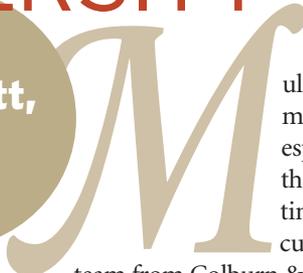


# UNIVERSITY

# SOUTHERN NEW HAMPSHIRE

Hooksett,  
N.H.



By Pat Lenius

ulti-use facilities make sense, especially in these trying times of budget cuts. A design

team from Colburn & Guyette, Pembroke, Mass., led by R. Todd Guyette, FCSI, was assigned the task of designing 9,800 sq. ft. of food-service-equipped space. The project includes storage, kitchen, serving and dishwashing areas, as well as a separate coffee shop, catering and food staging areas at the new residential dining hall for Southern New Hampshire University, near Manchester, N.H.

The two-story, 47,700-sq.-ft. campus center, which was built by Harvey Construction Corp., Bedford, Mass., and opened January 2010, serves about 5,000 meals a day. The dining area seats 632 students.

The first floor of the facility houses the servery, main kitchen with catering area, coffee shop and dining room. The 110-seat coffee shop occupies 685 sq. ft. and is reserved exclusively for the use of students and faculty. The second floor is home to function rooms along with a food staging area and

additional cafeteria seating.

The 500-sq.-ft. catering area serves all of the events held in the function rooms on the second floor of the new facility, as well as administrative and student-run functions held at other buildings on campus. It also supplies outdoor barbecues on the university grounds. The assigned spaces for the catering area on the first floor and the 440-sq.-ft. staging area on the second floor are connected by a freight elevator.

On the main floor, the servery offers a restaurant-style dining experience, with options ranging from international dishes in the Euro station to flatbread pizza and paninis in La Trattoria. The Lang clamshell griddle in La Trattoria is used for paninis during regular serving hours and as a burger, steak and chicken griddle during extended service times. The clamshell design of the griddle enables shorter cooking time and turnaround, according to Guyette.

He says that one of his favorite design aspects involves the dual use of La Trattoria as both a standard point of service and an extended service destination. During the day La Trattoria functions as a pizza and Italian specials station on the side



**Project:** Residence Hall Dining Center

**Design Consultant:** R. Todd Guyette, FCSI, Kevin Sullivan, associate member of FCSI, Colburn & Guyette, Pembroke, Mass.

**Project Managers:** Joshua Amarelo, Jeannine La Fleur, Colburn & Guyette

**Architects:** Brian Cussen, Cube 3 Studio, Lawrence, Mass.

**Interior Design:** Crystal Kittredge, Cube 3 Studio

**Fabrication:** Carbone Metal Fabricator, Chelsea, Mass. (stainless/millwork)

**Project Budget:** \$13 mil.; FE&S Portion, \$1.9 mil.

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

facing the servery. Its offerings include fresh flatbread pizzas, Italian dishes and even the occasional Mexican dish. On the other side of the station facing the main entry doors, La Trattoria operates as a quick grab-and-go station. Here someone can pick up a slice of pizza and a beverage without having to enter the servery itself. After hours the station is only accessible from the side facing the main entry doors and offers grilled and fried items, pizzas, deli sandwiches, paninis, desserts, and a wide range of beverages.

Guyette also points out the dual openings of the Wood Stone oven, where one side is used for service and the other side for ambiance. The oven is strategically placed so that the inviting flame is the first thing one sees upon entering the space.

Another favorite feature Guyette cites is the Town



The facility offers a restaurant-style dining experience, with options ranging from international dishes in the Euro area (far left) to flatbread pizza and paninis in La Trattoria (left). The La Trattoria functions as both a standard station during regular meal periods and an extended service destination after hours. Wide aisles (above) accommodate traffic flow and encourage interaction.

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Mongolian grill, which adds an element of entertainment to the grill area and is used for international menu items including freshly prepared, Asian-influenced fare.

Due to space restrictions on the main floor, most of the cold and dry storage, including a Bally walk-in freezer, is located in the basement just off the loading dock. While this provides easy access for deliveries, the set up would make it hard to requisition product daily for the facilities above. As a solution, the team designed smaller cold and dry storage areas on the main floor that are large enough to house a couple days' worth of product for the prep, cooking, catering and baking needs of the facility.

One of the challenges faced by the design team was the limited depression for the walk-in freezer, which was discovered as a field condition after submittals had already been reviewed. Colburn & Guyette worked with the manufacturer to modify the box in order to have the freezer section of the unit depressed as originally intended, while the other two larger cooler areas were reworked so the doors and floor panels would sit flush with the basement floor.

Another challenge was the very long run for the oil recovery system. "We just made sure that the line run maintained the correct

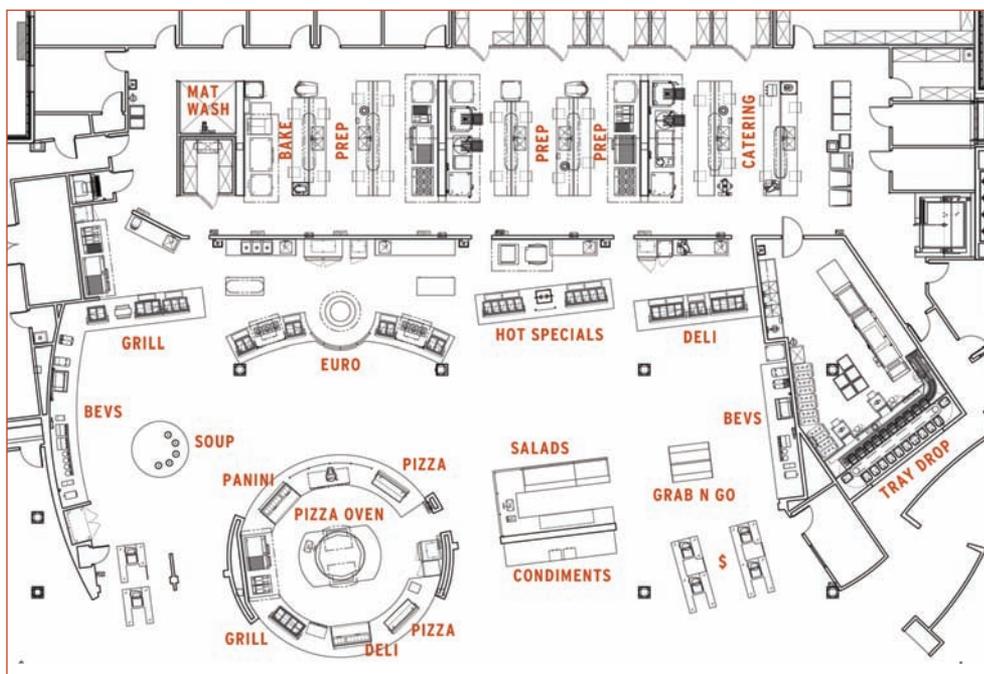


The dining area serves about 5,000 meals per day and seats 632 students.

pitch back to the recovery tank and that the areas through which the line would run would maintain the proper temperature range to prevent coagulation of the oil prior to entering the tank," says Kevin Sullivan, associate member of FCSI, sr. assoc.

The dining facility also boasts green features, such as low-flow and auto-flush plumbing fixtures in the restrooms, a Web-based energy-management system to allow for real-time temperature regulation, occupancy sensors for lighting efficiency, and a white membrane on the rooftop to help reflect light and reduce cooling costs.

The final result is a bright, engaging food-service hub versatile enough to fit the many functions required of it efficiently, sustainably and beautifully.



## Key Equipment

### Center Circle

#### Pizza/Panini/Deli/Grill

- Lang griddle
- Garland charbroiler/freezer base
- Pitco fryers
- Hatco heated deck
- True refrigeration, pizza prep
- Beverage-Air under counter refrigerator
- Doughpro dough press
- Wood Stone pizza oven

### Salads

- Regal-Pinnacle salad display unit
- Perlick refrigerated remote cabinet

### Beverages

- Follett ice makers
- Bunn-O-Matic coffee, juice, slushy makers
- Fetco coffee grinders

### Soup

- Wells soup wells

### Deli

- True roll-in refrigerator

### Hot Specials

- Cres-Cor carving station
- Alto-Shaam rotisserie

### Euro Station

- CookTek induction units
- Alto-Shaam steamer
- Town Mongolian grill
- True work-top refrigerator

### Grill

- Pitco fryer
- Garland griddle, charbroiler/freezer base
- Alto-Shaam heated display

### Kitchen

- Blodgett convection ovens, stacked pizza ovens
- Pitco fryers
- Charbroilers/griddles (existing)
- Garland range
- Alto-Shaam combi oven
- Market Forge steamers, tilt skillets, kettles
- Kolpak walk-in freezers/refrigerators
- Pitco donut fryer
- Victory blast chiller
- FWE proofer
- Robot Coupe food processor
- Follett ice maker
- Traycon accumulator
- InSinkErator disposer
- Champion dishmachine

### Throughout

- Metro shelving
- BSI food shields
- Atlas cold wells