



Dining Services Master Plan Update

January 30, 2013

envision
strategies

Overview

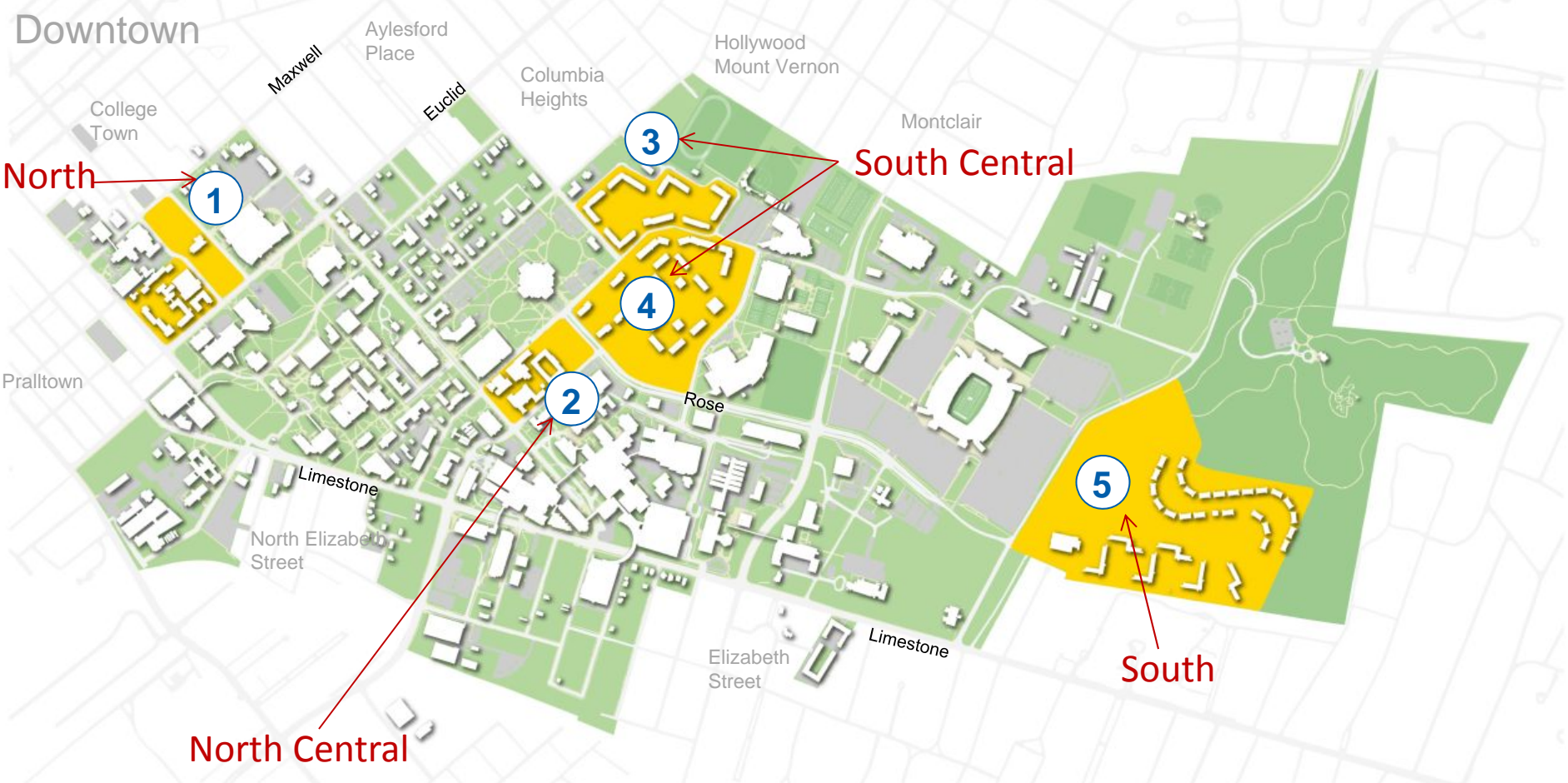
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Introduction

- The University has recently partnered with EDR, a housing developer, and wants to update the Dining Services master plan to complement the housing vision and other campus initiatives.
- The proposed housing development plan is being verified by Sasaki Associates as part of the ongoing Campus Master Plan update. The Campus Master Plan has identified four potential future housing sites. (Shown on following slide.)
- The consulting team's approach incorporated a clean slate assessment, rather than incorporating previous discussions of where dining venues might be located via the housing master plan process.
- Recommendations for the campus dining program will also be incorporated into the Request for Proposal process as the University explores and analyzes if there are any benefits to outsourcing the dining program.
- What follows is the consulting team's analysis.

Campus Housing Areas



Proposed Future Housing Sites

Summary

- Analyzed the overall campus projected needs; used 4 zones identified by Sasaki:
 - North
 - North Central
 - South Central
 - South
- Most of the North Central and South Central dining venues are undersized for lunch demand and underutilized at dinner.
- North & South dining (AYCE) are underutilized.
- Based on the total number of meals available for all Meal Plan Participants, students average one meal and one snack per day.

Summary

- For future Dining demand projections, in addition to any increase in residential beds in the specific zones, growth factors over existing transaction counts were incorporated given that the dining venues will be more conveniently located. Growth factors were as follows:
 - 20% for Blazer venues
 - 20% for K-lair replacement
 - 40% for Commons venues
- Recommend replacement of Blazer Dining with a new residential (all you care to eat (AYCE) format) venue attached to the Student Center.
 - Location will be on pedestrian path to and from North Campus
 - Being part of the Student Center will provide the perception the AYCE venue is not just for residents and that commuting students will be welcomed to dine here as well

Summary

- The North Campus residential neighborhood will likely need a retail venue (Emporium) to complement the Student Center's AYCE venue and provide a late night service for this zone of campus.
- Recommend replacement of Commons Dining with an AYCE in the Student Center Satellite.
 - Consolidate all other retail needed in this zone within the SC Satellite rather than building additional locations
 - Creates operational efficiencies
 - Fosters community building among commuter and residential students
- Instead of Pavilion, incorporate retail into the proposed Student Center Satellite location given its close proximity to buildings within this zone of campus.

Summary

- The proposed site for the Student Center Satellite will also be within a 5 minute walk of the new Academic Science building, suggesting that a dining venue may not be required in the Academic building, unless Building 55 remains as a classroom facility.
- The K Lair building, which is planned for demolition, contains the Central Production / Warehouse. This will need to be replaced with a similar but smaller facility, approximately 7,500 net SF in size.

5-Minute Map for Proposed Student Center Satellite



Initial Site Visit Highlights

- University's partnership with EDR is expected to increase the number of beds on campus from 5,132 to 9,055 by FY2018.
- Relative to any dining recommendations to complement the Housing Development, the University wants to understand the following:
 - What do they need and where?
 - How do they pay for it?
 - Who should run it?
- Dining venues need to accommodate commuter students as well as residential students.

Initial Site Visit Highlights

- Factors for the RFP:
 - Kentucky Proud Program (local procurement)
 - Sustainability
 - 75% of the residents tend to leave campus on the weekend
- Dining Program needs to:
 - Be Affordable
 - Be Accessible
 - In alignment with University's mission
 - Provide quality food and service

On-site Observations

Student Center:

- Has added national brands, which have been well received by the campus community.
- Food Court is more attractive than when Envision Strategies conducted its first Dining Program review.
- Opportunity still exists to improve overall customer flow and ambiance.



On-site Observations

- **Blazer**
 - Renovation has created a more inviting venue.
 - Made to order options still limited.
 - Opportunity exists to enhance the program.
- **Commons**
 - Provides a variety of menu items.
 - Not conveniently located for students during the day.
 - Current participation rates do not merit all of the existing service points.



Demand Analysis – Demographics

- UK Lexington Campus Demographics
 - Based on FY2012 Fact Book

UK Demographics	Headcount
Undergraduates	20,152
Graduates	7,942
Total Enrollment	28,094
Faculty	2,157
Staff	10,068
Total Faculty and Staff	12,225
Total Campus	40,319

Demand Analysis – Housing Distribution

- North Campus Housing Projections

North Campus	Existing	Aug. 2013	Aug. 2014	Aug. 2015	Aug. 2016	Aug. 2017
Blazer	186	186	186	-	-	-
Holmes Hall	304	304	-	-	-	-
Jewell Hall	106	106	-	-	-	-
Keeneland Hall	308	308	308	-	-	-
Patterson Hall	136	136	136	-	-	-
North Hall	144	144	144	144	144	144
Blazer Parking Lot			740	740	740	740
Beside Wildcat Lodge			427	427	427	427
Sites Boyd and Jewell				850	850	850
Site Holmes				500	500	500
Site Blazer					350	350
Site Patterson					-	-
Site Keeneland					350	350
Beds on North Campus	1,184	1,184	1,941	2,661	3,361	3,361

- Number of beds on North Campus will increase 184%.
- Beginning in FY2015, Blazer dining will no longer be available and 2,661 residents will need to be accommodated elsewhere.

Demand Analysis – Housing Distribution

- North Central Campus Housing Projections

North Central Campus	Existing	Aug. 2013	Aug. 2014	Aug. 2015	Aug. 2016	Aug. 2017
Donovan Hall	338	338	338	338	-	-
Haggin Hall	540	-	-	-	-	-
Haggin Field		601	601	601	601	601
Haggin Hall Site			332	332	332	332
Beds on North Central Campus	878	939	1,271	1,271	933	933

- Number of beds on North Central Campus will increase 6.3%.
- K Lair Dining is scheduled to go off line during the Summer 2013; therefore, over 900 residents and as many as 1,271 will need to be accommodated elsewhere.

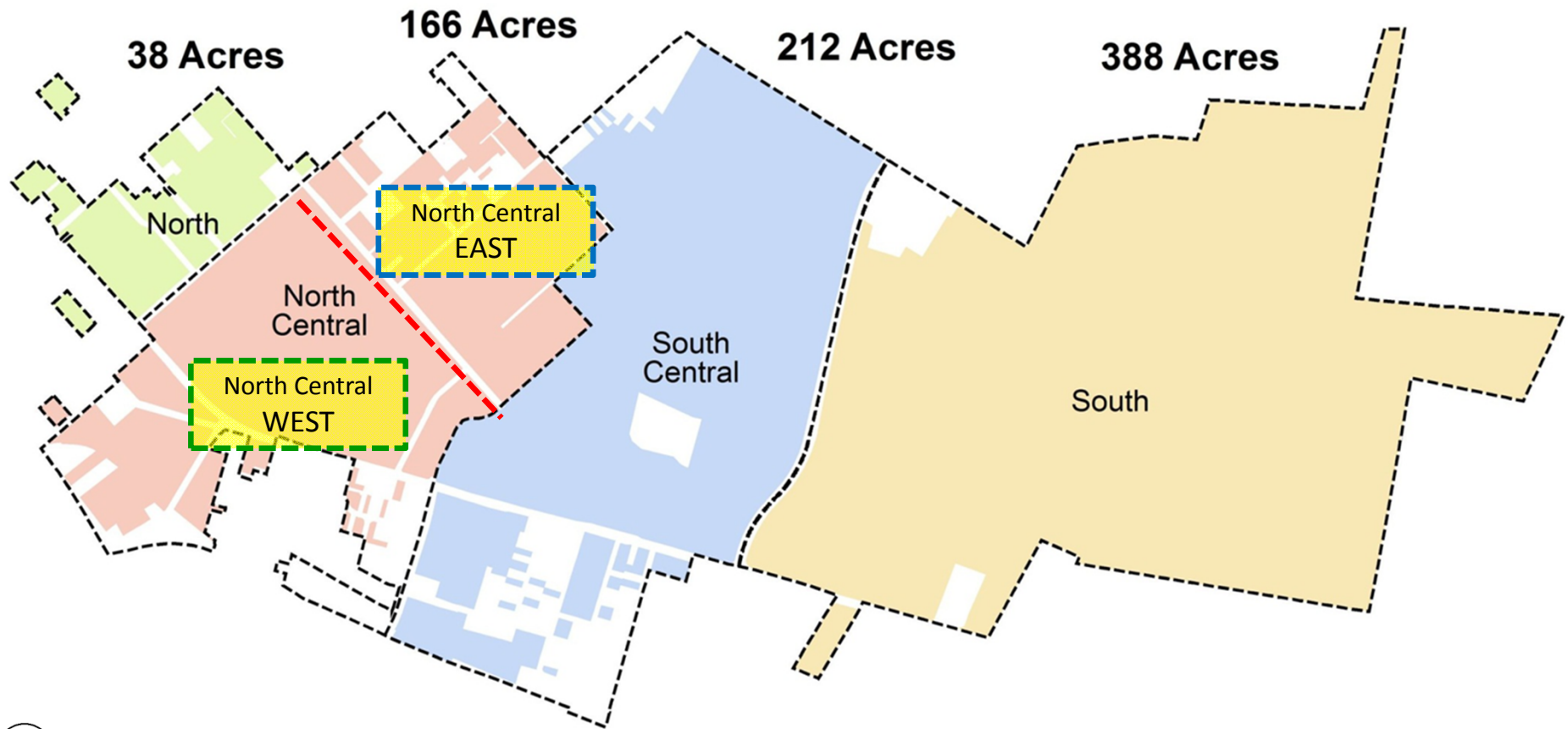
Demand Analysis – Housing Distribution

- South Central Campus Housing Projections

South Central Campus	Existing	Aug. 2013	Aug. 2014	Aug. 2015	Aug. 2016	Aug. 2017
Kirwin I	167	167	167	167	-	-
Blanding Tower	610	610	610	-	-	-
Blanding I	167	167	167	-	-	-
Blanding II	167	167	167	-	-	-
Blanding III	164	164	164	-	-	-
Blanding IV	167	167	167	-	-	-
Kirwan Tower	610	610	610	610	-	-
Kirwan II	165	165	165	165	-	-
Kirwan III	167	167	167	167	-	-
Kirwan IV	167	167	167	167	-	-
Baldwin Hall	174	174	174	174	174	174
Ingels Hall	171	171	171	171	171	171
Smith Hall	174	174	174	174	174	174
Cooperstown Site			818	818	818	818
Copperstown 5 sites				1,224	1,224	1,224
Blanding Site					1,100	1,100
Kirwin Site						1,100
Beds on South Central Campus	3,070	3,070	3,888	3,837	3,661	4,761

- Number of beds on South Central Campus will increase 55%.
- Commons Dining is scheduled to go off line during the Summer 2016; therefore, over 3,600 residents will need dining accommodations.

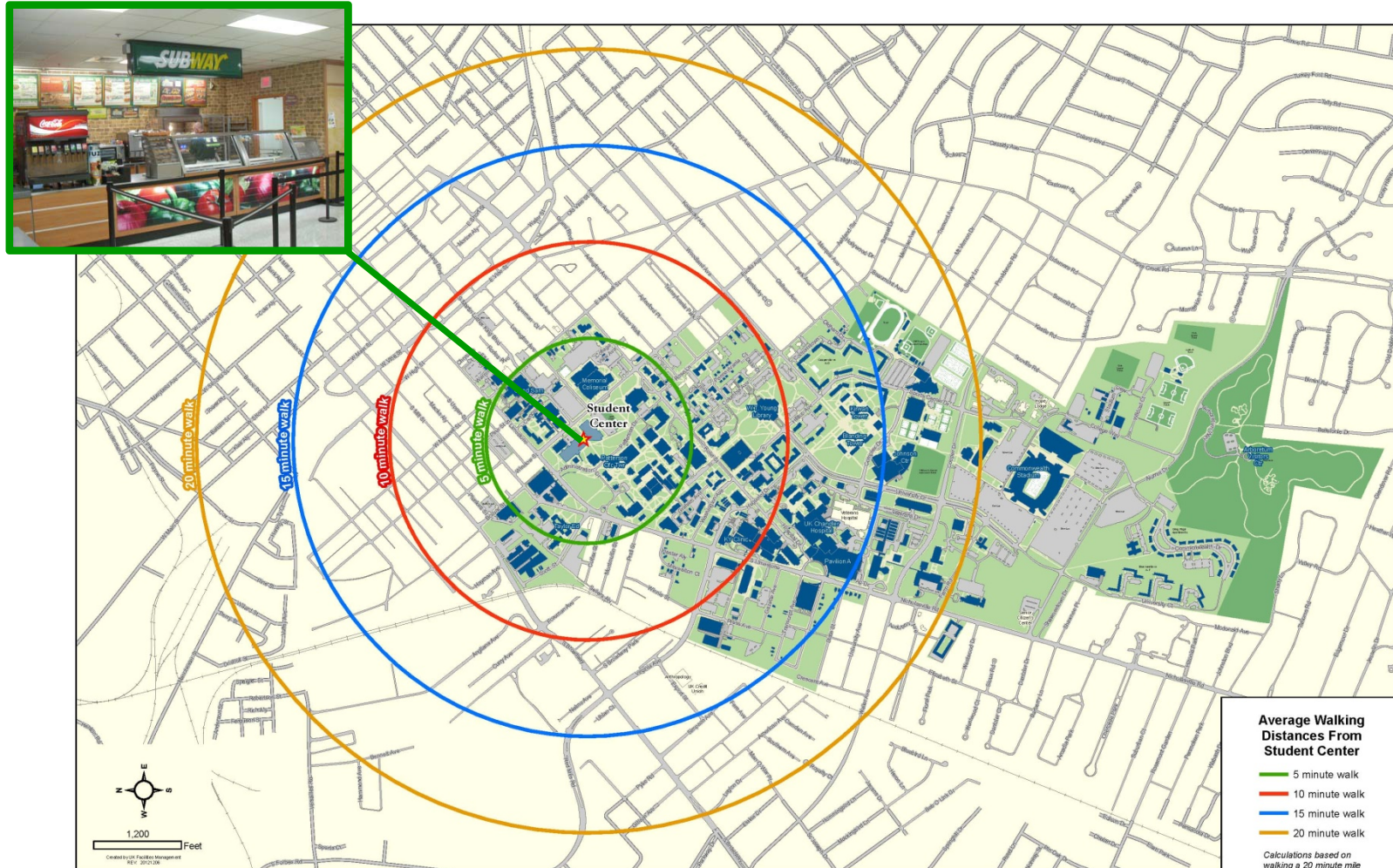
Campus Zones (Per Sasaki Master Plan)



Total UK Ownership = 804 Acres

Dining Analysis divided North Central Campus into two zones, based on 5 minute walks from existing dining venues.

Five Minute Walk From Student Center



Five Minute Walk From Ovid's / Young Library



Demand Analysis – Academic Density

- Peak Density for Academic workstations is Tuesday at 12 Noon.
- Based on Sasaki’s campus zoning, the number of registered students in class versus workstations is as follows:

Campus Zone	Students Registered at Tues. 12 Noon	Total Workstations	% of Stations Occupied
Total North Campus	15	100	15.0%
Total North Central	10,568	14,540	72.7%
Total South Central	1,108	4,032	27.5%
Total South	73	387	18.9%
Totals	11,764	19,059	61.7%

Demand Analysis – Academic Density

- Highest workstation density is in the North Central Zone.
- Most workstations are within a 5 minute walk of a Dining Venue, when including the satellite operations.
- Exceptions include those located in:
 - Dickey Hall
 - Arts Metal
 - Reynolds Warehouse #1

Demand Analysis – Lunch Transactions

- Dining Services captured 6,313 Lunch transactions between 11:00am and 2:00pm on Tuesday, October 16, 2012.
- Represents a 31.6% capture rate if one assumes only 11,764 students and 67% of the faculty / staff are on campus.
- Transaction counts do not include dining venues managed by other operators, i.e. Hospital.

Unit	Lunch Count
Ag North	165
Apothecary	167
BCTC	283
Blazer	411
Blazer Express	9
Blue Chips	293
Chick-fil-a	615
Clinic Starbucks	308
Commons	392
Commons Starbucks	94
Corner Store	42
Fusion	228
Intermezzo	403
K-Lair	436
Ovids	558
Ovid's Express	86
Ovid's Starbucks	184
Panda	443
Sbarro	158
SC QuickStop	219
SC Starbucks	302
Subway	517
Total	6,313

Demand Analysis – Dinner Transactions

- Dining Services captured 3,337 Dinner transactions between 4:30pm and 8:00pm on Tuesday, October 16, 2012.
- If all the transactions were from meal plan participants, represents a 58% capture rate.
- Transaction counts do not include dining venues managed by other operators, i.e. Hospital.

Unit	Dinner Count
Ag North	-
Apothecary	-
BCTC	22
Blazer	461
Blazer Express	45
Blue Chips	52
Chick-fil-a	47
Clinic Starbucks	85
Commons	590
Commons Starbucks	136
Corner Store	129
Fusion	-
Intermezzo	-
K-Lair	317
Ovids	647
Ovid's Express	-
Ovid's Starbucks	264
Panda	267
Sbarro	-
SC QuickStop	86
SC Starbucks	101
Subway	88
Total	3,337

Demand Analysis – Existing Dining

- North and South Campuses Lunch Demand

Existing Demand	Blazer	Blazer Express	Total North	Commons	Commons Starbucks	Corner Store	Total South Central
Day of Week	Tuesday	Tuesday	Tuesday	Tuesday	Tuesday	Tuesday	Tuesday
Meal	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch
Typical Meal Count	411	Closed	411	392	94	42	528
Peak HALF Hour Customers	143		143	103	23	13	139
Anticipated Take-out Factor	0.0%			0.0%	20.0%	100.0%	
Seating Efficiency Ratio	75.0%			75.0%	75.0%	75.0%	
Total Number of Seats Required for Meal	255		255	138	26	0	164
Actual Number of Seats Available Dining	355	0	355	448	30	0	478
<i>Transaction % Distribution</i>	<i>100.0%</i>		<i>100.0%</i>	<i>74.2%</i>	<i>17.8%</i>	<i>8.0%</i>	<i>100.0%</i>

Both Blazer and Commons have excess capacity at lunch.

Demand Analysis – Existing Dining

- North and South Campuses Dinner Demand

Existing Demand	Blazer	Blazer Express	Total North	Commons	Commons Starbucks	Corner Store	Total South Central
Day of Week	Tuesday	Tuesday	Tuesday	Tuesday	Tuesday	Tuesday	Tuesday
Meal	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner
Typical Meal Count	461	45	506	590	136	129	855
Peak HALF Hour Customers	103	11	114	122	27	29	178
Anticipated Take-out Factor	0.0%	100.0%		0.0%	40.0%	100.0%	
Seating Efficiency Ratio	75.0%	75.0%		75.0%	75.0%	75.0%	
Total Number of Seats Required for Meal	184	0	184	217	31	0	248
Actual Number of Seats Available Dining	355	0	355	448	30	0	478
<i>Transaction % Distribution</i>	<i>91.1%</i>	<i>8.9%</i>	<i>100.0%</i>	<i>69.0%</i>	<i>15.9%</i>	<i>15.1%</i>	<i>100.0%</i>

Both Blazer and Commons have excess capacity at dinner.

Demand Analysis – Existing Dining

- North Central West Campus Lunch Demand

Existing North Central (West) Zone	Blue Chips	Fusion	Intermezzo	Sub-total North Central West Satellites
Day of Week	Tuesday	Tuesday	Tuesday	Tuesday
Meal	Lunch	Lunch	Lunch	Lunch
Typical Meal Count	293	228	403	924
Peak HALF Hour Customers	92	67	110	269
Anticipated Take-out Factor	75.0%	45.0%	10.0%	
Seating Efficiency Ratio	75.0%	75.0%	75.0%	
Total Number of Seats Required for Meal	31	50	132	213
Actual Number of Seats Available Dining	46	50	143	239
<i>Transaction % Distribution</i>	<i>9.0%</i>	<i>7.0%</i>	<i>12.3%</i>	28.3%

North Central Campus satellite venues capture approximately 28% of the lunch customers dining in this zone. Based on the number of seats available, it is estimated that as many as 45% of the customers making a purchase at Fusion between 11:00am and 2:00pm, must take their meal to go.

Demand Analysis – Existing Dining

- North Central West Campus Lunch Demand

Existing North Central (West) Zone	Chick-fil-a	Ovid's Express	Panda	Sbarro	SC Quick Stop	SC Starbucks	Subway	Sub-total Student Center	Total North Central West Zone
Day of Week	Tuesday	Tuesday	Tuesday	Tuesday	Tuesday	Tuesday	Tuesday	Tuesday	Tuesday
Meal	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch
Typical Meal Count	615	86	443	158	219	302	517	2,340	3,264
Peak HALF Hour Customers	161	35	95	70	48	73	118	600	869
Anticipated Take-out Factor	30.0%	30.0%	30.0%	30.0%	100.0%	80.0%	35.0%		
Seating Efficiency Ratio	75.0%	75.0%	75.0%	75.0%	75.0%	75.0%	75.0%		
Total Number of Seats Required for Meal	151	34	90	66	0	20	103	464	677
Actual Number of Seats Available Dining								465	704
<i>Transaction % Distribution</i>	18.8%	2.6%	13.6%	4.8%	6.7%	9.3%	15.8%	71.7%	100.0%

The Student Center captures approximately 72% of the customers dining in the North Central West Campus zone. Based on the number of seats available, it is estimated that more than 30% of the customers dining at the Student Center between 11:00am – 2:00pm, must take their purchase to go.

Demand Analysis – Existing Dining

- North Central West Campus Dinner Demand

Existing North Central (West) Zone	Chick-fil-a	Ovid's Express	Panda	Sbarro	SC Quick Stop	SC Starbucks	Subway	Sub-total Student Center	Total North Central West Zone
Day of Week	Tuesday	Tuesday	Tuesday	Tuesday	Tuesday	Tuesday	Tuesday	Tuesday	Tuesday
Meal	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner
Typical Meal Count	47	Closed	267	Closed	86	101	88	589	589
Peak HALF Hour Customers	35		51		27	42	29	184	184
Anticipated Take-out Factor	15.0%		15.0%		100.0%	40.0%	10.0%		
Seating Efficiency Ratio	75.0%	75.0%	75.0%	75.0%	75.0%	75.0%	75.0%		
Total Number of Seats Required for Meal	54	0	79	0	0	47	48	228	228
Actual Number of Seats Available Dining								465	
Transaction % Distribution	8.0%		45.3%		14.6%	17.1%	14.9%	100.0%	100.0%

The Student Center is serving only 25% of the customers it does at lunch; therefore, has excess capacity at dinner. Blue Chips, Fusion, Intermezzo, Ovid's Express and Sbarro are not open for dinner, nor do they need to be open.

Demand Analysis – Existing Dining

- North Central East Campus Lunch Demand

Existing North Central (East) Zone	K-Lair	Ovid's	Ovid's Starbucks	Sub-total North Central East
Day of Week	Tuesday	Tuesday	Tuesday	Tuesday
Meal	Lunch	Lunch	Lunch	Lunch
Typical Meal Count	436	558	184	1,178
Peak HALF Hour Customers	116	139	73	328
Anticipated Take-out Factor	35.0%	20.0%	60.0%	
Seating Efficiency Ratio	75.0%	75.0%	75.0%	
Total Number of Seats Required for Meal	102	150	40	292
Actual Number of Seats Available Dining	101	190	in Ovid's	291
<i>Transaction % Distribution</i>	<i>37.0%</i>	<i>47.4%</i>	<i>15.6%</i>	<i>100.0%</i>

Based on the number of seats available, it is estimated that as many as 35% of the K Lair customers must take their meal to go. Ovid's is also at capacity between the hours of 11:00am and 2:00pm.

Demand Analysis – Existing Dining

- North Central Campus East Dinner Demand

Existing North Central (East) Zone	K-Lair	Ovid's	Ovid's Starbucks	Sub-total North Central East
Day of Week	Tuesday	Tuesday	Tuesday	Tuesday
Meal	Dinner	Dinner	Dinner	Dinner
Typical Meal Count	317	647	264	1,228
Peak HALF Hour Customers	67	117	50	234
Anticipated Take-out Factor	15.0%	20.0%	75.0%	
Seating Efficiency Ratio	75.0%	75.0%	75.0%	
Total Number of Seats Required for Meal	102	168	24	294
Actual Number of Seats Available Dining	101	190	in Ovid's	291
<i>Transaction % Distribution</i>	<i>25.8%</i>	<i>52.7%</i>	<i>21.5%</i>	<i>100.0%</i>

K Lair serves fewer customers at dinner than at lunch, while Ovid's serves more customers. Peak half hour is lower at both operations.

Demand Analysis – Meal Plan Participation

- Fall 2012 Meal Plan Participants:

Meal Plan	Ave. # of Meals / Week	# on Plan	% on Plan
Minimum weekly	5	2,874	50.1%
Blue weekly	14	428	7.5%
white weekly	10	610	10.6%
comfort weekly	21	77	1.3%
RA block	6.80	175	3.1%
Wildcat block	8.67	750	13.1%
Champion block	5.67	817	14.3%
Total		5,731	100.0%

- 50% of the students purchased the smallest plan possible.
- Based on total meals available in a given week per the plans purchased, the *average* amount available per participant over seven days is:
 - One meal per day
 - \$3.40 Flex Dollars per day

Dining Demand Analysis Conclusions

- North and South Campus Dining Venues are underutilized.
- Given the desire to make the Student Center more vibrant and active, recommend incorporating the All-You-Care-to-Eat venues into the Student Center and the proposed satellite Student Center.
 - This will encourage opportunities for commuter and residential students to dine together.
- Convenience Stores experience low participation and as a result are netting negative contributions; therefore, should limit the number available in the future. May want to offer Emporiums instead, which combines a food concept(s) with some popular retail items that are typically purchased in a convenience store.
- Future warehouse can be smaller than existing facility.

Proposed Future Options – North Campus

- Provide an AYCE Venue in the Student Center; Location is convenient to North Campus residents and on pedestrian path to campus.
- Depending on the distribution of housing in North Campus, may need an Emporium in the core of this residential zone.
- Assumes 20% lift in participation and that 70% of the residents will patronize the AYCE venue for dinner (with improved menu offerings) and 30% will dine at the Emporium.

Future Demand	AYCE in Student Center	Emporium in North	Total North
Meal	Dinner	Dinner	Dinner
Typical Meal Count	1,401	600	2,001
Peak HALF Hour Customers	313	147	460
Anticipated Take-out Factor	0.0%	50.0%	
Seating Efficiency Ratio	80.0%	75.0%	
Total Number of Seats Required for Meal	522	132	654
<i>Transaction % Distribution</i>	<i>70.0%</i>	<i>30.0%</i>	<i>100.0%</i>

Proposed Future Options – North Campus

Preliminary Space Estimate

- Based on the assumptions incorporated in the previous slide, the estimated Net Square Footage requirement is as follows:

Space Requirement (NSF)	AYCE in Student Center	Emporium in North
Meal	Dinner	Dinner
<i># of Seats</i>	522	132
Dining	8,352	2,112
Serving	3,915	1,960
Retail Space		500
Production	1,565	300
Storage	1,565	1,035
Ware Washing	965	200
Support Spaces	2,350	350
Total NSF	18,712	6,457

Proposed Future Options – North Central West

Preliminary Space Estimate

- Assumes a 20% lift in participation in this zone, resulting in a higher seating requirement for the Student Center.
- Assumes Blue Chips, Fusion and Intermezzo are still available and accommodate 28.3% of the lunch customer counts; however, take-out factor will need to increase.

Future North Central (West) Zone	Chick-fil-a	Ovid's Express	Panda	Sbarro	SC Quick Stop	SC Starbucks	Subway	Sub-total Student Center	Total North Central West Zone
Meal	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch
Typical Meal Count	738	103	532	190	263	362	620	2,808	3,917
Peak HALF Hour Customers	193	42	114	84	58	88	142	748	1,070
Anticipated Take-out Factor	25.0%	25.0%	25.0%	25.0%	100.0%	60.0%	25.0%		
Seating Efficiency Ratio	75.0%	75.0%	75.0%	75.0%	75.0%	75.0%	75.0%		
Total Number of Seats Required for Meal	194	43	115	84	0	48	143	627	
Actual Number of Seats Available Dining								465	
Transaction % Distribution	18.8%	2.6%	13.6%	4.8%	6.7%	9.3%	15.8%	71.7%	100.0%

Proposed Future Options – North Central West

- When the Student Center is renovated and the satellite operation is built, it is anticipated that the average production for catering per meal will increase from 600 to 800 guests.
- Incorporating the assumptions on the previous slides for the retail operations, the estimated Net Square Footage requirement is anticipated to be:

Space Requirement (NSF)	Chick-fil-a	Ovid's Express	Panda	Sbarro	SC Quick Stop	SC Starbucks	Subway	Catering	Sub-total Student Center	AYCE in Student Center	Total Future Student Center
Meal	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch		Lunch	Dinner	
# of Seats	194	43	115	84	0	48	143		627	522	1,149
Dining	3,104	688	1,840	1,344	-	864	2,288	-	10,128	8,352	18,480
Serving	500	300	500	500		450	500		2,750	3,915	6,665
Retail Space					500				500	-	500
Production	300	200	300	300			250	880	2,230	1,565	3,795
Storage	500	180	455	340	250	350	470	2,280	4,825	1,565	6,390
Ware Washing	150	150	150	150	-	150	150	800	1,700	965	2,665
Support Spaces	300	200	300	300	100	200	250	800	2,450	2,350	4,800
Total NSF	4,854	1,718	3,545	2,934	850	2,014	3,908	4,760	24,583	18,712	43,295

Proposed Future Options – N Central E & S Central

Preliminary Space Estimates - *Lunch*

- Recommend that all venues previously located in Commons be incorporated into the Student Center satellite location.
- Assumes a 40% lift in participation from residents for venues previously in Commons; 20% lift for the K Lair replacement.

Future Demand - North Central East & South Central Zones	Ovid's	Ovid's Starbucks	Retail in SC Satellite	AYCE in SC Satellite	Replacement Coffee in SC Satellite	Replacement Emporium / C-store in SC Satellite	Sub-total SC Satellite
Meal	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch
Typical Meal Count	558	184	523	700	103	227	2,295
Peak HALF Hour Customers	139	73	139	184	25	70	630
Anticipated Take-out Factor	20.0%	60.0%	25.0%	0.0%	50.0%	40.0%	
Seating Efficiency Ratio	75.0%	75.0%	75.0%	75.0%	75.0%	75.0%	
Total Number of Seats Required for Meal	150	40	140	246	18	56	650
Actual Number of Seats Available Dining	190	in Ovid's					
<i>Transaction % Distribution</i>	<i>24.3%</i>	<i>8.0%</i>	<i>22.8%</i>	<i>30.5%</i>	<i>17.8%</i>	<i>8.0%</i>	<i>100.0%</i>

Proposed Future Options – N Central E & S Central

- Dinner Demand Analysis using similar assumptions that were incorporated for lunch:

Future Demand - North Central East & South Central Zones	Ovid's	Ovid's Starbucks	Retail in SC Satellite	AYCE in SC Satellite	Replacement Coffee in SC Satellite	Replacement Emporium / C-store in SC Satellite	Sub-total SC Satellite
Meal	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner
Typical Meal Count	647	264	380	1,100	215	353	2,048
Peak HALF Hour Customers	117	50	80	227	43	79	429
Anticipated Take-out Factor	20.0%	75.0%	15.0%	0.0%	40.0%	40.0%	
Seating Efficiency Ratio	75.0%	75.0%	75.0%	75.0%	75.0%	75.0%	
Total Number of Seats Required for Meal	168	24	121	404	47	86	658
Actual Number of Seats Available Dining	190	in Ovid's					
<i>Transaction % Distribution</i>	31.6%	12.9%	18.6%	53.7%	15.9%	15.1%	100.0%

Proposed Future Options – N Central E & S Central

Preliminary Space Estimates

- Ovid's space program is existing.
- Estimated NSF for the Student Center satellite incorporates the assumptions on the previous slides for the retail operations that will be located in the South Central zone of campus.

Space Requirement (NSF)	Ovid's	Ovid's Starbucks	Retail in SC Satellite	AYCE in SC Satellite	Replacement Coffee in SC Satellite	Replacement Emporium / C-store in SC Satellite	Sub-total SC Satellite
Meal	Lunch	Lunch	Lunch	Dinner	Dinner	Dinner	
# of Seats	190	<i>in Ovids</i>	140	404	47	72	663
Dining	2,924		2,240	6,464	846	1,152	10,702
Serving	1,444	270	1,860	3,230	300	1,410	6,800
Retail Space				-	-	400	400
Production	958		550	1,210	-	200	1,960
Storage	in Produc.		560	1,210	231	620	2,621
Ware Washing	in Produc.		180	810	150	150	1,290
Support Spaces	in Produc.		300	2,020	250	300	2,870
Total NSF	5,326	270	5,690	14,944	1,777	4,232	26,643

Proposed Future Options – Warehouse

- Dining Services currently makes approximately 2,600 items on any given day in the K Lair Central Production facility for the satellite operations.
- The Central Production facility (which will be taken off line with the closing of the K Lair facility) also serves as a warehouse, allowing Dining Services to make bulk purchases, which reduces the overall product cost to the department.
- The Warehouse / Central Production facility replacement does not need to be in the heart of campus, but can be on the peripheral, providing delivery trucks from vendors would have good access.
- A preliminary space estimate for the replacement Warehouse is shown on the right.

Food Service Support	NSF
Storage	1,310
Bulk Purchase Allowance	1,200
Production	800
Staging Area	200
Office/ Support	1,675
Ware washing	200
Total Warehouse	5,385
Admin. Offices	2,100
Total Support	7,485



Dining Services Master Plan Update

January 30, 2013

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