



Over the course of three weeks in January 2010, a group of students from MIT's School of Architecture and Planning designed and built a new covered kitchen and dining area for a village school in Ampil Peam. The Ampil Peam school recently began receiving food aid through the World Food Program. However, the school did not have adequate facilities for cooking, eating, or food storage.

The new structure is composed of an open-air steel and concrete framed pavilion covering a kitchen and dining area. A small brick pantry is covered by an Egyptian tilted brick vault. The kitchen area includes poured-in-place concrete prep and serving counters; a high efficiency bio-mass stove built by local craftsman according to best practices for maximizing efficiency; and an Egyptian tilted brick vaulted pantry for safe and secure storage of food and cooking supplies.

Among the structure's other notable features are: The use of rice-husk ash in place of a portion of the cement in the concrete slab and countertops; Rammed earth benches with poured-in-place concrete caps; Rainwater collection system with a "first-flush diverter" to improve the quality of water collected; Vented roof assembly with radiant barrier to decrease solar heat gain; All materials were procured locally and are readily available.