

a welcoming and authentic culinary experience that reflects the richness of various cultures and fosters a sense of community and understanding among our campus community.” Contributing to the project’s success, Palmer says, was “collaboration with an architect who understood our campus’ dining needs and carried forward an aesthetic vision.”

The project also features a full-service coffee house, upgraded indoor and outdoor seating areas, and a new connection to a neighboring building on the UC San Diego campus. “The main highlights of the space are the sense of vibrancy and community the design fosters,” says Kristin Shultz, AIA, LEED AP, associate, HGW Architecture, San Diego. “We were also intentional with the materials

selected and how they relate to UC San Diego’s vision of highlighting the cuisines of the African Diaspora. The design concept leaned into biophilic design by incorporating natural materials, live plants and organic shapes.”

The colors, patterns and textures of the wall tiles, which are primarily ceramic with some large format porcelain tiles, reinforce the connection to the menu ingredients. Living, leafy green plants weave through the space to connect the foodservice area to the dining room. “Another key element to the design is the fabricated, woven wood basket soffits highlighting the foodservice nodes,” Shultz says. “These assist with wayfinding, reinforce the biophilic design elements

and relate back to the use of baskets in the transport and display of food items throughout history.”

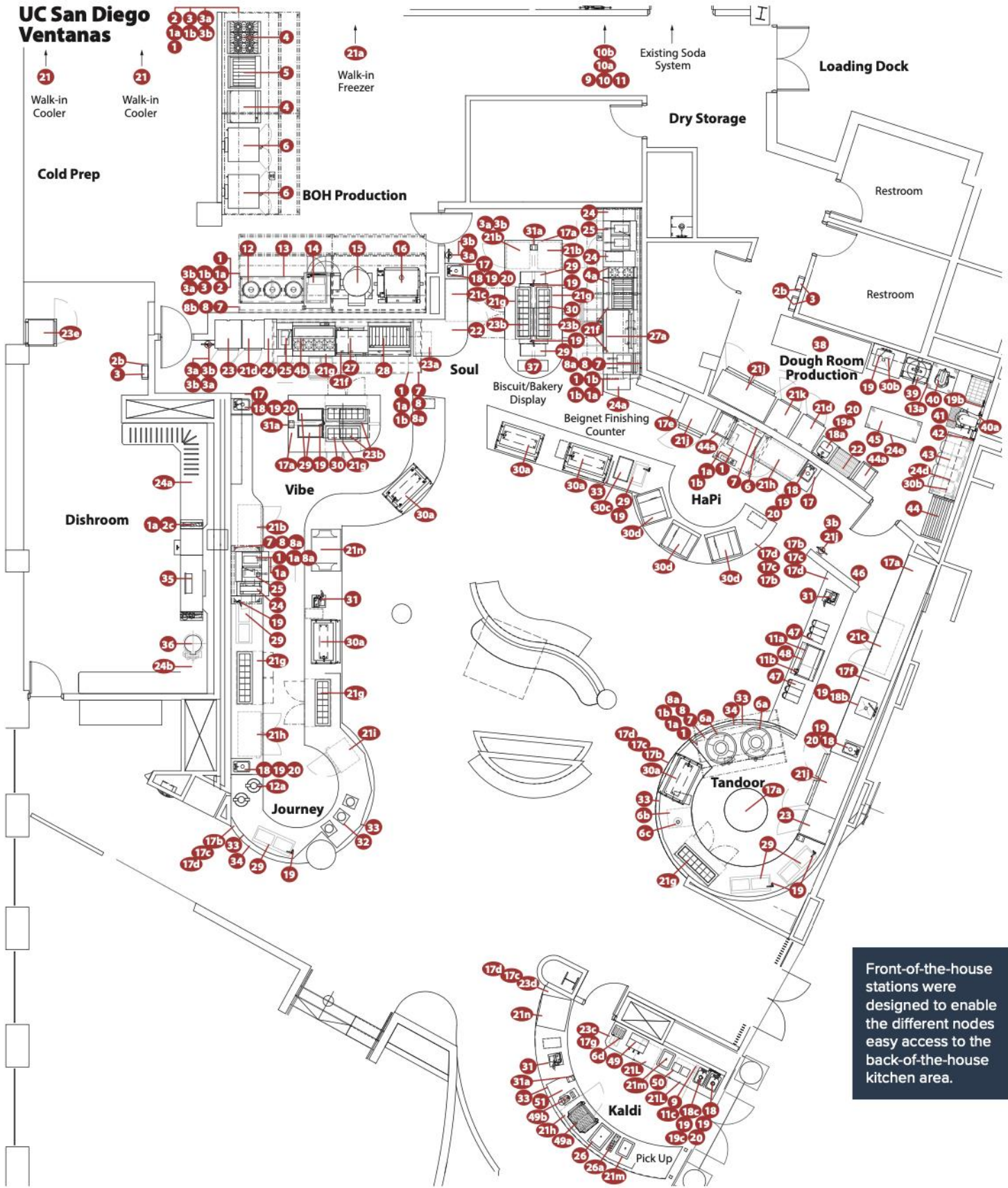
Decorative pendants made from natural materials such as wood, aluminum, ceramic and concrete hang over the seating areas and at the nodes. In addition, the design team selected quartz solid surface counters in the foodservice and dining areas, as well as nonporous solid surface community tables and casework tops for their aesthetics, durability and cleanability. Thirty-foot-high floor-to-ceiling windows allow in natural light, while LED lighting also brightens the inside spaces.

The renovation of the residential dining offering, which the university refers to as a restaurant, was set on an

Floor Plan Equipment Key

- | | | | | |
|---|--|--|---|--|
| 1. Grease exhaust hood with light | 8b. Gas shut-off valve | 17g. Back countertop | 23a. Mobile warming and holding cabinet | 32. Induction warmer, drop-in |
| 1a. Exhaust fan for exhaust hood | 9. Reduced pressure principle backflow preventer | 18. Hand sink | 23b. Modular holding cabinets | 33. Food shield, partition |
| 1b. Make-up air | 10. Soda carbonator | 18a. Hand sink, wall-mount | 23c. Back counter cabinet | 34. Die wall |
| 2. Control panel with touch screen | 10a. Soda bag-in-box system | 18b. Integral prep sink | 23d. Service counter cabinet | 35. Warewasher, rack conveyor with 30 kWh booster |
| 2a. User-interface touch screen | 10b. Soda conduit | 18c. Drop-in dump sink | 23e. Mobile warming and holding cabinet, super-duty | 36. Food waste collector |
| 2b. Control panel | 11. Filter system, soda | 19. Faucet, deck-mount | 24. Spreader table | 37. Countertop dry display case |
| 2c. Vent cowl and steam duct | 11a. Dispenser, ice/ beverages, ride models | 19a. Faucet | 24a. Clean dish table | 38. Empanada maker |
| 3. Fire suppression system | 11b. Filter system, combination application | 19b. Filler faucet | 24b. Soiled dish table with scrap sink and dish landing | 39. Dough divider/rounder |
| 3a. Remote pull station for fire suppression system | 11c. Reverse osmosis filter system, espresso with storage tank | 19c. Pitcher rinser | 24c. Prep table with integral prep sink | 40. Mixer |
| 3b. K-type fire extinguisher, wall-mounted | 12. Rice cooker | 20. Soap and single service towel dispenser | 24d. Baker’s table with backsplash | 40a. Floor mixer |
| 4. Range, heavy-duty, cabinet base | 12a. Rice warmer | 21. Walk-in cooler | 24e. Mobile table with wood top | 41. Floor trough |
| 4a. Range, heavy-duty, modular | 13. Cooking equipment stand, open base | 21a. Walk-in freezer | 25. Deep fat fryer | 42. Water meter |
| 4b. Combination open burners, refrigerated rail | 13a. Mobile equipment stand | 21b. Undercounter freezer | 26. Drop-in cold pan | 43. Ingredient bin |
| 5. Broiler, under-fired, range match | 14. Steamer, pressureless with filter | 21c. Backbar cooler | 26a. Drip pan with pitcher rinser | 44a. Pan rack |
| 6. Convection oven | 15. Tilting steam jacketed kettle | 21d. Reach-in freezer | 27. 36-inch griddle | 45. Pull-down electrical outlet |
| 6a. Tandoori oven | 16. Tilt skillet | 21e. Refrigerated base | 27a. Heavy duty griddle, modular | 46. Corner guards and end caps |
| 6b. Warmer, drawer-type | 17. Back counter | 21f. Refrigerated base, self-contained | 28. 48-inch charbroiler | 47. Granita machine |
| 6c. Warmer, food overhead with retractable cord | 17a. Chef’s counter | 21g. Refrigerated base with wrapped flat cold rail | 29. Drop-in hot wells | 48. Ice machine, compressed style, remote delivery |
| 6d. Toaster, slot-type | 17b. Service counter | 21h. Undercounter refrigerator | 30. Stainless-steel overself | 49. Coffee maker, insulated server, automatic |
| 7. Stainless-steel wall panels | 17c. Solid surface countertop | 21i. Reach-in refrigerator, counter high | 30a. Shelves for food pickup | 49a. Espresso machine |
| 8. Quick gas disconnect | 17d. Finished front of service counter | 21j. Roll-in refrigerator | 30b. Stainless steel wall shelf | 49b. Single espresso grinder |
| 8a. Electric gas shut-off valve | 17e. Beignet finishing counter | 21k. Reach-in refrigerator | 30c. Drop-in cold shelf | 50. Beverage blender |
| | 17f. Counter with drainboard top | 21l. Underbar refrigeration | 30d. Heated service slide in counter case | 51. Knock box |
| | | 21m. Underbar ice chest, drop-in | | |
| | | 21n. Full-service refrigerated display | | |
| | | 22. Dry storage | | |
| | | 23. Reach-in heated cabinet | | |

UC San Diego Ventanas



Front-of-the-house stations were designed to enable the different nodes easy access to the back-of-the-house kitchen area.



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