

UNIVERSITY OF CENTRAL OKLAHOMA HUMAN ENVIRONMENTAL SCIENCE FOOD LABS
EDMOND, OK



This project included a full renovation of three food science labs and Central Station, a student-run café in a 50-year-old building. The goals of the project were to completely upgrade the school's existing food science classrooms to fully commercial foodservice facilities. This included a redesign of the preparation spaces with new ventilation and fire suppression systems, commercial cooking equipment, and flexible workstations to act as both traditional classroom space as well as hands-on food preparation space.

One of the biggest accomplishments of the design was to improve student safety. This was achieved through better flooring material, well-thought-out storage and ware washing spaces intentionally separated work and traffic aisles, and a vast improvement in indoor air quality with a properly balanced exhaust and makeup air system.

The Program Assistant Professor and Central Station Coordinator stated that “Now, students will be able to graduate from UCO, become a food service director, and have an appropriate example in mind of how food service should run.”

[Details](#)

Opening Date: 2021
Equipment Cost: \$300,000

[Food Science Labs](#)

Room 113: 600 SF
Room 111 West: 1,440 SF
Room 110 East: 1,100 SF

[Scope](#)

Cafeteria
Concessions
Student Café
Culinary Arts Classroom

