



BOSTON BEAUTY

With state-of-the-art equipment, energy efficiency and world-class food from tandoori chicken to crepes to artisan pizza, Boston University's Marciano Commons replaces three dated dining halls with one knockout retail/residential-dining facility.

Photos by Richard Mandelkorn



Residential dining, called The Fresh Food Co., takes up the ground floor and a second level in Marciano Commons. The open atrium was designed to ensure diners are aware of both floors of foodservice options.

Not quite a year ago, Boston University, Boston, opened a major new residential dining facility in the Center for Student Services where the multimillion-dollar project now is serving 20% more students than the three smaller operations it replaced.

The client's goal, says Peter McGillicuddy, associate FCSI, sr. associate, Colburn & Guyette, Rockland, Mass., was to create a new dining facility like no other, one that would deliver an over-the-top dining experience for the students, faculty and visitors it would serve.

Consider that goal accomplished. The East Campus facility epitomizes 21st-century university foodservice with an exciting design, decentralized layout and an emphasis on sustainability. The Marciano Commons dining complex, which received LEED Gold certification, comprises close to 48,000 sq. ft. of net dining space on three floors, says Director of Dining David Davenport from Aramark, the school's contract foodservice operator.

The Colburn & Guyette team was responsible for 16,000 sq. ft. of the foodservice space, including a main kitchen, serveries with display cooking stations and open kitchens,

all cold and dry storage and dishrooms.

"The client wanted display cooking locations with different themes, and they wanted each to be fully self-contained," Davenport explains.

The biggest challenge, he recalls, was the space limitation of an urban environment. Square footage was a constant issue as the consultants and foodservice provider sought to find space for everything the client wanted.

Foodservices By Floor

The lowest level, actually in the basement, contains a retail restaurant called Late Night Kitchen and a retail bakery café/coffee concept named RiZe. Late Night Kitchen, which is currently an order-at-the-counter affair, likely will turn full-service in the future. The compact concept features a full-size hearth oven for pizza, a crepe station, a sauté station and a grill. At RiZe, customers can grab espressos and pastries, grab-and-go meals from a display case or custom order a sandwich. The level also includes a dedicated dishroom with a corner dishmachine, eliminating the need to send soiled wares up a floor for cleaning.

SPECS

MENU/SEGMENT

University dining facility with three components: The Fresh Food Co. (residential dining with individual, decentralized stations), retail bakery-café (RiZe) and Late Night Kitchen (retail restaurant)

LOCATION

Boston, Mass.

SIZE

Serveries and kitchens: 16,000 sq. ft.

SEATING

920 seats residential dining (The Fresh Food Co. at Marciano Commons) and 156 seats retail (Late Night Kitchen, RiZe)

PROJECT BUDGET

\$54 million

FOODSERVICE EQUIPMENT BUDGET

\$3.8 million

FOODSERVICE DESIGN CONSULTANTS

Colburn & Guyette, Rockland, Mass.

ARCHITECTS & INTERIOR DESIGNERS

Bruner/Cott Architects, Cambridge, Mass.

CONSTRUCTION

Bond Brothers, Everett, Mass.

ENGINEERS

VanZelm Engineers, Farmington, Conn.

FABRICATORS

BSI LLC, Denver

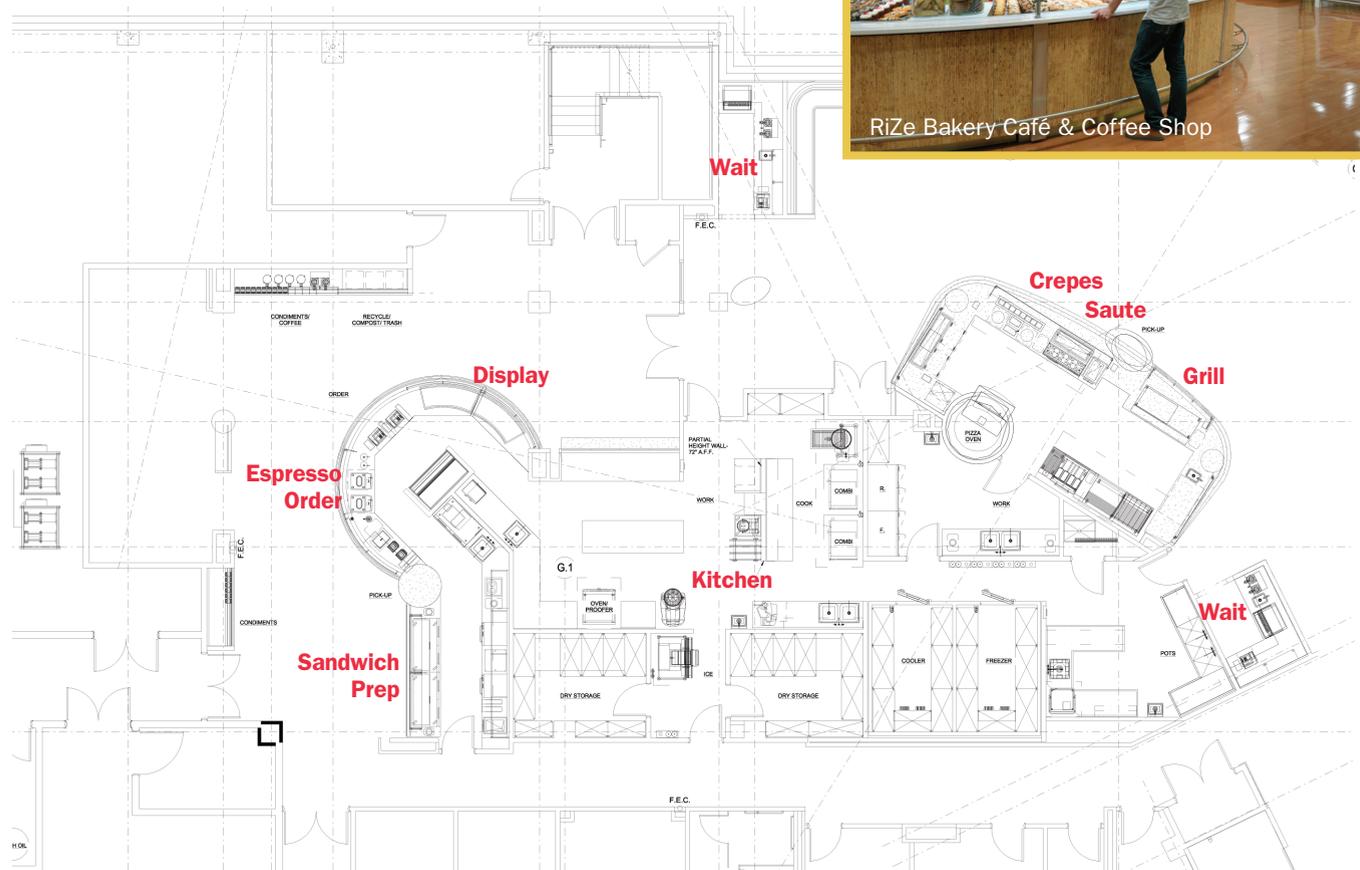
CONTRACTORS

TriMark USA, Attleboro, Mass.



RiZe Bakery Café & Coffee Shop

Marciano Commons, Basement Level



BASEMENT LEVEL

Kitchen

Eagle Group shelving
 American Panel walk-in cooler/freezer
 Manitowoc ice maker
 Advance Tabco hand sinks
 Hobart/ITW FEG slicer, 20- & 60-qt. mixers
 Alto-Shaam combi ovens
 Cleveland/Manitowoc tilt kettle
 New Age can rack
 Revent oven/proofer
 Fabricated wood top and stainless baker tables

Dishroom

T&S prerinse assembly
 Somat/ITW FEG disposer
 Meiko corner dishmachine

Late Night Kitchen Restaurant

True reach-in refrig./freezer, sandwich prep, undercounter refrig.
 Jade/Middleby countertop griddle, freezer base, charbroiler, 4-burner ribbon range
 BSI custom crepe counter, service counter, dipper well, food shields
 Equipex crepe makers
 Randell/Unified Brands hot & cold wells, undercounter refrigs.
 Wood Stone pizza oven
 Pitco/Middleby fryers

RiZe Bakery Café & Coffee Shop

Server topping dispenser
 BSI refrig. & ambient display, custom counters
 True undercounter refrig. & freezer, sandwich prep tables
 Federal refrig. display

Schaerer USA espresso machine
 Vitamix drop-in blend station
 Delfield/Manitowoc drop-in ice bin
 Meritech automated hand wash
 Merrychef/Manitowoc accelerated oven
 ACP microwave oven
 Randell/Unified Brands hot wells

Coffee Counter

Fetco coffee equipment

Back Room

Frontline waste oil recovery system

Throughout

Eagle Group shelving
 BSI food shields, custom counters, displays
 Halton M.A.R.V.E.L. DCV hoods

GROUND FLOOR

Kitchen

American Panel walk-in coolers, walk-in freezers, cooler/freezer, walk-in milk cooler
 New Age can storage rack
 Meiko pot washer
 Halton condensate hood
 Somat/ITW FEG disposer
 Revent roll-in oven rack, proofer/retarder, roll-in rotary ovens
 Cleveland/Manitowoc 25-gal. tilting kettle
 Cambro ingredient bins
 Hobart/ITW FEG 20-qt. mixer
 True roll-thru refrig.
 Follett satellite-fill ice machines
 Krowne Metal drop-in dipperwell
 Manitowoc ice flaker w/bin

Bakery

Hobart/ITW FEG 60-qt. mixer
 Randell/Unified Brands hot and hot/cold food wells, drop-in ice cream dispenser
 Wells/Middleby hot-syrup wells

Pizza

BSI pizza work counters w/handsinks, refrig. cold bowl
 Wood Stone pizza oven

New Age half-size pan racks
 Cambro flour pan
 Randell/Unified Brands cold food wells
 Hatco drop-in heated shelf
 Somat/ITW FEG pulper (behind pizza station)

Toast & Waffles

Waffle makers by vendor
 Follett soda/ice dispenser
 Hobart/ITW FEG toaster
 Randell/Unified Brands cold food wells
 Wells/Middleby drop-in hot wells
 Summit Commercial undercounter refrig.

Mediterranean

Alto-Shaam double-stack combi oven
 True reach-in refrig.
 BSI prep table with sinks, refrig. cold bowl
 Randell/Unified Brands cold food wells, undercounter refrig., drop-in cold food pans, hot food wells
 Jade/Middleby 4-burner ribbon ranges
 Electrolux pasta cooker

Grill

Pitco/Middleby dump station, fryers, crisp n' hold station
 Viking/Middleby undercounter freezer, cooking suite, griddles, refrig. bases

Randell/Unified Brands cold food wells
 Wunder-Bar 4-tap condiment dispenser
 C.R. Laurence flavor-station shelves

Beverages

Bunn-O-Matic iced tea brewer
 Follett soda-ice dispenser
 Summit merchandiser refrig.

Soft Serve

Randell drop-in ice cream dispenser
 Wells/Middleby hot food wells
 Taylor soft-serve machines
 Server topping dispenser

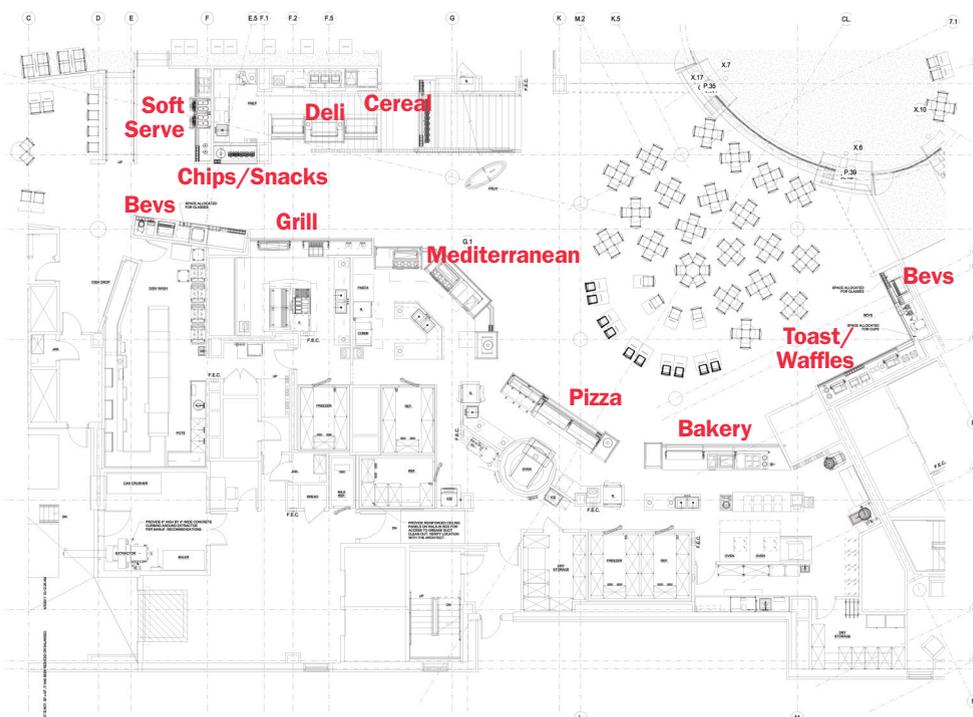
Deli

BSI refrig. display
 Meiko undercounter dishmachine
 Somat/ITW FEG disposer
 Hobart/ITW FEG slicer
 True undercounter refrig., low-boy refrig.
 Electrolux panini grills
 Randell/Unified Brands hot/cold food wells
 True refrig. sandwich prep stations
 Meritech automated handwash station

Cereal

Cereal dispensers by vendor
 Traulsen/ITW FEG reach-in milk refrig.

Marciano Commons, Ground Floor



Dishroom/Waste Room

Somat/ITW FEG disposers, extractor
 Meiko flight-type dishmachine
 Traycon soiled-tray conveyor, glass rack shelves
 Advance Tabco mobile sorting table w/glass rack shelf
 Metro/Emerson wire wall shelving
 Proveda can crusher

Throughout

Advance Tabco handsinks
 BSI food guards, all station's service counters
 Eagle Group shelving
 Halton M.A.R.V.E.L. exhaust hood, fire-suppression system

SECOND FLOOR

Kitchen

- American Panel walk-in cooler/freezer, walk-in cooler
- Manitowoc ice flaker w/bin
- Pitco fryer assembly, dump station
- Alto-Shaam roll-in blast chillers, double-stack combi ovens
- CresCor roll-in racks
- Hatco bain marie heater
- Viking/Middleby charboiler, cheesemelter, refrigerated base, modular griddle
- Jade/Middleby cooking suite
- Cleveland/Manitowoc 40.-gal kettle
- True undercounter freezer, roll-in refrig., 2-door reach-in refrig., 2-door reach-in freezer
- Wood Stone vertical rotisseries
- Advance Tabco mobile mixer stand
- Hobart/ITW FEG 20-qt. mixer
- Follett satellite-fill ice machine

Exceeding Expectations

The incredible menu variety offered at these self-contained stations and, in particular, the gluten-free area, turned out to be a major selling point for the university in drawing students, according to Chris Wright, project manager with equipment partner TriMark USA, which oversaw the installation of the equipment.

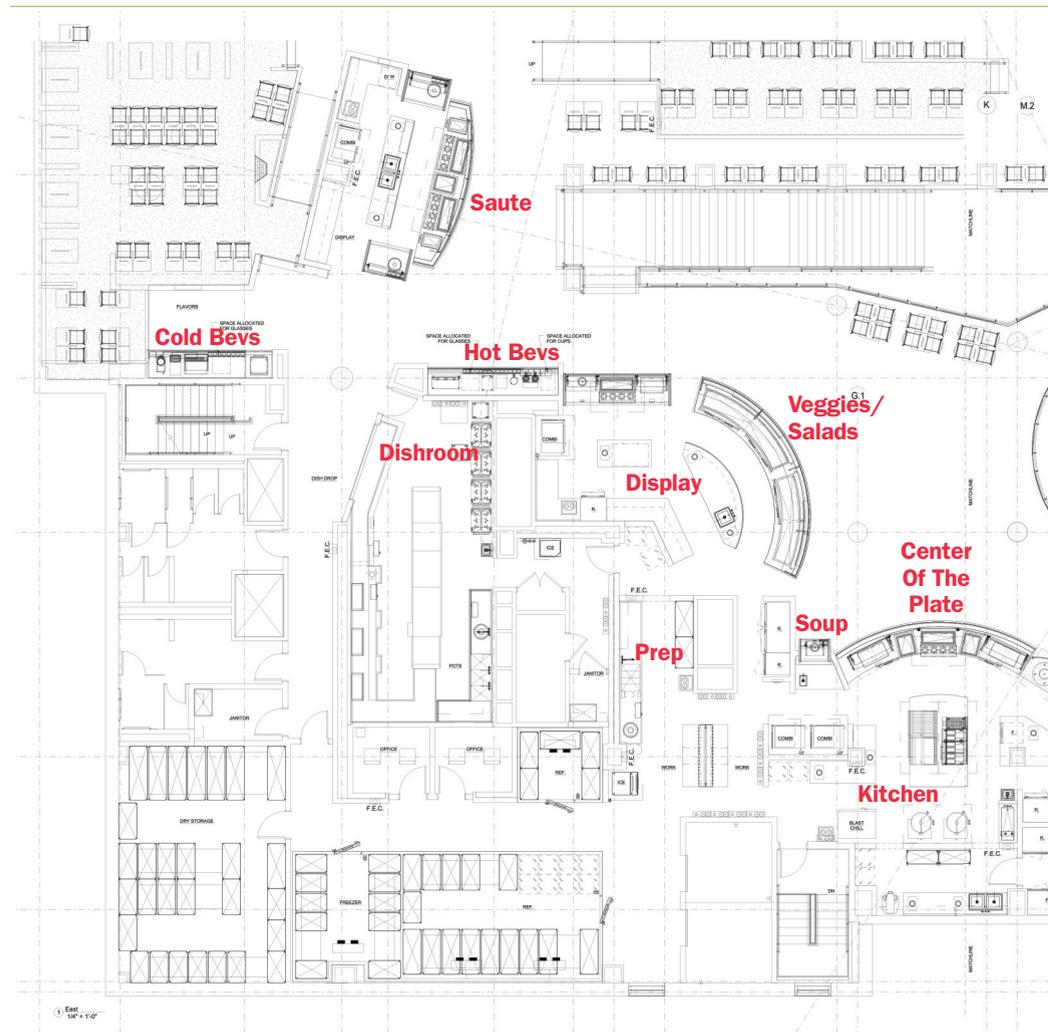
“Today’s students are very food-savvy and appreciate the variety offered by the various stations. And parents and students visiting the school during February and April school vaca-

The combination of the ground (or first) and second floors is the all-you-care-to-eat, 920-seat residential dining facility—The Fresh Food Co. at Marciano Commons—with more than 15 self-contained stations. Stations on the ground floor include: the Deli, Grill, a Mediterranean concept, Pizza, Bakery and Toast/Waffles. Stations for hot and cold beverages and self-serve cereal also are included on this floor.

Up one level on the second floor, students and faculty choose from Sauté, a self-serve Veggie/Salad station with an adjacent display cooking component (where, for example, hot proteins can be added to salads), Center of the Plate entrée selections, an International station equipped with tandoor ovens and vertical rotisseries and a Gluten-Free concept.

The Gluten-Free station comprises a physically separated area (where a chef can prepare fresh, gluten-free selections on a four-burner range), self-serve soup wells, dedicated food-prep equipment including a mixer and, importantly, a Meritech automatic hand-wash station (users simply stick their hands into wash chambers, which clean and sanitize automatically). Adjacent to this fresh-prep area is a gluten-free pantry where students can select prepared foods from a reach-in refrigerator and microwave them on site.

Marciano Commons, Second Floor



E-Controls Intellisense monitoring package

Prep Kitchen

Power Soak/Unified Brands 4-bay power produce sink
Somat/ITW FEG disposer
True 2-door roll-in refrig., reach-in refrig.

Soups

Wells/Middleby soup wells

Center of the Plate

Hatco drop-in heated shelf
CresCor undercounter heated cabinet
True undercounter refrigs.
Randell/Unified Brands cold food wells, hot/cold food wells, undercounter refrig.
Jade/Middleby 4-burner ribbon range
Hatco drop-in heated shelf
CresCor undercounter heated cabinet

International

Wood Stone round tandoor ovens, vertical rotisseries
BSI tandoori glass partition
True undercounter refrig.
Hatco drop-in heated shelf
Randell/Unified Brands cold food wells, undercounter refrig.
Jade/Middleby 4-burner ribbon range
CresCor undercounter heated cabinet

Gluten-Free

CresCor undercounter heated cabinet
Randell/Unified Brands cold food wells, undercounter refrig.
Wells/Middleby soup wells
Jade/Middleby 4-burner ribbon range
Hatco drop-in heated shelf
True reach-in refrig./freezer
Hobart/ITW FEG 40-qt. mixer, toaster
BSI wall cabinets
ACP microwave oven

Meritech automated hand wash

Veggies & Salads

CresCor undercounter heated cabinet
Randell/Unified Brands cold food wells, undercounter refrigs.
Jade/Middleby 4-burner ribbon range
Hatco drop-in heated shelf
True roll-in refrig., undercounter refrig.
Alto-Shaam double-stack combi ovens
BSI merchandiser, cold food wells

Saute

BSI refrig. cold bowl, merchandiser, wall cabinets
Randell/Unified Brands hot food wells, cold food wells, hot/cold food well, undercounter refrigs.
Jade/Middleby 4-burner ribbon range
Meiko undercounter dishmachine
Alto-Shaam combi oven

Cold Beverages

G.C. flavor station
Follett soda/ice dispenser
Summit merchandiser refrig.

Hot Beverages

Creamiser cream dispenser
Cappucino, coffee, tea machines by vendor

Dishroom

Somat/ITW FEG disposer
Traycon soiled tray conveyor, glass rack shelving
Meiko flight type dishmachine
Advance Tabco mobile sorting table w/glass rack shelf

Water Wall

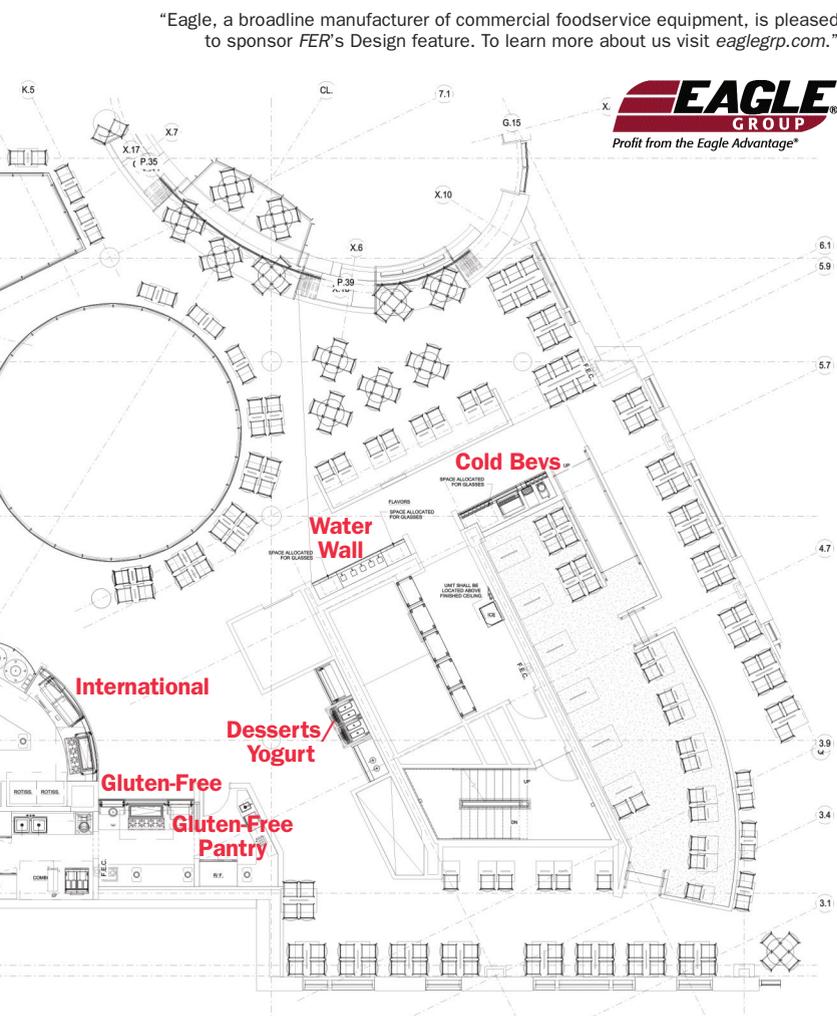
Cal-Mil square glass dispensers
Bunn-O-Matic iced tea brewer
Follett soda/ice dispenser
G.C. flavor station

Desserts

Taylor soft-serve machines
Server topping dispenser
Wells/Middleby hot food well

Throughout

Advance Tabco handsinks
BSI food guards, work and service counters
Eagle shelving
Halton M.A.R.V.E.L. exhaust hoods, fire-suppression systems





tion periods were impressed with all they saw, particularly the gluten-free area.” Gluten and dietary restrictions are an especially big issue today. And while it was a huge task to separate all of the food prep in that station from everything else going on in servery space, Wright says it absolutely turned into a selling point for the university.

Students and guests are impressed with the authenticity of the equipment throughout the facility, as well, Davenport adds. “In one of our stations we have two Wood Stone tandoor ovens, which we use for lunch and dinner. We make naan daily and use the ovens for a variety of skewered curried items—salmon, marinated meats, etc. They’re extremely high-heat ovens [900°F] so you get this crunchiness on the outside of the foods you cook that students love. Tandoori is very popular.”

The whole facility, he points out, was designed to offer a better experience for the students, one that allows them to see the food being prepared and interact with those making it. With a diverse and worldly student body and urban customer base, authenticity is critical.

Marciano Commons Manager Joseph Cacciatore agrees.

Stations throughout the facility are equipped with Jade ribbon ranges and hot/cold wells and Randell cold drawers for custom-order prep.

“The food,” he points out, “is the star of the show here.” The facility is equipped with the most authentic equipment to serve a sophisticated menu. In addition to tandoor ovens, stations feature rotisseries, hearth ovens, a wok range, tortilla presses, crepe makers and other specialty items for ethnic food preparation. “We even make our own pasta,” Cacciatore says.

Energy Efficiency A Priority

Marciano Commons currently is feeding between 5,000 and 7,500 students a day.

“Four years ago, we had three aging facilities that needed major renovation,” Davenport recalls. “It was more cost effective to build something from the ground up than to renovate. The new building was designed by architect Dan Raih and his team at Bruner/Cott Associates, Cambridge, Mass., which won an invitational design competition among six competitors. The project took 17 months to build.”

Everything at Marciano Commons is top of the line with a heavy emphasis on energy savings and sustainability, Davenport says. “Our equipment is all Energy Star rated, we have a Somat disposer to reduce trash volume, Meiko M-Q dish machines that save us money on water and chemicals and high-efficiency refrigeration through a rack-ing system.”

“All the equipment that could be remotely refrigerated was, using Kairak systems,” McGillicuddy says. “By doing this, we eliminated the heat-producing compressors from all of the cold food wells, air curtains, roll-in and reach-in and undercounter refrigerators and freezers, ice makers and more—and they are located throughout all the stations and kitchens. By eliminating the heat produced locally by typical compressors, not only is the space more comfortable, but we reduced the amount of conditioned air needed for the space, as well.”

Marciano Commons is equipped with Halton M.A.R.V.E.L. II demand-control hoods that adjust exhaust rates automatically to the amount of food cooking below, from high exhaust when the chefs are at peak production to conservation mode when equipment is idle.

These building-wide systems have been the most satisfying, Davenport says, because they so dramatically improve working conditions for employees and ambiance for customers.

“The employees love the new facility,” he says. “It’s airy and wide open. Before, we had cooks cooking in basements, year in, year out. Now, it’s all open kitchens, and we cook as much as possible to order with equipment front-facing the customers.”

Challenges And Outcomes

At Trimark USA, Wright found the project “excellent and challenging.” With a total cost of \$54 million, it involved a large amount of equipment to service the individual stations.

“There were many levels of challenges,” Wright recalls. “We had a \$3.8 million equipment contract, and

the university was great to work with. One of the biggest challenges was that every floor had different finishes for the counters [designed by BSI LLC], and the results are spectacular. Also, there was no loading dock at the basement level, so everything—every piece of equipment—had to be brought in by crane. It made the logistics more complicated than usual,” he says.

Collaboration Leads To Success

The process was a proactive collaboration between the university, architects, food facility designers, equipment coordinators/fabricators and foodservice contractor—with very high aspirations from each of the players.

The end result is a showplace, accommodating groups of students and individuals. It delivers ultra-customized

Students can snag a banana and check out the day’s menu as they enter the ground floor of three-level Marciano Commons.

foodservice and quick-service options. The stations are flexible enough to allow the operator to tap new food trends and introduce new items, and the food is authentic and varied enough for all customers, all the time. **fer**

