

Spatial Transformation of Street Food In Mumbai

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Food is one of the basic substantial needs that caters to humans, apart from shelter & clothing. Food appeals to everyone and across all socio-economic groups. Act of consumption contributes to the basic *need to satiate hunger* and daily activities of all humans. Everyone needs to replenish their body, but the relation between spatial context and food is ubiquitous. In urban context, Street food adds as magic ingredient for an inclusive & multi-sensory experience. It adds to convivial public space & the tourism enhancement of the city. *Hence, Food became* the element of Cultural, Social, Economic and Environmental value.



Street food and people are connected to each other through gastronomical relish which also aids in convenience (time) & affordability (cost). Prioritization of speed & convenience has led to the architecture that promotes isolation, unhealthy and unsustainable habits through this phenomenon of street foods. By relating people to the need of local Food, through understanding of production, consumption and spatial, individuals can regain a sense of pride in culture and community responsibility.

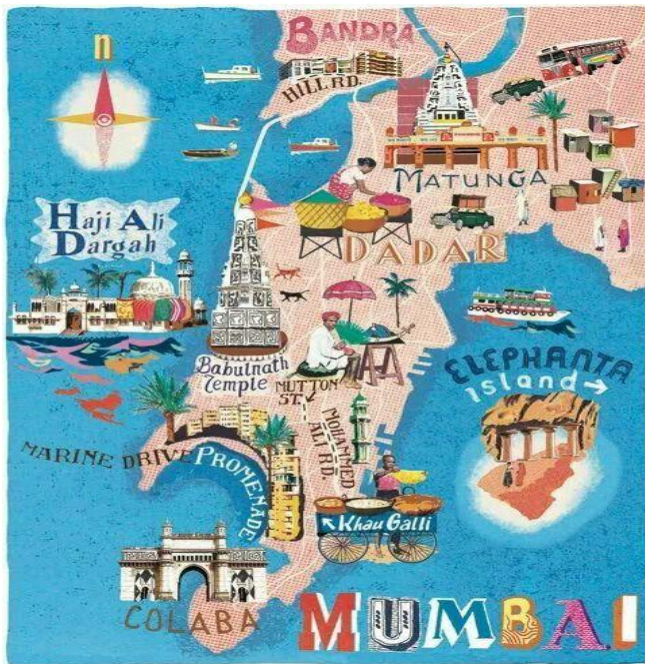
Our *Sustainable Development Goals (SDG)* promotes the creation of architecture where the relation of Food & Community lifestyle in local origin by connecting in a sustainable way.



Our S.D.G. promotes the creation of architecture where relation of Food and Community lifestyle is connected in the Healthy and Sustainable way

I. INTRODUCTION

Mumbai is the city where time never halts. It's also known as the city of Progress and called 'Urbs Prima in Indis' by British Raj. Mumbai as a city has always been the emblem of commercial activity. Its citizens are said to be one of the most Competitive and Hardworking according to the Livability Index. The fast-paced lifestyle has led to the active consumption of food habits. To fill the gap between the production & consumption in such a pacing environment, architecture of Appropriation (Jugaad) was introduced. Due to this phenomenon, Street food has become a thriving organization for fast paced production & consumption of food today.



The above image depicts the understanding of food ecology of the Mumbai. Whereas its necessary to document and understand the macro and micro level of extent of street food culture in Mumbai. The scope of Street food vendors is a major resource of sustainable, convenient & affordable food for all. ‘Food vending & Delivery’ provides temporary jobs and a source of Income to all capable strata of society. Haphazard development of street food units and congestion leading to difficulty in Transit movements. Similar spatial arrangements have emerged at multiple locations of Mumbai be it Residential, Commercial, Industrial, mixed use spaces. Such spatial context needs effective planning and infrastructure for the same and is still a topic of neglect.

Street food in Mumbai is not only looked at as a food unit but provides that full stop for all on the street. They add to the valuable Intangible heritage of the city. Some of the food units are centuries old. They are diverse and bring various cultures on one table together. Apart from being rich with mouth-watering food, it adds to the character and identity of the street. With the changing food choices and culture of fast food, Contemporary Street food has transformed gastronomic culture.

Preliminary Parameters of Research Variable

Typology	Remarks	Typology 1	Typology 2	Typology 3	Typology 4
Site Location	Urban and Sub urban				
Timing	Operational timings				
Character	Spatial arrangement				
Process	Food Preparation				
User group	Target segment				
Portability	Vending/Mobility				
Time and mode of Preparation	Subjective				
Mode of Consumption	Stationary / Kinetic				
Mode of serving	Packages/ In hand				
Techno legality	Authenticity/Ownership				

Such typologies of food Units are inclusive, social, transparent, flexible and they have a lot of scope to be designed in a sustainable way. These food units, by gathering people, encourage ‘Eyes on the street’, hence providing security and safety on the street and act as a prime landmark in wayfinding. Units are strategically located where individuals can access it freely and easily. Their performance as producers takes place on a variety of vehicles of different scales: a bike, a cart, a motor cart, a tuk-tuk car or a small truck. They are multi scalar and they can be further classified into **1) Temporal or Nomadic approach, 2) Permanent spatial context and 3) whole street or precinct 4) Ephemeral or which pops up on certain events.**

Need for the project in Mumbai Metropolitan region (MMR)

In a bid to create food hubs by setting up food trucks and stalls across the city, the Brihanmumbai Municipal Corporation (BMC) and other local bodies are considering opening locations such as Marine Drive, Chowpatty, Worli sea face and Madh Island and other MMR regions. The BMC plans to utilize the footpaths at these locations as food hubs between 6pm to 11 pm every day. BMC said the traffic movement on smaller streets will be diverted on alternate streets during the operational hours of these food trucks and stalls, if required.

Considering 68%¹ of the city’s workforce is in the unorganized sector, we need to develop strategies for them. MCGM (Municipal Corporation of Greater Mumbai) is an



Diverse street food of various culture boiled in one single table of consumer

expert in the engineering aspect of infrastructure. But better policies are needed for regulation of street & public spatial context and understanding of socio-economic significance of the informal sector.

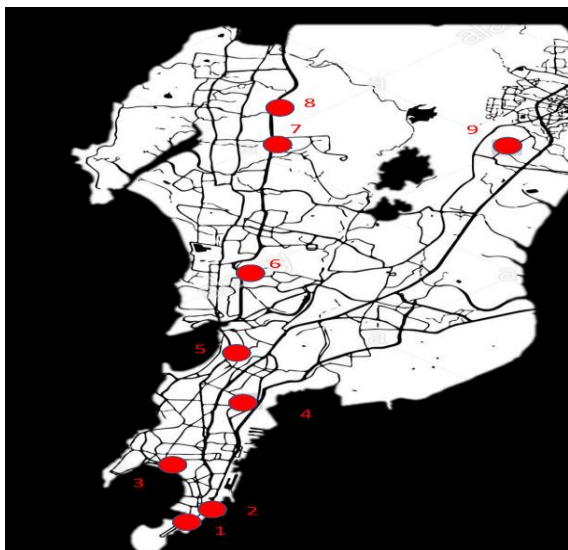
At the same time, if these Food vendors are developed and organized systematically, there lies a lot of scope to Explore, Experience, Educate, Evolve and Express which can enhance Mumbai's love for food and its diverse culture. The other factors may include techno legal constraints, waste management, health & hygiene which will be an imperial part of the outcome.

They provide security and safety on the street. The unit, by gathering people, encourages 'Eyes on the street' and becomes a prime landmark in wayfinding. Units are strategically located where individuals can access it freely and easily.

II. ENGAGEMENT OF FOOD WITH THE DISCIPLINE OF ARCHITECTURE AND SPATIAL CONTEXT

Apart from legality, Street food in Mumbai is not only looked at as a food unit but provides that 'social full stop' for all on the street. They are diverse to bring various cultures on one table in a very compact spatial context. Apart from being rich with mouth-watering food, it adds to the character and identity of the street. They interrelate with the fabric of the district and entangle to enhance the fabric.

The Food units add on to the experiential part and enhance the social and spatial context of the area forming all together a new identity of the place. Later, this spatial context of food modifies itself to become the Landmark of the space.



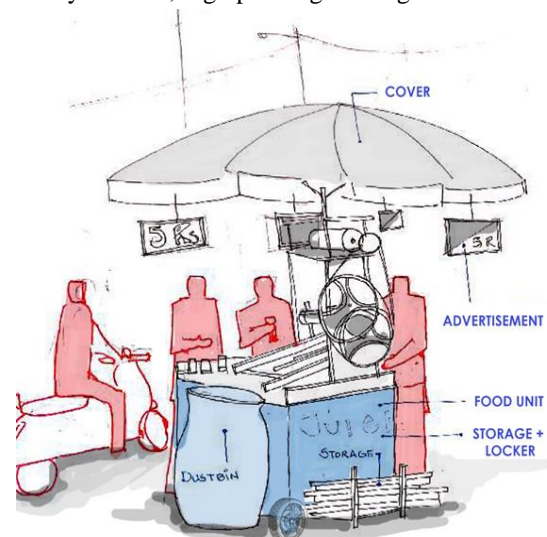
1. Bade Miya (Mughlai food)
2. Mohammed Ali Road (Street food)
3. Bachelors (Ice cream and Juice)
4. Sewri (pav Bhaji)
5. Aswad (Misal pav)
6. Elco market (Pani Puri)
7. Swagat (Street food)
8. Chamunda circle (fast food)
9. Mamlatdar (Misal and Vada Pav)

The performance of these units as street food providers, takes place on various modes of vending at different scales: a bike, a cart, a motor cart, a tuk-tuk car or a small truck. They are Multi scalar and Multi - functional.

Following are the classification which cover most of the legal food units and provide scope of their documentation and design in detail which is currently lacking in the Urban local bodies.

1. Portable Food Units:

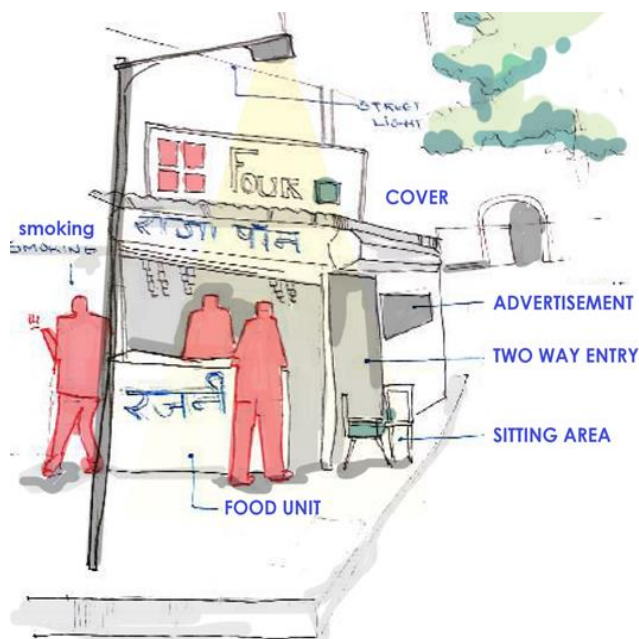
- These are the food units which are easy to install anywhere and can be ported to any spatial arrangements.
- Along with the Food unit, other allied elements such as Cover, Storage, Dustbin and locker facility moves along with them.
- It's mostly made up of very tensile, light and flexible material.
- Sometimes, they have a facility to cook or to refreeze the food units.
- They can be found at places where permanent hawking is not allowed. (For example, at Highway side roads, railway stations, high public gatherings and Circus etc.)



PORTABLE FOOD UNITS: SUGARCANE JUICE SHOP

2. Permanent Food Units:

- These are the food units which are mostly fixed in the specific spatial context.
- They change the function and use of the space after it's installed.
- Along with the Food unit, other allied elements such as Cover, Storage, Dustbin, and locker facility are fixed.
- It's mostly made up of heavy material which can take a heavy load.
- Sometimes they have a facility to cook or to refreeze the food units.
- They can be found at various places that are mostly residential, commercial or both.

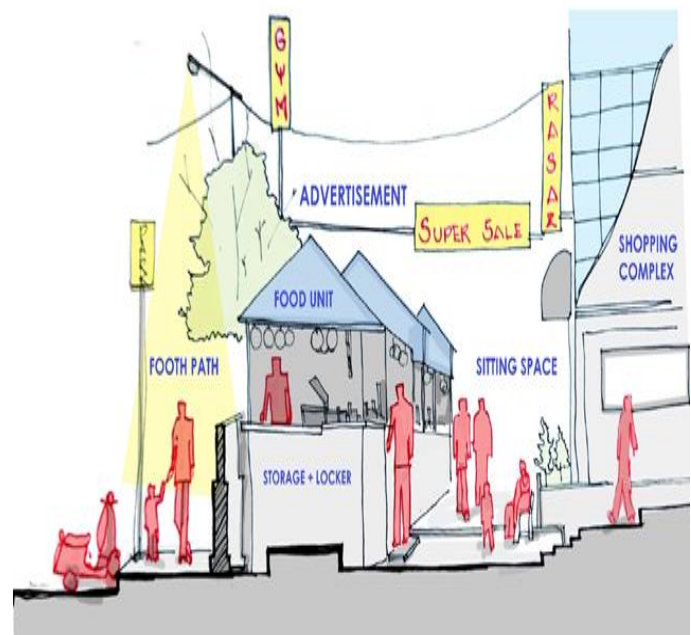


PERMANENT FOOD UNITS: PAAN BEEDI SHOP

3. Collective- Set up where more than one setup comes together

- These are the collective food units where the whole area or lane becomes a Hub of food and is known for its distinct food culture.
- It creates its own diverse identity and experience related to the food.
- Along with the Food unit, other allied elements such as Cover, Storage, Dustbin and locker facility and maintenance is done by owners.
- It's mostly legal
- Sometimes they have a facility to cook or to refreeze the food units.

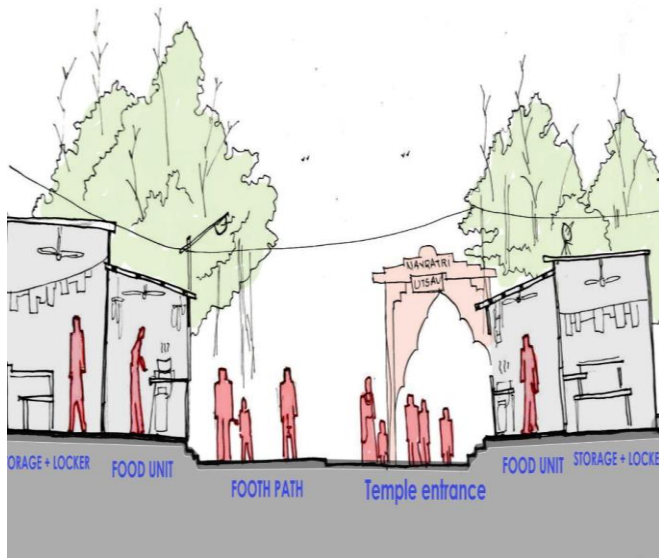
- They can be found at places where tourists or more office goers can access it.
- Example Khau Galli near the oval or Church gate.



COLLECTIVE SETUP – RASAZ FOOD CORNER

4. Ephemeral – Set Up which pops according to the Time.

- These are the food units which are easy to install anywhere and can be ported to any spatial arrangement but pops only due to events.
- Set up Is quite small and limited to only a single product.
- It's mostly made up of very tensile, light, and flexible material.
- They can be found at places where ephemeral events happen like outside Marriage Hall, Movie theatre, Ganpati mandals or in event of Mela or fun and fair.



EPHEMERAL SETUP (Stalls pops up during Navratri near Jivdani temple))

III. THE MODE OF INSTITUTIONAL ENGAGEMENT

The following modes of Institutional engagements could be explored for the project depending upon the issue to be addressed, project intervention & site context.

Multipartite committee can consist of following authorities.

1. **Local Municipal authorities**—includes issue of license, shops & establishment department, traffic police, fire brigade department and district administration
2. **Health department** - To spread awareness in the context of various *health and hygiene programs of the government*.
3. **The Food Safety and Standards Authority of India (FSSAI)** – Through the Food Safety and Healthy Nutrition approach, can involve training and capacity building of the street food vendors and proper regulatory oversight over them (*Food Safety and Standards Act, 2006*) could be achieved.
4. **Food and Drug Administration (FDA)** – The FDA department would help in training of street vendors. It can also help to issue a certificate to the street food vendors post the training program.
5. **National Hawker Federation** – Such federations shall help to abide by Street Vendors (Protection of Livelihood and Regulation of Street Vending) Act, 2014 & work towards the regulation and welfare of the street vendors.

6. **Police & Traffic police administration** – Would be responsible for the successful conduct of law and order and traffic, coordinate between traffic and vending, and allow vending according to time / day in highly pressurized areas & Awareness Programs. Dispute & Grievance resolution body

7. **NGO's (Non-Government Organization) & CSR (Corporate Social Responsibility)**– raise funds to help street vendors in your area or donate gloves, masks and hand sanitizer to them.

The above-mentioned institutional engagements shall help achieve the following outcomes

Volunteer, Educational & Awareness initiatives

- Direct service – provide *service or product* to individual/group/community (volunteer/build social media tools/community mural)
- Training street vendors - food hygiene & safety. Also in leadership development, awareness of legal rights, procedures of municipal authorities, food safety and hygiene, negotiating skills, accounting procedures.
- Engage research – mapping community assets or contributing to solutions to current challenges - In the best-case scenario, faculty with research expertise work alongside community members and students on such projects.
- Awareness initiatives - Bringing people together on a common platform & educating the public on the following: including *garbage disposal practices; maintenance of personal hygiene; demarcating of cooking and non-cooking areas, pest control and overall cleanliness*.

IV. METHODOLOGY OF CONDUCTING THE STUDY

1. Site Selection & Analysis:

In the MMR region, identify localities where streets are identified as 'KHAU GALLI' and select relevant sites to do a comparative or parallel study. With varying parameters, there is a need to collect data & analyze the common concerns and issues faced by each site with respect to urban planning & infrastructure and modulate the solutions to work with the Sustainable Development goals (SDG).

2. Case study/Literature review:

Study on subjects of existing urban nature and its role in upgradation with sustainability factor & identifying

common parameters with respect to urban principles of planning which can be interrelated with our study.

3. Parameters under which site selection is done:

- Identify & Map streets named as 'KHAU GALLI' in different localities within MMR region.
- Qualitative/Quantitative analysis: Shortlisting relevant sites based on preliminary observation or general survey floated to the population sample with response for popularity, convenience, and affordability.

4. Preliminary Data Analysis:

(Mode: Survey, interview, literature, statistics, graphs & infographics)

- Qualitative Analysis: Study of evolution of the street with respect to the informal sector economy (street food) with the vendors, consumers & relevant local authority bodies.
 - To understand the past and present issues faced by the vendors & consumers in their built environment & gain perspective about their future ideas & projections with respect to the street food vending unit, infrastructure/allied services and urban density strain faced by them for better community development in relation to street & food.
- Quantitative Analysis:
 - Vendors: Data collection to study the background of vendor's Socio-Economic factors (Sample response depending on the number of vendors selling per site).
 - Consumers: Data collection to study the background of consumer's Socio-Economic factors (Sample responses for different timelines of the day).
 - Economy of Street food: Data collection with the vendors to understand the methods of sourcing materials to build, cook and feed (daily, weekly, monthly, and yearly)

5. Laws and Policies:

- Status of Street vendors and laws applicable to them as hawkers.
 - Understanding the process of procuring license from relevant municipal body

- Urban Planning policies proposed for street vendors
- Legal & Illegal practices adapted by vendors for running their respective food vending.

- Identifying community-based organizations who are involved with street food vendors/hawkers' socio economic development and find correlated solutions for achieving Urban scale issues faced by them, their efforts in finding a solution for the same and integrating it with the said research.
- Seek support from relevant municipal body with respect to the understanding of their approach towards street food vendors/ Khau galli and their focus & solutions in resolving the said research
 - The tools and engineering schemes applicable by relevant municipal bodies as per the Site identified and giving a feasible solution so that holistically the city prospers through a sustainable approach in resolving Street Vending issues through the perspective of municipality authority as well.
- Public health & hygiene: Precautions & Steps carried by the vendors for overall hygiene of making & serving foods. Local Municipal Body and Authorized Health Inspection Body views, laws and policies on the same.
- Proposal for any change in law or policy to aid the informal sector in having enhanced growth and development.

6. Spatial analysis/Architectural understanding of the street:

Map the shortlisted Site with respect to neighborhood (Mode: sketches, infographic, photographs, detailed drawings)

- To gain an understanding via documentation of the identified relevant SITES into the architectural perspective of the sites via the following parameters, additional issues/concerns & viable solutions adopted in practice will also be integrated if found by preliminary data collection analysis as well.
 - Street typology & section, street type & its usability
 - Relationship of built & unbuilt spaces
 - Cohabitation of Vendors and the street

- Users or customers (public) use of the street as a public zone or for pedestrian or vehicular movement
 - Built environment relation to the street vendors
 - Street vendors cart/mobile analysis as a unit with respect to site and allied services.
 - Food unit as a product design and its adaptability and evolution through different timelines of the day & varied weather conditions.
 - Vendors & consumers understanding of the food unit and analysis of ergonomics by varied users/consumers through the day.
 - Change in street typology response for events/festivals.
- Infrastructure analysis i.e., understanding the service lines available to the vendors and their use of it with respect to the food services provided by them. [Inwards services: Water, Power & Gas supply/Outwards services: Waste disposal]
 - Proposal of solutions with all interrelated scope of work to be carried out with participatory approach from all involved parties for development of the same.

7. Institutions engagement to the research:

- To develop the curriculum of research study with students/fresh alumni as part of College Projects (CP) or with development of study within Architectural Design/Allied Design studio under the University of Mumbai (UOM) syllabus for the course of B.Arch
 - To involve students to develop their understanding on research-based approach for solutions with respect to Architectural interventions, Product design (Food unit) and Urban Planning principles
 - Vertical Studio comprising all 5-year students & alumni interested in participation of the said research with focus on developing skills for documentation and providing feasible solutions for workability of the entire community.

8. Identify potential Investors for Street food as a community-oriented development project

- Proposal with view of aiding the community in sync with vendors, consumers & local authority and

reinvent its outlook on global map with the rich local cultural context.

- Applicable to community development at varied site locations with focus on Sustainability.

V. DETAILING OF THE OUTCOME

The proposed outcome could be a document/report comprising of comprehensive study and research done on various parameters of street food

A. Policy/guidelines

1. It would prevent the unethical encroachment of public spaces, thereby reducing traffic congestions – both – pedestrian & vehicular.
2. It would have an impact on the longevity of the street food, i.e., the new fast food in becoming the trend/fame of the locality.
3. It would increase the employability.
4. It would increase the use of sustainable material & limit or stop the use of hazardous pollutants.
5. It would encourage small-scale startups/entrepreneurs
6. It would serve as a reference document for further such setups, thereby synchronizing the local authority & preventing unethical practices.
7. It would introduce safety norms, for all the stakeholders – from raw material, process & consumption as well, hygiene, disposal, etc.

B. Architectural interventions (these are at a proposal stage, hence outcome could be in combination or individual from the following, depending on the Site selection)

Depending upon the service provider & the way of consumption (both in case of Street Food), the architectural interventions can be briefly categorized as: -

- 1) A particular street dedicated to local cuisines (with permanent shops).
- 2) A particular street with mobile stalls serving local cuisines (usually encroached spaces).
- 3) A single mobile stall, where the stall is assembled & taken home by the vendor
- 4) A premise dedicated or gradually developed in to a street fast food corner (usually multiple vendors with different cuisines together, but a common space for the consumer).
- 5) Any other typology depending upon the neighborhood typology – Residential, Office / corporate, Commercial, Industrial, etc.)

C. Technical bearings

1. The space, so designed, should be economically viable to the investor.
2. This shall depend upon the material used for construction, technical specifications should be simple & easy to install & commissioned.
3. The maintenance & durability should be optimum to ensure hygiene.
4. The technology should be easily repairable & affordable.
5. The energy consumption & waste disposal techniques to be environmentally acceptable.

● The impact of the outcome shall be on the following:

1. Society from part to the whole
2. The Economy of the User & stakeholder
3. Aesthetical impact on the Design itself & on the fabric/patina of the surrounding itself.
4. Environmental impact on Urban scale
5. Use of local services & amenities

Explore... (Issues)

Experience... (Surroundings)

Educate... (Community)

Evolve... (Spatially)

Express... (Design)