

#### ABOUT SCB



Founded in 1931 Chicago + San Francisco



250+ Design Professionals



Architecture, Planning, & Interior Design



Student Life
Academics
Science and Research
Housing
Sports and Recreation
Dining





ARIZONA STATE UNIVERSITY

BALL STATE UNIVERSITY

BUTLER UNIVERSITY

CALIFORNIA STATE UNIVERSITY, CHANNEL ISLANDS

CALIFORNIA STATE UNIVERSITY, SACRAMENTO

CASE WESTERN UNIVERSITY

DREXEL UNIVERSITY

DOMINICAN UNIVERSITY

ELMHURST COLLEGE

ILLINOIS COLLEGE

ILLINOIS INSTITUTE OF TECHNOLOGY

ILLINOIS STATE UNIVERSITY

LAKE FOREST COLLEGE
LEWIS UNIVERSITY
LOYOLA UNIVERSITY CHICAGO
NORTH CAROLINA STATE UNIVERSITY
NORTHEASTERN ILLINOIS UNIVERSITY
NORTHERN ILLINOIS UNIVERSITY
NORTHWESTERN UNIVERSITY
OBERLIN COLLEGE
OREGON STATE UNIVERSITY
ROSALIND FRANKLIN UNIVERSITY
SAN JOSE STATE UNIVERSITY

SAINT XAVIER UNIVERSITY
SCHOOL OF THE ART INSTITUTE OF CHICAGO
SOUTHERN ILLINOIS UNIVERSITY AT CARBONDALE
SOUTHERN ILLINOIS UNIVERSITY AT EDWARDSVILLE
UNIVERSITY OF ARIZONA
UNIVERSITY OF CALIFORNIA, BERKELEY
UNIVERSITY OF CALIFORNIA, MERCED
UNIVERSITY OF CALIFORNIA, RIVERSIDE
UNIVERSITY OF CALIFORNIA, SANTA CRUZ
UNIVERSITY OF CHICAGO
UNIVERSITY OF CHARLESTON
UNIVERSITY OF GEORGIA

UNIVERSITY OF ILLINOIS AT CHICAGO
UNIVERSITY OF ILLINOIS AT SPRINGFIELD
UNIVERSITY OF IOWA
UNIVERSITY OF MINNESOTA
UNIVERSITY OF NORTH DAKOTA
UNIVERSITY OF NOTRE DAME
UNIVERSITY OF SAN FRANCISCO
UNIVERSITY OF TOLEDO
UNIVERSITY OF UTAH
VALPARAISO UNIVERSITY



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MICRO RESTAURANTS



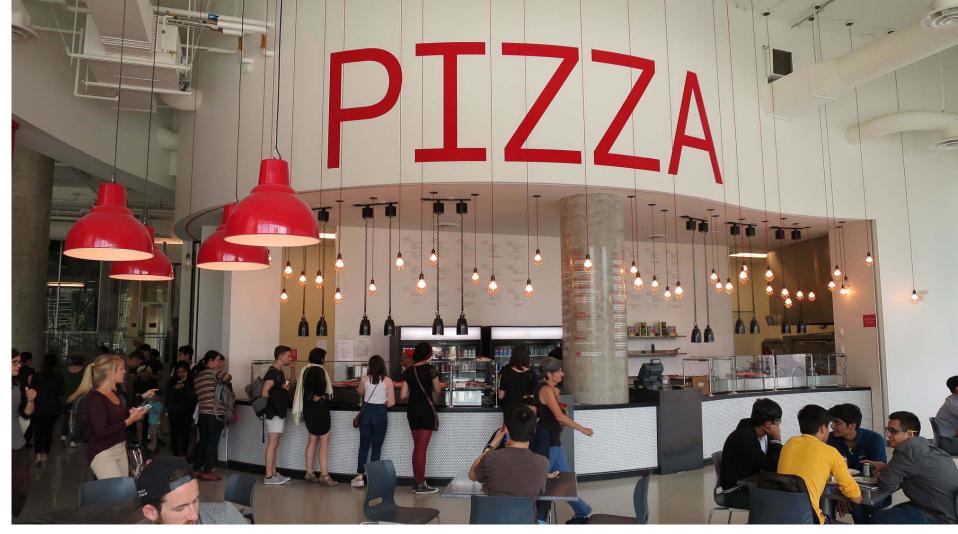
**DINING ON DISPLAY** 



**FOOD VARIETY** 

#### MICRO RESTAURANTS

- Part restaurant, part food court, part marketplace
- Offers flexibility and adaptability swapping concepts is relatively easy and cost effective
- Allows for scalability start with three, add
   more as needed
- All this comes at a price micro-restaurants
   are more costly to build out







#### DINING ON DISPLAY

- Fast Casual Food
- 10 markers that define this category (as defined by Technomic)
  - Food quality
  - Use of better ingredients
  - Food that is wholesome
  - A perception of freshness
  - First-rate décor
  - Fair pricing
  - Fast service
  - Friendly employees
  - Flexible offerings
  - 10. Full view of how the food is prepared







- Multicultural
- Vegetarian/Vegan/Allergen-free
- Mindful dining is on the rise with an emphasis on locally-sourced foods



# HANGOUT GATHER CHILL CHILL

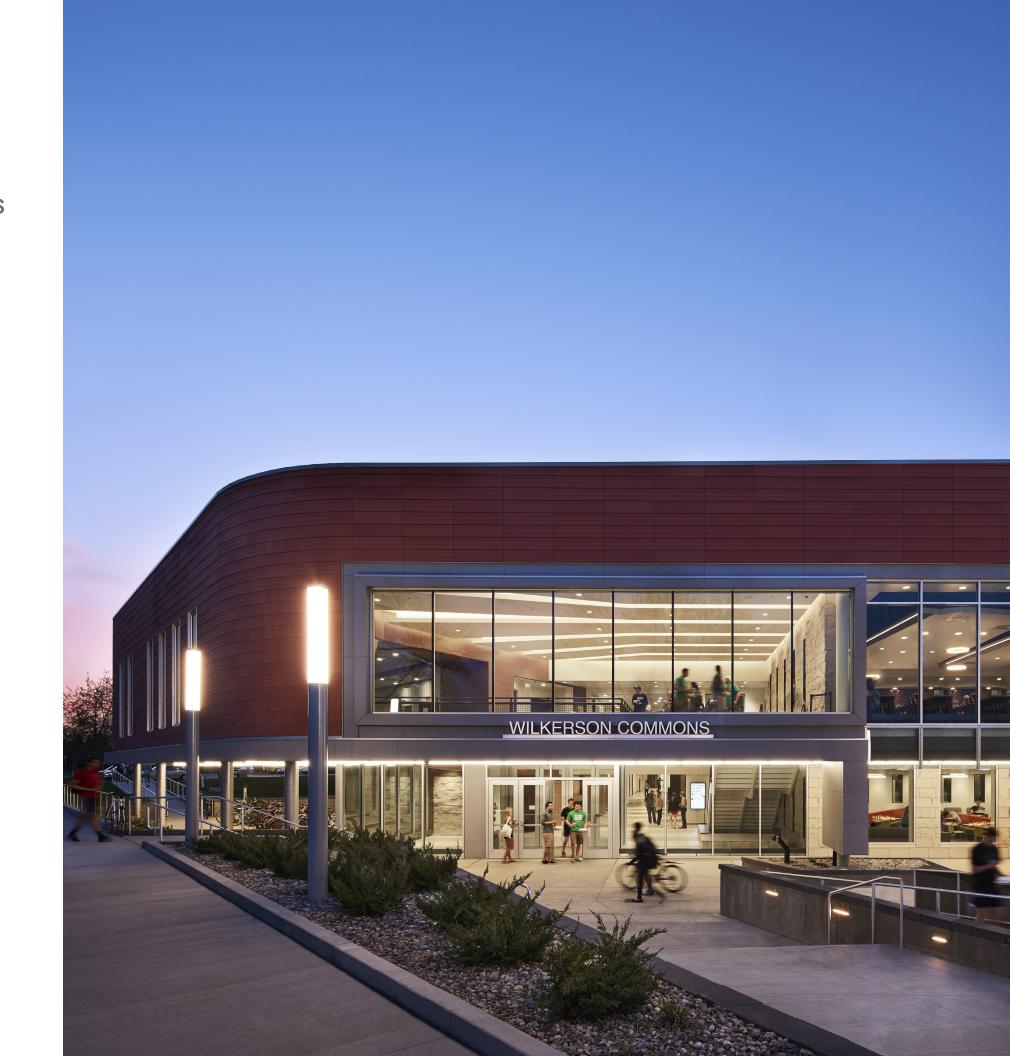
SEE & BE SEEN

THE COOL FACTOR

BRANDING



- Dining spaces are emerging as social hubs on campus
- Location, location, location-dining is more successful when sited along major paths through campus
- A design approach that prioritizes
   transparency and natural light is key
- Active, populated, and well-lit buildings increase the sense of safety and security both within the building and the surrounding area



#### THE COOL FACTOR

- "Instagrammable" Spaces in general,
   students have a greater interest in design
   due to social media outlets like Instagram
   and Pinterest
- Spaces where students want to hang out and linger - engaging, comfortable, and cool interior design
- The realities of density there is a big difference between the number of seats on paper vs. perception when in use
- Variety in postures (bar height tables, lounge furniture, etc.) supports all functions (alone, together)
- Sustainable materials and finishes are a given





- Shift from mascot/sports team branding to legacy building – historical photos, traditions, campus architecture, etc. make a student feel part of a continuum
- Embrace regional and local art/culture rise of the maker movement
- Blur the lines between town and gowndining can serve both and grow the local economy



## LEARN COLLABORATE STUDY



**MULTIPURPOSE** 



**ACTIVATION** 



AUXILIARY **SPACES** 



ON-THE-GO
QUICK BITE



- DINING IS EXPENSIVE- maximize the value of these facilities by making flexibility and dual use a design priority
- Expand usage beyond just dining what other space demands on campus can dining help fulfill? Study space? Event space?
- Segmented program elements allow for extended use (late night/24 hour operations)- dining seating becomes programmable space
- Satellite Student Unions





#### **O** ACTIVATION

- Dining can provide opportunities for learning outside the classroom - life skills or "adulting"
- Support spaces for wellness-focused
   programming and events demonstration
   kitchens, chef's tables, flex spaces, etc.
- Food is a strong link to ethnic identity and can broaden cultural awareness







- Next Generation Dining Hall
- Integrated technology outlets, wifi,
   outlets, faster wifi, outlets
- Extend the learning environment beyond the academic core - Innovation labs with white boards, wireless collaboration monitors, AppleTV, etc.
- Select student services meal card office,
   IT support, etc.
- Food must be allowed in all auxillary spaces to ensure their success



#### ON-THE-GO QUICK BITE

- Dining dispersed throughout campus can activate buildings
- Grab and go cafes can be incorporated within existing buildings with lower investment
- Food Truck partnerships can help diversify campus food options





### #TRENDING











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