



PROJECT SHOWCASE

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Pitch Perfect

At Boston's Berklee College of Music, designers hit all of the right notes with a four-level facility that has become a destination dining and performance space.

By Janice Cha || Photos by Dave Green Photography

Administrators at the Berklee College of Music had lofty goals for the college's new building located on Boston's bustling Massachusetts Avenue. For starters, the 16-story, 369-bed student residence facility's public areas had to include an "all-you-care-to-eat" dining program, plus music practice rooms, rehearsal rooms, music technology space, retail space, a fitness facility and roof terrace. They also hoped to achieve LEED Silver certification. They envisioned the dining area as a campus destination spot, but they also wanted it to double as a performance space, so it would need to be positioned in a showy, front-and-center location within the building. The catch,

however, was that the site's busy downtown location and the space constraints it created ruled out housing the dining program on a single floor.

Berklee put the project out to bid in 2009. Three architectural firms tried to come up with a workable design for the site, but each was slightly off-key. The fourth firm's design proved pitch perfect. William Rawn Associates, Boston, came up with the overall building plans, which featured a three-story-high windowed atrium where assorted foodservice facilities would be installed on four levels. One level is a fourth floor, a mezzanine to the third floor, and it houses the production kitchen.

William Rawn partnered with Ricca

Design Studios, Greenwood Village, Colo., led by Boston-based Leonard Condenzio, FCSI, to handle the foodservice portion. Ricca Design Studio's role was to design the servery layout, kitchen, dishwashing area, storage areas, production kitchen and offices.

Challenges Galore

Identifying the right way to split the all-you-care-to-eat dining services and support areas among multiple levels became crucial in providing an ideal dining solution for the school, student body and staff. But reaching the final design involved challenges, such as project budget restrictions and issues with construction feasibility.

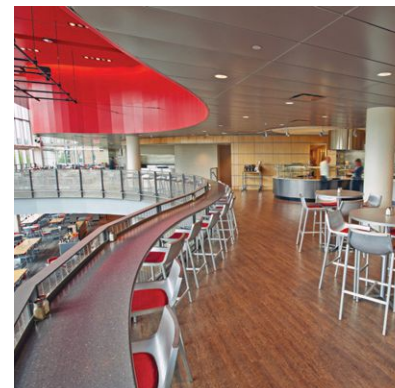
"Once the ball finally began rolling in the right design direction, smaller obstacles would present themselves in the form of steel support girders, which we had to design around, and the steady shrinking of allotted foodservice space as design progressed," Condenzio says.

Complicating matters was the whole question of product flow for the four-level operation. The first level houses behind-the-scenes facilities support, loading docks, mechanicals rooms, etc. The second level is the main level, designed to accommodate foodservice (retail and meal-plan based) and musical performances. The third level features more foodservice; half a level up from the third level is a fourth level that houses a production kitchen.

◀ The curved red walls that look like a soffit above the third-level servery actually hide Berklee's fourth-level production kitchen (far left).



▲ Berklee's well-equipped cook lines support both the second- and third-level serveries and reduce mealtime reliance on the production kitchen located on the fourth level.



◀ Upper-level seating overlooking the performance space below is just one of the bonuses that emerged from Berklee's multilevel foodservice design.



^^ Multiple access points along the Berklee servery's stations help speed service (top).

^ Berklee's third-level servery is anchored by an Action cooking station equipped with a circular Evo grill and eye-catching round hood. The Deli sits to the right of the Action station.

administrators that each servery would be a destination in itself," Condenzio says. "When they hold performance events on the second floor, they can close foodservice during setup and still be able to serve people on the third floor. This feature works beautifully to fulfill Berklee President Roger Brown's desire to have the dining hall function as a performance venue."

The resulting dining facility, opened December 2013, hits all of the right notes. Berklee's student dining areas on the second and third floors are set in an open floorplan and are in full view of the soaring, glass-enclosed atrium. The open design allows natural light to flood the space during the day and connects the indoors to bustling Massachusetts Avenue activities by night. "Much like the nature of music and culture at Berklee, this space is connected to and inspired by its surroundings," Condenzio observes.

With only one control point for student entry—on the second level—meal-plan card usage can be monitored from a single location, enhancing staff efficiencies. The main servery on the second floor features Mediterranean, Pizza, Sauté, Wellness and Salads stations. The third-level servery, accessed via a grand, semi-spiral staircase from the second floor, features an Action cooking station and Deli. Both serveries include dessert and beverage stations as well as the tray return. The production kitchen is tucked half a flight up on a mezzanine level, linked by service elevators to the second and third levels.

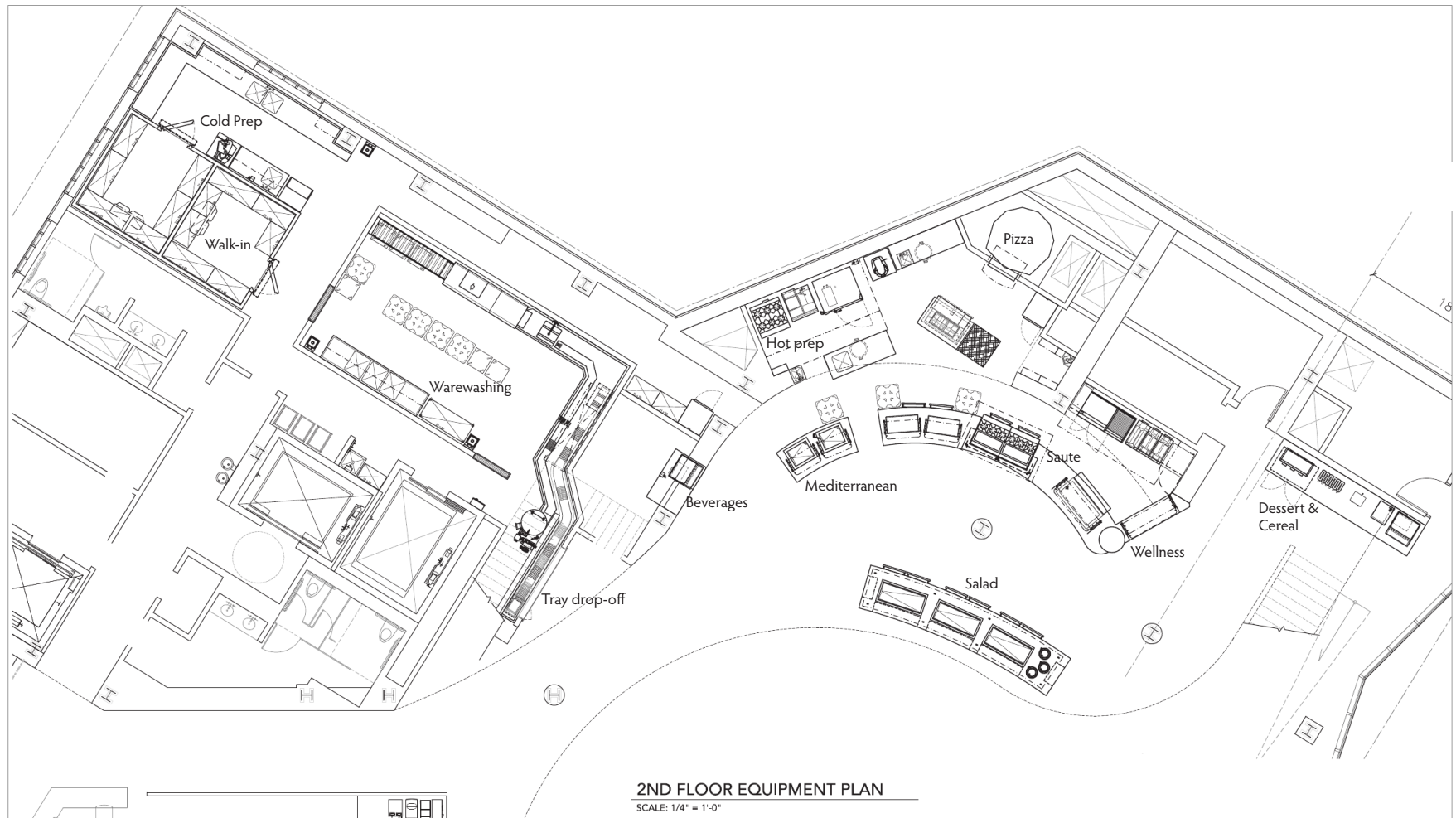
As with all new facilities, attention to sustainability is paramount to the durability and operational success of a design. Tarah Schroeder, sustainability director and principal for Ricca Design Studios, specified and coordinated the energy-saving, high-performance equipment and systems that would

"The project's complexity in transporting food between levels concerned the operator," Condenzio says. "As we refined the design, we began thinking about the menu on each floor and began dividing walk-ins to better support each servery. But every time we thought we'd figured it out, there'd be another column or cross-brace that would shift in the design and affect our space."

Soiled-dish handling was another concern. "The number of servery platforms and seats, as well as the grand staircase connecting the two serveries on the second and third levels required a dishroom on each floor," Condenzio says. "We explored the idea of single dishroom served by a vertical tray lift, but logistics and costs led Berklee to choose a 'tray optional' dining model instead. Now we've got a tray-return conveyor leading into a dishroom on each floor, which gives more flexibility."

Dining On Key

"In the end, we convinced Berklee



Key Equipment

Second-Floor Servery

Storage

- Penn walk-in cooler, freezer
- Master-Bilt/Standex refrig. system
- Metro/Emerson shelving

Cold Prep

- Hobart/ITW FEG slicer
- Scotsman/Alti Group ice machine
- Optipure water filter

Warewashing

- MEIKO dishmachine, booster
- Metro/Emerson dish carts
- Advance Tabco hand sinks
- Aeroworks tray conveyor
- T&S Brass hose reels
- Somat/ITW FEG pulper

Cook line (back)

- Jade/Middleby range
- Frymaster/Manitowoc pasta cooker
- Alto-Shaam double-stacked combi oven
- Hobart/ITW FEG mixer

Pizza

- Cold-prep table (custom)
- Wood Stone hearth oven
- Advance Tabco cutting table
- True reach-in refrig.
- Hatco heated shelves

Mediterranean

- Randell/Unified Brands hot/cold pan
- Refrig. drawers (custom)

Saute

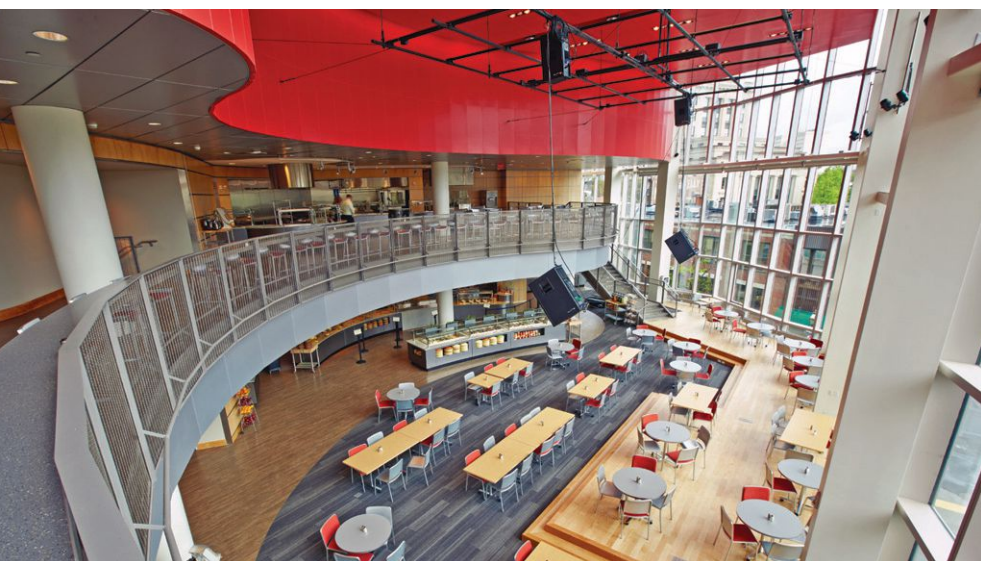
- Randell/Unified Brands hot/cold pan
- Vulcan/ITW FEG griddle, charbroiler, refrig. stand
- Jade/Middleby fire and ice ranges
- Alto-Shaam fryers and dump station
- True undercounter freezer

Salad

- Refrig. drawers (custom)
- Cold pans, remote (custom)
- APW Wyott/Standex soup wells

At A Glance

- **Facility:** Berklee College of Music, Boston
- **Project:** College resident hall dining facility
- **Design Consultants:** Leonard Condenzio, FCSI, Ricca Design Studios, Norwell, Mass.
- **Total Project Budget:** \$99 million
- **Foodservice Equipment Budget:** \$2.25 million
- **Scope of Work:** Concept Development, Space Allocation, Preliminary Design, Detailed Design, Specification Writing, Site Inspections, Pre-Opening Inspection
- **Architects:** William Rawn, FAIA, LEED AP; Cliff Gayley, AIA, LEED AP; Sam Lasky, AIA, LEED AP; William Rawn Associates, Architects Inc., Boston
- **Engineers:** Structural: LeMessurier, Boston; MEP/FP/IT/Security: Rist-Frost-Shumway Engineering, Laconia, N.H.; Civil: Nitsch Engineering, Boston; Geotechnical: Haley & Aldrich, Boston
- **Space Designers:** Music Technology Space Design & Performance/Dining Space Acoustical Design: John Storyk, AIA, Walters-Storyk Design Group, New York
- **Code:** R.W. Sullivan Engineering, Boston
- **Lighting:** Lam Partners Inc., Cambridge, Mass.
- **Sustainability:** The Green Engineer Inc., Concord, Mass.
- **Landscape Architects:** Landworks Studio Inc., Boston
- **Transportation:** Vanasse Hangen Brustlin, Watertown, Mass.
- **Vertical Transportation:** Syska Hennessy Group, Chicago



▲ Berklee's student dining areas are spread across two floors in an open atrium floorplan. Its dual serveries allow the main floor to host performances without interrupting meal service. Note how the stage doubles as a seating area.

support the multilevel operation. The smart equipment choices helped the serveries and production kitchen function at peak efficiency. Those choices included:

- Kairak remote parallel compressor racks offering energy-efficient refrigeration. Running multiple refrigerated pieces of equipment off of a central, remote refrigeration rack keeps hot air and noise out of the foodservice space.
- Halton exhaust hoods with M.A.R.V.E.L. demand-control ventilation providing low-volume exhaust hoods and variable-speed fans.
- Somat pulping system that reduces waste volume by up to 80%.

- Flexible, multi-use equipment, such as Alto-Shaam combis for their cook/chill/retherm capabilities, an Electrolux pressurized tilt skillet for fast volume cooking and an American Panel blast chiller to speed bulk production processes.

Designers were able to turn a challenging space—a foodservice operation spread vertically through three floors and a mezzanine—into a unique space that's perfectly adaptable to the needs of the client. "It took many more iterations than usual to make it happen due to all the surprises and wrinkles, but in the end, the 'aha!' moment from the client was worth it," Condenzio says. 🌍

Key Equipment Continued

Third-Floor Servery

Action Station

- APW Wyott/Standex soup well
- Panasonic rice cooker
- Randell/Unified Brands hot/cold drop-in pans
- BSI heated surface
- Randell/Unified Brands undercounter refrigeration/freezer
- Evo grill

Deli

- Custom refrigeration drawers
- Alto-Shaam fryers and dump station, double-stacked combi oven
- Randell/Unified Brands hot/cold drop-in pans

Grill and Desserts

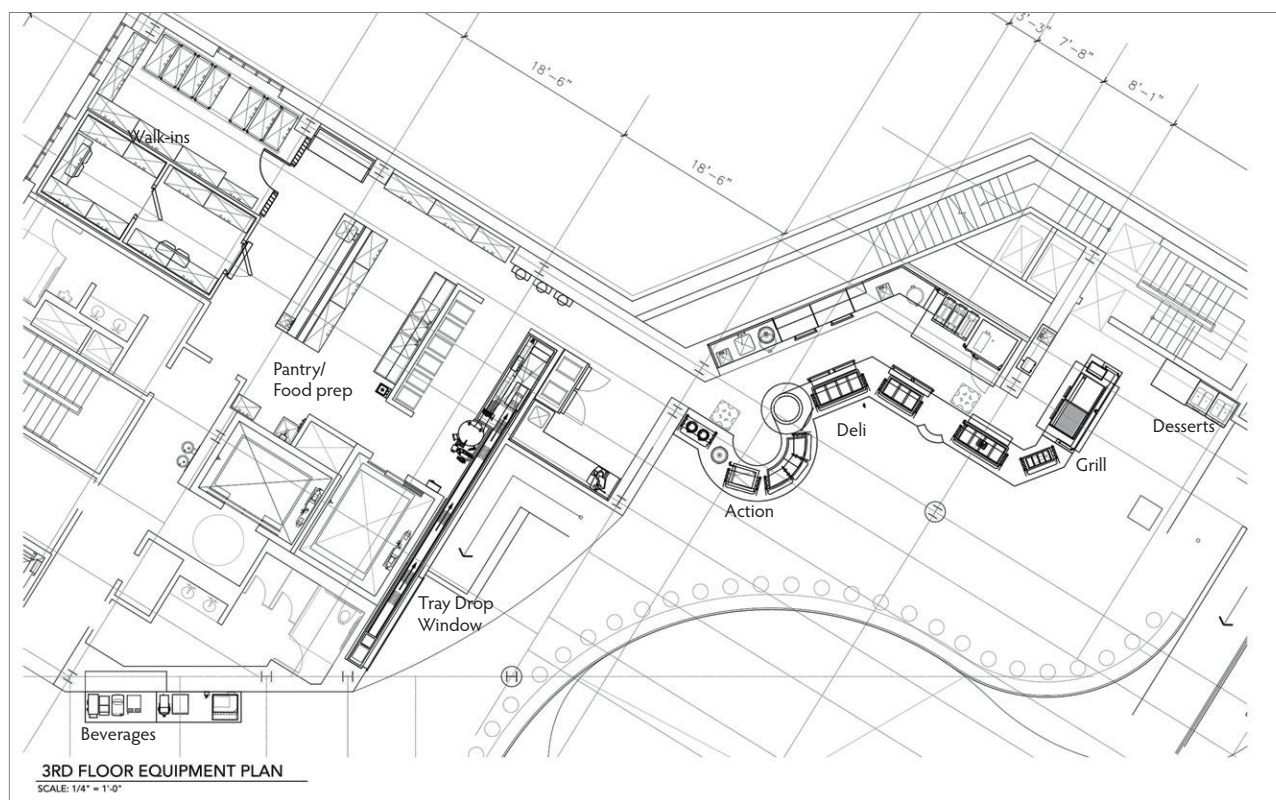
- Wells/Middleby hot food well
- Kairak/ITW FEG cold pans
- Hatco toaster
- Vulcan/ITW FEG charbroiler, griddle, refrigeration stand
- Taylor/Carrier yogurt machine

Pantry/Food Preparation

- Penn walk-in freezer, cooler
- Master-Bilt/Standex refrigeration system
- Hatco toaster
- Hobart/ITW FEG slicer
- True roll-in refrigeration

Potwash/Scraping

- Aerowerks tray conveyor
- Advance Tabco hand sinks
- Somat/ITW FEG pulper
- T&S Brass hose reels



Throughout

- Halton exhaust hoods
- BSI food shields w/ lights
- Optipure water filter
- Kairak/ITW FEG rack-refrigeration system

Fourth-Floor Production Kitchen

(Floorplan not shown.)

- Metro/Emerson shelving, pan racks
- Hobart/ITW FEG mixer, slicer
- Alto-Shaam combi oven
- Garland/Manitowoc convection oven, range
- Cleveland/Manitowoc 40-gal. tilt kettle
- Electrolux 40-gal. pressure tilt skillet

- Mars air doors
- Penn Refrigeration walk-in
- Master-Bilt/Standex refrigeration system
- American Panel blast chiller/freezer
- Robot Coupe food processor
- Scotsman/Alf Group ice maker
- Follett ice bin
- Fetco coffee brewer