



Indiana University of Pennsylvania
Academy of Culinary Arts
Master Plan



February 1, 2018 (Updated February 24, 2022)

TABLE OF CONTENTS

Section 1.	Introduction, Executive Summary, and Summary of 2021 Updates
Section 2.	The Missions, Goals and Objectives of the Academy of the Culinary Arts Program
Section 3.	Existing Facility Assessment
Section 4.	Developed Space Program
Section 5.	Vision for Culinary Arts and Master Plan Recommendations
Section 6.	Opinion of Probable Construction Budget
Appendix A:	Planning Committee Participants
Appendix B:	IUP Academy of Culinary Arts Advisory Council Membership

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Section 1 – Executive Summary

Section 1: Executive Summary

Introduction

Desmone Architects and McFarland Kistler Associates led the Indiana University of Pennsylvania Academy of Culinary Arts through the process of developing a Master Plan for the Culinary Arts program. The master plan addresses the existing culinary facilities in relation to the culinary programs goals and overall objectives. A key initiative of this project stipulated that the existing Fairman Centre facility remain a key facility of the program.

Goals for the Culinary Arts Program included:

- Expand program enrollment to 125 students
- Increase Baking and Pastry Arts program enrollment to 50 students
- Create two options for expansion:
 - A 'freestanding' contiguous program with all amenities located in downtown Punxsutawney, directly adjacent to the existing Fairman Centre
 - A program directly adjacent to the existing West Campus facilities, with some shared program elements between the two buildings
- Program will remain a certificate program with two associate degrees in culinary arts and bakery and pastry arts, with the ability to provide pathways into advanced degrees

Methodology

Desmone Architects and McFarland Kistler Associates undertook a deliberate research-based approach to the master planning process. The process began with introductory meetings with the Building Committee, Culinary Planning Advisory Committee, and Culinary Advisory Board. Focus groups of faculty/staff, students, and alumni were developed which led to information gathering meetings on the program and existing facility. An existing facilities assessment was also completed in August of 2014.

The Current View

The Culinary Arts programs are currently spread amongst numerous locations and buildings in Punxsutawney. The main culinary building is approximately 13,000 square feet located on South Gilpin Street in downtown Punxsutawney. This facility houses the main culinary instructional kitchens, restaurant and faculty offices. The Fairman Centre is the second culinary facility also located downtown. This facility, which was recently completed, houses the Baking and Pastry program, and lecture halls. The culinary admissions, recruiting, marketing and financial aid departments are located on the IUP West Campus which is approximately a mile away from the main culinary building. Lecture halls and computer labs at the West Campus are also utilized by the Culinary program for general education classes. Students are currently shuttled between the facilities using public transportation.

An existing facility assessment was completed at the main culinary building. The assessment found that the Culinary program has outgrown the facility. This leads to difficulty in teaching effectiveness due to undersized kitchen labs. The lack of space also requires the staff to move equipment out of the labs and into the egress corridor at times, causing a big life safety issue that could hinder the egress of students/staff in the event of a fire. The building systems and kitchen equipment are at the end of their life expectancy and will need to be replaced in the near future. Due to the load bearing masonry construction of the building, it would be difficult to renovate or add onto the building to accommodate the program's size.

If IUP were to renovate the existing building to today's standards, and updated the areas to the greatest extent possible to facilitate IUP's curriculum, it would be anticipated that the newly renovated

facility could safely and effectively accommodate a maximum of approximately 60 students. This would maintain the five (5) labs of which we believe 12 students would be the maximum population for each. The existing facility would not enable the incorporation of all of the areas/functions as described in the developed space program (see below) due to the lack of available space.

Research & Focus Groups

The IUP Culinary Arts Program opened in 1990 and was originally designed to accommodate twenty (20) students for a one-year program. Currently, the program has expanded to one hundred (100) students for a two-year program. Enrollment has therefore expanded by five times its original program; however, the physical size of the classrooms has not increased. IUP intends to expand this program to one hundred twenty-five (125) students in the next five years, which is impossible given the building's construction and current layout.

During the focus group sessions there were numerous issues that were repeated among the faculty, staff and students. Faculty had difficulties in being able to teach the number of students in each class utilizing the undersized instructional kitchens. At times, they must move equipment out of the space and into the corridors to be effective, which is not ideal and creates a safety hazard. Faculty also said they do not have the office space or work space in kitchens that they are in need of. Students had issues with the mixture of academic majors within the student body at west campus, transportation between west campus and the main culinary building, the difficulties created by the undersized kitchens and how dated the facility is. (a couple of students said their vo-tech in high school was much more cutting edge than IUP). However, students' positive remarks included the feeling like 'family' with the faculty, the externship program, tuition cost, and condensed program (more hours in the kitchen in less time).

It was evident after reviewing the existing facilities and speaking with the focus groups that they are doing the best with what they have, even though most conditions are less than ideal in the realm of today's culinary institution standards.

Development of Space Program to Meet the Needs of the Program

After completion of Focus Groups and information gathering from students, faculty, and staff, a space program was established that would meet the goals and vision of the Culinary program. This program was further refined into two separate schemes:

One (the Fairman Centre Expansion) in downtown Punxsutawney next to, and interconnected with, the Fairman Centre which would provide an independent computer lab, classroom, student life, and food service spaces, consolidating many of the functions currently at West Campus with the Culinary spaces. This program totals approximately 35,500 to 40,500 square feet.

The other (the West Campus Expansion) adjacent to the existing West Campus facilities which would share some of the existing spaces and functions, and thus reduce the new building area. This program totals approximately 28,000 to 32,000 square feet.

In either scheme, the Fairman Centre program remains largely unchanged.

Development of Physical Master Plan

The two programs above have been incorporated into two schematic building designs, included in this report in floor plans, elevations, and 3-dimensional renderings.

The Fairman Centre Expansion scheme is located immediately adjacent to the Fairman Centre building. The design incorporates new and existing historic construction, and creates a single destination for the entire culinary program.

The West Campus Expansion scheme locates an all new two-story building next to the West Campus facilities, creating a campus like feel with a courtyard at the entrance to both the new building and the existing West Campus building.

More detailed descriptions of both programs are included in *Section 4: Developed Space Program*, and drawings of the pre-schematic vision for the Masterplan Options are included in *Section 5: Vision for Culinary Arts and Master Plan Recommendations*.

Conclusion

After interviews and discussions about the culinary program and review of the condition of the existing main culinary building, it is our opinion that the building is currently significantly undersized and outdated for the number of students currently enrolled in the program. It would be very difficult for the program to effectively grow and meet the projected goals in the existing building. Due to the age of the existing building systems and equipment, a significant investment would need to be made to maintain the program at the current capacity. Overall, consolidating all of the culinary functions, including student life, admissions, lecture halls and instructional kitchens at one location would be the ideal solution for the program. This would allow for students to have the best college experience with the least amount of stress.

Summary of 2021/2022 Updates

This document has been updated in December of 2021, incorporating the following changes:

After evaluating the two site location options previously included in the Master Plan, the Fairman Centre expansion option was determined to be more desirable. The West Campus option was eliminated and removed from the document. Additional land along Mahoning Street was acquired, extending the potential new building area from the Fairman Centre to the corner of Mahoning and Gilpin Streets. A previous iteration of this scheme had explored the possibility of salvaging the façade of the adjacent Agape Building and incorporating it into the new building design. Further exploration deemed this impractical, adding to both the cost and complexity of the new building and reducing efficiency with existing floors not aligning with either new or existing levels.

Further discussion during a 2021 meeting with the IUP Culinary faculty led to changes to the 2018 Space Program, and the document was updated per those discussions. Several areas within the Student Life spaces were combined or reduced in size, including reimagining the cafeteria as a smaller lunch/lounge/vending area. Existing classroom areas within the Fairman Centre and a renovation of the second and third floor to create a total of 7 classrooms greatly reduced the amount of new classroom area accounted for in the new building. The number and types of Kitchens were adjusted, incorporating Dual-Purpose Kitchens (usable by both the Baking and Culinary students) for increased flexibility, and total Kitchen area was reduced by including the existing Fairman Centre kitchens into the total. Loading and storage areas were increased, and the number of faculty offices was decreased. These various changes reduced the overall new building area by approximately 10k-12k square feet.

New Schematic Plans were produced using the adjusted Space Program and including the newly acquired land. This allowed the entire new facility to be arranged on a single floor instead of the previously shown three-story layout, greatly increasing program efficiency. A new elevator is shown in the plans as a means of better connecting the new building and main entrance to the upper floors of the Fairman Centre, which are now shown with renovated classroom and computer lab areas. The new teaching kitchens are located along the Mahoning Street sidewalk and provided with large glass openings, to allow passersby a view into the heart of the program. An outdoor cooking and ice carving space is located adjacent to the kitchens and covered by a roof to protect it from major weather. A large green space, potentially usable for a number of things including landscaping, gardens, outdoor student areas, etc. is provided by pulling the building back from the corner of Mahoning and Gilpin. The Restaurant and Restaurant Kitchen are located at the rear of the building, nearer to the parking for ease of access by the public, and provided a small landscaped area to mark out the entrance. Loading access for a full-sized truck is provided off of the parking lot, and illustrated in the provided Site Plan.

The Opinion of Probable Construction Budget was updated with the new program areas, and previous land acquisition and demolition costs were removed as they have now been accounted for separately. The estimated per-square-foot costs were increased to account for inflation, and the overall square footage was reduced for a net reduction in the overall projected cost. An estimated cost for providing additional structural capacity for the future addition of a second floor is provided in the Opinion of Probable Construction Budget as a line item, as requested, for increased future flexibility of the building.

A new Schematic design for the building exterior was produced to illustrate a potential final building aesthetic. Preliminary selections for materials and glass areas are shown and noted in building elevation drawings, and a preliminary design for the building heights and overall form is shown. Updated 3D renderings were produced to illustrate a potential vision for the final building and are included in this document. A preliminary design of the outdoor space, building signage, entrance canopies, and a word-cloud art installation above the kitchens based on previous images shared with

Desmone by the Culinary Faculty are illustrated in the renderings. The materials were chosen to coordinate with the existing Fairman Centre façade, while allowing the new building to be clearly delineated as separate from the existing building. It is IUP's intent to explore the feasibility of salvaging masonry material from the demolished Agape Building adjacent to the Fairman Centre and incorporating it into the new building design as it is further developed. The building massing nearer to the Fairman Centre is increased in height in order to sculpt the streetscape and blend it down to the open corner at Mahoning and Gilpin.

The Culinary Arts Program goals summarized earlier in this section and elaborated in the following section remain accurate and are included in this document their entirety.

The program research, focus group information, and existing facility assessment remain valid and are included in this document in their entirety.

Section 2 – The Missions, Goals and Objectives
of the Academy of Culinary Arts

Section 2: The Missions, Goals and Objectives of the Academy of Culinary Arts Program

Academic Program Goals

The enrollment goal for the Academy of Culinary Arts is to expand the program to 125 culinary students. This will be an accredited culinary program for a 12-month in-house program and a 450-hour externship at the end of the program. The Baking and Pastry Arts program will increase to 50 students.

While existing degree pathway programs are in place, additional programs may be identified as the needs of the workforce change. The Culinary Arts Program will continue to be a certificate program and the new facility will have the flexibility to adapt to the needs of the local community and alumni.

General Mission, Goals and Objectives

The purpose of the IUP Academy of Culinary Arts is to offer quality, practical education to those students of any age, race, color, creed, national origin, or sex, who demonstrate a will and a desire for success.

The Academy of Culinary Arts is dedicated to the development of the well-rounded individual. It offers students an environment that provides the opportunity to learn conceptual and technical methodologies in the hospitality industry. Students come to understand the rationale behind the training they receive by combining theory and practice. This is accomplished through traditional classroom and laboratory training, combined with actual work experience on a wide variety of first-job experiences, “externships”.

The Academy of Culinary Arts is committed to preparing the students for employment within the hospitality industry. The objective of the Academy is to provide sound, educated students, who are well-prepared for successful living and leadership positions within the hospitality industry.

The goal at the Academy is to develop a strong work ethic among graduates so they will have the foundation necessary to become tomorrow’s chefs and managers.

The faculty at the Academy is committed to providing the students with the development of fundamental skills so that graduates can building on their proficiency as chefs and can strive to become successful kitchen managers, sous chefs, and executive chefs. This program is designed to stress technical skill development, management skill training, and an expose to the humanities, creating a well-balance individual with many opportunities for career growth.

The Academy strives to develop proficient chefs with the ability to become chefs after sufficient industry exposure and to be managers of operations, people, and products.

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Section 3 – Existing Facility Assessment

Section 3: Existing Facility Assessment

Table of Contents

- Purpose of Existing Facilities Assessment
- Executive Summary
- Building Data
- Architectural Assessment
- Mechanical, Electrical, Plumbing and Fire Protection (MEP/FP) Systems Assessment
- Food Service Equipment Assessment
- Appendix

PURPOSE OF EXISTING FACILITIES ASSESSMENT

The purpose of this report is to provide a written description of the condition of the existing facilities at Indiana University of Pennsylvania's Academy of Culinary Arts in Punxsutawney, Pennsylvania.

The report will consider the suitability of these systems to continue to serve the building and will recommend replacement or refurbish required for building renovation.

The observations relating to the building structure, functionality, ADA accessibility, electrical, mechanical, fire-protection, plumbing, food service equipment, and other related aspects of this building are separated into categories addressing each respective discipline.

The investigation was limited to a walk-through of the spaces, as well as a review of the existing drawings. (*Refer to the Appendix at the end of this section for the list of drawings.*) No testing or measurements were performed.

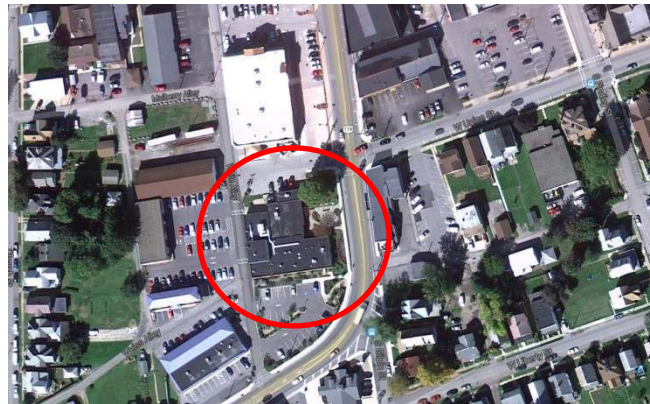
The visit to the Academy of Culinary Arts took place on August 26, 2014, with the purpose to survey and gather information on the existing systems by completing the visual inspection as well as questioning University Faculty and Facilities Personnel. (*Refer to the Appendix at the end of this section for a list of attendees.*) The walk-through focused solely on the Main Building. While there was a brief tour of the T.W. Phillips garage/storage building, a detailed report of its conditions was not required by The University. Also, the Fairman Centre is excluded from this assessment.

BUILDING DATA

Building Name:	Main Building – Academy of Culinary Arts
Original Construction Date:	Late 1960's (approximate) Formerly the T.W. Phillips Office Building
Previous Renovation Date(s):	1989 Addition (Instructional Kitchens, Mechanical Penthouse); 2010 Site Improvements; 2011 or 2012 Roof Replacement
Building Square Footage:	First Floor: 12,340 sf <u>Second Floor: 960 sf (Mechanical Penthouse)</u> Total: 13,300 sf, excluding exterior walk-in freezer and loading dock
Building Construction Type:	Load-Bearing Masonry Walls (exterior and interior); Metal Panel Cladding; Poured Concrete Foundations and Slab-on-Grade; Steel Bar Joist Roof Framing (Most Areas); Composite Slab (Mechanical Penthouse)



View of Main Entrance (East Side of Building)



Aerial View – Location of Main Building (North is Top of Photo)

EXECUTIVE SUMMARY

The IUP Culinary Arts Program opened in 1990 and was originally designed accommodate twenty (20) students for a one-year program. At the time of the survey, the program had expanded to one hundred (100) students for a two-year program. Enrollment has therefore expanded by five times its original program; however, the physical size of the classrooms have not increased. IUP wishes to expand this program to one hundred twenty-five (125) students in the next five years, which will continue to put pressure on a facility which is already undersized.

Overall, the existing facility is in fair condition. However, the building square footage is significantly undersized for the current number of students enrolled in the program.

The existing structure provides a **very** limited opportunity for future expansion due to the construction type. Due to the majority of the exterior and interior walls being load-bearing masonry, there are limited opportunities for reconfiguring the interior spaces or adding an additional story to the existing without impacting the structure significantly.

Overall, the existing Mechanical system is in very poor condition. The majority of the rooftop units are beyond their useful life, at 24 years old at the time of the survey, and lack energy efficiency. The units also do not effectively heat and cool the facility during the extreme heat/cold during the summer and winter. The space above ceilings is extremely limited, which does not allow for heating, ventilation, and air conditioning (HVAC) system upgrades being completed without disrupting the operations of the existing building.

The capacity of the water service to the building is currently acceptable, however upon any upgrades or renovations it will need to be expanded to meet the new requirements. Gas service to the building may also be too small for future expansion and will require further investigation.

The existing sanitary drainage piping does appear to be in good condition; however, it is recommended that the piping be examined further to find out the complete condition. The existing grease trap appears to be vastly undersized.

The kitchen exhaust hoods are also significantly undersized. Currently the makeup air system serving the hoods is not properly tempered. Furthermore, the hoods need to vent through the roof, which may present challenges to adding a second story to the existing building in the future.

The current electrical system is adequate for the existing space requirements. However, additional capacity will be needed if there are to be any significant renovations or additions to the existing facility.

Currently the facility does not have an emergency generator, so, in the case of a power outage, there is an increased risk of food contamination and loss.

At the time of this report, the food service equipment must be continually moved in and out of the instruction kitchens during various classes or for cleaning and stored within the corridors due to the increased student count and limited size of the spaces.

The food service equipment has been well maintained and is in fair condition, considering it was in excess of twenty-four (24) years of age at the time of the survey, it can be considered near or at the end of its life expectancy. Limited equipment replacement has occurred throughout the years. Commercial-grade equipment typically has a 10-20 year life expectancy, depending upon initial quality, usage, and preventative maintenance.

Problem areas that need to be addressed in order to remain competitive with other Culinary Programs are as follows:

- The instructional kitchens are immensely undersized for the number of students enrolled which leads to difficulties in teaching effectiveness.
- ADA accessible facilities do not exist in the building.
- Due to lack of space in instructional kitchens, equipment is routinely moved in and out of kitchens into the egress corridors throughout the day. This creates a life safety issue which in the event of a fire could hinder egress of facility occupants.
- Insufficient office space for current staff leads to office work needing to be completed in instructional kitchens which is less than ideal.
- Currently the admissions staff are located away from the main culinary facility in a West Campus – in an ideal facility, admissions would be located at the main culinary facility – due to current space allocations this cannot be accomplished.
- The majority of the food service equipment is original to the facility (24 years old at the time of the survey) and has reached its' life expectancy. Kitchen exhaust hoods

and make-up air units are undersized and inadequate for the amount of equipment when applying to current building/energy codes.

- HVAC systems have reached their usable life and will need to be replaced soon.
- The water and electrical service meet the facility's current needs, but any expansion/renovation to the building would require further study of these systems.

In conclusion, the existing Culinary Arts Building provides only limited opportunities for expansion, given its current condition. Since 1990, the program has increased to five times its original intended enrollment; however, the building configuration has changed very little. Overall, the existing facility is significantly undersized in respect to new culinary facilities, its systems and equipment are at the end of their life expectancy, and the overall look/feel of the facility is outdated.

IUP has quickly become a well-respected culinary school and in order to continue to grow, the existing facility will need to be revamped significantly or replaced with a new facility in order to complement the program/staff and provide an effective world class culinary education. Otherwise, in order to provide an effective teaching environment within the existing facility the program enrollment will need to be significantly reduced – for example, if IUP were to renovate (no new additions) the existing building to today's standards, and updated the areas to the greatest extent possible to facilitate IUP's curriculum, it would be anticipated that the newly renovated facility could safely and effectively accommodate a maximum of approximately 60 students. This would maintain the five (5) labs of which we believe 12 students would be the maximum population for each. The existing facility would not enable the incorporation of all of the areas/functions as described in the developed space program (see below) due to the lack of available space.

ARCHITECTURAL ASSESSMENT

General Site Conditions

1. Location / Site Access:

The building holds a prominent location, at the intersection of South Gilpin Street and Route 119. However, the directional signage on-site is limited, and the building appears to be a conventional office building, rather than a culinary school, which confuses some visitors. Façade is dark with dark tinted glazing which makes the facility seem uninviting and does not allow for natural light to enter the building.



View of Main Entrance (East Side of Building)



View looking north along South Gilpin/Route 119
(Building is on the left)

2. Parking:

A more detailed parking study will be required, as part of the ongoing master planning efforts. However, there appears to be inadequate bicycle racks on site. The vehicle parking is in very good condition, with ADA van and vehicle parking available. Further study would be needed to determine the required number of dedicated handicapped parking spots required by code. Currently there is no covered drop-off area for visitor's vehicles and/or shuttle buses.



View of ADA Parking on South Side of Building



View of Reserved Parking on North Side of Building

3. Pavement/Sidewalks:

The asphalt paving and concrete sidewalks are in good condition on the majority of the site, with the exception of the loading dock area which is in fair to good condition.

4. Loading Dock:

At the rear of the building, there is a small concrete loading area; most of its space is occupied by a walk-in cooler and a series of 55-gallon recycling bins and garbage cans. Where the trucks back in, the curb is approximately 6" to 8" high, rather than a full height dock. The asphalt is striped for 2 truck parking spaces and 1 dumpster. The existing concrete steps and curbs show some damage. Currently there is no dock lift, bumpers, or bollards in this area. The Faculty and Facilities Staff noted that the loading dock is difficult to access, and visibility is limited. Delivery trucks often run into the curbs, damaging them.



View of Loading Area and Walk-In Cooler from North



View of Loading Area from West

5. Safety:

Pedestrian Safety at the rear of the building is of concern. To reach the parking lot, students/staff must cross a tight alleyway, which is often occupied by vehicles and delivery trucks, and which has limited visibility. However, the front and side of the building appear to have adequate sidewalk circulation. The Faculty expressed a concern about inadequate site lighting and security systems.



View of Parking and Pedestrian Crossing on the Rear (West Side) of Building
(Main Building is on the Right)

6. Hazardous Materials:
No hazardous materials (asbestos) was noted in the building but should be assumed due to the age of the building.
7. Accessibility:
None of the exterior ramps or steps have ADA-compliant handrails. The slope of the front entry ramp appears to be ADA-compliant but should be verified if any major exterior improvements are considered.

Building Exterior

1. Roof:
The roof is in very good condition, having been replaced 2 to 3 years prior to the time of the survey. Historically, high-albedo (white) roofing systems, like this one, have proved to be effective in reflecting sunlight, minimizing the absorption of summer heat, and reducing the air-conditioning requirements of a building, as compared to dark-colored roofing systems. Some minor ponding near one of the roof scuppers was observed at the time of the walk-through. This may have been the result of a large rainstorm the day/night before. The scuppers should be cleared of any debris, and the roof slope should be adjusted, as needed, to ensure proper drainage and to preclude damage to the interior of the building.

There are two existing skylights near the locker room on the first floor. Both had condensation within them at the time of the walk-through.



View of Roof, Facing Northwest



Water Pooling near Existing Roof Scupper

2. Structure/Foundation:
The existing building is 2 stories, with most of the functions (e.g. classrooms, kitchens, classrooms) on the first floor with a smaller mechanical penthouse on the second. Based on the existing drawings, the structure is load-bearing masonry walls, onto which the roof's steel bar joists bear. The foundation is comprised of a shallow system of spread footings. The ground floor consists of a grade-supported slab. The existing structure appears to be in good condition. No evidence of settlement or heaving appeared to be present.

Since the walls are load-bearing, there may be limited structural capacity to add another story to the building with major modifications to the structure and foundations. If that option were to be pursued in the future, further study would be required by a structural engineer.

3. Façade/Walls:

The majority of the existing building's construction is face brick with concrete masonry unit (CMU) backup, with stucco veneer on some parts of the first story. Based on the existing drawings, there is no insulation or air space between the layers of masonry. The exterior walls have limited insulation value. The mechanical penthouse façade is an insulated metal panel system. The brick, CMU, and metal panel all appeared to be in good condition.



Mechanical Penthouse



Damaged Stucco at Downspout

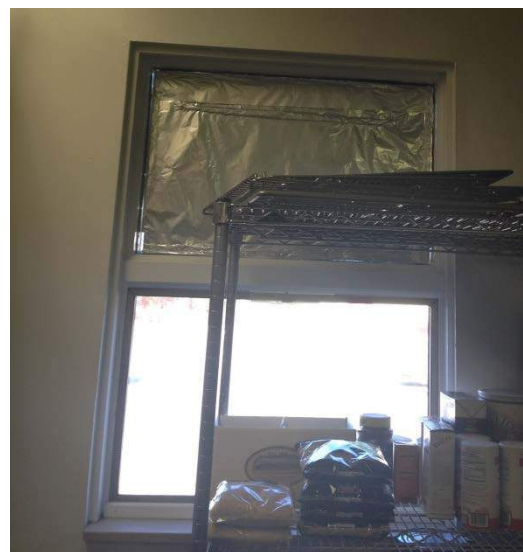
The stucco veneer is in fair condition. Some portions of the existing stucco, particularly behind the downspouts, appear to have water damage and are peeling. Further investigation should be made to determine whether there is any water penetration in these areas. The problem may be exacerbated by the winter freeze-thaw cycle.

4. Windows/Doors:

The exterior windows and doors are insulated aluminum storefront units. The windows are in fair to poor condition. The doors appeared to be in fair to good condition. Some doors did not have ADA-compliant hardware. The Facilities Staff noted that the windows are outdated, and replacement parts for them are difficult to find. In many of the teaching kitchens, the upper pane of glass was covered with aluminum cooking foil, to block glare coming into the rooms.



Foil on Kitchen Windows, View from Exterior



Foil on Kitchen Windows, View from Interior

5. Other Items:

The current layout of the front entry doors is confusing. Visually, there is just as much, if not more, emphasis on the side entry than there is on the main entry vestibule. While the main entry has a canopy over it, the door is otherwise not well-marked. The side entry has a large ramp leading up to it, and the main building sign is next to this door, implying that it is the main public entrance instead of a student/staff entrance.



View of East Side of Building (Staff/Student Entrance is on Left at top of Ramp; Visitor Entrance is on Right below Canopy)

Lobby, Dining Rooms, and Public Areas:

1. Ceilings:

The ceilings are a mix of painted drywall and acoustical ceiling tile, and they are in fair condition. Some of the ceiling tiles are damaged or stained and should be replaced.

2. Partitions/Walls:

The walls are a mix of exposed brick, painted CMU, and painted drywall. The dining rooms also have movable, accordion-style partitions.

3. Floors:

The lobby and dining rooms have carpeted floors, which are in fair to good shape. The corridors have quarry tile, similar to what is in the instructional kitchens; the tile appears to be in good shape. When the tile floors get wet, however, they can be slippery.

4. Other Items:

The lobby steps do not have ADA-accessible railings. The lobby and dining rooms have a confusing layout. There is a limited number of display areas for student work, faculty work, awards, admissions materials and student life information. The low ceiling heights and limited natural lighting throughout, particularly in the dining rooms, make them feel cave-like and uninviting. The interior finishes, exposed brick, and lighting are dated in appearance. In general, the area feels more like an office building than a culinary school. There is no student lounge or common area.



View of Main Lobby



View of Main Dining Room

The dining rooms appear to be underutilized during the day. However, the Faculty noted that they get crowded during the Summer Buffets (80 people or more) and when admissions tours come through the building. The retail counter near the front lobby is underutilized. The refrigerated display case is no longer actively used and takes up a lot of floor space.

Instructional Kitchens and Lecture Room:

1. Ceilings: The instructional kitchens all have kitchen-grade, scrubbable ceiling tiles, as required by Food Safety regulations. They have yellowed in most areas and appear dated. In each kitchen, the Facilities Staff added power strips, hung from the ceiling, to provide power to the movable tables. In general, the kitchen ceilings appear to be in fair to good condition. The ceilings are fairly high, which is appropriate for teaching kitchens.



View of Typical Instructional Kitchen



Detail of Power Strip Hung from Kitchen Ceiling

The Lecture Room has conventional acoustical ceiling tile, which is in poor condition. Many of the tiles are discolored or damaged and should be replaced. The ceiling height is lower than in the instructional kitchens, which gives it a more cramped feeling.



View of Lecture Room

2. Partitions/Walls:

The walls in the instructional kitchens are sealed, painted concrete masonry units and/or fiberglass reinforced plastic (FRP) composite wall panels, which meet the Food Safety regulations. The walls along the interior hallway have large windows with painted hollow metal frames and wire glass, which gives the rooms an institutional feel. They all appear to be in good condition. Some of the FRP panels are stained and should be cleaned or replaced.

3. Floors:

The existing floors in the instructional kitchens are quarry tile, which appear to be in good condition. The Lecture Room has carpet, which is in fair condition but dated in appearance.

4. Other Items:

The instructional kitchens are cramped and seem undersized. The acoustics are poor in most areas, due to the loudness of the mechanical equipment, even before the cooking hoods are turned on. The layout makes it difficult for students to see the instructor. The exterior windows are small, and access to natural light is limited. The upper panels of the exterior windows have been covered with aluminum cooking foil, in an effort to cut some of the glare. There is inadequate space for the students to photograph their work for their portfolios. Storage is also limited.



View of Main Hot Preparation Kitchen



View of Garde-Manger Kitchen

One of the Culinary Arts alumni was available at the time of the walk-through. He said that his graduating class in 1993 had 27 students, which may be extrapolated to approximately 55-60 students, divided between the first and second years of the program. This implies that the kitchens (designed in 1989) were originally sized for much smaller groups than the 100-125 students that the Culinary Arts Program currently accommodates.

The Facility Staff and Faculty noted that, during the summer months, the kitchens can get dangerously warm. Chef Wutsch noted a recent August day when the air temperature in the center kitchen reach 118°F, and a student passed out. He also noted that extreme heat could set off the Ansul systems in the hoods.

During a previous site visit on January 28, 2014, Desmone Architects observed that the perimeter kitchens were particularly cold, which is understandable since the outside air temperature was close to 0°F. However, contributing factors also include the limited insulation of the exterior walls and windows. This negatively impacts the ability to maintain a constant room temperature year-round.

The Faculty noted that the makeup air system in the Hot Kitchen sucks the doors closed, but if you turn the system off, it negatively impacts the air quality and carbon dioxide levels in the rooms. Chef Wutsch noted that past upgrades to the exhaust hoods are more costly because there is limited capacity with the existing system and there is very little room left above the ceiling. He noted that a new hood would cost closer to \$100,000 than \$30,000 because of these constraints.

The audio-visual equipment in the Lecture Room is outdated, and there does not appear to be sufficient audio-visual equipment in any of the kitchens. There does not appear to be sufficient lighting in the Lecture Room.



View of Lecture Room

Issuing Kitchen, Storage Rooms and Service Areas:

1. Ceilings:

The main food storage room at the Issuing Kitchen near the loading dock has a conventional acoustic tile ceiling that is in fair to poor condition. Since it is technically not a food prep area, a scrubbable ceiling is not required; however, it is considered good practice. Notwithstanding, some of the existing ceiling tiles are stained or damaged and should be replaced.



Main Storage Room, Facing West Main Storage Room, Facing East

The main housekeeping room has acoustical ceiling tile which is in fair to poor condition. Some of the tiles are stained, damaged, or missing.

The ceiling in the mechanical/electrical room near the loading dock has a significant amount of moisture damage and should be replaced.



Ceiling Damage, Mechanical/Electrical Room

2. Partitions/Walls:
Most of the walls in the Issuing Kitchen/Storage rooms and service areas are painted CMU and appear to be in good condition.
3. Floors:
The Issuing Kitchen/Food Storage Room's quarry tile floor is in good condition. The ice machine in the service corridor often leaks, making the floors slippery. While there some walk-off mats at each of the exterior doors, keeping the floors dry and clean, particularly in the winter, is a concern.
The main housekeeping room's vinyl composition tile (VCT) floor is in fair condition.
4. Other Items:
The existing electrical room has a non-ADA doorknob, rather than ADA-compliant panic hardware. Currently there is no water at the Service Area, and there is solid concrete beneath that area.

The Facility Staff noted that there has been a humidity problem in the main food storage area. It was also noted that this storage room has sprinklers, unlike most of the building. The amount of storage in the building, in general, is insufficient. Some kitchen equipment and supplies storage overflows into the Dining Room.

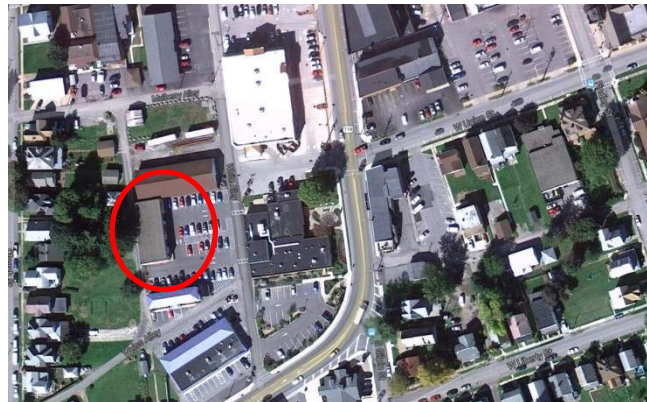


Overflow Storage in Dining Room

Also, the T.W. Phillips Garage/Storage building holds large racks for textbooks, uniforms, knife kits, maintenance and landscaping equipment, student records, and kitchen equipment.



Exterior View, T.W. Phillips Garage/Storage Building



Aerial View – Location of Garage/Storage Building (North Is Up)



Textbook Storage, T.W. Phillips Garage/Storage Building



Kitchen Storage, T.W. Phillips Garage/Storage Building

Faculty/Staff Offices and Conference Rooms:

1. Ceilings:
There are acoustic tile ceilings throughout these areas, and they appear to be in fair to good condition. Some tiles are discolored or damaged and should be replaced.
2. Partitions/Walls:
The interior walls in these areas are painted CMU or drywall.
3. Floors:
The existing carpet is in fair to good condition.
4. Other Items:
The faculty/staff offices appear to be adequate for the current number of employees. However, if the Admissions staff is moved to the Main Building, additional offices will be needed. The Faculty also expressed a desire to have a desk/alcove immediately off each classroom.



Two Views of Shared Office at North Side of Building

The conference room just off the main lobby is cramped. It also serves as overflow storage for table linens, temporary signage, books, and other school materials. There does not appear to be any audio-visual equipment in this room. The lighting levels are poor.

Mechanical Penthouse:

1. Ceilings:
There are no ceilings in the mechanical penthouse. The steel metal deck is exposed and in good condition. There is adequate head height in most areas.
2. Partitions/Walls:
The walls are exposed CMU and insulated metal panel, and they appear to be in fair condition. Some of the existing ductboard is damaged and should be repaired/replaced.
3. Floors:
The floors are exposed concrete and in good to fair condition.

4. Other Items:

Concrete-filled steel pan stairs lead up the mechanical penthouse. They appeared to be in good condition.

There was a pool of water on the floor near the top of the stairs at the time of the walk-through; however, the source of the water was not confirmed. Care should be made that the floors be kept dry, particularly near the electrical equipment.

Locker Rooms and Restrooms:

1. Ceilings:

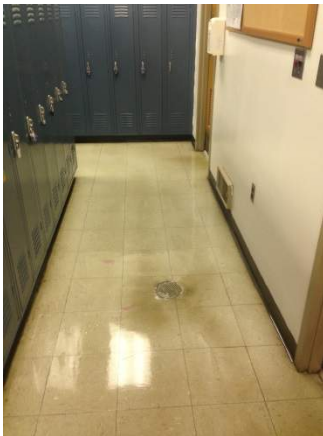
The locker room and restrooms have acoustic tile ceilings, which are in good to fair condition. Some tiles are stained or damaged and should be replaced.

2. Partitions/Walls:

The restrooms have ceramic tile walls and plastic laminate toilet partitions. They appear to be in good condition.

3. Floors:

The locker room has VCT flooring that is in fair condition; the tiles closest to the floor drain are stained. The restrooms have ceramic tile flooring which is in fair condition. The grout is stained.



Locker Room Floor Drain

4. Other Items:

Currently there appears to be only one Automated External Defibrillator (AED) unit in the building, located just outside the locker room. Its cabinet is secured and marked with a wall sign. While there is no single “formula” to determine the appropriate number, placement, and access system for AED’s, an optimal response time is 3 minutes or less. An updated assessment of the AED requirements may be required by the local code officials if any major renovations are planned.

Currently the locker room is open to the hallway. Lockers were also added in the staff corridor as the number of students increased, which causes a bottleneck when the halls are crowded.



Hallway Lockers



Water Fountain

There are no ADA-compliant lockers or benches in the locker room. The water fountain is not ADA-compliant. The restrooms located directly off the locker room are not ADA-compliant.

The single stall staff/visitor women’s room off the main lobby appears to be ADA-compliant. However, the room signage does not meet the accessibility requirements. The existing layout is inefficient and includes a parlor/vanity area, which is a dated concept.

The public restrooms near the Dining Rooms have only one stall each. The Dining Rooms seats 80 people on a daily basis during the Summer Brunch Buffets, so it would be desirable to have larger restrooms closer to the public areas.

Generally, the finishes all of the restrooms in the building are dated.

The Facilities Staff noted that there are exhaust issues in the restrooms.

Depending on the projected number of occupants in the building, additional plumbing fixtures may be required in the restrooms. The current code requirements, as of September 2014, for the minimum number of required plumbing fixtures are as follows:

IBC 2009, Table 2902.1: Minimum Number of Required Plumbing Fixtures per Occupant ** (Provided for Reference Only. Exact requirements to be re-evaluated during final design)								
Classification	Occupancy	Water Closets		Lavatories		Bathtubs/ Showers	Drinking Foundations	Other
		Male	Female	Male	Female			
Assembly*** (Dining areas)	A-2	1 per 75	1 per 75	1 per 75		—	1 per 500	1 service sink
Business (Office Areas)	B	1 per 25 for the first 50 and 1 per 50 for the remainder exceeding 50		1 per 40 for the first 80 and 1 per 80 for the remainder exceeding 80		—	1 per 100	1 service sink
Educational	E	1 per 50		1 per 50		—	1 per 100	1 service sink

* The fixtures shown are based on one fixture being the minimum required for the number of persons indicated or any fraction of the number of persons indicated.

** These numbers do not account for the additional plumbing fixtures (e.g. 3-compartment sinks, prep sinks, hand washing sinks) that are required in food prep and service areas.

*** The occupant load for seasonal outdoor seating and entertainment areas shall be included when determining the number of facilities required.

MECHANICAL, ELECTRICAL, PLUMBING AND FIRE PROTECTION (MEP/FP) SYSTEMS ASSESSMENT

Overview – Existing Plumbing System

1. Domestic water service enters the building at ground level with a 2" service with 2" service meter, strainer and pressure regulators.
2. There is an existing 4" low-pressure gas service that enters the building within the storage room off the Issuing Kitchen. There are no known issues with the system or service.
3. The kitchen waste drainage system within the kitchen areas appears to currently be working properly. The Facilities Staff noted that there have been issues with drainage in the past. Also, the vent systems are deteriorating and periodically require replacement when leaks form.
4. The kitchen waste has a grease interceptor within the mechanical room which is currently working. According to the existing drawings, there are 5 scullery sinks that discharge into the grease interceptor. There have been issues in the past for cleaning the interceptor from an accessible location.
5. Two storage-type, gas-fired water heaters are supplying hot water for the building. One unit appears to be deteriorating (past life expectancy) along with associated piping and valves. The second unit has been upgraded approximately three years ago; however, the associated piping and valves are still in poor condition. Both units combined are still undersized for the current demand for the kitchens and the staff runs out of hot water periodically.
6. The kitchen sinks are original and have been maintained well. However many of the kitchen devices (food prep sink and dishwashers) require an air gap per code and they are all currently directly connected to the sanitary system. The kitchen sink faucets appear to be in good condition and working order.
7. There is a limited sprinkler system located in the food storage area fed from the domestic water system. A backflow preventer for this system could not be located during the site walk-thru.

Plumbing System Conclusions & Recommendations

1. No problems with domestic water supply indicated by staff or University. Visible piping seems to be in good condition. System appears to be adequately sized for the current use of the building. The systems will be undersized if any additional domestic water load is added to the building.
2. Should there be additional gas loads added to the building, the existing service and meter will need re-evaluated.
3. A visual inspection of the condition of the existing sanitary/kitchen waste piping below the floor of the building should be considered. Vent piping should be replaced with new. All kitchen waste piping should be replaced with cast iron near all pieces of kitchen equipment discharging water hotter than 140 deg. Other areas of the system can be PVC piping.
4. Any change in kitchen equipment will require the grease trap to be brought to current code and have the size recalculated to meet current codes. Size to be determined after discussions with the code officials on what items are required to be discharged into the grease trap. A new location will need to be selected as well for ease of maintenance.

5. New water heaters, associated piping and valves are required to meet current load and any future demand.
6. Any major remodel to the facility will require an automatic sprinkler system that meets current code. If renovations and/or upgrades exceed 50% of the total building, a full fire protection system will be required. A flow test and preliminary fire protection calculations would be required to determine if a fire pump is required.
7. All work shall be performed in strict accordance with the requirements of L&I, IBC, and the local municipality.

Overview - Existing Heating Ventilation and Air Conditions (HVAC) Systems

1. Currently, air conditioning and heating is provided by packaged rooftop air handling units with ductwork distributed over the roof and/or through ceiling bulkheads located in the spaces. Supply air diffusers in most areas are located in the bulkheads, with the exception of the diffusers serving the hallway and support areas.
2. Make up air and ventilation for the kitchens is provided by make-up air units and supply fans (not tempered) located mainly within the penthouse mechanical room, with the exception of one new unit located on the roof.
3. All existing HVAC units are DX cooling with gas fired heat exchangers.
4. Controls are stand alone or vary to each unit and do not appear to work properly. There is no control of the building systems as a whole.

HVAC Systems Conclusions & Recommendations

1. The HVAC equipment is original to the building and in various states of repair. Each packaged rooftop unit and make up air unit is in need of replacement due to age and/or condition, with exception of the rooftop unit serving the corridors and of the new unit that was just replaced to serve the offices located next to the dining/lecture area. The air handlers do not have full economizer.
2. The only portion of the building in which the current HVAC systems are adequate and working properly are the corridors and offices as noted in item 1 above. All the kitchens, student areas, food storage and other supports spaces currently do not have adequate cooling/heating being provided to them.
3. The make-up air units as noted are in poor condition, and many of them do not have the capability to temper the air to the kitchens which is causing discomfort. The hoods also being undersized is a code violation, upgrade to these hoods will require a complete change to the make-up air units.
4. Diffusers in many areas are dirty, possibly indicating dirty ductwork or a lack of filters in the make-up air system and/or air handling system.
5. The kitchens have remote make up air units or supply fans, with limited or no heating and no cooling. There is bulkhead air distribution through diffusers. There is no direct makeup air for the hoods in the kitchens. The lack of proper heating and cooling is a code deficiency and is causing

extreme fluctuations in space temperature and comfort. All cooking equipment hoods, including but not limited to the dishwasher hoods, fryer hoods and griddle hoods, are Type 1 hoods.

6. A large number of self-contained, free-standing freezers, refrigerators, and reach-in coolers serve each kitchen. This likely creates a high heat load in the space, which currently is not satisfied by the means of a proper cooling system.
7. Most of the dining room and office spaces have 2x2 diffusers, but they are dirty or grease-covered. This is an indication of grease particulates in the HVAC system and suspended in the air of the offices, caused by poor ventilation hood performance.
8. The kitchen equipment and hoods appear to be original to the building.
9. Penthouse
 - a. The supply fans and make-up air units are located in the main penthouse equipment room. The supply fans are not tempered, the make-up air units are gas fire heat, and there is an outside air connection to the louvers on the penthouse.
 - b. The existing filters are 2" pleated.
 - c. The compressor for Pneumatic located in Penthouse.
 - d. The roof has numerous exhaust fans that serve the kitchen areas below.
 - e. The service clearances around the equipment are very limited.
 - f. The makeup air for kitchens below is leaking. In some areas the ductwork has separated, causing the air that should serve the kitchen to leak into the penthouse.

Overview - Existing Electrical System

1. The main electric room is located on the north side of the building and houses a 1200 amp 208/120 volt 3 phase, 4 wire bolted pressure switch which serves a 1200 amp main distribution panel. The service is fed from 3 pole mounted utility transformers. The telephone/data system is also located within the space.
2. The main distribution panel serves branch circuit panels, located throughout the facility, roof top air conditioning units and the penthouse motor control center. Distribution equipment, although appearing to be in good condition, was approximately 25 years old at the time of the survey and is approaching the end of its useful life.
3. There appears to be adequate clearance around the distribution equipment if the room was not utilized for storage.
4. The penthouse mechanical equipment is fed from a 225 amp motor control center serving AHUs, Pumps and exhaust fans.
5. Receptacles are located throughout the kitchens. Observations indicate that the receptacles are not all GFCI protected as required by the current National Electric Code (NEC). Cord reels mounted above the ACT ceiling are not compliant with the NEC.
6. The entry and conference room is illuminated with incandescent fixtures. Dining area lighting and some corridor lighting is provided by 2' X 2', (2) T-12, U-lamps parabolic fixtures. The kitchen areas are illuminated with 2' X 4', (4) T-12 lamps fixtures.
7. Emergency egress lighting is provided throughout powered from a central battery system.

8. The existing fire alarm system is a Simplex 4002, zoned system which is not interfaced to a remote reporting station. The system is functional according to maintenance staff and is serviceable. Limited visual notification appliances exist. The system is no longer in production and parts and support will become limited in the near future.
9. Ansul systems located in the kitchens do not appear to be interfaced to the fire alarm system and do not contain automatic gas shut-off solenoids.

Electrical System Conclusions & Recommendations

1. The main service switch and distribution panel should be tested to verify proper circuit breaker function.
2. A dedicated space for telephone/data equipment should be provided.
3. The existing panel boards are nearing the end of their useful life and should be replaced.
4. General and specialized lighting should be replaced so that incandescent and T12 lamps are replaced with T-8, T-5 or LED fixtures.
5. The central battery egress lighting system should be replaced.
6. Lighting control should be added to the building.
7. The fire alarm system should be replaced with an addressable system. The new system would provide improved annunciation, remote monitoring and interface with new Ansul fire protection systems. Automatic gas shut off should be added to cooking equipment upon activation of the Ansul system.
8. Due to the amount of perishable food stored at the facility, an emergency generator should be considered as to mitigate the interruption of the services provided.
9. Any major renovation should include replacement of electrical systems. An addition to the facility would require further evaluation of the electrical service capacity. Modification of the HVAC systems would also require further evaluation of the electrical service.

FOOD SERVICE EQUIPMENT ASSESSMENT

Summary of Findings and Recommendations

The IUP Culinary Arts Program was directed by Chef Albert Wutsch at the time of the survey and has a present enrollment of approximately 100 students. The program is a two-year course with studies addressing five (5) typical kitchen operations, which include the following:

- Issuing Kitchen
- Garde-Manger/ Skills Kitchen
- Bake Shop Kitchen
- Hot Preparation Kitchen
- A La Carte Kitchen.

The facility also offers a Restaurant/Dining area for students and visitors. While there was originally a Coffee Shop/Retail Display Area; this space is no longer used for that purpose.

The school, opened in 1990, and was originally designed to accommodate twenty (20) students for a one-year program. Therefore, the program enrollment is five times what it was originally; however, the building has not changed much in the past 24 years.

The existing kitchen areas are undersized at a combined size of approximately 6,500 square feet, due to the tremendous increase in student enrollment (5 times) from the original design. Equipment must be continually moved in and out of the kitchens during various classes and stored within the corridors due to the increased student count and limited size of the spaces. The equipment has been well maintained and is in fair/good condition, considering it was in excess of twenty-four (24) years of age at the time of the survey. Limited equipment replacement has occurred throughout the years. The vast majority of the original mechanical equipment will require replacement within the next few years, as it has exceeded its intended lifespan. Commercial-grade equipment typically has a 10-20 year life expectancy, depending upon initial quality, usage, and preventative maintenance. The custom fabrication is in very good condition and may be reused, requiring only minor repair. The school has replaced all originally non-compliant CFC refrigeration with non-CFC refrigerant within the past few years.

The following is a breakdown of the five (5) kitchen areas associated with the Culinary Program.

Issuing Kitchen:

The Issuing Kitchen is located adjacent to the Receiving Area and is tremendously undersized for the current curriculum/student population. Due to the limited size of the entire facility and general lack of cooking areas to support new curriculums, cooking equipment was installed within this room, creating a very congested and undesirable teaching kitchen. The kitchen encompasses approximately 1,100 square feet and also includes an exterior 10'-0" x 8'-0" walk-in freezer. The limited storage capability does not enable bulk purchasing of product and corresponding price breaks, and also creates liability concerns, due to the absence of internal aisles.

Architectural finishes within the kitchen are in good condition. They include a quarry tile floor, painted drywall/painted concrete block walls, and a combination of washable and non-washable lay-in acoustical tile ceiling. The non-washable lay-in acoustical tile ceiling will require replacement with washable tiles to comply with Health Department Standards. Lighting is accomplished via recess-mounted, shielded fluorescent fixtures. The fluorescent bulbs should be replaced and the lens cleaned

to enhance illumination levels. The HVAC System will require investigation to determine if the system is working properly, as the temperature is well above industry standards for this room.

The following is a list of present day health code, safety code, and fire code violations in the Issuing Kitchen, which should be addressed:

1. The ventilator (hood) is void of adequate overhangs at the front and/or sides to comply with present day code standards.
2. The range requires repositioning under the ventilator (hood).
3. Lack of dedicated preparation sink.
4. Presence of corrosion on numerous shelving units.
5. The existing Wet Chemical Fire Suppression System requires replacement with a code-approved
6. UL300 Wet Chemical Fire Suppression System.
7. A tripping hazard exists at the recessed sloped sink area (next to the three-bowl sink).

The above items are “grandfathered,” excluding the repositioning of the range and corrosion on shelving units. All of the above items must be addressed, if a renovation is undertaken.

The following is a representative list of equipment, approximate age at the time of the survey, and general comments:

<u>Equipment</u>	<u>Age</u>	<u>Comments</u>
Exterior Walk-In Freezer (10'-0" x 8'-0")	19 Yrs.	Replace, as it has exceeded useful life span. Unit is undersized for this operation.
Walk-In Freezer (8'-0" x 9'-0")	24 Yrs.	Replace, as it has exceeded useful life span. Unit is undersized for this operation.
Walk-In Refrigerator (2) (8'-0" x 9'-0")	24 Yrs.	Replace, as it has exceeded useful life span. Unit is undersized for this operation.
Shelving (1 Lot)	24 Yrs.	Replace corroded units.
Dunnage Rack (1 Lot)	24 Yrs.	
Racks (6)	24 Yrs.	
Security Cages (2)	12 Yrs.	
Can Racks (2)	24 Yrs.	
Two-Door Upright Freezer (2) (Saturn)	4 Yrs.	Replacement within next 2 years is anticipated, due to original quality of unit.
Two-Door Refrigerator	10 Yrs.	
Floor Fryer (Dean)	10 Yrs.	
Smoker	10 Yrs.	
Range (6-Burner)	10 Yrs.	
Ventilator (Hood)	10 Yrs.	Non-Code Compliant - Replace
Fire Suppression System	10 Yrs.	Non-Code Compliant - Replace
Work Table (2)	24 Yrs.	Possibly re-use.
Scale	24 Yrs.	Possibly re-use.
Hand Sink	24 Yrs.	Possibly re-use - replace trim.
3-Bowl Sink	24 Yrs.	Possibly re-use - replace trim.
Disposer	24 Yrs.	Replace due to age/condition.

Views of the Existing Issuing Kitchen Area:



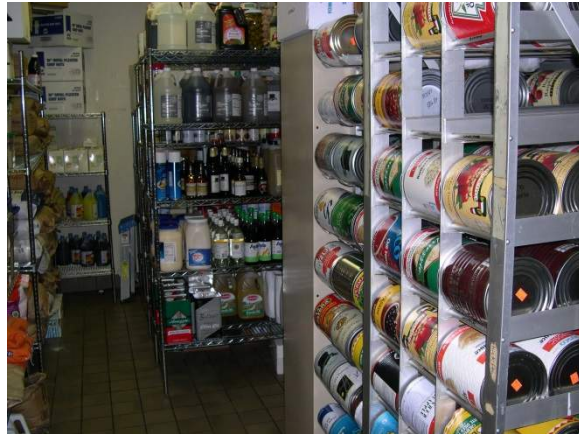
Prep Areas, Issuing Kitchen



Prep Areas, Issuing Kitchen



Existing Walk-In Cooler



Main Food Storage Area



Alcove for Staff



Exterior Walk-in Freezer

Garde-Manger / Skills Kitchen:

The Garde-Manger/Skills Kitchen is located between the Issuing Kitchen and Bake Shop Kitchen and is tremendously undersized for the student population and curriculum requirements. Program aspects again required the need for additional cooking equipment, creating a very congested and undesirable teaching kitchen. The kitchen encompasses approximately 900 square feet. Inefficient working areas, the lack of a demonstration area, and narrow aiseways, create liability concerns and hamper the educational process.

Architectural finishes within the kitchen are in good condition. They include a quarry tile floor, painted drywall/painted concrete block walls, and washable lay-in acoustical tile ceiling. Lighting is accomplished via recess-mounted, shielded fluorescent fixtures. The HVAC System will require investigation to determine if the system is working properly, as the temperature is well above industry standards for this room.

The following is a list of present day health code and fire code violations in the Garde-Manger/Skills Kitchen, which should be addressed:

1. One of the ventilators (hood) is void of adequate overhangs at the front and/or sides to comply with present day code standards.
2. The Fryer requires repositioning under the ventilator (hood).
3. The two (2) existing Wet Chemical Fire Suppression Systems require replacement with code-approved UL300 Wet Chemical Fire Suppression Systems.
4. An additional hand sink is required adjacent to the cooking battery.
5. Existing “hard plumbed” drain at work table with sink must be reworked to an air gap type connection.

The above items are “grandfathered,” excluding the repositioning of the fryer and must be addressed, if a renovation is undertaken.

The following is a representative list of equipment, approximate age at the time of the survey, and general comments:

<u>Equipment</u>	<u>Age</u>	<u>Comments</u>
Refrigerator (2-Door)	10 Yrs.	
Refrigerator (Single Door)	5 Yrs.	
Freezer (Single Door)	5 Yrs.	
Work Table (7)	24 Yrs.	Possibly reuse, replace 1 mirror.
Refrigerator (2-Door)	5 Yrs.	
Work Table with Sink	24 Yrs.	Possibly reuse, replace trim.
Ventilator (Hood)	24 Yrs.	Non-Code Compliant - Replace.
Fire Suppression System (2) & 24 Yrs.	3 Yrs.	Non-Code Compliant - Replace
Range (6-Burner) (3)	5 Yrs.	
Shelving Units (3)	12 Yrs.	
Ventilator (Hood)	3 Yrs.	
Char-Broiler (24" wide)	3 Yrs.	
Griddle Top Range	3 Yrs.	
Floor Fryer	3 Yrs.	
Hand Sink	24 Yrs.	Replace trim - possibly reuse.
Three-Bowl Sink	24 Yrs.	Replace trim.
Disposer	24 Yrs.	Replace due to age/corrosion.
Mixing Bowls (4)	24 Yrs.	

Views of the Existing Garde-Manger / Skills Kitchen:



Bake Shop Kitchen:

The Bake Shop Kitchen is located between the Garde-Manger/Skills Kitchen and Hot Preparation Kitchen and is tremendously undersized with respect to the current program needs. The kitchen encompasses approximately 800 square feet, with overflow equipment (storage cabinets, ice maker, and upright freezer) positioned in the corridor. Additional work stations/equipment are necessary to enable proper demonstration/training, complete with adequate aisles.

Architectural finishes within the kitchen are in good condition. They include a quarry tile and cement floor, painted drywall/painted concrete block walls, and washable lay-in acoustical tile ceiling. The cement floor will need to be sealed to comply with Health Department Standards. Lighting is accomplished via recess-mounted, shielded fluorescent fixtures. As is the case with the other kitchen areas, the temperature is well above industry standards for this room.

The following is a list of present day health code and fire code violations, which should be addressed:

1. The ventilator (hood) is void of adequate overhangs at the front and/or sides to comply with present day code standards.
2. Lack of dedicated preparation sink.
3. The existing Wet Chemical Fire Suppression System requires replacement with a code-approved UL300 Wet Chemical Fire Suppression System.
4. Residential microwave oven must be replaced with a commercial-grade unit.
5. An additional hand sink is required adjacent to the cooking battery.

The above items are “grandfathered” and all of the above items must be addressed, if a renovation is undertaken.

The following is a representative list of equipment, approximate age at the time of the survey, and general comments:

<u>Equipment</u>	<u>Age</u>	<u>Comments</u>
Freezer (Single Section)	3 Yrs.	
Ice Maker with Bin	7 Yrs.	
Utility Cabinets (Rubbermaid)	2 Yrs.	
Hand Sink	24 Yrs.	Replace trim.
Shelving (1 Lot)	Varies	
Walk-In Refrigerator (7'-0" x 8'-0")	24 Yrs.	Replace, as it has exceeded its useful lifespan. Unit is undersized for this operation.
Three-Bowl Sink	24 Yrs.	Possibly reuse - replace trim.
Convection Oven	7 Yrs.	Replace in five (5) years.
Boiler Base	24 Yrs.	Eliminate, as unit is used to provide Steam for adjacent oven (deemed a safety issue).
Ventilator (Hood)	24 Yrs.	Non-Code Compliant - Replace
Fire Suppression System	24 Yrs.	Non-Code Compliant - Replace
Revolving Bake Oven	24 Yrs.	Refurbish or replace.
Proofer (Roll-In)	24 Yrs.	Replace in two (2) years.
Racks (1 Lot)	24 Yrs.	Replacement required within next 2 to 6 years.
Work Table (8)	24 Yrs.	Possibly reuse.
Ingredient Bin (3)	24 Yrs.	Replace in four (4) years.
Mixer (20-quart) (5 Total)	2 @ 5 Yrs.	Replace in ten (10) years.
	2 @ 7 Yrs.	Replace in eight (8) years.
	1 @ 1 Yr.	Replace.
Equipment Stand (5)		Replace trim.
Microwave Oven (Residential)	4 Yrs.	Non-Code Compliant - Replace

Views of the Existing Bake Shop Kitchen:



Hot Preparation Kitchen:

The Hot Preparation Kitchen is positioned between the Bake Shop Kitchen and A La Carte Kitchen and is tremendously undersized for the current program needs. An abundance of additional equipment has been installed in this kitchen, rendering limited flow and reduced aisleways. Inadequate work stations are the norm in the 800 square foot kitchen.

Architectural finishes within the kitchen are in good condition. They include a quarry tile floor, painted drywall/painted concrete block walls, and a washable lay-in acoustical tile ceiling. Lighting is accomplished via recess-mounted, shielded fluorescent fixtures. Inadequate ventilation creates a very hot environment, especially in the warmer months.

The following is a list of present day health code and fire code violations, which should be addressed:

1. The ventilators (hoods) are void of adequate overhangs at the front, rear, and/or sides to comply with present day code standards.
2. Existing “hard plumbed” drain at work table with sink must be reworked to an air-gap type connection.
3. There is presence of corrosion on several shelving units.
4. The two (2) existing Wet Chemical Fire Suppression Systems require replacement with code-approved UL300 Wet Chemical Fire Suppression Systems.
5. An additional hand sink is required adjacent to the three-bowl sink/cooking battery.

The above items are “grandfathered,” excluding corrosion on shelving units. All of the above items must be addressed, if a renovation is undertaken.

Views of Existing Hot Preparation Kitchen:



The following is a representative list of equipment, approximate age at the time of the survey, and general comments:

<u>Equipment</u>	<u>Age</u>	<u>Comments</u>
Refrigerator (Single Section)	10 Yrs.	Replace in two (2) years.
Work Table (8)	24 Yrs.	Possibly reuse.
Freezer (2-Section)	5 Yrs.	Replace in seven (7) years.
Refrigerator (2-Section) (Saturn)	1 Yr.	Replacement within in next five (5) years is anticipated, due to original quality of unit.
Hand Sink	24 Yrs.	Replace trim.
Work Table with Sink	24 Yrs.	Possibly reuse - replace trim.
Wall Cabinet	24 Yrs.	Possibly reuse.
Utility Cabinet (Rubbermaid)	3 Yrs.	
Ingredient Bin (2)	24 Yrs.	Replace in two (2) years.
Fryer	24 Yrs.	Replace in two (2) years.
Braising Pan (30-gallon)	24 Yrs.	Replace in two (2) years.
Kettle (20-gallon)	24 Yrs.	Replace in two (2) years.
Counter Top Steamer	24 Yrs.	Replace in two (2) years.
Ventilator (2) (Hood)	24 Yrs.	Non-Code Compliant - Replace
Fire Suppression System (2)	24 Yrs.	Non-Code Compliant - Replace
Bain Marie Table	24 Yrs.	Possibly reuse - replace trim.
Range with Oven (2) (4-Burner)	24 Yrs.	Replace in four (4) years.
Range with Oven (Even-Heat Top)	24 Yrs.	Replace in four (4) years.
Char-Broiler	24 Yrs.	Replace in four (4) years.
Upright Broiler	24 Yrs.	Replace in four (4) years.
Mixing Bowl	24 Yrs.	Replace in four (4) years.
Undercounter Hot Cabinet	12 Yrs.	Replace in six (6) years.
Undercounter Smoker	12 Yrs.	Replace in six (6) years.
Shelving (1 Lot)	Varies	Replace four (4) units due to corrosion.
Three-Bowl Sink	24 Yrs.	Possibly reuse - replace trim.
Disposer	24 Yrs.	Replace due to age/condition.

Additional Views of Existing Hot Preparation Kitchen:



A La Carte Kitchen:

The A La Carte Kitchen, encompassing approximately 925 square feet, adjacent to the dining area and provides a restaurant-type operation for educational purposes. The current program requirements entail the added storage and preparation functions in this room, thereby, rendering the size/design inadequate at best. Note this kitchen also includes a dishwashing area/equipment to support the dining room, as well as a small wait staff service area.

Architectural finishes within the kitchen are in good condition. They include a quarry tile floor, painted drywall, painted concrete block and fiberglass panel walls, and washable lay-in acoustical tile ceiling. Lighting is accomplished via recess-mounted, shielded fluorescent fixtures. Above average room temperature was evidenced.

The following is a list of present day health code and fire code violations, which should be addressed:

1. The ventilator (hood) is void of adequate overhangs at the front and/or sides to comply with present day code standards.
2. The cooking equipment requires repositioning under the ventilator (hood).
3. The existing Wet Chemical Fire Suppression System requires replacement with a code-approved UL300 Wet Chemical Fire Suppression System.
4. Residential microwave oven must be replaced with a commercial-grade unit.
5. Additional hand sinks required in dishwashing area and adjacent to the wait station.
6. Existing “hard plumbed” drains at work table with sink and dishwasher must be re-worked to air-gap type connections.

The above items are “grandfathered,” excluding the repositioning of the cooking equipment. All of the above items must be addressed, if a renovation is undertaken.

Views of Existing A La Carte Kitchen:



The following is a representative list of equipment, approximate age at the time of the survey, and general comments:

<u>Equipment</u>	<u>Age</u>	<u>Comments</u>
Convection Oven (Double Deck)	1 Yr.	
Range with Oven (4-Burner)	1 Yr.	
Range with Oven (3) (6-Burner)	1 Yr.	One (1) Unit with Salamander Broiler.
Char-Broiler	1 Yr.	
Ventilator	24 Yrs.	Non-Code Compliant - Replace
Fire Suppression System	24 Yrs.	Non-Code Compliant - Replace
Mixing Bowl	24 Yrs.	Replace in two (2) years.
Shelving (3)	24 Yrs.	Replace in two (2) years.
Refrigerator (2-Section)	10 Yrs.	Replace in four (4) years.
Work Table with Sink	24 Yrs.	Possibly reuse - replace trim.
Work Table (6)	6 Yrs.	Possibly reuse.
	& 24 Yrs.	
Refrigerator (Single Section)	2 Yrs.	
Chef's Counter	24 Yrs.	Possibly reuse, replace components.
Dishwasher	24 Yrs.	Replace due to age.
Soiled Dish Table	24 Yrs.	Possibly reuse, replace trim.
Disposer	24 Yrs.	Replace due to age.
Clean Dish Table	24 Yrs.	Possibly reuse.
Condensate Hood	24 Yrs.	Possibly reuse.
Three-Bowl Sink	24 Yrs.	Possibly reuse, replace trim.
Waitress Counter	24 Yrs.	Possibly reuse.
Ice / Water Station	24 Yrs.	
Coffee Maker	10 Yrs.	By Vendor

Additional Views of Existing A La Carte Kitchen



Retail Display Area (Former Coffee Shop):

The Retail Display / Coffee Shop Area is located adjacent to the building entrance and appears to be of a new vintage than the various kitchen areas. The area encompasses approximately 160 square feet and offers coffee, various cold beverages, and pastries for sale to the students, staff, and visitors. The design and equipment are limited, and the area is not “welcoming.” An updated, properly designed retail area is recommended.

Architectural finishes within the space are in good condition. They include a quarry tile floor, painted drywall/ceramic tile walls, and non-washable lay-in acoustical tile ceiling. The non-washable lay-in acoustical tile ceiling will require replacement with washable tiles to comply with Health Code Standards. Lighting is accomplished via recess-mounted, shielded fluorescent fixtures.

The lack of a hand sink and general purpose sink is a health code violations and should be addressed. The above items are “grandfathered” must be addressed, if a renovation is undertaken.

The following is a representative list of equipment, approximate age at the time of the survey, and general comments:

<u>Equipment</u>	<u>Age</u>	<u>Comments</u>
Espresso Maker	6 Yrs.	
Coffee Grinder	6 Yrs.	
Coffee Maker (3-Pot)	10 Yrs.	By Vendor.
Iced Tea Brewer	10 Yrs.	By Vendor
Refrigerated Display Cases	24 Yrs.	Replace due to age.
Millwork Counter	24 Yrs.	

Views of Existing Retail Display Area (Coffee Shop):



CONCLUSION/ GENERAL RECOMMENDATIONS – FOOD SERVICE EQUIPMENT:

The existing facility and equipment has been well maintained, but they are sorely inadequate to support the present and future requirements of the popular culinary program. Each of the kitchen operations must be enlarged, properly designed, and fully equipped to enable the instructors to teach and demonstrate the requirements of the curriculum to the larger student groups. Proper processes, a safe/comfortable environment, updated equipment, adequate demonstration, and work areas, etc. are all pre-requisites for successful reputable programs. IUP has quickly become a well-respected culinary school and will continue to grow with an updated facility to complement their program and staff.

APPENDIX

List of Existing Conditions Drawings

Culinary Arts Center, Addition/Renovation drawings, dated January 10, 1989, produced by:

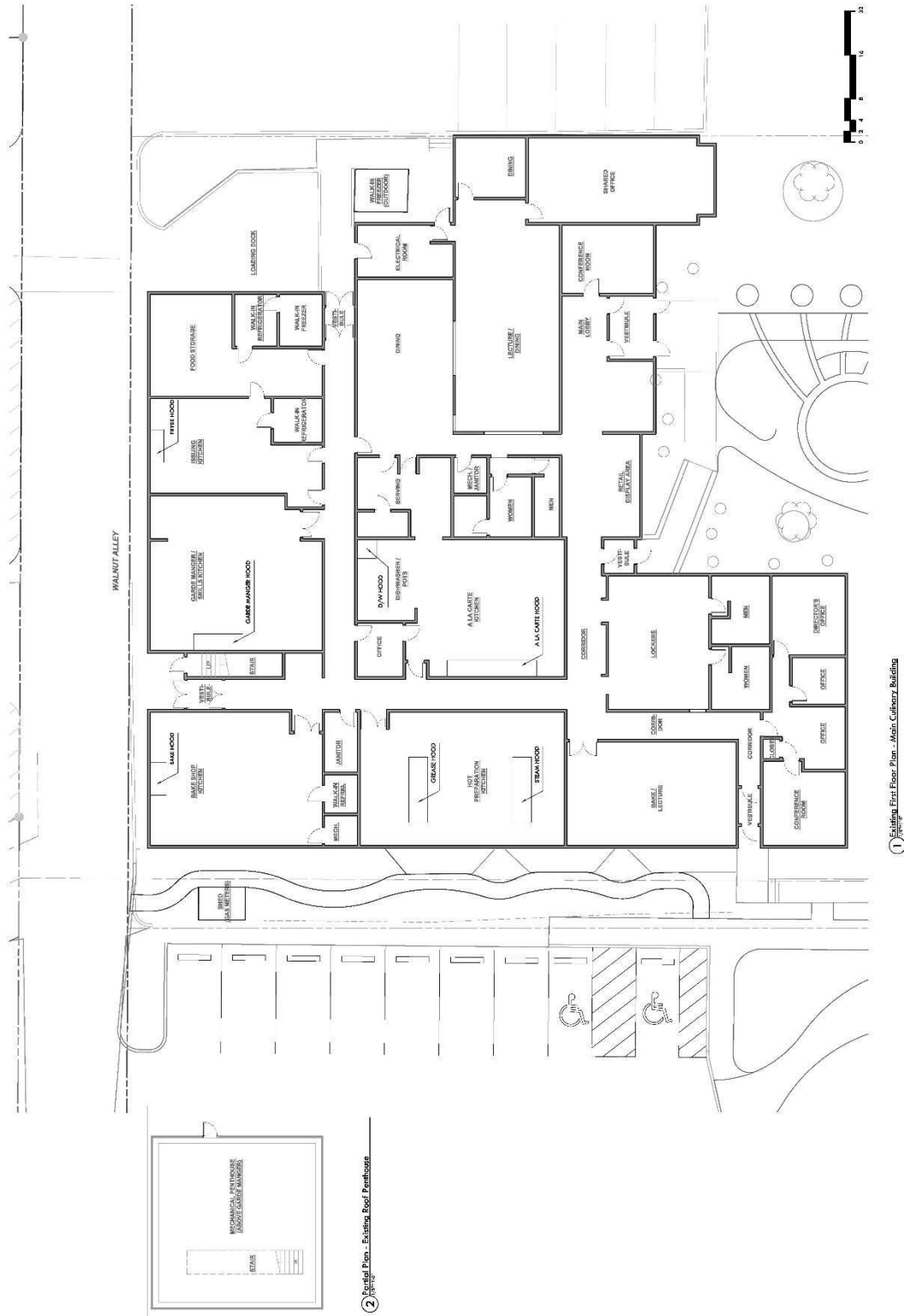
- Akers/Erwin/Gasparella Architects and Planners
- B.F. Marshall III, P.E., Structural Engineers
- Claitman Engineering Assoc., Inc., Mechanical Engineers
- Honfeck Engineering, Inc., Electrical Engineers
- James McFarland & Assoc., Inc., Food Service Consultants

Site/Civil Drawings, dated January 8, 2010, produced by Civil & Environmental Consultants, Inc.

List of Walk-Through Participants – August 26, 2014

Chef Albert Wutsch, IUP Academy of Culinary Arts
Michael Brown, Indiana University of Pennsylvania (IUP) Facilities Management
Tom Borellis, Indiana University of Pennsylvania Administration
Ken Abrams, IUP Custodial Services
Bill Helsley, IUP Maintenance Shop Supervisor
Beth Nelson, Desmone Architects
Wes Goodemote, Allen & Shariff Engineering (Mechanical, Plumbing)
Jim Hannon, Allen & Shariff Engineering (Electrical)
Mike Rock, McFarland Kistler (Food Service Consultant)

Existing Floor Plan



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Section 4 – Developed Space Program

Section 4: Developed Space Program

Introduction

The square footage programs included as part of this document were developed by Desmone Architects and McFarland Kistler Associates by interviewing key personnel at the University, reviewing the existing facilities, and by incorporating today's industries best practices.

The Fairman Centre Expansion scheme provides for a complete “freestanding” program, including student life spaces and faculty offices. Residence halls would remain at West Campus. The design incorporates the existing Fairman retail space and reworks portions of the upper two floors of the Fairman Centre, and adds a new elevator for better connectivity between the new building and the upper levels. The new building is a single story, extending from the Fairman Centre to the corner of Mahoning and Gilpin streets.

The West Campus Expansion scheme included in previous versions has been omitted in favor of the Fairman Expansion scheme.

Fairman Centre Expansion Option

Program	Min SF	Max SF	
Faculty Office & Administration	4,500	4,926	
Student Life Spaces	2,976	4,014	(previously 5,640 - 7,524 sf)
Teaching - Lecture Halls / Classrooms	4,500	4,740	(previously 8,640 - 9,000 sf)
Teaching - Instructional Kitchens	6,150	7,014	(previously 9,510 - 10,854 sf)
Restaurant	4,260	4,800	
Instructional Kitchen Support & Building Support	2,220	2,940	(previously 2,040 - 2,580 sf)
Total New Facility Square Footage	24,606	28,434	(previously 35,574 - 40,548 sf)
Approximate area of Existing Space within Fairman Centre for Program	4,750	4,750	
Approximate area of Renovated Space within Fairman Centre for Program	3,480	3,480	
Approximate Total Area of All Program	32,836	36,664	

Room Name	Net Area - Room (SF)		Quantity	Net Area - Total (SF)		Notes
	Min.	Max		Min.	Max.	
Faculty Office & Administration						
Main (Public) Entrance Lobby & Reception	350	400	1	350	400	Includes Space for Displays
						Some Admissions Program located in ±880 sf Fairman Retail Lease Space.
Office, Director of Admin. Services	150	150	1	150	150	Enid
Office, Admissions Counselor	120	120	2	240	240	Nicole & Ian
Office, Student Service Coordinator	120	120	1	120	120	Mysti
Cubicle, Admissions Dept. Secretary	100	100	1	100	100	Kristen
Cubicle, Culinary Dept. Secretary	100	100	1	100	100	Shirley
Private Office, Culinary Faculty	120	120	8	960	960	Previously 10 total. Number reduced per discussion during 11/12/2021 meeting.
Shared Offices w/ Storage	120	120	4	480	480	Includes Business Instructor
Office / First Aid / Nurse	100	120	1	100	120	Locate close to Kitchens
Small Conference Room / Externship Interview Rooms	150	200	2	300	400	2-3 People - 1 PC
Shared Staff Lunch Room / Informal Conf Rm	300	300	2	600	600	6-8 People - Shared by Faculty & Staff
Server (I.T.)	150	150	1	150	150	
Restrooms (Male, Female, Gender Neutral)	150	180	3	450	540	
Copy Room	200	200	1	200	200	Provide workspace/countertop for student work & sorting mailers
General Storage	150	200	1	150	200	
Storage Room for Publications	100	125	1	100	125	Storage for 150 cases of publications; come in on pallets
Quiet Rooms for Testing	40	50	2	80	100	
Sub-Total Faculty Office & Administration (SF)				3,750	4,105	
Gross-Up / Circulation Factor (20%)				750	821	
Total Faculty Office & Administration (SF)				4,500	4,926	(previously 5,844 - 6,270) Excludes Fairman Retail Area noted above.
Student Life Spaces						
Entrance Lobby - General Space	300	400	1	300	400	
Quiet Lounge / (Study)	400	500	1	400	500	
Computer Stations	150	200	1	150	200	4 workstations
Lunch Room, TV Lounge, Student Area	750	1,125	1	750	1,125	50-75 students. Large multi-use area with tables, quiet area, TV lounge, etc.
Restrooms	160	200	3	480	600	
Break/Lounge for Custodial Staff	100	150	1	100	150	
Janitor Closet	40	40	1	40	40	
Lockers	100	125	2	200	250	May be located in corridor. 125 - 150 student capacity. Near Student Entrance.
Vending / Coffee Bar	60	80	1	60	80	
Sub-Total Student Life Spaces (SF)				2,480	3,345	
Gross-Up / Circulation Factor (20%)				496	669	
Total Student Life Spaces (SF)				2,976	4,014	(previously 5,640 - 7,524 sf)

General Notes:

1. Assumes (5) classes of (25) students each.
2. Excludes Student Housing.

Room Name	Net Area - Room (SF)		Quantity	Net Area - Total (SF)		Notes
	Min.	Max		Min.	Max.	
Teaching - Lecture Halls / Classrooms						
Tiered Lecture/Demo Kitchen Classroom	650	650	1	650	650	50 Students. Combined with previous Professional Development Kitchen.
200 Occupant Amphitheater	2,800	3,000	1	2,800	3,000	Replaces tiered classroom on Fairman 2nd Floor.
Restrooms	150	150	2	300	300	
Existing Classrooms in Fairman Centre	650	650	3	1,950	1,950	Excluded from Teaching - Lecture Halls / Classrooms subtotal
New Classrooms in Renovated Fairman Center 2nd & 3rd Floor	650	650	4	2,600	2,600	Excluded from Teaching - Lecture Halls / Classrooms subtotal
Sub-Total Teaching - Lecture Halls / Classrooms (SF)				3,750	3,950	
Gross-Up / Circulation Factor (20%)				750	790	
Total Teaching - Lecture Halls / Classrooms (SF)				4,500	4,740	(previously 8,640 - 9,000 sf)
Teaching - Instructional Kitchens						
General Kitchen	1,600	1,800	2	3,200	3,600	25 Students
Each Includes one of the Following:						
Reach-in Refrigerators and Freezers						
Shelving Units for Dry Goods, Utensils, etc.						
Prep Areas with Sinks & Work Tables						
Cooking Equipment w/ Hoods & Fire Sup.						
Dishwashing Area (Door Type machine)						
Scullery Area						
Janitor Closet						
Demonstration Station						
Alcove for Chef Instructor Desk						
Dual-Purpose Baking & General Kitchen	1,600	1,800	1	1,600	1,800	25 Students.
Each Includes one of the Following:						
Walk-in Refrigerator and Freezer						
Shelving Units for Dry Goods, Utensils, etc.						
Hoods & Fire Sup.						
Dishwashing Area (Door Type machine)						
Scullery Area						
Janitor Closet						
Demonstration Station						
Alcove for Chef Instructor Desk						
Bakery Prep Equipment						
Blast Chiller / Shock Freezer						
Bakery Cooking Equipment						
Miscellaneous Other Areas						
Plate Presentation Area(s)?	25	35	7	175	245	May be located in Kitchen
Student Portfolio / Photography Area(s)?	150	200	1	150	200	May be located in Kitchen
Existing Baking Kitchen	1,350	1,350	1	1,350	1,350	Existing in Fairman Centre. Excluded from Teaching - Instructional Kitchens total.
Existing Dual-Purpose Baking & General Kitchen	1,450	1,450	1	1,450	1,450	Existing in Fairman Centre. Excluded from Teaching - Instructional Kitchens total.
Sub-Total Teaching - Instructional Kitchens (SF)				5,125	5,845	
Gross-Up / Circulation Factor (20%)				1,025	1,169	
Total Teaching - Instructional Kitchens (SF)				6,150	7,014	(previously 9,510 - 10,854 sf)

General Notes:

1. Assumes (5) classes of (25) students each.
2. Excludes Student Housing.

Room Name	Net Area - Room (SF)		Quantity	Net Area - Total (SF)		Notes
	Min.	Max		Min.	Max.	
Restaurant - Revised Option - Shared/Scheduled Dining Room & Kitchen						
Shared Restaurant/Buffer Dining Room	1,750	2,000	1	1,750	2,000	Flexible - 80 Seats formal dining; 100 seats buffet/casual dining.
Shared Restaurant/Buffer Kitchen						
Includes one each of the Following:	1,800	2,000	1	1,800	2,000	Required to Support 80 Formal Seat / 100 Informal Seat Restaurant Flexible enough to function as a teaching kitchen when Restaurant not used.
Reach-in Refrigerators and Freezers						
Dry Storage Room						
Prep Areas with Sinks & Work Tables						
Cooking Equipment w/ Hoods & Fire Sup.						
Dishwashing Area						Combined w/ Buffet Kitchen
Scullery Area						
Janitor Closet						
Storage for Furniture and Dishware						
Waiting and Reception Area						
Restrooms						
Assembly Area						
Sub-Total Teaching - Restaurant (SF)						
				3,550	4,000	
Gross-Up / Circulation Factor (20%)						
				710	800	
Total Teaching - Restaurant (SF)						
				4,260	4,800	(previously 3,900 4,320 sf)
Instructional Kitchen Support and Building Support Areas						
Receiving Area	1,200	1,500	1	1,200	1,500	Keep on-site storage to a minimum. Increase deliveries if needed.
Includes one each of the Following:						
Walk-In Refrigerator (bulk)	300					
Walk-In Freezer (Ice Carving)	100					
Walk-In Freezer (bulk)	200					
Dry Storage	250					
Paper Storage	120					
Chemical Storage	75					
Secure Storage	75					
Purchasing Agent Office	100					
Building Maintenance	100	200	1	100	200	
Supply Storage	300	400	1	300	400	Books, Cutlery, Etc.
Mechanical / Electrical Rooms & Equip,	250	350	1	250	350	
Sub-Total - Building Support (SF)						
				1,850	2,450	
Gross-Up / Circulation Factor (20%)						
				370	490	
Total - Building Support(SF)						
				2,220	2,940	(previously 2,040 - 2,580 sf)
Total Existing Fairman Square Footage						
				4,750	4,750	Excluded from Facility Total Square Footage
Total Renovated Space within Fairman Centre for Program						
				3,480	3,480	Excluded from Facility Total Square Footage
Facility Total Square Footage						
				24,606	28,434	(previously 35,574 - 40,548 sf)

General Notes:

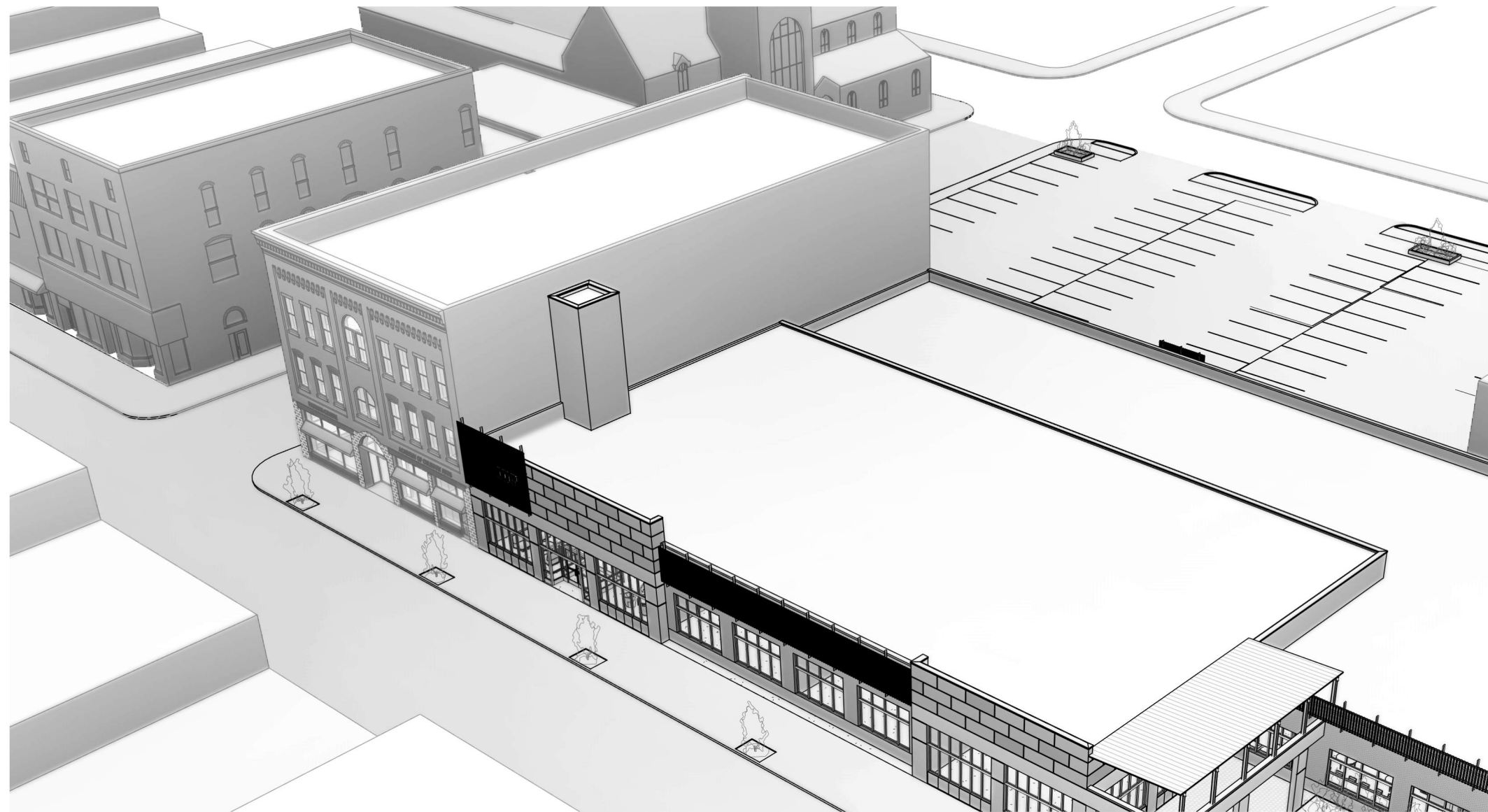
1. Assumes (5) classes of (25) students each.
2. Excludes Student Housing.

Section 5 – Vision for Culinary Arts and
Master Plan Recommendations

Fairman Centre Expansion

IUP Culinary Arts Masterplan

Punxsutawney, PA



DATE: 2022-02-24
PROJECT NUMBER: 3630
OWNER / CLIENT: IUP

A-0

Fairman Centre Expansion

IUP Culinary Arts Masterplan

Punxsutawney, PA

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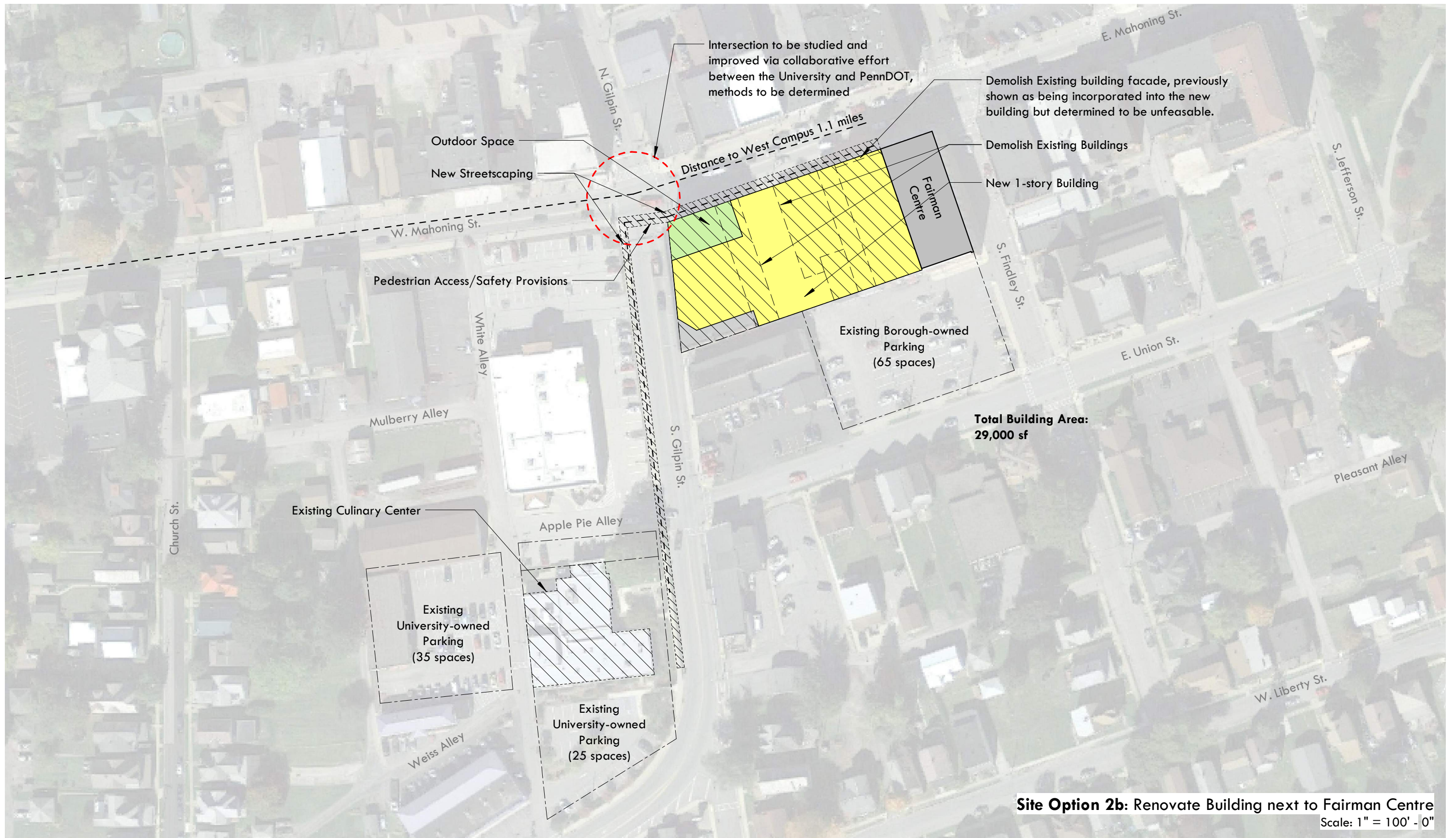
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Fax: 304.212.5393



Site Option 2b: Renovate Building next to Fairman Centre
 Scale: 1" = 100' - 0"

DATE: **2022-02-24**
 PROJECT NUMBER: **3630**
 OWNER / CLIENT: **IUP**
A-1

Fairman Centre Expansion

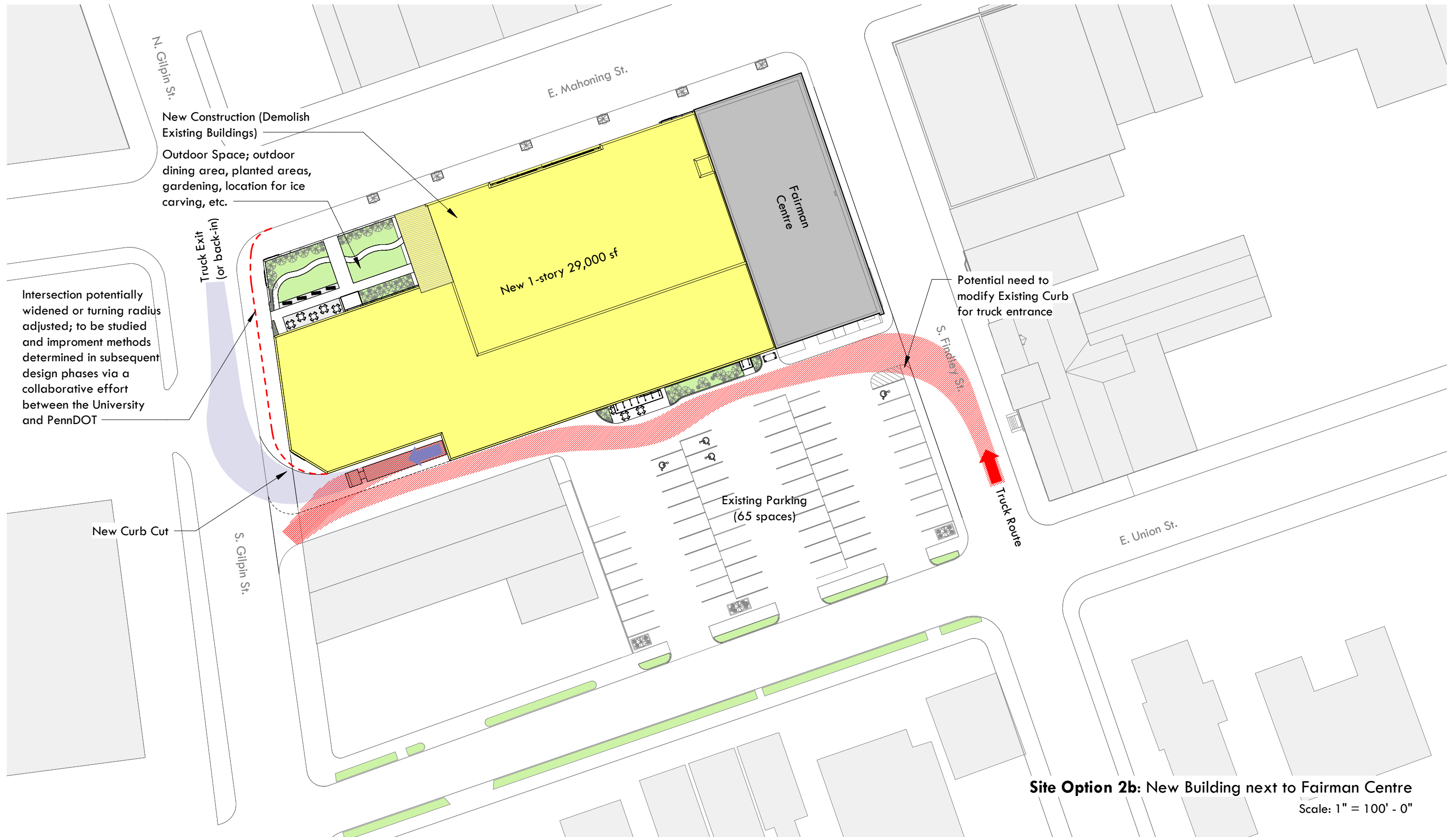
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Site Option 2b: New Building next to Fairman Centre
 Scale: 1" = 100' - 0"

DATE: **2022-02-24**
 PROJECT NUMBER: **3630**
 OWNER / CLIENT: **IUP**

A-2

Fairman Centre Expansion

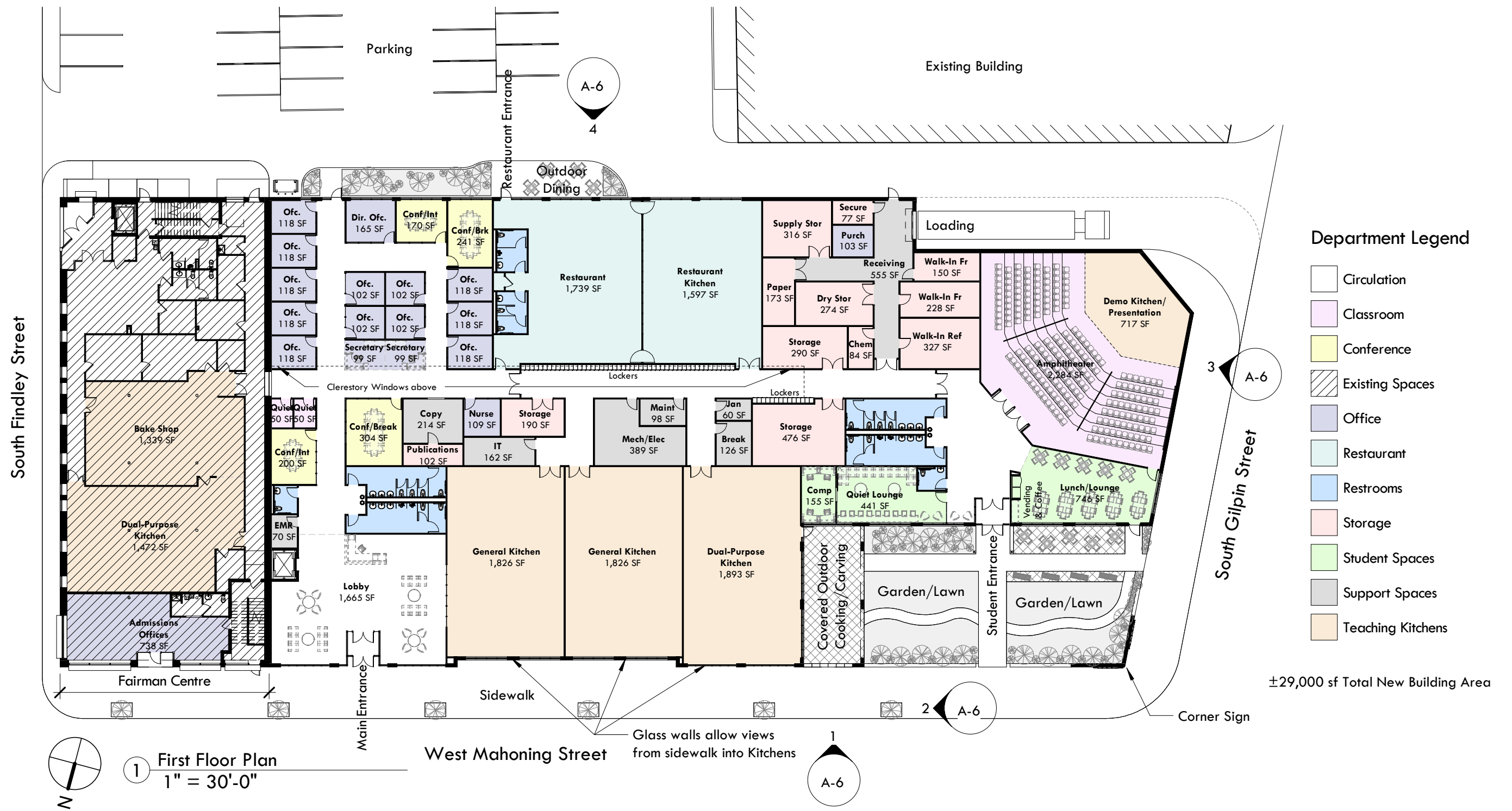
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DATE: **2022-02-24**
 PROJECT NUMBER: **3630**
 OWNER / CLIENT: **IUP**

A-3

Fairman Centre Expansion

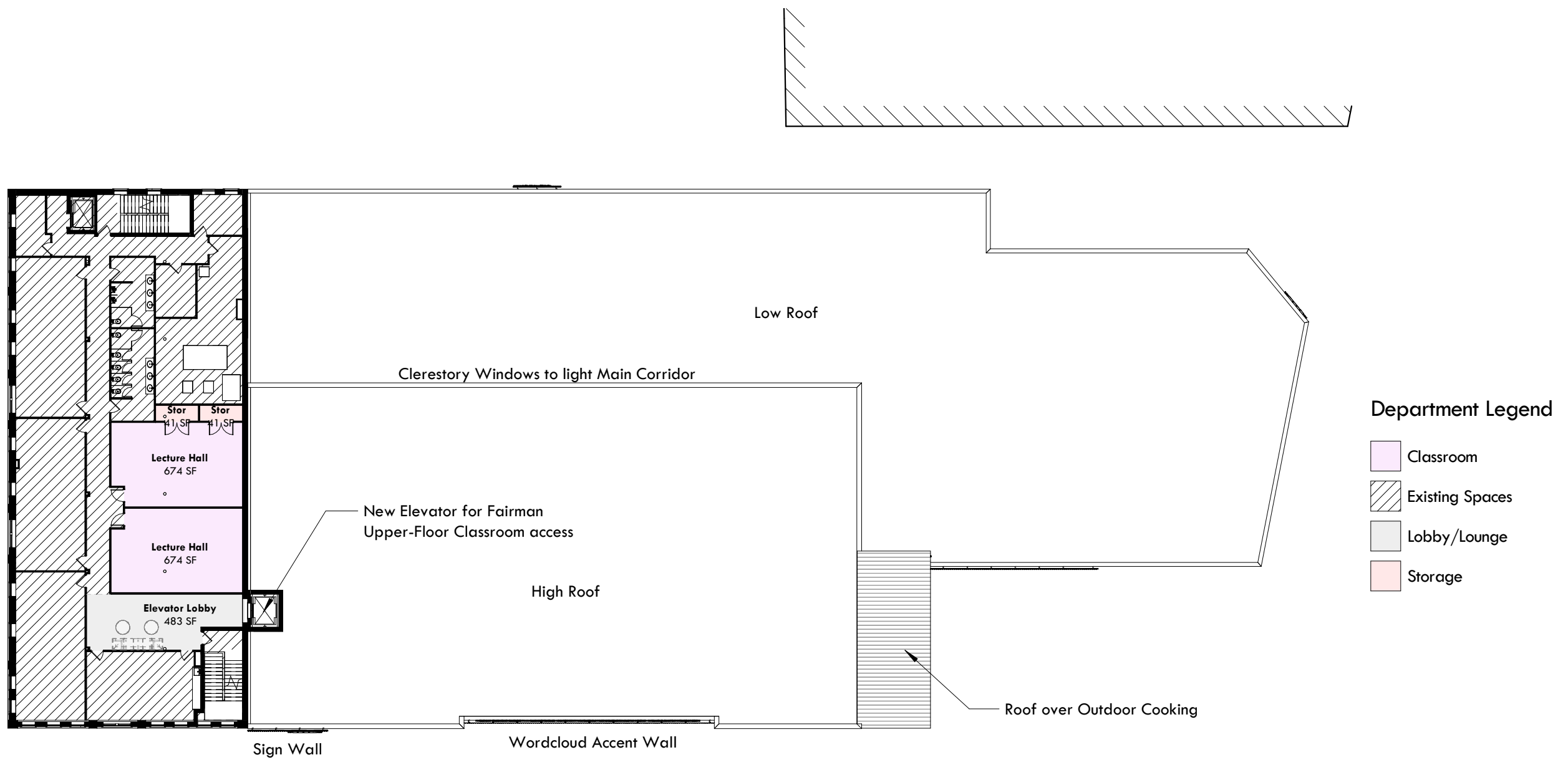
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1 Second Floor Plan
1" = 30'-0"

DATE: 2022-02-24
 PROJECT NUMBER: 3630
 OWNER / CLIENT: IUP
A-4

Fairman Centre Expansion

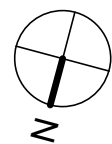
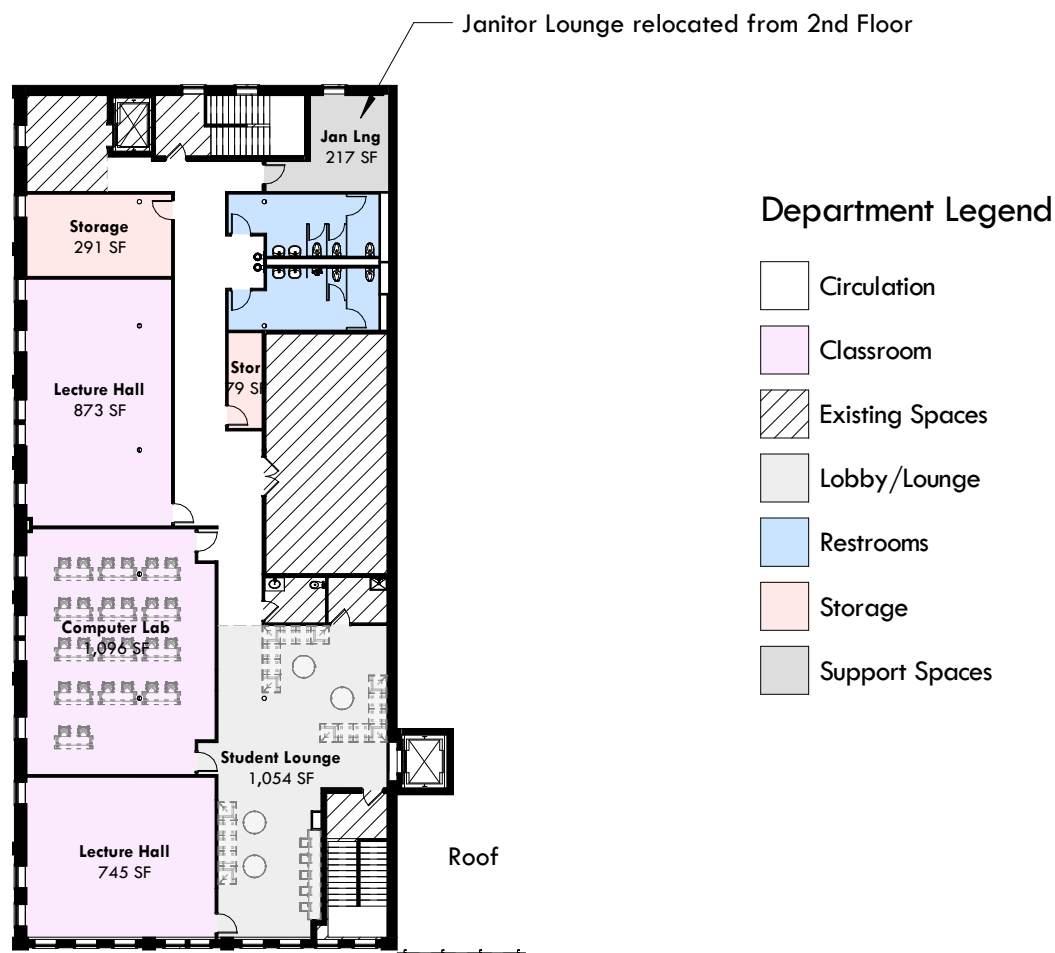
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1 Third Floor Plan
1" = 30'-0"

DATE: 2022-02-24
PROJECT NUMBER: 3630
OWNER / CLIENT: IUP

A-5

Fairman Centre Expansion

IUP Culinary Arts Masterplan

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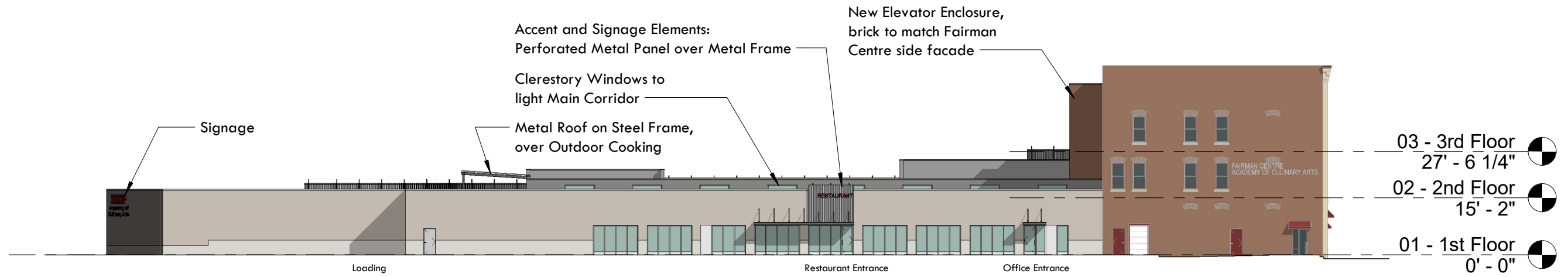
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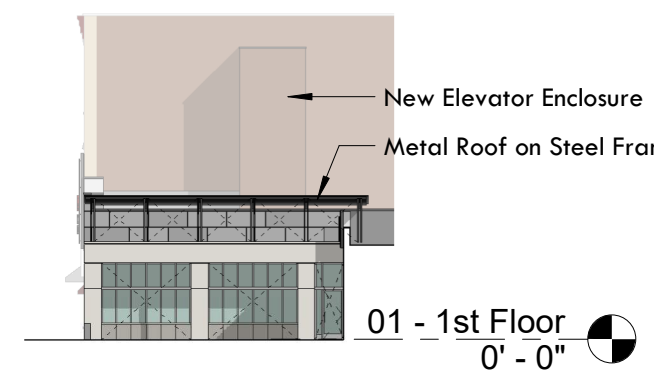
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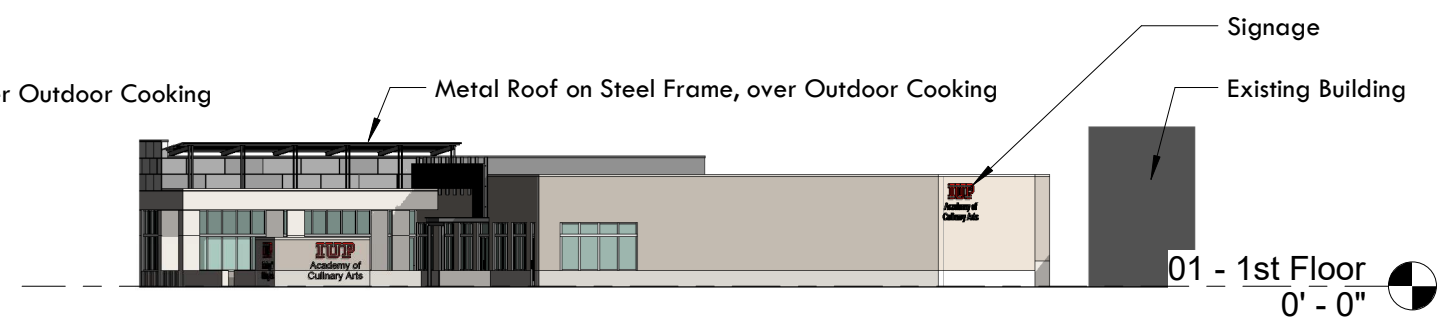
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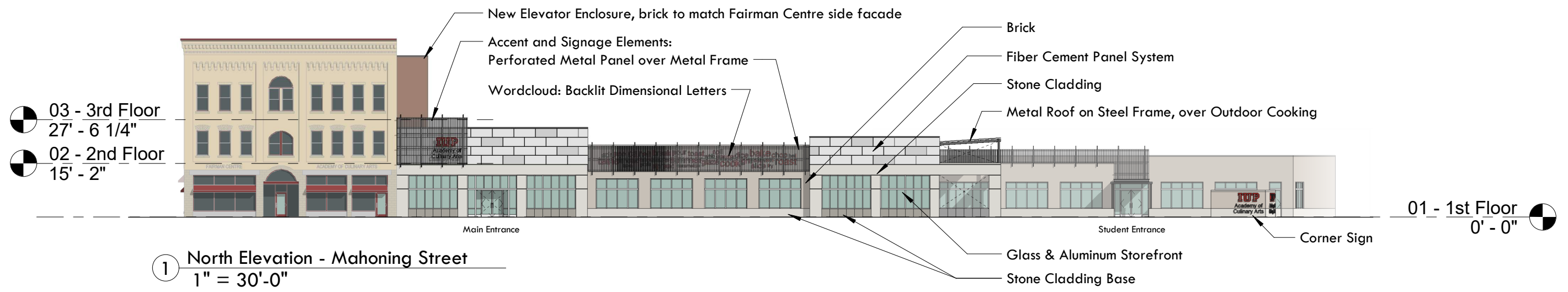
4 South Elevation
1" = 30'-0"



2 West Elevation
1" = 30'-0"



3 West Elevation - Gilpin Street
1" = 30'-0"



1 North Elevation - Mahoning Street
1" = 30'-0"

DATE: 2022-02-24
PROJECT NUMBER: 3630
OWNER / CLIENT: IUP
A-6

Fairman Centre Expansion

IUP Culinary Arts Masterplan

Punxsutawney, PA

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DATE: **2022-02-24**
 PROJECT NUMBER: **3630**
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A-7

Fairman Centre Expansion

IUP Culinary Arts Masterplan

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DATE: **2022-02-24**
 PROJECT NUMBER: **3630**
 OWNER / CLIENT: **IUP**

A-8

Fairman Centre Expansion

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 Fax: 304.212.5393



DATE: **2022-02-24**
 PROJECT NUMBER: **3630**
 OWNER / CLIENT: **IUP**

A-9

Fairman Centre Expansion

IUP Culinary Arts Masterplan

Punxsutawney, PA

desmone

www.desmone.com
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PENNSYLVANIA:

One Doughboy Square
 3400 Butler Street
 Pittsburgh, PA 15201
 Tel: 412.683.3230
 Fax: 412.683.3563

WEST VIRGINIA:

265 High Street, Suite 7
 Morgantown, WV 26505
 Tel: 304.602.7880
 Fax: 304.212.5393

Section 6: Opinion of Probable Construction Budget

Fairman Centre Expansion

The budget included following the space program outlines the probable cost of a new facility based on the developed program in 2021 dollars. The budget does not include property acquisition or any abnormal site development or utility upgrades. This Budget does NOT include any demolition or redevelopment of the existing Culinary Facility.

Property Acquisition and Existing Building Demolition

Property Acquisition for Buildings Adjacent to Fairman Centre Completed/Known
 Existing Building Demolition Soon to be Completed/Known

Description	Sq. Ft. Range	Cost per Sq. Ft.	Cost Range
Faculty Office and Admin.	4,500 - 4,926	\$250	\$1,125,000 - \$1,231,500
Student Life Spaces	2,976 - 4,014	\$280	\$833,280 - \$1,123,920
Lecture Hall / Classrooms	4,500 - 4,740	\$280	\$1,260,000 - \$1,327,200
Instructional Kitchens	7,950 - 9,014	\$500	\$3,975,000 - \$4,507,000
Teaching Restaurant	2,460 - 2,800	\$335	\$824,100 - \$938,000
Building Support	2,220 - 2,940	\$225	\$499,500 - \$661,500
Renovated Teaching/Admin Areas in Fairman Centre	3,480	\$250	\$870,000

24,606 - 28,434 (total new area)

Sub-Total Building Cost **28,086 - 31,914 (new & renovated area)** **\$9,386,880 - \$10,659,120**
 (35,574 - 40,548 previous design area)

Additional structural capacity & floor slab at 2 nd floor under roofing for potential future Second Floor Addition of ±15,000sf	\$450,000 - \$650,000
Site Development	\$300,000 - \$400,000
Kitchen Equipment	\$2,750,000 - \$3,250,000
Furniture, Fixtures & Equipment (FF&E)	\$1,850,000 - \$2,150,000
Sub-Total FF&E & Site	\$5,350,000 - \$6,450,000

Total Opinion of Probable Construction Budget **\$14,736,880 - \$17,109,120**

Architectural & Engineering Fees (A&E) **\$736,844 - \$855,456**

Total Opinion of Probable Project Budget **\$15,473,724 - \$17,964,576**

desmone

Appendix

PLANNING COMMITTEES (as of 2021)

BUILDING COMMITTEE

Met several times throughout the planning process to review Facility planning related to academic planning and fund raising.

IUP CULINARY BUILDING COMMITTEE

<i>Member</i>	<i>Title</i>
Dr. Sylvia Gaiko	Dean, College of Health and Human Services
Dr. Lara Luetkehans	Interim Provost and Vice President for Academic Affairs
Dr. John Kilmarx	Associate Vice President for Academic Administration
Dr. Debra Fitzsimons	Vice President for Administration and Finance
Ms. Khatmeh Osseiran-Hanna	Vice President for University Advancement
Ms. Lynn Pike	Department Chair and Chef, IUP Culinary Arts
Mr. Richard Muth	Director of Regional Campuses
Mr. Samuel Phillips	Associate Vice President for University Operations and Administrative Services
Mr. Joshua Muscatello	Assistant Dean, College of Health and Human Services

PLANNING ADVISORY COMMITTEE

This committee met regularly throughout the planning process with Desmone & Associates and McFarland Kistler & Associates, Inc, reviewing and advising on the planning progress.

<i>Member</i>	<i>Title</i>
Dr. Sylvia Gaiko	Dean, College of Health and Human Services
Ms. Lynn Pike	Department Chair and Chef, IUP Culinary Arts
Mr. Richard Muth	Director of Regional Campuses
Mr. Samuel Phillips	Associate Vice President for University Operations and Administrative Services
Mr. Mitch Peffer	Project Manager/Planner
Mr. Joshua Muscatello	Assistant Dean, College of Health and Human Services

CULINARY ADVISORY BOARD

This was the larger official Advisory Board for the IUP Academy of Culinary Arts. A report and presentation was given at each of their meetings.

FOCUS GROUPS

Desmone & McFarland-Kistler met with the following focus groups to help identify priorities for the master plan:

- FACULTY/STAFF
- STUDENTS
- ALUMNI
- PUNXSUTAWNEY COMMUNITY
- IUP FOUNDATION

FINAL PRESENTATIONS AND APPROVALS

- BUILDING COMMITTEE
- CULINARY ADVISORY BOARD
- IUP PRESIDENT’S CABINET
- COUNCIL OF TRUSTEES

**IUP Academy of Culinary Arts
Advisory Council Membership (as of 2018)**

Mr.	Joshua	Anderson	Sysco Marketing Associate	Anderson.joshua@pit.sysco.com	724-422-4743
Mrs.	Paula	Andrei	Perkins Post Secondary Support Svcs. Coordinator	pandrei@iup.edu	724-357-4433 or 1-877-233-1964
Mr.	Terry	Appolonia	Dean Punxs'y Campus	Terry.Appolonia@iup.edu	814-938-6711
Mr.	Mark	Arnold	Culinary Educator Restaurant consultant	TheArnolds@verizon.net	1-800-333-3757 or 412-662-3000
Chef	Anthony	Battaglia	Chef Instructor	tbat@iup.edu	814-938-8400
Dr.	Susan	Beal	PA Assn. for Sustainable Agriculture		
Mr.	Evan	Bohnen	Assoc. VP for Univ. Relations	ebohnen@iup.edu	724-357-2324
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	Mark	Correia	Dean, College of HHS	Mark.correia@iup.edu	724-357-2555
Chef	David	Courtney	Executive Chef, Chestnut Ridge Golf Resort & Conf. Ctr.	chef@chestnutridgeresort.com	724-459-7191 ext. 132
Chef	Jeremy	Critchfield	Owner, Stone House Rest. & Country Inn	Critchfield1@gmail.com www.stonehouseinn.com	Work 724-329-2020 Cell 724-570-9180
Mrs.	Linda	Deabenderfer	Punxsy College Trust member	lindavid724@aol.com	724-349-1648
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Dr.	J. Thomas	Frantz	President of Punxsutawney Area College Trust		814-765-3511
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Mrs.	Robin	Gorman	Assistant to IUP President	R.Gorman@iup.edu	724-357-2410
Ms.	Jacqueline	Greene	IUP University Advancement	Jackie.greene@iup.edu	724-357-5661
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Chef	Clifford	Klinger	Retired Chef Instructor		814-938-1925
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Mr.	Richard	Kralj	Food Safety and Nutrition Agent	rak15@psu.edu	814-849-7361
Mrs.	Elaine	Light	Punxsutawney Area College Trust/founding partner	elight@i-opener.net	412-765-3446
Mr.	Steve	Linta	Computer support, IUP HHS	Steve.Linta@iup.edu	724-357-4985
Mr.	Joseph	Lubold	restaurateur	rustic@yourinter.net	724-465-4583
Ms.	Dominique	Metcalfe	Academy alumna/chef at David L. Lawrence Conv. Ctr.	d9652303@hotmail.com	412-318-6239
Mr.	Jeffrey	Miller	IUP instructor, Hospitality Mgmt.	Jeffrey.Miller@iup.edu	724-357-2626

Chef	Jon	Nagy	Chef at Lenape Hgts. Golf & Banquet Facility	Jonnagy10@yahoo.com	561-302-1132
Dr.	Edward	Nardi	Dean, IUP College of Education & Education Technology	enardi@iup.edu	724-357-2480
Chef	Andrew	Nutter	Chef Instructor	anutter@iup.edu	814-938-8400
Mr.	David	Osikowicz	IUP Council of Trustees		
Mrs.	Enid	Resenic	Admissions Dir. of Administrative Services	enid@iup.edu	814-938-4027
Chef	Martha Jo	Rupert	Chef Instructor	mblake@iup.edu	814-938-8400
Mr.	Samuel	Patti	Purveyor/LaPrima Espresso	Web page www.laprima.com	412-281-1922
Chef	Robert	Piccirillo	Instructor at Indiana Co. Technology Center		724-349-6700
Chef	Lynn	Pike	Chef Instructor	lpike@iup.edu	814-938-8400
Mr.	Paul	Pryborowski	Mercer Co Career Ctr.	ppryborowski@mccc.tec.pa.us	724-662-3000
Mr.	Rodney	Schaffer	Con Yeager Spice Company		800-222-2460 ext. 103
Mr.	Robert	Smith	Purveyor/Ecolab	Bc95t@windstream.net Robert.smith@ecolab.com	800-352-5326 814-590-4692 cell
Hon.	Samuel	Smith	State Representative		814-938-4225
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	William	Speidel	VP for University Relations	William.Speidel@iup.edu	724-357-5661
Chef	Robert	Stevens	ARAMARK	CPNG@iup.edu	814-938-7004 or 724-357-9582
Ms.	Linda	Sullivan	IUP Hosp Mgmt instructor	Linda.Sullivan@iup.edu	724-357-3811
Dr.	Mary	Swinker	Past Interim Dean IUP Health & Human Svcs.		
Mr.	Theodore	Turner	Assis. Dean of Students/Affairs/Punxsy	Theodore.Turner@iup.edu	814-938-6711
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Chef	Brent	Wertz	VP F&B, Nemacolin Woodlands	Brent.wertz@nemacolin.com	724-329-6384
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