

## MIDAMERICA NAZARENE UNIVERSITY

Olathe, Kansas



Starting in 2016, MidAmerica Nazarene University embarked on a journey that would change the face of their campus forever. Previously functioning without a student center on campus since its inception in 1966, they set out to create the Cunningham Center - the heart and soul of student life at MNU.

This newly and thoughtfully created 50,000 square feet, state-of-the-art facility is designed to cater to the needs of students, providing them with study areas, collaboration rooms, recreational space, and social areas. With flexible dining spaces that accommodate both residential and commuter students, the Cunningham Center is the perfect place for learning, growing, and coming together as a community, truly making this hub of activity the beating heart of this vibrant college community.

The new servery area highlights Pioneer College Caterers commitment to culinary excellence. This versatile space allows for the seamless execution of various menus and encourages the dining team to introduce new and exciting cuisines. By offering

### Details

Opening Date: March 2022

Equipment Cost: \$1,600,000

Servery: 3,500 SF

Dining Area: 4,400 SF

BOH: 4,250 SF

### Scope

A 50,000-square-foot student center that houses the only dining center on campus. The center also contains a coffee shop, campus store, student lounge, two conference rooms and a sun lounge.

authentic ethnic options the community embraces cultural diversity and expands the horizons of guests palates.

The use of curved counters in the design promotes a seamless flow in the serving areas. Each concept is strategically separated to accommodate line queuing, ensuring efficient service even during peak lunch hours. Collaborating with the interiors team at PGAV, there were curved soffits incorporated along with the counters, not only to enhance lighting but also to create a visually appealing contrast to the ceiling tiles. The combination of blue ceramic wall tiles, wood accents, and clean laminates creates a vibrant and welcoming environment for students.

The implementation of an open kitchen concept enables the chef to efficiently oversee all stations and assign staff to busy areas, ultimately reducing service times. By integrating these concepts, there is a seamless ability to share staff, resulting in decreased labor requirements.

