Waterleaf Space Optimization Study

Board of Trustees Meeting

June 25, 2015

College of DuPage
Option 1

Convert to Classroom Space
Existing Dining Room
Classroom Conversion – Option 1
Re-Purpose Dining Room to Classrooms - Existing Kitchen Remains
Classroom Conversion – Option 2
Re-Purpose Dining Room to Classrooms - Existing Kitchen Remains
Classroom Conversion – Option 3
Re-Purpose Dining Room and Kitchen to Classrooms
Waterleaf Re-Purposing Cost Potential
Simple rough estimates based on costs per square foot

- **Re-Purposing Options 1 & 2, Scope of Work (Dining & Bar)**
  - Removal of existing Bar and Dining area finishes including wood paneling, divider walls, multi-level ceilings, built-in seating, etc.
  - Metal stud & drywall partitions, doors, suspended acoustic tile ceilings and finishes to suit classroom uses.
  - New HVAC ductwork distribution and controls to serve four new classrooms and corridor vs large open area.
  - New electrical & data wiring distribution for classroom audio visual computer networking together with new lighting for increased illumination for classroom use.
  - Redistribution and increased quantity of fire sprinkler heads for individual classrooms vs large open area.
  - Possible Cost Range: $110/sf to $150/sf x 3,440 sf = $378,400 to $516,000.

- **Re-Purposing Option 3, Scope of Work (Dining, Bar & Kitchen)**
  - All scope of work included in Options 1 & 2 plus:
  - Enhanced demolition requirements resulting from existing kitchen equipment, associated mechanical, electrical, plumbing, fire protection and kitchen exhaust systems.
  - Preparation of main mechanical, electrical and fire protection systems for conversion from commercial kitchen use to classroom/office uses.
  - Closure and/or re-routing of existing underground kitchen area floor drains.
  - Floor levelling to eliminate existing pitch to floor drains, as required to make surfaces level to receive new floor finishes suitable for classroom/office uses.
  - Possible Cost Range: $180/sf to $225/sf x 6066 sf = $1,091,880 to $1,364,850.
Option 2

Lease or Management of Space
Partnership with Sodexo

Full management or lease of current Waterleaf venue:
- Not interested at this time due to location, venue type, anticipated investment required, publicity

Evaluate options for Wheat Café space:
- Sodexo to conduct full study of space
- Smaller, casual space - additional options likely available
- Catering for the CHC/MAC/PE potentially out of this space
  - Expand catering services for campus events in CHC/MAC/PE
  - Ability to use kitchen in Wheat Café enhances services to east end of campus
- Manage venue under current contract
Space Rental for Events

Considerations:

- Community events bring increased exposure to College offerings
- Average of 5 requests per month from community that cannot be accommodated due to lack of availability of larger space
  - No marketing of space for community use has been initiated due to limited availability

Option:

- Rent space as a venue for events
- Conference & Events Services responsible for rental events
- Sodexo to utilize kitchen for event catering services
- Potential for shared space use – academic lab/event rental
Lease Externally

Considerations:
- DuPage County Statistics
  - Population in DuPage County continues to increase*
  - Retail & Food Service Sales for Jan – May up slightly from 2014**
  - Unemployment lower in region vs. state and national*
- Current restaurant space available in Glen Ellyn leasing at $14 - $30/sq. ft./year***; potential annual revenue $84,000 - $180,000
- High end venue - greater investment, greater risk
- Location – lack of traffic requires extensive marketing
- Waterleaf financials made public in recent months
- Requires amendment to current Sodexo contract

Option:
- Lease fully equipped space
- Engage a broker to ensure optimum value

* Source: Choose DuPage  ** Source: U.S. Census Bureau  *** Source: LoopNet
Option 3

Convert to an Academic Lab
Vision: Culinary and Hospitality Center

- Increase opportunities for lab-based, applied learning for Culinary and Hospitality students
- Students gain exposure to various styles of service and cuisines within real world scenarios
- Create a dining experience that reflects preferences and demographics of the community.
## Fall 2015

<table>
<thead>
<tr>
<th>Student Population</th>
<th>Spring 2014</th>
<th>Spring 2015</th>
</tr>
</thead>
<tbody>
<tr>
<td>Culinary</td>
<td>613</td>
<td>562</td>
</tr>
<tr>
<td>Hospitality</td>
<td>308</td>
<td>343</td>
</tr>
</tbody>
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- Supported by 8 Culinary & Hospitality faculty
Culinary & Hospitality Courses
Related to these Lab Spaces

- CULIN 1102 Culinary Arts: Quantity Food Prep II
- CULIN 1151 Food and Beverage Service and Sales
- CULIN 2153 Culinary Arts-Garde Manger
- CULIN 2205 Culinary Arts-Int’l Cuisine
- CULIN 2210 Culinary Arts-Classical Cuisine
- HOSP 1112 Hospitality Facilities Mgt.
- HOSP 2261 Beverage Mgt. Operation
Fall 2015

- **Current**
  - International Cuisine class on Monday evenings
  - Classical Cuisine classes on Tuesday evenings

- **Adjustments**
  - Relocate other Culinary/Hospitality courses into this space (such as Beverage Management, Mixology) based on availability
  - Curriculum assessment and revision
Vision: Spring 2016

- **Quantity Food Prep II classes** move from Wheat Café to Waterleaf
  - Seating for additional guests which will improve student experience
- **Classical and International Cuisine classes** change days to better meet community and campus preferences
- **Hospitality courses in Advanced Meeting & Event Management classes** move to Waterleaf
  - Maximize learning lab space and facilities for experience with a variety of size and format event options
  - Students host multiple large events for specific audiences
- **New ‘Fast Casual’ dining course** offered in Wheat Café
Vision: Wheat Café

- Transition lab for new dining courses with a retail component
  - Utilize Wheat Café and Culinary Market space as cohesive unit much like a Panera style concept
  - Accommodate space for barista, beverage station and coffee for “Grab & Go” concept
- Student involvement through related courses, and internship opportunities across all specialties
Vision: Culinary & Hospitality Center Labs

Long Term Opportunities

- Curriculum revisions to address emerging culinary trends:
  - Breakfast service class in Wheat Café
  - Culinary Market class
  - Multiple service courses for student skill progression

- Weekend seasonal farm dinners involving community growers/vendors

- Dining experience focused on locally-sourced food in a contemporary, environment delivered by Culinary and Hospitality students

- Student involvement: increased opportunities as interns, as employees and as students
QUESTIONS?