

MILWAUKEE AREA TECHNICAL COLLEGE

Milwaukee, Wisconsin



Milwaukee Area Technical College, commonly known as MATC, is a technical and vocational college in Milwaukee, Wisconsin. The college is committed to offering high-quality education and training to its students, and to provide them with an exceptional campus experience. As part of this effort, MATC recently completed a major renovation of the school's foodservice dining facility.

With the upgrades, MATC aimed to transform its foodservice facility from a traditional cafeteria to a modern, multipurpose dining destination that serves as a hub for campus activity. The new facility provides students with a variety of food options, including a chef's table station with freshly cooked meals, a made-to-order pasta bar, a comfort food station, and a variety of grab-and-go options. To enhance the ambiance of the facility, the renovation also included the addition of natural lighting, carefully selected finishes, and new seating areas for students.

Details

Opening Date: April 2021

Equipment Cost: \$1,800,000

BOH: 5,700 SF

Servery: 3,300 SF

C-Store: 1,250 SF

Dining Room: 6,000SF

Scope

Retail Dining

Convenience Store

Catering Support

One of the key elements of the renovated facility is the aforementioned chef's table station, which focuses on fresh, made-to-order meals with a focus on healthy and seasonal ingredients. The station offers a daily menu that changes based on the availability of seasonal produce, providing a unique and varied dining experience for students.

During the project, the design team made sure to incorporate the latest trends in the food industry while still keeping the traditional elements that the college community had grown to love. One of the major improvements that were made was the installation of state-of-the-art equipment, to facilitate fast and efficient food preparation.

Milwaukee Area Technical College's new dining facility represents a successful collaboration between the College administration, Quorum Architects, and Rippe Associates to provide students with a state-of-the-art dining experience. The redesign was done in consideration of the current foodservice trends by creating a sustainable and eco-friendly facility while incorporating modern technology to provide fast and efficient service. The renovated foodservice area has exceeded expectations and set a new standard for foodservice dining at the college.

