



UMass Amherst—Blue Wall at the Lincoln Campus Center

Amherst, MA

Remodel/Adaptive Reuse/ Restoration

Student center/union

Bruner/Cott & Associates

130 Prospect Street
Cambridge, MA
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Dana Kelly
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DESIGN TEAM

Colburn & Guyette, Food Service Design
Kalin Associates, Specifications
Lim Consultants, Structural Engineering
Cosentini Associates, Code Consultant
Garcia Galuska DeSousa, MEP Engineering
Daedalus Projects, Inc., Cost Estimator

OWNER/CLIENT

University of Massachusetts Amherst
Amherst, MA
Ken Toong, Executive Director of
Auxiliary Services
413/545-0111

KEY STATS

Grades Served: Post-Secondary
Building Area: 32,000 sq. ft.
Capacity: 920 seats
Cost per Student: \$673
Square Foot Cost: \$600
Construction Cost: \$19,200,000
Project Cost: \$19,500,000
Completion Date: September 2014
Sustainability Rating System/Applied/
Status/Level: LEED Silver CI-Retail
Registered

PHOTOGRAPHY: RICHARD MANDELKORN



This project is an exciting new student dining experience—the Blue Wall—in the Lincoln Campus Center, located at a major crossroads on the UMass Amherst campus. This project includes the total renovation and reconfiguration of the existing dining presentation, service and environment, as well as new exhibition cooking, enhanced menu offerings, flexible seating environments and new interior finishes and



lighting. Transparency, LED and natural light improve the overall ambience. Needed new circulation strengthens connections for student traffic and adjacent buildings. Meal serving speed and quality of service are critical to the redesign, which improves convenience and increases patronage.

This operation is now a desirable central dining destination for students, visitors and the U Mass community. The new spaces now serve more meals per day, while cooking technology, service, menu choices and

seating environments work in tandem to meet this increased need. Greater connectedness and transparency within the space is key, allowing for seating flexibility, quiet lounge/study space and a more engaging connection to the outdoors. Also, the finished kitchens, serveries and dining spaces are designed according to LEED CI Retail guidelines, and include energy and water-saving equipment, lighting, food pulping and composting, recycling and sustainably designed, low-VOC furnishings and finishes.