

Project Number 110451
Purpose Subject Area Meetings: Series 3
Location EMU – EMU Fir Room

Start Time 1:00-4:00 PM

Subject Area: Food Services

Time allowed: 3 Hours

- 1.0 Introductions, Review Agenda, Expected Outcome
- 2.0 Review program spreadsheet components and assumptions

3.0 FOOD OUTLETS

Food Outlets (Food Service-Retail)	Quantity	Unit	NASF	GSF	seats
Some of the support spaces shared (restrooms, lockers, cart wash, etc)					
EMU Food Service	1	1,300	1,300	2,015	90
Food Vendor 1	1	1,100	1,100	1,705	60
Food Vendor 2	1	1,320	1,320	2,046	85
Food Vendor 3	1	1,130	1,130	1,752	70
Food Vendor 4	1	1,420	1,420	2,201	90
			6,270	9,719	395

- EMU (Self Operation) food Service
- Food Vendor 1
- Food Vendor 2
- Food Vendor 3
- Food Vendor 4

- 3.1 Review decision to delete food vendor 5
- 3.2 Review Emporium food vendor 5 concept with Convenience Store as alternate to 'food court' position.

Convenience Store / Newsstand (Retail)	Quantity	Unit	NASF	GSF	seats
	1	1,700	1,700	2,635	70
			1,700	2,635	

- 3.3 Hours of operation for each venue
 - 3.3.1 Late night venues
- 3.4 Remote requirements if Food Vendors are separated from Kitchen:

3.5 Service/delivery, exhaust, Trash, recycle, pot wash?

3.5.1 Front vs. back of house

3.5.2 Review layout diagrams for typical remote food vendor platform.

4.0 SEATING

Food Service Seating (15 NSF/Seat)	Quantity	Unit	NASF	GSF	
	395	15	5,925	9,184	
(Pub and Coffee House NIC, seating located below)			5,925	9,184	

Food Outlets (Food Service-Retail)	Quantity	Unit	NASF	GSF	
Some of the support spaces shared (restrooms, lockers, cart wash, etc)					seats
EMU Food Service	1	1,300	1,300	2,015	90
Food Vendor 1	1	1,100	1,100	1,705	60
Food Vendor 2	1	1,320	1,320	2,046	85
Food Vendor 3	1	1,130	1,130	1,752	70
Food Vendor 4	1	1,420	1,420	2,201	90
			6,270	9,719	395

4.1 SF per seat discussion

4.2 Visual survey/Tally seating patterns

5.0 PUB AND COFFEE HOUSE

Coffee House(Food Service-Retail)	Quantity	Unit	NASF	GSF	
Service/Back of House/Off (Support spaces listed else)	1	1,050	1,050	1,628	FS seats
Seating (18 SF per person)	70	18	1,260	1,953	70
			2,310	3,581	Share back of house with Pub
Outdoor Access					

New Campus Pub (Food Service-Retail)	Quantity	Unit	NASF	GSF	
Seating	80	15	1,200	1,860	seats
Service/Back of House	1	1,500	1,500	2,325	80
Game Area (Billiards, etc.)	1	800	800	1,240	
Some of the support spaces shared (restrooms, lockers, cart wash, etc)			2,700	5,425	Share back of house with Coff Shop
Outdoor Access					

5.1 Stand alone resources

5.2 Seating

6.0 BACK OF HOUSE KITCHEN

Kitchen/ Food Service (per Envision Strategies Program)	Quantity	Unit	NASF	GSF
Commissary & Pot Wash	1	880	880	1,364
Office Space / Support/Receiving	1	2,300	2,300	3,565
Includes some space for recycling and composting holding and cardboard bailer				
Storage Area (at each Tenant Venue)	1	400	400	620
			3,580	5,549

6.1 Commissary kitchen needs

- 6.2 Offices
- 6.3 Catering/Conference needs
- 6.4 Recycling

7.0 LOADING DOCK

Loading Dock - Food Service	Quantity	Unit	NASF	GSF
(Actual Size: no grossing factor used)				no factor
Platform	1	993	993	993
Docking Apron	1	3,293	3,293	3,293
Need new Dock levelers for Catering Trucks				
Recycling room (Carrying 150 NSF for recycling in Support Space at	0	150	0	0
Chemical Storage				
Wash Rack	1	122	122	122
			4,408	4,408
Freight Elevator Adjacent				

- 7.1 Number of truck bays/Truck Circulation
- 7.2 Sizes, frequency of use
- 7.3 Recycling Space: Bins: Trash, Glass/Plastic, Compost, paper
- 7.4 Recycling Office
- 7.5 Hours/Frequency of pick up
- 7.6 Dock height/dock Levelers
- 7.7 Chemical Storage: For Craft Center?
- 7.8 Ramp

8.0 Review Plan implications of Alternate D-1

- 8.1 Material/people flow of block and Stack diagram

9.0 SUMMARY

- 9.1 RECAP/DECISION/NEXT STEPS