

# FEASIBILITY STUDY FOR THE WHITNEY CENTER RENOVATION

UNIVERSITY OF WISCONSIN-LA CROSSE  
14TH STREET N  
LA CROSSE, WI 54601

PROJECT NUMBER: 17K1X

A/E Consultants

Architecture:

SDS Architects, Inc.  
Eau Claire, WI

Mechanical, Electrical & Technology

Engineering:

IMEG Engineering  
Madison, WI

Plumbing & Fire Protection Design:

Tailored Engineering  
Madison, WI

Foodservice Design:

Rippe & Associates  
Minneapolis, MN

Structural Engineering:

OTIE  
Madison, WI



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UNIVERSITY OF WISCONSIN-LA CROSSE | DFDM PROJECT NO. 17K1X

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# PREFACE

FEASIBILITY STUDY FOR THE WHITNEY CENTER  
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## PURPOSE OF STUDY

The Whitney Dining Center is the primary dining center for the 9,000 – 9,500 student population, 2,790 of which live in on-campus residence halls. The building was originally constructed in 1965 on the west side of campus, in close proximity to 6 of the 10 residence halls. Four other residence halls are located on the northeast corner of campus, within 400 yards of the Whitney Center. The building has gone through 10 internal renovation projects throughout the years but the original footprint and infrastructure remains.

The renovations have included modifications to foodservice delivery but the foodservice preparation and bakery remain in the Lower Level and dining on the Upper Level; the way it has been since 1965. The Wisconsin Public Radio station and associated offices, were added to the Lower Level and a convenience store was added to the Upper Level.

The purpose of the study is to evaluate the physical condition of the building including the exterior envelope, mechanical, plumbing, electrical and communication systems as well as foodservice preparation and delivery systems. After evaluating the current condition, the Design Team will provide recommendations for replacement of all systems including foodservice delivery to accommodate an expanded student population and provide foodservice preparation and delivery strategies that align with current and future trends. Concept development is included to represent recommendations and include an opinion of probable cost.

## STUDY PROCESS

### FEASIBILITY STUDY FOR WHITNEY CENTER RENOVATION SCHEDULE



February 1, 2018

Project kick-off meeting:  
Establish study participants - DFDM, UW System and Campus  
Review scope of study  
Obtain existing site information – Project No. 11A2A study to review the impact of the Student Center Foodservice on Whitney Center

March, 2018

SDS submits proposal for services to DFDM for approval





# PREFACE

April 18, 2018	Kick-off meeting on-site: Review schedule Confirm meeting participants Review Feasibility Study objectives Obtain electronic files of existing documents
April 25, 2018	SDS – Consultant conference call: Review existing systems Review schedule
May 2, 2018	Facility tour: Review existing systems with UWL staff Review existing foodservice operation Facility tour with all consultants
May 16, 2018	SDS – Consultant conference call: Discuss findings from facility tour Discuss schedule
May 30, 2018	Meeting on-site with DFDM, UWL, SDS and Consultants: Discuss site findings Resident Life discussion Chartwel Foodservice discussion UWL Students
June 13, 2018	SDS – Consultant conference call: Review site findings Review concepts Review schedule and budget
July 11, 2018	Meeting on-site with DFDM and UWL: Review concepts Review phasing and budgets
July 16, 2018	SDS – Consultant conference call: Review concepts Review schedule and budget
July 20, 2018	Meeting on-site with DFDM, UW System, UWL, SDS and Consultants: Review executive summary Review concepts, phasing & budget
August 1, 2018	User survey sent out to Students for feedback
August 8, 2018	SDS – Consultant conference call: Finalize concepts Review budget
August 15, 2018	User survey closed – SDS complies & reviews comments
August 22, 2018	Final Draft Complete
November 7, 2018	Feasibility Study Complete



## PROJECT TEAM

### DFDM PROJECT MANAGER:

Beth Alderman  
Project Manager  
Division of Facilities Development & Management

### AGENCY REPRESENTATIVES

Cathy O'Hara Weiss  
Facility Architect + Planner  
UW-System Administration

### UNIVERSITY REPRESENTATIVE

Scott Schumacher, CEFP  
Associate Director of Planning & Construction  
UW-La Crosse

Bob Hetzel  
Vice Chancellor - Administration & Finance  
UW-La Crosse

Vitaliano Figueroa  
Vice Chancellor - Student Affairs, Dean of Students  
UW-La Crosse

### USER GROUP REPRESENTATIVE:

Larry Ringgenberg, PhD.  
Director of University Centers  
UW-La Crosse

### USER GROUP TEAM MEMBERS:

Steven Martens  
Craig Key  
Chartwells  
UW-La Crosse

### A/E PRINCIPAL-IN-CHARGE:

Tom Twohig, AIA  
SDS Architects, Inc.

### ENGINEERING LEADS:

Kris Cotharn, PE  
Principal-In-Charge  
IMEG Engineering

Bob Novak, CPD  
Plumbing & Fire Protection Designer  
Tailored Engineering

James Hall, SE, PE  
Structural Engineer  
OTIE

Terry Pellegrino, FCSI  
Foodservice Design Principal-In-Charge  
Rippe Associates

### TEAM MEMBERS:

Laura Eysnogle, WRID, Interior Designer  
Bailey Merrill, Designer  
SDS Architects, Inc.

Mike McCarty, PE, Mechanical Engineer  
Alex Welk, PE, Electrical Engineer  
Aaron Smak, Technology Designer  
IMEG Engineering

Ryan Braudt, Foodservice Designer  
Rippe Associates



# EXECUTIVE SUMMARY

FEASIBILITY STUDY FOR THE WHITNEY CENTER  
UNIVERSITY OF WISCONSIN-LA CROSSE | DFDM PROJECT NO. 17K1X

## BACKGROUND

The Whitney Center has served the UW-La Crosse campus as the primary foodservice venue since it was built in 1965. Like many buildings constructed in that era, the Lower Level is a half level below grade. Extensive landscaping and a pedestrian bridge on the east side of the building provides access to both levels from grade. The west side of the building includes the service entrance at the Lower Level and another pedestrian bridge to the Upper Level. As indicated by the list of projects, the building has had minor renovations over the years but the original building footprint remains the same at 59,884 GSF. The biggest operational challenge for the building is that the food is delivered and prepared on the Lower Level and served on the Upper Level. Student enrollment has increased and foodservice delivery methods have much higher expectations for quality and variety.

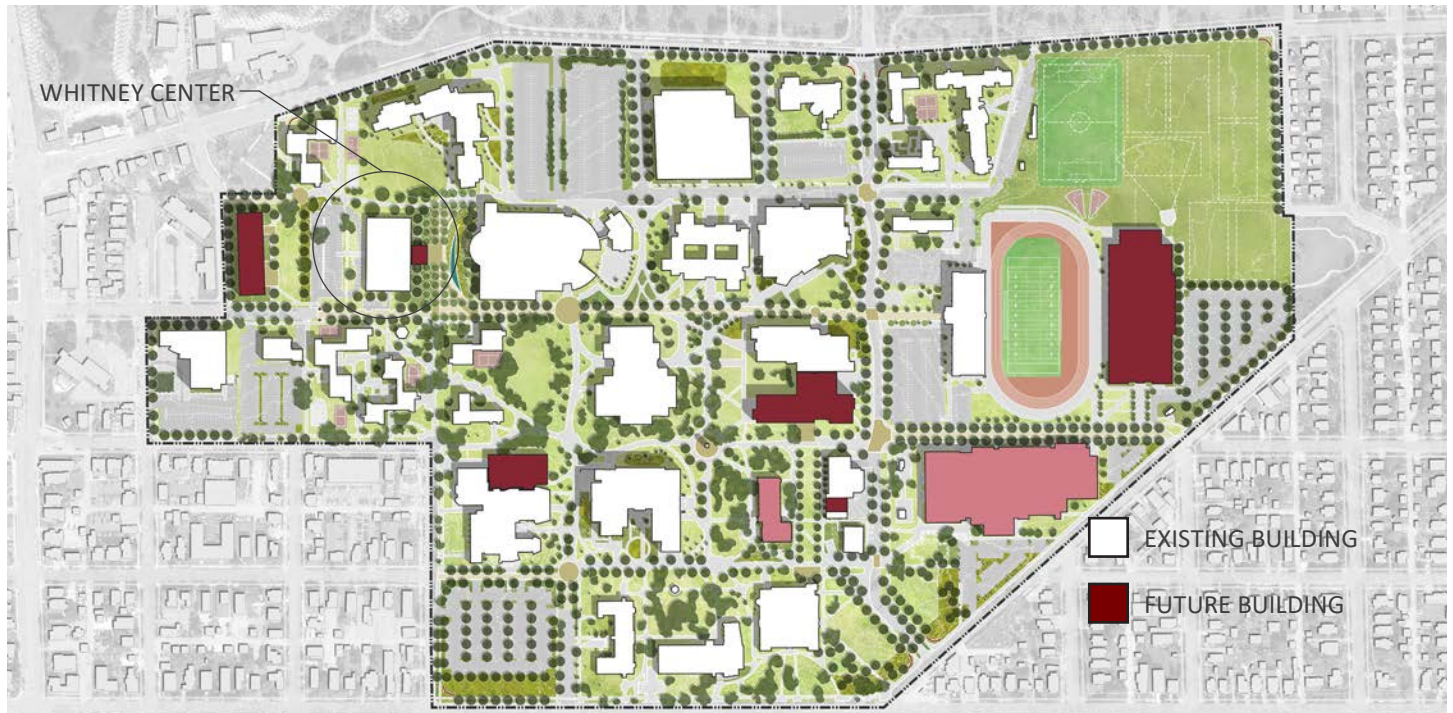
## PROJECTS AT THE WHITNEY DINING CENTER:

- 1966: Replaced HVAC on Upper Level
- 1982: Remodel of the east side of the Lower Level
- 1983: Installation of smoke detectors on both levels
- 1989: Remodel of northeast dining room
- 1990: Remodel of north end of Upper Level
- 1995: Remodel of southeast dining room (C-Store)
- 1998: Remodel of northeast and northwest dining rooms
- 2000: Remodel of northwest corner of Lower Level (Media Services)
- 2007: Cooler/Freezer Replacement
- 2007: Remodel of southwest dining room (Chars)





## CAMPUS MASTER PLAN



The Campus Master Plan was updated in 2018 concurrent with this study. The Master Plan asserts that the Whitney Center’s location adjacent to most residence halls on the west side of campus is fundamental to on-campus residential life. A new Dining Center location was considered but based on discussions with UWL Administration and staff, there are no other viable locations on campus for the facility. Residential dining should remain in the northwest quadrant of campus.

During the proposed Whitney Center renovations, the Cartwright Center will serve as a temporary location for dining services. The Cartwright Center is planned to serve as surge space for several sequential facility renovations, and the Cartwright Center’s foodservice facilities have been preserved.

The proposed Whitney Center renovations should support other planned improvements in the northwest corner of campus:

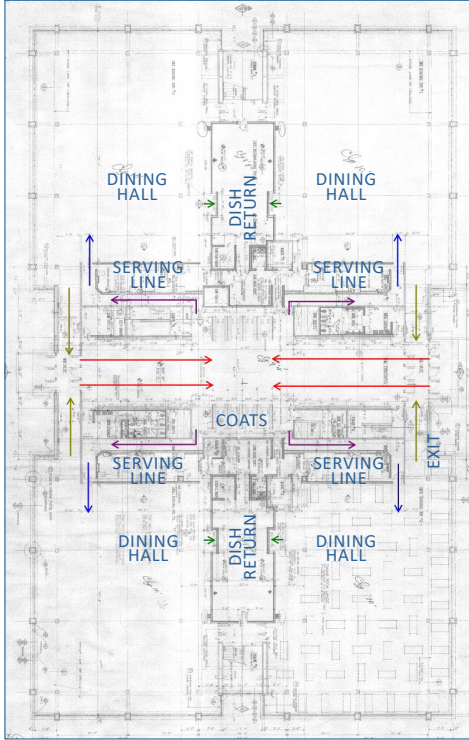
- To the west, a new approximately 300-bed residence hall is planned on the C-4/C-14/R-8 parking lot. 14<sup>th</sup> Street and Farwell Street sections will be removed and converted into wide pedestrian/emergency vehicle walks. The Whitney Center renovation should carefully accommodate significant pedestrian volumes from the west, including pedestrians walking around the Whitney Center loading dock to the south entrance.

- To the south, Badger Street is planned to be reconstructed as a wide pedestrian/delivery/emergency path between the Central Mall and the entry to R-2. The Whitney Center loading dock should assume delivery vehicles will use this shared street.
- To the east, the Campus Master Plan recommends that the stormwater swale on the west side of the REC Center be replaced with a more attractive and functional stormwater Best Management Practice (BMP) that also serves as a new “front door” to the Whitney Center. The east entry should provide outdoor gathering space adjacent to the primary north-south pedestrian path. The outdoor gathering space could also support Whitney users; for example, food from the convenience store could be consumed outside.

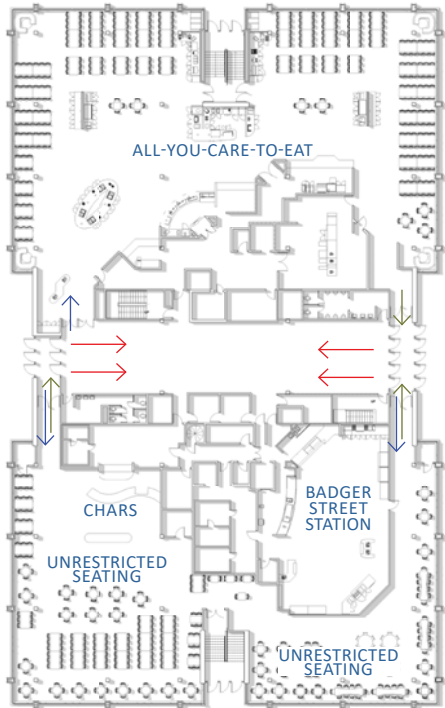


# GENERAL PROBLEM STATEMENT

FEASIBILITY STUDY FOR THE WHITNEY CENTER  
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## PROJECT DRIVERS

When considering the Whitney Center, there are four primary concerns which will act as project drivers for any renovation or relocation to or out of this facility. These concerns are:

- Seating capacity of their all-you-care-to-eat program
- Modernization of foodservice operations
- Update and replace all building systems
- Update the existing space to meet the needs of current and future students

## SEATING AND GENERAL CAPACITY FOR THE ALL-YOU-CARE-TO-EAT PROGRAM:

Originally designed in the 1960's foodservice needs were significantly different, as was the general population of UW-La Crosse. Enrollment at the time the Whitney Center was designed was about 2,700. The Whitney Center was designed with four primary dining spaces, food was cooked in the Lower Level, brought up and served in four straight-line serving areas. Each of these four serving lines served the same food, had their own dining space, and their own dish return. The central corridor was the access point for all four dining halls, had access to the restrooms, had community coat racks, and community telephone booths. The Whitney Center was open for meal times only, which were restricted. Between the four dining spaces, the student population was well served and had ample space for dining. (1)

Throughout the decades, the Whitney Center underwent a series of small renovations to help accommodate and adapt with student demands. These changes were small and limited by the core layout of the facility due to student entries on the east and west sides of the facility, and the need to swipe payment cards at the entry of the all-you-care-to-eat foodservice program. When one of the four primary dining spaces was reconfigured to serve as a convenience store (Badger Street Station) to offer extended hours of operations, the facility was forced into a division of the northern and southern halves. The southeastern quadrant of the facility now serves as the convenience store and open seating. The southwestern quadrant has been repurposed several times, but is currently a made-for-you burger and wrap area. These changes have forced just the northern quadrants of the facility to serve the all-you-care-to-eat dining program. (2)





# GENERAL PROBLEM STATEMENT

By only allowing the two northern quadrants of the facility to be used as the all-you-care-to-eat program, seating capacity for the Whitney Center's primary dining is only 380 students at one time. When looking toward national standards for seating capacities, this facility should have seating for 1,000. This inadequacy in capacity is especially noticeable during the lunch rush, which is more concentrated than every other meal, serving nearly 1,800 meals in a few hour period.

Additionally, UWL is experiencing growth. When looking out to 2020, it is anticipated that the lunch program will be serving over 2,000 meals. With a turnover of just two for the lunch period, it is recommended that 1,000 seats be available in the all-you-care-to-eat section of the program.

## MODERNIZATION OF FOODSERVICES:

Students today have a more refined pallet and higher expectations for food options presented to them. In the 1960's when the Whitney Center was originally opened, students were given one or two options, limited proportions, and were served in an assembly line. Today, students are demanding several food options, have more known diet and allergy restrictions, are demanding longer hours of operations, and want to see their food being made for them. Though the dining services provider has attempted to accommodate these changes, the current core of the facility will not allow for these changes to take place. (3, 4)

## UPDATE AND REPLACE ALL BUILDING SYSTEMS:

The existing building envelope and thermal performance will be improved with window and door replacement and increased insulation on the exterior walls and roof. (5, 6) The HVAC system will be completely replaced with new air handling units, ductwork and piping. (7) Some of the underground plumbing piping was replaced but the remainder of the building will receive new plumbing piping, fixtures, and fittings. The electrical and telecommunications system will be replaced throughout to serve the revised layouts and equipment loads. A new emergency generator will be added to provide emergency power to critical building systems. The dishwasher and some of the existing foodservice equipment will be re-used but the majority of the equipment will be new. (8)



3



4



5



6



7



8



9



10



# GENERAL PROBLEM STATEMENT



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13



14



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17



18

## UPDATE THE EXISTING SPACE TO MEET THE NEEDS OF CURRENT AND FUTURE STUDENTS:

Setting aside the primary use of the facility, foodservice, the overall facility itself needs a major overhaul and refresh. More and more dining centers are being used as recruitment tools for incoming students. They are places students want to come, a place to see others and to be seen by others. They should be fresh, lively, welcoming and inspiring. Those are not words used to describe the current Whitney Center.

### LOWER LEVEL:

The current Lower Level is open to the public, however the campus has expressed that they feel students don't want to access the space due to a feeling of walking into a cave. Additionally, once they enter through the Lower Level's east side doors, they enter a white space with Whitney staff lockers, and a staircase to the Upper Level; giving them no real reason to access the Lower Level. (9, 10)

### UPPER LEVEL:

Over decades of small renovations and refresh projects, the Whitney Center has lost its way functionally and aesthetically.

Students enter the facility through both the east and west sides of the facility. In the central corridor, there is no signage telling new or potential students where to go, there aren't menu boards for students to know what food options are being served, there is no seating for students to sit on while waiting for friends, and there are windows into the dining spaces to see who is sitting where. If someone were to wander into this facility, there would be no indication that this was a foodservice facility at all. The walls are either white or brick and there is no accent lighting. (11, 12)

Once into the dining facilities, the finishes and aesthetics of the spaces are all mismatched. The spaces appear to have been updated as needed without any real intention to coordinate with the existing finishes and styles surrounding them. The tables and seating for most of the facility have recently been updated, however there still aren't many options for students to consider. There are a few accent lighting pieces, but they are all over the foodservice lines and not in the dining areas. (13, 14, 15, 16, 17, 18)

When considering the use of this facility serving current students and being used as a recruitment tool to both new students and their parents, its lack of inspiration and coordination hinders the overall experience.



# PEOPLE AND PROGRAM

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## SURVEY RESULTS

To help us get a feel for what the students think, we administered a campus-wide survey. This survey was emailed out to the student population with a two-week window to respond. Students were only allowed to take the survey one time. Of the approximately 10,550 students that were sent the survey, 1,505 completed it.

To understand who was taking the survey, we began with general information questions such as what academic year they were, how many more years they expect to be on campus, and if they will have a meal plan in the 2018-2019 academic year.

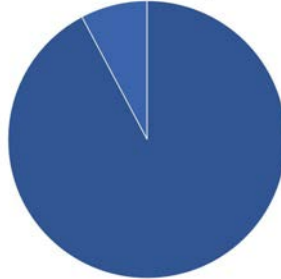
Students were then given an image, and a question to consider with that image. These images were divided into sections of: Exterior & Entryway Preferences, Interior Preferences, Private / Group Dining Preferences, and Overall Aesthetic Preferences.

For each image, students were asked to rate it on a 1-10 scale, with one being they hated it and ten being they loved it. They were also given the option of a free-writing section for each image to let us know why they made this particular decision.

Finally, after the survey images were complete, they were given one final free-writing section where they could give us any additional comments they wished to make.

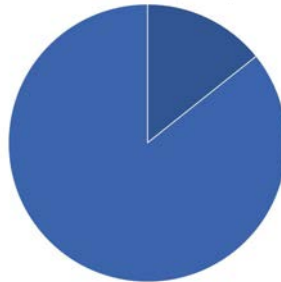
On the following pages are the questions and results of the survey. For each question we have summarized the results to show how the students felt, 0% being they didn't seem to like the concept, and 100% being they loved the concept. We also pulled thoughts from the free writing sections into the likes and dislikes, so that we can easily see what they were commenting on.

Also on the following page are the most used words throughout all of the student comments. The larger the word, the more times it was used by students.



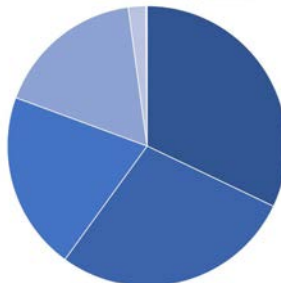
OVERALL STUDENT POPULATION:

Undergraduate	9728	92%
Graduate	818	8%



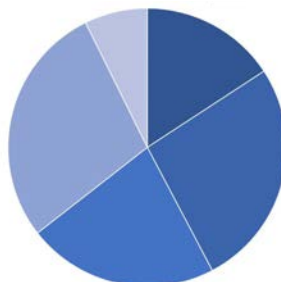
OVERALL STUDENT PARTICIPATION:

Did Participate	1505	14%
Did Not Participate	9045	86%



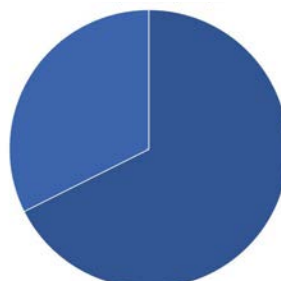
CLASS IN THE 2018-2019 ACADEMIC YEAR:

Freshmen	473	31%
Sophomore	412	27%
Junior	304	20%
Senior	254	17%
Graduate Student	30	2%
Other	2	0%



YEARS REMAINING AT UWL:

1 Year Left	237	16%
2 Years Left	398	26%
3 Years Left	333	22%
4 Years Left	424	28%
More than 4 years left	110	7%



WILL THEY HAVE A MEAL PLAN FOR THE 2018-2019 ACADEMIC YEAR?

Yes	1014	67%
No	486	32%





# PEOPLE AND PROGRAM



If the Lower Level were more student focused, the current pedestrian bridges accessing Upper Whitney being removed, and the site being dramatically changed to allow a Lower Level entry point: do you like the idea of a Lower Level entry such as this?



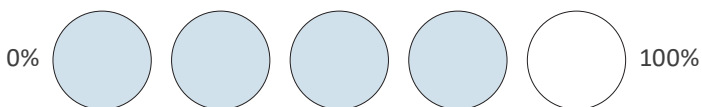
### Fixed Exterior Seating

Likes:

welcoming, warm, easy access, inviting, entertaining, modern, clean, pretty, aesthetically pleasing, awesome, gather and eat outside, more space for students to gather, fun and new, utilizes more space, open, safer entrance, easier for those with disabilities, give new perspective, windows and sight, unique, transition zone from public sidewalk, more appealing

Dislikes:

concrete, lot's of money spent that isn't needed, icy in winter, injury, confused entrance location, Upper Level won't get utilized this way, we do not need this



**When considering the approach to the Lower Level entry, do you like the fixed exterior seating?**

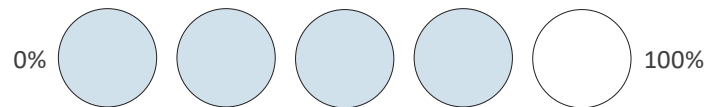
**Fixed Exterior Seating**

Likes:

aesthetically pleasing, clean, the option to eat outside, inviting, new hang out space, outdoor quad feel, fun place to study, movable seating for flexible events, more options for dining and meeting up with friends, more places to sit and enjoy the nice weather, great idea, enjoy the outdoors, a relaxing study place, hangout place, tons of seating options available

Dislikes:

would like to see more seating, wouldn't get used unless tables were installed, can only be used for 2 months, Wisconsin winters



**If the Lower Level were more student focused, the current pedestrian bridges accessing Upper Whitney being removed, and the site being dramatically changed to allow a Lower Level entry point: do you like the idea of a grand stairway visually welcoming you to both the lower and Upper Levels?**

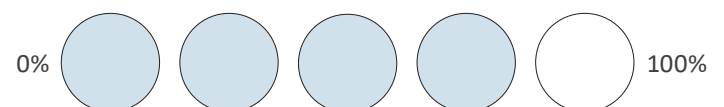
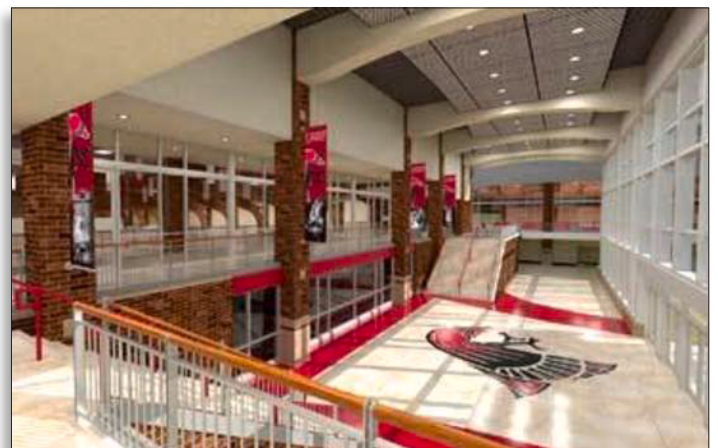
**Interior Preferences**

Likes:

it provides an inviting feel and the openness is great for clubs and organizations to promote and reach out to other students, will support summer camps and conference needs, easier access to both levels, more welcoming, aesthetically pleasing, makes the space feel larger, easily find where you need to go, more spacious feeling, nice meeting space for students to gather, not confusing or misleading

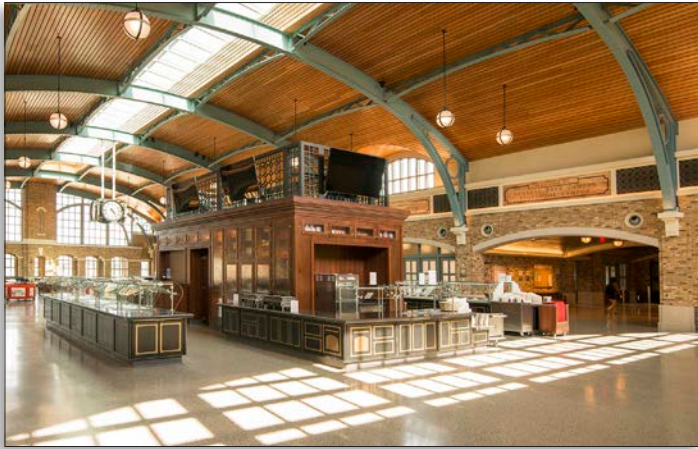
Dislikes:

creates congestion, feels like all eyes are on you with open stairs, not useful, keeping stairs dry during winter months, not visually appealing, as long as it has a purpose, doesn't look accessible for everyone, over crowding



# PEOPLE AND PROGRAM

When considering this image, how do you feel about this space?



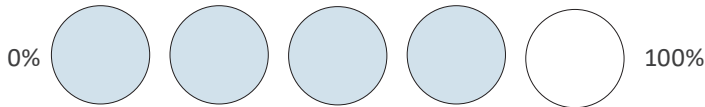
## Interior Preferences

Likes:

open, lots of room, spacious, like the high ceilings and open area, welcoming and warm, classy, modern take on a classic look, makes me want to eat here, it's a space I definitely want to be in, cozy, feels like a train station, earth tones and natural light, more of an adult feeling space, easy to navigate

Dislikes:

looks like a train station, outdated look, too much wasted space, looks too big, not a La Crosse looking building, doesn't fit the campus, too much open space, doesn't seem functional for a bunch of students, no seating options, too fancy



When considering this image, how do you feel about this space?



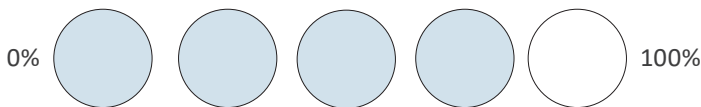
## Interior Preferences

Likes:

feels homey, like the wood, organized, lots of space, inviting, easy to navigate, classic, nice signage, open and welcoming, you can see all the different options, high ceilings, like the design and use of space, like that the stations are clearly labeled, clean and bright, by far my favorite, nicely lit, functional, looks like Madison - expensive

Dislikes:

too linear, could be crowded during rush, conducive to creating lines and blocking traffic, looks too much like a grocery store, very bland, not open enough, generic and not as exciting, feels like a hospital cafe





**When considering this image, how do you feel about this space?**

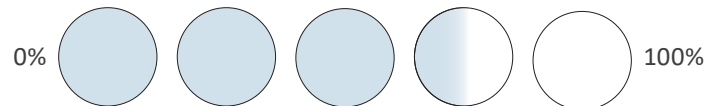
**Interior Preferences**

Likes:

clean, modern and classy looking, aesthetically pleasing, like everything about this, contemporary, looks unique, dramatic lighting adds an interesting flare, like the colors of the wood and green

Dislikes:

crowded, narrow, to small looking, lines would cause an issue, claustrophobic, feel like I can't see everything, to busy, to dark, tight but cozy, traffic jams, doesn't look like it would flow well



**When considering this image, how do you feel about this space?**

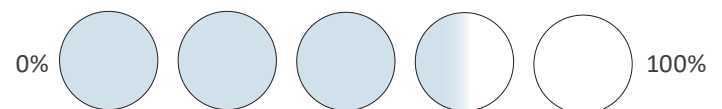
**Interior Preferences**

Likes:

modern and open, food is nicely displayed, colorful and fun, organized, can see food options, space to move around, professional looking, mixture of materials and textures, I would want to eat there, efficient use of space, classy and looks like it would stay "in-style", looks like whole foods, nice ambiance, different access points to different foods, rounded off with no sharp corners

Dislikes:

to dark, too institutional and too much tile, reminds me of a hospital cafeteria, looks like what we already have, ugly, looks like it might get crowded, too busy and crunched, to similar to current design, feels outdated and dark, busy and messy, looks like a fast food restaurant, hate the tile



# PEOPLE AND PROGRAM

When considering this image, how do you feel about this space?



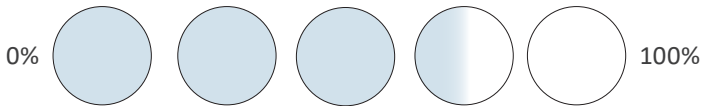
## Interior Preferences

Likes:

high ceilings, open space, spacious, nice seating, like the behind the line production, good layout, room to move around, like the food on the outside wall, looks clean, very open, easy to navigate, nice wooden features, like the atmosphere

Dislikes:

too wide open, looks like an airport, empty and unused space, that could be filled with more seating, nothing exciting about the way it looks, no natural light, looks like the current student union, feels like a mall food court, looks cheap and not classy, needs more color, don't like the furniture or placement of furniture



When considering this image, how do you feel about this space?



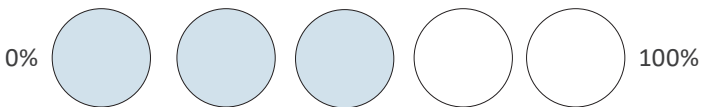
## Interior Preferences

Likes:

like the upstairs seating, looks like a fresh market, windows and natural light, high ceilings, dark metal accents, reminds me of the Milwaukee and Seattle public markets

Dislikes:

too crowded, too cluttered, cramped, claustrophobic, packed, hard to find a seat, not enough space, confusing, overwhelming, too narrow, plain, open second floor would cause too much noise, feels small, cramped and boring, carrying food up and down stairs isn't ideal



**When considering this image, how do you feel about this space?**

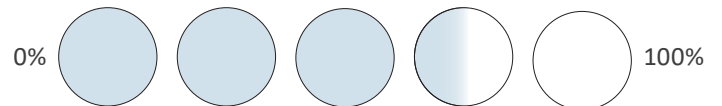
**Interior Preferences**

Likes:

lots of seating, nice wooden touch, comfortable, fun furniture, long tables invites people to sit together, warm feeling, clean and organized, simple but practical

Dislikes:

too formal, looks like an airport, looks like what we currently have, don't like the long tables, tables for 2 or 4 people, poor lighting and tables are too close together, too structured, not enough windows, looks like a typical college cafeteria



**When considering PRIVATE or GROUP dining, how do you feel about this space?**

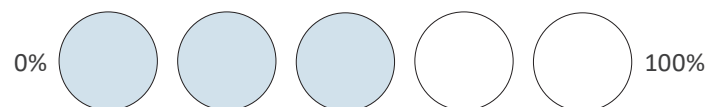
**Private & Group Dining Preferences**

Likes:

looks more like college seating, like that it's convertible, like the curtain for privacy if needed, good seating options, gives privacy when needed and then students can still use it when not in use, fun, easy transition between private and public, like the openness, beautiful wood accents, like the curtain, casual and fun, fun and welcoming, metal and wood with pops of color, my favorite, feels like home

Dislikes:

feels cheap, curtains would get dirty and ripped, only a curtain separating you, would be loud if you were having a meeting, curtain material would look dated instantly, reminds me of McDonald's with a shower curtain, glass would be better, old fashion, nobody needs curtains





# PEOPLE AND PROGRAM

When considering PRIVATE or GROUP dining, how do you feel about this space?



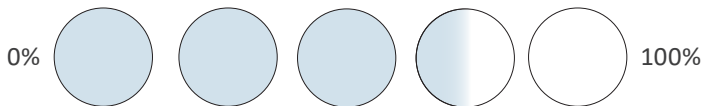
## Private & Group Dining Preferences

Likes:

Classy, openness, feels exclusive which is nice for a private dinner, good separation, good color scheme, more personal, looks like you're in an actual restaurant, seating is nicely positioned to talk with people, rounded seating, properly secluded while also still being accessible to the dining area, the wooden partition offers a sleek barrier that gives concealment but not to the point that you feel trapped in a room with no windows, upscale casual feel

Dislikes:

too fancy, too formal, very closed off, not practical, not La Crosse style, we don't need that, don't like the couches, unnecessary, get destroyed quickly



When considering PRIVATE or GROUP dining, how do you feel about this space?



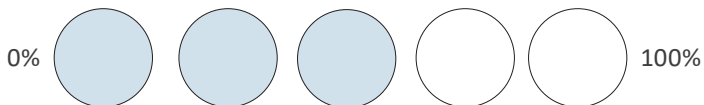
## Interior Preferences

Likes:

glass and wall art, good for large groups, international feeling, sophisticated, could hold professional meetings in here, inviting and gorgeous, would be nice to reserve a space for groups, colorful, sense of class

Dislikes:

to formal, too fancy, corporate board room, table is hard for large groups to talk, glass doesn't make it very private looking, looks businessy, something like this is elsewhere on campus, confused about the purpose of the room, doubts about its use, fish bowl, seems unnecessary



## When considering PRIVATE or GROUP dining, how do you feel about this space?

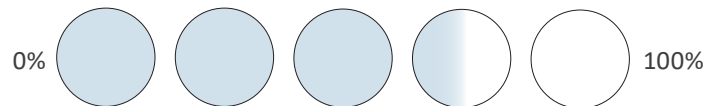
### Private & Group Dining Preferences

#### Likes:

good mix of casual and formal, wood detail, textures and natural feel, looks like home, private but not, zen, feels private but not closed off, sleek and clean, fancy, modern but comfortable, earthy tones, benches are flexible and inviting, love the glass natural materials and open space, unique flare, like the windows

#### Dislikes:

bench seating, to open to be considered private, doesn't hold many people, seems unnecessary, almost to fancy, doesn't seem to be private, uncomfortable seating, dark, monotone in color, chairs instead of benches, to old looking



## Overall aesthetics - what do you think?

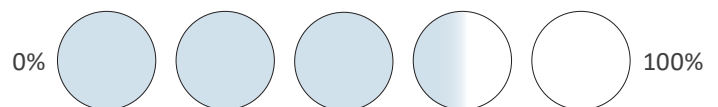
### Overall Preferences

#### Likes:

clean lines, feels open, light and happy, awesome, makes the space feel bigger and brighter, love the stairs, nice and sleek, very pretty, modern, natural light, light wood, feels lighter and bigger, lots of seating options, simple, relaxing, clean, good college vibe, very pleasing to the eye, simplistic, elegant, will last a long time, classic, good place to interact, simple yet intricate, interesting, inviting, stairs would be a cool hangout, amazing, very spacious, statement but still timeless

#### Dislikes:

too cold, too sterile, not colorful, looks like an art museum not a dining hall, might get crowded, doesn't look comfortable, too much wasted space, wouldn't get used, stairs are not for sitting, more tables, too many stairs, uncomfortable, too plain





# PEOPLE AND PROGRAM

## Overall aesthetics - what do you think?



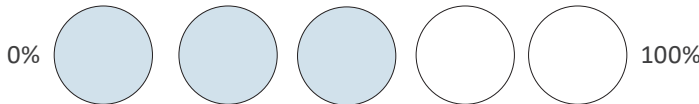
### Overall Preferences

#### Likes:

rich vibrant colors, openness soft furniture, nice for studying, colors seem relaxing, private and comfortable for studying, variety of seating options, like the separation the two colors give off helps separate the room, very different and cool, is a very functional space, adds a sense of relaxation, good study area, chill zone where you can hang out with your friends, like a night club with a casual feel, laid back space

#### Dislikes:

too futuristic, too blue, too modern for campus, feels cold, needs more natural light, looks like a library, not a fan of the blue, a bit dark



## Overall aesthetics - what do you think?



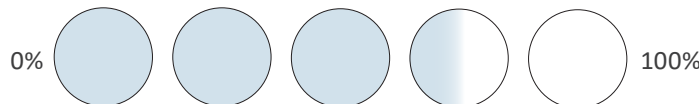
### Overall Preferences

#### Likes:

like the high ceilings, pretty, color scheme and textures, favorite one, welcoming, very open, relaxing vibe, variety of seating options, love the pops of colors and the patterns, looks cozy, cool hang out space, classy and nice, nice architecture, fits the natural beauty of La Crosse, unique, spacious, colorful vibe, like the different furniture used throughout

#### Dislikes:

too busy, a lot going on, too much pattern, too much stuff, too extravagant, too many designs in one space, more rock than wood, trendy, too summery for school, looks like a restaurant too much going on, too fancy things would get ruined



# EXISTING BUILDING CONDITIONS & ANALYSIS

FEASIBILITY STUDY FOR THE WHITNEY CENTER  
UNIVERSITY OF WISCONSIN-LA CROSSE | DFDM PROJECT NO. 17K1X

## SITE



- ① Student / staff entrance to Upper Level over bridge
- ② Student / staff entrance to Lower Level
- ③ Garbage / dumpster pick-up at Lower Level
- ④ Loading dock / deliveries at Lower Level
- ⑤ Emergency exit / staff access
- ⑥ Emergency exit / ADA parking

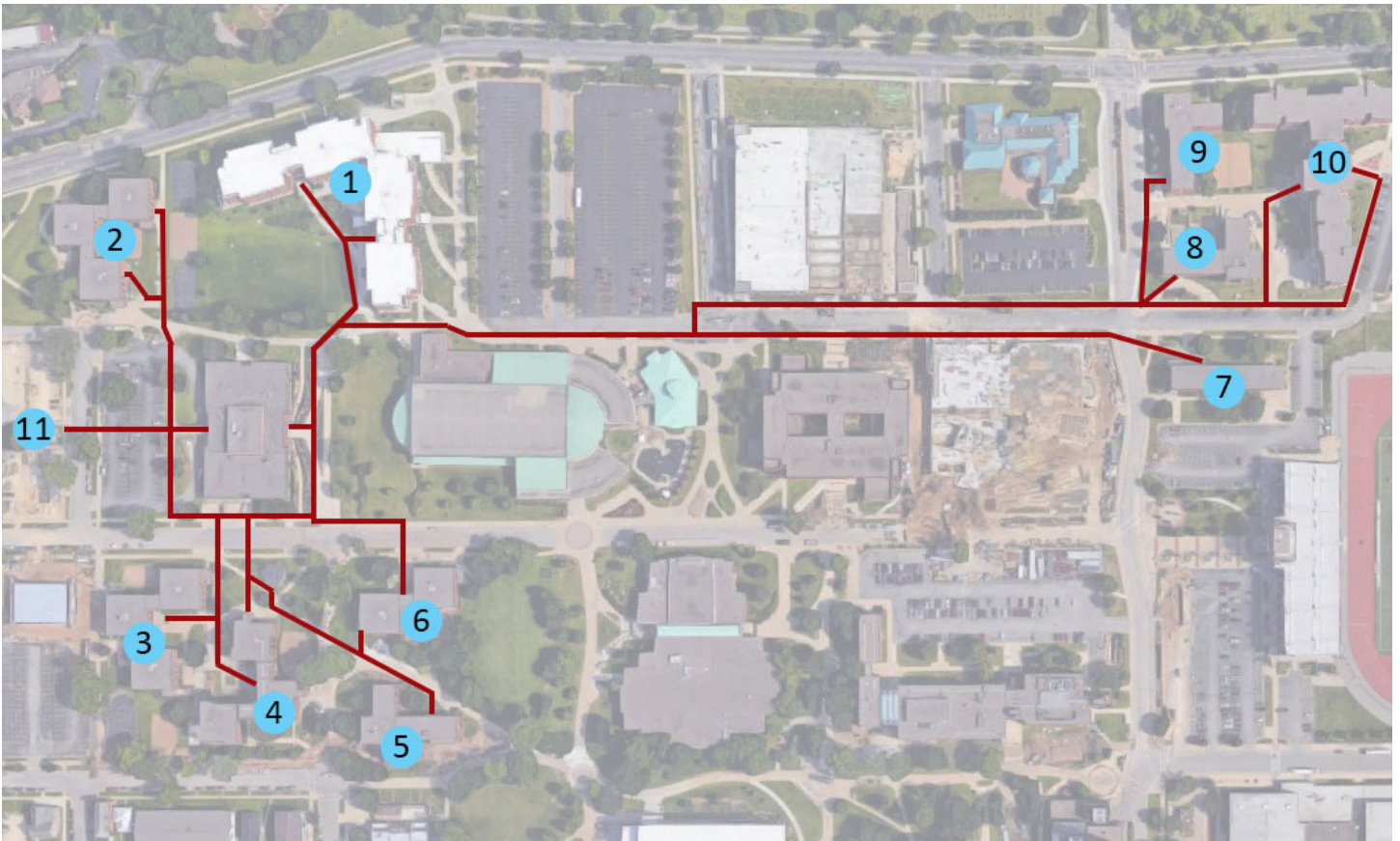
Storm water is collected at the Lower Level entrances through catch basins into interior tanks and pumped into the storm water system.

Retaining walls along the east entrance were re-built 5 years ago and terraced landscaping was added.





# EXISTING BUILDING CONDITIONS & ANALYSIS



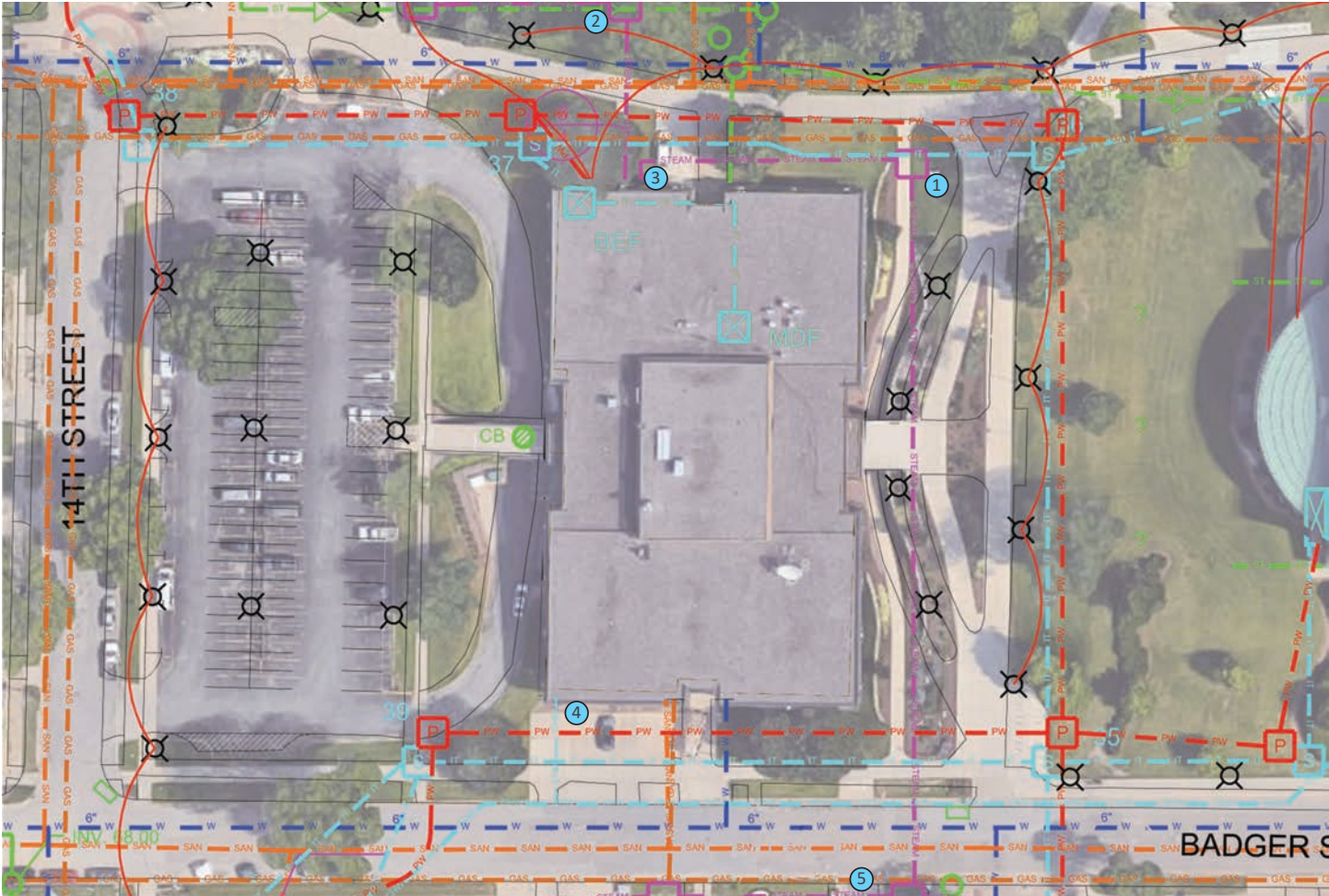
Number	Residence Hall	Population	Style
1	Eagle Hall	750*	Suite-style
2	Coate Hall	396	Traditional, cube-style
3	Angell Hall	398	Traditional, cube-style
4	Hutchison Hall	382	Traditional, cube-style
5	Wentz Hall	238	Traditional, wing-style
6	Drake Hall	260	Traditional, cube-style
7	White Hall	220	Traditional, wing-style
8	Sanford Hall	250	Traditional, wing-style
9	Laux Hall	270	Traditional, wing-style
10	Reuter Hall	376	Apartment-style
<b>Total Population</b>		<b>2,790*</b>	
11	Future Hall	400	
<b>Total Population</b>		<b>2,940**</b>	

\*Currently Eagle Hall rooms are at triple occupancy. Once the future residence hall is opened, campus hopes to return eagle back to double occupancy, making a population of 500.

\*\* This total includes the future hall population and an Eagle Hall population of 500.



# EXISTING BUILDING CONDITIONS & ANALYSIS



## UTILITY LOCATIONS

- ① Steam Pit #17
- ② Steam Pit #18
- ③ Steam entrance/exit
- ④ Chilled water entrance
- ⑤ Steam Pit #14



① Steam pit #17



④ Chilled water entrance near floor in bakery



③ Steam entrance on right from steam pit #17 and exit on left to steam pit #18














# EXISTING BUILDING CONDITIONS & ANALYSIS

## BUILDING AGES

Lower Level



-  1965: ORIGINAL BUILDING
-  1982: Lower Level REMODELING
-  1989: DINING HALL REMODELING
-  1990: DINING HALL REMODELING
-  1995: C-STORE EQUIPMENT & REMODELING
-  1999: DINING HALL REMODELING
-  2000: MEDIA SERVICES
-  2007: FREEZER / COOLER REPLACEMENT
-  2007: CHARS RENOVATION

Upper Level

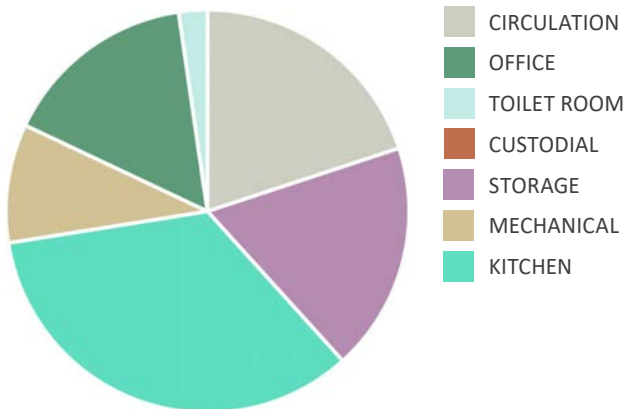


# EXISTING BUILDING CONDITIONS & ANALYSIS

## EXISTING USE: LOWER LEVEL



Lower Level AREA USE



### Lower Level EXISTING BUILDING PROGRAM

Name	Area (SF)
<b>CIRCULATION</b>	
Receiving	870
Stair	312
Elevator	77
Corridor	1013
Corridor / Lockers	141
Waiting	136
Corridor	231
Elevator	70
Elevator Equip.	48
Corridor	349
Stair	192
Stair	171
Stair	144
Vestibule	510
Corridor	160
Corridor	402
Corridor	303
<b>TOTAL</b>	<b>5130</b>

Name	Area (SF)
<b>CUSTODIAL</b>	
Custodial	39
Custodial	37
Custodial	65
<b>TOTAL</b>	<b>141</b>

Name	Area (SF)
<b>KITCHEN</b>	
Bakery	2239
Freezer	423
Freezer	175
Cooler	217
Cooler	829
Cooler	283
Freezer	300
Spice Room	102
Break Room	123
Veggie Prep	559
Meat Prep	217
Salad Area	1086
Steam Cooking	832
Grill Area	1092
Dishwash	325
<b>TOTAL</b>	<b>8802</b>

Name	Area (SF)
<b>MECHANICAL</b>	
Mechanical	241
Mechanical	55
Data	56
Mechanical	518
Mechanical	349
Mechanical	277
Generator	122
Elec. Vault	157
Mech. Water Soft	372
Mechanical	66
Mechanical	66
Condenser	175
<b>TOTAL</b>	<b>2455</b>

Name	Area (SF)
<b>OFFICE</b>	
Downlink	204
Reception	251
Main Control	216
Announcer	71
Production A	119
Control	157
Studio A	435
Production B	129
News Room	359
Office	173
Office	142
Pro Assist	62
Office	95
Office	197
Conference	151
Office	258
Office	168
Office	166
Office	76
Office	110
Office	155
Office	105
Office	75
Office	165
<b>TOTAL</b>	<b>4039</b>

Name	Area (SF)
<b>STORAGE</b>	
Storage	286
Storage	222
Equip. Engine	150
Music Library	310
Storage	144
Storage	219
Storage	126
Storage	117
Storage	664
Uniform Storage	105
Storage	58
Food Storage	2111
Storage	78
<b>TOTAL</b>	<b>4590</b>

Name	Area (SF)
<b>TOILET ROOM</b>	
Women	139
Men	164
Women's Locker	117
Men's Locker	117
Women	27
Men	27
<b>TOTAL</b>	<b>591</b>

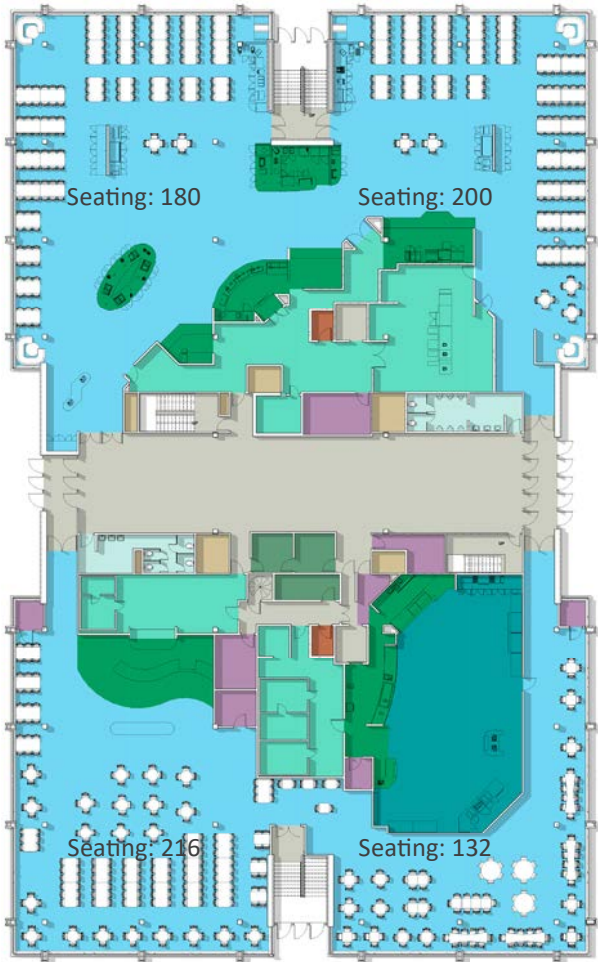
Lower Level  
Total Assignable SF: 25,748

Lower Level  
Total Gross SF: 27,964



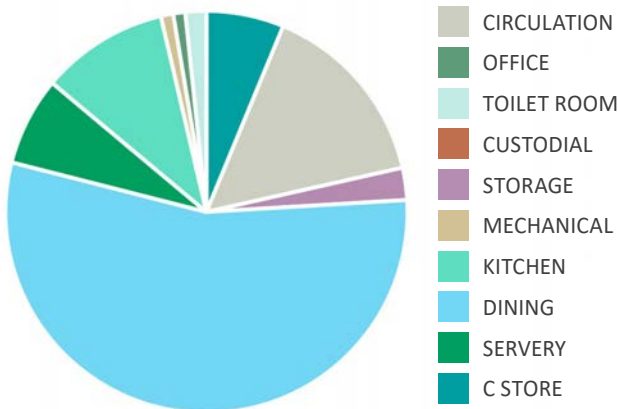
# EXISTING BUILDING CONDITIONS & ANALYSIS

## EXISTING USE: UPPER LEVEL



Total seating (all-you-care-to-eat): 380  
 Total Upper Level seating: 728

Upper Level AREA USE



### Upper Level EXISTING BUILDING PROGRAM

Name	Area (SF)
<b>CIRCULATION</b>	
Elevator	70
Stairs	306
Concourse	2847
Vestibule	251
Vestibule	176
Stair	194
Stair	270
Elevator	70
Stair	181
Corridor	147
Stair	38
Corridor	43
<b>TOTAL</b>	<b>4593</b>

<b>CUSTODIAL</b>	
Custodial	39
Custodial	38
<b>TOTAL</b>	<b>77</b>

<b>KITCHEN</b>	
Prep Area	911
Dishwash	851
Cooler	103
Laundry	56
Prep Area	461
Dry Storage	342
Cooler	97
Cooler	76
Freezer	97
Freezer	36
Cooler	68
<b>TOTAL</b>	<b>3098</b>

<b>MECHANICAL</b>	
Chase	51
Chase	76
Chase	77
Chase	32
Chase	9
Chase	12
Chase	43
<b>TOTAL</b>	<b>300</b>

<b>OFFICE</b>	
Office	96
Office	96
Office	100
<b>TOTAL</b>	<b>292</b>

<b>TOILET ROOM</b>	
Women	246
Men	262
<b>TOTAL</b>	<b>508</b>

<b>C-STORE</b>	
Badger Street Station	1882
<b>TOTAL</b>	<b>1882</b>

Name	Area (SF)
<b>STORAGE</b>	
Storage	87
Storage	167
Ice Making	118
Storage	135
Coats	50
Storage	39
Storage	49
Storage	59
<b>TOTAL</b>	<b>704</b>

<b>SERVERY</b>	
Food Station	230
Deli/Pasta	100
Pizza	223
Ethnic Foods	130
Hot Foods	262
Chars	534
Food Station	146
Cashier	119
Subs	223
Smoothie Station	180
<b>TOTAL</b>	<b>2147</b>

<b>DINING</b>	
Dining	2720
Seating	3074
Seating	1750
Dining	2693
Dining	3988
Seating	2340
<b>TOTAL</b>	<b>16565</b>

Upper Level  
 Total Assignable SF: 30,166  
 Upper Level  
 Total Gross SF: 31,927



# EXISTING BUILDING CONDITIONS & ANALYSIS

## EXISTING CODE, ADA & LIFE SAFETY ANALYSIS

### Lower Level



Building Code:	2015 IBC
Occupancy:	B, A-2
Change of Occupancy:	No
Non-separated:	Yes
Special Requirements:	No
Construction Type:	IIIB
Fire Resistive Corridors:	No
Exit Distance (with sprinkler):	300' Max
Allowable Area:	57,000 sq. ft.
Area Upper Level:	31,916 sq. ft.
Area Lower Level:	27,916 sq. ft.

### Fire Resistive Requirements

Exterior Bearing Wall:	0
Interior Bearing Wall:	0
Non-Bearing Walls and Partitions-Exterior:	0
Non-Bearing Walls and Partitions-Interior:	0
Floor/Ceiling Assembly:	0
Primary/Secondary Floor Beams and/or Joists:	0
Roof/Ceiling Assembly:	0

### Occupant Load Calculation

Dining:	800 occupants
Service Area:	20 occupants
Total:	820 occupants

### Egress Width

Exit width required: 0.2" X 820	164"
Exit width provided:	432"

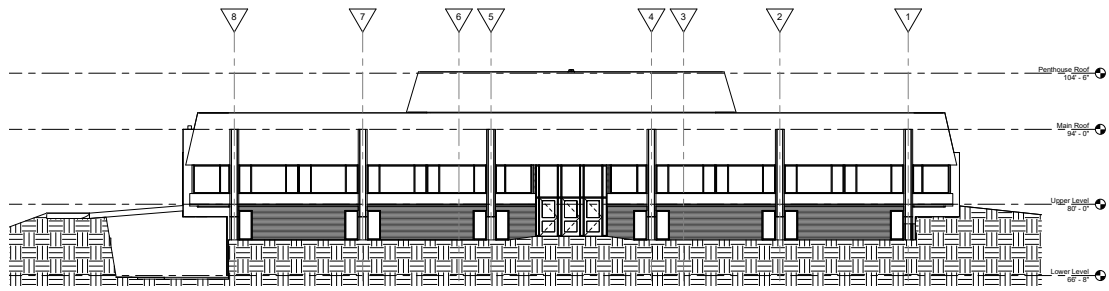
### Upper Level





# EXISTING BUILDING CONDITIONS & ANALYSIS

## EXTERIOR FACADE: NORTH SIDE



### OVERALL:

North stairs serve as an emergency exit for all building occupants. As an entryway, they are used by UWL Facilities Planning and Maintenance staff, only, and are locked with Key-Fob. There are two places for vehicle parking, which is accessed by pedestrian sidewalk and it's use is limited to handicap vehicles and UWL official vehicles only.

### LOWER LEVEL:

Western end of north side has windows which bring natural light in to the facility's Lower Level. Windows are recommended to be replaced.

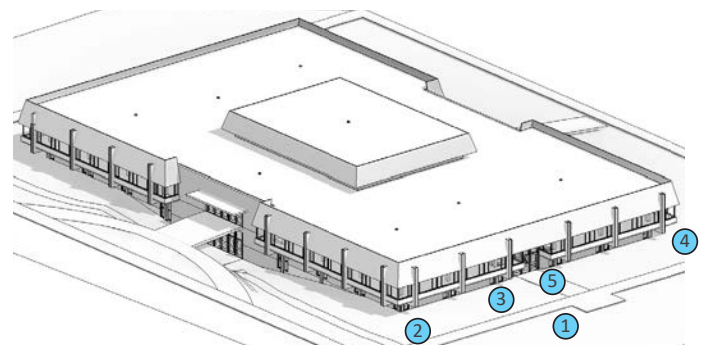
Western end of north side has air intake and exhaust, which route directly into the facility's mechanical rooms.

### UPPER LEVEL:

Upper Level cantilevers over Lower Level.

Windows, installed in a ribbon-like fashion, are recommended to be replaced.

Vertical members intersect the window ribbon and are precast concrete panels over concrete columns with no insulation. Mansard roof appears to be in decent condition with some tiles missing. Campus does not like this aesthetic and would like consideration for it to be replaced.



# EXISTING BUILDING CONDITIONS & ANALYSIS



1



2



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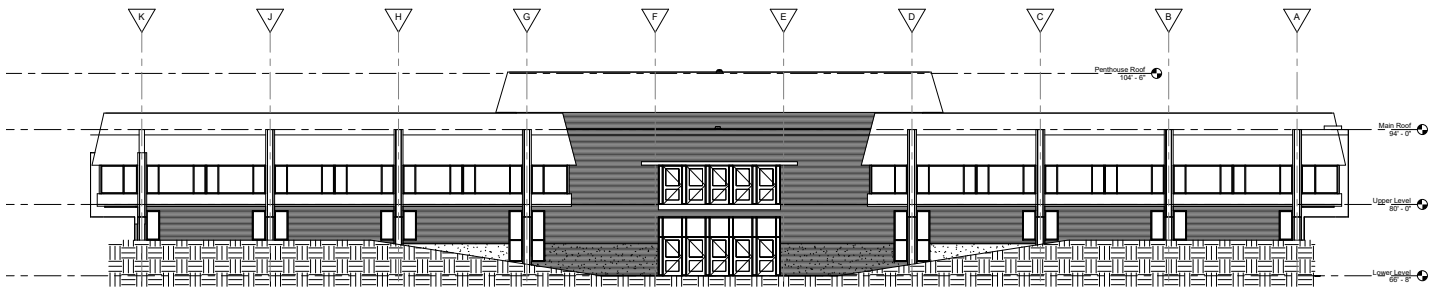
5





# EXISTING BUILDING CONDITIONS & ANALYSIS

## EXTERIOR FACADE: EAST SIDE



### ① OVERALL:

The east side of the facility is one of the two primary entries and exits for students. The Upper Level is accessible for student entry with a ramped sidewalk leading up to a bridge that spans over the sidewalk below and provides access to the buildings main five doors. A small overhang over the doors provides shelter for the doors during a rain event. The pedestrian bridge acts as a shelter when entering the Lower Level, which is accessible with an at-grade entry, due to a sloped sidewalk from the north and the south.

### LOWER LEVEL:

The campus has reported issues with drainage and flooding during rain events.

Though the sidewalk is open and has landscaping on both sides of the path, the campus has expressed that this entry feels like a cave and is not welcoming to students. This entry is primarily used by student employees entering the facility.

This entry is the only publicly accessible, ADA entry into the Lower Level of the facility.

Windows on the Lower Level bring natural light in to the facility. Windows are recommended to be replaced.

### ② UPPER LEVEL:

Upper Level cantilevers over Lower Level.

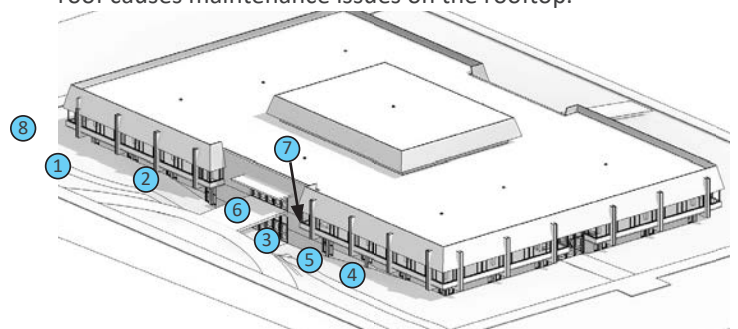
Windows, installed in a ribbon-like fashion, are recommended to be replaced.

Vertical members intersect the window ribbon and are precast panels over concrete beams with no insulation.

Some of the overhangs fascia is damaged and needs to be replaced.

Mansard roof appears to be in decent condition with some tiles missing. Campus does not like this aesthetic and would like consideration for it to be replaced.

The mechanical mezzanine is visible from this entry. Its mansard roof causes maintenance issues on the rooftop.





# EXISTING BUILDING CONDITIONS & ANALYSIS



3



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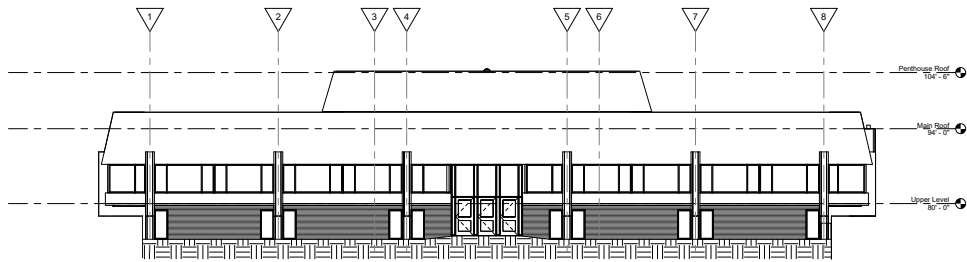


8



# EXISTING BUILDING CONDITIONS & ANALYSIS

## EXTERIOR FACADE: SOUTH SIDE



### OVERALL:

The south stairs serve as an emergency exit for all building occupants. As an entryway, they are used by the Wisconsin Public Radio Staff only, with the use of a key-fob. There are five vehicle parking spaces at the south entry: two are for handicap vehicles and the remaining three are for UWL official vehicles only.

### LOWER LEVEL:

Western end of south side has air intake and exhaust, which route directly into the bakery. Several windows also look into the Bakery. These windows are only half open to the Lower Level, with the dropped ceiling cutting the visible space down (5).

Eastern end of south side has windows which bring natural light in to the facility's Lower Level.

All windows on the Lower Level are recommended to be replaced.

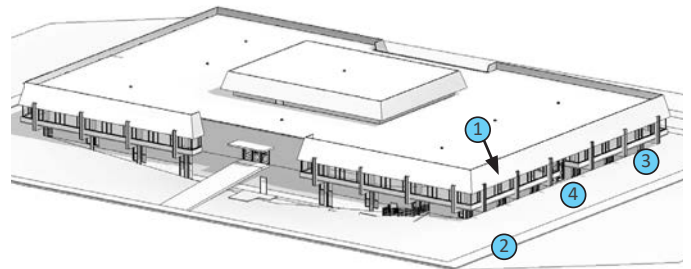
### UPPER LEVEL:

Upper Level cantilevers over Lower Level.

Windows, installed in a ribbon-like fashion, are recommended to be replaced.

Vertical members intersect the window ribbon and are precast panels over concrete columns with no insulation.

Mansard roof appears to be in poor condition with several tiles missing. Campus does not like this aesthetic and would like consideration for it to be replaced.





# EXISTING BUILDING CONDITIONS & ANALYSIS



1



2



4



3

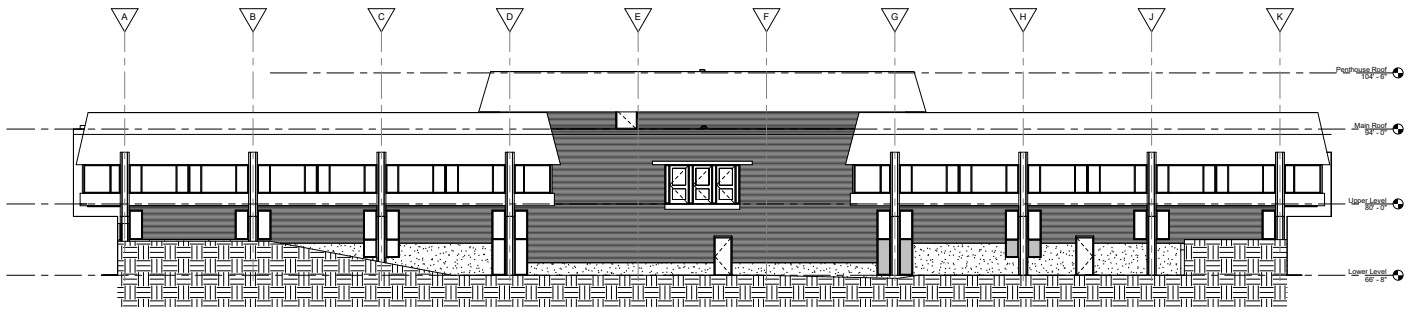


5



# EXISTING BUILDING CONDITIONS & ANALYSIS

## EXTERIOR FACADE: WEST SIDE



### OVERALL:

The west side of the facility is second of the two primary entries and exists for students. The Upper Level is accessible for student entry with a ramped sidewalk leading up to a bridge that spans over the sidewalk, loading dock and trash receptacles below. This bridge provides access to three doors. A small overhang over the doors provides shelter for the doors during a rain event. The pedestrian bridge acts as a shelter to the loading dock below.

From the south side of the facility, delivery trucks have access to the buildings loading dock with a sloped driveway off of Badger Street. The drive splits at the bottom of the ramp (1), providing two different heights of the loading dock for easy loading on an off the truck. The loading dock does have shelter from the pedestrian bridge above, however it is still exterior and not fully enclosed.

From the north side of the facility, garbage trucks have access to the buildings dumpster location with a sloped driveway off the parking lot. The dumpsters are located at the same plane as the loading dock, separated by bollards (2).

### LOWER LEVEL:

The campus has reported issues with drainage and flooding during rain events. These issues were addressed when the loading dock and dumpster locations were reconfigured in previous project.

Though there is a sidewalk to the south side of this facility,

this entry is used by employees of Whitney and UWL Facility Planning and Maintenance personnel, only.

There are locations that appear from a distance to be windows, however are all filled in with dark painted wood, or are being used as exhaust / intake for mechanical equipment.

### UPPER LEVEL:

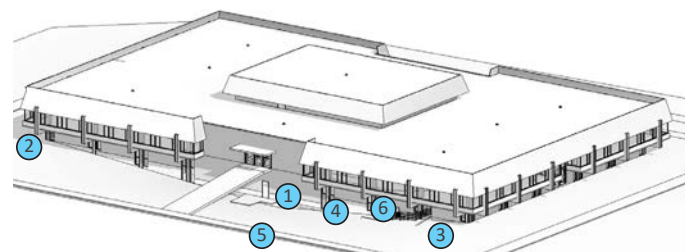
Upper Level cantilevers over Lower Level.

Windows, installed in a ribbon-like fashion, are recommended to be replaced.

Vertical members intersect the window ribbon and are precast panels over concrete columns with no insulation.

Mansard roof appears to be in decent condition with some tiles missing. Campus does not like this aesthetic and would like consideration for it to be replaced.

The mechanical mezzanine is visible from this entry. Its mansard roof causes maintenance issues on the rooftop.





# EXISTING BUILDING CONDITIONS & ANALYSIS



1



2



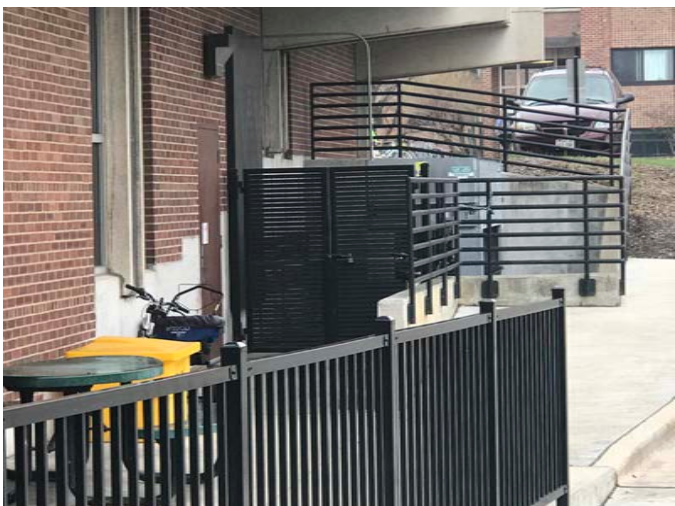
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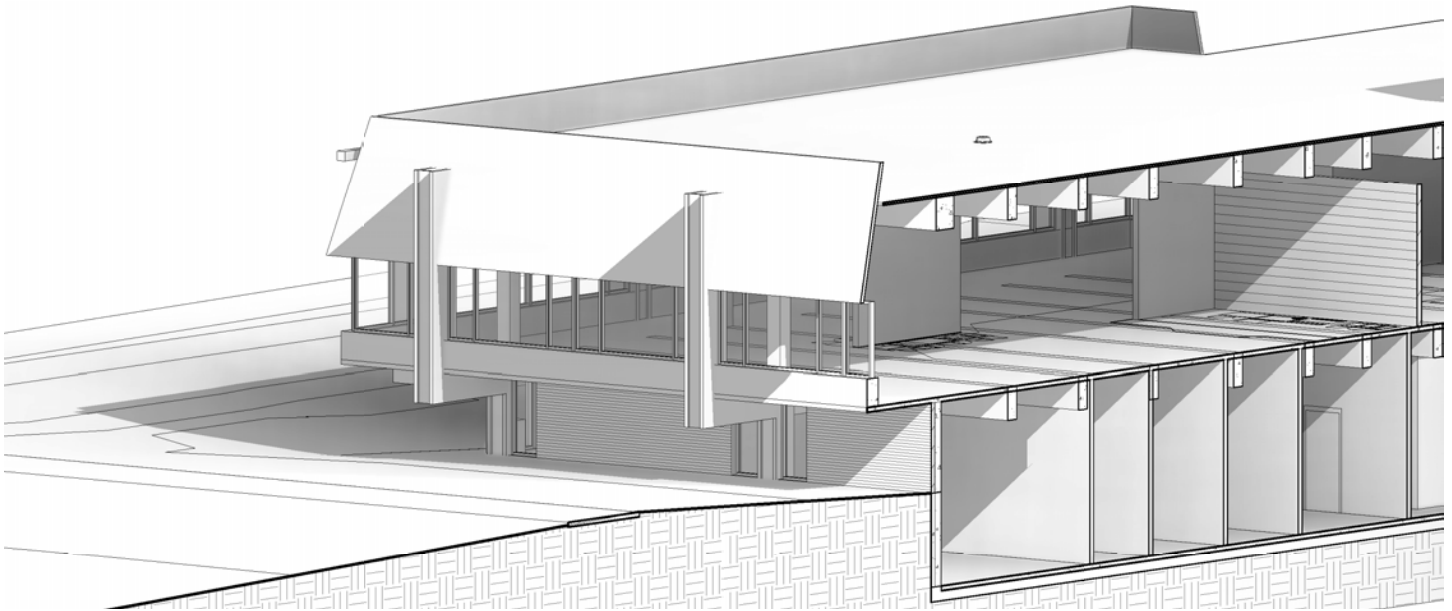
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# EXISTING BUILDING CONDITIONS & ANALYSIS

## EXTERIOR ENVELOPE



	Area	Existing Insulation (R-value)	Recommended
<b>Roof</b>	31,875 SF	20	30
<b>Upper Level Windows</b>	4,691 SF	1	3
<b>Upper Level Wall Head</b>	4,262 SF	5	14
<b>Upper Level Wall Sill</b>	1,280 SF	8	14
<b>Upper Level Doors</b>	378 SF	1	3
<b>Lower Level Windows</b>	672 SF	1	4
<b>Lower Level Walls Below Grade</b>	4,500 SF	-	14
<b>Lower Level Walls Above Grade</b>	3,900 SF	8	14

### LOWER LEVEL

70% of the Lower Level is a half level below grade (6'-8"). The cast in place concrete foundation wall has waterproofing but no perimeter insulation. The upper portion of the wall is brick veneer with cmu backup and a 1" cavity completely filled with insulation. There are punched window openings with aluminum windows that should be replaced.

The original building structure which is cast in place concrete columns, beams, joists and floor deck, which affords large openings on the Upper Level. There is an extreme lack of insulation on the exterior walls on both levels.

### UPPER LEVEL

The Upper Level cantilevers over the Lower Level and has approximately 3,840 sf of exposed overhang with 2" expanded polystyrene covered by lath and plaster.

The exterior wall on the Upper Level is approximately 10,892 sf and consists of 4,262 sf (39% of wall) above the windows that has minimal insulation. The continuous ribbon of windows, which are aluminum frame with insulated glazing comprise 4,691 sf of wall area or 43%, which exceeds the maximum allowed by the DSPS. The windows are original to the building. The sill area is 1,280 sf (12%) consists of precast concrete panels and 2" expanded polystyrene insulation and has baseboard radiation.

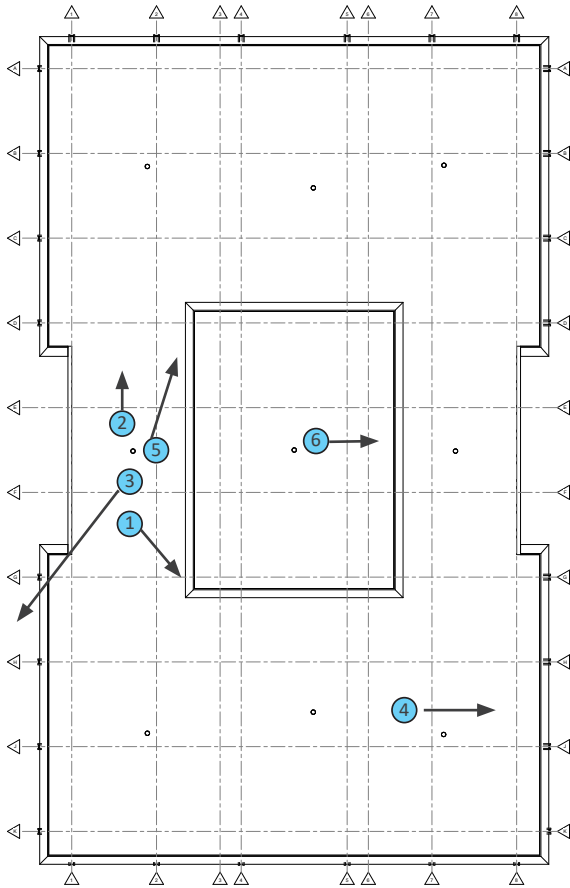
The doors are aluminum in aluminum frames and should be replaced, they comprise 378 sf. The wall construction at the entries with double wythe brick with no insulation. The wall construction at the entries is brick veneer and CMU with a 1" cavity completely filled with insulation.



# EXISTING BUILDING CONDITIONS & ANALYSIS

## ROOF CONDITION

Roof Plan



A primary feature of the current Whitney Center is the mansard tiled roof. For the past five decades, this roof has helped the façade of the facility by being a low maintenance material. This material has held up relatively well however it is showing signs of wear now. Several sections of the facility have tiles missing. In addition to general maintenance and replacement of many tiles needed on the roof, the Campus has expressed a dislike of this aesthetic style and would like to see it replaced with a more contemporary style that reflects the rest of the campus materials and aesthetics.

Above the mansard roof, the primary roofing type is a ballasted roof. This roof was replaced in 2008 and appears to be in good condition. However, with the amount of work and changes to ducting that will occur with any major renovation to the Whitney Center, it is recommended that the ballasted roof be replaced. When the ballasted roof is replaced, the DFDM suggests speaking with their roofing expert to make sure that the new roof is installed to meet current DFDM standards.

A large satellite dish is housed on the roof. This dish would be removed once the radio station is relocated out of the facility.

A mechanical penthouse resides on the roof. This penthouse is also a mansard roof style. Though its asphalt shingled roof appears to be in good condition, the Campus Maintenance staff has indicated that this roof is very difficult to maintain and would like to see the mansard roof replaced with vertical walls and a flat roof. It is likely that the mechanical penthouse will have to be enlarged to accommodate the new HVAC equipment that would be installed with a replacement of their existing equipment.



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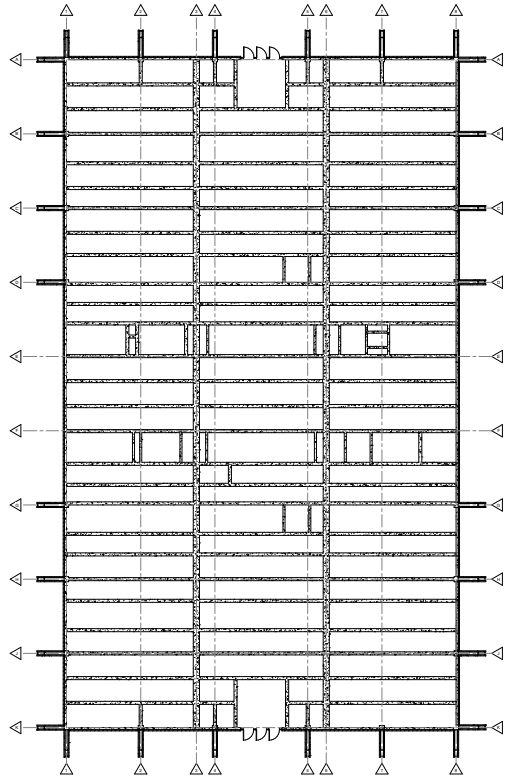
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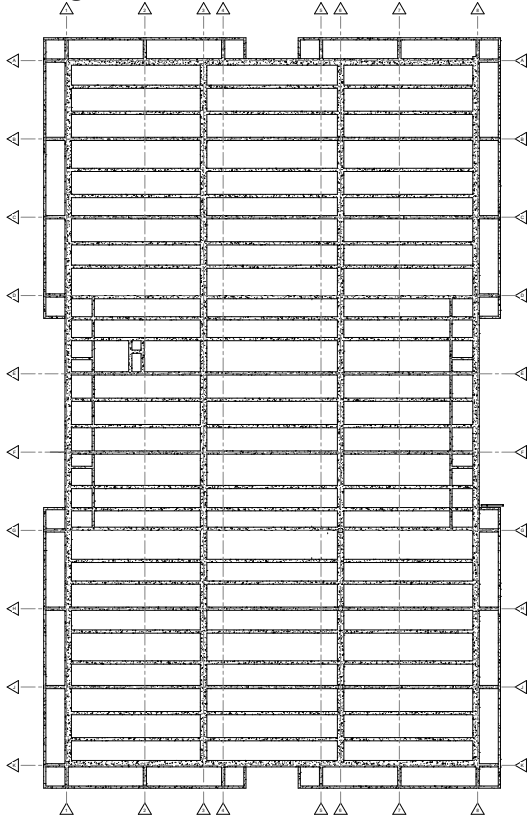
# EXISTING BUILDING CONDITIONS & ANALYSIS

## STRUCTURE

Upper Level Framing



Roof Framing



A review of the existing structural drawings has been completed for the Whitney Center to evaluate the floor load capacities relative to potential future uses. It should be noted that the review was a basic review of each of the building systems based on the information provided on the existing drawings; a thorough finite analysis was not performed during this review.

At the time this building was constructed, it fell under the Wisconsin Administrative Code. This code required a floor live load of 100 psf and a roof load of 30 psf which is what is indicated on the existing drawings. The design also included a live load of 150 psf in the penthouse area.

The existing building is a cast concrete structure bearing on spread and strip footings. The existing drawings include a soil boring log which indicate the bearing strata for the footings is on a sand layer. From the drawings the bearing capacity for this site was 1800 psf. This is a low bearing capacity based on other buildings for this campus and should be evaluated if the use of the building changes and the load requirements are increased.

The Upper Level is a 4" concrete slab supported by concrete beams and columns. The roof structure is framed similar to the floor with the center of the structure used for the penthouse floor. The penthouse is a steel structural with metal deck.

After further review of the two existing systems, it appears the roof was designed for the same capacity as the floor with the same slab and beam reinforcing used except for the penthouse house area where the capacity is higher.

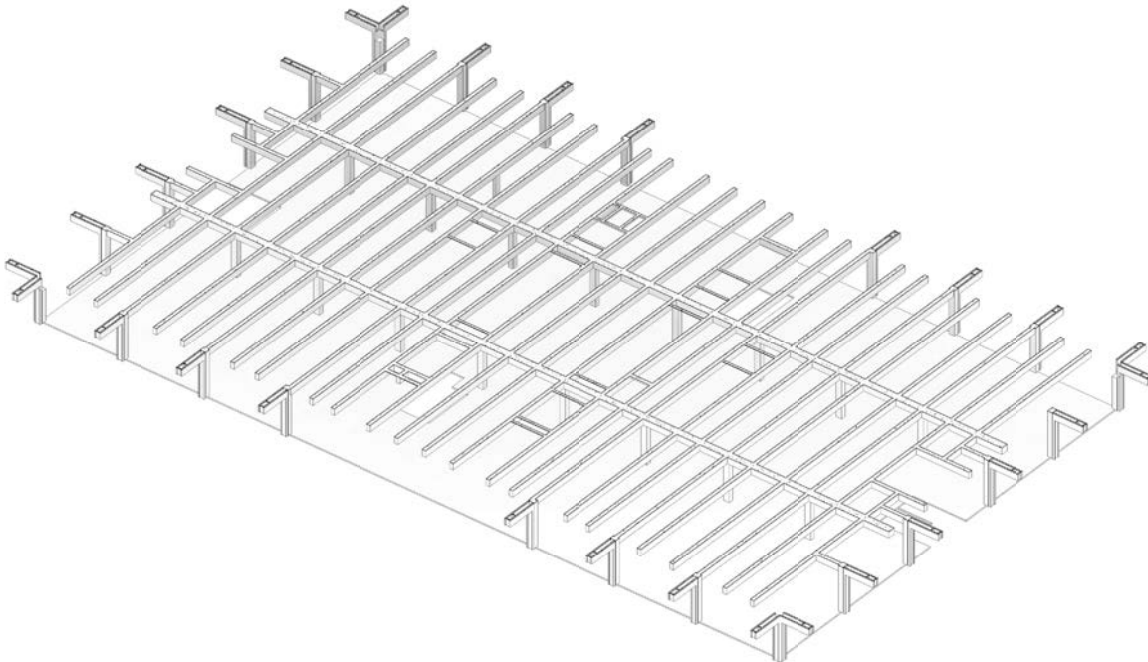
After review of the existing structure, it appears that there is extra capacity in the gravity load bearing system. If a vertical addition is considered in the future, a full lateral analysis will be to be provided. The existing system currently appears to be a moment frame system incorporating the beams and columns. A future vertical expansion would require this lateral system to meet the current building code which may require extensive modifications to the existing or the addition of other lateral elements (shear walls).



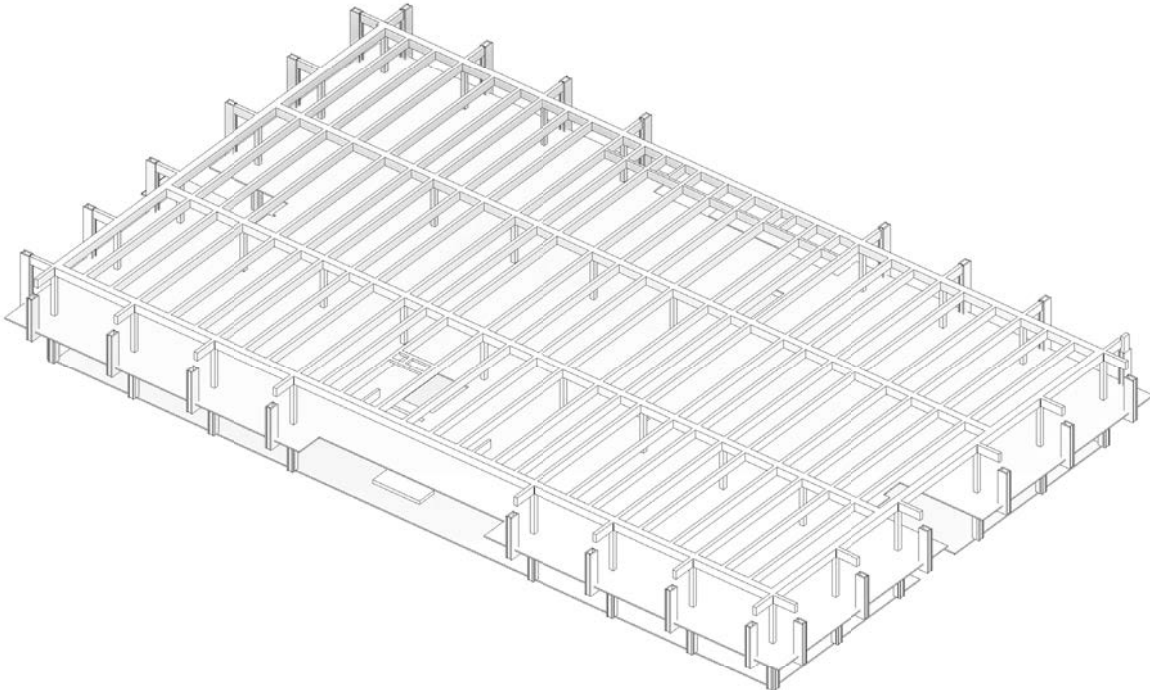


# EXISTING BUILDING CONDITIONS & ANALYSIS

Upper Level Framing



Roof Framing



# EXISTING BUILDING CONDITIONS & ANALYSIS

## HVAC SYSTEM

Lower Level



### HVAC ZONES

- HV - 1
- HV - 2
- MAU - 1
- A/C - 1
- A/C - 2
- A/C - 3
- A/C - 4
- A/C - 5
- A/C - 6

### HVAC UNIT LOCATIONS

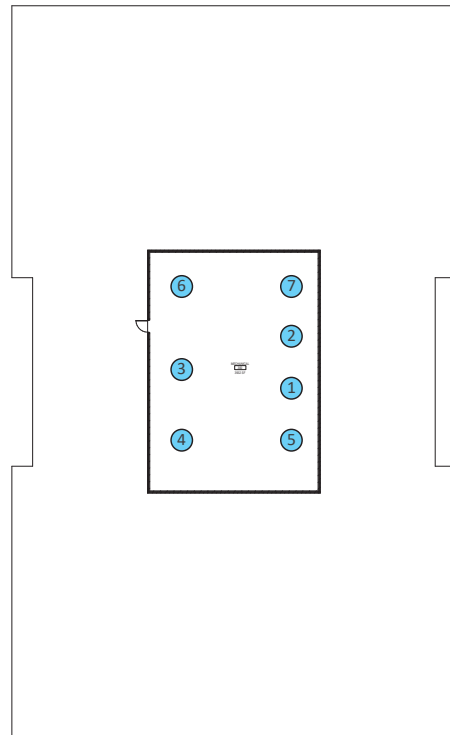
- 1 HV - 1
- 2 HV - 1
- 3 MAU - 1
- 4 A/C - 1
- 5 A/C - 2
- 6 A/C - 3
- 7 A/C - 4
- 8 A/C - 5
- 9 A/C - 6
- 10 Steam mechanical room
- 11 Chilled water meter
- 12 Chiller water campus pressure sensor
- 13 Campus head end DDC controller

- A/C - 1, 2, 3 & 4 supply fans VFDs (5 HP each) and associated RF VFDs (1 HP each) are about 1 year old and could be reused.
- Existing MAU-1 unit installed in 2007/2008 and could be reused. Intake hood should be modified to an intake louver.
- Several exhaust fans and return fans in penthouse as well

Upper Level



Mechanical Penthouse



# EXISTING BUILDING CONDITIONS & ANALYSIS

Building is served by chilled water which enters in the south west corner of the bakery. There is a chilled water meter on the incoming service in the bakery. A campus differential pressure sensor is also located in the building near the loading dock. The chilled water was brought to the building around 1997 or 1998 and will remain for reuse.

The building is provided with campus steam which enters on the north side of the building. High pressure steam enters from pit 17 and then leaves to the north to feed pit 18. The high pressure steam is reduced to low pressure to serve the air handling units, steam heat exchanger and domestic hot water heaters. Medium pressure steam serves the kitchen equipment.

Steam and condensate are routed in underground tunnel/trench areas from the steam mechanical room out to the kitchen areas with steam equipment. A condensate return station is located in the steam mechanical room where the tunnel/trench enters the south side of the room.

A steam heat exchanger is utilized to provide heating water to the building for terminal heating units such as fin tube radiation, cabinet heaters, unit heaters and reheat coils. The heat exchanger is original to the building and should be replaced.

Existing air handling units are original to building except MAU-1. These air handling units are in poor condition and would need to be replaced. Air handling units consists of steam heating coils and chilled water coils.

Access to the penthouse is via a spiral staircase making it difficult to carry parts and equipment up to the penthouse.

Intake louvers for penthouse AHU are located under a sloped overhang and are difficult to maintain. Campus would recommend removing sloped overhang and having louvers on the penthouse wall for easier maintenance.

DDC controls utilize an Andover front end system on campus with BACNet controllers are used throughout but they can be manufacturers other than Andover. Some of the controllers are newer and may potentially be reused but it is likely all new controllers would be utilized.



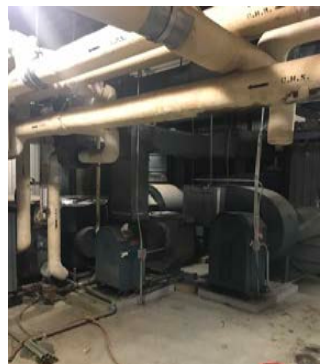
A/C-5



A/C-6



Penthouse Units



Penthouse Units



Penthouse Units



Penthouse Units



Penthouse Units



Penthouse Units

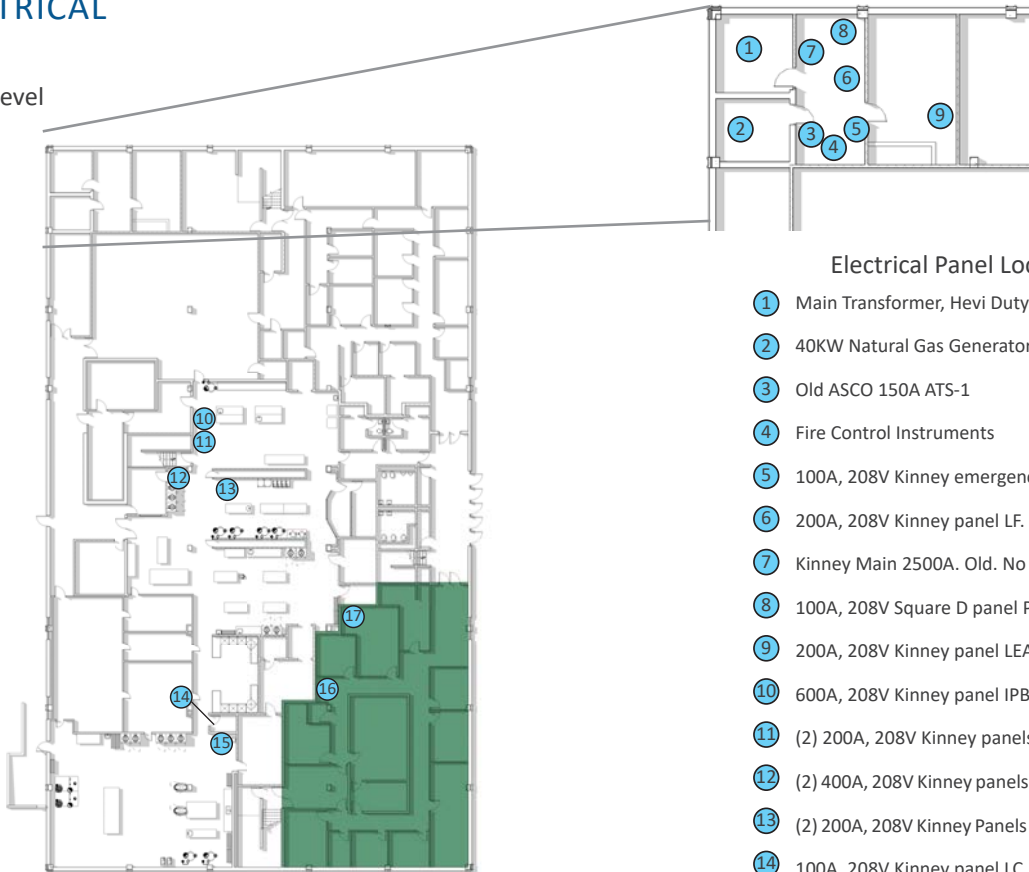




# EXISTING BUILDING CONDITIONS & ANALYSIS

## ELECTRICAL

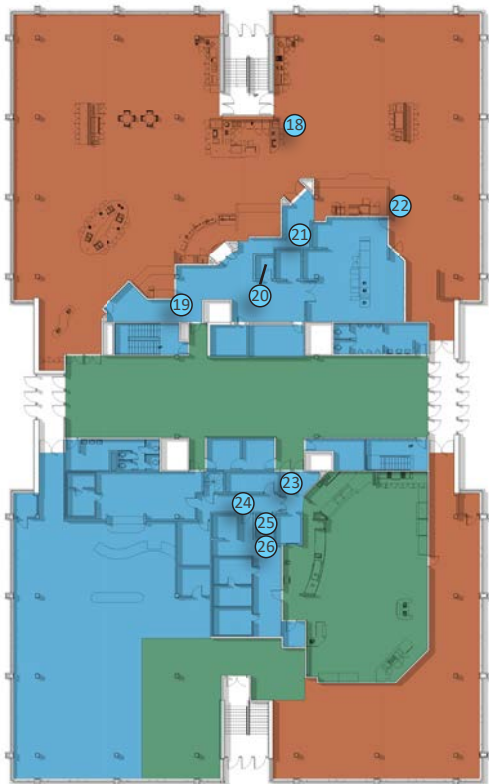
Lower Level



Electrical Panel Locations and Description

- ① Main Transformer, Hevi Duty. Older.
- ② 40KW Natural Gas Generator, Kohler. Old.
- ③ Old ASCO 150A ATS-1
- ④ Fire Control Instruments
- ⑤ 100A, 208V Kinney emergency panel LE. Old. A few spare circuits.
- ⑥ 200A, 208V Kinney panel LF. Old. No spare circuits.
- ⑦ Kinney Main 2500A. Old. No spares or spaces.
- ⑧ 100A, 208V Square D panel PZ. Newer. No spare circuits.
- ⑨ 200A, 208V Kinney panel LEA. Old. No spare circuits.
- ⑩ 600A, 208V Kinney panel IPB. Old. A few spare circuits.
- ⑪ (2) 200A, 208V Kinney panels PDA & 3LD. Old. Minimal spares.
- ⑫ (2) 400A, 208V Kinney panels PCR & PCL. Very old. A few spare circuits.
- ⑬ (2) 200A, 208V Kinney Panels PDR & PDL. Very old. A few spare circuits.
- ⑭ 100A, 208V Kinney panel LC. Old. No spare circuits.
- ⑮ 200A, 208V Kinney panel PE. Old. No Spare circuits.
- ⑯ (2) 125A, 208V GE panels, LEA-1 & PFA. Newer. Lots of spare circuits.
- ⑰ 125A, 208V Kinney panel with GE enclosure, PF. Old. Some spares. Located behind desk in custom door.
- ⑱ 125A, 208V Sqaure D panel, E. Fairly new. Lots of spare circuits
- ⑲ 200A, 208V Kinney panel, PILB. Very old. A few spare circuits.
- ⑳ Unable to access
- ㉑ 400A, 208V GE panel, PIB. Older. Lots of spare circuits.
- ㉒ 125A, 208V Square D panel. Fairly new. Only four spare circuits
- ㉓ 200A, 208V Kinney panel, PID. Old. No spare circuits.
- ㉔ 200A, 208V Kinney panel, PIF. Old. No spare circuits.
- ㉕ (2) 100A, 208V Kinney panels LIC & LID. Okay. No spare circuits.
- ㉖ 200A, 208V Kinney panel PIE. Old. Some spare circuits.
- ㉗ 400A, 208V Kinney panel P2A. Old. No spare circuits.
- ㉘ 225A, 208V GE panel L2A. Somewhat newer. A couple spare circuits.

Upper Level



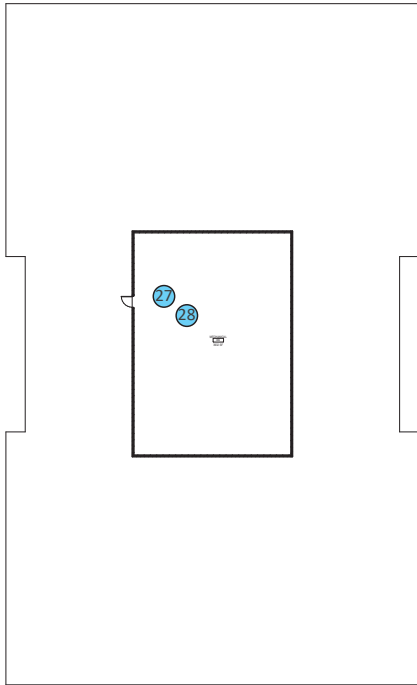
### Lighting Types

- LED
- Fluorescent
- Fluorescent / LED



# EXISTING BUILDING CONDITIONS & ANALYSIS

## Mechanical Penthouse



The building is served by an aging 208V distribution system with a woefully undersized natural gas generator. There are some newer panels, but overall the system lacks space, spares, and available parts to add many new circuits to this building. While some existing circuits could be salvaged during a switch from the existing lights to more efficient LED lighting, there simply isn't much more electrical space in this building.

There are desires to put more equipment on emergency power, which will require the generator to be upsized, requiring a larger room or an exterior enclosure.

Most of the building is served by fluorescent lighting with minimal automatic controls, dimming capability, or daylighting controls. A few newer spaces and accent lighting uses LED lights.

The existing exit signage and fire alarm notification system provide sufficient coverage but some are older fixtures that could require replacement within the next five years.

There are a handful of outlets in high traffic work areas that show signs of damage. Some storage or high-traffic areas had items stored within the clearance zone of electrical panels. Convenience receptacles were present throughout the building, without any major usage issues noted by the staff.

Building mounted exterior lights are almost entirely florescent or HID, but the pole mounted lights around the building are new LED lights. Updates to the exterior lighting would need to include a time clock and/or photocell upgrade.





# EXISTING BUILDING CONDITIONS & ANALYSIS

## TECHNOLOGY



Single-mode fiber may be re-used

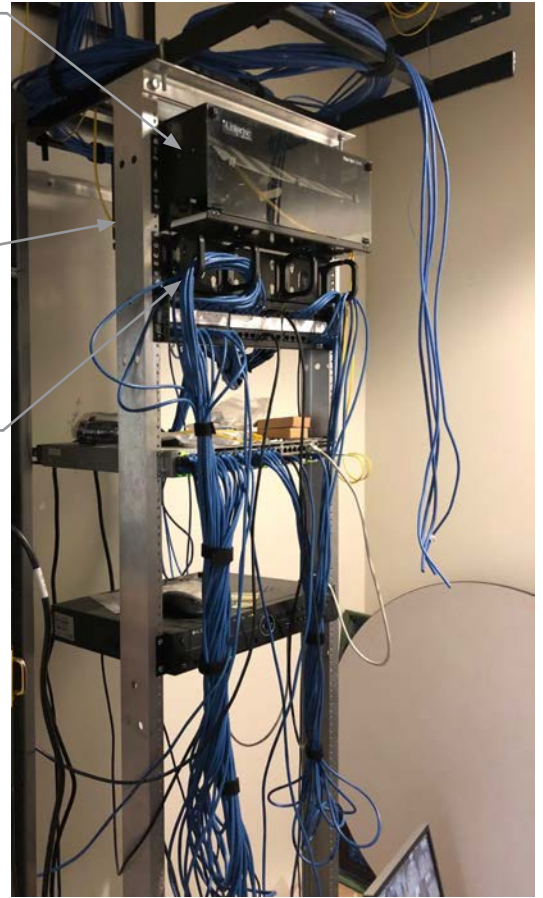
A/V rack serving dining space(s).

Existing telecom rack located in Upper Level telecom room

Existing horizontal cabling to be replaced with CAT6 and CAT6A for WAPS

IP security cameras are furnished by user agency

Video distributing shall be done via coax cabling to displays

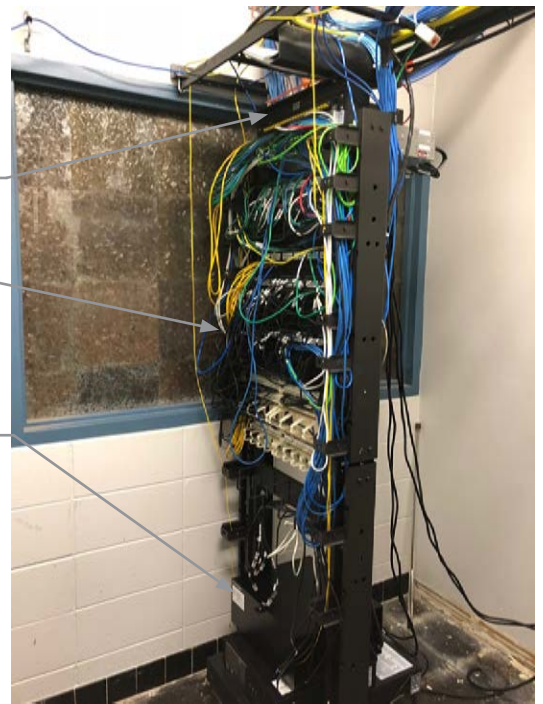


Existing CBoard access control system in Lower Level MDF to be expanded.

Existing telecom rack in Lower Level MDF

Existing horizontal cabling to be replaced with CAT6 and CAT6A for WAPS

New fiber from DFD# 14C1E to be re-used

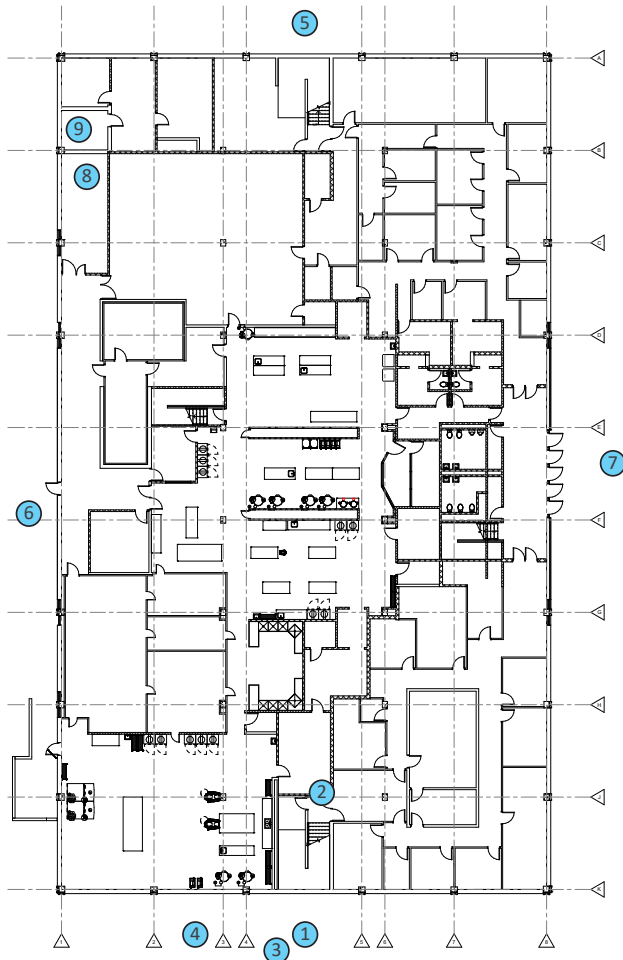




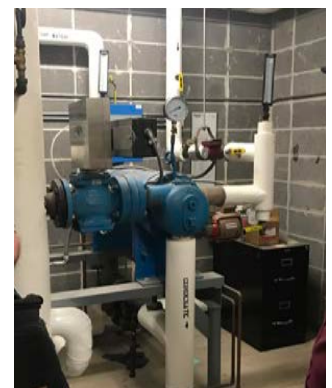
# EXISTING BUILDING CONDITIONS & ANALYSIS

## PLUMBING

Lower Level



- 1 8" gravity flow sanitary sewer leaves building. Piping materials are CI, PVC, Stainless steel and galvanized steel.
- 2 4" water service, 1 1/2" meter, 1" irrigation meter with backflow preventer. Water piping is L copper, joints have lead solder.
- 3 Exterior buried grease interceptor, in vault, not easy to clean.
- 4 Natural gas meter, 2 psi gas to building. Piping material is black steel.
- 5 Buried storm sewer exits building, roof drains to interior piping. Piping material is cast iron.
- 6 Storm catch basin and trench drain into building to pit and pumps. We may want to rethink this arrangement
- 7 Storm catch basin into building to pit and pumps. We may want to rethink this arrangement.
- 8 2 semi instantaneous water heaters, 30-40 GPM each, set at 125F, 2-200 gallon HW storage tanks. Duplex water softener system for HW only, does not meet current DFD specs for sizing.
- 9 Gas fired emergency generator.



# EXISTING BUILDING CONDITIONS & ANALYSIS

## FOODSERVICE CONDITIONS: LOWER LEVEL



	Net Sq. Ft.	
	Existing	Proposed
<b>LOWER LEVEL</b>		
<b>Receiving and Storage</b>		
Receiving	870	870
Dry Storage	2,111	2,111
Catering & Equipment Storage	500	400
Soda Area/Room	50	80
Walk-in Freezer	175	175
Rough Produce Refrigerator	217	300
Cold Food Refrigerator	829	380
Distribution Refrigerator	0	200
Mop Closet/Detergent Storage	104	70
Subtotal	<b>4,856</b>	<b>4,586</b>
<b>Bakery</b>		
Bakery Storage	508	525
Bakery Walk-in Refrigerator	0	250
Bakery Walk-in Freezer	423	425
Production Area	2,239	2,239
Subtotal	<b>3,170</b>	<b>3,439</b>
<b>Cold Food/Central To-Go Prep. and Packaging</b>		
Produce Cleaning/Prep./Slicing	559	700
Clean Produce Refrig.	283	180
Cold Food Production/Mixing/Packaging	1,086	1,000
Salad Area Storage	144	150
Staging	0	250
Subtotal	<b>2,072</b>	<b>2,280</b>
<b>Hot Food Production</b>		
Grill	1,092	0
Steam Cooking	832	0
Meat Freezer	300	300
Meat & Dairy Walk-in Refrigerator	217	217
Spice Room	102	0
Break Room	123	0
Subtotal	<b>2,666</b>	<b>517</b>
<b>Warewashing</b>		
	<b>325</b>	<b>250</b>
<b>Convenience Store (Currently upstairs)</b>		
Display Area	1,882	550
Display Walk-in(3 Freezer and 12 Ref. Doors)	0	450
Cashiers' Area	119	100
Storage	612	200
Subtotal	<b>2,613</b>	<b>1,300</b>
<b>To-Go/Coffee Venue</b>		
To-Go/Coffee Serving/Support Area	0	650
<b>Lower Level Offices/Employee Spaces</b>		
Sr. Director of Dining Services	197	140
Admin. Assistant/Copy Area	157	180
Manager/s (2)	155	200
Chef	166	0
Dietitian's Office	?	120
Uniform Storage	105	450
Staff Locker Area	200	400
Women's Rest Rooms	117	250
Mens' Rest Rooms	117	250
Subtotal	<b>1,214</b>	<b>1,990</b>
<b>Lower Level Total</b>		<b>14,782</b>



# EXISTING BUILDING CONDITIONS & ANALYSIS

## FOODSERVICE CONDITIONS: UPPER LEVEL



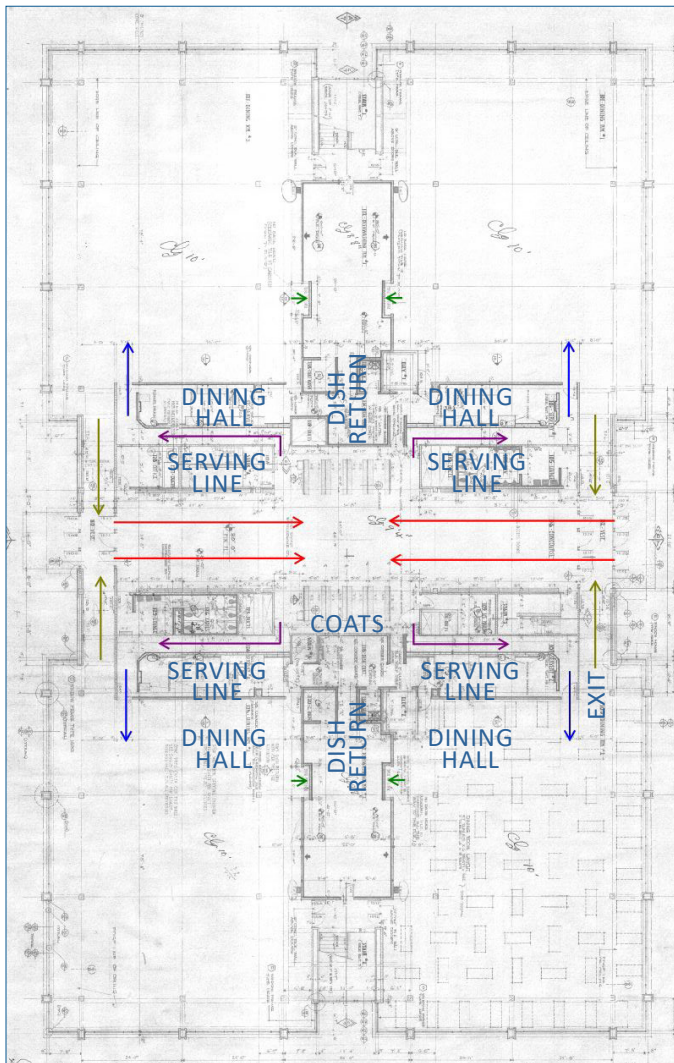
UPPER LEVEL	Net Sq. Ft.	
	Existing	Proposed
<b>Marketplace</b>		
Checkers' Station		80
Allergen-free Zone		300
Pizza		380
Grille w/ support ref/frz		650
Salad/Deli Bar - w/ walk-in ref.		900
International		600
Pasta Saute		250
Rotisserie/Home Cooking		350
Chef's Table		350
Cereal & Waffles& Desserts		500
Condiments & Beverages		300
Sub-Total	<b>2,146</b>	<b>4,660</b>
<b>Production Areas</b>		
Cold Food Staging		150
Hot Food Production		510
Subtotal	<b>911</b>	<b>660</b>
<b>Storage Areas</b>		
Day Storage	650	350
Mop Closet/Detergent Storage (2)	77	100
Walk-in Freezer	133	180
Meat & Dairy Refrigerator	68	160
Serving Area Support Refrigerator	103	180
Subtotal	<b>1,031</b>	<b>970</b>
<b>Warewashing Area</b>		
Dishwashing	851	900
Pot Wash	0	250
Cart Wash	0	80
Subtotal	<b>851</b>	<b>1,230</b>
<b>Offices/Employee Spaces</b>		
Reception/ Managers' - 4 stations	292	420
Chef's Office (Currently Downstairs)	0	120
Subtotal	<b>292</b>	<b>540</b>
	Main Level Subtotal	<b>8,060</b>
	Internal Circulation Factor 30%	<b>2,418</b>
<b>Dining</b>		
Main Dining - 750 seats	10,237	11,250
Private Dining/Demonstration Kitchen - 50 seats	0	1,800
Sub-Total Dining	<b>10,237</b>	<b>13,050</b>
<b>Total Upper Level Foodservice Space</b>		<b>23,528</b>



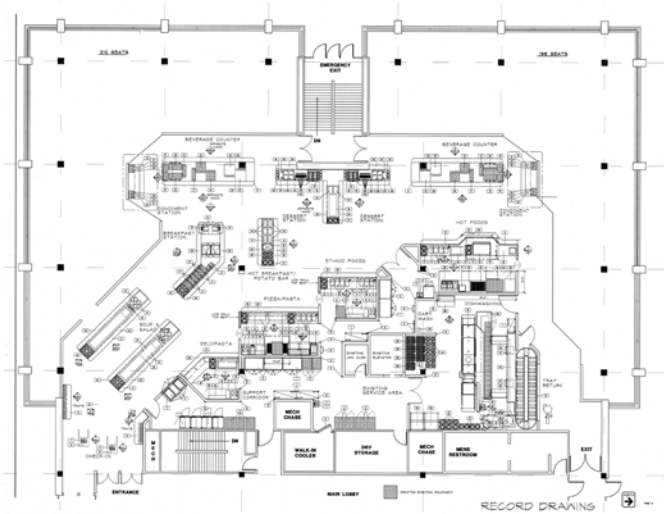


# EXISTING BUILDING CONDITIONS & ANALYSIS

## FOODSERVICE CONDITIONS: NARRATIVE



① Original Serving Line



② 1990 Serving Line Renovation

The Whitney Center was designed for a time when the dining programs at universities were much different from today. Daily menu offerings and portion sizes were limited, all food items were prepared in the kitchen in advance of meal time then held in warmers, and the serving lines shut down between meals. The original four straight-line serving areas and split dining room, with center access and Lower Level kitchen support, served the original system well. (1) However, student expectations and dining trends have changed significantly since then. Students now expect variety, including authentic ethnic options and locally-sourced products. They want to see their food freshly made and they want to have it made their way. They now receive unlimited portions and access to dining all day long until late in the evening. The layout of the Upper Level has been modified several times to accommodate current trends in both menu and interiors. However, a major reorganization of the spaces has never occurred. Therefore, the current organization of the building and division of foodservice functions between the two floors does not meet the needs of today's operation and creates significant inefficiencies.

The renovation of the north half of the Upper Level, in 1998 (2), brought a more current service model and décor to this portion of foodservice. However, the east-west entry thoroughfare was retained, which limited the contiguous space available for serving stations and seating. As a result, the menu concepts are fragmented between the main area (all-you-care-to-eat) on the north and Chars grill and the Badger Street Station convenience store on the south (both a la carte options). For new students, wayfinding is difficult as the serving concepts are not visible from the corridor. For ongoing customer use, these separated concepts limit the sense of community one expects in an all-you-care-to-eat campus dining facility. This configuration also adds to the operational inefficiencies of the building, as well as increased product costs due to the added expense of disposable packaging used in the south concepts.

The three primary dining concepts on the Upper Level each have their own operational and service difficulties. The serving line in the main dining area includes concepts that are directly adjacent each other which creates queuing problems during peak meal times. (3, 4) The current configuration also does not allow customers to see many of the concepts as they enter. Given the lack of signage indicating daily specials at each station, student must check out each line, visually, before making their decision. This results in very inefficient traffic patterns. The deli was converted from made-to-order to self-service which has created difficulty in accessing the ingredients. The dishroom was not designed to accommodate trayless service, as utilized today, and will require redesign to function efficiently.



# EXISTING BUILDING CONDITIONS & ANALYSIS



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In addition to the operational difficulties of the current configuration, there are several equipment age-related issues that should be addressed. On the Upper Level, the pizza deck oven and the dishmachine are relatively new and should be reused. The majority of the remaining equipment will require replacement. Much of the equipment on the Lower Level is original to the building, or has exceeded its life expectancy, and should be replaced. (5) The walk-ins were replaced in 2007 and if this project proceeds within the next 5 years we would recommend keeping them, however, some modifications may be required to meet the changing needs of the operation. The hot food production equipment reflects the menus of a different time. When this function moves up to the serving area level, the amount of bulk production equipment will be reduced, and more display cooking equipment geared toward fresh preparation, within each station, will be utilized. The rotating rack oven is relatively new and could be reused. The function of the cold food production area has expanded to include central grab and go production and packaging for all of campus. The equipment, work tables and configuration of the space do not adequately support this function and should be reconfigured and replaced.

The bakery is a significant amenity which supports all dining areas on campus and should be enhanced. Work tables with rusted legs and aging cooking equipment should be replaced. (6, 7) The immediately accessible bakery dry storage area should be expanded and dedicated refrigerated space should be identified to improve the efficiency of this area.

As expected in a facility of this age, there are also health code-related improvements that will be required with any renovation. Hand sinks are not sufficient (8, 9). All galvanized equipment and shelving will need to be replaced. The exhaust hoods are not adequate for the equipment needed today and do not include energy-efficiency features such as demand controls. (10). The noted rusted equipment must be replaced, and surface-mounted electrical conduit will need to be eliminated. All storage areas will require finished ceilings and sealed floors.





# EXISTING BUILDING CONDITIONS & ANALYSIS

## FOODSERVICE CONDITIONS: FALL 2017 MEALS

### Fall 2017 Whitney Only Meals

	BREAKFAST	LUNCH	DINNER	TOTAL	Week	
9/1/2017	11	607	1480	2098		
9/2/2017	893	1682	1959	4534		
9/3/2017	1229	2336	2287	5852		
9/4/2017	820	2825	2803	6448		
9/5/2017	1453	2744	2655	6852		
9/6/2017	1414	2621	2714	6749		
9/7/2017	1268	2816	2786	6870	Total	39403
9/8/2017	1251	2652	1904	5807		
9/9/2017	550	1987	1802	4339		
9/10/2017	437	2214	2504	5155		
9/11/2017	1224	2739	2776	6739		
9/12/2017	289	3346	3017	6652		
9/13/2017	1270	2718	2848	6836		
9/14/2017	796	3283	2668	6747	Total	42275
9/15/2017	1269	2708	1627	5604		
9/16/2017	559	1697	1604	3860		
9/17/2017	385	1788	2484	4657		
9/18/2017	1233	2712	2752	6697		
9/19/2017	1245	2786	2798	6829		
9/20/2017	1221	2783	2777	6781		
9/21/2017	869	2814	2698	6381	Total	40809
9/22/2017	1299	2529	1584	5412		
9/23/2017	563	1394	1394	3351		
9/24/2017	366	1600	2231	4197		
9/25/2017	1202	2770	2811	6783		
9/26/2017	1208	2844	2718	6770		
9/27/2017	1254	2954	2742	6950		
9/28/2017	1284	2915	2470	6669		
9/29/2017	1241	2610	1668	5519	Total	45651
9/30/2017	713	1690	1513	3916		
10/1/2017	335	1899	2529	4763		
10/2/2017	1153	2741	2828	6722		
10/3/2017	1275	2987	2690	6952		
10/4/2017	1312	2867	2860	7039		
10/5/2017	1262	2904	2498	6664	Total	36056
10/6/2017	1217	2609	1126	4952		
10/7/2017	377	896	865	2138		
10/8/2017	210	1159	2079	3448		
10/9/2017	1145	2669	2824	6638		
10/10/2017	1207	2797	2558	6562		
10/11/2017	1235	2777	2618	6630		
10/12/2017	1135	2836	2476	6447	Total	36815
10/13/2017	1095	2369	1368	4832		
10/14/2017	344	1243	1238	2825		
10/15/2017	233	1393	2272	3898		
10/16/2017	1137	2693	2834	6664		
10/17/2017	1218	2898	2577	6693		
10/18/2017	1218	2831	2732	6781		
10/19/2017	1222	2822	2472	6516	Total	38209
10/20/2017	1139	2480	1399	5018		
10/21/2017	450	1306	1346	3102		
10/22/2017	275	1554	2292	4121		
10/23/2017	1085	2839	2820	6744		
10/24/2017	1163	2978	2643	6784		
10/25/2017	1122	2926	2687	6735		
10/26/2017	1130	2950	2650	6730		
10/27/2017	1145	2468	1334	4947		
10/28/2017	1145	2468	1334	4947		
10/29/2017	377	1258	1151	2786		
10/30/2017	213	1427	2311	3951	Total	55865
10/31/2017	1015	2723	2755	6493		
11/1/2017	1057	2800	2651	6508		
11/2/2017	1128	2955	2339	6422		
11/3/2017	1053	2451	1423	4927		
11/4/2017	393	1288	1296	2977		
11/5/2017	379	1450	2163	3992		
11/6/2017	1113	2828	2857	6798		
11/7/2017	1193	2947	2758	6898		
11/8/2017	1205	2769	2753	6727		
11/9/2017	1193	2850	1623	5666	Total	57408

11/10/2017	1108	2399	1501	5008		
11/11/2017	415	1331	1315	3061		
11/12/2017	258	1614	2417	4289		
11/13/2017	1030	2809	2792	6631		
11/14/2017	1145	2842	2680	6667		
11/15/2017	1138	2778	2781	6697		
11/16/2017	1159	2855	2505	6519	Total	38872
11/17/2017	1113	2506	1512	5131		
11/18/2017	373	1554	1461	3388		
11/19/2017	336	1825	2405	4566		
11/20/2017	1065	2761	2642	6468		
11/21/2017	1043	2477	1461	4981		
11/22/2017	560	664	0	1224		
11/23/2017	0	0	0	0	Total	25758
11/24/2017	0	0	0	0		
11/25/2017	0	0	0	0		
11/26/2017	0	0	1566	1566		
11/27/2017	1021	2693	2623	6337		
11/28/2017	1113	2773	2469	6355		
11/29/2017	1083	2744	2532	6359		
11/30/2017	1089	2736	2369	6194	Total	26811
12/1/2017	1107	2610	1608	5325		
12/2/2017	449	1724	1503	3676		
12/3/2017	290	1861	2494	4645		
12/4/2017	1012	2725	2553	6290		
12/5/2017	1046	2761	2451	6258		
12/6/2017	1025	2838	2458	6321		
12/7/2017	1032	2731	2445	6208	Total	44917
12/8/2017	1066	2539	1567	5172		
12/9/2017	452	1804	1521	3777		
12/10/2017	339	1830	2636	4805		
12/11/2017	1037	2726	2665	6428		
12/12/2017	1068	2797	2601	6466		
12/13/2017	1021	2645	2429	6095		
12/14/2017	589	2391	3254	6234	Total	33805
12/15/2017	684	2396	2090	5170		
12/16/2017	1042	1876	1844	4762		
12/17/2017	312	1921	2015	4248		
12/18/2017	820	1900	1815	4535		
12/19/2017	586	1771	1449	3806		
12/20/2017	0	0	0	0		
12/21/2017	0	0	0	0	Total	22521
<b>TOTAL</b>	<b>96145</b>	<b>251476</b>	<b>236532</b>	<b>584153</b>		
<b>AVERAGE</b>	<b>874</b>	<b>2286</b>	<b>2150</b>	<b>5310</b>		

### Residential Dining at Whitney Center:

On-campus daily student population: 9,000-9,500

Dining Type	Current	Projected
<b>Meals/Day</b>	5,000	9,000 - 9,500
<b>Lunch</b>	1,800	2,100
<b>Dinner</b>	1,200-1,300	1,500-1,800
<b>Badger Street Station</b>	1,600 - 1,700	1,800

\*From the 2011 Study





# EXISTING BUILDING CONDITIONS & ANALYSIS

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# EXISTING BUILDING CONDITIONS & ANALYSIS

## INTERIOR FINISHES

Lower Level



	VCT		CERAMIC / PORCELAIN
	QUARRY TILE		LVT
	TERRAZZO		CARPET
	CONCRETE		POURED EPOXY

### LOWER LEVEL:

Numerous finishes on both the floor and walls are used throughout the Lower Level. The quarry tile remains in decent physical condition, however it is apparent that it has been replaced on several different occasions, with four or five different tile colors in one room (1). The tile is showing signs of wear and looks in places to be unable to be cleaned - with prominent wear patterns throughout.

The painted concrete floors are used in the shipping and receiving and storage spaces, with sealed concrete in the mechanical and electrical spaces. The paint appears to have been applied several different occasions, without removing the old finish, allowing for layers of paint to be in some spaces and worn away in other areas, exposing concrete. (2)

Walls throughout the kitchen space are primarily glazed block walls, which are in decent condition. Some blocks, particularly at the cart handle height and at the toe kick height are showing signs of impact damage and should be replaced. Blocks have unused anchors screwed into them where objects were once hung to the walls, leaving un-patched punctures in the blocks. There are also areas where it appears adhesive was applied to the walls and then removed, leaving a residue which is collecting dirt. (3)

Ceilings vary between acoustic ceiling tiles (ACT) and hard ceiling, gypsum. Hard surface ceilings should be cleaned, patched and repainted. ACT is showing signs of wear and should be replaced, particularly in spaces adjacent to heavy grilling functions.

The primary storage spaces are poorly lit spaces with exposed ceilings and sealed concrete floors. (5)

The northeast section of the Lower Level is a series of offices that were originally designed and used by Health Services. These spaces have carpeting, painted gypsum walls, and ACT ceilings. Other spaces, such as former shower rooms, are being used as storage spaces (6). The finishes in these spaces are inappropriate for the use of the space and should be replaced to meet the user needs.

Current locker and employee restrooms have a poured, color flake epoxy flooring with integral coved base and glazed block walls or painted CMU block walls. (7)



1



2



# EXISTING BUILDING CONDITIONS & ANALYSIS



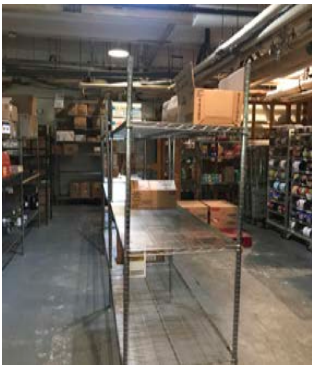
3



4

The east entryway has VCT flooring, ceramic tile wall base, gypsum and CMU walls and painted structure ceiling. (8) Restrooms located off the lobby space have 1" x 2" mosaic tile floors with glazed block walls. (9) Some walls have been refinished with ceramic tile, and some areas of the flooring have been replaced with new 2" square floor tiles. It is recommended that all finishes in the restrooms are replaced.

Located in the southeast section of the Lower Level is a leased space for Wisconsin Public Radio. Their space is in okay condition, but will not meet needs for the Whitney Center. It's finishes are recommended to be replaced when the space is re-purposed.



5



6



7



8



9



10





# EXISTING BUILDING CONDITIONS & ANALYSIS

## Upper Level



### UPPER LEVEL:

Although the eastern stairwells between the upper and Lower Levels are open to the public, they are rarely used. The mosaic tile that is on the stair treads and risers remains in good condition. (1)

Vestibules from the east and west are cementitious terrazzo and appear to be in good condition. Walk off carpet mats are placed over top of the terrazzo. This can cause for a trip hazard, can damage the floor below, and creates two floors for the custodial staff to maintain. Suggestion is to replace the terrazzo in the vestibule if it is to remain as primary entry to the facility. (2)

The main concourse of the facility is cementitious terrazzo. It remains in good condition and could be kept, as is (3). Walk off carpet mats are placed over top of the terrazzo. This can cause for a trip hazard, can damage the floor below, and creates two floors for the custodial staff to maintain. Suggestion would be to have more walk off carpet near vestibules to adequately serve this facility.

In the southeastern section of the facility, the primary flooring is a resilient luxury vinyl tile (LVT) with wood aesthetic. Some scuffing has taken place. Though in okay condition at this time, it would be recommended to be replaced in any renovation project due to scuffing that has already occurred. A walk-off mat is also being used in the entry to this area of the space, which suggests that there isn't enough walk off carpet in the primary concourse of the facility. (4)

Badger Street station has porcelain tile which appears to be in good condition. (5)

The back of house space on the southern half of the facility is an assortment of 12" square porcelain tile and mosaic tile. The mosaic tile is largely in poor condition and is recommended to be replaced (6). The 12" square tile appears to be in okay condition (7). Though since many porcelain tiles do not meet the recommended dynamic coefficient of friction standard, it would be recommended to replace it in back of house areas.

Chars, located in the southwestern section of the facility, has a combination of porcelain tile, resilient luxury vinyl tile and carpeting (8). The 12" square tile appears to be in okay condition. Though the LVT appears to be in okay condition at this time, it would be recommended to be replaced in any renovation project due to scuffing that has already occurred. The carpet also appears to be in okay condition, however it would be recommended to be replaced in any future addition. Areas with carpeting for the flooring, carpet base is in use. It would be recommended to replace the carpet base as it is difficult to clean, and therefore not desirable in a dining hall.



1



2



# EXISTING BUILDING CONDITIONS & ANALYSIS



3



4



5

The northern end of the facility is the “all-you-care-to-eat” section of the facility. As you enter this section of the facility, the flooring is quarry tile, which was installed with several different colors to form patterns and way-finding around the food stations (11). Most of the tile appears to be in decent condition but there are several tiles that have damage, and many appear to be unable to be kept clean. With all the patterning, color changes, inconsistent base and floor tile colors, and damage, it is recommended to be replaced. Around the seating area carpeting is installed. The carpet appears to be permanently soiled and is in poor condition. It is recommended to be replaced (12). The wall and ceiling finishes throughout the space are all inconsistent, dated, and unmatched. It would be recommended for this space to be refreshed into an attractive cohesive space to help attract and recruit new students.



6



7



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9



10



11

The restrooms on the Upper Level have a mosaic tile floor (13 & 14). Walls are all different, varying between ceramic block, ceramic tile, painted brick, or painted CMU. In order to bring these restrooms up to ADA compliance, they need to be redone, at which time new finishes will need to be installed to accommodate these changes.



12



13



14

Overall, though many of the materials used throughout the space have been well maintained, many are past their life expectancy. They are dated in terms of use and color, they are inconsistent with the facility, and in many cases are not used in the proper settings. Due to these reasons, it would be recommended that the interior finishes are replaced in order to make Whitney into a beautiful and enjoyable space for students and future students to come.

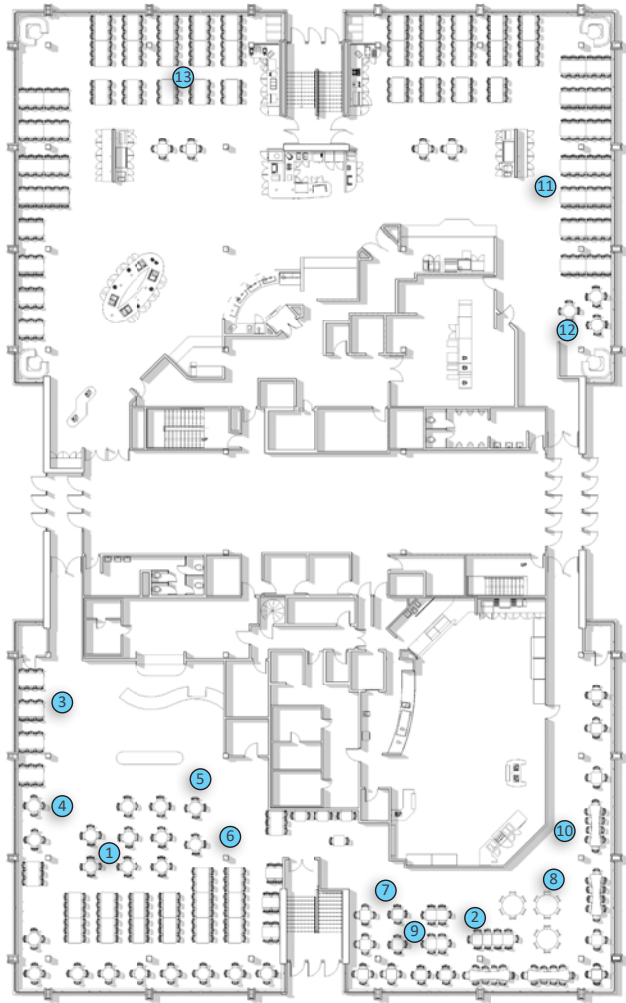




# EXISTING BUILDING CONDITIONS & ANALYSIS

## FURNITURE

### Upper Level



#### Existing Furniture Counts

All-you-care-to-eat:	380
Chars and Badger Street Station:	348
<b>Total Upper Level seating:</b>	<b>728</b>

Being that the furniture at the Whitney Center was replaced within the past five years, most of the furniture is in okay condition.

In the southeast quadrant of the facility, which houses the convenience store, the perimeter of the space is lined with pub-height tables with either a wishbone table top (seating eight students) or small circular tables (to seat four). The central dining area is filled with large circular tables (seating eight) or small rectangular tables (seating two), which can be grouped together to create longer tables. All the stools and chairs in this quadrant are metal chairs in a light gray metal finish and a blond wood seat. The tables are all a light, lineal striation patterned laminate, with black rubber t-molding edges and black bases.

In the southwest quadrant of the facility, pub height tables line the southern wall of the space, directly in front of the windows. These tables are either circular (seating four) or small rectangles (seating two) which can be grouped together. Throughout the remainder of the space, there are standard-height rectangular tables (seating six) which are often grouped together, or small circular tables (seating four). All stools and chairs in this quadrant have a black poly back, black or brown vinyl upholstered seats, and black metal legs. The tables are all a light, non-descript patterned laminate table top, black edging, and black bases.

The northern half of the facility features the same chairs and tables as the southwest quadrant of the facility: circular pub height tables (seating four), standard-height rectangular tables (seating six) which are often grouped together, and small circular tables (seating four). They also have four built-in booths, which are circular and in the corners of the facility.

If Whitney were to be renovated as recommended, Campus has a policy against reusing existing furniture in new spaces after major renovations. Therefore, it is recommended that all the existing furniture is replaced with contemporary, coordinating furniture that enhances the user experience.



1



2





# EXISTING BUILDING CONDITIONS & ANALYSIS



3



4



11



12



5



6



13



7



8



9



10

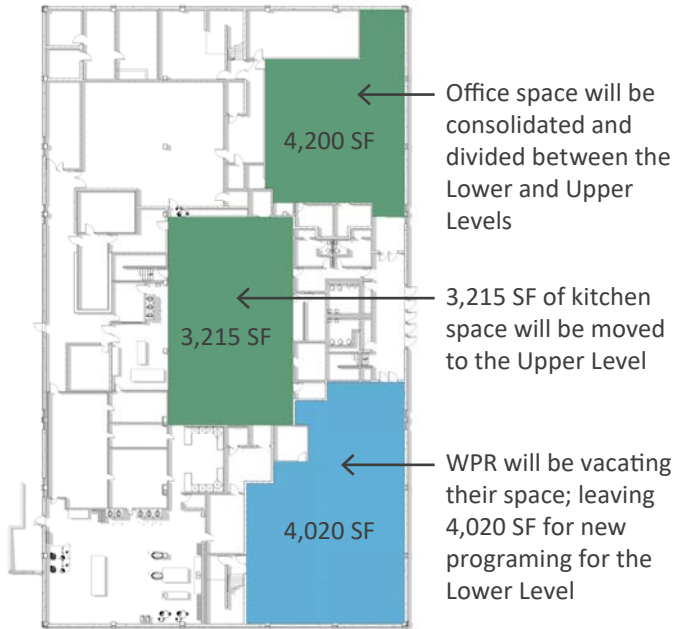


# DESIGN RECOMMENDATIONS

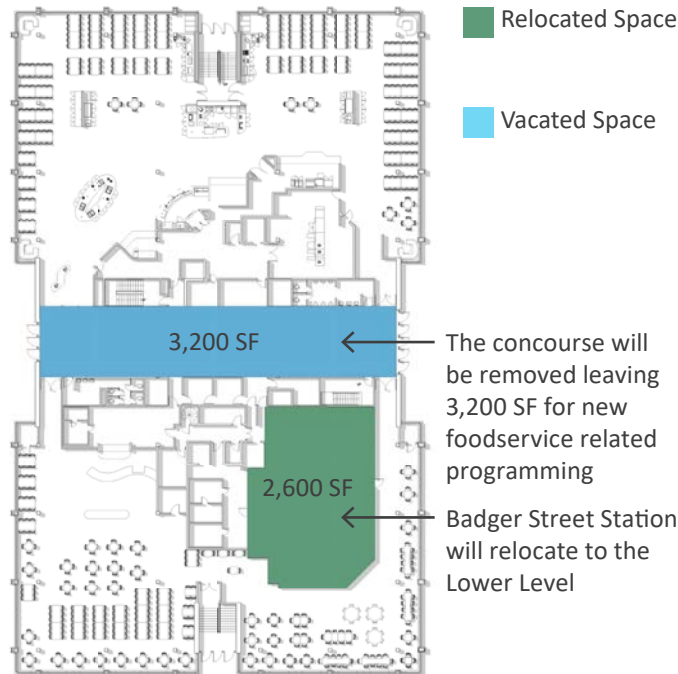
FEASIBILITY STUDY FOR THE WHITNEY CENTER  
UNIVERSITY OF WISCONSIN-LA CROSSE | DFDM PROJECT NO. 17K1X

## CONSIDERATION OF RENOVATED FACILITY

### Lower Level - Available Space



### Upper Level - Available Space



### OVERALL:

After a full facility study of the existing Whitney Center; a cost comparison between a new facility and renovation of the existing facility; and site and location on campus consideration; it has been determined that the Whitney Center should undergo a major renovation, with two small and one large entry additions. This project would address the outdated foodservice operations, aging building systems, update the facilities exterior façade / building envelope, and create a more contemporary space that will help the University attract and retain students. The Design Team recommends the following:

#### ENCOURAGE THE USE OF THE LOWER LEVEL:

- Move the convenient store (Badger Street Station) to the Lower Level
- Create a coffee shop and lounge space on the Lower Level
- Allow the Lower Level to be open for business, even when the Upper Level is not in service

#### ALLOW THE ALL-YOU-CARE-TO-EAT PROGRAM TO OCCUPY THE ENTIRE UPPER LEVEL:

- Restrict entry to and all non-emergency exiting from the Upper Level to one location
- Make more efficient use of the space, to allow for more seating
- Create different types of seating and environments throughout the space to avoid a 'middle school cafeteria' feel

#### OVERHAUL ENTIRE FOOD PRODUCTION AND FOODSERVICE OPERATIONS:

- Allow for display cooking and allergy friendly cooking
- Allow for a changing menu
- Maintain daily specials signage



# DESIGN RECOMMENDATIONS

## ENTRANCES:

The Whitney Center currently has entryways on all four sides of the facility, though their access is limited / restricted. On the west side, students are able to enter on the Upper Level only. There is an entry into the Lower Level, but that is only used by Whitney staff as a loading dock and trash receptacle space. The north side is used by students as an emergency exit, and by UWL facilities planning and maintenance personnel to quickly access their mechanical rooms. Similar to the north, the south side of the facility is used by students as an emergency exit, and by WPR for access to the radio station offices. The east side of the facility is the only entry where students can enter on both the upper and Lower Levels, however most students are not aware that they are permitted to enter at the Lower Level.

In order to encourage the use of the Lower Level, it is recommended that the northern and southern entries to the facility be made accessible and welcoming to the students. These entries would permit students to access the Lower Level only, but would maintain access from the Upper Level as an emergency exit. Since these entryways were originally designed as emergency exits only, they do not have vestibules, airlocks or canopy's to help keep whether elements outside.

The Design Team would propose building additions to both the northern and southern entries. These would provide vestibules, protection from the elements, and would help draw student attention to these access points.

On the west side of the facility, the Lower Level entry would remain as an employee and loading dock entry only. The bridge spanning over the loading dock would remain in place as a shelter from the elements, however the entry to the Upper Level would be closed. Consideration was given to keeping the Upper Level entries as an emergency exit only, however it is not needed by code and would just cause confusion. Therefore this entry is proposed to be removed completely.

The eastern entry way would undergo the largest transformation. Both existing entries would be removed, as well as the pedestrian bridge leading to the Upper Level. The site would be leveled and regraded to allow the Mid-Level to become the only entry point, similar to the north and south entries. This addition will be large enough to house a showcase stairway to visually and physically connect the two levels, as well as to create more lounge space between the levels.

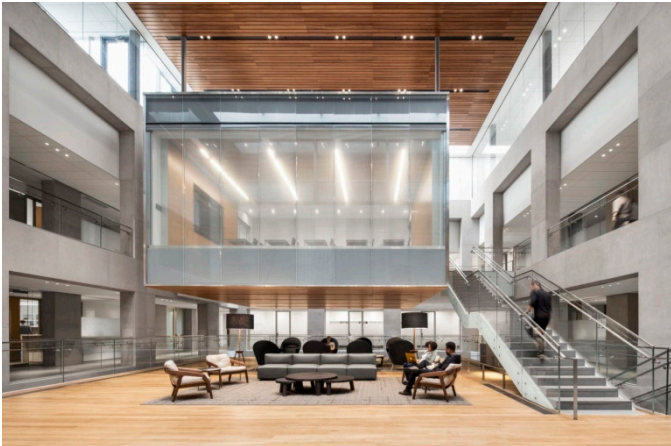


- ① Vestibule entry addition with access to Lower Level, emergency exit for Upper Level
- ② Main entrance at Lower Level, access to lower and Upper Levels
- ③ Vestibule entry addition with access to Lower Level, emergency exit for Upper Level
- ④ Lower Level entry and loading dock to remain, Upper Level entry to be closed.





# DESIGN RECOMMENDATIONS



The Upper Level of the addition will be designed to allow a small lounge space for students to sit and wait for their friends to join them for meals, as well as a place for queuing before swiping into the all-you-care-to-eat facility. Currently, students enter and swipe their cards at one side of the space and exit on the other. The current exit of the all-you-care-to-eat program is un-monitored by Whitney staff and upwards of 25 students sneak in per day. In order to fix this situation, having one point of entry and exit into the new Upper Level would be preferred. This one entry and exit point into the all-you-care-to-eat area will allow staff to monitor students to ensure no students are entering into the facility without paying. It would also allow for the foodservice providers to easily close off the all-you-care-to-eat facility during non-serving hours.

## LOWER LEVEL:

Once inside the new addition, students would have easy and immediate access to the Lower Level as well as the Upper Level. The new entry could include expansive windows to allow natural light to flood the Lower Level, could serve as a lounge space for students, and would be a primary space for the foodservice providers to post up-to-date information on the menu options being served.



With the restricted hours of the all-you-care-to-eat facility limited to the Upper Level, the Lower Level would be able to remain open for extended hours and provide the students with 'after hours' spaces. A strong desire for a space that feels different from other campus locations, a more secluded and private feel, was expressed by students surveyed. The Lower Level will continue to house the campus bakery and centralized grab-and-go production as well as bulk dry goods and freezer storage for the kitchen. In addition, two food concepts will be located in the Lower Level to bring increased activity to the proposed circulation area. These concepts will be a coffee venue, with comfortable seating to encourage students to linger, and a convenience store to accommodate students on the go and after-hours service.



The Badger Street Station would continue to serve as an alternate to the all-you-care-to-eat program. Chartwell expressed interest in having the Badger Street Station be able to be fully self-service by the students to help with their shortage of staff. If this space were designed in this manner, it would be desired to remain open for student access 24/7.



# DESIGN RECOMMENDATIONS



## UPPER LEVEL:

By relocating the Badger Street Station to the Lower Level, the existing footprint of the Upper Level of the Whitney Center would be able to achieve the campus' goal of offering 1,000 seats to students in the all-you-care-to-eat space. The Upper Level would then solely house the all-you-are-to-eat program. Students dining on campus today have much more sophisticated tastes than ever before. They are more accustomed to dining in restaurants, they compare their campus dining experience with peers at other campuses via social media, they watch television cooking programs and they are environmentally conscience resulting in much higher expectations for their meal experience, wherever they dine.

The Whitney Center, although having received a variety of updates, has not been fully renovated since it was constructed. The renovated dining center is designed with these new customer expectations in mind. Planned to serve a peak meal volume of up to 2,500 customers in an all-you-care-to-eat setting on the Upper Level, this distributed concept marketplace offers an open concept kitchen/serving space with seating directly adjacent the food venues to allow easier access to the various concepts and facilitate trayless service. The nine serving concepts will have a very retail appearance and offer custom, made-to-order menu options prepared in display cooking stations open to the dining area. The stations will include a variety of diverse options including an allergen-reduced concept, rotating international station, pasta sauté concept, a home-cooking concept including a display rotisserie, as well as pizza, grill, salad bar and deli stations. These stations will be designed with flexibility in mind, allowing the campus chefs to exercise creativity and highlight their skills. The hoods and utility connections will accommodate a variety of equipment to allow menus to change as student tastes and trends dictate. These stations are designed to supply diners with a complete meal of complementary menu items, similar to what they experience at a restaurant.



The seating area will be a true gathering place for students. Offering views of campus on all sides and a wide variety of table sizes and groupings. This variety is intended to meet the varied needs and moods of the student diners. The design of this space will complement the retail appearance of the serving concepts providing the students with an area that they truly want to call "home".





# DESIGN RECOMMENDATIONS



The infrastructure to support owner-provided electronic signage has been included to provide up-to-date menu information as well as photographic depictions of the food available at each area. This will allow the Dining Services team to better promote daily specials, identify locally grown and sustainably-raised ingredients and menu items, and provide detailed ingredient lists and nutritional information. This also helps students get a better sense of the wide variety of menu options offered each day.

## FOODSERVICE:

The primary kitchen work centers on the Upper Level include an open hot food production area, a somewhat limited cold food production area and warewashing. The intent is to have the majority of food production take place at the various stations but to prepare things in a manner that provides faster speed of service than most display cooking venues. Meals will be served on permanent dishware without trays with good access to a soiled dish return area. The dishmachine has just recently been replaced and the plan is to reuse this unit.



The foodservice equipment contractor will be responsible for coordinating all schedules and utility services with the construction team. The scope includes all of the production and serving equipment as well as the exhaust hoods, hood fire protection systems, walk-in cold storage units and warewashing equipment. The foodservice equipment provided in this project will meet local health department and NSF approvals. The front of the house areas will be designed to have a very retail appearance with quartz countertops and tile or millwork counter front panels. The construction of these units will be of stainless steel with a millwork wrap to provide equipment that is very durable as well as attractive. Electronic signage will be provided at the entry and throughout the serving area to provide up-to-date menu information as well as photographic depictions of the food available at each area. The majority of the beverage equipment and a waste oil receptacle will be provided by the owner's vendors.



To reduce energy consumption, the equipment specified will be Energy Star listed, where available. The exhaust hoods will be UL-approved low volume units with demand control ventilation systems. Faucets on hand sinks and spray rinse nozzles will be low-flow models. Lights within equipment will be LED units, when available. This typically includes the hoods, walk-ins and protector shelves.





## FINAL DESIGN RECOMMENDATION



As shown on the following pages, two primary options were considered for the Lower Level, the Upper Level and the eastern entry into the facility. Ultimately it is a combination of all these options that is the recommend solution.

### EXISTING EXTERIOR:

The largest focus of this exterior renovation would be to remove the mansard roof, while also improving the energy efficiency of the exterior envelope. With the structure of the facility, it would be possible to run glass higher on the exterior and allow more natural light, as well as give the feeling of additional height on the facility. A sunshade could be installed as the window's frame to help with solar heat gain during the summer months. With the primary entry to the facility being located at the Mid-Level, it would be an opportunity to expand windows into the foundation walls, allowing natural light to enter the facility.

### ENTRY:

With the intention to promote student traffic into and through the facility, the northern and southern entries will receive small additions to create vestibules as well as visual icons to promote its use. These entry ways will continue to serve as emergency exits out of the Upper Level space.

The east entry will serve as the primary entry into the facility. Options considered a Lower Level at-grade entry, with the site sloping down to the entrance, and a Mid-Level entry, with the site remaining level. Though the Lower Level entry was preferred, it doesn't appear to be possible with the high water table on campus. Therefore, the Mid-Level Entry was the chosen solution.

This entry would house a new elevator, stairs to both the Upper and Lower Levels, allow for safe queuing into the All-you-care-to-eat space on the Upper Level, provide space for student lounging, and provide a visual connection to both levels.

This addition would have the opportunity to be as tall as the Upper Level, which would this old facility relief from its somewhat limited ceiling heights. Windows wrapping the addition would also allow ample natural light to enter the facility's core to both levels.

Finishes for the new exterior should coordinate with those facilities surrounding the Whitney Center. These materials include the red brick, cream stone, and a more traditional style of architecture, such as stone lentils above openings. Concepts including limestone bricks and metal panels to coordinate with the Student Union were abandoned due to the Campus' desire to keep the Student Union special and totally unique on campus.



# DESIGN RECOMMENDATIONS

## Lower Level



## LOWER LEVEL:

With much of the occupied space in the Lower Level relocating, nearly all of the eastern side of the Lower Level will be converted to student-focused spaces. A thoroughfare concourse will be created between the north and south entryways. Along this concourse, smaller breakout spaces for student lounge or casual dining spaces will be provided.

The convenience store, Badger Street Station, will be relocated along this route. Cartwell has the intention to create several self-service stations in the Badger Street Station, which would allow it to remain open 24/7.

A small coffee shop / late night hang out area will also be created along this concourse. This space should have a different atmosphere than other locations on campus, and be a place students want to hang out after hours.

Finally, a group dining space will be created in the Lower Level. The Private Dining room would be equipped to serve as a teaching location for summer cooking campus, a group dining location that is private both audibly and visually from the rest of the facility, and as general seating space when it's not being used by groups.

## UPPER LEVEL:

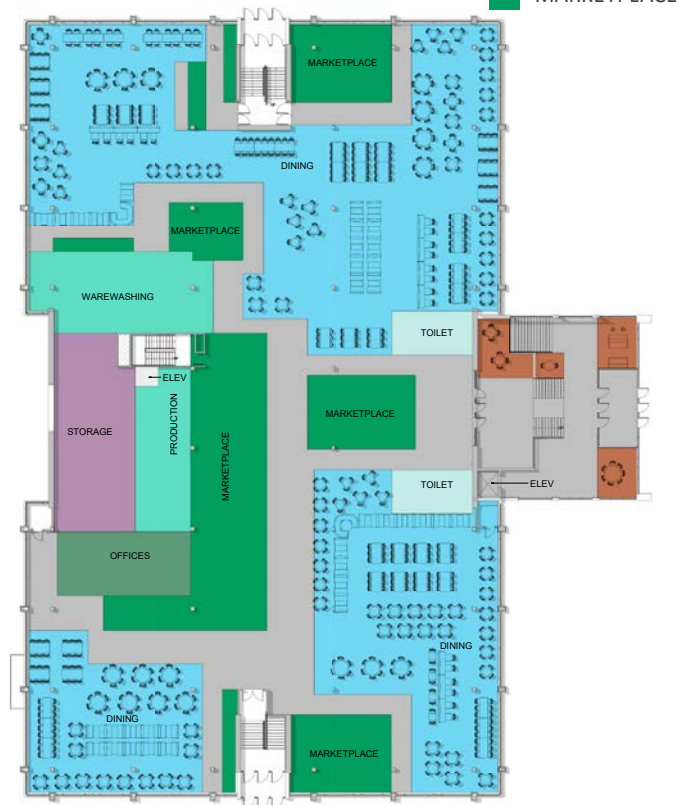
The Upper Level will be solely occupied by the All-you-care-to-eat program. With its limited access and hours of operation, allowing it to have one entry / exit point will allow the staff to easily close the space from students.

The Upper Level will be access though the addition on the east side of the facility. The addition will allow space for queuing outside the entry to the all-you-care-to-eat space. Once through the entryway, students will swipe their cards and enter.

Nine different food stations will be located throughout the space; one will be on the north end, one on the south end, one centrally located just as you enter, and the rest wrapped around the production and storage space on the western half of the facility. The dining spaces will spread through the remainder of the space with the idea that students will be able to easily monitor their personal items while accessing food.

This final recommendation is a result of a combination of the two concepts further described in the following section.

## Upper Level



# DESIGN CONCEPTS

FEASIBILITY STUDY FOR THE WHITNEY CENTER  
UNIVERSITY OF WISCONSIN-LA CROSSE | DFDM PROJECT NO. 17K1X

## CONSIDERATION OF LOWER LEVEL, AT-GRADE ENTRY



Consideration was given to a lower-level, at-grade entry. This space would re-grade the east side of the facility to allow for a soft slope down into the Lower Level. This addition would then house an elevator with two stops, and a grand open stair to allow visual connections between the Lower Level and the Upper Level. This addition would be comprised of glass to allow the Lower Level to be filled with light and to make it a more desirable space. With the main entry to the facility on the Lower Level, it is hoped that the students would more readily use the north and the south stairs as a walk through, since they don't have to go up more stairs on their way out. Students who are taking food go to would then be able to walk directly outside without having to go up stairs with their hands full of food and beverages. Finally since the students would already be on the Lower Level, the hope would be that they would use the Lower Level to its fullest potential.

The Upper Level of the addition would be large enough to have some lounge space, and space for the entry line into the all-you-care-to-eat portion of the facility.

Advantages of this concept include:

- Ease for students to access
- Immediate visibility to Lower Level
- Elevator would only have to have two stops instead of three
- A way for ample natural light to reach the Lower Level
- A larger addition for visibility
- Opportunity for outdoor plaza space

Disadvantages:

- Flooding is currently a problem and a Lower Level entry would increase the probability for future flooding
- Steam line will be disturbed and need to be relocated

Ultimately it was determined that the advantages outweighed the disadvantages in this concept and the Campus and DFDM wanted to consider this concept further. However, after careful review of the site, it was determined that the risk for flooding was too high and another solution needed to be considered.





# DESIGN CONCEPTS

## CONSIDERATION OF MID-LEVEL, AT-GRADE ENTRY



Consideration was given to a Mid-Level, at-grade entry. This space would create a small entry off the eastern side of the facility. Students would enter into the space with a small landing and would be able to determine if they'd like to go up or down for vending options. Since this addition could potentially be smaller, there would be more room to allow for landscaping and the creation of outdoor gathering spaces around the facility.

Advantages of this concept include:

- A lower cost for site-related work to create
- Ease of exterior maintenance
- Ease for students to access
- Opportunity for outdoor plaza space

Disadvantages include:

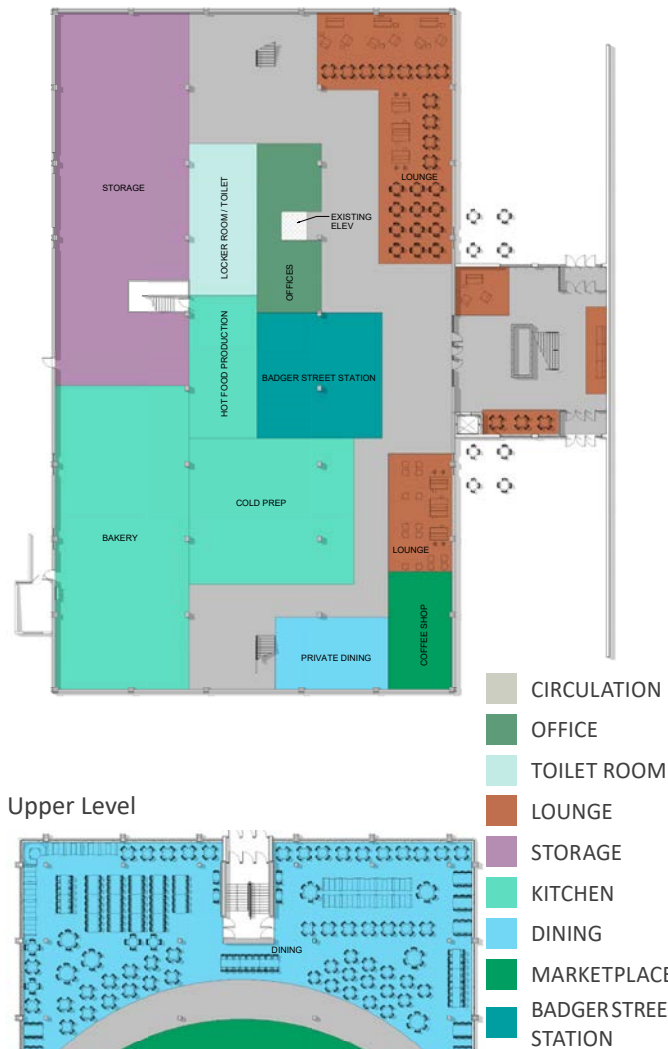
- An additional stop for the elevator
- Safety concerns with students having to carry items up and down stairs, no matter where they eat
- The fear that if students have to go out of their way to use the Lower Level, the Lower Level will be underutilized

Ultimately it was determined that the advantages outweighed the disadvantages in this concept and the Campus and DFDM would like to consider this concept further.

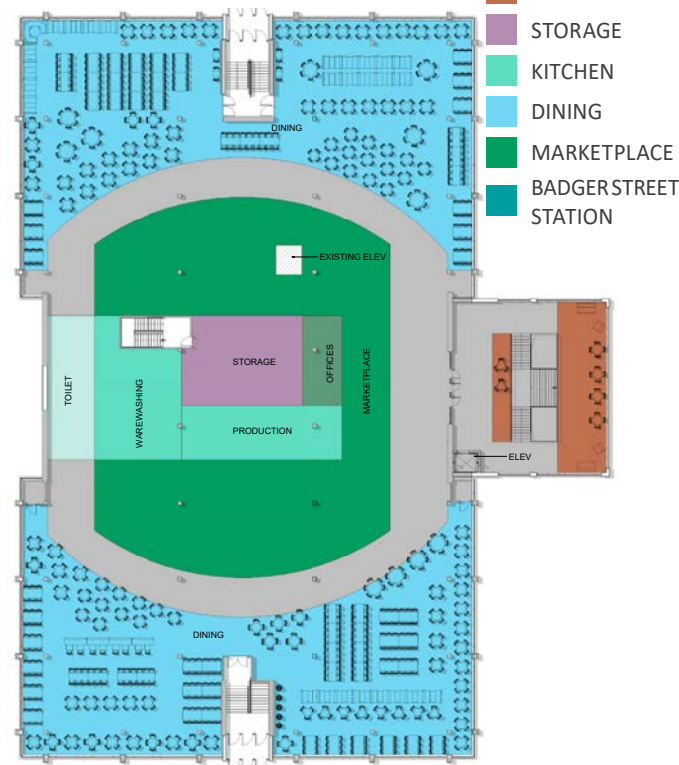


## PROPOSED USE - CONCEPT A

### Lower Level



### Upper Level



### LOWER LEVEL:

This concept was proposed with the Lower Level, at-grade entry. Because of this, it would be proposed that the east exterior walls be opened up with windows to allow the space to be flooded with natural light.

This concept allows the eastern half of the Lower Level to become public space. It would include a large concourse corridor, running from the north entry to the south entry. Along this concourse, there would be smaller break out spaces for individual or small groups, larger lounge spaces, the Badger Street Station convenient store, and a coffee / after-hours space.

The back of house functions would remain. The bakery would be updated but would remain in the same location. It would also house bulk dry goods and freezer storage. The loading dock would also remain in place.

Though most of the mechanical and electrical will be updated and replaced, they will continue to be located in the northwest quadrant of the facility.

### UPPER LEVEL:

This concept allows the foodservice operations to be laid out as a horseshoe configuration, with all stations backing up to one central production and back-of-house. This concept will have to carefully consider how the mechanical venting integrates with the penthouse directly above it, since it would all be located so tightly into one space. This concept would allow the full Upper Level to be visibly connected upon entry, which supports the see and be seen approach many students have. Since queuing would be alongside the seating areas, students would be able to more easily keep an eye of their possessions while going back for additional servings.



# DESIGN CONCEPTS

## PROPOSED USE - CONCEPT B

### Lower Level



### LOWER LEVEL:

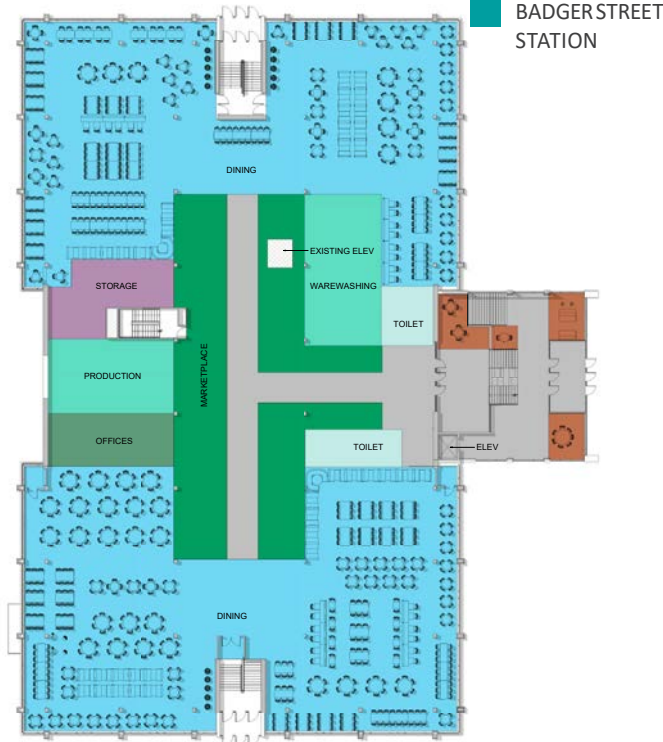
This concept is very similar to Concept A. The largest difference between these concepts is that this one was proposed with the Mid-Grade, at-grade entry. This allows lounge spaces to be created at each level as well as a large outdoor plaza.

### UPPER LEVEL:

This concept allows the food stations to create a concourse through the center of the upper facility. This concourse concept visually breaks the Upper Level up into the northern and southern halves of the space, though students would have access to both areas. This concept would be easily excited from a foodservice perspective, with each station being independently operated and supported. It is a similar concept to the foodservice operations at the Student Union on campus, where it is a pay per item, instead of an all-you-care-to-eat service.

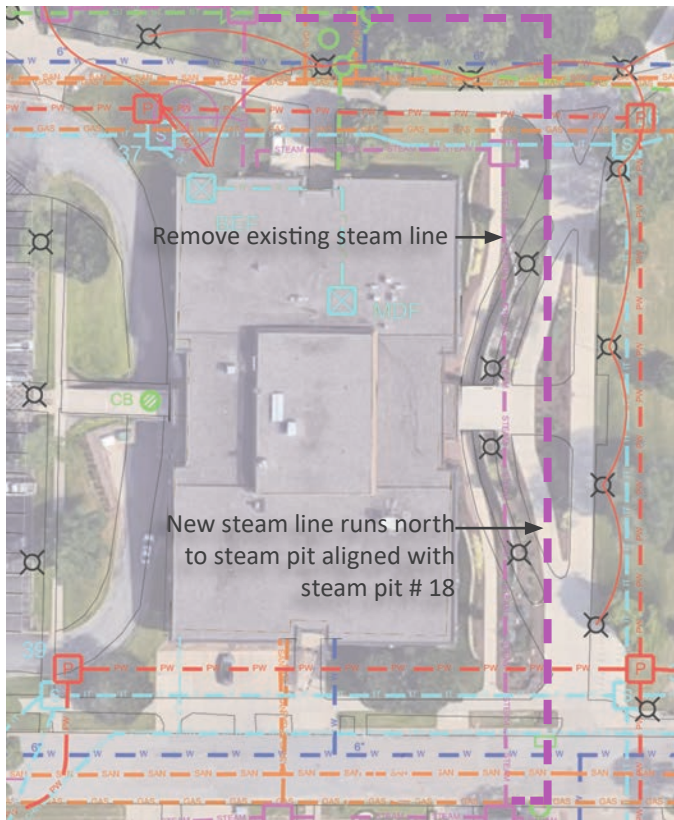
Two considerations that will need some attention in final design would be: security and mechanical operations. With this operation being both all-you-care-to-eat and tray-less, campus will have to consider how students monitor their possessions when they leave their tables to get additional servings. Careful consideration would have to be paid to how the mechanical venting integrates with the penthouse directly above it.

### Upper Level





## SITE



### UTILITY LOCATIONS:

The building is served by chilled water which enters in the south west corner of the bakery. The chilled water was brought to the building around 1997 or 1998 and will remain for reuse.

The new east entrance of the building will require revisions to the site steam. The steam and box conduit from pit #14 up to pit #17 will at a minimum need to be cut and revised with an expansion loop or offset to accommodate the east entrance. Since this piping is of similar age to Whitney Center it is recommended that the steam piping and box conduit from pit #14 to pit #17 be completely replaced.

The current high pressure steam piping that enters Whitney Center also exits to the north and routes to steam pit #18. It is recommended that the routing from steam pit #17 into the building and back out to steam pit #18 be revised so the only high pressure steam piping for Whitney Center is the high pressure steam that serves the building. Pit #18 was modified during the Eagle Hall building process with newer steam mains routed out of pit #18 to the north. Pit 18# also has piping routed to the west to serve Coate Hall.

With the amount of revision required for this project and the age of the steam piping and pits, it is recommended that pit #17 move to the north to align with pit #18. All steam piping within pit #18 should be revised to accommodate piping entering from the new pit #17 and the piping routed to the south for Whitney Center be replaced. Due to the aging infrastructure and amount of site steam and box conduit work, this may need to be a separate project.

## STRUCTURE

### FOUNDATION SYSTEM:

After review of the existing drawings for the Whitney Center, the foundations were designed for a soil bearing capacity of 1800 psf. This is a low soil bearing capacity based on other buildings on campus and it would be recommended to get at least one new soil boring to verify this capacity. At this bearing pressure a conventional spread and strip footings can be used for the entire addition and will be proportioned for this 1800 psf allowable bearing limit.

### FLOOR STRUCTURAL SYSTEMS:

Most of the Upper Level will be a conventional, non-structural concrete slab-on-grade, placed on a vapor retarder and compacted gravel drainage fill.

The second floor will use a structural system consisting of wide-flange steel beams and girders, designed to act compositely with a 6" thick concrete slab on 3" composite steel deck (3" concrete cover over deck). This system requires headed steel studs be welded to the top flanges of the beams and allows the tension capabilities of the steel beams to work integrally with the good compressive qualities of the concrete slab to result in a more efficient total system. Columns supporting the steel floor and roof structure will be hollow structural steel (HSS) sections of 6x6, 8x8 and in a few locations, 10x10 sizes.

### ROOF STRUCTURAL SYSTEM:

The roof structure will be steel joists and wide-flange beams, overlain by 1.5" steel deck.

### WALL SYSTEMS:

Exterior structural walls will have brick masonry veneer with a concrete masonry back-up will be constructed. This concrete masonry will be reinforced vertically with conventional deformed bar reinforcing and horizontal with conventional joint reinforcing.

### LATERAL RESISTANCE SYSTEM:

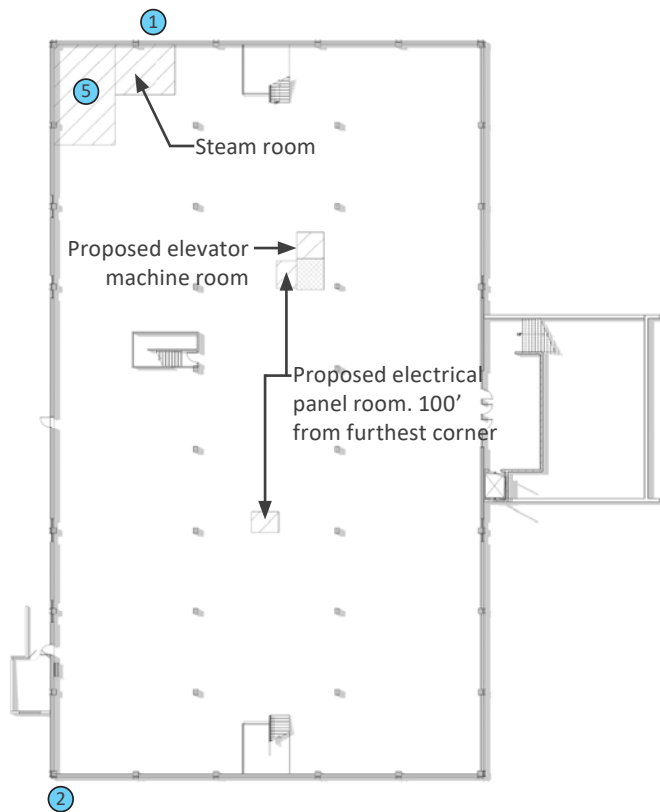
The concrete masonry walls will be utilized as the lateral load resistance system.



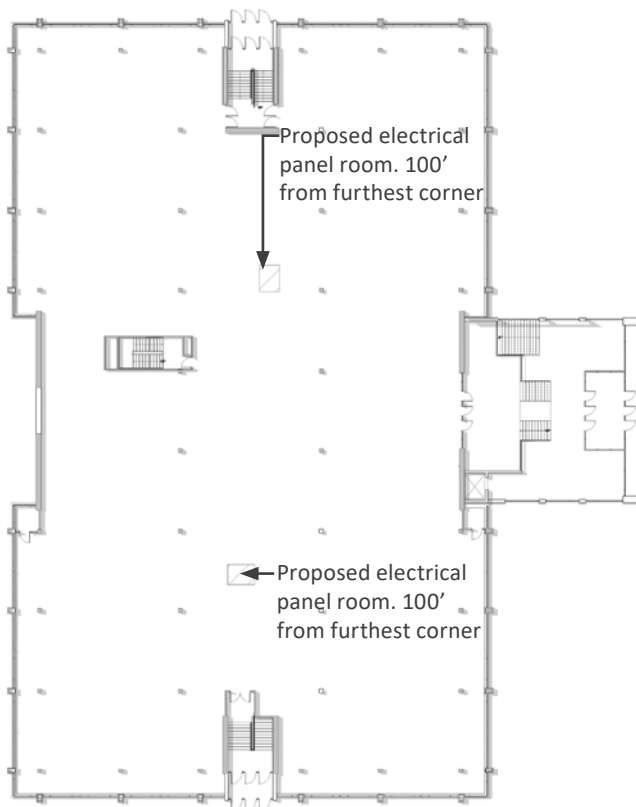
# DESIGN CONCEPTS

## HVAC SYSTEM

Lower Level



Upper Level



Steam will be utilized in the building for heating, creating domestic hot water and for some kitchen equipment. The high pressure steam will be reduced to low pressure steam and medium pressure steam. Medium pressure steam will be used for kitchen equipment. The low pressure steam will be used at the domestic water heaters, a steam heat exchanger for hydronic heating water and for steam heating coils at air handling units with large percentages of outside air. Steam service to the building will be located in the Lower Level on the north side of the building. (1)

Campus chilled water will be utilized for cooling in the building. The chilled water meter and campus loop pressure sensor and bypass will continue to be utilized or be replaced with new. (2)

The quantity of air handling units and zoning will be discussed during design based on space use, conditioning requirements, hours of operation, etc. It is assumed the Lower Level will be served by two air handling units. The bakery area will be served with one unit and the remainder of the air conditioned space would be served with another unit. The Upper Level is assumed to be served with two or three units. One unit could serve the north portion of the building, one to serve the center cooking area and a third to serve the south portion. If two units are utilized they would split the space north/south.

The existing penthouse will be expanded to accommodate larger air handling units due to the energy code requirements with maximum horsepower limits on fans. (3)

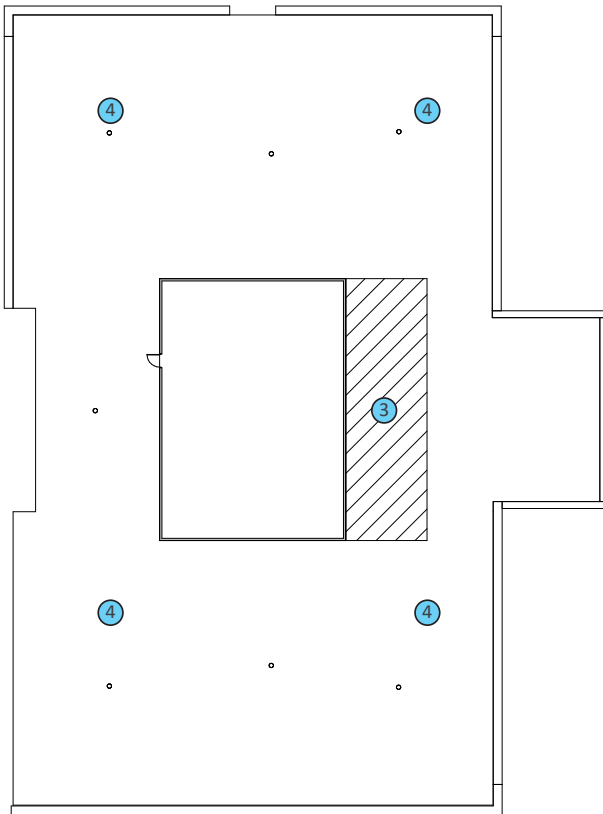
Demand controlled ventilation shall be utilized where code required in spaces such as dining rooms, conference rooms and other high occupant load spaces. Demand controlled kitchen hood exhaust shall be utilized to reduce the amount of exhaust and makeup air required during low levels of cooking. The demand controlled kitchen hood exhaust is code required on many hoods and will be reviewed during design. Transfer air shall be used wherever possible to reduce the amount of dedicate makeup air to the kitchen spaces.

All grease exhaust will be taken to the roof and be located away from outside air intake and doors into the penthouse. (4) Some fans may be located above the penthouse if hoods are directly below the penthouse and routing outside penthouse footprint is not an option. Upblast style exhaust fans will be utilized.

It is assumed the generator room will be located in the Lower Level in the northwest corner of the building. (5) An intake louver will likely be provided on the west wall and a relief air louver located on the north wall. A return air duct with damper shall be provided off the radiator to reject air back to the space in winter months to keep space temperature above 60F. The



Penthouse



outside air louver will have a minimum outside air damper for combustion air and a large damper for the remainder of the louver to provide cooling. A unit heater will provide heating for the space.

Electrical rooms shall be cooled with ventilation air only and may use supply and exhaust fans to move air through the room for cooling.

### EMERGENCY GENERATOR SYSTEMS:

The following HVAC equipment is recommended to connect to the emergency generator system:

- DDC Controls
- Heating Water Pumps
- Condensate Receiver
- IT/Telecom Room Cooling Units

### TEMPERATURE CONTROLS:

All controls will be DDC with electric actuation. The front end controls will be negotiated and shall be Andover and the remainder of the controls shall be bid and be BACNet.

### INDOOR / OUTDOOR DESIGN CONDITIONS:

The following indoor and outdoor design conditions will be utilized:

#### Outside Design Conditions (SPS 363 or La Crosse County):

- Summer: 87°F dry bulb, 75°F wet bulb
- Winter -20°F

#### Inside Design Conditions (All spaces except electrical, mechanical, telecommunication and kitchen):

- Cooling Design (spaces other than kitchens): 76°F, 60% RH maximum
- Heating Design: 68°F, no humidification

#### Inside Design Conditions (Kitchen Areas):

- Cooling Design (kitchens): 80°F, 60% RH maximum
- Heating Design: 68°F, no humidification

#### Inside Space (Electrical and Mechanical Rooms):

- Cooling Design: 100°F, no mechanical cooling or humidity control.
- Heating Design: 60°F, no humidification

#### Inside Space (Telecommunication Spaces):

- Cooling Design: 72°F, 55% RH maximum
- Heating Design: 68°F, no humidification

We will confirm these design criteria with the equipment types to be installed in the IT spaces and with campus and DFDM design standards.

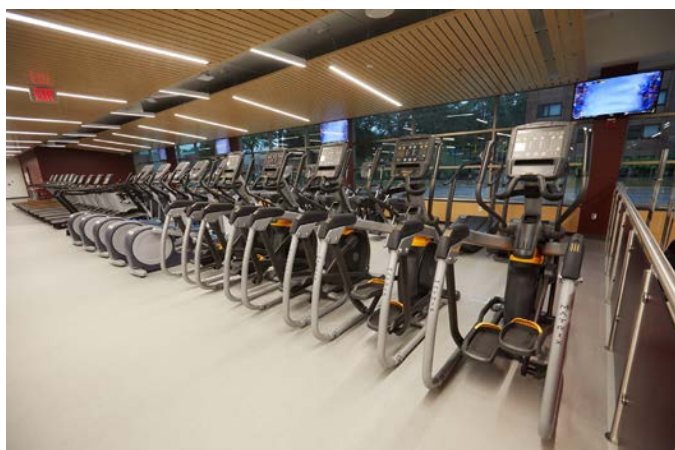
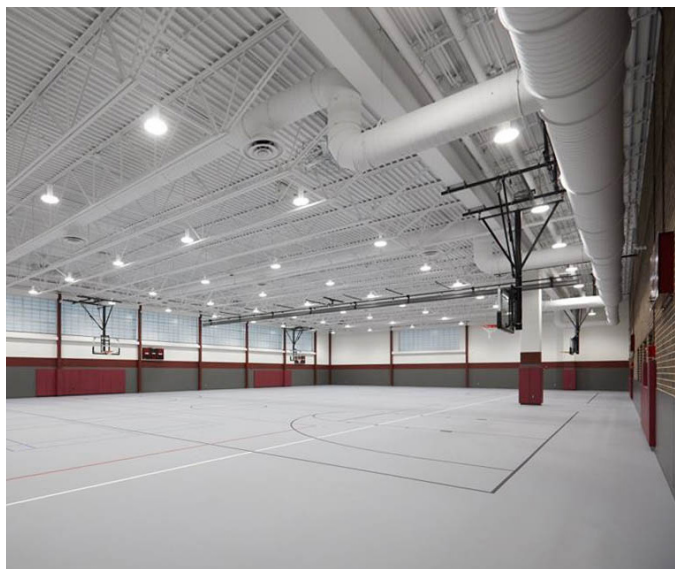
#### Exhaust Rate:

- 75 cfm/toilet fixture
- 0.5 cfm/sqft for locker room
- 2 cfm/sqft or 75 cfm for janitor closets
- 1.5 cfm/sqft for kitchen or as required based on hood air flow





# DESIGN CONCEPTS



## ELECTRICAL

### DEMOLITION:

Demolition of the existing panels and electrical loads will clear up space in the main distribution panel for new electrical panels while any newer panels in remaining walls will stay to serve new loads. The existing generator will be removed along with its emergency panel and transfer switch. Existing fluorescent lighting throughout the building will be removed. The existing fire alarm system will be removed, with some devices being saved for reuse depending on their cost-effectiveness and wear-and-tear.

### ELECTRICAL PANELS:

New 208V electrical panels, of a roughly similar number as are removed, will be fed from the existing main distribution panel. These panels will be located around the building to minimize wire length and in locations unlikely to be blocked by storage or be aesthetically displeasing. These can be placed in rooms where a guaranteed 3' of clearance can be maintained, placed discretely in corridors, or in dedicated electrical rooms. Receptacles will be placed to match appliance use with convenience receptacles placed evenly around both the public and work spaces.

### EMERGENCY GENERATOR:

A new emergency generator will be installed in a 30' x 18' room with a suitable pair of transfer switches and panels to cover an emergency electrical panel serving egress lighting, suppression systems, a public elevator, and fire alarm panel as well as an optional backup panel. The optional backup will be sized to serve all walk-in refrigeration and freezing, heating pumps, condensate returns, lift stations, lift sumps, building DDC panels, a service elevator, and the building IT for its VOIP system.

### LIGHTING SYSTEM:

The new lighting system will be fully LED lighting with automatic controls and daylight sensing to take advantage of modern lighting efficiency standards. Existing building mounted lighting will be replaced with LED lighting and the exterior lighting of the building will be modified to suit the new intended entrance. With the installation of a sprinkler system throughout the building, there is a greatly reduced code requirement for smoke and heat detection, so a new fire alarm system will primarily consist of a new fire alarm panel and new notification devices throughout the building, with only a handful of heat detectors in cooking spaces.



## TECHNOLOGY

### DEMOLITION:

All existing horizontal cabling for voice, data, coax cabling shall be removed demolished. Existing backbone(copper, fiber and/ or coaxial) may remain in place and be protected throughout construction. No changes are anticipated to the existing backbone/riser cables.

### TELECOMMUNICATIONS ROOM (TR):

The Telecommunications Room (TR) on each floor is a transition point between the Backbone Cable System and the Horizontal Distribution System. A Telecommunication Room is an area within a building for the exclusive purpose of housing equipment associated with the telecommunications wiring system.

There shall be a minimum of one telecommunication room per floor. Additional rooms should be provided when:

- The horizontal distribution distance to the work station exceeds 295 feet

Ideally the current communications entrance facility, MDF and telecommunications room would remain in the same location.

### SECURITY SYSTEMS - ACCESS CONTROL:

Electronic Access Control devices and connections, including credential readers, connections to electrified door locking hardware, connections to door hardware request to exit switches, and connections to door position switches will be provided at User Agency-identified doorways.

### SECURITY SYSTEMS - VIDEO SURVEILLANCE:

Video Surveillance cameras will transmit video to User Agency's existing Video Surveillance network video management software server(s) via User Agency's Ethernet switches and Ethernet network for recording, viewing, and management of video. All necessary licensing, configuring, programming, testing, adjusting, and commissioning associated with new Video Surveillance cameras will be completed by this Contractor to fully and completely integrate all new Video Surveillance cameras in to the existing User Agency campus-wide Video Surveillance system and ensure their proper operation.

### CATV (CABLE TELEVISION) SYSTEM:

A coaxial cabling infrastructure will be provided to distribute CATV programming.

The coaxial system will be RG-6 quad-shield in the horizontal, distributed from the telecom closets. RG-11 or 0.5" aluminum cabling will be provided from the source signal's service entrance in the ER to each TR. RG-6 quad shielded cable will be installed from each television location to the closest TR. The TR will contain the required amplification and splitting required for each individual drop.

The Contractor will provide amplifiers, taps and splitters as required, based on the design to maintain a 6 dB +/- 3 dB signal level at each jack.

### OVERHEAD PAGING:

A complete, zoned paging system will be provided, capable of distributing voice and background music to the building.

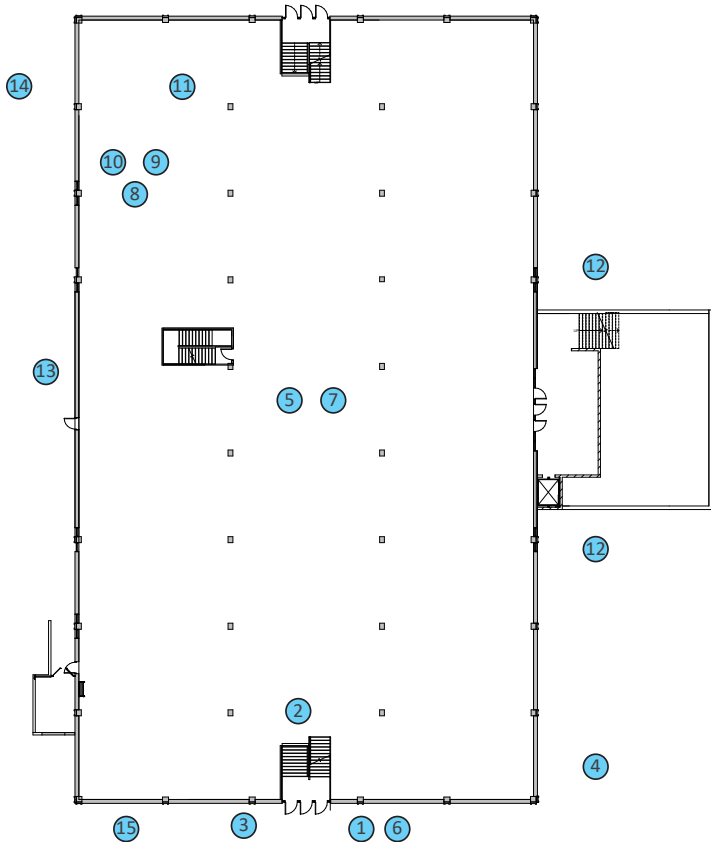
Overhead paging system shall be a 70V system. The paging system will be accessed from the telephone system. Speakers shall be 8" ceiling mounted 70V speakers distributed in such a pattern as to provide even volume and intelligible speech reproduction. A safety wire will be provided for each speaker to prevent the speaker from falling.



# DESIGN CONCEPTS

## PLUMBING & FIRE PROTECTION SYSTEMS

Lower Level



Example of new restroom

- ① Sanitary sewer, drain, waste and vent piping will be new, we will reconnect to existing sanitary sewer where it leaves the building
- ② Grease sewer drain and vent piping system will be extensively remodeled for new equipment locations, we will connect to existing stainless steel (2008) underground sewer piping.
- ③ Existing exterior grease interceptor installed in 2008 will be evaluated and may be reused.
- ④ Roof drainage/storm sewer system will be remodeled as needed.
- ⑤ All plumbing fixtures will be new.
- ⑥ There will be a new 6" water service for the domestic and fire protection system.
- ⑦ All water piping will be new
- ⑧ Domestic water heaters (2010) are steam fired, it will be evaluated for HW demand and may be reused.
- ⑨ Domestic water storage tanks (2010) will be evaluated for proper sizing and may be reused.
- ⑩ Water softener was new in 2010, it will be evaluated for demand and may be reused.
- ⑪ There will be a new NFPA 13 wet pipe fire protection system in entire building. Water available is 85PSI static, 70 PSI residual with 2018 GPM flowing.
- ⑫ East Lower Level outside storm drainage pit and pumps will be removed, they will not be needed due to a building addition.
- ⑬ West Lower Level outside storm pumps will be replaced with new pumps and controls.
- ⑭ Adding a trench drain across the NW drive near the top of the ramp down to the Lower Level will reduce the storm water flowing to the west pit/pumps and should be considered.
- ⑮ Natural gas will be new and extend from existing gas meter (2PSI outlet) to new equipment and emergency generator.

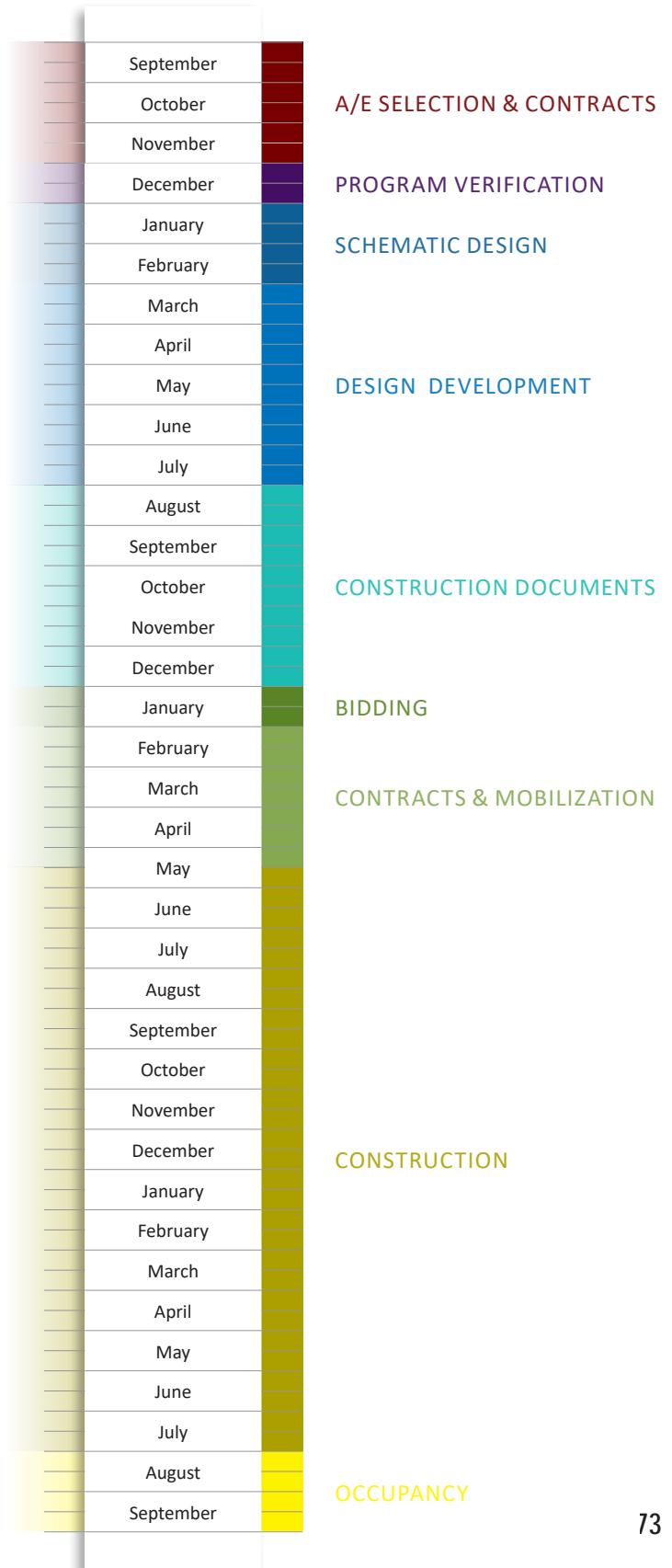




# SCHEDULE

FEASIBILITY STUDY FOR THE WHITNEY CENTER  
 UNIVERSITY OF WISCONSIN-LA CROSSE | DFDM PROJECT NO. 17K1X

## PROPOSED SCHEDULE



# BUDGET

FEASIBILITY STUDY FOR THE WHITNEY CENTER  
UNIVERSITY OF WISCONSIN-LA CROSSE | DFDM PROJECT NO. 17K1X

## PROJECT BUDGET SPREADSHEET

Item	Units	Quantity	Unit/Cost	Total	Estimating Plus	Comments
<b>New Construction</b>						
East Entrance Addition	sf	3,500	\$320	\$1,120,000		
Mechanical Mezzanine	sf	1,000	\$250	\$250,000		
North Entrance Addition	sf	500	\$350	\$175,000		
South Entrance Addition	sf	500	\$350	\$175,000		
<b>New Construction Subtotal</b>				<b>\$1,720,000</b>	<b>\$1,035,111</b>	
<b>Remodeling - Lower Level</b>						
Demolition	sf	16,000	\$4	\$64,000		
General Construction	sf	16,000	\$70	\$1,120,000		
Plumbing	sf	23,000	\$12	\$276,000		
Fire Protection	sf	23,000	\$4	\$92,000		
Electrical	sf	23,000	\$28	\$644,000		
HVAC	sf	23,000	\$45	\$1,035,000		
Data and Telecomm	sf	23,000	\$3	\$69,000		
<b>Lower Level Remodeling Subtotal</b>				<b>\$3,300,000</b>	<b>\$2,677,747</b>	
<b>Remodeling - Upper Level</b>						
Demolition	sf	29,000	\$4	\$116,000		
General Construction	sf	29,000	\$70	\$2,030,000		
Plumbing	sf	29,000	\$12	\$348,000		
Fire Protection	sf	29,000	\$4	\$116,000		
Electrical	sf	29,000	\$28	\$812,000		
HVAC	sf	29,000	\$45	\$1,305,000		
Data and Telecomm	sf	29,000	\$3	\$87,000		
<b>Upper Level Remodeling Subtotal</b>				<b>\$4,814,000</b>	<b>\$3,369,690</b>	
<b>Exterior Envelope</b>						
Demolition	ls	1	\$80,000	\$80,000		
New windows Lower Level	ls	48	\$6,000	\$288,000		
New Windows Upper Level	sf	5,600	\$75	\$420,000		
Metal Wall Panels	sf	2,000	\$80	\$160,000		
Roof Replacement	sf	32,000	\$9	\$288,000		
New Soffits	ls	1	\$90,000	\$90,000		
New Wall / Sills	sf	2,400	\$27	\$64,800		
<b>Exterior Envelope Subtotal</b>				<b>\$1,390,800</b>	<b>\$1,628,979</b>	
<b>Miscellaneous Cost</b>						
New Water Service	ls	1	\$30,000	\$30,000		
New Roof and Overflow Drains	ls	1	\$40,000	\$40,000		
Replace Grease Inceptor	ls	1	\$25,000	\$25,000		
Food Service Equipment	ls	1	\$3,400,000	\$3,400,000		see estimate following
New Elevator	ls	1	\$120,000	\$120,000		
Modify / Extend Stair	ls	1	\$160,000	\$160,000		
Furniture	ls	1	\$900,000	\$900,000		
<b>Miscellaneous Cost Subtotal</b>				<b>\$4,675,000</b>	<b>\$4,743,556</b>	
<b>Sitework</b>						
General Site Work	ls	1	\$260,000	\$260,000		
Storm Water Modificaitons	ls	1	\$60,000	\$60,000		
Steam Line Relocation	ls	1	\$600,000	\$600,000		
Parking Lot Modifications	ls	1	\$60,000	\$60,000		
<b>Sitework Subtotal</b>				<b>\$980,000</b>	<b>\$1,040,000</b>	
<b>Construction Subtotal</b>				<b>\$16,879,800</b>	<b>\$16,395,573</b>	
Contingency	percent		10%	\$1,687,980	\$1,639,557.30	
<b>Estimated Construction Cost</b>				<b>\$18,567,780</b>	<b>\$18,035,130</b>	
<b>Escalation - 6% per year for 4 Years</b>			<b>26%</b>	<b>\$4,874,042</b>	<b>\$4,733,804</b>	
<b>Total Project Cost to 2022</b>				<b>\$23,441,822</b>	<b>\$22,768,934</b>	



FOODSERVICE BUDGET SPREADSHEET

Cost Estimate Grouped by Area

Proj Manager: TP

Area Description:	Qty	Budget Qty	Description	Remarks	Unit Cost	Budget Amt
<b>ALLERGEN FREE</b>						
	1	24 FT	SERVING COUNTER		1650	39,600
	1	16 FT	PROTECTOR SHELF SYSTEM W/HEAT		700	11,200
	1	1 EA	HAND SINK		650	650
	2	2 EA	FIRE PROTECTION SYSTEM		6000	12,000
	1	1 EA	UTENSIL RACK		885	885
	1	8 FT	WALL SHELF		275	2,200
	1	7 FT	EXHAUST HOOD (TYPE I)		2250	15,750
	1	1 EA	DROP-IN COLD PAN, 3-WELL		4750	4,750
	1	1 EA	RANGE & GRILL W/OVEN		9750	9,750
	1	1 EA	HOT/COLD PAN, 2-WELL		6500	6,500
	1	1 EA	UNDERCOUNTER DISHMACHINE		8775	8,775
	1	1 EA	4-SLOT TOASTER		800	800
	1	8 FT	WORKCOUNTER W/SINK		700	5,600
	1	1 EA	TRASH BIN		50	50
	1	1 EA	UNDERCOUNTER WARMING CABINET		3375	3,375
	1	4 FT	EXHAUST HOOD (TYPE I)		2150	8,600
	1	4 FT	STAINLESS STEEL WALL PANEL		175	700
	1	1 EA	FRYER W/FILTER, 1-SEC. & DUMP STATION		18000	18,000
	1	1 EA	MICROWAVE OVEN		685	685
	1	1 EA	UNDERCOUNTER FREEZER, 1-SEC.		3850	3,850
	1	1 EA	PASS-THRU REFRIGERATOR, 1-SEC.		10325	10,325
				ALLERGEN FREE		\$164,045
				There is no sales tax included		
<b>BAKERY</b>						
	8	40 FT	DRY STORAGE SHELVING		115	4,600
	4	4 EA	DUNNAGE RACK		200	800
	1	1 EA	WALK-IN REFRIGERATOR/FREEZER COMPLEX	EXISTING/NO CHANGE		
	1	20 FT	EXHAUST HOOD (TYPE I)		700	14,000
	1	1 EA	STAINLESS STEEL WALL PANEL		175	175
	1	1 EA	FIRE PROTECTION SYSTEM		5000	5,000
	1	1 EA	40 GALLON SHORT KETTLE		39700	39,700
	1	1 EA	60 GALLON SHORT KETTLE		24000	24,000
	2	2 EA	12 GALLON KETTLE		18000	36,000
	1	1 EA	DONUT FRYER		5600	5,600
	1	1 EA	DONUT FRYER		8700	8,700
	1	8 FT	FLOOR GRATE & FRAME		650	5,200
	1	1 EA	RACK OVEN, 2-SEC.	EXISTING/MODIFY		1,000





# BUDGET

Cost Estimate Grouped by Area

Proj Manager: TP

Area Description:	Budget Qty	Budget Qty	Description	Remarks	Unit Cost	Budget Amt
<b>BAKERY</b>						
	1	1 EA	RACK OVEN, 2-SEC.	EXISTING/RELOCATE		1,500
	1	1 EA	REVOLVING TRAY OVEN	EXISTING/NO CHANGE		
		LOT	OVEN RACK, SIDE LOAD	EXISTING/RELOCATE		
	1	1 EA	ROLL-IN PROOFER, 5 RACK		14500	14,500
	1	1 EA	80 QUART MIXER	RELOCATE/MODIFY		1,000
	1	1 EA	60 QUART MIXER	RELOCATE/MODIFY		1,000
	1	1 EA	140 QUART MIXER	RELOCATE/MODIFY		1,500
	1	1 EA	40 QUART MIXER		14400	14,400
	1	1 EA	20 QUART MIXER		6175	6,175
	1	1 EA	MOBILE EQUIPMENT STAND		1025	1,025
	1	18 FT	WORKCOUNTER W/SINK		700	12,600
	1	18 FT	WALL SHELF		275	4,950
	5	5 EA	MOBILE INGREDIENT BIN		285	1,425
	5	5 EA	MOBILE INGREDIENT BIN		300	1,500
	1	1 EA	SHEETER	EXISTING/RELOCATE		
	1	1 EA	DIVIDER ROUNDER	EXISTING/RELOCATE		
	12	12 EA	MOBILE RACK		600	7,200
	6	30 FT	PAN STORAGE SHELVING		135	4,050
	6	6 EA	UTILITY CART		1175	7,050
	6	6 EA	TRASH BIN		50	300
	4	4 EA	HAND SINK		650	2,600
	1	20 FT	WOODTOP TABLE W/ UTENSIL RACK		850	17,000
	1	16 FT	WORKCOUNTER W/ OVERSHELF		600	9,600
	4	4 EA	SHEET PAN DOLLY		1250	5,000
<b>BAKERY</b>						<b>\$259,150</b>
There is no sales tax included						

<b>BEVERAGE</b>						
Area Description:	Budget Qty	Budget Qty	Description	Remarks	Unit Cost	Budget Amt
	2	30 FT	BEVERAGE COUNTER		1200	36,000
	2	2 EA	ICE DISPENSER W/SODA HEADS	BY OWNER'S VENDOR		
	2	2 EA	ICE MAKER		8225	16,450
	2	2 EA	SODA SYSTEM CARBONATOR	BY OWNER'S VENDOR		
	2	2 EA	UNDERCOUNTER REFRIGERATOR, 2-SEC.		5000	10,000
	2	2 EA	JUICE DISPENSER	BY OWNER'S VENDOR		
	4	4 EA	WATER DISPENSER	BY OWNER		
	2	2 EA	AIRPOT BREWER	BY OWNER'S VENDOR		
	1	1 EA	MILK DISPENSER		2750	2,750



# BUDGET

Cost Estimate Grouped by Area

Proj Manager: TP

Area Description:	Qty	Budget Qty	Description	Remarks	Unit Cost	Budget Amt
<b>BEVERAGE</b>						
	2	2 EA	WATER FILL STATION		325	650
	2	14 FT	BEVERAGE COUNTER		1200	16,800
	4	4 EA	FLATWARE DISPENSER		1500	6,000
	4	4 EA	NAPKIN DISPENSER		50	200
	2	2 EA	MICROWAVE OVEN		385	770
	2	10 FT	CASHIER COUNTER		2000	20,000
	2	2 EA	P.O.S. SYSTEM	BY OWNER		
					BEVERAGE	\$109,620
There is no sales tax included						
<b>CENTRAL COLD FOOD</b>						
	1	1 EA	WN REFRIGERATOR/FREEZER COMPLEX	EXISTING/NO CHANGE		
		LOT	REFRIGERATOR/FREEZER SHELVING	EXISTING/NO CHANGE		
	2	2 EA	HAND SINK		600	1,200
	1	1 EA	PRODUCE CLEANING WORKCOUNTER W/SINKS		22500	22,500
	2	2 EA	MOBILE TRASH BIN		100	200
	1	1 EA	DISPOSER		2900	2,900
	2	2 EA	SPRAY RINSE		400	800
	1	10 FT	WALL SHELF		275	2,750
	1	1 EA	HORIZONTAL CUTTER/MIXER		16250	16,250
	1	1 EA	FLOOR GRATE & FRAME		1600	1,600
	1	1 EA	HOSE STATION		800	800
	4	20 FT	PAN STORAGE SHELVING		160	3,200
	1	10 FT	COLD FOOD WORKTABLE		700	7,000
	1	10 FT	COLD PREP WORKTABLE W/ OVERSHELF		725	7,250
	2	2 EA	PRINTER	BY OWNER		
	1	1 EA	AUTOMATIC SLICER		8750	8,750
	1	1 EA	MOBILE EQUIPMENT STAND		1500	1,500
	1	1 EA	HORIZONTAL CUTTER/MIXER	EXISTING/RELOCATE		
	2	2 EA	MOBILE WORKTABLE		1750	3,500
	2	14 FT	WALL SHELF		275	3,850
	1	1 EA	FOOD PROCESSOR		4100	4,100
	1	15 FT	PREP COUNTER W/SINKS		700	10,500
	1	1 EA	LETTUCE DRYER		2100	2,100
	1	6 FT	WALL SHELF		275	1,650
	2	2 EA	FOOD PROCESSOR	EXISTING/RELOCATE		
	2	2 EA	UTILITY CART		1175	2,350
	1	1 EA	MOBILE MIXING BOWL, 30 QT		1000	1,000



# BUDGET

Cost Estimate Grouped by Area

Proj Manager: TP

Area Description:	Budget Qty	Qty	Description	Remarks	Unit Cost	Budget Amt
<b>CENTRAL COLD FOOD</b>						
	1	1 EA	MOBILE MIXING BOWL, 80 QT		1325	1,325
	1	1 EA	ELECTRIC CAN OPENER		1725	1,725
	1	1 EA	40 QUART MIXER		14400	14,400
	1	1 EA	20 QUART MIXER		6175	6,175
	1	1 EA	MOBILE EQUIPMENT STAND		1025	1,025
				CENTRAL COLD FOOD		\$130,400
						There is no sales tax included
<b>CEREAL/DESSERT</b>						
	1	30 FT	CEREAL SERVING COUNTER		1650	49,500
	2	2 EA	4-SLOT TOASTER		800	1,600
	1	1 LOT	CEREAL DISPENSER	BY OWNER'S VENDOR		
	1	1 EA	COUNTERTOP DISPLAY REFRIGERATOR		2500	2,500
	1	1 EA	MILK DISPENSER		2825	2,825
	1	4 FT	SERVING COUNTER		1650	6,600
	1	4 FT	SERVING COUNTER		1650	6,600
	2	2 EA	WAFFLE IRON, SINGLE		1200	2,400
	1	1 EA	DROP-IN COLD PAN, 2-WELL		4300	4,300
	1	1 EA	SYRUP DISPENSER		550	550
	1	1 EA	DROP-IN COLD PAN, 3-WELL		4750	4,750
	1	1 EA	SOFT SERVE MACHINE		30200	30,200
	1	1 EA	CONE DISPENSER		100	100
	2	2 EA	HOT TOPPING DISPENSER		275	550
	1	1 EA	DRIED FRUIT & NUT DISPENSER	BY OWNER		
	1	15 FT	SERVING COUNTER		1650	24,750
	1	6 FT	PROTECTOR SHELF SYSTEM		600	3,600
	1	1 EA	HEATED DISPLAY SHELF		3000	3,000
				CEREAL/DESSERT		\$143,825
						There is no sales tax included
<b>CHEF'S TABLE</b>						
	1	1 EA	REACH-IN REFRIGERATED/HEATED CABINET, 1-SEC.		13750	13,750
	1	1 EA	FIRE PROTECTION SYSTEM		5000	5,000
	1	6 FT	WORKCOUNTER W/SINK		700	4,200
	1	6 FT	EXHAUST HOOD (TYPE I)		1875	11,250
	1	6 FT	STAINLESS STEEL WALL PANEL		175	1,050
	1	1 EA	MOBILE DISH DOLLY		1900	1,900





# BUDGET

Cost Estimate Grouped by Area

Proj Manager: TP

Area Description:	Budget Qty	Description	Remarks	Unit Cost	Budget Amt
<b>CHEF'S TABLE</b>					
	1	1 EA	CONVECTION OVEN, 1-SEC.	10500	10,500
	1	7 FT	WORKCOUNTER	650	4,550
	1	1 EA	MOBILE WOOD-TOP TABLE	1750	1,750
	1	25 FT	SERVING COUNTER	1650	41,250
	1	1 EA	SAUTE' RANGE W/REFRIGERATED BASE & RAIL	25000	25,000
	1	15 FT	PROTECTOR SHELF SYSTEM W/HEAT	700	10,500
	1	7 FT	EXHAUST HOOD (TYPE I)	2250	15,750
	1	1 EA	SOILED PAN CART	250	250
	1	1 EA	TRASH BIN	50	50
	1	1 EA	HOT/COLD PAN, 2-WELL	6500	6,500
	1	1 EA	HOT/COLD PAN, 3-WELL	8325	8,325
	1	1 EA	HAND SINK	650	650
			<b>CHEF'S TABLE</b>		<b>\$162,225</b>
			There is no sales tax included		

Area Description:	Budget Qty	Description	Remarks	Unit Cost	Budget Amt
<b>COFFEE SHOP</b>					
	1	15 FT	SERVING COUNTER	1650	24,750
	3	3 EA	AIRPOT DISPENSER		
			BY OWNER'S VENDOR		
	1	1 EA	UNDERCOUNTER REFRIGERATOR, 2-SEC.	4650	4,650
	1	1 EA	ESPRESSO MACHINE	10000	10,000
	1	1 EA	ESPRESSO GRINDER	2000	2,000
	2	2 EA	CUP DISPENSER	75	150
	1	1 EA	KNOCK BOX	30	30
	1	1 EA	SYRUP BOTTLE RACK	55	55
	2	2 EA	TRASH BIN	50	100
	1	1 EA	P.O.S. SYSTEM		
			BY OWNER		
	1	1 EA	BAKERY DISPLAY CASE	19500	19,500
	1	11 FT	SERVING COUNTER W/ SINK	1650	18,150
	1	1 EA	UNDERCOUNTER REFRIGERATOR, 1-SEC.	3200	3,200
	2	2 EA	BLENDER	1415	2,830
	1	1 EA	AIRPOT BREWER		
			BY OWNER'S VENDOR		
	1	1 EA	MOBILE ICE BIN	650	650
	1	1 EA	UNDERMOUNT UTILITY SINK	550	550
	1	1 EA	HAND SINK	650	650
	1	1 EA	MOBILE TRASH BIN	100	100
	1	5 FT	PAN STORAGE SHELVING	135	675
	1	10 FT	POT & PAN SINK	700	7,000
	1	1 EA	UNDERCOUNTER DISHMACHINE	9800	9,800



# BUDGET

Cost Estimate Grouped by Area

Proj Manager: TP

Area Description:	Qty	Budget Qty	Description	Remarks	Unit Cost	Budget Amt
<b>COFFEE SHOP</b>						
	1	1 EA	ICE MAKER		3700	3,700
	1	1 EA	ICE BIN		1165	1,165
	1	5 FT	FLOOR GRATE & FRAME		425	2,125
	1	1 EA	REACH-IN FREEZER, 1-SEC.		10000	10,000
	1	1 EA	REACH-IN REFRIGERATOR, 2-SEC.		11945	11,945
				COFFEE SHOP		\$133,775
						There is no sales tax included
<b>COLD FOOD</b>						
	2	10 FT	PAN STORAGE SHELVING		135	1,350
	1	1 EA	UTENSIL RACK		500	500
	1	1 EA	WATER FILL FAUCET		285	285
	6	6 EA	HAND SINK		600	3,600
	2	2 EA	UTILITY CART		1175	2,350
	1	16 FT	PREP COUNTER W/SINKS		700	11,200
	1	1 EA	MOBILE EQUIPMENT STAND		1025	1,025
	1	1 EA	20 QUART MIXER		6175	6,175
	1	6 FT	WALL SHELF		275	1,650
	1	1 EA	MOBILE TRASH BIN		100	100
	1	1 EA	ICE BIN	EXISTING/RELOCATE		100
	1	1 EA	ICE MAKER	EXISTING/RELOCATE		250
				COLD FOOD		\$28,585
						There is no sales tax included
<b>COLD PACKAGING</b>						
	1	15 FT	PREP COUNTER W/SINKS		700	10,500
	2	16 FT	WALL SHELF		275	4,400
	1	15 FT	REFRIGERATED COLD FOOD ASSEMBLY TABLE		725	10,875
	2	2 EA	DROP-IN SLIMLINE COLD PAN, 2-WELL		4450	8,900
	1	1 EA	MANUAL PACKAGING MACHINE		3700	3,700
	1	1 EA	MOBILE EQUIPMENT STAND		1500	1,500
	1	1 EA	HAND SINK		650	650
	2	2 EA	MOBILE TRASH BIN		100	200
	2	10 FT	PAN STORAGE SHELVING		135	1,350
	1	1 EA	PACKAGING TRAY ACCUMULATOR		5185	5,185
	1	1 EA	PACKAGING MACHINE		31000	31,000
				COLD PACKAGING		\$78,260
						There is no sales tax included



# BUDGET

Cost Estimate Grouped by Area

Proj Manager: TP

	Qty	Budget Qty	Description	Remarks	Unit Cost	Budget Amt
<b>Area Description:</b>		C-STORE				
	1	1 EA	UTILITY CART		1175	1,175
	1	1 EA	3-COMPARTMENT SINK		3000	3,000
	1	1 EA	MOBILE TRASH BIN		100	100
	1	4 FT	WALL SHELF		275	1,100
	3	3 EA	HAND SINK		650	1,950
	3	3 EA	DUNNAGE RACK		200	600
	1	30 FT	HIGH DENSITY SHELVING		125	3,750
	1	250 SF	WALK-IN REFRIGERATOR/FREEZER COMPLEX		125	31,250
	5	25 FT	REFRIGERATOR/FREEZER SHELVING		135	3,375
	4	4 EA	FREEZER DOOR & SHELVIN		1700	6,800
	6	6 EA	REFRIGERATOR DOOR & SHELVING		1700	10,200
	1	1 EA	REACH-IN REFRIGERATOR, 2-SEC.		11945	11,945
	1	12 FT	WORKCOUNTER		600	7,200
	2	2 EA	TRASH BIN		50	100
	1	7 FT	WORKCOUNTER W/SINK		700	4,900
	1	1 EA	COFFEE BREWER	BY OWNER'S VENDOR		
	1	7 FT	CASHIER COUNTER		1250	8,750
	1	1 EA	P.O.S. SYSTEM	BY OWNER		
	1	1 EA	REFRIGERATED DISPLAY CASE		14250	14,250
	1	18 FT	SERVING COUNTER		1650	29,700
	1	1 EA	HEATED DISPLAY SHELF		3500	3,500
	1	1 EA	UNDERCOUNTER WARMING CABINET		3375	3,375
	8	50 FT	GONDOLA SHELVING		400	20,000
	1	1 EA	CUP DISPENSER		535	535
	4	32 FT	SLAT WALL SHELVING		300	9,600
	1	3 FT	CONDIMENT COUNTER		1000	3,000
	1	1 EA	TRASH BIN		55	55
	1	1 EA	COFFEE CONDIMENT DISPENSER		215	215
					C-STORE	\$180,425
There is no sales tax included						
<b>Area Description:</b>		Dry Storage				
02000XB	50	1	100 FT	DRY STORAGE SHELVING	115	11,500
					Dry Storage	\$11,500
There is no sales tax included						





# BUDGET

I Cost Estimate Grouped by Area

Proj Manager: TP

Area Description:	Qty	Budget Qty	Description	Remarks	Unit Cost	Budget Amt
			GRILL			
	1	20 FT	SERVING COUNTER		1650	33,000
	1	12 FT	PROTECTOR SHELF SYSTEM W/HEAT		700	8,400
	1	1 EA	DEMAND CONTROL VENTILATION SYSTEM		65000	65,000
	1	1 EA	COUNTERTOP DUMPSTATION		1675	1,675
	1	1 EA	HOT/COLD PAN, 3-WELL		8325	8,325
	1	10 FT	EXHAUST HOOD (TYPE I-WATER WASH)		2400	24,000
	1	10 FT	STAINLESS STEEL WALL PANEL		175	1,750
	1	1 EA	REFRIGERATED BASE, 1-SEC.		9500	9,500
	1	1 EA	FIRE PROTECTION SYSTEM		6000	6,000
	1	1 EA	REFRIGERATED BASE		10700	10,700
	1	1 EA	CHARBROILER		11250	11,250
	1	1 EA	GRILL		10225	10,225
	1	6 FT	WORKCOUNTER		625	3,750
	1	10 FT	EXHAUST HOOD		2375	23,750
	1	10 FT	STAINLESS STEEL WALL PANEL		175	1,750
	1	1 EA	FRYER W/FILTER, 3-SEC., DUMP STATION & SPREADER		47500	47,500
	1	10 FT	WORKCOUNTER W/ HAND SINK		625	6,250
	1	1 EA	UNDERCOUNTER FREEZER, 1-SEC.		3725	3,725
	1	1 EA	CONVEYOR TOASTER		1575	1,575
	1	1 EA	HOT FOOD WELL, 2-WELL		1535	1,535
	1	1 EA	ELECTRONIC MENU BOARD	BY OWNER		
	1	1 EA	ELECTRONIC MENU BOARD			
	1	1 EA	BREAD RACK	BY OWNER'S VENDOR		
	1	200 SF	WALK-IN REFRIGERATOR/FREEZER COMPLEX		110	22,000
	5	25 FT	REFRIGERATOR/FREEZER SHELVING		135	3,375
	3	3 EA	DUNNAGE RACK		200	600
	1	1 EA	SOAP DISPENSER		100	100
	1	1 EA	TOWEL DISPENSER		100	100
				GRILL		\$305,835

There is no sales tax included



# BUDGET

Cost Estimate Grouped by Area

Proj Manager: TP

	Qty	Budget Qty	Description	Remarks	Unit Cost	Budget Amt
<b>Area Description:</b>		HOME COOKING				
	1	22 FT	SERVING COUNTER		1650	36,300
	1	15 FT	PROTECTOR SHELF SYSTEM W/HEAT		700	10,500
	1	1 EA	SOILED PAN CART		250	250
	1	1 EA	HOT/COLD PAN, 2-WELL		6500	6,500
	2	2 EA	HEATED DISPLAY SHELF		3500	7,000
	1	1 EA	CARVING STATION		1750	1,750
	1	1 EA	HAND SINK		650	650
	1	6 FT	EXHAUST HOOD (TYPE I)		1875	11,250
	1	6 FT	STAINLESS STEEL WALL PANEL		175	1,050
	1	1 EA	REFRIGERATED BASE, 1-SEC.		9975	9,975
	1	1 EA	GRILL		11125	11,125
	2	12 FT	WALL SHELF		275	3,300
	1	9 FT	WORKCOUNTER W/SINK		700	6,300
	1	1 EA	MOBILE TRASH BIN		100	100
	1	6 FT	EXHAUST HOOD (TYPE I)		2200	13,200
	1	1 EA	FIRE PROTECTION SYSTEM		6000	6,000
	1	1 EA	WOOD-TOP MOBILE WORKTABLE		2000	2,000
	1	1 EA	ROTISSERIE OVEN		27500	27,500
	1	4 FT	WORKCOUNTER		650	2,600
	1	1 EA	PASS-THRU REFRIGERATED/HEATED CABINET, 2-SEC.		19300	19,300
					HOME COOKING	\$176,650
There is no sales tax included						
<b>Area Description:</b>		HOT FOOD PRODUCTION				
	1	21 FT	EXHAUST HOOD (TYPE I)		1675	35,175
	1	21 FT	STAINLESS STEEL WALL PANEL		175	3,675
	1	1 EA	MEAT SMOKER		6775	6,775
	1	1 EA	CONVECTION OVEN, 2-SEC.		15600	15,600
	1	1 EA	STEAMER, BOILERLESS, 2-SEC		27700	27,700
	4	4 EA	MOBILE INGREDIENT BIN		300	1,200
	1	1 EA	TILTING FRY PAN, 40 GALLON		23775	23,775
	1	16 FT	FLOOR GRATE & FRAME		750	12,000
	1	12 FT	WORKCOUNTER W/SINK		700	8,400
	1	10 FT	WORKCOUNTER W/SINK		700	7,000
	1	9 FT	EXHAUST HOOD (TYPE I)		1675	15,075
	1	9 FT	STAINLESS STEEL WALL PANEL		175	1,575
	1	1 EA	HOSE REEL		2400	2,400
	1	1 EA	FIRE PROTECTION SYSTEM		5000	5,000



# BUDGET

Cost Estimate Grouped by Area

Proj Manager: TP

Area Description:	Budget Qty	Qty	Description	Remarks	Unit Cost	Budget Amt
<b>HOT FOOD PRODUCTION</b>						
	1	1 EA	40 GALLON SHORT KETTLE		19900	19,900
	1	1 EA	UNDERCOUNTER WARMING CABINET			
	1	1 EA	SHEET PAN DOLLY		1250	1,250
	6	12 FT	WALL SHELF		250	3,000
	2	2 EA	UTENSIL RACK		885	1,770
Hot Food Production						\$191,270
There is no sales tax included						
<b>INTERNATIONAL</b>						
	1	50 FT	SERVING COUNTER		1650	82,500
	1	30 FT	PROTECTOR SHELF W/HEAT		850	25,500
	1	7 FT	EXHAUST HOOD (TYPE I)		3675	25,725
	1	1 EA	DROP-IN SLIMLINE COLD PAN, 2-WELL		4450	4,450
	1	1 EA	UNDERCOUNTER REFRIGERATOR, 1-SEC.		3275	3,275
	5	5 EA	RICE COOKER		400	2,000
	1	1 EA	HOT/COLD PAN, 3-WELL		8325	8,325
	2	2 EA	SOUP WELL		750	1,500
	1	1 EA	WOK RANGE		15750	15,750
	1	1 EA	UNDERCOUNTER WARMING CABINET		3525	3,525
	1	1 EA	UTENSIL RACK		500	500
	1	1 EA	SAUTE' RANGE W/REFRIGERATED BASE & RAIL		25000	25,000
	1	1 EA	HOT/COLD PAN, 4-WELL		9600	9,600
	1	1 EA	ELECTRONIC MENU BOARD	BY OWNER		
	1	1 EA	SOILED PAN CART		250	250
	1	8 FT	WORKCOUNTER W/SINK		700	5,600
	1	1 EA	HAND SINK		650	650
	1	1 EA	TRASH BIN		50	50
	1	5 FT	WORKCOUNTER		600	3,000
	1	1 EA	CONDIMENT DISPENSER		2000	2,000
	1	8 FT	EXHAUST HOOD (TYPE I)		2625	21,000
	1	8 FT	STAINLESS STEEL WALL PANEL		175	1,400
	1	1 EA	HALF-SIZE CONVECTION OVEN, 2-SEC.		14750	14,750
	1	1 EA	FRYER W/FILTER, 2-SEC. & DUMP STATION		19500	19,500
	1	1 EA	REACH-IN REFRIGERATOR/FREEZER, 2-SEC.		14800	14,800
	1	1 EA	FIRE PROTECTION SYSTEM		5000	5,000
INTERNATIONAL						\$295,650
There is no sales tax included						





# BUDGET

Cost Estimate Grouped by Area

Proj Manager: TP

Area Description:	Qty	Budget Qty	Description	Remarks	Unit Cost	Budget Amt
<b>PASTA/SAUTE'</b>						
	1	1 EA	PASS-THRU REFRIGERATED/HEATED CABINET, 2-SEC.		19300	19,300
	2	2 EA	COUNTERTOP STEAMER		1875	3,750
	1	1 EA	TRASH BIN		50	50
	3	12 FT	WALL SHELF		275	3,300
	1	10 FT	WORKCOUNTER W/SINK		700	7,000
	1	1 EA	HAND SINK		650	650
	1	1 EA	FIRE PROTECTION SYSTEM		5000	5,000
	1	24 FT	SERVING COUNTER		1650	39,600
	1	15 FT	PROTECTOR SHELF SYSTEM W/HEAT		700	10,500
	1	7 FT	EXHAUST HOOD (TYPE I)		2255	15,785
	3	3 EA	HOT/COLD PAN, 2-WELL		6500	19,500
	1	1 EA	SAUTE' RANGE W/REFRIGERATED BASE & RAIL		25000	25,000
	2	2 EA	HEATED DISPLAY SHELF		5100	10,200
	1	1 EA	HEATED DISPLAY SHELF		3500	3,500
					<b>PASTA/SAUTE'</b>	
					\$163,135	
There is no sales tax included						
<b>PIZZA</b>						
	1	15 FT	SERVING COUNTER		1650	24,750
	1	1 EA	HEATED DISPLAY SHELF		3500	3,500
	1	1 EA	ELECTRONIC MENU BOARD	BY OWNER		
	1	10 FT	PROTECTOR SHELF SYSTEM		800	8,000
	1	1 EA	SAUCE WARMER		575	575
	1	1 EA	MOBILE EQUIPMENT STAND		1500	1,500
	1	1 EA	DOUGH PRESS		3300	3,300
	1	1 EA	REFRIGERATED PREP TABLE		8835	8,835
	1	1 EA	UNDERCOUNTER WARMING CABINET		2735	2,735
	1	1 EA	DECK OVEN, 2-SEC.	EXISTING/RELOCATE		2,500
	1	8 FT	EXHAUST HOOD (TYPE I)		1875	15,000
	1	8 FT	FIRE PROTECTION SYSTEM		6000	48,000
	1	8 FT	STAINLESS STEEL WALL PANEL		175	1,400
	1	1 EA	HAND SINK		650	650
	1	7 FT	WORKCOUNTER		650	4,550
	1	1 EA	ROLL-IN REFRIGERATOR, 1-SEC.		9100	9,100
	1	1 EA	MOBILE RACK		600	600
	1	6 FT	WORKCOUNTER W/SINK		700	4,200
	1	1 EA	TRASH BIN		50	50
					<b>PIZZA</b>	
					\$139,245	
There is no sales tax included						



# BUDGET

Cost Estimate Grouped by Area

Proj Manager: TP

Area Description:	Qty	Budget Qty	Description	Remarks	Unit Cost	Budget Amt
POT & PAN						
	1	1 EA	POT & PAN SINK W/AGITATOR		20000	20,000
	1	1 EA	HAND SINK		650	650
	1	1 EA	DISPOSER		2900	2,900
	1	1 EA	SPRAY RINSE		400	400
	1	1 EA	HOSE REEL		2400	2,400
	1	1 EA	EYE/FACE WASH STATION		1500	1,500
	1	10 FT	SOILED DISHTABLE		700	7,000
	1	1 EA	CONDENSATE HOOD		2000	2,000
	1	1 EA	POT & PAN MACHINE		36275	36,275
	1	6 FT	FLOOR GRATE & FRAME		550	3,300
	1	10 FT	CLEAN DISHTABLE		400	4,000
	2	10 FT	PAN STORAGE SHELIVING		135	1,350
					POT & PAN	\$81,775
There is no sales tax included						

Area Description:	Qty	Budget Qty	Description	Remarks	Unit Cost	Budget Amt
SALAD BAR/DELI						
	1	100 FT	SERVING COUNTER		1650	165,000
	1	70 FT	PROTECTOR SHELF SYSTEM W/HEAT		700	49,000
	1	7 FT	EXHAUST HOOD (TYPE I)		2150	15,050
	2	2 EA	PANINI GRILL		1250	2,500
	1	4 FT	WORKCOUNTER		750	3,000
	2	2 EA	BREAD DOLLY	BY OWNER		
	2	2 EA	DROP-IN COLD PAN, 4-WELL		4900	9,800
	4	4 EA	DROP-IN SLOPED COLD PAN, 4-WELL		5800	23,200
	1	1 EA	DROP-IN SLOPED COLD PAN, 3-WELL		5475	5,475
	1	7 FT	EXHAUST HOOD (TYPE I)		2250	15,750
	1	1 EA	SAUTE' RANGE W/REFRIGERATED BASE & RAIL		25000	25,000
	1	1 EA	FIRE PROTECTION SYSTEM		5000	5,000
	1	1 EA	REFRIGERATED PREP TABLE		8835	8,835
	1	1 EA	HOT/COLD PAN, 3-WELL		8325	8,325
	9	9 EA	MOBILE RACK		600	5,400
	1	7 FT	WORKCOUNTER		750	5,250
	2	2 EA	TOWEL DISPENSER		100	200
	2	2 EA	SOAP DISPENSER		100	200



# BUDGET

Cost Estimate Grouped by Area

Proj Manager: TP

	Qty	Budget Qty	Description	Remarks	Unit Cost	Budget Amt
<b>Area Description:</b> SALAD BAR/DELI						
	2	2 EA	UNDERMOUNT UTILITY SINK		550	1,100
	2	2 EA	UNDERMOUNT HAND SINK		1300	2,600
	4	4 EA	MOBILE DISH DOLLY		1800	7,200
	3	3 EA	FLATWARE CYLINDER		50	150
	5	5 EA	SOUP/SAUCE WARMER		575	2,875
	1	1 EA	HOT/COLD PAN, 2-WELL		6500	6,500
	1	1 EA	SOILED PAN CART		250	250
	2	2 EA	UNDERCOUNTER WARMING CABINET		3375	6,750
	1	75 SF	WALK-IN REFRIGERATOR		110	8,250
	1	1 EA	REFRIGERATION SYSTEM		12750	12,750
				SALAD BAR/DELI		\$395,410
						There is no sales tax included
<b>Area Description:</b> STORAGE						
		150 FT	DRY STORAGE SHELVING		115	17,250
	1	180 SF	WALK-IN FREEZER		110	19,800
	1	1 EA	FREEZER SYSTEM		15750	15,750
	1	160 SF	WALK-IN MEAT & DAIRY REFRIGERATOR		110	17,600
	2	2 EA	REFRIGERATION SYSTEM		12750	25,500
	1	180 SF	WALK-IN SUPPORT REFRIGERATOR		110	19,800
	6	6 EA	DUNNAGE RACK		200	1,200
		175 FT	REFRIGERATOR/FREEZER SHELVING		135	23,625
				STORAGE		\$140,525
						There is no sales tax included
<b>Area Description:</b> WAREWASHING						
	1	40 FT	SOILED DISHTABLE W/DISH RETURN/CONVEYOR		2000	80,000
	3	3 EA	FLATWARE/TRASH CHUTE		700	2,100
	2	2 EA	MOBILE TRASH BIN		100	200
	2	2 EA	MOBILE BASIN		1250	2,500
	1	1 EA	DISPOSER W/TROUGHVEYOR		10800	10,800
	2	2 EA	SPRAY RINSE		400	800
	1	1 EA	FLIGHT-TYPE DISHMACHINE	EXISTING/RELOCATE		7,500
	1	12 FT	FLOOR GRATE & FRAME		550	6,600
	1	1 EA	CONDENSATE HOOD	EXISTING/RELOCATE		
	4	20 FT	PAN STORAGE SHELVING		135	2,700
	1	6 FT	SILVER SORT TABLE		700	4,200





# BUDGET

Cost Estimate Grouped by Area

Proj Manager: TP

	Qty	Budget Qty	Description	Remarks	Unit Cost	Budget Amt
<b>Area Description:</b> WAREWASHING						
	2	2 EA	HAND SINK		650	1,300
	2	2 EA	HOSE REEL		2400	4,800
	1	1 EA	EYE/FACE WASH STATION		1500	1,500
	1	15 FT	POT & PAN SINK		700	10,500
	1	1 EA	DISPOSER		3000	3,000
	1	20 FT	CART WASH WALL PANEL		200	4,000
	1	1 EA	FLOOR GRATE & FRAME		425	425
	1	1 EA	HOSE STATION		1225	1,225
	2	2 EA	MOP SINK	SEE ARCHITECTURAL DRAWINGS		
	2	2 EA	DETERGENT SYSTEM	BY OWNER'S VENDOR		
	2	2 EA	UTILITY SHELF W/MOP HANGER		400	800
	2	10 FT	DETERGENT SHELVING		160	1,600
					<hr/>	
					WAREWASHING	\$146,550

There is no sales tax included

**Totals**

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There is no sales tax included in

**Grand Total: \$3,437,855**

