

## The Frankfurt Kitchen: a case study for a New Bauhaus and Education

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This case study presents a new way to teach design studio based in the case study method employed by the business schools. In the same way the Bauhaus looked for a new way to teach and do architecture this case used the Frankfurt kitchen as a n example to debate things as important nowadays as prefabrication or the role of sociology and gender in architecture.

The mother of the built-in kitchen, Margarete Schütte-Lihotzky, would have turned 120 in 2017. Reason enough to learn more about her Frankfurt kitchen and how it attained such renown. The Frankfurt Kitchen illustrates key principles of the 1920s: objectivity, functionalism, and above all, standardization. The concept of standardization was connected not only with production techniques, but also reflected the ideological position of the Bauhaus and Werkbund activists, who saw the uniform design of everyday objects as a contribution towards leveling the differences between classes.

The pros and cons of this type of kitchen are various and debatable. The kitchen worker and his/her isolation also is an issue to be considered. The organization of the different appliances in the longitudinal space of this kitchen conditions its use in a certain way following Taylorist ideas related to work and industrialization versus the leisure please of cooking.

The Frankfurt Kitchen was one of the models propagated for the “new life” of the “new man”. This case actualizes the concept to the 2020s and ask about how will be the “new kitchen” nowadays.

