

FOOD SERVICE

May 6, 2016

I. PROGRAM REQUIREMENTS

Refer to the project-specific Schedule of Spaces for student stations, square footage, and any requirements that may differ from the prototype requirements listed below:

- 1 Student Dining Room
- 1 Servery
- 2 Paper Storage Rooms
- 1 Chair Storage Room
- 1 Kitchen
- 1 Receiving Area
- 1 Kitchen Manager's Office
- 1 Cooler
- 1 Freezer
- 1 Dry Storage Room
- 1 Faculty Dining Room
- 2 Faculty Toilet/Staff Rooms

II. PROGRAM FURNITURE AND EQUIPMENT

Refer to the Furniture and Equipment List for Owner-provided furniture and equipment.

III. SPECIFIC CONSIDERATIONS

1. Heating/Ventilation/Air Conditioning

Provide air conditioning in the Kitchen, Kitchen Manager's Office, Dry Storage Room, Student Dining Room, Servery and Faculty Dining Room. The system is to be designed so that conditioned air will be delivered to the Kitchen only when the temperature exceeds 85 degrees.

AC units serving the Kitchen Manager's Office and Dry Storage Room are to be individual dedicated units.

Provide a stainless steel exhaust hood, low velocity style, with a wet fire suppression system in the Kitchen. The inside face of the hood is to extend at least 6" beyond the face of the equipment.

Island hood arrangements are preferred for ease of circulation.

Provide air curtains at all exterior doors into the Kitchen areas.

Provide wall-mounted man-fans with adjustable speed wall switches in the Kitchen.

2. Acoustical

Standard, refer to the General Design Requirements section.

3. Floor

Provide non-slip, **non-abrasive** quarry tile in the Kitchen, Receiving Area, Kitchen Manager's Office and Dry Storage Room.

Provide textured stainless steel floor in the Cooler and Freezer.

Provide floor slopes as required for positive drainage. Insure that the floor is level or gradually sloped in the main aisles, for cart passage.

Provide standard flooring elsewhere, in accordance with the General Design Requirements section. Provide a decorative pattern in the Student Dining Room and Servery floors.

4. Walls

Provide ceramic wall tile to 5' above the floor in the Kitchen and Receiving Area. Provide epoxy wall coating above.

All walls around the Kitchen Manager's Office and Dry Storage Room are to extend to the deck above.

The Student Dining Room and the adjacent Multi-Purpose Room are to be designed as one space.

Provide a decorative ceramic tile wall pattern in the Servery, to be approved by the Owner.

5. Ceiling

Provide a solid ceiling in the Kitchen, Receiving Area, and Dry Storage Room.

Provide a 10' high ceiling in the Student Dining Room and in the Kitchen.

Provide standard ceilings elsewhere, in accordance with the General Design Requirements section.

6. Lighting

Layout lighting so that all work areas and the aisles between shelving units are adequately lighted.

Light switches that are accessible to students are to be the key-operated type.

Exterior receiving area should be lighted with a metal halide light fixture on an automatic timing device, timer control to be located in the Kitchen Manager's Office.

Provide decorative lighting over the serving line in the Servery.

Provide recessed-type light fixtures in all other ceilings.

Provide fluorescent light fixtures in the exhaust hood in the Kitchen.

7. Windows

Provide exterior windows in the Student Dining Room.

Provide an observation window, the entire length of the wall, from the Kitchen Manager's Office into the Kitchen, sill height to be 36" above the floor.

Provide a serving window between the Servery and the Faculty Dining Room.

8. Doors

Provide a 4'-0" wide exterior door at the Receiving Area, with peep hole and armor plates on both sides.

Provide hold-open devices on the doors leading from the Kitchen into the Servery.

Exterior doors must open outward and must be provided with door closers.

Provide armor plates on the door from the Kitchen into the Dry Storage Room.

Perimeter doors leading into the Kitchen as well as the Kitchen Manager's Office, Locker Room, Paper Storage Rooms, and Servery are to be keyed **alike**. The intent is to allow the Kitchen Manager to secure kitchen areas while not restricting access to Faculty and Student Dining Rooms, Chair Storage Rooms and Toilet Rooms.

The Dry Storage Room is to be keyed separately, in accordance with SDHC standards.

Provide kick plates on all doors.

9. Water

Provide water supply and drainage as required for all equipment, both Owner and Contractor-provided.
Provide an 80-gallon electric water heater to serve the Food Service areas only. Hot water is to be provided to all sinks and lavatories in the Kitchen areas, maximum 110 degrees at the faucet, including the pot wash area.
Provide wall-mounted handwash sinks, number as required, in accordance with SDHC standards. Drainage for all sinks and cooking equipment shall be through an outside grease trap.
Provide floor drains with catch baskets and stainless steel grates, as well as hose bibbs to facilitate general cleaning in the Kitchen.
Provide a shut-off valve at each fixture and equipment item.
Locate floor drains so that traffic and operations are not hindered, and so as to correspond with equipment draw-off valves where applicable.

Kitchen

Hot Food Preparation and Cooking Area

Provide one (1) table-mounted double sink with spray arm.
Provide a trough-type floor drain with grate, 18" x 24" x 8" deep, located at the tilting skillet.
Provide a dedicated floor sink to receive the piped wastewater from each steam-producing piece of equipment, located to the back or side of the equipment.

Pot Wash Area

Provide one (1) three-compartment pot sink. Provide spray arm with add-on faucet.

Student Dining Room

Provide four (4) electric water coolers, located near the main entry doors.

Faculty Dining Room

Provide one (1) sink with hot and cold water.
Provide one (1) electric water cooler.

Faculty/Staff Toilet Rooms (each)

Provide one (1) toilet and one (1) wall-mounted lavatory with hot and cold water.

10. Communications

Provide clock(s) and intercom speaker(s) in the Student Dining Room, Kitchen, Served, Faculty Dining Room, and Kitchen Manager's Office. The Student Dining Room will require two (2) clocks and multiple speakers.

In addition to the intercom speakers above, provide speakers to extend the public address system from the Multi-purpose Room into the Student Dining Room.

Provide one (1) voice/data outlet with adjacent power outlet in the Kitchen Manager's Office and at each student and faculty cashier station, in accordance with the General Design Requirements section and SDHC standards. The telephone outlet is to be a dedicated line with extensions in the Student Dining Room and Faculty Dining Room.

Provide two (2) data outlets with adjacent dedicated power outlets in the Student Dining Room. Data cabling is to terminate in the Kitchen Manager's Office.

Provide a buzzer at the exterior Receiving Area door, to sound in the Kitchen.

11. Electrical

Provide appropriate power for all equipment, both Owner and Contractor-provided.
Provide a connection for an owner-provided emergency generator of sufficient capacity to serve the Cooler/Freezer in the event of a power outage.
Provide duplex outlets above all countertops and above worktables which are located at walls. Outlets are not to be mounted in the backsplashes of the worktables.
Provide duplex outlets, turned horizontal and mounted 4" above the floor to the top, located at each end of each freestanding worktable.
Provide two (2) duplex outlets mounted in a 4" square x 36" high stainless steel tube, located at each end of the hood for use with Owner-provided mobile equipment.
Provide an outlet in the Seryery to serve each student and faculty cash register.
Provide three (3) dedicated outlets in the Faculty Dining Room to serve the Owner-provided microwave oven and two (2) vending machines.
Provide four (4) duplex outlets, turned horizontal and mounted 4" above the floor to the top, located under the serving line to accommodate future equipment.

12. Gas and Air

Provide natural gas piping to serve the kitchen equipment, if available.

13. Safety

Provide bracket-mounted fire extinguishers in the Kitchen.

14. Fencing

Not applicable

15. Service Drives

Provide service access in the vicinity of the Receiving Area door, designed so that delivery trucks do not have to back up. Provide curb ramps for deliveries, aligned with doorways so as to facilitate maneuvering supplies and equipment.
Provide convenient service access to the dumpster area; refer to the General Design Requirements Section.

16. Parking

Provide one (1) staff parking space in close proximity to the Kitchen.

17. Contractor-Provided Equipment and Casework

General

Kitchen equipment is to be provided in accordance with SDHC standards.
The kitchen equipment is to be gas powered with electronic ignition if natural gas is available, unless specifically required below to be electric. If natural gas is not available, all equipment is to be electric.

17. Contractor-Provided Equipment and Casework (continued)

Kitchen

This area is to be divided into three (3) separate work areas as follows:

Hot Food Preparation and Cooking Area

Provide one (1) 96" long x 30" wide x 36" high stainless steel work table, to include one (1) drawer and a 12" deep backsplash-mounted overshef, located near the cooking equipment.

Provide one (1) 96" long x 30" wide x 36" high stainless steel work table to include the double sink, spray arm, one (1) drawer and a 12" deep backsplash-mounted overshef. This table is to be located back-to-back with the above table, and the backsplashes of the tables are to be welded together to form one unit.

Provide power and drainage for Owner-provided refrigerated prep table in this area.

Provide one (1) 96" long x 30" wide x 36" high stainless steel work table to include one (1) drawer, and a 12" deep backsplash-mounted overshef.

Provide one (1) double-stacked convection oven.

Provide one (1) 30 gallon tilting skillet.

Provide one (1) single combi oven.

Provide one (1) 4-burner range.

Provide one (1) ice maker with bin, located near the door into the Faculty Dining Room.

Baker's Preparation Area

Provide one (1) 96" long x 30" wide x 36" high stainless steel work table to include a space below for three (3) Owner-provided ingredient bins, and a 12" deep backsplash-mounted overshef.

Provide one (1) 96" long x 30" wide x 36" high stainless steel work table, to include one (1) 3-tier drawer unit, one (1) undershef, and a 12" deep backsplash-mounted overshef. This table is to be located back-to-back with the above table, and the backsplashes of the tables are to be welded together to form one unit.

Pot Wash Area

Provide a stainless steel work counter to include the three-compartment pot sink and a 48" long soiled dish storage area, total length as required. Provide a 12" deep wall-mounted overshef with pot hooks.

Kitchen Manager's Office

Provide a work counter consisting of one (1) computer workstation, 36" wide x 28" high, and two (2) knee spaces, 36" wide x 30" high. Each knee space is to have a pencil drawer and a 2-drawer, built-in, legal-sized file cabinet on each side of each knee space. One (1) knee space should have a clear view through the observation window.

Provide six (6) linear feet of 14" deep wall cabinets centered over one of the knee spaces.

Servery

Provide a decorative serving counter of approximately 30' long divided into two (2) serving lines, to contain the equipment listed below. Refer to SDHC standards for specific requirements:

- (1) milk cooler (shared by both lines)
- (2) serving counters with frost-top unit, 50" long
- (2) serving counters with 3-well steam table unit
- (2) serving counters, solid top, 36" minimum length
- (2) cashier stations

Provide two (2) single roll-in refrigerated cabinets, see SDHC standards.

Provide two (2) single roll-in warming cabinets, see SDHC standards.

Provide space for 3' deep x 5' long Owner-provided serving table with cashier station at the Faculty Dining serving window.

17. Contractor-Provided Equipment and Casework (continued)

Faculty Dining Room

Provide six (6) linear feet of base and wall cabinets, to include the sink and one (1) adjacent bank of graduated drawers, countertop to be 36" above the floor.

Provide space for two (2) Owner-provided vending machines.

General

Provide ten (10) lockers, 12" wide x 15" deep x 30" high, with hasp for a removable padlock, supported on a 4" high concrete pedestal with a vinyl base. The lockers are to be located in the interior circulation space near the Faculty/Staff Toilet Rooms.

18. Contractor-Provided Instructional Aids

Provide a 5' wide x 4' high tackboard in the Receiving Area, bottom to be mounted 36" above the floor.

Provide a 6' wide x 2' high tackboard in the Kitchen Manager's Office, mounted between the wall cabinets and the work counter.

19. Other Considerations

The Cooler and Freezer should be located outside of the building footprint, in order to reduce the permanent building area and facilitate expansion of the unit. A door must lead directly into the Cooler from the Kitchen.

The Servery is to be designed so as to be an attractive focal point for the Student Dining Room. Locate the Kitchen Manager's Office so that a clear view of the Kitchen is provided and also convenient access to the Receiving Area.

The Servery should be designed so as to be open to the Student Dining Room, and designed so as to accommodate a future roll-down grille or similar device for after-hours security.

SPACE RELATIONSHIPS

