

## UNIVERSITY OF WISCONSIN- STEVENS POINT

Stevens Point, Wisconsin



The University of Wisconsin-Stevens Point underwent a renovation of its foodservice dining facility to better serve its students, faculty, and staff. The project, completed in 2020, was designed to create a more inviting and inclusive dining experience that caters to the diverse needs and preferences of the campus community.

Two specific challenges were identified as the goals of the project: to update the service concepts from its outdated offerings allowing students and faculty to get a custom and interactive dining experience tailored to their unique needs. And secondly, to improve the infrastructure- particularly the ventilation in the building, including the exhaust hoods.

Sustainability was also a key consideration throughout the renovation process. The new facility is equipped with energy-efficient systems and equipment, as well as water-saving fixtures. In addition, the dining facility is designed to facilitate recycling and composting, with multiple disposal stations located throughout the space.

### Details

Opening Date: January 2020

Equipment Cost: \$2,800,000

Total SF: 32,000

### Scope

Updated service concept for FOH, BOH, and retail/c-store

The new facility also uses reusable dishes and utensils to reduce waste and promote sustainability.

UWSP now boasts a range of modern amenities and features, including an expanded seating area with flexible seating configurations and improved lighting to enhance the dining atmosphere. Additionally, a state-of-the-art exhibition kitchen has been installed, complete with a wood stone oven, allowing students to observe the cooking process and interact with the chefs.

Updates to the menu included a wide range of food options that are carefully curated to meet the diverse needs and preferences of students. In addition to offering a range of traditional options, such as pizzas and sandwiches, the facility also boasts a number of international options such as made to order Mongolian items, as well as healthy and sustainable options, including locally-sourced vegetables and fruits, and plant-based protein. These options are designed to provide students with a variety of nutritious and satisfying meals that are good for both their health and the environment.

The University of Wisconsin- Stevens Point's renovation of their foodservice dining facility has been a resounding success, providing students with a comfortable, inviting, and sustainable dining experience. The new facility has been widely praised for its attention to detail and commitment to sustainability, and it serves as a model for other universities interested in improving their foodservice operations. Thanks to the dedication of university staff and the input of students, the dining facility is now a space that truly embodies the values of and elevates the experience of the community.

