



PROJECT TEAM MEMBERS:

COLLEGE OF NEW JERSEY

Jim Norfleet Vice President of Student Affairs

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Architect

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SODEXO, TCNJ DINING SERVICES

John Higgins

General Manager

Lee Brandolini Director of Operations

Erik Zwillinger **Executive Chef**

Ray Encarnacion District Manager

Joanna Brunell

Marketing Manager

Mark Connor

Architect Connor Architecture

Big, Bold and Beautiful

WINNER: THE COLLEGE OF **NEW JERSEY**

ENTRY: ATRIUM AT EICKHOFF

THE BIG IDEA: Recognized for its spectacular, colorful design and its variety of vibrant serving stations, the Atrium at Eickhoff is the product of a \$5.8 million two-phase project that updated a 1992 dining hall to better serve today's students.

The renovated structure has increased transactions by 29% (over 170,000) and sales nearly 22% (over \$1 million) since its opening in Spring 2011. It has also been instrumental in boosting voluntary meal plan purchases by over 17%.

Meanwhile, customer satisfaction as measured by survey scores

are through the roof. Most dramatically, the percentage of students saying they would likely continue purchasing future meals at Eickhoff had risen from 10 percent in Fall 2010 (before the renovated facility opened) to



over 90 percent in the spring.

The stations, each with a brand unique to the school, range from deli, grill, wok and Mexican concepts to a meat-free zone (Ceva) for vegetarian diners, and My Zone, for students with gluten allergies.