

DARDEN ARCHITECTS

April 11, 2019

PROJECT: 1843, Reedley College Center for Performing Arts

Food Service Meeting Notes

Attendance:

Martin Ilic, Darden Architects

William Brandle, Darden Architects

John Cunningham, Food Services Manager

Michael Kaiser, RC Building Services

Notes:

Reconfigure layout such that the box office is not accessed through the concessions space.

Avoid fixed equipment. Provide moveable equipment to enhance flexibility and to make the space easier to keep clean.

Include electrical, water and gas to accommodate future equipment (hood vent, etc.) for expanded cooking use in space.

Provide direct access to the exterior from the concessions space for loading and unloading of equipment.

Initial equipment includes a 3-compartment sink, ice maker, commercial refrigerator, and work counter(s).

An eye wash would be needed if the concession space was a 'cooking kitchen'.

Include a window on the door into the banquet space or ideally two doors (one swinging in and one out) for server safety.

Consider catering vehicle parking proximity to the concessions area in the design of the site. The closer, the better and make sure there are no changes in level. RC Food Service will sometimes need to make several trips to and from their main prep area during meal service. The design should accommodate this.

END