

NUTRITION AND WELLNESS LABORATORY

September 30, 2010

I. PROGRAM REQUIREMENTS

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

- 1 Laboratory
- 1 Material Storage Room

II. PROGRAM FURNITURE AND EQUIPMENT

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

III. SPECIAL CONSIDERATIONS

1. Heating/Ventilation/Air Conditioning

Provide exhaust for the owner-provided clothes dryer in the Laboratory.

2. Acoustical

Standard, in accordance with the General Design Requirements section.

3. Floor

Standard, in accordance with the General Design Requirements section.

4. Walls

Standard, in accordance with the General Design Requirements section.

5. Ceiling

Standard, in accordance with the General Design Requirements section.

6. Lighting

Standard, in accordance with the General Design Requirements section.

7. Windows

Standard, in accordance with the General Design Requirements section.

8. Doors

Standard, in accordance with the General Design Requirements section.

9. Water

Laboratory

Provide one (1) double sink at each kitchen area, custom-built to be a minimum of 10" deep.

Provide hot and cold water, no spray attachment. Provide a garbage disposal at the sink in the demonstration kitchen area only.

Provide water supply and drainage for the owner-provided washing machine.

Provide water supply for the owner-provided refrigerator/freezer with ice maker.

Material Storage Room

Provide an 80 gallon water heater, rapid recovery type, to serve the Nutrition and Food Choices Laboratory only.

10. Communications

Provide a clock, speaker and intercom handset in the Laboratory.

Provide a data outlet with adjacent power outlet in the Laboratory, in accordance with the General Design Requirements section and SDHC standards.

Provide a TV bracket with DVD/VCR bracket, CCTV jack, and adjacent power outlet in the Laboratory, in accordance with SDHC standards.

11. Electrical

Laboratory

Provide six (6) quadraplex floor outlets, located as directed.

Provide two (2) duplex outlets at each of the kitchen areas.

Electrical service to Laboratory must be adequate to support many small kitchen appliances, in addition to the kitchen equipment listed herein.

Provide a main disconnect switch for all cooking (not refrigerated) equipment, located on the teaching wall.

Provide a disconnect switch for each range, located near the ranges.

Provide power for the owner-provided clothes dryer.

12. Gas and Air

Not Applicable

13. Safety

Provide a fire extinguisher in a recessed cabinet, located near the ranges in the Laboratory.

14. Fencing

Not Applicable

15. Service Drives

Not applicable

16. Parking

Not Applicable

17. Contractor-Provided Equipment and Casework

Laboratory

Provide four (4) kitchen areas, one (1) to be located so as to be usable for demonstration purposes. At each kitchen area provide the following:

- (12) linear feet of base and wall cabinets, to include the range, double sink, and two (2) banks of graduated drawers, countertops to be 36" above the floor. Provide full-height backsplashes at all cabinets.
- (1) flat-top range with oven and hood.
- (1) microwave oven mounted over the range.
- (1) dishwasher at the demonstration kitchen area only.

Note: the owner will provide two refrigerator/freezers. Plan for one to be located in the demonstration kitchen and the other to be located for general use.

Provide five (5) lockable tote tray storage cabinets, 24" wide x 24" deep x 84" high, with twelve (12) fixed shelves and center divider, complete with tote trays. Tote trays are to be 10 1/2" wide x 19" long x 3 1/2" high, molded plastic.

Provide two (2) lockable storage cabinets, 48" wide x 24" deep x 84" high, with space on one (1) side for the storage of brooms and ironing boards and five (5) adjustable shelves on the other side.

Provide two (2) general storage cabinets, in accordance with SDHC standards.

18. Contractor-Provided Instructional Aids

Laboratory

Provide a 12' wide x 4' high markerboard with a 4' wide x 4' high tackboard on one (1) side, bottom to be mounted 36" above the floor.

Provide a wall-mounted audio-visual projection screen, approximately 70" x 70", centered over the markerboard.

19. Other Considerations

The Laboratory is to be located on the ground level with convenient access to the parking lot for transporting groceries to the Laboratory.

Laboratory should be planned so as to be as open as possible, to allow the instructor a clear view of all Kitchen areas. The range must be located against the wall in each kitchen area.

SPACE RELATIONSHIPS

