

**Duncaster
Continuing Care
Retirement Community**
Bloomfield, CT

*prepared by
Clevenger Frable LaVallee Inc.*

*partial view
Main Cooking Battery*



project data

Residents	Number
Independent Living	235
Assisted Living	14
Skilled Nursing	60
Alzheimer's Unit	<u>24</u>
Total Residents	333
Total meals per day:	550

Services:

- A La Carte Dining –Main Dining Room
- Buffet Service – Dine in/ Take out
- Satellite Dining – Assisted Living Area
- Private Dining Room
- Tray Service As Required

situation analysis

Duncaster, a continuing care retirement community located in Bloomfield, CT found itself in an enviable position as one of its long term residents passed away and bequeathed approximately \$1,000,000 earmarked exclusively for improvement to the foodservice facilities.

The existing foodservice facilities were beyond the end of their useful life and lacked the space and equipment to support current menu and service trends in this residential facility.

The Owner was interested in working through the design and construction of the facility promptly in order that the residents could begin to enjoy the improved foodservice amenities as soon as possible.

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Project Profile **Duncaster Continuing Care Retirement Community**

the challenge The first challenge was coming to an understanding of the resident's expectation for meal services. A number of residents voiced the need for home-style, residential type service because "this was their home".

Minimizing disruption to the ongoing operation was the major challenge. Residents would be very sensitive to any changes to existing menus and services. The success of the project would be measured on the basis of the extent to which existing services could be maintained during construction.

Maintaining the construction timetable and completing the project within the initial budget were significant challenges.

project strategy In conjunction with the Architect we developed a "renovate in place" improvement program that allowed the existing foodservice facilities to continue to operate without the need for costly temporary facilities to support the meal service requirements during construction.

By developing a phased plan that would enable the Owner to maintain existing services without interruption during construction and eliminating the need for expensive temporary facilities, CFL made a significant contribution to the success of this project. Vis a vis temporary facilities, the proposed design took less time to build and it preserved capital funding for permanent facilities.

solution Renovating an existing facility "in place" without disrupting the ongoing operation is very difficult. It's success on this project is a testimony to the efforts of all of those involved. As a result of close involvement and guidance from the Architect, a high level of cooperation from the contractor team (which consistently exceeded our expectations) and the "make it happen" attitude of the management team and operating staff, the project succeeded in achieving its objectives.

partial view Bakeshop

