

PARKWAY NORTH HIGH SCHOOL
ST. LOUIS, MO



The foodservice facilities at Parkway North High School were expanded to accommodate an increase in students. The primary work included expansion of the serving area to create a more open multi-station marketplace and to provide a higher end experience for the 1,500 students they serve daily.

The concepts include two traditional stations, an alternate or Viking Line, a double-sided salad bar, grill line, deli, World's Fare station, and a snack bar line. The number of concepts is designed to more easily accommodate the 500 students who are served lunch in three 35-minute shifts.

The serving stations are positioned opposing each other to minimize cross-traffic and improve visibility. A hood and limited cooking equipment were also included behind the stations across from the kitchen to better support the stations which have no direct supply access.

[Details](#)

Completed: August 2018
Equipment Cost: \$530,000
Peak Meal Volume: 1,500

Project Size: 3,750 SF

[Scope](#)

Serving Area Renovation

To reduce operating costs and respond to environmental concerns, the project also includes a new warewashing area with a dishmachine sized to accommodate the projected volume. The existing kitchen production and storage areas remained unchanged.

