

MICHIGAN STATE
UNIVERSITY

June 7, 2010

MEMORANDUM

To: Trustee Finance Committee

From: Fred L. Poston 

Subject: **Authorization to Plan**
Shaw Hall - New Dining Hall and Food Emporium

RECOMMENDATION

BE IT RESOLVED that the Trustee Finance Committee recommends that the Board of Trustees authorize the Administration to plan for the project entitled Shaw Hall - New Dining Hall and Food Emporium.

BACKGROUND

Program Need:

The Residential and Hospitality Services (RHS) Dining Master Plan calls for creating an integrated approach to neighborhood dining across campus, aligning dining capacities with projected changes in housing occupancy to meet demands and needs for any given part of campus. The central location of Shaw Hall and dated condition of the facility make this project a high priority for dining renovations.

General Description of the Project:

The planning of this project is anticipated to include a new dining hall and food emporium for Shaw Hall in accordance with the RHS Dining Master Plan. It is currently anticipated that the upper level will continue to operate in a dining hall format and the lower level will be expanded to create additional RHS retail dining capacity that is needed in that part of campus.

Shaw Hall is located on Shaw Lane in the Central Academic District. The location of this project is consistent with the Campus Master Plan and Planning Principles.

Based on an assessment of the factors stated in the Project Planning and Approval process concerning Project Labor Agreements (PLA), the Vice President for Finance and Operations and Treasurer has determined that a PLA would not be required for this project.



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Communication Plan:

During the planning phase, the campus community will be given opportunities to provide feedback on the project as it is being designed. Input from the project planning team will be solicited during the design phase.

Preliminary Project Cost Information:

Based on cost experience for similar projects and current pricing information, the preliminary project cost estimate is \$11,700,000. This estimate may change as planning progresses and the project scope is further defined.

The source of funds for this project is expected to be from tax-exempt financing with debt repayment from the auxiliary activities fund - Residential and Hospitality Services.

cc: D. Brower, R. Flinn, J. Kacos, G. Klein, B. Kranz, K. Lindahl, M. McCabe,
J. Mumma, R. Nestle, D. Quinney J. Bonk, J. Emery, V. Gore, L. Adams

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The following defines proposed Dining Concepts, as described in the July 13, 2009, RHS Dining Master Plan:

- **Dining Hall** – large scale dining facility (minimum 300 seats) offering a broad variety of foods from a mix of staffed (exhibition cooking) and self-service stations. Meals are sold on an “all you care to eat” basis, and food cannot be carried out. Primary dining operation in all residential neighborhoods. Operated by a single provider.
- **Restaurant** – a medium-scale operation (100-200 seats) serving a limited menu, typically focused around a particular cuisine (Mexican, Italian, etc.), food category (organic, vegetarian fare, etc.) or signature items (artisan, breads, sushi, etc). While foods may be purchased a la Carte, most customers are oriented towards eating in. Typical campus restaurants are self-service to keep staffing and price points low, but some use limited service staff to refill beverages and clear tables. Provides a smaller, more intimate alternative to the dining hall or food court/marketplace setting.
- **Food Emporium** – a hybrid of a restaurant and convenience store, developed in response to increased demand on campuses for the convenience and speed of store offerings and a growing desire for coupling package food purchases with freshly prepared food items. The food emporium concept essentially replaces convenience stores on many campuses, taking the basic c-store offerings and adding 1-2 themed food stations, such a deli, pizza or grill. Ideal for efficient service take-out service, but it often bundled with program spaces and other amenities such as lounge seating, study areas and games/rec functions.
- **Coffee Shop** – small scale operation focused on coffee, other hot beverages, juices, smoothies and in some cases limited bottled cold beverages. Typically offers a limited selection of breakfast and snack foods and may offer pre-prepared sandwiches and salads if not located near a convenient food option such as a Food Emporium. Primarily a take-out service, but should always be coupled with a small amount of comfortable soft seating. Like the Food Emporium, may be located adjacent to program or activity space.

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