



Washington E.S.



Cragmont E.S.



John Muir E.S.

CAFETERIA FOOD SERVICES EXPANSION / UPGRADES



Berkeley Arts Magnet



Malcolm X E.S.



Emerson E.S.

PROJECT TEAM

Hibser Yamauchi Architects

Cini-Little Food Service Consultants

Kam Yan Assoc. Structural Eng.

Interface Engineering Mech/Plumb

WHM Electrical Engineering

Silva Cost Consulting

PROJECT PROCESS

Information & Prioritization

- Current food prep practices at central kitchen as well as at individual schools.
- Nutrition and food service goals.
- Prioritize schools based on existing facilities.
- Assessment of existing kitchens and cafeterias

Develop Standards

- Standard area and adjacency layout for elementary school kitchen.
- Standard equipment type and quantity.

Design Schemes

- Develop design scheme for each school
- Review and approve design concept with BUSD Nutrition Services and school principals.

DESIGN MEETINGS

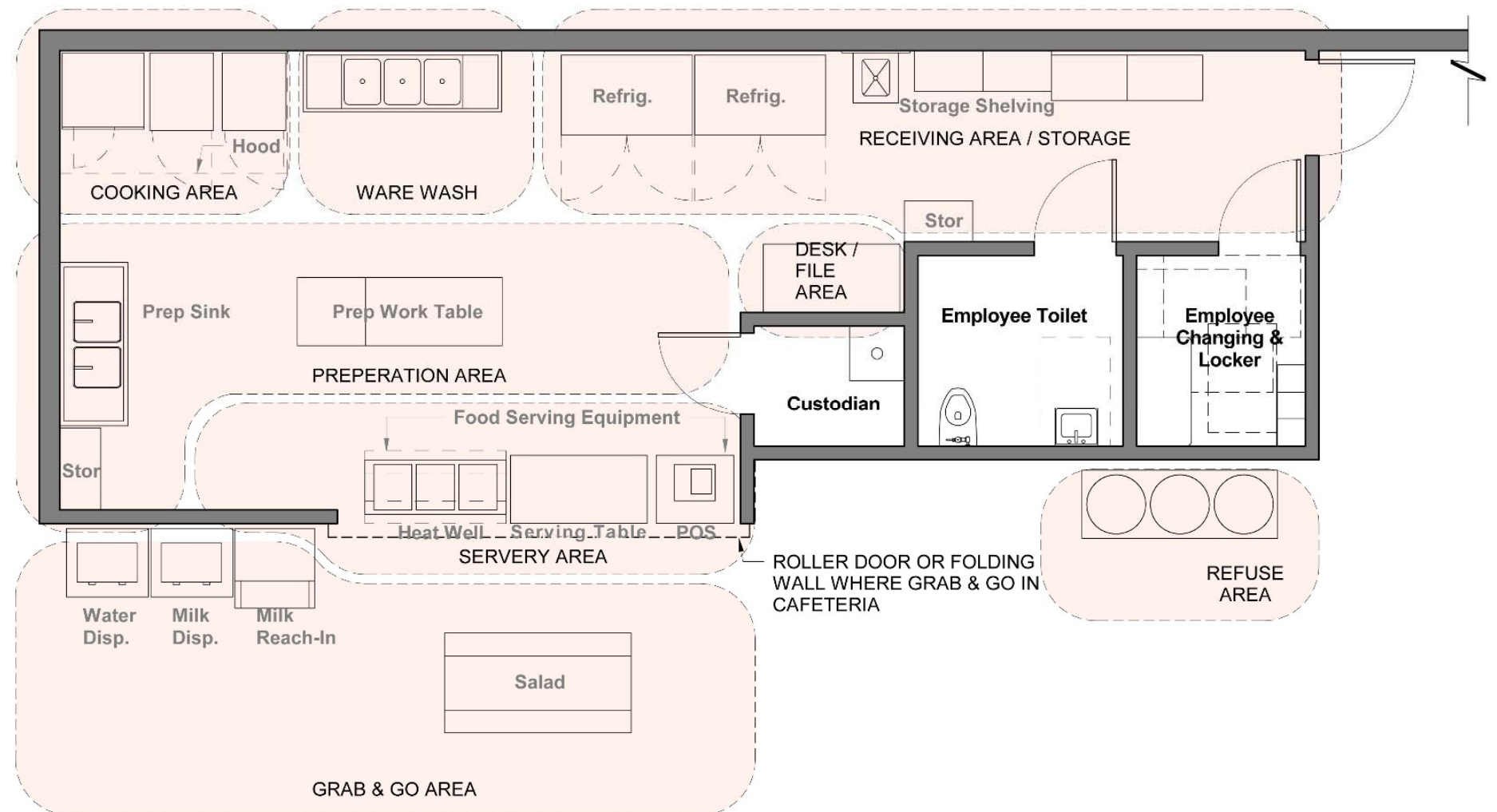
- 6/7/2017 Kickoff Meeting
- 6/12/2017 Central Kitchen & Delivery Ride Along.
- 7/5/2017 Site assessment survey of BAM, Washington and Malcolm X.
- 7/12/2017 Site assessment survey of Cragmont, John Muir and Emerson.
- 8/23/2017 Standards meeting with Nutrition Services. Standard floor plan and equipment schedule presented.
- 9/13/2017 Kitchen Design Options meeting with Nutrition Services. All six designs presented.
- 9/28/2017 Washington and Cragmont design review meeting with Principal / Kitchen Staff.
- 10/3/2017 Malcolm X and John Muir design review meeting with Principal / Kitchen Staff.
- 10/12/2017 Emerson design review meeting with Principal.
- 10/17/2017 BAM design review meeting with Principal.

INFORMATION AND PRIORITIZATION

- Meeting with Nutrition Services
 - Fresh Food Philosophy ~ Food is made from scratch at central kitchen with finish cooking on site.
- Central Kitchen and Delivery Observation
 - Design Team observed cooking activities at the MLK Central Kitchen and accompanied morning deliveries to each school.
- Priority of School Kitchens
 - Priority was gathered with input from Nutrition Services as well as assessment of the existing conditions .
 - Priority order from most lacking in proper kitchen accommodations to least in need.
 1. Washington E.S.
 2. Cragmont E.S.
 3. John Muir E.S.
 4. Berkeley Arts Magnet
 5. Malcolm X E.S.
 6. Emerson E.S.

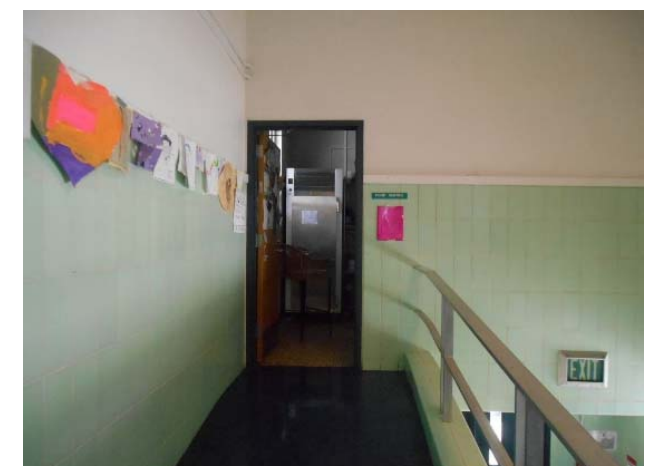
STANDARD PLAN

- Adjacencies and overall kitchen size
 - Overall size and work stations used for planning at the six schools
- Security
 - Kitchen activities secured and lockable
 - Grab & Go equipment is either included within secure server area or able to be moved into kitchen and secured if needed.
- Open Desk / File station with safe.
- Includes kitchen staff restroom and changing room.



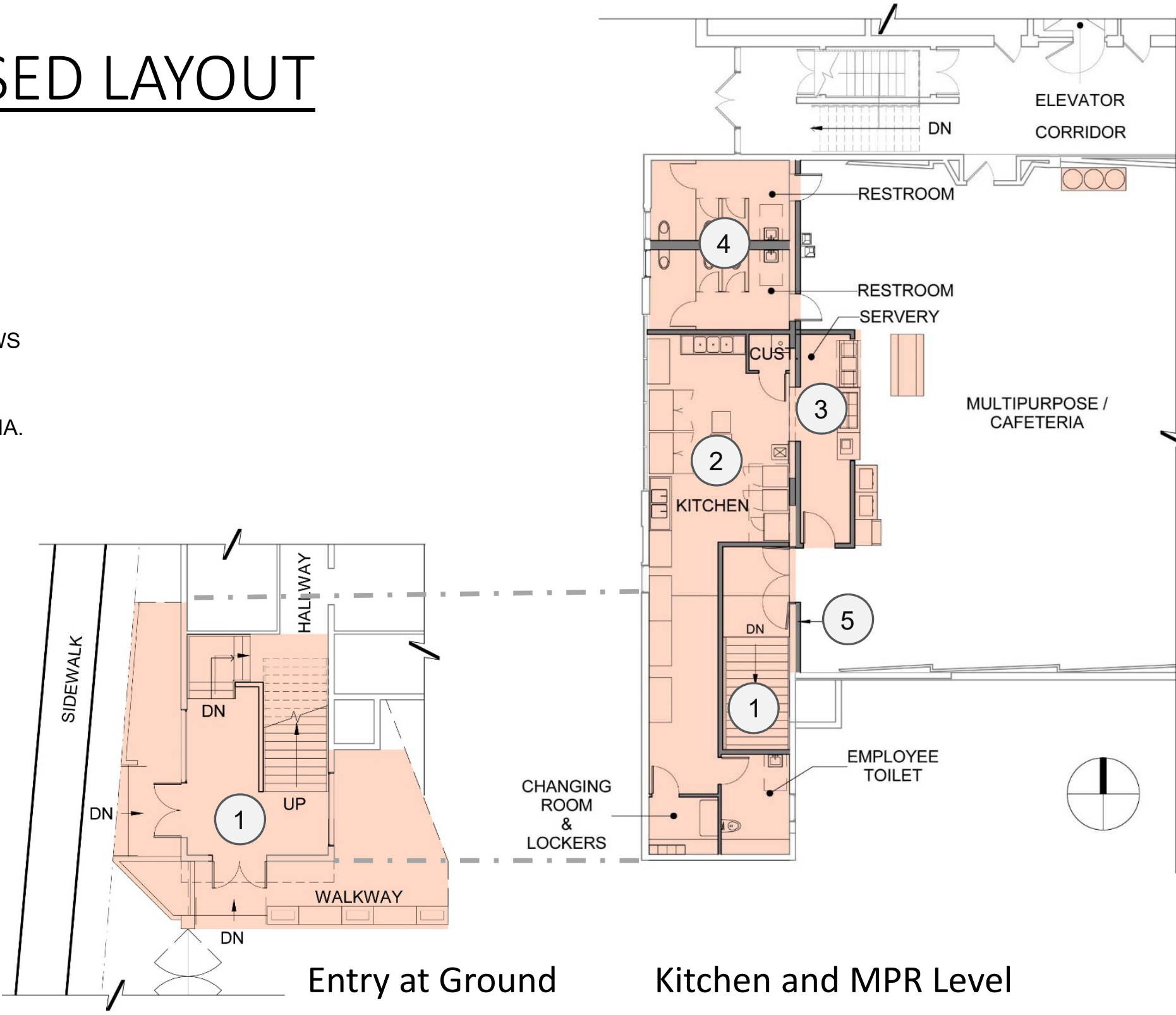
WASHINGTON E.S.

- Kitchen equipment currently in MPR and in corridor
- Existing food service room is undersized (under 150sf) and separated from MPR level by non-accessible ramp.
- MPR is not at ground level which would make a kitchen addition difficult.
- MPR Building walls are thick concrete which makes new openings difficult and limited.
- The current food service room doesn't have a hood.



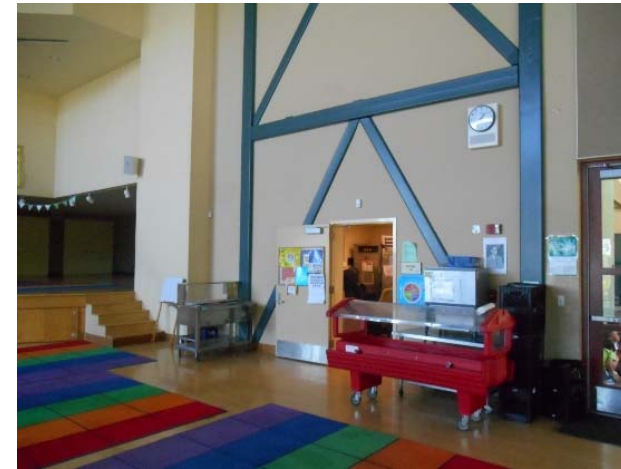
WASHINGTON E.S. PROPOSED LAYOUT

- 1 RECONFIGURE ENTRY STAIRS AND LOBBY
- 2 CONVERT ENTRY CORRIDOR INTO KITCHEN
- 3 SERVERY EXTENDS INTO CAFETERIA. ROLLING DOOR ALLOWS GRAB AND GO TO BE SECURED WITHIN KITCHEN SPACE
- 4 RECONFIGURE RESTROOMS TO ENTER THROUGH CAFETERIA.
- 5 STRENGTHEN CONCRETE WALL FOR ADDED OPENINGS.



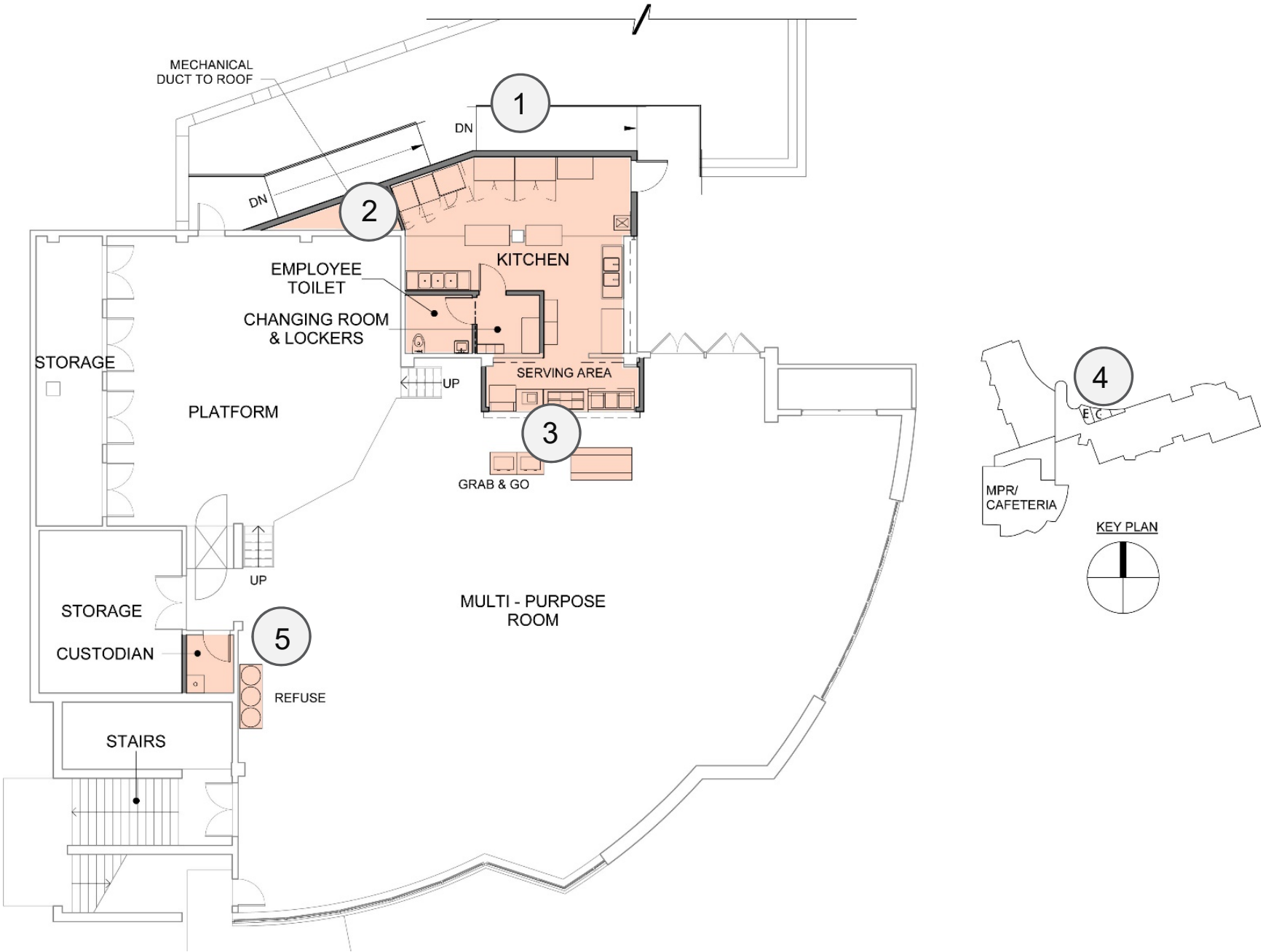
Cragmont E.S.

- Kitchen equipment items are currently in the cafeteria.
- Existing food service room is undersized and there is no current hood.
- Food service room is surrounded on two sides by structural braced frame walls



CRAGMONT E.S. PROPOSED LAYOUT

- 1 EXPAND CURRENT KITCHEN SPACE AND REVISE PLATFORM EXIT RAMP
- 2 BRING MECHANICAL DUCT CHASE THROUGH FLOOR ABOVE TO ROOF
- 3 SERVERY EXTENDS INTO CAFETERIA. ROLLING DOOR ALLOWS GRAB AND GO TO BE SECURED WITHIN KITCHEN SPACE. THE EXTENDED SPACE WILL NOT BLOCK THE VIEW OF THE STAGE
- 4 MINOR UPGRADES TO RESTROOMS
- 5 ADD CUSTODIAN CLOSET AT STORAGE CLOSET



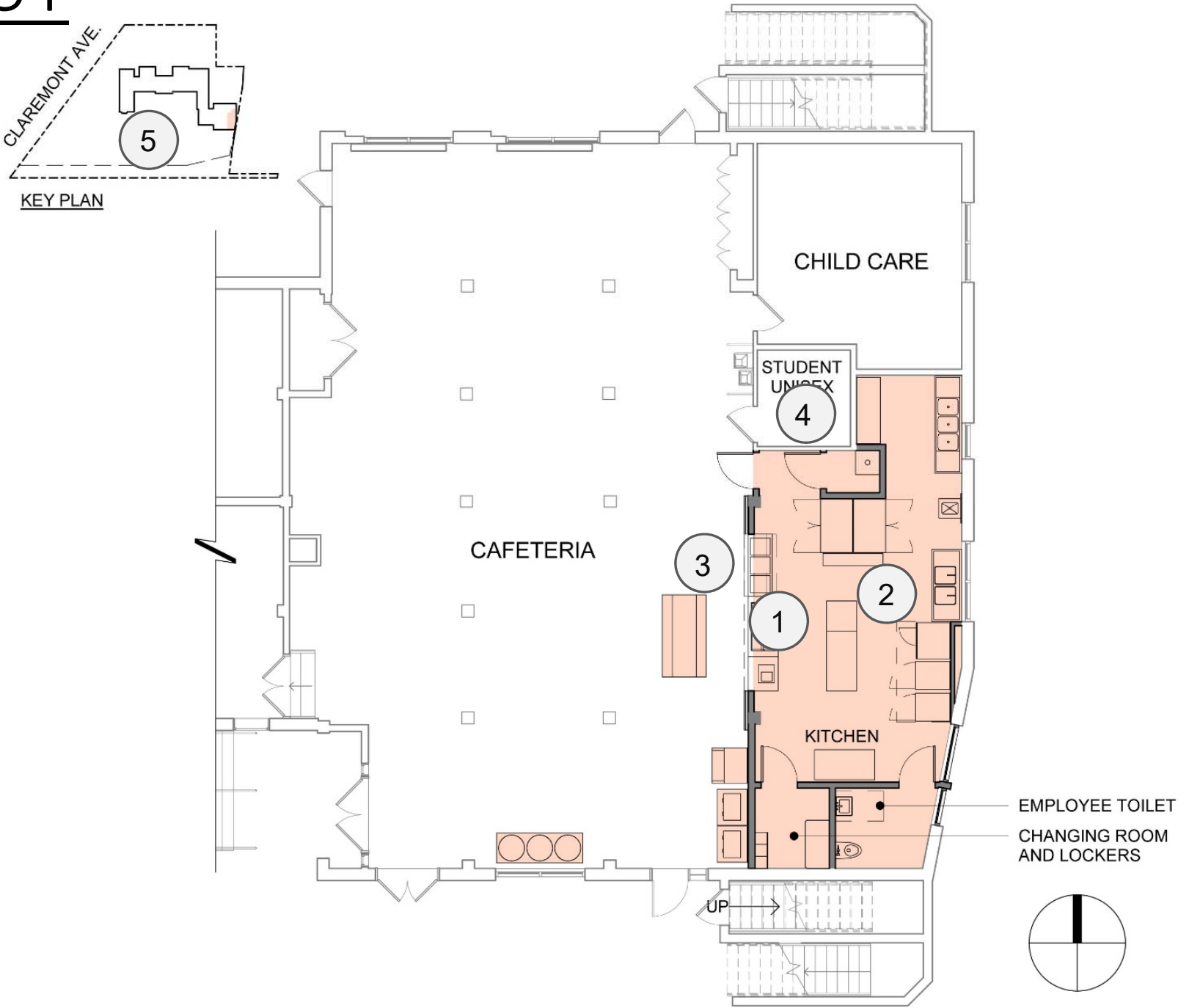
JOHN MUIR E.S.

- Current server area counter and kitchen equipment are within the cafeteria space.
- The sanitary sewer from the kitchen is old and doesn't work properly.



JOHN MUIR E.S. PROPOSED LAYOUT

- 1 EXPAND KITCHEN WALL INTO CAFETERIA
- 2 RENOVATE CURRENT KITCHEN
- 3 ROLLING DOOR ALLOWS GRAB AND GO TO BE SECURED WITHIN KITCHEN SPACE
- 4 MINOR UPGRADES TO RESTROOMS
- 5 NEW SANITARY SEWER CONNECTION TO KITCHEN



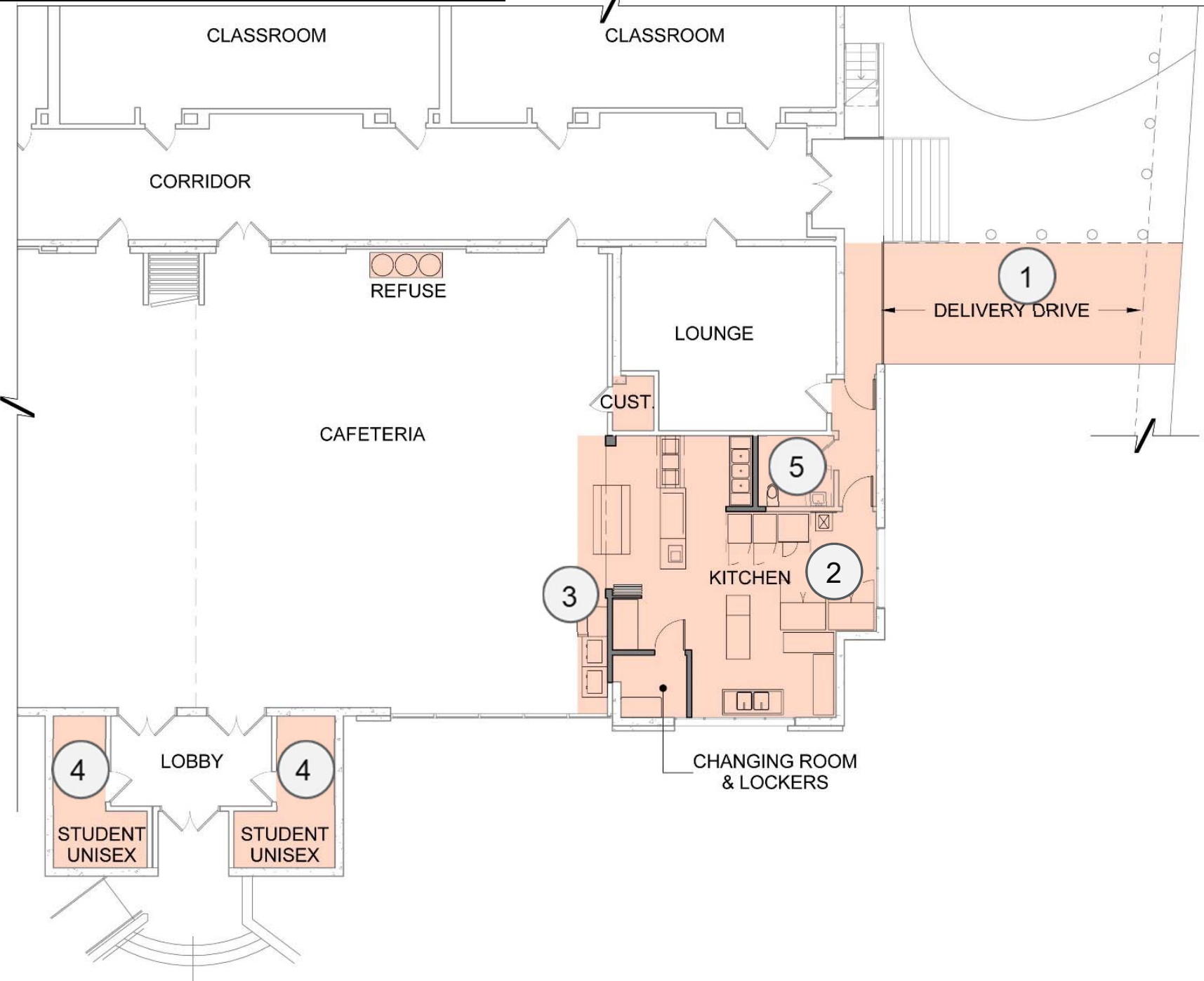
BERKELEY ARTS MAGNET

- The delivery drive and unloading gate is difficult to maneuver and too tall for the delivery trucks used.
- Kitchen equipment items are currently in the cafeteria.



BERKELEY ARTS MAGNET PROPOSED LAYOUT

- 1 IMPROVE DELIVERY DRIVE AND UNLOADING DOCK
- 2 RENOVATE CURRENT KITCHEN
- 3 FOLDING WALL ALLOWS GRAB AND GO TO BE SECURED WITHIN KITCHEN SPACE
- 4 SUBSTANTIAL UPGRADES TO STUDENT RESTROOMS
- 5 UPGRADE STAFF TOILET ROOM



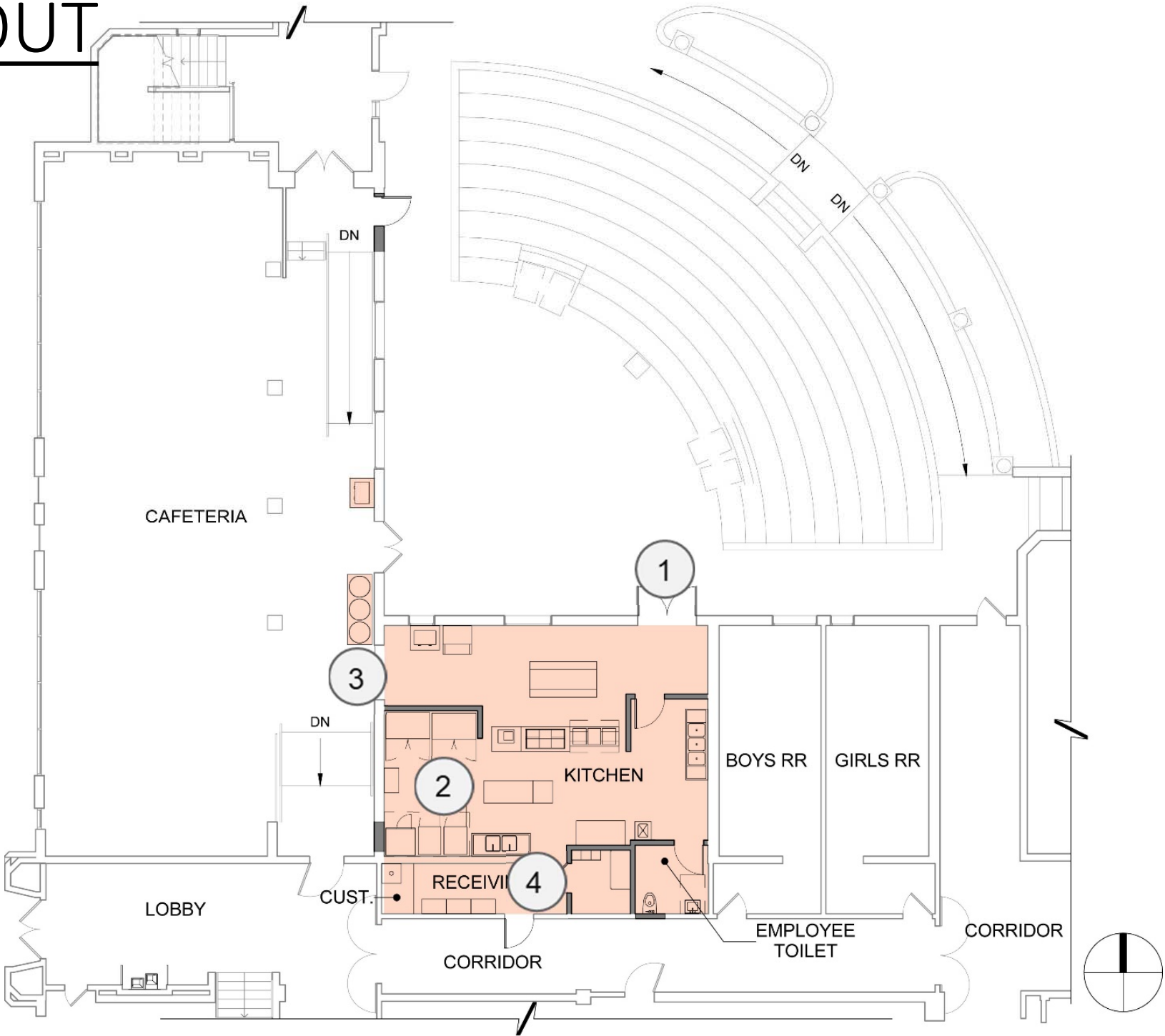
MALCOLM X E.S.

- The entry and exit to the server line are cramped
- The cafeteria and kitchen finishes are in decent condition. The site staff noted that acoustical paneling on the wall was damaged in a flood event and should be changed.
- The overall condition of the kitchen equipment is average.



MALCOLM X E.S. PROPOSED LAYOUT

- 1 ENLARGE ENTRY DOOR TO SERVERY
- 2 RENOVATE CURRENT KITCHEN
- 3 ROLLING DOOR AT SERVERY EXIT TO CAFETERIA
- 4 RECONFIGURE EXISTING INTERIOR WALLS TO CREATE USABLE SPACE



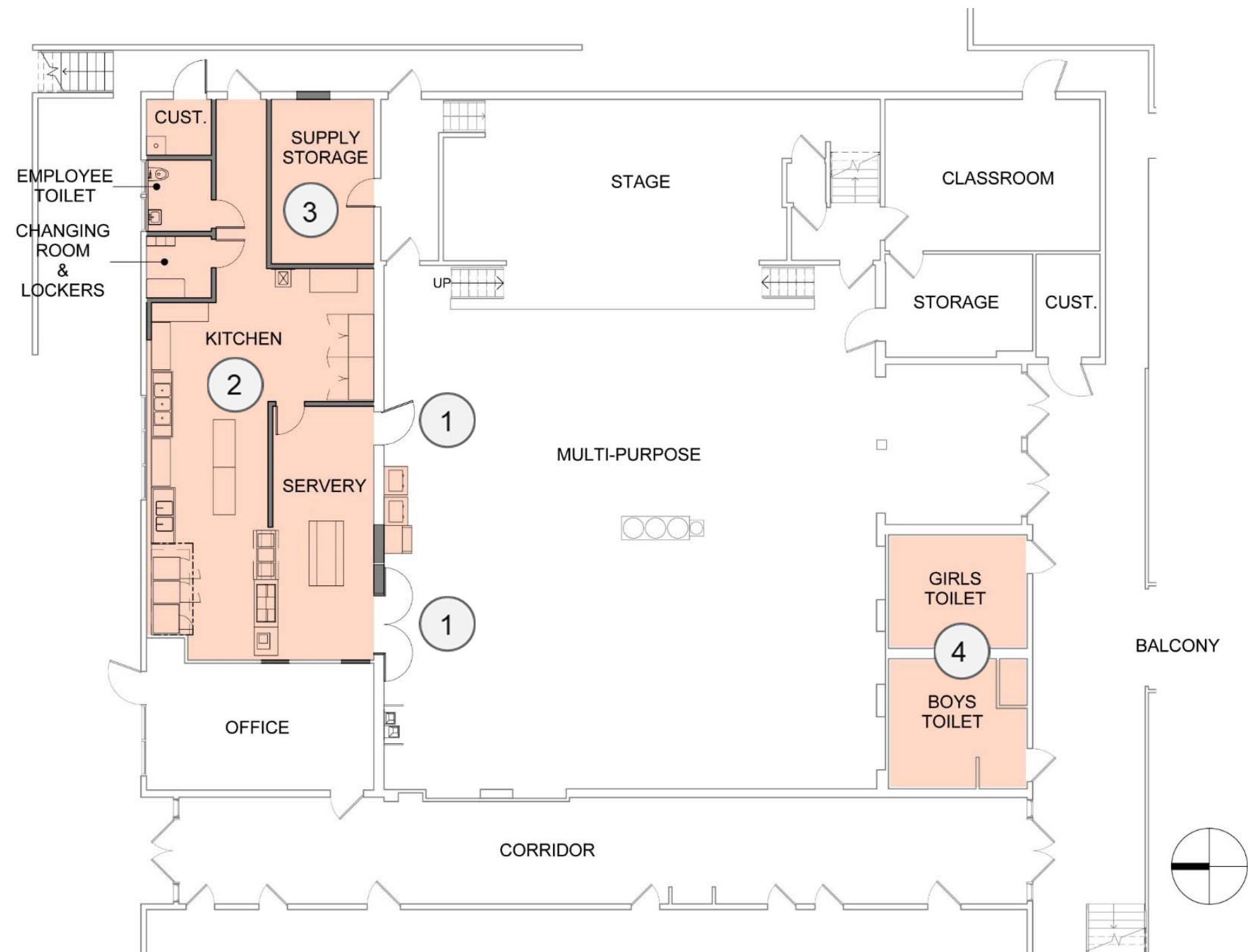
EMERSON E.S.

- Storage rooms used by the school for supply and books are only accessible from interior of the kitchen.
- The kitchen and cafeteria finishes and fixtures are dated and worn.
- Some kitchen equipment items are in reasonable condition.



EMERSON E.S. PROPOSED LAYOUT

- 1 RECONFIGURE ENTRY AND EXIT FROM CAFETERIA TO SERVERY
- 2 RENOVATE CURRENT KITCHEN
- 3 RECONFIGURE SCHOOL STORAGE AREA TO ENTER FROM OUTSIDE OF KITCHEN
- 4 SUBSTANTIAL UPGRADES TO STUDENT RESTROOMS



SCHEDULE DURATION

Design Phase – 14 weeks

Agency Review & Approval – 6.5 months

Bid & Contract Award – 7 weeks

Washington & Cragmont Construction – 8 months

John Muir , BAM & Malcolm X Construction – 6 months

Emerson Construction – 4 months