

HIGH SCHOOL EDUCATIONAL SPECIFICATIONS

COMPONENT:

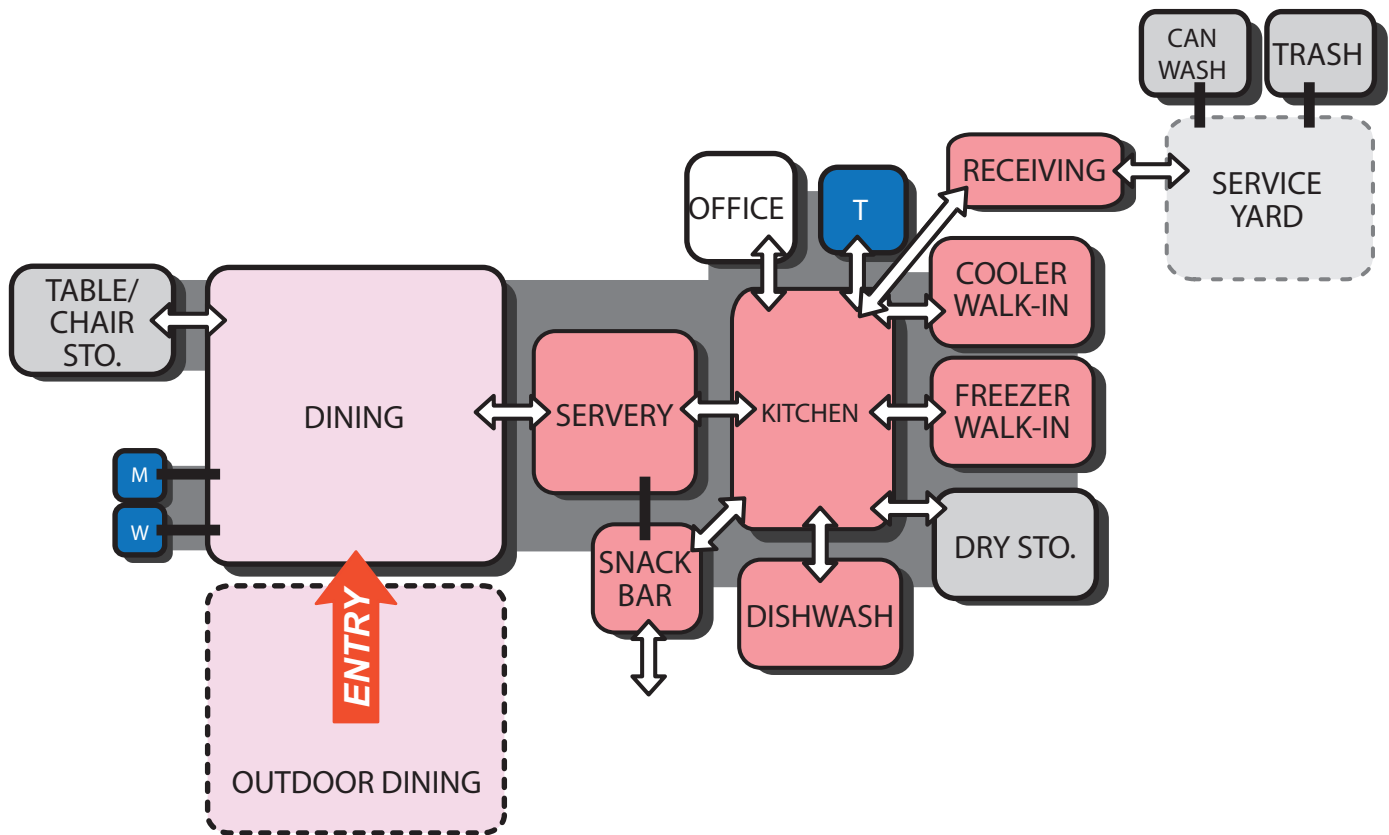
FOOD SERVICE



DESCRIPTION/GOALS

- The Eat / Food Service Component provides both high quality food service to the school site and support for large and small school events, and serves as the social heart of campus. The social / dining space is not only a respite from the academic environment giving the students free unstructured social time but is also flexible enough to facilitate an additional informal learning space for students, staff, faculty, and community groups.
- Flexibility
- Welcoming & student focused aesthetic

ADJACENCY DIAGRAM



ROOM TYPE:

SOCIAL / DINING

SIZE: 6000 sf

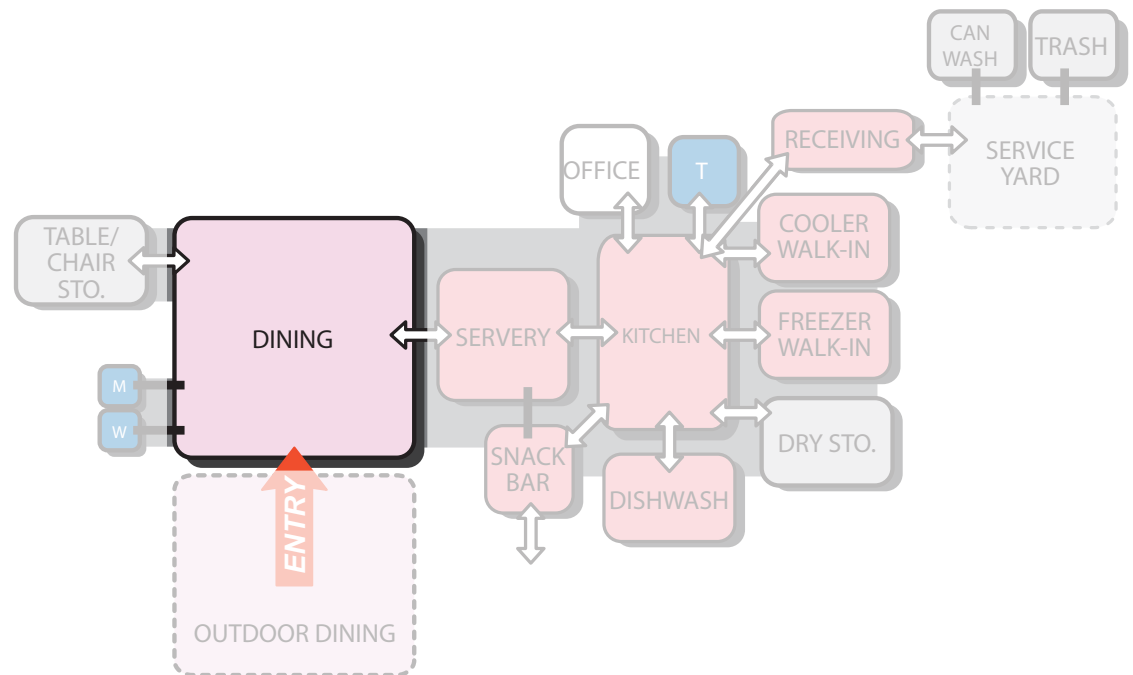
OCCUPANTS: 400, Varies

ACTIVITIES AND USES

The Social / Dining space provides a large flexible single dining space for the campus community with the ability to be accommodate collaborative learning and large group activities.

SUPPORT SPACES

- Table/chair storage: 300 sf
- Restrooms: 200 sf



SPECIAL CONSIDERATIONS

- Ceiling material: acoustic ceiling tile or exposed structure
- Ceiling height: 12'-0" min.
- Wall material: painted gypsum board
- Floor material: vinyl composite tile
- Acoustic wall as required
- Acoustics: per ANSI/ASA S12.60-2010/ Part 1 "American National Standard Acoustical Performance Criteria, Design Requirements and Guidelines for Schools,"
- Part 1: Permanent Schools
- Min. 50 STC rating between dining room and adjacent instructional spaces
- Aesthetic: potential use of school colors, logo, etc.
- Connection to adjacent exterior dining area
- Partial height walls, railing, etc. to create small group areas similar to a food court setting in a shopping mall

DOORS / WINDOWS

- Door with view panel
- Energy efficient windows with blinds
- Skylights acceptable
- Large windows to exterior - natural light desirable

FURNITURE / EQUIPMENT / MILLWORK

- (58) 5' Dia. round tables with 7 stacking chairs per table, -OR-
- (34) 12 Person rectangular dining tables with bench seats or some combination there of
- Sound system
- Technology console
- Tackboard: (2) 4' x 4'
- Clock
- TV monitor display w/ wall-mount bracket
- Projector and screen

BUILDING SYSTEM REQUIREMENTS

MECHANICAL

- Independent temperature control of area within flexible range set by district's EMS system
- Room temperature sensor connected to campus EMS
- Fire alarm/suppression as required
- Room exhaust

PLUMBING

- (2) Drinking fountains

ELECTRICAL / LIGHTING

- Outlets for general room and workstation use
- Clean, segregated power distribution with surge suppression
- Floor outlets for mobile service
- Lighting: per IES Lighting Handbook guidelines
- Ability to dim room in response to video projection

TECHNOLOGY

- Telephone / intercom handset, VoIP
- Intercom speaker with outlet
- Hardwired video outlet to permit taping of in-room activities, transmitting to on-campus locations, and receiving video transmission from on-campus distribution system
- Local area network connectivity
- Wireless access capable for most computer communications/applications
- Sound reinforcement
- Microphone outlets

ROOM TYPE:

KITCHEN

SIZE: 1500 sf

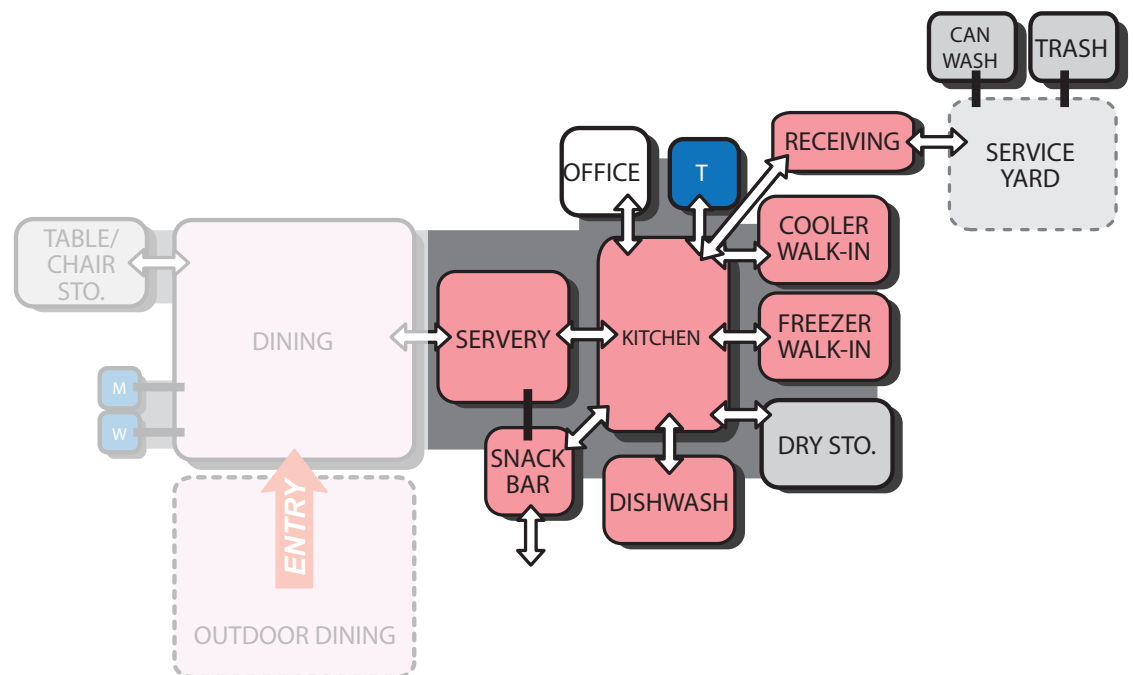
OCCUPANTS: Varies

ACTIVITIES AND USES

Food storage, preparation, i.e. cooking and warming, and serving for student food service (1750-1800 students), large and small functions, and various events.

SUPPORT SPACES

- Servery: 1400 sf
- Office: 80 sf
- Staff toilet: 60 sf
- Cooler walk-in: 280 sf
- Freezer walk-in: 280 sf
- Dry storage: 600 sf
- Dish-washing: 300 sf
- Snack bar: 250 sf



SPECIAL CONSIDERATIONS

- Ceiling material: moisture resistant acoustic ceiling tile
- Ceiling height: 10'-0" min.
- Wall material: fiber reinforced plastic wall panels or ceramic tile
- Floor material: porcelain tile
- Adjacency to loading dock, trash dumpsters, and can wash
- Acoustics: per ANSI/ASA S12.60-2010/ Part 1 "American National Standard Acoustical Performance Criteria, Design Requirements and Guidelines for Schools,"
 - Part 1: Permanent Schools
- Provide exterior pot wash area with drain
- Provide exterior delivery/service area located with street access
- Provide trash enclosure at exterior service area

DOORS / WINDOWS

- Energy efficient windows with blinds where possible
- Skylights acceptable

FURNITURE / EQUIPMENT/ MILLWORK

- (1) Administrative office desk and chair - office
- (1) Computer workstation - office
- Storage cabinets i.e. credenza and 4-drawer file (with locks) - office
- Lockers
- Mobile serving stations
- Air curtains
- Cash register system
- Open storage racks / shelving system for walk-ins and dry storage
- Clock
- Miscellaneous food service equipment and furnishings at kitchen as determined by food service consultant and district food service director

BUILDING SYSTEM REQUIREMENTS

MECHANICAL

- Independent temperature control of area within flexible range set by district's EMS system
- Room temperature sensor connected to campus EMS
- Fire alarm/suppression as required
- Hood exhaust where required

PLUMBING

- As required for food service equipment
- Drinking fountains
- Sink
- Grease trap/tank

ELECTRICAL / LIGHTING

- As required for food service equipment
- Clean, segregated power distribution with surge suppression
- Lighting: per IES Lighting Handbook guidelines

TECHNOLOGY

- Telephone / intercom handset, VoIP
- Intercom speaker with outlet
- Local area network connectivity where required
- Wireless access capable for most computer communications/applications