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THE PROJECT SHOWCASE ISSUE

Food Trucks

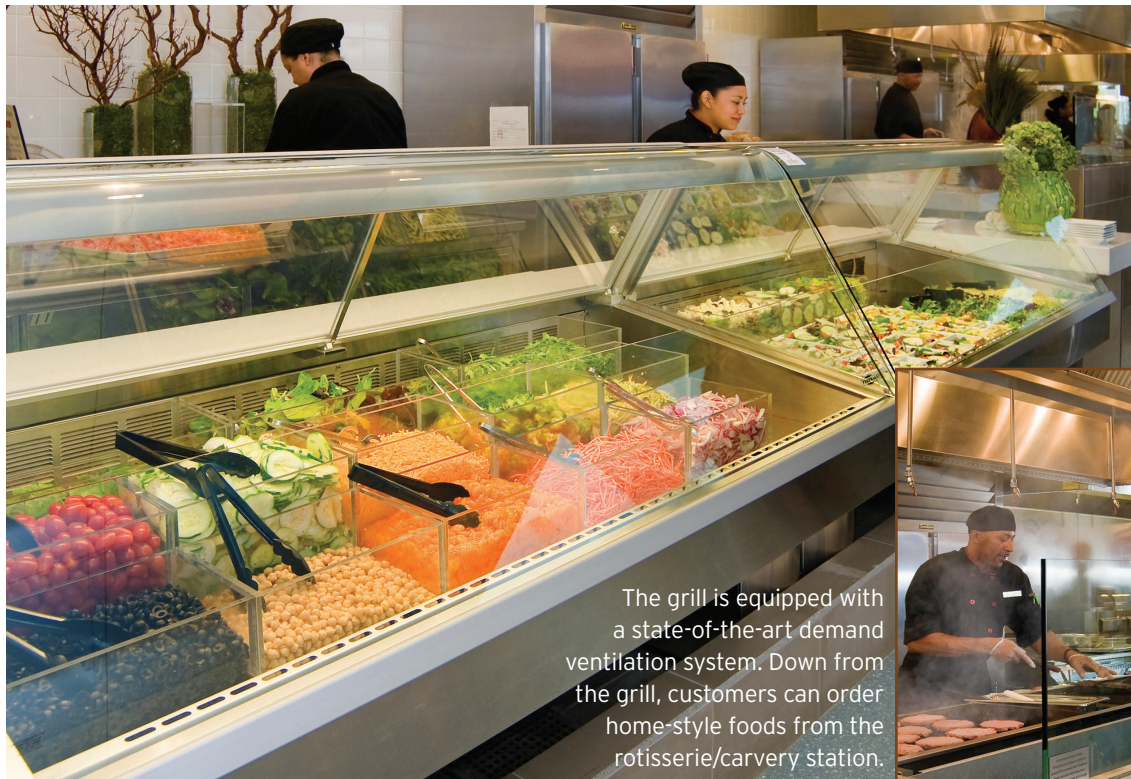
Viewpoint: Interior Vs. Kitchen Design

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THE INTERNATIONAL VILLAGE AT NORTHEASTERN UNIVERSITY

Boston

The salad station is to-order, not self service. Note the use of clear boxes to display salad ingredients. Putting colorful food on front-and-center display is a leading aesthetic goal for this retail venue.



The grill is equipped with a state-of-the-art demand ventilation system. Down from the grill, customers can order home-style foods from the rotisserie/carvery station.



Photos by Prellwitz
Chilinski Associates

Edited by Beth Lorenzini

At The International Village, Northeastern University's newest mixed-use, residential/office building, Colburn & Guyette Consulting Partners collaborated with Kyu Sung Woo Architects and Prellwitz Chilinski Associates (interiors) to create a culturally diverse dining experience designed to make every student and visitor feel right at home.

The International Village project comprises more than 470,000 sq. ft. of mixed-use space. It is composed of three high-rise towers ranging from 10 to 22 stories, and includes a connected, five-story office building. The residence hall component is home to 1,200 upper classmen and members of the Honors First Year Living Learning community. In addition, this Northeastern facility offers all the amenities and conveniences of home, including

laundry facilities, a fitness area, television lounges, game rooms, study rooms, retail and office space. There also is a Faculty Residence apartment; an 87-seat lecture hall; a 44-seat, tiered classroom; and four, 24-seat seminar rooms. To fulfill the lion's share of foodservice needs, The International Village's full-service dining hall serves approximately 4,000 customers a day.

The Colburn & Guyette team worked closely with the University's foodservice management team to develop menu concepts and to determine the appropriate equipment for each platform in this facility. These concepts were then integrated into the design and the aesthetic programming elements were developed by the architect.

The resulting 7,000-sq.-ft. dining facility features a market-style dining venue with an emphasis on exhibition cooking. The design brings the food

preparation experience front and center. Several of the concept platforms along the servery's wide, center aisle are built on angles to come into customers' view as they enter.

Individual platforms include a wood-burning-style pizza oven; authentic tandoor-oven cooking station; a bakery and bread bar with soup wells; an international concept serving ethnic specialties; full-view rotisserie cooking and carving station; full-service, cook-to-order grill; a salads-to-order platform; dedicated vegetarian and vegan station; and an extensive deli, delivering hot and cold sandwiches. Two of the most popular stations are a hot/cold breakfast bar, which serves breakfast all day, and a sit-at-the-counter sushi bar.

The design team worked to create a setting that would encourage visitors to explore every option, while creatively and purposefully focusing attention on the food. The art of cooking is so central a theme, several stations are designed, like the sushi station, with seating options that allow students to dine right at the platforms. These platforms combine state-of-the-art foodservice equipment with intricate millwork and light, clean, high-end finishes. Designers also included a beautiful, 450-seat dining room.

Supporting the servery is a full 3,240-sq.-ft. volume production kitchen. The main kitchen employs a wide selection of technically advanced foodservice equipment, including state-of-the-art demand ventilation. The layout was designed to logically direct the food production process from delivery and storage to prep, cooking, serving and finally, warewashing.

A custom carousel tray accumulator carries soiled trays from the dining room exit into the



The hearth-style pizza oven is a focal point for customers entering the International Village dining facility. Other concepts include an all-day breakfast station and an authentic sushi bar.

Design Consultant: R. Todd Guyette, FCSI, Kevin Sullivan, Sr. Associate, Project Manager & Joshua Amarelo, Asst. Project Manager, Colburn & Guyette Consulting Partners, Pembroke, Mass.

Project: 7,000-sq.-ft. university dining facility

Budget: \$2 million

Scope of Work: Concept development, master planning, space allocation, preliminary and detail design, specification writing, site inspection, construction administration

Architect: Kyu Sung Woo Architects, Inc., Boston

Interiors: Prellwitz Chilinski Associates, Boston



Several of the platforms invite diners to sit and watch the cooking preparation. The Tandoor-oven equipped Tandoori concept is one of them, along with the bakery/bread/soup station and sushi bar.

dishroom. At peak times, three employees man three sorting stations, each equipped with a sorting table, silver soak sink, trash and recycling bins (recycling is a major campus initiative). Soiled dishes follow a conveyor belt around the dishroom perimeter to a pre-rinse station, dishmachine, and an ample clean-dish drying run and sorting tables.

The University wanted the design teams to make a concerted effort to incorporate sustainable elements throughout The International Village. In the area of foodservice, that included specifying high-performance, Energy-Star certified equipment where applicable, low-flow faucets throughout the kitchen and servery, and a hard-piped oil recovery system. This system allows the kitchen to reclaim cooking oil and store it in a centrally located tank. An outside service collects the oil and it's re-engineered to be used as bio-diesel fuel.

As a result, The International Village at Northeastern University dining hall is now one of 16 facilities nationwide with a 3.5-star rating from the Green Restaurant Association. It is also considered to be the largest residence hall in the United States to meet LEED Gold Certification by the U.S. Green Building Council (USGBC).

Colburn & Guyette is proud to have been an integral member of the design team on The International Village at Northeastern University project, which completed construction on schedule and under budget this past summer. 