

**University of San Diego
Hahn Center Expansion
Student Life Pavilion**

San Diego, CA

*Food Facilities Designed by:
Clevenger Frable LaVallee Inc.*

*Architect:
Hom & Goldman Architects*

*Operator:
University of San Diego*

Student Life Pavilion



project data

Start design:	July, 2006
Final documents complete:	December, 2007
Project complete:	September, 2009
Director of Auxiliary Services:	Andre Mallie (phone: 619-260-5951)
Total enrollment:	7,550
Peak luncheon demand:	2,200 Customers
Equipped area:	6,800 SF
Food service equipment cost:	\$1.8 MM
Cost/SF:	\$264

situation analysis

The campus outgrew the existing Student Activities Center. More space was required to accommodate student organizations and functions. The existing student dining facilities at this location were at the end of their useful life and experiencing low levels of participation. The plan was to expand the building and pave the way for an altogether new and improved student life experience.
<http://www.sandiego.edu/studentlifepavilion/>

the challenge

The primary challenges were:

1. Designing the student dining facility to overcome the monotony factor associated with regular use of student dining facilities, in general.
2. Reaching agreement on the layout of the facility which offered a). the greatest level of convenience to the student and b). high levels of labor efficiency.

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Project Profile University of San Diego, Hahn Center Expansion - Student Life Pavilion

the strategy: Since the overall footprint of the building was already defined at the time of our involvement, it was a matter of making the best use of the space available to satisfy student foodservice requirements. The existing kitchen would be maintained “as is” on the main level and support bulk food production requirements for the lower level servery. Two separate facilities including a market and a servery would be built out on separate floors. The market would support 30% of lunch demand and the balance of students would rely on the lower level servery.

Multiple schematic drawings were required to prove the “best” layout. Once approved by student focus groups the “best” plan was used as the basis for the development of construction documents.

the solution The lower level servery was designed with multiple points of service all of which contain exhibition cooking elements. The primary points of service include: Mediterranean, Southwest, Asian, Pizza and Sushi. Special items of equipment include a wood burning pizza oven and a spiral oven for baking flour tortillas. The market on the main floor is open during the day and at late night when the lower level servery is closed. Grocery items available include fresh produce, bulk dry goods, dairy, meats, fish and poultry. “Meals to Go” as well as prepared foods (salad bar, fresh prepared foods, espresso, gelato, bagels and pastries) are offered at L’Atelier.

the results The project was completed two weeks ahead of schedule, in time for Fall term, 2009. The design of the facility along with the commitment to keep the menu program fresh and varied will negate the monotony factor. The new facilities set the stage for popular and exciting menu programs that will positively contribute to student life on campus.

Servery

