

# COLLEGE

# FORT LEWIS

Durango,  
Colo.



Photos by Scott Griggs

Over the years, Fort Lewis College expanded its student union to help meet the needs of a growing student population. The piecemeal expansion, though, resulted in an awkward flow.

“You couldn’t get from one level to another without going outside, or to the kitchen,” says Al Moller, principal at Ricca Newmark Design, Denver. “It needed major renovation.”

Fort Lewis administrators wanted to demolish the old union and build a new one. When that proved financially unfeasible, the school decided to renovate the existing union and add a new servery. The college enlisted Ricca Newmark to oversee the project.

The result: A contemporary servery offering deli sandwiches, salads, pizza and pasta, a late-night grill, coffee bar and smoothie bar, and even an in-

By Lisa Bertagnoli

ternational kitchen where student groups can make their own meals. At most stations, cooks prepare and serve meals to order; the back of the house and a full lower-level bakery support the cooked-to-order premise a floor up.

The three-year project handed Moller and his team more than a few challenges. In addition to offering Fort Lewis’ 3,685 students a fresh new place to eat, the union had to handle both board-plan and commuter students who use the facility differently and who use different means to pay.

Students on the board plan, he explains, swipe a dining debit card, then help themselves to all they care to eat at the servery’s various stations. Commuter students buy grab-and-go retail items and pay with cash. “The point-of-sale areas go away when it’s all you care to eat,” Moller says. “We had to figure out how to do that changeover every day.”

The design team accomplished that goal with



**Project:** Student Union

**Design Consultant:** Al Moller, Kathleen Seelye, FFCSI, Ricca Newmark Design, Denver

**Project Manager:** Lona Homersham, Ricca Newmark Design

**Architects:** Marc Perras & Rick Jones, Perry Dean Rogers Partners Architects, Boston

**Engineering:** Henderson Engineers Inc., Lenexa, Kans.

**Interior Design:** Michelle Maestas, Ricca Newmark Design

**Fabrication:** Kevry Corp., Golden, Colo.

**Project Budget:** FE&S Portion, \$2.1 million

**Scope of Work:** Concept Development, Master Planning, Space Allocation, Preliminary & Detailed Design, Specification Writing, Site Inspections, Construction Management, Pre-opening Inspections, Schematic Design, Design Development, Contract Documentation & Construction Administration, Foodservice & Interior Design

moveable POS stations and retail areas that can be closed off during board-plan meal times. Wood paneling closes off the retail area without making it look industrial—or imprisoned.

The facility also had to achieve LEED Gold certification because an environmentally friendly atmosphere is a priority for the Rocky Mountains-nestled school. Foodservice and interior design impacted LEED Gold certification. Michelle Maestas, interior designer, drew inspiration from the mountains surrounding the school. Hardwood panels and other natural finishes help create an “understated and minimalist” design in keeping with the school’s bucolic setting.

To meet LEED standards for locally produced,

A starburst sculpture hovering over the salad and deli bar and below a skylight serves as the union’s design focal point (left). A Wood Stone pizza oven is the heart of the Hearth, which also serves pastas with sauces around the corner (top right). Grab-and-go items at Animas Perks serve commuter students, who pay with cash and aren’t on the board plan (above). Foodservices, including servery, kitchen, bakery, pub, grill, and C-store, take up 13,575 sq. ft.

## Key Equipment

### Waffles

Equipex waffle makers

### International

Panasonic rice cookers  
Jade Fire & Ice range  
Frymaster fryers  
Victory refrigerator, freezer  
Cleveland steamer

### Grab N Go

Federal display cases

### Traditional

Alto-Shaam carving station  
Garland charbroiler, griddle  
Rotisol rotisserie  
Rational combi oven

### Beverages/Desserts

Delfield ice cream freezer

### Grill

Garland charbroiler, griddle  
Frymaster fryers  
APW Wyott bun toaster

### Hearth

Wood Stone pizza oven  
Alto-Shaam heated cabinet  
Victory pizza prep table

### Salad/Soups/Deli

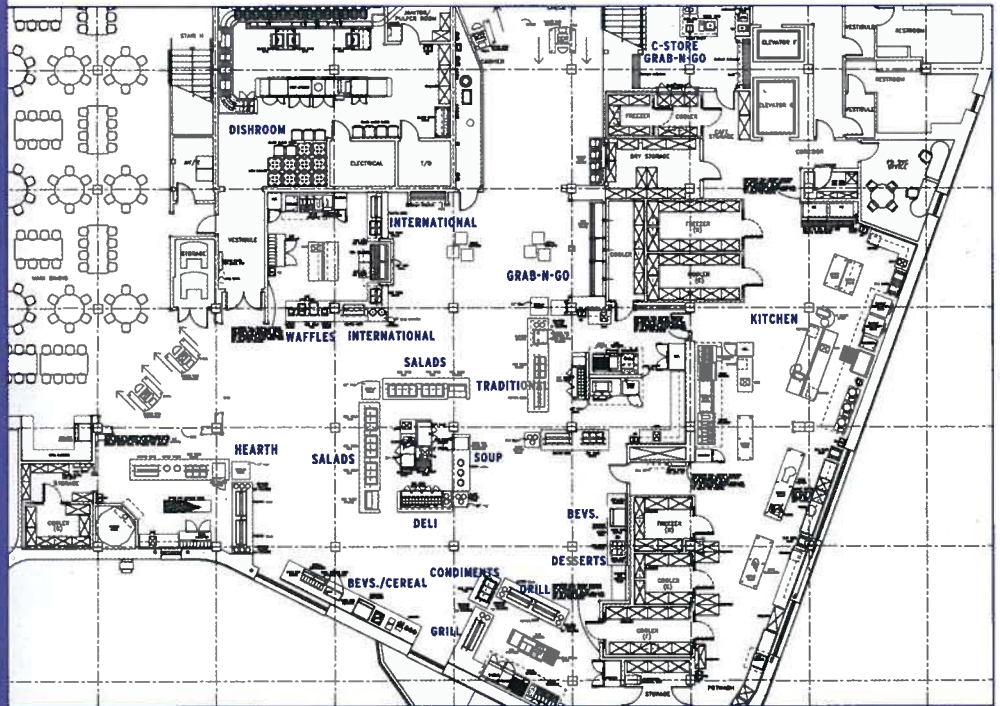
Regency soup wells  
Alto-Shaam heated cabinet  
Turbochef fast cook oven  
Hobart slicer

### Main Kitchen

Hoshizaki ice machines  
Convection ovens (existing)  
Hobart slicer, mixer  
Robot Coupe food processor  
Cleveland range, steamer  
Vulcan kettles  
Garland charbroiler, grill  
Frymaster fryers  
Somat pulper

### Throughout

Atlas cold pans, hot wells  
Hatco heated decks  
Halton hood systems  
Kolpak walk-in freezers/coolers



reused and/or reclaimed materials, Maestas specified recycled countertop material made of glass and quartz; recycled wall tiles fashioned from glass and porcelain, carbonized recycled fiberboard for counter cladding, custom bamboo veneer panels on the display tables, and beetle kill pine beams (made from pine trees felled by predator beetles) and acrylic panels to create an unusual sunburst feature suspended over the salad bar and deli.

The servery itself includes several noteworthy pieces of equipment that support the display concepts.

El Centro, the kitchen for international students, features a Jade Fire & Ice range with open gas burners in the front, refrigerated bins in the back, and refrigerated drawers underneath to store raw, prepped product. Students use the range to prepare stir-fries and other international specialties.

A gas-burning hearth oven by Wood Stone helps cooks prepare pizzas and bread for customers at the servery's pizza and pasta section. The two pieces share a feature: "They have a lot of flame, and that adds interest," Moller says. "If you want to see action, you have to have fire." At other stations, workhorse pieces, such as a Rational combi oven, help cooks turn out

a high volume of food quickly.

Most equipment is Energy Star rated; many pieces have significant energy-saving or eco-friendly qualities. A large refrigeration system uses remote, outdoor condensers. Low-flow pre-rinse spray valves and a pulping system with a remote extractor add a touch of green to warewashing. (The school uses the pulp in its campus-wide composting program.) Remote air-cooled Hoshizaki ice machines help cut down on ambient kitchen heat and therefore help control cooling costs. A Halton on-demand ventilation system helps ensure an energy-efficient kitchen.

Another green touch is a farm-to-market receiving area in the kitchen. The school buys as much as it can from local farmers, and produce arrives at the school farm-fresh. "It doesn't come in neat cardboard boxes," Moller says. The farm-to-market area allows kitchen workers to wash and break down produce before storing it.

The new student union opened in late fall of 2010. Moller offers anecdotal evidence about the success of the design: His daughter is a student at Fort Lewis. "She transferred from a school where she hated the food, and now she loves it!" he says. The staff is equipped to cook at Fort Lewis.

# HOSPITAL

## PARKER ADVENTIST

Parker,  
Colo.



Photos by Joel Egen

**R**

By Lisa Bertagnoli

arely does a five-year-old hospital cafeteria need a renovation. But that was the case with Parker Adventist Hospital's Peakview Café.

When Parker Adventist opened in 2004, its 40-seat cafeteria could handle the traffic hospital administrators expected. However, as the hospital grew busier, cafeteria business exceeded the capacity of those 40 seats.

Administrators at Parker Adventist called on Ricca Newmark Design, Denver, to renovate and

expand the servery to 200 seats, add more stations to the current grill, deli and pizza/pasta station, improve traffic flow, and create a restaurant-like place for guests to eat and linger.

"The goal was to create an empowering and restorative environment," says Fred Kugeler, project manager. "They wanted to use art and music and nutritious and delicious food to create a calming, welcoming place for patrons."

And welcoming it is. The new Peakview offers 180-degree views of the Rocky Mountain Front Range. Customers choose their meals from a variety of stations offering everything from upscale vegetable dishes to fresh salmon and house-cut New York Strip steaks. In good weather, guests can

**Project:** Peakview Café

**Design Consultant:** Sean Callnin, FCSI, Ricca Newmark Design, Denver

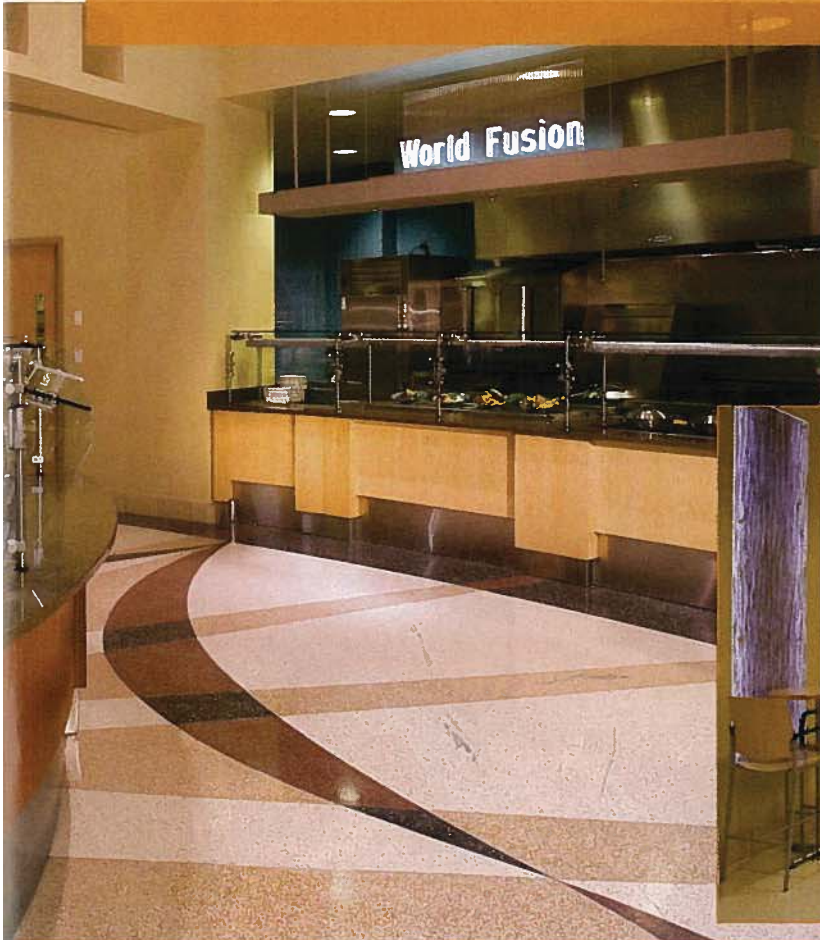
**Project Manager:** Fred Kugeler, Ricca Newmark Design

**Architects:** Kevin Gould, RTA Architects, Colorado Springs, Colo.

**Interior Design:** Eduardo Cruz, Ricca Newmark Design

**Project Budget:** \$2.1 mil.; FE&S Portion, \$950,000

**Scope of Work:** Concept Development, Master Planning, Space Allocation, Preliminary & Detailed Design, Specification Writing, Site & Pre-opening Inspections, Construction Management, Schematic Design, Design Development, Contract Documentation & Construction Administration, Foodservice & Interior Design



Designers couldn't relocate the existing pizza oven, so they built the servery with it as a focal point. It's now Pizzazz, a pizza-and-pasta station (far left). A Jade wok range is the heart of the Asian-specialty World Fusion station. Across from it is the Garden Patch salad bar (left). Interior designer Eduardo Cruz specified special seating to accommodate overweight patrons; bariatric surgery is one of Parker Adventist's specialties (below).



dine on a patio complete with a fireplace and waterfall and enjoy the view—perhaps even take in a mountain sunset.

However, Peakview Café was no cookie-cutter project. To start, the hospital mandated that the existing floor, an intricate swirling pattern fashioned from terrazzo marble, remain intact. The designers also could not remove existing warewashing or a large pizza oven in the current servery.

In addition, the designers had to expand the servery and kitchen using space in an existing wing, which held a few patient rooms, conference space and a banquet room. The hospital mandated that the wing and main building flow as a cohesive unit, similar in look and feel.

The design team emptied the servery of all but warewashing and the pizza oven, and then com-

mandered some empty office space to build a temporary cafeteria so employees wouldn't go hungry (or spend their money elsewhere) during the two-year construction process.

The team let the immovable pizza oven and terrazzo floor guide the servery renovation, using both as literal centerpieces. The new servery holds multiple stations: Pizzazz, built around the pizza oven; World Fusion, offering Asian-influenced foods; a giant salad bar, Garden Patch, featuring platters of freshly made vegetable dishes (important for Seventh-Day Adventists as many are vegetarians); Grillworks grill; the Cutting Board deli; and Indulge dessert station offering house-made gelato. In addition, a station called On The Fly serves pick-me-ups and offers to-go retail items, while Splash supplies beverages (including fountain beverages

## Key Equipment

### World Fusion

Jade wok range, range  
Hatco heated deck & hot well

### Grillworks

Jade range, charbroiler, griddle  
Frymaster fryer

### Cutting Board

MVP panini grill  
New Age bun pan rack

### Indulge

Excellence Comm. Prods.  
ice cream case  
Taylor gelato/ice cream maker

### On The Fly

Structural Concepts  
display case

### Splash

Structural Concepts  
display case  
Taylor batch freezer, ice cream,  
yogurt  
San Jamar cup & lid dispenser

### Garden Patch

Wells hot & cold wells  
Omni Metal Products drop-in  
hand sink

### Pizzazz

Pizza oven  
(existing)  
Hatco heated  
decks

### Peakview Perks

Rancilio North  
America espresso  
machines  
Structural  
Concepts  
display case  
Federal Industries  
display case  
Vita-Mix blender

### Throughout

BSI food shields  
Greenheck hood  
system

and tea from vendor-supplied dispensers).

Specialty pieces include a Jade range for World Fusion, a Structural Concepts display case for grab-and-go items, and a Taylor gelato maker for the dessert station. The gelato maker doubles as an ice-cream maker. “If gelato falls out of fashion, they can switch,” Kugeler says.

To marry the wing to the main hospital, interior designer Eduardo Cruz chose paint and finishes from the same neutral palette. He chose accents of green and brown, similar but not identical to those used in the main building. For seating, he specified chairs and tables comfortable for overweight patrons, an important detail because bariatric surgery is one of Parker Adventist’s specialties.

Cruz also added acoustical material and new lighting to a large cloud-shaped soffit hanging over the servery. The acoustical material makes the cafeteria quieter, and the new lighting improves the ambience, he says.

Ricca Newmark’s job didn’t end with the servery. The team also redesigned the room-service kitchen to a straight-line production



Muted colors and finishes help tie the new servery to the existing main hospital. Peakview Perks coffee bar serves up baked goods throughout the day.

system, from a more serpentine layout. The efficient traffic flow—tray makeup, hot food, then cold food, then beverage—lets kitchen staff easily handle orders from the hospital’s 200-plus rooms. So do specialty pieces of equipment, such as an Alto-Shaam blast-chiller system, an Alto-Shaam combi oven and a pair of Turbochefs to fast-cook a wide assortment of foods.

The team also found a way to work around the warewashing system, which, while up to capacity and in great working order, creates a divide that patrons had to navigate to reach the tray drop. Busing stations scattered strategically around the dining area now enable guests and staff to drop trays without having to take a hike.

In other flow-improving moves, the team specified custom mobile tray and utensil holders, which staff can move around as traffic patterns dictate. “Traffic will flow differently based on the specials of the day,” Kugeler notes. “You’re not going to have 70% grill (sales) every day.” Staffers, he adds, use the units to direct traffic flow and control customer queuing.

The new Peakview provides 50% more space and sales increased 66% during the first three months of operation, even with a menu-price cut in deference to the sagging economy. Customer satisfaction is high, and residents of Parker consider Peakview one of the town’s best restaurants.

