

University of North Carolina Charlotte – Popp Martin

Design Development Narrative

Project No.: 1269.00

Dining within the renovated Crown Commons

As programmed, the renovation of Crown Commons will offer the UNCC a wide variety of dining choices and unique operational facilities in support of a premier campus dining program. The renovated dining will have something to offer to every member of the campus community.

Programmed destination functionality, unique sensory experience, planned links to the campus fabric and the internal and external visual connections will assure that the Crown Commons will become the campus community dining center for this precinct. Dining venues are programmed to embrace the breadth of service styles and culinary variety. A brief description of each operational location included in the program is noted below:

1. Residential Dining:

This all-you-care-to-eat location is programmed with an operational model based upon “kitchenless” service platforms. Food will be delivered daily and distributed to the individual platforms throughout the dining space. Meals will be planned, prepared and served at respective open kitchen platforms. Interaction with patrons is an integral part of the operational model. This approach offers numerous advantages to the UNCC dining community: fresh, healthy culinary offerings daily; a wide variety of choice based upon the breadth of platforms developed; customization to individual tastes and dietary requirements; ability to educate campus community on post educational life skills associated with meal planning and preparation; sight sounds and aromas integral with the dining environment and meaningful engagement between patrons and culinary staff in support of University mission and values. This operational structure offers tremendous opportunity to integrate local suppliers and their stories into the supply food chain and has been proven to dramatically reduce the waste stream associated with the more traditional dining facility operations.

Objectives for the Residential Dining design include:

- Maximize openness and visibility within the dining venue to connect patrons to the many meal offerings while also encouraging increased socialization and community.
- Maximum visibility between indoors and out for dining connection to campus
- Inclusion of “reservable” dining space to accommodate groups and meetings. Develop space for access-avoid doors to limit territorial issues. Space to remain open and available for general dining when not in use.
- Strategies to allow facility to breathe: expand and contract seating and service based upon day part demand
- Hard surface flooring a high traffic areas and perimeter of all service platforms.
- Variety in lighting levels and acoustics. Tune space to anticipated use; add drama where appropriate.
- Graphics to reinforce student experience: communicate UNCC’s legacy and values and highlight campus diversity.
- Ware washing located to encourage use while minimizing visual impact.

Objectives for the Service Platforms Include:

- Platforms to operate as “stand alone kitchens” include required support equipment and storage capacity to operate independently for daily menu expectations.
- Flexible platforms. Culinary trends and associated tastes will change over time; Platforms must change with them.
- Respective platforms developed around highly versatile fixed pieces of production equipment. Maximize portability of other production components for maximum menu variety and respective platforms over time.
- Use of high quality proven materials that look good and are easy to maintain. All surfaces will be heavily used and abused; compromise on material quality here will be exposed almost immediately.
- Design to encourage interaction between staff and dining patrons.

Service Platforms include:

- Grill
- Entrée home cooking

- Produce salad bar
- Deli hot and cold sandwiches and soups
- Pizza with Display Oven
- Action one or more areas for special sauté menu items
- Breakfast 24/7 home kitchen concept
- Dessert and ice cream bar
- G8 Allergy free zone
- Dedicated “Residential To Go” take out

Objectives for Seating Variety Include:

- Soft seating
- Booths and banquettes
- Bar style seating
- Bistro seating
- Traditional chair and table inventory
- Family style seating
- Outdoor seating

Seating capacity will be increased by enclosing part of the large north exterior balcony. Recognition and response to campus seating culture seating options shall address range of dining needs for individuals, small groups, family size groups and larger campus organizations. Developed seating areas to accommodate active high energy zones and more passive intimate zones. Seating inventory that can expand and contract in a modular way; select seating inventory that can be mixed. Selected surfaces and finishes designed to respond to high volume use.

Back of House Design Elements Include:

Renovation of the existing Back of House/Kitchen will be limited. However, new key elements needed for better operations will include:

- Product breakdown area near the service elevator
- Additional refrigerated and dry storage areas
- New staff offices
- New oil recycle equipment

2. National Brand Retail Dining:

Popp Martin is programmed to offer the best in branded national retail food experiences to the UNCC campus community. A new addition will be a Shake Smart smoothie bar concept that will provide a new and different meal alternative. The Shake Smart will replace an existing retail platform within the first floor Retail Food Court.

Retail area Finish selections will reflect brand requirements for the new service locations. Material selections must support high volume traffic while providing a warm, rich environment consistent with today's best retail markets.

3. Typical Dining and Food service Finishes

A. BOH Areas

Floor: 1/4' cementitious urethane concrete coating system with integral cove base. (Dur-A-Flex PolyCrete or similar).

Walls: Fiberglass Reinforced Plastic (FRP) sheets adhered to cementitious wallboard to height of 4ft AFF and water resistant gyp board.

Ceilings: Scrubable vinyl faced acoustic tile and grid. 2x2 is typical as well as special ceiling elements that may include wood, metal, and painted surfaces.

B. Residential Dining Platforms

Floor: 1/4" cementitious urethane concrete coating system with integral cove base. (Dur-A-Flex PolyCrete or similar)

Walls: Public faces shall be decorative and washable, typically a combination of ceramic tile, mosaic tile and stainless steel. Non-public faces shall be FRP.

Ceilings: Scrubable vinyl faced acoustic tile and grid as well as special soffits and laminated features with plastic laminate, laminated glass, and/or painted surfaces.

Serving/Frontline Millwork: 3cm quartz solid surface counters (Dupont Zodiac or similar); Public vertical surfaces include plastic laminate, porcelain ceramic tile, ceramic and glass mosaic tile, and stainless steel. Countertops supported in back by adjustable stainless steel legs. Knee walls under counters to be FRP above integral cove base.

C. Residential Dining Seating Areas

Floor: Luxury vinyl tile in various colors and various patterns.

Walls: Paint with chair rail.

Ceilings: Acoustic tile and grid

End of 50% Construction Document Narrative