

Architect:

BCWH Architects
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Owner:

University of Richmond

Project Cost:

\$8,000,000

Square Footage:

54,800 sf

Cost per Square Foot:

\$145.99/sf

Completion Date:

Summer 2006
(under construction)



Project Description:

The Heilman Dining Center addition and renovation project transforms the Dining Center into a state-of-the-art food service production and dining facility for the University of Richmond Campus. Most notably, the service facility will be transformed into an updated "marketplace" atmosphere which offers greater variety and made to order meals. Materials and colors have been selected which highlight the diversity and richness of this experience.

The new addition expands the kitchen and provides a new campus convenience store. Administrative offices for Dining Services are consolidated along with a central Campus Post Office on the floor above the new kitchen. The new addition provides approximately 12,600 square feet on the two new floors. The existing entry lobby, kitchen and servery areas are approximately 15,000 square feet of heavy renovation. Schedule completion is the Summer of 2006.

Green Features:

- Protection of open space by limiting site work to the areas prescribed by LEEDd credit;
- site lighting will be such that zero direct-beam illumination leaves the building site;
- no permanent irrigation systems will be installed and native plantings have been specified;
- reduction of heat island effect through the use of EnergyStard rated white thermoplastic roofing over new and re-roofed low slope roof areas;
- project goal set to use at least 20% of local or regional materials including 50% of those harvested locally;
- materials such as brick, concrete, concrete masonry units, steel framing, and carpet are produced within 500 miles of the project site;
- use of low VOC paints, carpet, and urea-formaldehyde free composite wood;
- all areas where cleaning/chemical products are mixed or stored, separate ventilation and plumbing systems will limit the exposure of these materials to the building occupants;



- all kitchen refrigeration and building HVAC equipment will be HCFC free;
- new water saving toilets and waterless urinals will be installed to reduce potable water consumption;
- all hand sinks will be equipped with aerators and in the kitchen will incorporate control sensors to minimize water usage.

