

Syracuse University

Syracuse, NY

*prepared by
Clevenger Frable LaVallee Inc.*

mixer kettles/pasta kettle



project data

Number of Students: 16,000
 Number of Daily Meals: 18,000
 Annual Food Purchases: \$12,000,000
 Existing Warehouse: 20,000 Sq. Feet.

Functional Areas Contained at Existing Warehouse include:
 Central Bakery Bulk Dry/Refrigerated Storage
 Catering Department Vending Department

situation analysis

The existing warehouse, built in 1963, was operating at capacity and was no longer able to support increasing demands for service. Built originally to accommodate bulk refrigerated and dry storage, butcher shop and central bakery functions, other departments were added to the warehouse over time including catering, vending and concession storage for the Carrier Dome (sports venue). With the central warehouse operating at its limit the Owner was interested in determining the following:

- ⊗ Determine if the warehouse element should be eliminated in favor of a direct ship program from the primary distributors to the end users.

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- ⊗ Determine the benefit of centralizing hot and cold food production at the central warehouse.
- ⊗ Define a plan for renovation of the facility to address existing limitations in the areas of inadequate space, excessive material handling, employee and material circulation patterns and shipping receiving logistics.

the challenge

- ⊗ Determine how much additional space is required.
- ⊗ Developing an efficient, cost effective plan for the renovation.
- ⊗ Calculating the return on investment for the centralized food production component.
- ⊗ Working through the cost/ benefit analysis of relying on a primary distributor and eliminating the central food warehousing element.

project strategy

A renovation/expansion plan was implemented to achieve a number of objectives:

- ⊗ Improve operating efficiencies at the central warehouse.
- ⊗ Reduce operating costs (labor and food) system wide.
- ⊗ Improve consistency of prepared food product.
- ⊗ Address space limitations in the existing facility and allocate space for future growth.

The Owner decided to implement a strategy to achieve the objectives noted above by choosing to maintain the existing central bulk refrigerated and dry warehouse space, centralize the hot and cold food production and renovate/expand the existing facility to address its shortcomings. Some of the main features of the plan included:

- ⊗ The construction of an L-shaped addition which added approximately 12,000 square feet to the existing building.

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- ✱ The construction of an L-shaped addition which added approximately 12,000 square feet to the existing building.
- ✱ The addition of 3 truck docks. One dock was for the receipt of all incoming products from food manufacturers and distributors. The other two were dedicated to the catering and vending functions. The existing, enclosed 3 bay truck well, formerly used to support all shipping and receiving functions, is now used for shipping bulk and prepared foods only to the residence halls and cash operations.
- ✱ The addition of approximately 2,500 sq. feet for a new catering kitchen and dedicated storage facility.
- ✱ The addition of a frozen warehouse, approximately 4,000 sq. feet with 3- tier high pallet storage racks.
- ✱ New and expanded dishwashing and potwashing facilities.

results The renovated/expanded facility addressed the shortcomings of the existing facility, improved material handling throughout the warehouse and contributed to improved efficiency and economy of operation throughout the foodservice system.

*partial view
new 4000 SF freezer
w/3 tier pallet storage*

