



How to Warm Up a Vast Space

Winner: Rowan University, Glassboro, NJ

Entry: Student Dining Marketplace

Project Team: *Rowan University*—Drew Calandrella (VP-Student Affairs), Tina Pinocci (Associate VP-Student Life), Mark Wagener (Director of Housing & Business Services for Student Affairs), Blase Iaconelli (Project Manager, Facilities Planning), Russ Seagren (Director, Facilities Planning); *Connor Architecture*—Mark Connor, Robert Weir, Bernad Lappe, Amanda Cunningham; *Sodexo Campus Services*—Linda Geren (Resident District Manager), Tom Rosier (District Manager), Scott Hoover (Design & Development), Michael Divirgilio (Operations Director), Mike Quinn (Executive Chef); *Burns Engineering*—Mike Porter, Kyle Gandy; *Iversen Consulting Group*—Ken Iversen; Merrell & Gartaguso, Inc. (general contractor); John McCarthy (Project Manager)

The Big Idea: Rowan's spectacular reinvention of its campus dining hall produced not only an eye-catching and distinctive venue but took full advantage of the natural attributes of the space it needed to occupy without being defeated by them. It's not as easy as it sounds. The space offered such natural advantages—and daunting challenges—to the designer as 30-foot ceilings and two walls of floor-to-ceiling glass. However, through an explosion of form, color and light, the designers tamed the vast spaces while exploiting their magnificence to full advantage. Meanwhile the six cooking platforms, each inhabiting a distinct environment governed by the architecture, proffer a vast array of freshly cooked (in front of the customer—the back-of-the-house is miniscule) food options emphasizing fresh, healthful ingredients.



A Large Venue Made Intimate and Inviting

Winner: Virginia Tech University, Blacksburg, VA

Entry: D2

Project Team: *Virginia Tech*—Rick Johnson (Director of Housing & Dining Services), Robert Coffey (Senior Associate Director, Dining Programs), JW Wood (Project Manager), Ted Faulkner (Associate Director, Dining Programs), Kelvin Bergsten (Manager, Dietrick Dining Ctr.), Brian Grove (Housing and Dining Training & Project Coordinator), Chad Tyler Brodtkin (Executive Chef); Tom Ricca, Ricca Newmark Design (foodservice consultant); Stelios Xystros, MMM Design Group (architectural planner)

The Big Idea: D2's slogan is "Taking Traditional Dining to the Next Level," hardly simple in a football-field-sized (almost 93,000 sq. ft.), centrally located space that is a popular meeting spot for more than 9,000 resident students. The \$6.5 million renovation consolidated two large serving areas featuring traditional serving lines into a single space with free-flowing architectural design that easily accommodates large traffic flows—as many as 3,000 in a single two-and-a-half-hour meal period—and eight food preparation stations located within the dining area. The individually themed service points proffer an array of food choices, from Brazilian churrascaria and Mediterranean vegetarian/vegan to hot and cold made-to-order deli sandwiches and brick oven pizzas.

Making Design Support Menu and Mission

Winner: Citigroup Global Corporate Investment Banking complex, New York, NY

Entry: Citi Café

Project Team: *Restaurant Associates*—Charles LaMonica (Senior VP-Operations), David Ruede (VP-Design & Construction), Michael Gallagher (VP-Culinary), Victoria Vega (VP-Operations), David Clarke (General Manager), Steve Santangelo (Executive Chef); *Citigroup*—Amy Greenberg (Director), Thanne Dispenza (Project Manager), George Daniels (VP); Phil Antico, Antico Designs (consultant); Wayne Cohen, Phillips Group (architect)

The Big Idea: Citi Café was renovated to improve customer flow, accommodate and fully exploit a series of fresh food programs and open up and modernize the space by removing the barriers between guests and servers. So, the Café demonstrates a particularly impressive integration of environment and menu. For instance, the very popular soup station was expanded to allow for greater participation through a long curved space holding eight self-serve wells. The result: soup service went from 40 to 100 gallons a day.

Desserts That Take the Cake

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Sarah Johnson of
Purdue University

PURDUE: Extreme Dining Makeover

CITIGROUP: Dining Form Meets Menu Function

KENDALL AT OBERLIN: Masterful Menus

THE LEAPING FROG CAFE at Central Park Zoo

BC's Irresistible Chocolate Bar

BON APPETIT: Theme Nationally, Eat Locally

GRADY HIGH: All-Veg Lunch Line