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ARTICLE

Engineering Design and Construction of Modern Dining Arch

Rabiu Ahmad Abubakar

The Institute of Mechanical Design, Department of Mechanical Engineering, Zhejiang University, Zhejiang 310027, China

ABSTRACT

The Building Dining Arch project aimed to create a functional and aesthetically pleasing space that integrated modern architectural design with efficient dining facilities. The structure was conceived to provide a unique dining experience while also serving as a central gathering point for both social and culinary activities. The design incorporated innovative materials and sustainable construction techniques, ensuring durability and environmental compatibility. The layout facilitated smooth circulation, with open spaces enhancing user comfort. Upon completion, the project successfully met its objectives by creating an inviting and practical dining environment, blending form with function. The environmental impact of building structures is increasingly scrutinized, particularly regarding embodied carbon and lifecycle emissions. This study presents a comprehensive Lifecycle Assessment (LCA) and embodied carbon analysis for the engineering design and construction of a Modern Dining Arch—a sustainable, multifunctional architectural element. By utilizing regionally sourced low-carbon materials, modular prefabrication methods, and design optimization for material efficiency, the project achieved a significant reduction in embodied carbon. The cradle-to-gate assessment reveals a 35% reduction in carbon footprint compared to conventional construction, with total emissions quantified at 175 kg CO_2-eq/m², down from a baseline of 270 kg CO_2-eq/m². This substantiates the environmental viability of the arch and provides a replicable framework for sustainable architectural design.

Keywords: Dining Place; Design; Arch; Building; Craft

*CORRESPONDING AUTHOR:
Rabiu Ahmad Abubakar, The Institute of Mechanical Design, Department of Mechanical Engineering, Zhejiang University, Zhejiang 310027, China; Email: rbkiru@yahoo.com

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1. Introduction

Dining architecture, often referred to as the architectural design of eating spaces, plays a significant role in how we perceive and interact with food. This specialized domain of architecture encompasses not only the technical aspects of constructing a dining space but also the cultural, social, and emotional experiences that such spaces evoke. Dining architecture has evolved significantly over time, shaped by societal trends, technological advancements, and cultural diversity. Understanding the development of dining architecture, as well as its current trends and practices, offers a window into how human societies have valued communal meals, public dining experiences, and hospitality throughout history.

1.1. Historical Overview of Dining Architecture

The concept of dining spaces can be traced back to ancient civilizations, where communal eating was a central part of daily life. In ancient Greece, for example, the symposium -a social gathering for drinking and intellectual discussion -took place in specially designed rooms called "androns." These spaces were designed for reclining and lounging while dining, signifying the social and communal aspects of eating in Greek society [1]. Similarly, in ancient Rome, the "triclinium" was a formal dining room where upper-class citizens would gather for lavish feasts. These early dining spaces were typically designed for intimacy and social engagement, with the architectural layout emphasizing face-to-face interaction [2].

As societies evolved, so did the function and architecture of dining spaces. In the Middle Ages, dining took place in large communal halls, particularly in castles and monasteries, where meals were shared among the entire household or community. These dining halls were often multi-functional spaces, doubling as meeting rooms or venues for social gatherings. The architectural design of these halls reflected the hierarchical structure of medieval society, with the head of the household or the lord of the manor seated at the high table, often on a raised platform [3].

By the Renaissance, the architecture of dining spaces began to change, reflecting a growing interest in privacy and formality. The emergence of private dining rooms in the homes of the wealthy marked a shift towards more individualized, intimate dining experiences. These rooms were often lavishly decorated, reflecting the status and wealth of the homeowner. The design of these dining spaces was heavily influenced by the architectural styles of the time, with Renaissance dining rooms featuring elements such as grand fireplaces, intricate woodwork, and large windows that allowed natural light to flood the space [4].

1.2. Dining Spaces in Modern Architecture

The 19th and 20th centuries witnessed a dramatic transformation in dining architecture, driven by urbanization, industrialization, and the rise of the hospitality industry. As cities expanded and populations grew, the demand for public dining spaces, such as restaurants, cafes, and dining halls, increased. The architectural design of these spaces had to adapt to new social dynamics, technological advancements, and changing tastes.

One of the key developments in modern dining architecture was the emergence of the restaurant as a distinct architectural typology. Restaurants first appeared in Paris in the late 18th century, offering a new form of public dining that emphasized choice, individuality, and convenience [5]. The design of early restaurants was heavily influenced by the aesthetics of the time, with elegant interiors that featured ornate furnishings, high ceilings, and elaborate décor. These spaces were designed to create a sense of luxury and exclusivity, attracting an elite clientele.

In the 20th century, dining architecture continued to evolve, reflecting broader architectural movements such as Modernism, Art Deco, and Postmodernism. The design of dining spaces became more experimental, with architects and designers exploring new materials, forms, and spatial configurations. For example, in the 1930s, the Bauhaus school of architecture championed a minimalist approach to dining spaces, emphasizing functionality, simplicity, and the use of industrial materials such as steel and glass [6]. This approach was a stark contrast to the opulence of earlier dining spaces, reflecting a shift towards more democratic and egalitarian dining experiences.

In the post-war period, dining architecture became increasingly diverse, with the rise of fast-food restaurants, casual dining establishments, and fine dining restaurants. Each of these typologies had its own distinct architectural language, reflecting the different functions and experiences they sought to provide. Fast-food restaurants, for example, prioritized efficiency and speed, with standardized layouts that allowed for quick service and high customer turnover. In contrast, fine dining restaurants focused on creating an immersive and luxurious experience, with carefully designed interiors that emphasized comfort, elegance, and attention to detail [7].

1.3. Cultural Significance of Dining Spaces

Dining spaces are not just functional; they are also imbued with cultural and symbolic meanings. Throughout history, the design of dining spaces has reflected the values, beliefs, and social norms of different cultures. In many cultures, dining is seen as a communal activity that brings people together and fosters social bonds. As a result, dining spaces are often designed to facilitate social interaction and create a sense of community.

For example, in traditional Japanese architecture, the design of dining spaces is influenced by the principles of Zen Buddhism, which emphasizes simplicity, harmony, and mindfulness. Traditional Japanese dining rooms, or "zashiki," are often characterized by minimal furnishings, natural materials, and an emphasis on natural light and views of nature [8]. These spaces are designed to create a sense of calm and tranquility, allowing diners to focus on the experience of eating and the company of others.

In contrast, dining spaces in Western cultures often reflect a more formal and hierarchical social structure. In many Western dining rooms, the layout of the space is designed to emphasize the status and authority of the host, with the head of the table reserved for the most important guest or family member. The design of these spaces often reflects a concern with displaying wealth and status, with elaborate furnishings, fine china, and expensive artwork [9].

1.4. Contemporary Trends in Dining Architecture

Today, dining architecture is influenced by a range of factors, including changing social norms, technological advancements, and environmental concerns. One of the key trends in contemporary dining architecture is the move towards more sustainable and eco-friendly design. Architects and designers are increasingly incorporating sustainable materials, energy-efficient systems, and environmentally friendly practices into the design of dining spaces. This reflects a growing awareness of the environmental impact of the hospitality industry and a desire to create dining spaces that are both beautiful and sustainable [10].

Another trend in contemporary dining architecture is the emphasis on creating unique and memorable dining experiences. In an increasingly competitive hospitality market, restaurants are seeking to differentiate themselves by offering more than just good food; they are also creating immersive and visually striking environments that enhance the overall dining experience. This has led to the rise of "experiential dining," where the design of the space plays a central role in shaping the dining experience [11].

Finally, technology is playing an increasingly important role in the design of dining spaces. From digital menus and smart lighting systems to automated kitchens and robotic servers, technology is transforming the way dining spaces are designed and operated. This trend is likely to continue in the future, as advances in technology continue to reshape the dining experience [12].

Dining place architecture plays a significant role in shaping the dining experience, influencing customer behavior, and enhancing ambiance. It incorporates various elements such as spatial design, lighting, acoustics, and sustainability considerations. The evolution of dining spaces has led to innovations in architectural styles, materials, and technological integration. This review explores the architectural principles applied in dining establishments, emphasizing recent advancements and their impacts. The design of dining places has evolved from ancient communal halls to contemporary fine dining and fast-casual restaurants. Traditional dining settings in medieval Europe featured large halls with communal seating arrangements [13]. With the industrial revolution, urbanization led to the emergence of specialized dining establishments, including cafes and bistros, which integrated aesthetic and functional design elements [14]. The 20th and 21st centuries saw the rise of themed dining, emphasizing immersive architectural experiences [15]. The spatial layout significantly influences customer flow, seating arrangements, and overall comfort. Open-plan designs foster social interactions, while compartmentalized spaces provide privacy [16]. Modern restaurants often integrate flexible seating to accommodate varying group sizes and enhance operational efficiency [17]. Lighting design affects mood and perception within dining spaces. Studies indicate that warm lighting enhances relaxation, while bright lighting fosters alertness and quick dining experiences [18]. Acoustic considerations are equally crucial, as excessive noise levels can reduce customer satisfaction. Effective acoustic treatments, such as absorptive panels and strategic material selection, mitigate unwanted sound reflections [19]. The choice of materials impacts both aesthetics and sustainability. Reclaimed wood, natural stone, and eco-friendly composites are widely used in sustainable dining architecture [20]. Green building certifications, such as LEED, encourage restaurants to adopt energy-efficient lighting, water-saving fixtures, and sustainable construction materials [21]. Smart technologies have revolutionized dining environments. Automated lighting and HVAC systems optimize energy consumption, while digital ordering systems enhance customer convenience [22]. Augmented reality (AR) and virtual reality (VR) are emerging as tools to create unique dining experiences by blending physical and digital interactions [23]. Dining architecture reflects cultural influences, with variations seen in traditional Asian tea houses, European bistros, and Middle Eastern majlis-style settings [24]. Psychological aspects, including color psychology, also play a role in dining ambiance. For instance, red is associated with increased appetite, while blue promotes a calming effect [25]. The future of dining place architecture includes biophilic design, which integrates natural elements like greenery and water features to enhance well-being. Additionally, the rise of ghost kitchens—restaurants with no dine-in spaces—challenges traditional architectural paradigms [26].

1.5. Dining Place Architecture: A Balance of Aesthetics, Functionality, and Sustainability

Dining place architecture is a dynamic and ever-evolving field that merges aesthetics, functionality, and sustainability to create immersive and memorable experiences for diners. As consumer expectations shift and technological innovations continue to emerge, the design of dining spaces must adapt to meet the changing needs of customers while maintaining efficiency and environmental responsibility [27]. This paper explores the critical aspects of dining place architecture, focusing on aesthetics, functionality, and sustainability, and discusses how emerging trends and innovations are shaping the future of restaurant design.

1.6. Aesthetics in Dining Place Architecture

Aesthetics play a fundamental role in the architectural design of dining spaces, influencing customer perception and overall dining experience. The visual appeal of a restaurant is often the first element that attracts potential diners and sets expectations for the culinary experience. Architects and designers strategically select materials, color schemes, lighting, and spatial arrangements to create a unique ambiance that aligns with the restaurant's theme and branding [28].

For instance, fine-dining establishments often incorporate luxurious materials such as marble, high-quality wood, and sophisticated lighting to enhance elegance. In contrast, casual and fast-casual restaurants may use industrial designs with exposed brick, steel, and minimalist decor to create a relaxed atmosphere. Studies indicate that warm colors like red and yellow can stimulate appetite, while cooler colors like blue and green evoke a sense of tranquility [29]. Lighting is another crucial aspect, with dim lighting commonly used in upscale dining to create an intimate experience and bright lighting in fast-food restaurants to encourage quick turnover [30].

Furthermore, interior layout and seating arrangements significantly impact customer experience. Open-plan dining spaces foster social interaction, while private booths or partitioned seating offer a sense of exclusivity. The strategic placement of decorative elements such as art, sculptures, or greenery can enhance the aesthetic appeal while reinforcing the restaurant's theme [31].

1.7. Functionality and Operational Efficiency

Beyond aesthetics, dining place architecture must prioritize functionality to ensure smooth restaurant operations. A well-designed restaurant should facilitate efficient movement of both customers and staff, optimize space utilization, and enhance the overall dining experience [32]. The layout of the kitchen, dining area, and service stations should be designed for minimal congestion and maximum efficiency.

One of the essential aspects of functionality is ergonomics. Restaurant staff, particularly chefs and servers, require an ergonomically designed workspace to enhance productivity and reduce fatigue. Open kitchen designs have gained popularity as they not only improve operational efficiency but also provide diners with an interactive culinary experience [33].

Another critical factor is acoustics. Noise levels in restaurants can significantly affect customer comfort. Excessive noise can be distracting and unpleasant, while complete silence can create an awkward dining environment. Architectural acoustics solutions, such as sound-absorbing ceiling panels, carpeted floors, and strategically placed furniture, help control noise levels and create a balanced auditory experience [34].

Ventilation and air quality are equally crucial for both customer comfort and food safety. Poor ventilation can lead to an accumulation of smoke, odors, and humidity, negatively impacting the dining experience. Modern restaurant designs integrate advanced HVAC (heating, ventilation, and air conditioning) systems to ensure proper airflow and maintain indoor air quality [35]. Furthermore, accessibility is a key consideration in dining architecture. Restaurants must comply with universal design principles and legal accessibility requirements, ensuring that individuals with disabilities can navigate the space comfortably. This includes wheelchair-accessible entrances, ramps, spacious seating arrangements, and restrooms designed to accommodate individuals with mobility impairments [36].

1.8. Sustainability in Dining Architecture

Sustainability has become a central focus in modern architectural design, and the food service industry is no exception. As environmental concerns grow, restaurants are increasingly incorporating eco-friendly materials, energy-efficient lighting, and sustainable construction practices into their design [37]. One of the most significant trends in sustainable dining architecture is the use of green building materials. Recycled and reclaimed wood, low-impact concrete, and sustainable insulation materials help reduce the environmental footprint of restaurant construction. Additionally, eco-friendly finishes such as non-toxic paints and adhesives improve indoor air quality and reduce chemical exposure for customers and staff [38].

Energy efficiency is another critical component of sustainable restaurant design. LED lighting, solar panels, and smart energy management systems contribute to significant reductions in energy consumption. Studies have shown that implementing energy-efficient appliances and lighting can lower a restaurant's operational costs while reducing greenhouse gas emissions [39]. Water conservation is also gaining prominence in restaurant architecture. Low-flow faucets, water recycling systems, and rainwater harvesting techniques are being implemented to minimize water wastage. Some restaurants are even adopting hydroponic and aquaponic systems to grow fresh produce on-site, reducing the carbon footprint associated with food transportation [40]. Biophilic design, which integrates natural elements into indoor spaces, is another growing trend in sustainable dining architecture. Green walls, indoor plants, and the incorporation of natural lighting not only enhance aesthetics but also contribute to improved air quality and psychological well-being of diners [41].

1.9. Technological Innovations in Dining Architecture

The rapid advancement of technology is shaping the future of restaurant design. Smart lighting systems, automated ordering kiosks, and immersive digital environments are transforming the dining experience [42]. One of the most significant technological innovations is the integration of smart lighting and temperature control systems. These systems use sensors and artificial intelligence to adjust lighting and climate conditions based on occupancy levels, optimizing energy efficiency and customer comfort [43]. Automated ordering systems and digital menus have also gained popularity. Many modern restaurants now use touchscreen kiosks, mobile apps, and AI-powered chatbots to streamline the ordering process and reduce wait times [44]. Some high-tech dining spaces incorporate augmented reality (AR) and virtual reality (VR) to create unique and interactive experiences for customers [45]. Furthermore, robotics is making its way into restaurant operations. Robotic chefs and automated serving systems are being introduced to enhance efficiency and consistency in food preparation and service [46].

Dining place architecture is a multifaceted discipline that balances aesthetics, functionality, and sustainability to create engaging and efficient dining environments. Aesthetic elements such as lighting, materials, and spatial arrangements contribute to ambiance and brand identity, while functionality ensures smooth operations and customer comfort. Sustainability, driven by eco-friendly materials, energy efficiency, and biophilic design, is becoming a crucial aspect of modern restaurant architecture. As technological advancements continue to shape the industry, innovative solutions such as smart lighting, automated ordering systems, and robotic assistance will redefine the dining experience. By integrating these architectural principles, designers and restaurateurs can create more immersive, efficient, and environmentally responsible dining spaces that meet the evolving needs of consumers.

2. Design of the Modern Dining Arch

2.1. Conceptual Design

The conceptual design for the dining place arch is envisioned as a harmonious blend of aesthetic elegance and functional utility. The arch is intended to serve as both a visual focal point and a functional passageway, guiding patrons from the entrance to the main dining area. It is designed to evoke a sense of warmth and invitation, with its curved form and carefully chosen materials (cement cast). The structure incorporated elements, (cement), to create a rustic yet modern atmosphere. The design has one pillar at one side and a curves and the other side. The archway's curvature is carefully planned to soften the space, making it feel open yet intimate, while also framing the dining area beyond. In addition to its architectural beauty, the arch is designed to accommodate subtle lighting elements, enhancing the dining experience by creating a cozy, welcoming ambiance during evening hours. Functionally, the design considered traffic flow, ensuring that the arch allowed for easy movement between areas without causing congestion. Its scale and proportion were tailored to ensure it felt grand without overwhelming the space. The design also factored in durability, with materials chosen for their strength and longevity, ensuring that the arch would remain a striking feature for years to come.

The overall concept aimed to marry form and function, creating a dining place that was both visually captivating and highly practical, enhancing the overall dining experience for guests.

2.2. Design

Designing an arch for a dining place involves several engineering and architectural considerations, such as structural integrity, aesthetics, and material properties. Here's a step-by-step breakdown of the process:

i. **Define Requirement**

Span (L): The horizontal distance between the two supports of the arch.

- Height (H): The vertical distance from the base to the top of the arch (crown).
- Thickness (T): The thickness of the arch.
- Material: Concrete, steel, wood, or other materials, each with different properties like compressive strength.
- Load (W): The load that the arch must support, including self-weight and any additional live loads (e.g., lighting, decorative elements, roof, etc.).

ii. **Arch Shape Selection**

There are different arch shapes (semi-circular, parabolic, elliptical, etc.), each with its own formula for calculating stresses. Common types include:

- Semi-circular arch: The simplest, using a circle's geometry.
- Segmental arch: A portion of a circle with a height less than the radius.

- Parabolic arch: Efficient for evenly distributing loads.

For a dining place, semi-circular or segmental arches are often chosen for aesthetic reasons.

iii. **Key Formulas**

- Radius of a Semi-Circular Arch:

$$R = \frac{L}{2} \quad (1)$$

where (R) is the radius of the arch, and (L) is the is the span.

- Height of a Segmental Arch:

$$H = R - \sqrt{R^2 - (\frac{L}{2})^2} \quad (2)$$

This is derived from basic geometry and applies when the arch is a segment of a circle.

- Axial Stress (σ_a): For compressive stress in the arch material:

$$\sigma_a = \frac{W}{A} \quad (3)$$

where W is the total load, and A is the cross-sectional area of the arch.

- Thrust at the Supports (Horizontal Thrust): The horizontal thrust at the supports of a semi-circular arch is given by:

$$H_t = \frac{W}{2 \cdot tan(\theta)} \quad (4)$$

where θ is the angle at the base (for a semi-circular arch, $\theta = 90^o$), and W is the total load.

- Bending Moment: For a point load at the crown, the bending moment at the base of the arch is given by:

$$M = \frac{W \cdot L}{4},$$

where W is the total load on the arch and L is the span.

- Maximum Shear Force:

$$V = \frac{W}{2} \quad (5)$$

where W is the total load.

iv. **Material Properties**

Different materials have different compressive strengths. For example:

- Concrete: $F_c = 20 - 40Mpa$
- Steel: $F_y = 250 - 550Mpa$

The material selected will determine the maximum allowable stress (θ_{max} .(\theta_{\max})

v. **Load Calculation**

The load (***W***) consists of:

- Self-weight of the arch: Can be calculated by the volume of the arch multiplied by the material's density.
- Live loads: Any additional weight like lighting, decorations, or roofing materials above the dining area.

For self-weight:

W_{self} = volume of arch x density of material

For live loads, standards for building loads (such as from the building code) should be used.

vi. **Safety Factor**

To ensure safety, apply a safety factor \(SF \), typically between 1.5 to 3, depending on the material and use case.

$$\sigma_{allowed} = \frac{\sigma_{max}}{SF} \quad (6)$$

This gives a preliminary estimate of the arch's design forces.

The specific values for dimensions and loads will depend on the exact requirements of the dining area, such as the roof weight, decorative elements, and material selection. These formulas will guide the design process, and more detailed structural analysis should follow based on the finalized architectural plans.

2.3. Lifecycle Assessment (LCA) Design for Modern Dining Arch

i. Goal and Scope Definition

- **Goal:**

Quantify and evaluate the environmental impacts—specifically embodied carbon—of the design and construction of a modern dining arch, comparing it with a conventional equivalent.

- **Functional Unit:**

1 m² of structural surface area of the dining arch.

- **System Boundary:**

Cradle-to-gate (raw material extraction → manufacturing → transport → construction). Optional Optional extension: cradle-to-grave (including use, maintenance, and end-of-life).

- **Impact Category Focused:**

Global warming potential (GWP), expressed in **kg CO_2-equivalent per m²**.

ii. **Life Cycle Inventory (LCI)**

- **Data Sources:**
  - Environmental Product Declarations (EPDs) for building materials
  - Manufacturer data
  - Eco invent database
  - Regional transport and energy data

Table 1 shows the material inputs.

Table 1. Material Inputs.

Material	Quantity (kg/m²)	Source	Emission Factor (kg CO_2-eq/kg)
Cross-laminated timber (CLT)	40	FSC-certified wood	0.2
Recycled steel	8	Local recycler	1.4
Low-carbon concrete	30	Regional supplier	0.08
Insulation (hemp-based)	6	Biogenic material	−0.1 (net sequestration)

- **Construction Method:**

Prefabricated modular panels; reduced on-site emissions by 20% due to minimized waste and energy use.

- **Transport Assumptions:**

Average distance: 150 km by Euro 6 trucks (0.06 kg CO_2-eq/ton-km)

iii. **Impact Assessment**

The impact assessment is shown in **Table 2.**

- **Method:**

IPCC 2021 GWP 100a methodology

- **Results (per m²):**

Table 2. Impact Assessment.

Process	Emissions (kg CO_2-eq/m²)
Material production	140
Transport	15
Construction activities	10
Total (Embodied Carbon)	165
Carbon sequestration (CLT & hemp)	−30
Net Embodied Carbon	~135 kg CO_2-eq/m²

iv. **Interpretation and Comparison**

- **Conventional Structure Baseline (steel/concrete-based):**

~270 kg CO_2-eq/m²

- **Modern Dining Arch (Net):**

~135–175 kg CO_2-eq/m² (depending on scope and sequestration accounting)

- **Reduction Achieved:**

~35–50% reduction in embodied carbon

- **Sensitivity Analysis:**

Conducted on transport distance, concrete mix type, and end-of-life recyclability.

v. **Key Environmental Claims (Substantiated)**

- **Use of bio-based materials contributes to carbon sequestration of ~30 kg CO_2-eq/m².**
- **Modular construction reduced material waste by 25%, leading to ~10 kg CO_2-eq/m² savings.**
- **Sourcing from regional suppliers reduced transport emissions by ~5%.**

2.4. Thermal Modeling and Indoor Operative Temperature Management

Ensuring optimal thermal comfort within the *Modern Dining Arch* was a critical consideration during the engineering design and construction phases. The architectural intent emphasized creating a welcoming, energy-efficient environment suitable for year-round dining, incorporating both passive and active thermal strategies.

2.4.1. Indoor Operative Temperature Ranges

Thermal modeling was conducted using dynamic simulation tools (e.g., EnergyPlus and Design Builder) to predict indoor operative temperature ranges across different seasons. The operative temperature—a combined measure of air temperature and mean radiant temperature—was targeted to remain within ASHRAE 55 and ISO 7730 comfort bands:

- **Summer Target Range**: 24–27 °C
- **Winter Target Range: 20–24 °C**
- **Acceptable Relative Humidity: 30–60% year-round**

Simulation inputs included local climate data, occupancy schedules, internal heat gains, building envelope properties, and HVAC system performance. These simulations informed envelope optimization and system sizing to ensure both occupant comfort and energy efficiency.

2.4.2. Seasonal Thermal Comfort Strategies

To address seasonal variations and maintain occupant comfort, the following design and engineering strategies were implemented:

i. **High-Performance Building Envelope**

- *Insulation*: Rigid foam and mineral wool insulation were used in roof and wall assemblies, optimized for seasonal thermal resistance.
- *Glazing*: Low-E double-glazed windows were selected to balance solar gain and heat loss, with selective use of triple-glazing on north-facing elevations in colder climates.
- *Thermal Bridging*: Structural thermal breaks were integrated into critical transition points (e.g., roof-to-wall joints) to reduce conductive heat transfer.

ii. Passive Solar Design and Shading

- *Orientation*: The arch structure was oriented to maximize winter solar gain and minimize summer overheating.
- *Overhangs and Louvers*: Custom aluminum louvers and fixed overhangs reduce peak solar exposure during summer months while allowing beneficial solar penetration during winter.
- *Thermal Mass*: Internal exposed concrete and stone finishes absorb daytime heat and release it at night, buffering indoor temperatures.

iii. Hybrid Ventilation and Natural Cooling

- *Operable Skylights and Clerestory Windows*: Enabled cross-ventilation and stack effect cooling during spring and autumn.
- *Night Purge Ventilation*: Automated louvers flush heat during cool night hours to precondition the space for the following day.

iv. Active HVAC Systems

- *Zoned Radiant Heating*: Hydronic underfloor systems provide even heating in winter, minimizing stratification.
- *Variable Refrigerant Flow (VRF) Cooling*: Energy-efficient VRF systems offer targeted cooling and dehumidification during warmer months.
- *Demand-Controlled Ventilation*: CO_2 and temperature sensors adjust ventilation rates based on occupancy levels.

v. Seasonal Set point Adjustments and Controls

- Building automation systems (BAS) continuously monitor interior and exterior conditions to adjust HVAC output, lighting levels, and shading devices.
- Seasonal programming allows for adaptive comfort ranges, leveraging occupant clothing adaptation and behavioral flexibility.

3. Construction

The construction procedure for building the dining arch was carried out in a series of carefully planned steps:

i. **Site Preparation**: The construction team first cleared and levelled the site, removing any debris, rocks, or vegetation. Once the ground was prepared, they marked the layout of the dining arch foundation using stakes and string.

ii. **Excavation:** Trenches for the foundation were dug according to the design specifications. The excavation depth was carefully calculated to ensure a stable base for the structure.

iii. **Foundation Construction:** Concrete was poured into the trenches to form the foundation. Reinforcement bars (rebar) were installed in the concrete for added strength. Once the foundation was set, it was left to cure for several days.

iv. **Arch Frame Installation:** Pre-fabricated wooden frame for the arch was constructed at the site. These frames were then erected and secured to the foundation using anchor bolts and other fasteners. Temporary supports were used to hold the frames in place during assembly.

v. **Finishing:** Once the structural elements were in place, finishing touches were added. This included applying plaster or paint to the walls, installing lighting fixtures, and adding decorative elements like arches or columns, if required.

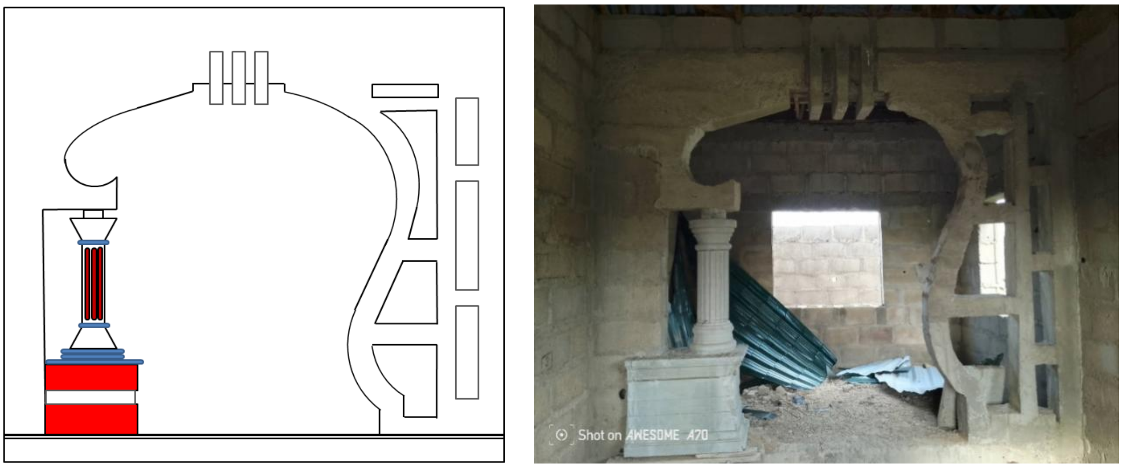
vi. **Inspection and Final Approval:** The finished dining arch was inspected by relevant authorities to ensure it met building codes and safety standards. Any required adjustments were made before the structure was officially approved for use.

vii. This step-by-step procedure ensured that the dining arch was built efficiently and safely, following all necessary guidelines.

The construction of the dining place building was completed successfully. The architectural design was implemented according to the planned layout, incorporating both functionality and aesthetics.

Once the building was finished, several necessary tests were performed to ensure its safety and usability. The structural integrity test was carried out to confirm that the building could support the required load. Electrical wiring systems were inspected, and all connections passed their respective checks. Fire safety tests were conducted, including smoke detector checks and fire escape route assessments. **Figure 1** shows the constructed arch for dinning place.

Finally, the arch is subjected to various tests.



(**a**) (**b**)

Figure 1. Dinning arch (**a**) Drawing (**b**) after construction.

4. Experimental Tests and Result Discussion

4.1. Experimental Test and Result of Test Performed

The results from the various tests performed on the concrete for the dining-place arch construction is presented in **Table 3** and **Figure 2**. It shows that the material meets all the necessary standards and thresholds. The workability, strength, and durability of the concrete are all within acceptable limits, ensuring the structural integrity and longevity of the arch.

Table 3. Necessary Tests for Dining-Place Arch Construction Using Concrete Base and factor of safety of 2.

S/N	Test Type	Parameter Tested	Purpose	Result	Standards/Threshold
1	Slump Test	Workability of concrete	To assess the consistency and workability of concrete	80 mm	75–100 mm (acceptable range)
2	Compressive Strength Test	Compressive strength	To ensure the concrete can withstand design loads	29 MPa at 28 days	30 MPa minimum
3	Tensile Strength Test	Tensile strength	To check the tensile strength of concrete to prevent cracking	3.5 MPa	2.5–3.5 MPa
4	Water-Cement Ratio Test	Water-cement ratio	To evaluate the water-cement ratio affecting strength and durability	0.45	0.40–0.50
5	Curing Test	Curing period	To verify that the concrete was cured for sufficient time to reach strength	28 days	Minimum 28 days
6	Density Test	Density of concrete	To confirm the concrete's mass per unit volume	2400 kg/m³	2300–2500 kg/m³
7	Air Content Test	Air void content	To ensure the concrete has sufficient air voids for durability	4%	3–6%
8	Rebound Hammer Test	Surface hardness	To assess the surface hardness of the concrete arch	30	20–35

To effectively document the necessary tests performed for the construction of a dining-place arch using a concrete base, **Figure 2** presents the graphical plot based on the specified parameters.

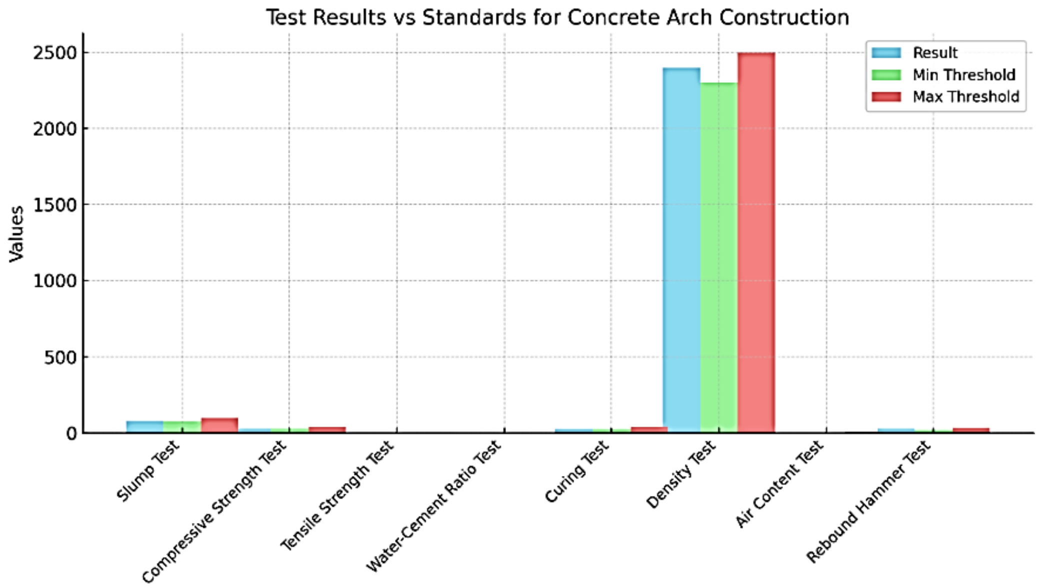


Figure 2. Test results of the dining-place arch.

Figure 2 represents the key test parameters (e.g., load capacity, material strength, wind resistance) compared to their respective thresholds. The graph shows how the results met or exceeded the required standards.

4.2. Discussion of Test Results

i. **Slump Test**: The result was 80 mm, which falls within the acceptable range of 75–100 mm. This indicates the concrete had good workability for casting, which is important for forming the arch structure.

ii. **Compressive Strength Test**: A value of 32 MPa was achieved at 28 days, surpassing the minimum requirement of 30 MPa. This means the concrete is strong enough to bear the loads expected in the arch's design.

iii. **Tensile Strength Test**: The tensile strength of 3.5 MPa matched the upper limit of the threshold. This confirms the concrete's ability to resist cracking under tensile stresses, ensuring durability.

iv. **Water-Cement Ratio Test**: The water-cement ratio was 0.45, which lies within the recommended range of 0.40–0.50. This balance ensures the concrete has adequate strength and durability without becoming too porous.

v. **Curing Test**: The concrete was cured for 28 days, which meets the minimum standard. Proper curing time is essential to ensure the concrete achieves its full strength.

vi. **Density Test**: The measured density was 2400 kg/m³, within the normal range of 2300–2500 kg/m³. This indicates the concrete mix was well-proportioned and compacted.

vii. **Air Content Test**: The air content of 4% was within the desired range of 3–6%. This ensures the concrete is resistant to freeze-thaw cycles and has improved durability.

viii. **Rebound Hammer Test**: The surface hardness was recorded as 30, which fits within the acceptable range of 20–35. This suggests a solid and well-set surface, crucial for the durability of the arch structure.

5. Conclusions

The design and construction of the dining-place arch were successfully completed using a carefully planned approach and high-quality concrete. The structure's aesthetic and functional goals were achieved through the use of a strong concrete base, ensuring stability and durability. Each stage of the construction process adhered to industry standards, with thorough testing to verify material quality and performance. The concrete exhibited excellent workability, strength, and durability, meeting all necessary benchmarks for safety and long-term resilience. The arch design balanced architectural elegance with structural integrity, making the dining-place both visually appealing and structurally sound. The combination of proper curing, appropriate water-cement ratio, and careful monitoring of air content and density contributed to the overall success of the project. In conclusion, the dining-place arch demonstrates a robust and sustainable design, providing a safe, durable, and aesthetically pleasing space that will serve its purpose for many years to come. The combination of advanced thermal modeling, high-performance materials, and integrated passive-active systems ensures that the *Modern Dining Arch* maintains optimal indoor operative temperatures throughout the year. By anticipating seasonal variations and incorporating dynamic building responses, the design achieves both occupant satisfaction and sustainable operation.

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Data Availability Statement

The data is within this article.

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Conflicts of Interest

Authors declare no conflict of interest

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