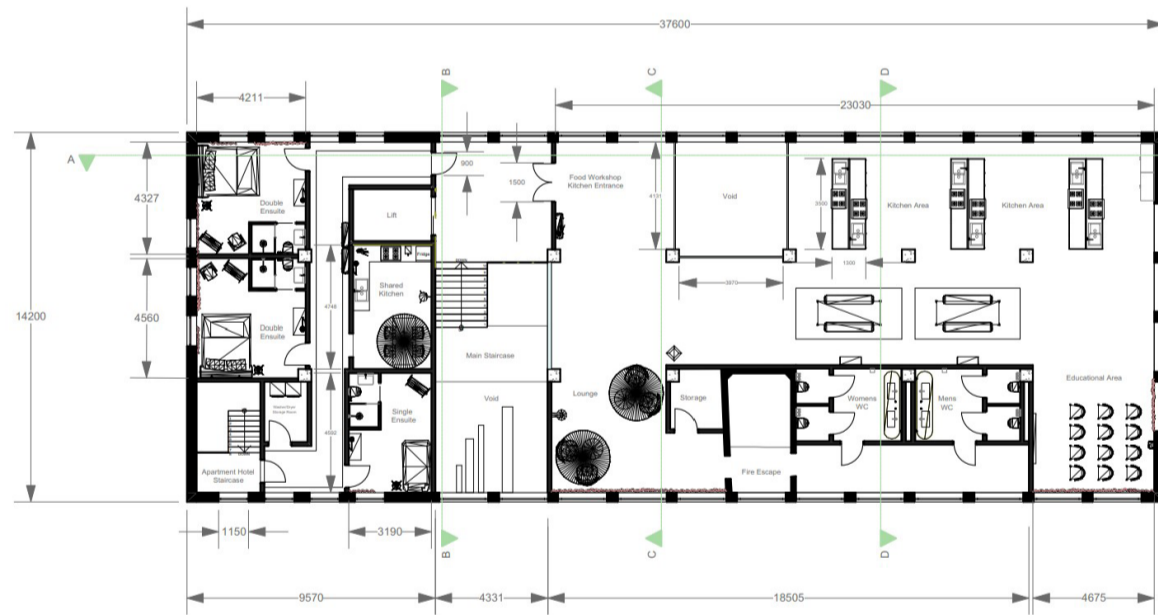
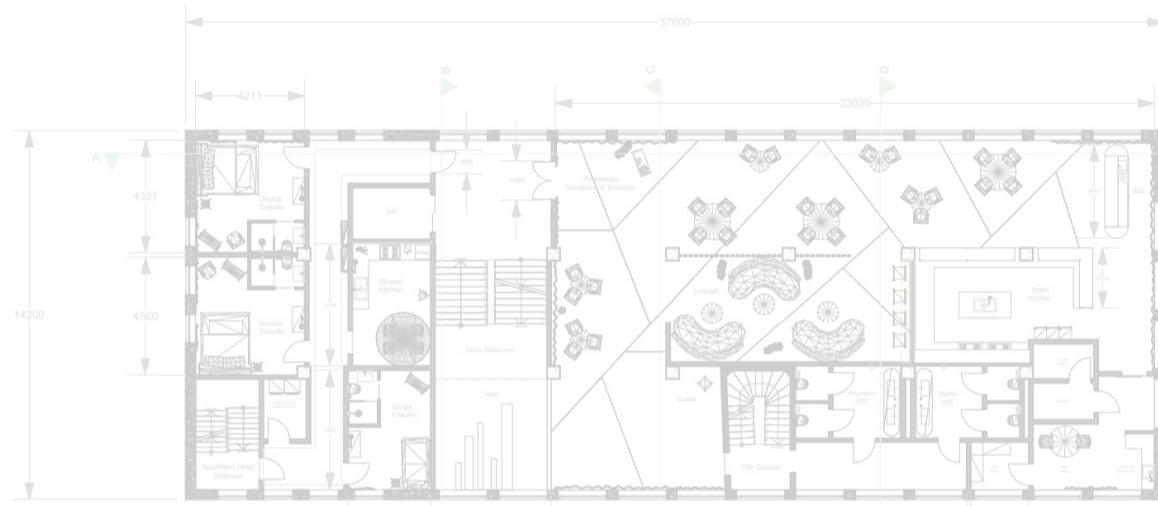


ZONING MAP



- VOID
- APARTMENT HOTEL
- SHARED KITCHEN
- HALLWAY
- RESTROOM
- STAIRS
- LIFT
- RESTAURANT



THIRD FLOOR PROPOSED PLAN

The third floor has again the entrance to the apartment hotel to the left of the main staircase. To the right is the entrance to a food workshop kitchen where visitors can take part in cooking icelandic cuisine with ingredients from the fishing industry for them to have a chance to experience the fishing industry first hand. There is a lounge area by the entrance and toilets by the fire escape.

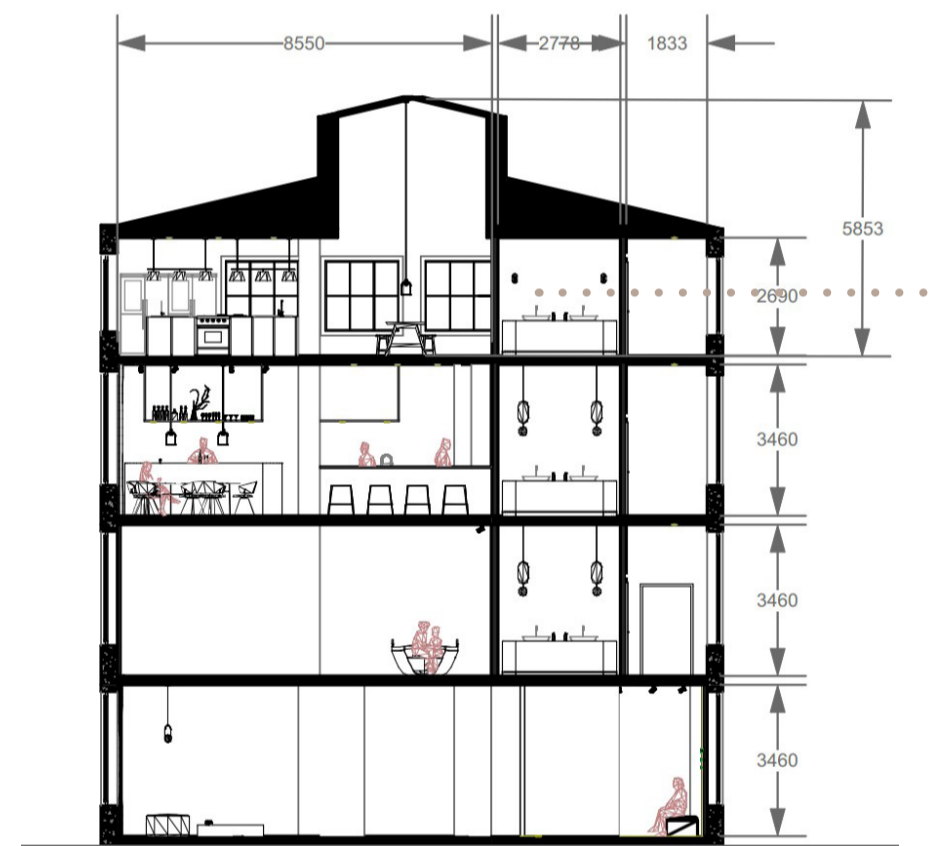
The food workshop will mostly be seasonal. During winter months when herring is normally manufactured there would be workshops on how to make traditional Icelandic Christmas herring and in the summer months, when lumpfish roe is harvested, visitors could be involved in making Icelandic lumpfish caviar along with making other Icelandic dishes made from local ingredients.



FOOD WORKSHOP LOUNGE



FOOD WORKSHOP ENTRANCE



Section DD

Section CC



KITCHEN SEATING AREA