

Project Number 11045
Purpose Subject Area Committee Meetings
Location Walnut Meeting Room
Start Time 1:00 PM- 4:00 PM

CONFERENCE REPORT *Food Service*

01 THOSE PRESENT

EMU Foods

Margaret Hoff, Joshua Harris, Allen Faigin, Shelly Pruitt

U of O Housing

Tom Driscoll

Ricca Newmark

Jean Michel Boulot

Envision Strategies

Peg Rogers (on conference call)

Oregon, Campus Planning and Real Estate

Martina Bill, Darin Dehle

EMU User Group

Gregg Lobisser, Dan Geiger, Wendy Polhemus, Dana Winitzky

AC Martin

Bob Murrin, Tammy Jow, Christopher King

SERA Architects

Eric Philps

02 DISCUSSION

1. Gregg Lobisser presented some initial project updates:
 - a. This is the week of the student referendum, concludes 5pm on Friday Results are available immediately ASUO will pick up results and post. There were 3,500 votes as of noon on Wednesday. No forecast of which way it is going.
 - b. President Lariviere's firing and Impact to project will need to be vetted
 - c. If referendum passes, January 6 is the date to submit to State Board of Higher Education. The firing of the President makes the January meeting all the more challenging. Approval of State Board to go to the legislature for funding authorization in February.
 - d. Cost estimate is pending but expected to be over budget.

2. Food Service Program:

RETAIL ENTERPRISE ZONE: See Envision Strategies' Spreadsheet					
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	
Loading Dock - Food Service					
(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 :	0	150	0	0	
Chemical Storage					
Wash Rack	1	122	122	122	
			4,408	4,408	
Freight Elevator Adjacent					
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	
					6,975
Food Outlets (Food Service-Retail)					
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
Coffee House(Food Service-Retail)					
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)					
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					
Subtotal Food Service			25,193	37,865	

3. Retail Program:

The label 'bookstore' is to be removed from future programs, and listed as just retail, since vendor option is open.

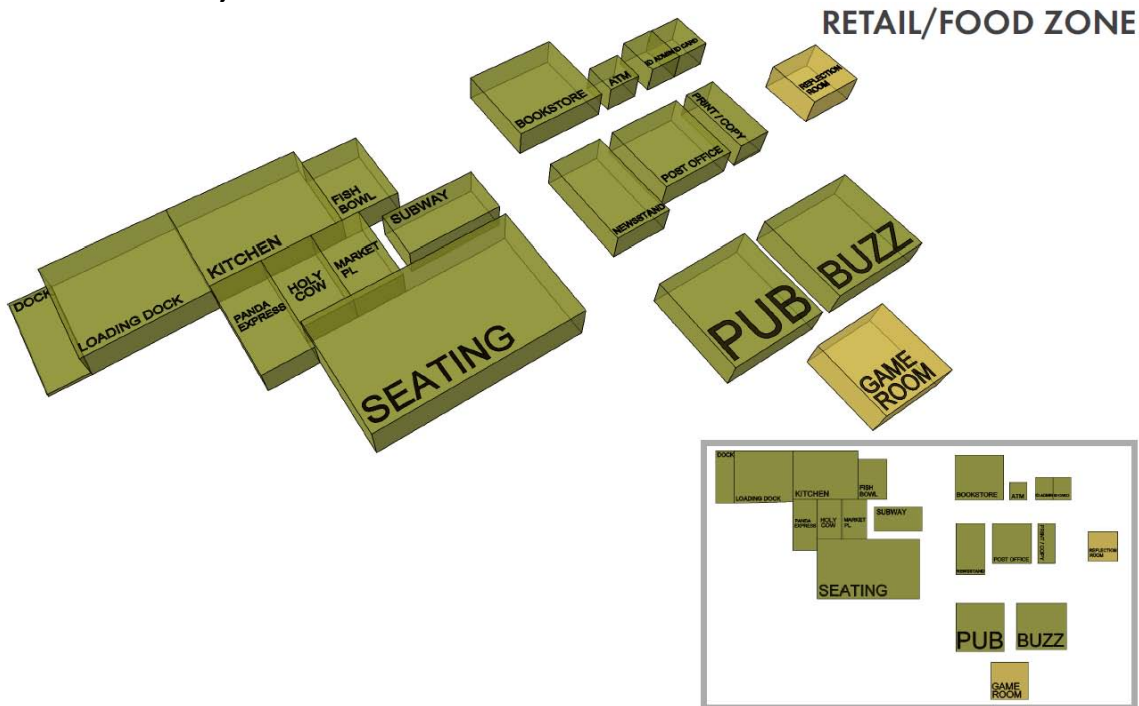
Convenience Store / Newsstand (Retail)	Quantity	Unit	NASF	GSF	seats
Possible combine with Emporium	1	1,700	1,700	2,635	70
			1,700	2,635	

(Retail) Bookstore	Quantity	Unit	NASF	GSF
Bookstore	1	2,000	2,000	3,100
Storage				
ATMs	4	90	360	558
			2,360	3,658
Not landlocked				

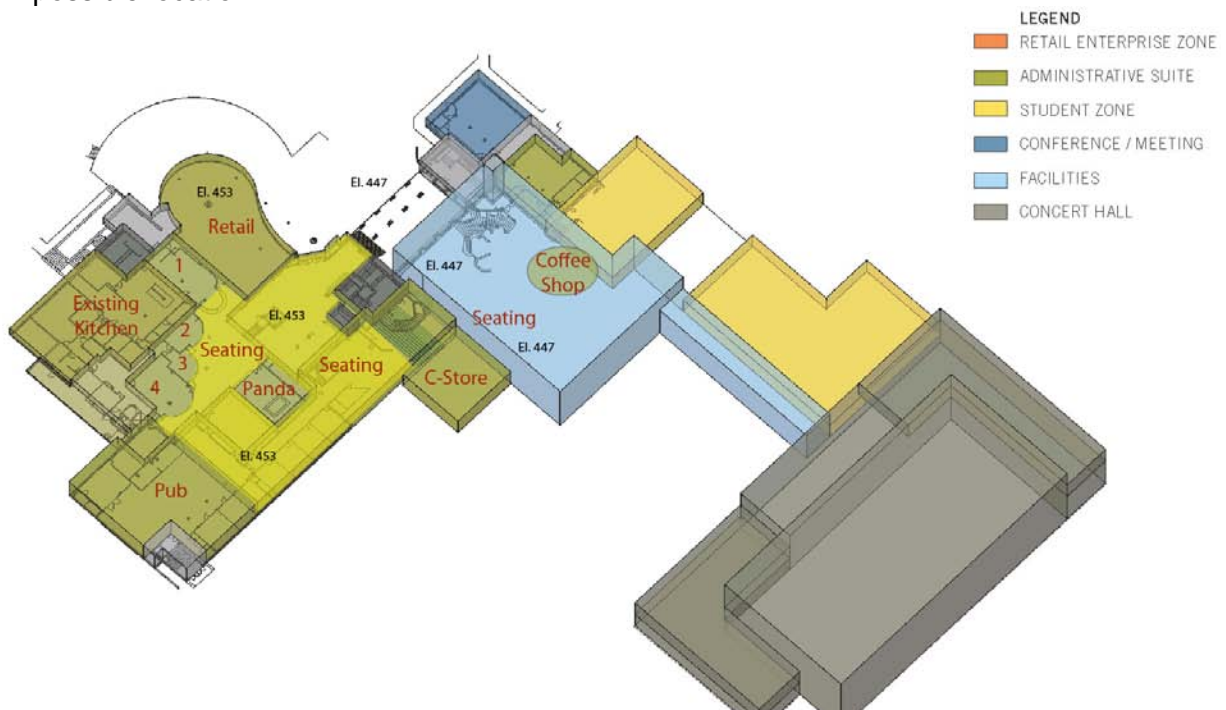
(Retail) Print / Copy Center	Quantity	Unit	NASF	GSF
Transaction counter (3 stations) Outside Queuing required during high production periods Staffing	3	36	108	167
Secure workstation for business reporting/Cash	1	48	48	74
Photo Composition Specialist workstation	1	36	36	56
Print Services Technician	1	36	36	56
Student Workers	3	36	108	167
Copy/Binding equipment	1	75	75	116
Production/handwork area	1	75	75	116
Storage	1	50	50	78
Self Service machines outside suite	2	36	72	112
			608	942
Internal Circulation factor 25%				152
Suite Total				760

Post Office (Retail)	Quantity	Unit	NASF	GSF
UPS deliveries/loading dock access	1	1,800	1,800	2,790
			1,800	2,790

4. **Scaled three-dimensional blocks** to represent the program were also presented. These diagrams are done to illustrate the relative size of program elements and are not intended to show desired adjacencies.



5. The overall **diagram of the building** was presented, based upon the current thinking; indicating food service remaining in basically the same zone, but extending seating and possibly one platform toward new atrium addition. Also locating the coffee shop and C-store within the atrium, in order to activate the space. Much discussion on the Pub and its possible location.



6. Food Service hours of operation:

- a. Nothing opens before 8:00 am.
- b. Places serving strictly food: 10:00 am - 8:00 pm; Buzz/Coffee Shop: 8:30 am to 9:30 pm (previously was open until 2:00 am). Programming could extend hours.
- c. Some students request food access until 2:00 am. Housing currently filling that need, which is open until 2:00 am: At the housing food service, there lull from 10:00 pm to 12:00 am, then business picks up from midnight to 2:00 am. Peg indicated that 24 hour food service, is rare and not necessarily financially viable.

7. **Convenience Store food service:** The last program deleted the food platform at the C-Store called the 'Emporium'. Should this be retained, to provide a flexible food venue?

8. Pub

- a. Differing views on the 'Pub'. Should it be re-named "bar and grill"? Should it be buried in the basement with no windows like a night club? Preference was expressed that it should have access to daylight and connected to the main circulation pattern. Could it

transform and change from day to night? Needs to consider underage integration/separation.

- b. Hours: Late night (2:00 am) and lunch.
- c. Bar service, music, artwork, other?
- d. Not a 'Ratskeller' or 'Speak Easy'.
- e. Understand the 'psychology' of student gathering: see and be seen; seating options to encourage engagement.
- f. Provide dinner option for pre-post concert functions.
- g. May need a separate focus group of students to provide input.
- h. Branding is important to attract all sectors of the university.
- i. Pub location options discussed:
 - i. **As shown above at South:** pro: adjacent kitchen, after hours/outside access, natural light.
 - ii. **At Fishbowl:** pro: adjacent kitchen, after hours/outside access, prime location with high visibility, natural light. Would need to redirect West access into the building so pathway did not go through fishbowl/pub.
 - iii. **Basement:** Pro: More 'pub'/nightclub feel needs after hour access. Con: Off the beaten path, no natural light needs kitchen infrastructure.
 - iv. Fishbowl option looks promising.

9. Atrium food service:

A most important premise is to strategically locate food platforms as close to or within the atrium as possible. The atrium is designed to be the pathway to and from class, so grab and go options as well as sit and people-watch type spaces should be reinforced.

- a. Coffee shop, kiosk coffee, bakery, convenience store.
- b. Caution was noted that food venues should not compete with one another. Venues need a clear differentiation between each point of sale (POS).
- c. Caution was noted about noise generated from food service operations within atrium: i.e.: cappuccino machines.
- d. Seating should both tuck under and spill into atrium space.

10. General comments

- a. Don't want cafeteria type service.
- b. Hood, water, utilities are provided to vendors.
- c. Retail/bookstore at Fishbowl: Probably not the right function or image for this iconic space.
- d. Overall diagram as shown seemed to provide limited access to food service to the east, feeling disconnected to Concert Hall.
- e. Platforms that are separated from 'back of house' facilities need careful planning and accommodation for remote operations: delivery, trash, recycle, pot wash, etc.

11. Seating:

University of Oregon Erb Memorial Union	Self-Op Central Kitchen / Support	Self-Op Venue	Multiple Tenant Venue	Brand / Tenant #1	Brand / Tenant #2	Brand / Tenant #3	Coffee House / Brand?	Convenience Store / Emporium	Pub / Grill	Total EMU Retail
<i>Suggested Number of Seats</i>		120	60	120	90	130	160	116	90	886
Proposed Space - NSF										
Dining / Seating	-	1,800	900	1,800	1,350	1,950	2,400	1,740	1,350	13,290
Serving / Retail Space	-	500	450	510	450	550	450	1,500	600	5,010
Kitchen / Production / BOH Support	700	275	200	280	215	310	150	200	270	2,600
Storage	400	275	200	280	215	310	200	750	370	3,000
Pot / Ware-washing	180	In Self-Op kit.	150	150	150	150	150	150	180	1,260
Support Spaces	2,400	In Self-Op kit.	100	100	100	100	In Self-Op kit.	In Self-Op kit.	In Self-Op kit.	2,800
Total Proposed Space	3,680	2,850	2,000	3,120	2,480	3,370	3,350	4,340	2,770	27,960
<i>Total Existing Space without Seating</i>	<i>3,680</i>	<i>1,050</i>	<i>1,100</i>	<i>1,320</i>	<i>1,130</i>	<i>1,420</i>	<i>950</i>	<i>2,600</i>	<i>1,420</i>	<i>14,670</i>

At 15 SF / Seat

Assumptions
Assumes 50% of the customers occupy a seat for 30 minutes
Assumes 50% of the customers occupy a seat for 60 minutes
Loading Dock 2,000
Proposed FS NSF not include Catering Pantries 29,960
B&D Revised FS Program (no retail except Conv. Store) 25,876

- a. Peg noted: "Some of the tenant spaces increased in the November 21st space program we sent, when the University only wanted the seating to increase for studying purposes. The caveat is that when one sees the number of seats available, one usually assumes that the venue can support that many customers using industry standards for seating turns. The version submitted on November 21, 2011 accommodated additional customers. The attached version assumes the original demand for customers, but only increases some of the seating to account for students studying. The serving area and support spaces in the attached document cannot not actually support additional customers, should the number of seating turns for the seats becomes closer to industry standards."
- b. Seating should be readily adjacent food platform. Those seats further from the food get used for studying.
- c. 50% of seats are occupied for 30 minutes
- d. 50% of seats are occupied for 1 hour.
- e. Minimum 18 square feet per seat should be used for pub and coffee shop, the remaining seats at fast food platforms should use 15 square feet per person.

12. Loading Dock:

- a. Need 4 spaces: 2 dock high spaces (with dock levelers); 2 street level spaces.
- b. Need to accommodate dock levers to allow catering vehicles from housing to access at south dock. Currently catering is limited to North dock access, since the South dock does not have levelers.
- c. Possibly expand South dock to include and additional station.
- d. Possibly reroute circulation to be one-way.
- e. Need to accommodate full range of recycling needs, including office.
- f. North loading dock needs to be accommodated, especially for catering vehicles that may need to serve concert hall and conferencing rooms on the north bar building.
- g. If craft center relocates to basement off of University Ave, additional dock studies need to be done to accommodate their operation.
- h. May need some back of house storage/receiving at dock location.