Food produced by the aquaponic farms are processed in the section B along the axis. 60% of the food harvested are being processed into dried status for storage and packaging. These manufacturing steps are part of the site experience calling for communal participation. The food preparation and communal dining peak time follow the harvest seasons.

**Harvesting Gradient**

- Pepper
- Kale
- Spinach
- Direct Sun Dehydration
- Low-temp Steam

**Month**

- 8-9
- 4-5
- 6-6
- 8-9
- 4-6
- 10-11