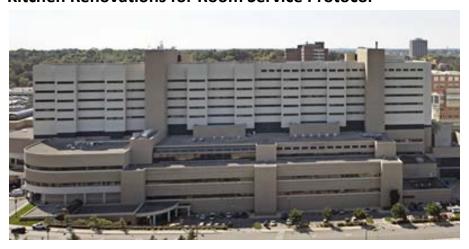# Kitchen Renovations for Room Service Protocol

Project Description

The patient food kitchen on level B2 in University Hospital opened in 1986 and utilizes the "cook-chill-reheat" food production method. This process has been replaced in many hospitals with an on-demand "room service" approach to nutrition that enables patients to have more control of their environment. This process is already in place for pediatric patients in C. S. Mott Children's Hospital and will be utilized in the new C. S. Mott Children's and Von Voigtlander Women's Hospitals currently under construction. This project will renovate approximately 13,000 gross square feet on level B2 of University Hospital to allow the shift of Food and Nutrition Services for adult patients at University Hospital and the Cardiovascular Center from cook-chill-reheat production to the room service method. Food service operations will be relocated to the North Campus Research Complex during construction.

Energy Efficiency Measures

The patient food kitchen renovation focuses on maximizing the energy used by the new kitchen equipment. Other Energy Efficiency Measures include:

- Use occupancy sensors to control lighting in office and other support spaces.
- Use of energy efficient lighting fixtures.
- High efficiency refrigeration coolers and freezers.
- Energy efficient kitchen equipment.
- Premium efficiency motors throughout.

Other Sustainability Features

- Recycling/reuse of construction waste and kitchen equipment.
- Use of selected sustainable materials such as quarry tile flooring.
- Use of Low-VOC materials such as sheet flooring, adhesives, sealants, coatings and paints.
- Use of regional and local materials where possible.
- Enhanced commissioning, construction to improve Indoor Air Quality management and thermal comfort improvements.

Project Data

- Budget: $8.5 M
- Schedule: Completion scheduled for Fall 2012
- Square Feet: 13,000 gsf

Status as of July 2011

- Project Status: CDs
- Design Complete: 100%
- Construction Complete: 0%