

OHIO UNIVERSITY NELSON COMMONS
ATHENS, OH



Nelson Commons underwent vibrant renovations to transform the existing space into a unique residential dining experience for students, staff, and faculty that embodies variety, convenience, and freshness. The renovations are a part of a larger capital master plan that looks to elevate the student dining experience. The facility will also enrich the experience for all customers and helps strengthen Ohio University's prominence in recruitment and retention.

Our team worked with the Culinary, Auxiliaries and Design & Construction departments for over a year on the final project design. This included benchmarking project features, concepts and designs through site visits to peer institutions leading the way in today's trends in residential dining and food service.

The residential dining features a concept-based approach with four new stations, offering a variety of selections, display cooking, sides, beverages and desserts. Asian fusion, all-day breakfast, BBQ, Mediterranean cuisine, and an extensive salad bar are featured.

Details

Opening Date: August 2012
Equipment Cost: \$2,415,115
Peak Meal Volume: 1,800-1,900

Project Size: 15,250 SF
Café Size: 800 SF
Retail Size: 4,165 SF
Kitchen Size: 4,800 SF
Servery Size: 5,485 SF

Scope

Retail Marketplace
Convenience Store
Espresso Bar

A Campus Market and the South Side Espresso Bar are located next to the dining area, with seating capacity for more than 800 guests.

The renovation also benefits from the culinary support kitchen renovation at its central food facility. A variety of new fresh products and menu items come from the support kitchen to be finished for guests at one of the main stations. This includes a new barbeque concept that offer meats from the support kitchen's new smoker.

