**Illinois State**

**University**

**Board of**

**Trustees**

**Resolution No. 2015.10/29 Watterson Commons Dining Expansion - Construction**

**Resolution**

Whereas, Illinois State University’s *Master Plan 2010-2030* recognizes the need for more appropriate space for Campus Dining Services to create and test new food recipes and processing of products, and

Whereas, proposed program improvements for Campus Dining Services include new spaces for a bakery and centralized food preparation, and

Whereas, investigation, analysis, and preliminary planning indicate bakery and centralized food preparation functions would be most efficient if relocated to the Watterson Commons Dining facility, and

Whereas, the Board of Trustees of Illinois State University approved at its February 21, 2014, meeting, expenditures of up to $650,000 for the design work for this project, which is currently in the design development stage, and

Whereas, funding for the construction of this project is available from Campus Dining reserves:

Therefore, be it resolved that the Board of Trustees authorizes total expenditures not to exceed $8.5 million for a capital project including the establishment of budgets, appointment of architects and engineers, development of required designs and construction documents, advertisement, receipt and award of public bids and construction for the Watterson Commons Dining Center Expansion project.

Board Action on: Postpone:

Motion by: Amend:

Second by: Disapprove:

Vote: Yeas: Nays: Approve:

ATTEST: Board Action, October 23, 2015

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Secretary/Chairperson

**Board of Trustees**

**Illinois State University**

**Supplemental Information for Watterson Commons Dining Center Expansion Project**

This item requests Board of Trustees approval to construct an addition to the Watterson Commons Dining Center to provide space for a bakery and a food preparation facility to serve all of the other dining areas on campus, along with supporting the catering operations.

**Background**. When originally constructed in 1968, the John Green Food Service building on Gregory Street provided all baked goods for all campus dining venues. By the early 2000’s, the bakery equipment was beginning to fail and the baking operation was moved to Feeney Dining Center in the South Campus Residence Hall Complex. With the decommissioning of the Feeney Dining Center in 2012, some remaining bakery functions were moved to the Watterson Commons Dining Center and operated during the off shift at night. Recreating a bakery operation every evening and then moving bakery equipment out of the way again each morning for the regular operation has proven to be time consuming and inefficient. It is also a limited production which requires Campus Dining to depend heavily on purchased pre-packaged baked items which are of lower quality.

A planning effort was completed in 2011 to determine the optimal scope of bakery and food preparation functions. This included a ‘cook/chill’ operation for the centralized processing of product for the dining halls. A project of approximately 12,000 gross square feet has been developed to accommodate the bakery and centralized food preparation functions.

**Project Scope**. This project provides for the construction of a two-story addition to Watterson Commons on the east side of the facility, along Fell Avenue. The second floor of the addition will house a bakery that will allow for the daytime preparation of baked goods and an increase in the variety of products produced in-house. A test kitchen will also be located on the second floor, providing space for training of staff, recipe and menu development and cooking demonstrations. The integration of menu testing and development into the everyday activities of a dining center is increasingly being developed on college campuses as a way to allow students more interaction with the chefs. Students are interested in their food choices and production and appreciate the opportunity to interact with chefs and culinary staff.

A cold food preparation area will be located on the first floor of the addition. This area will be used for the preparation, presentation, storage and chilled distribution of fruits, vegetables, meats and cheeses. Preparing these foods in a cold environment improves the freshness and safety of these food products. A cold product preparation area will also allow for foods to be purchased in a less processed state. A variety of food items will be prepared in this area to be used by the dining centers, retail stores and catering operations including salads and dressings, cold vegetables, fruits, deli platters, sandwiches and cold appetizers.

In addition, an area for a cook/chill system of food preparation which involves the full cooking of food, followed by rapid chilling and storage at controlled temperatures (cooling or freezing) will be located on the first floor of the addition. There are a number of specialized pieces of equipment that allow for the rapid cooking and chilling of foods, such as sauces and meats, to then be used by the dining and catering operations. This allows for “clean label” production of foods that are lower in sodium content and contain fewer known allergens. It also allows for the purchase of more locally grown products and will ensure more consistency of product at each dining venue. The Watterson Commons addition will also provide much needed storage and staging area for food deliveries to be used in the bakery and cold food production areas.

A modest amount of other work will be performed in the existing facility including improvements to the loading dock areas and relocation of cold and dry ingredient storage.

This project will consolidate all baking and centralized food preparation functions at Watterson Commons Dining and significantly increase operational synergy and efficiency. It also achieves the objectives of recommendation #31 in *Master Plan: 2010-2030* which calls for more appropriate space for Campus Dining Services to create and test new food recipes and for food preparation and processing of products.

**Related Required Project.** The existing Watterson Commons Dining facility receives chilled water from the Southeast Chilled Water Plant for operational cooling requirements. The proposed 12,000 square foot addition will add significant chilled water requirements to the Southeast Chilled Water Plant, exceeding current capacity. Therefore, a related request to increase the Southeast Chilled Water Plant capacity is included as Item 2015.10/30.

**Cost.** The total estimated cost for this project is $8.5 million (inclusive of design fees) to be paid from Campus Dining reserves which have been accumulated over a number of years to address the objectives of this project. This project replaces previous planning in 2011 to renovate the John Green Building at an estimated cost of $17,000,000, and included larger production areas, a classroom, renovation of the Campus Dining Services administrative offices, and some modifications to the warehouse storage side of the building. The Watterson Commons Dining project along with incorporating the Campus Dining Services administrative offices into the Bone Student Center project provide a more cost effective solution.

**Resource Requirements:**

Construction $5,000,000

Kitchen Equipment 2,330,000

A/E Fees 720,000

Contingency     450,000

Total Project Cost $8,500,000

Source of Funding: $8,500,000 – Campus Dining Reserves