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QUARTERLY



**The Project
Showcase Issue**

Facility Design | Management Advisory Services

COLLEGE

MUHLLENBERG

Allentown,
Pa.



B

uilt in 1964, the dining facility at Seegers Student Union, Muhlenberg College, was designed to serve 600 meals a day. As the student population grew, the dining facility wasn't large or sophisticated enough to serve or please students.

The new dining commons has been renovated and expanded to serve the college's 2,200-student population in a unique servery. It offers eight display prep concepts, including meat and dairy kosher stations to appeal to the college's Jewish population (which makes up a third of the student body). Today, the new facility serves 1,200 lunches and 1,400 dinners daily. Currently, 2,000 students are on the meal plan compared to 1,700 last year; 81 signed up right after opening.

The design team at Colburn & Guyette, Pembroke, Mass., and architectural team Bruner/Cott,

By Donna Boss

Cambridge, Mass., set out to develop a state-of-the-art facility that would focus on efficiency, provide a higher quality of food and service and enhance the student community. The Cornyn Fasano Group, Portland, Ore., provided MAS consulting that informed the design process for a highly successful result (see MAS Impact).

The dining facility occupies 13,000 sq. ft., including storage, a back-of-house production kitchen, the servery, and a catering kitchen. The main-floor production kitchen, a lower-level storage, bakery and catering kitchen, and a dishroom are in the existing building while most of the servery and dining room is in the new, 36,000-sq.-ft. expansion.

With more emphasis on transparency and stations where chefs and students can interact, the production kitchen is a third smaller than it was. Food deliveries arrive on the lower level.

Staffers place products in two Harford walk-in coolers and a freezer, and in dry storage. "Coolers

Project: Seegers Student Union

Design Consultant: Edward Arons, FCSI, Peter McGillicuddy, associate member of FCSI, Colburn & Guyette, Pembroke, Mass.

Project Managers: Brian Thistle, associate member of FCSI, Joshua Labrecque, Colburn & Guyette

MAS Consultants: John Cornyn, FCSI & Joyce Fasano, FCSI, Cornyn Fasano Group, Portland, Ore.

Architects: Dan Raih, Robert Simmons, Bruner/Cott & Assocs., Cambridge, Mass.

Structural Engineering: Barry Cohen, Barry Isett & Assocs., Allentown, Pa.

Mechanical Engineering: Gene Hoffman, Snyder Hoffman Assocs., Bethlehem, Pa.

Civil Engineering: Thomas Deily, Keystone Consulting Engineers, Wescosville, Pa.

Fabrication: Commercial Stainless, Bloomsburg, Pa.

Project Budget: \$20 mil.; FE&S Portion, \$2.3 mil.

Scope of Work: Concept Development, Master Planning, Space Allocation, Preliminary & Detailed Design, Specification, Construction Administration, Site Inspections

MAS Scope of Work: Planning, Vision Statement, Strengths/Weakness Assessment of Current Facility, Pre-Design Program Development, RFP for Contractor



Mangia Mangia features pizza from the large pizza oven and pasta from induction burners. An overhead screen lists daily menu items (left). High ceilings and windows provide a comfortable, airy environment for dining. Wood columns, tables and chairs and earth-tone colors complement the outside environment (right).



Photos by Rick Mandelkorn, rsmphoto@verizon.net

Key Equipment

Kosher Meat/Kosher Dairy

True refrigeration, worktop refrigerators
 Alto-Shaam combi oven
 Berkel slicer
 Garland griddle, range/oven, range
 Wolf charbroiler
 Atlas cold wells
 Hatco heated deck
 Market Forge steam kettles
 Hobart undercounter dishwasher

Grill

Hatco heated deck
 Garland griddle, refrigerated base, charbroiler, kosher griddle
 Pitco kosher & regular fryers
 Cres-Cor heated cabinet

Exhibition

Blodgett convection oven
 Follett ice/diverter
 Wolf charbroiler
 Garland range, griddle
 Pitco fryers
 CookTek induction burners
 Zojirushi rice cookers
 Hatco heated deck

International

Cres-Cor carving station
 Blodgett convection oven
 Garland refrigerated base, range/oven

Deli/Soup

Federal deli display case
 Wells soup wells
 Hoshizaki ice maker
 Fast-cook oven

Pizza/Pasta

Baker's Pride pizza oven
 True pizza prep table
 CookTek induction burners
 Hatco heated decks
 American Metal Craft pizza racks
 Duke frost top

Kitchen, Bakery & Catering

Harford walk-in coolers/freezers
 InSinkErator disposers
 Somat extractor
 Power Soak pot sink
 Market Forge convection steamer, tilt skillet, kettles
 Blodgett convection ovens
 Fish bakery oven
 Pitco fryers

Throughout

Gaylord hood systems
 BSI food shields
 Advance Tabco tables, sinks

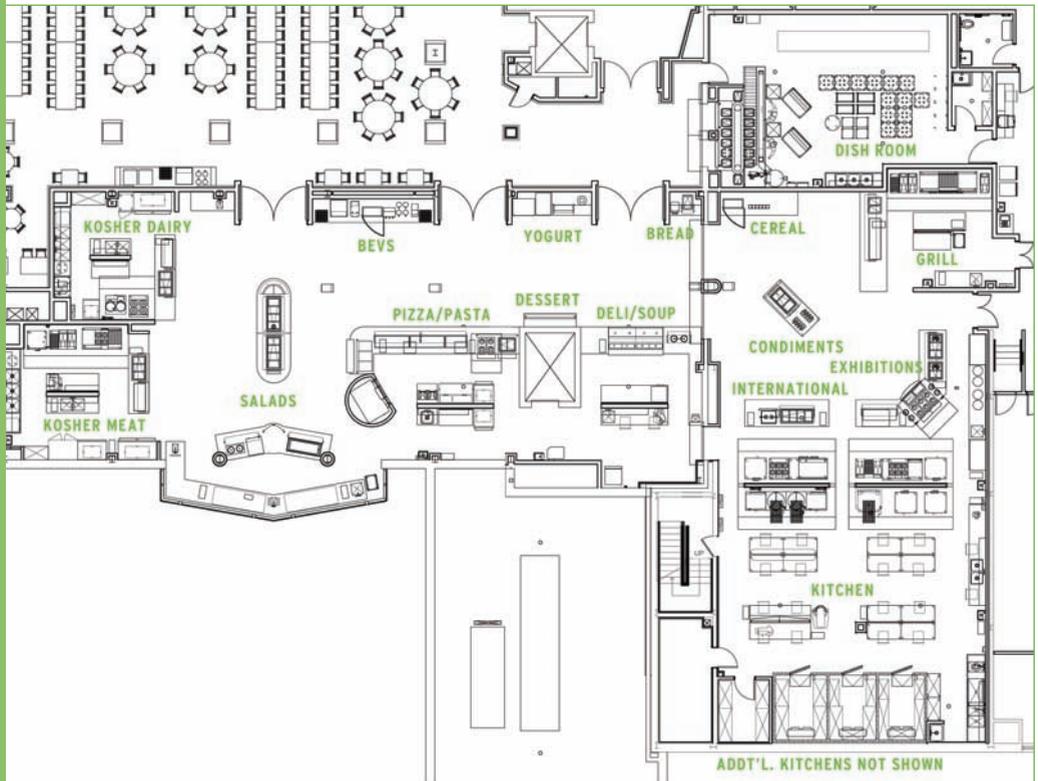
were provided with automatic doors that slide open vs. hinged doors, so workers can roll pallets in from the loading dock and unload them into cold storage immediately,” says Peter McGillicuddy, associate member of FCSI, sr. assoc., Colburn & Guyette. “It really expedites delivery and storage.” Employees take food for the kosher platform directly to kosher meat and dairy kitchens in the main-floor servery. A mashgiach inspects

the food deliveries when they arrive at the loading dock so forbidden foods are not accidentally introduced to the kosher kitchens.

The lower-level bakery and catering kitchen contain dedicated and shared equipment. For example, the bakery has its own Hobart 60-qt. floor mixer, ingredient bins and work tables to prepare pastries, cookies and other baked goods. The catering kitchen features a Garland 6-burner range, Market



Chef's Table, an exhibition cooking concept, contains a convection oven, charbroiler and 6-burner range and induction cookers. The 3-part service counter features a large monitor and camera to allow students to watch the action or to let chefs hold cooking classes.



Forge 40-gal. tilting kettle, two Pitco fryers, an Alto-Shaam combi oven, a Berkel slicer, bulk coffee maker and disposal units to prepare simple and elaborate menu items for catered events. But the two areas share a Fish rotating oven for baking and roasting. The oven's heat flow design eliminates the need for blowers or fans, saving electricity.

When servery chefs requisition food, employees transport foods upstairs in an elevator. A back-of-the-house kitchen adjacent to the main floor servery contains smaller walk-in coolers and a freezer because most of the servery stations contain independent cold storage. The 12 prep tables in the kitchen are mobile and all electrical outlets drop from the ceiling so the operators have flexibility to change equipment if they wish.

The kitchen's cooking area includes a floor mixer for making mashed potatoes; two Blodgett double convection ovens for preparing baked potatoes and meats; a tilting skillet for scrambled eggs, sauces, and meat and fish braising; as well as two 40-gal. tilting kettles for soups and vegetables.

Out in the servery, students can choose from eight concepts, plus Basic Kneads fresh bread station and beverage counters. Magellan's, a station for international comfort foods, is equipped with a Blodgett convection oven, and Garland 6-burner range and 51" griddle.

Adjacent to this station is the cook line for Chef's Table, or exhibition station, which includes Pitco fryers, Garland 6-burner range, Wolf broiler and Blodgett double convection oven. Chefs use three CookTek double induction burners set into the countertop to prepare everything from sautéed dishes to sauces. A refrigerated rail holds mise en place. Four Wells-Bloomfield heated circular wells (7 qt.) are also set into the counter on each side of the induction cookers to hold hot sauces for pastas and other dishes.

The next station, Wildfire Grille, offers everything from burgers to garden pesto panini sandwiches, and is equipped with two large True refrigerated counters, Garland griddle and chargrill, and two Pitco fryers. Staffers use a separate griddle and single fryer to prepare vegan dishes.

Chew St. Deli, a deli and soup station, contains a large Federal glass-front refrigerated

MAS Impact

The Cornyn Fasano Group, Portland, Ore., was engaged to assess Muhlenberg's current facilities, identify current and future needs, and find out what campus customers were looking for from food-services, which would in turn, influence design.

The client's goals were to remodel and expand the facility to accommodate a new kitchen and servery and to develop a vision statement identifying the role and function of foodservice as part of the college's campus life. The client wanted to identify the strengths and weaknesses of the current dining program; assist the architectural team to prepare a comprehensive pre-design program; to consider the pros and cons of incorporating full-service meat and dairy kosher concepts; and review and assess current meal plans with an eye to improvement. Another goal was to increase meal plan sales to students living off campus. John Cornyn, FCSI, and his partner, Joyce Fasano, FCSI, fulfilled these requests, and also created an RFP for contract management during the two-year project.

To find out what campus customers wanted, Cornyn and Fasano "used good old-fashioned research and communications" to conduct interviews with students, faculty and staff, and created and implemented a comprehensive web-based lifestyles and satisfaction survey. They provided detailed analysis of the results. The consultants also observed the existing dining operations during peak, moderate and slow business periods from both the front and back of the house. Finally, they prepared a detailed discussion paper presenting an analysis of the research results along with several operational scenarios to consider as part of the major remodel and expansion project.

"Structural and land space constraints had to be factored in," Cornyn says. "It was necessary to have the kitchen and support spaces on two levels, for example. Part of that logistical challenge was solved by designing the servery concepts to be fairly self-contained."

Senior-level administrators, including the president, were involved in every step of the programming, design and RFP processes, he adds. "They were willing to embrace the big picture and remained focused throughout the project, which was phenomenal."



Wildfire Grille features a separate fryer and griddle for vegan fare.



project showcase

deli case, True refrigerated prep table and existing fast-cook oven. A dessert counter separates this station from Mangia Mangia, an Italian station featuring pizza and made-to-order pasta dishes. Chefs use CookTek induction burners for pasta and a large, Baker's Pride open-flamed pizza oven for pies, calzones and other baked menu items. "Hatco heated shelves are built into the granite counter tops so the counter looks like one big surface and students can help themselves," McGillicuddy says.

A 16' salad bar called Croutons is a focal point of the servery and attracts many customers with its fresh ingredients. This piece of equipment presented challenges to the design team. "The college uses this space for events," McGillicuddy says. "We had the bar designed in three pieces, each with independent cold wells. They fit together to look like one piece, but can be disassembled and moved to the back of the house when the space is needed for a function."

The Kosher platform, with Noshery North and Noshery South, under rabbinical supervision, pre-

sented challenges, as well. This platform has two separate kitchens, one for the preparation of meat (North) and the other for selections incorporating dairy (South). North uses an Alto-Shaam double-stacked combi oven to roast meats. The kitchens serve students during regular meal periods and support retail operations on campus, as well as special events such as Shabbat dinners for the Jewish Student Organization.

"In the Kosher kitchens, we had to incorporate storage, prep, cooking, service and pot washing all within two, separate 450-sq.-ft. areas," McGillicuddy says. "Because of the space limitations, we had to maximize every inch for storage and shelving." In addition, the kosher areas must be closed off after hours. "The architect provided mesh screens that pull across the platform," McGillicuddy says.

At Muhlenberg, the MAS and design teams met the client's goals. Participation increased in meal plans and students are extremely pleased with the new offerings.



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