



DEMONICA KEMPER ARCHITECTS

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Joliet Junior College
City Center – Programming Phase
DKA project number: 10-011

January 21st and 24, 2011

Re: Culinary -Meeting Minutes- Round 2A – Programming Phase

Attendees:	Dr. Margaret Semmer (DMS)	Dean- Career& Tech. Education	JJC
	Chef Michael McGreal (CMM)	Dept. Chair – CA/Hospitality	JJC
	Fred Ferrara (FF)	Professor	JJC
	Mark Muszynski (MM)	Professor- Baking & Pastry	JJC
	Kyle Richardson (KR)	Professor	JJC
	Keith Vonhoff (KV)	Professor	JJC
	Andy Chlebana (AC)	Pastry Chef Instructor	JJC
	Tim Bucci (TB)	Chef	JJC
	Dorothy Miller (DM)	Dept. Secretary	JJC
	Bill Siska (BS)	Executive Chef – Renn. Center	JJC
	Larry Bacher (LB)	Owner’s Representative	Gilbane
	Brian Kronewitter (BK)	Construction Executive	Mortenson
	Ed Whitney (EW)	Food Service Consultant	EF Whitney, Inc.
	Dominick Demonica (DD)	Principal	DKA
	John Cinelli (JC)	Design Manager	DKA
Cc:	Dr. Valerie Roberson (DVR)	Vice President/Academic Affairs	JJC
	Curt Wagner (CW)	Senior Design Phase Manager	Mortenson
	Paul Bringas (PB)	Chef	Royal Clubs Chefs
	Pat Van Duyne (PVD)	Director of Facility Services	JJC
	Peter Eliopoulos (PE)	Associate	DKA
	Randy Tritz (RT)	Audio/Visual Designer	Shen Milsom Wilke
	Josh Fluecke (JF)	Electrical Engineer	Henneman Engineers
	Charles Meagher (CM)	Mechanical Engineer	Henneman Engineers

Purpose: The goal of the meeting was to obtain detailed layouts of each of the program spaces for the City Center campus project.

Item no.	Description	Follow up by
1	<p>Herb Garden</p> <ul style="list-style-type: none"> After some discussion it seems the most likely location for the herb garden/ greenhouse would be on the roof. At 500 sf this is not meant to supplant the new greenhouse on the main campus. It would provide the culinary students with ready access to some hydroponic herbs or vegetables specific to certain class instruction. This builds on the idea of local food production. LB mentioned that Stuppey out of Kansas City helped the college with the internal layouts of the main campus greenhouse. They may be a source for this herb garden as well. 	<p>DD and JC</p> <p>Info</p>
2	<p>Culinary/Hospitality Staff offices</p> <ul style="list-style-type: none"> The program elements should be designed in a suite arrangement. Department chair office needs to be immediately accessible to Dori Miller. The conference room shall also double as a break room for the staff. Seating for 6-8 people. Provide small kitchenette in 	<p>DKA</p> <p>DKA</p> <p>DKA</p>



	<ul style="list-style-type: none"> • Main kitchen and restaurant should be seen from the street. • Open kitchen should have a camera focused on the expediting window work surface. 	DKA SMW
5	<p>Loading Dock</p> <ul style="list-style-type: none"> • LEED recycling room with cardboard, glass and metal bins needs to be immediately accessible to the dock, • The organic waste pulper room needs to be located immediately next to the main dock. • Culinary equipment storage should be close to the dock. • Trash compactor needs to be located within the dock area. • All deliveries for the facility need to be routed through the culinary inventory manager. This office needs to have a window to the dock area. • Dumpsters – verify final quantity with college. • Ice carving lab freezer should have a door that opens immediately onto the dock due to the weight of the ice blocks. • Note: No dock leveler or depressed dock is required by the college. • The dock will be closed a night by an overhead door with card key access. • Cover back end of delivery with a roof if at all possible. Allow for overhead lifting of trash dumpsters. • Main grease interceptor should be located at grade within the dock area. 	DKA DKA DKA DKA DKA DKA Info DKA/Henneman DKA Henneman
6	<p>Bakery/Pastry Lab</p> <ul style="list-style-type: none"> • Both labs will need to be designed so that a bakery or a pastry class can occur in either. • Each lab to have individual humidity and temperature controls. • A white board should be located on the wall directly behind the instructors workstation • Any make up days for students would be handled by them seated with the instructor at the instructor station. Total student stations to remain 16 per classroom. • Each classroom to have a walk-in freezer and cooler. • The typical workstation top shall have a countertop that is 2/3 wood, 1/3 granite or marble. • A list of bakery/pastry food service equipment was provided to EW from AC. • The labs do not to be next to each other but need to be on the same floor. • A cooler can be placed between the two labs but there should be a divider within the cooler to delineate one classroom's inventory from the second classroom. • Counter tops shall be a minimum of 2" thickness throughout. Not just 2" at the edge. EW stated all counters (granite included) need to meet NSF 51 standards. • Display shelves and windows are needed into all lab spaces within the Culinary department. • Audio /Visual (typical for all Culinary Labs) <ul style="list-style-type: none"> - Camera 1 – Head shot of instructor - Camera 2 – Shot of individual pot - Camera 3 – Overall shot of instructors demo counter - Instructor Monitor – so they can see what the student is seeing on their monitor - Instructor to have hands free controls (foot pedals?) - One monitor for every two students at their workstations - Alternate price – overhead camera at each two student 	DKA Henneman DKA DKA Whitney Whitney Whitney DKA Whitney/DKA Whitney DKA SMW



	<p>workstation</p> <ul style="list-style-type: none"> • Student workstations shall be fixed with a possible portable induction unit at one end. EW to do layout and see what works best. • It was decided that two (2) proofers per classroom would be adequate. 	<p>Whitney</p> <p>Whitney</p>
7	<p>Chocolate/Sugar Lab</p> <ul style="list-style-type: none"> • This room should have no direct sunlight in it due to effects on chocolate. • All workstations to have 2" thick granite countertops. • Minimum work surface per student would be 4'-0" per student • Small deck oven • Convection ovens • 3 tempering ovens • Cooling tunnel • Refrigerated cabinets • Freezer cabinets • 3 compartment sink • Ingredient station – air brushing (compressed air ?) • Freezer/cooler • Candy stoves • Gift box storage • Induction cooking at each student station • One hood only at stove • Audio/Visual same as Bakery/Pastry kitchen • View from main corridor into chocolate/sugar lab • Storage area for small ingredients. • AC suggested that the design group take a tour of French Pastry Institute at 226 W. Jackson in Chicago. AC to organize. 	<p>DKA</p> <p>Whitney</p> <p>Whitney</p> <p>Whitney</p> <p>Whitney</p> <p>Whitney</p> <p>Whitney</p> <p>Whitney</p> <p>Whitney</p> <p>Whitney</p> <p>Whitney</p> <p>Whitney</p> <p>Henneman</p> <p>Whitney</p> <p>Whitney</p> <p>DKA</p> <p>Whitney</p> <p>Whitney</p> <p>SMW</p> <p>DKA</p> <p>Whitney</p> <p>AC</p>
8	<p>Production/Skills Labs</p> <ul style="list-style-type: none"> • Audio/Visual same as Bakery/Pastry kitchen plus inclusion of instructor microphones with GPS technology • Variable speed fans at instructor stations to aid in microphone transmission • Instructor's station to have proper lighting to aid in the presentation and color of food. LED lighting in this area. • TB and KR are to e-mail EW there list of required food service equipment • All ware washing should stay within the individual lab spaces. • Wine storage within room– No- Boxes would be brought in from central inventory as necessary for a class or recipe. 	<p>SMW</p> <p>Whitney</p> <p>DKA/Henneman</p> <p>TB/KR</p> <p>Whitney</p> <p>Whitney</p>
9	<p>Test/Food Science Lab</p> <ul style="list-style-type: none"> • Test Lab – 20% of the square footage should be allocated for a test lab. This needs to be environmentally controlled on a separate mechanical system than the Food Science Lab. Moisture content and caloric content of food is measured using very small quantities of material. This room should also have some wall mounted cabinets along one end with under cabinet lighting. Eight Computer stations for each pair of students to read results. Gloves and masks for instruction need to be stored in this room. • There should be a large window from the Test Lab into the Food Science lab so you can see the white board at the far end of the Food Science lab. • Food Science Lab should have all quick disconnect equipment • Brewing/Fermentation room • A trip to Unilever in Lisle for the design team is to be 	<p>DKA/Henneman</p> <p>DKA</p> <p>Whitney</p> <p>Whitney</p> <p>MM</p>



	<p>organized by MM</p> <ul style="list-style-type: none"> • Instructor's station • Induction cooking units • Cooking hood at one end of room • It is intended that equipment in this lab would be changed out on a regular basis by Equipment Manufacturer's. This lab should be close to the freight elevator for this reason. • Windows should be located into both the food science lab and from one end of the test lab. • Dry Storage area required. • Audio/Visual similar to Bakery/Pastry lab • One Audio/Visual monitor at one end of room for instructor • Storage cabinet for liquid nitrogen in Test Lab • Continuous plug mold at Test Lab for plugging in different table top measuring equipment. It will also require 240 v and 110v power due to different types of equipment. • Pull down "accordion" electrical plugs from ceiling over work tables in food science lab. Eight (8) ceiling plugs total 	<p>Whitney Whitney Whitney DKA</p> <p>DKA</p> <p>Whitney SMW SMW DKA/Henneman Henneman</p> <p>Henneman</p>
10	<p>Multi-Function/Competition Lab</p> <ul style="list-style-type: none"> • This lab is for advanced students as well as the main competition lab for the school. While the competition itself may only last 1 ½ hours the set up and break down can end up taking 6-7 hours total. • What are the typical testing standards for chefs – MM is to send a copy of these to JC and EW for review . • Cooking islands in this lab need to lengthen to 12'-0" at a minimum to accommodate a five (5) person competition team. • Judges stations – it was decided that the actual judging for 3-4 judges could take place in an adjacent lab or room on the same floor. A tasting table needs to be set up in this adjacent room. • Two (2) six foot tables with two (2) pot sinks. • Six burner stove or four burner stove plus a French top • If international testing takes place a satay grill and wok station may be required. EW to check. • Char broiler • Oven • Enough room in this lab to roll in additional stainless steel tables and speed racks as required. • UDS quick disconnect system • Audio/Visual –All systems located in the Production/Skills Lab. The only difference is that the cameras at the individual student stations are a requirement. The key element of the A/V design is to be able to broadcast the competition to the rest of the Culinary Facility as well as to the Internet. • Warming Oven – possibly located at the end of the workstations. • There needs to be a location where the food can be plated up and displayed under pull down heat lamps. • This lab should be near public corridors and/or lounge areas for maximum viewing through windows. 	<p>Info</p> <p>MM</p> <p>Whitney</p> <p>DKA</p> <p>Whitney Whitney</p> <p>Whitney</p> <p>Whitney Whitney Whitney</p> <p>Whitney SMW</p> <p>Whitney</p> <p>Whitney/DKA/Henneman</p> <p>DKA</p>
11	<p>Demonstration Classroom</p> <ul style="list-style-type: none"> • Seating for 40 on raised tiers in a "horseshoe" shape • Demonstration area should be raised 1'-6" if possible to aid in sight lines and include a full cooking station with hood above. • Audio/Visual – Same as Multi-Function Competition Lab including ability to broadcast to rest of the facility and to the Internet. Four (4) additional monitors mounted at the ceiling. 	<p>DKA DKA/Whitney</p> <p>SMW</p>



	<p><i>that by eliminating the central dishroom on the first floor that there may be some program square footage that could be shifted into this area to accommodate the requested changes.</i></p> <ul style="list-style-type: none"> • TB stated that with the planned a la carte kitchen eliminates the conflict of students versus Renn. Center staff being in the same kitchen at the same time. • The Renaissance Center Kitchen and dishroom will be located immediately to the east of the present ballroom. A new service corridor would be incorporated into the new building. BS asked that the service corridor be 10-6" wide. • The Culinary Department is asking that there students be allowed to eat in the main ballroom during their lunch break. There was no final decision made on this item. It was apparent in the meeting that not all 125 students would be able to fit next to the servery. • The servery dining room is to act as a classroom for second year students. Food will be placed on china and it will the dirty dishes will need to get back to the servery dishroom. • Audio/Visual – The front action station shall have a full complement of POS stations so that it can run like a typical high volume restaurant kitchen. 	<p>Info</p> <p>DKA</p> <p>JJC Administration</p> <p>Info</p> <p>SMW</p>
16	<p>Retail/To go area</p> <ul style="list-style-type: none"> • The concept is that this area will be a cold meal that can be reheated either at this outlet or a patron can take it to go and reheat it at home. • Hot food wells • Breads • Coffee • Staffed by part time support staff lab assistant • Should be located near the a la carte dishroom for sharing of resources • Clear display cases should showcase food produced that day in Culinary labs. • There should be a small prep/storage area for boxing and preparing product. • Seating for eight (8) people should be next to the retail area. 	<p>Info</p> <p>Whitney Whitney Whitney Info</p> <p>DKA</p> <p>Whitney</p> <p>DKA/Whitney</p> <p>DKA</p>
17	<p>Ice Carving Classroom</p> <ul style="list-style-type: none"> • Nine (9) carving stations total • Distilled water connection to room to make own ice blocks • Electric chain saw storage in locked cage with charging stations for saws. (10 chain saws total) • Sealed concrete floor. Rough grooves to keep from slipping • Walls – Sealed concrete block • Make sure to provide for 5 foot wide painted "Safe Walking Zones" on floor between carving stations. • Maintain temperature of 60 degrees F in room. Coat hooks for smocks. • Twelve lockers for ice carving tools for students. • This room should be acoustically isolated from the rest of the facility. Walls, Floors and Ceiling. • White Board on one wall • Audio/Visual – One camera over one carving station linked to a monitor outside of room. Microphone with GPS for instructor. • Hose bib for washing down floor – to recessed grates at edges of room – to central drain below floor. • Three Freezers <ul style="list-style-type: none"> - Main freezer – access from main dock – 10' x10' - Tempering freezer – 10' x10' 	<p>DKA Henneman DKA/Henneman</p> <p>DKA DKA</p> <p>DKA</p> <p>Henneman</p> <p>DKA DKA</p> <p>DKA SMW</p> <p>Henneman</p> <p>Whitney</p>



	- Freezer for finished carvings – 10' x 10'	
18	<p>Special Needs /Community Lab</p> <ul style="list-style-type: none">• The student area should be arranged in a “U” configuration with accommodations for 12 special needs students and 25 community lab students. The special needs students would sit on the outside perimeter facing the instructor. The community students can sit on both sides of the “U” plus the ends.• The two end units of the “U” should accommodate students in wheelchairs.• Provide window into this room from a public corridor.• Most cookware is induction. There would be one wall of gas equipment.• A white board should be located directly behind the instructor’s station.• Audio/Visual – TDD capabilities. The instructor station should have the typical three camera , instructor monitor and microphone set up.• Ware washing – should be accommodated within this lab.	<p>DKA/Whitney</p> <p>DKA/Whitney DKA</p> <p>Whitney</p> <p>DKA</p> <p>SMW</p> <p>Whitney</p>

If you understand the outcome of the meeting differently than described in the body of the notes written above, please contact the architect within 10 business days, or the notes will serve as documentation of the meeting results.

Sincerely,
John Cinelli
Senior Associate

Attachment(s):