



Photo courtesy of Elliott Kaufman, Elliott Kaufman Photography

RUTGERS UNIVERSITY BUSCH DINING FACILITY

*On the Busch Campus of Rutgers University,
New Jersey, adjacent to the student center*

Updating the foodservice to a more modern “marketplace” environment by bringing the cooking lines out of the kitchen and into a large number of customers’ view was the major thrust of the Busch Dining Facility renovation. The existing kitchen has become a prep area for the ingredients used on the servery’s lines. A take-out shop offers meals-to-go and doubles as a staging area for catered events in the private dining room across the hall. Flexibility in the facility’s design permits dining services to simultaneously serve meal plan and cash customers, students and faculty, self-service and sit-down, and quick student lunches and banquet style meals, while allowing new methods of cooking and presentation to customers.

DESCRIPTION: The servery is split into separate areas during the morning and afternoon meals by a gate that recesses into the ceiling. Areas for student (630 seats) and faculty dining (300 seats) are divided by moveable partitions and a set of maple doors at the end of the existing circulation spine. The gate, partitions, and doors are opened for the evening meal, creating one large facility for students. The dining areas combined can accommodate large catering functions of up to 500 people. The dining areas are multi-leveled to accommodate the topography of the site and afford views to the exterior from several levels.

SERVICE: Designed for 35,000 student meals per week, in addition to faculty dining, catered dining, and student take-out meals. The faculty servery and dining room are combined with the adjacent student servery and dining room in the evening to accommodate the increased number of students at dinner. A private dining room allows for small catered events of up to 120 people while other areas are in use. Larger catered events and conferences can be held in the combined faculty and student dining areas during off-hours and off-season.

MENU CONCEPTS: Deli, Carvery, Grille, Entrée, Sauté, and Pizza and Pasta. Though stations are clearly defined by partition walls and are dedicated to specific types of cooking, quick utility disconnects allow cooking equipment, including interchangeable step ranges, charbroilers, and flat grills, to be swapped out at a moment’s notice for menu changes.

The Facts

OPENED: September 2000

SIZE: Total new facility, 51,906 square feet; area of addition, 20,800 square feet; area of renovation, 16,800 square feet. Servery, 6,650 square feet, with take-out, 377 square feet; kitchen, 2,977 square feet.

FORMERLY IN THIS SPACE: The original Busch Dining Hall, which served student meals only. The new expansion allowed Rutgers to close the much older Davidson Dining Hall on the Busch campus.

HOURS OF OPERATION: 7 AM–10 PM/avg. daily

SEATS: 930

STAFFING IN SERVERY: 50 FTEs (136 FTEs for the entire foodservice operation)

AVERAGE CASH TRANSACTION (FACULTY/STAFF): \$4.80

PROJECTED ANNUAL REVENUES: \$11 million

TYPE OF PAYMENT: Meal plan for student dining facility; cash/debit card for faculty during breakfast and lunch.

COST TO BUILD: \$5 million (construction cost)

KEY DESIGN FEATURES: 1) Flexibility of spaces that are divisible for some meals and combined for others to serve different groups with different menus, styles of serving, payment methods; 2) the introduction of display cooking for a large number of customers; and 3) the ability to have dedicated servery stations while maintaining flexibility in menu and cooking choices.

Partners

DIRECTOR OF DINING

SERVICES: Charles Sams, Jr.

MANAGER, BUSCH DINING

HALL: Richard Donaldson

MANAGER, FACILITIES/

PURCHASING OFFICE:

Jim Vernere

DESIGNER: The Biber Partnership AIA (Peter I. Biber, principal in charge; Lauren D. Mitchell, project architect; and Linda S. Patten, director of interior design)

FOODSERVICE

CONSULTANT: Ken Iversen, Iversen Consulting Group, Medford, New Jersey ■



Photo courtesy of Peter I. Biber