

UNIVERSITY OF MINNESOTA- ATHLETES VILLAGE

Minneapolis, Minnesota



Designed to meet the growing needs of student-athletes at the University of Minnesota, the Athletes Village dining facility provides a high-performance fueling experience tailored to support peak athletic performance. The all-you-care-to-eat dining facility serves over 700 customers at peak mealtimes, offering a variety of seating for approximately 325 guests. The marketplace-style serving area is designed for both functionality and flexibility, enabling off-hour use of the dining space for social gatherings, catering, and scheduled events.

The design focuses on efficiency, speed of service, and customization to accommodate the specialized dietary needs of student-athletes. A standout feature is the open kitchen concept, allowing for made-to-order meals and greater customization. The fueling stations within the facility are equipped to support the unique nutritional plans set by team dietitians, ensuring that each athlete receives the optimal balance of nutrients for their training and performance.

Details

Opening Date: January 2018
Equipment Cost: \$2,100,000

Kitchen: 11,000 sq ft
Dining Room: 5,000 sq ft

700 student athletes
325 seats

Scope

High-performance dining facility designed to meet the nutritional needs of student-athletes. It includes a marketplace-style serving area, an open kitchen for made-to-order meals, and a teaching kitchen for hands-on culinary instruction.

To further enhance the student-athlete experience, the facility includes a teaching kitchen where dietitians and culinary staff provide hands-on instruction, empowering athletes to prepare healthy meals at home. This space is equipped with a demonstration counter, stools for interactive learning, and AV monitors for an immersive educational experience.

Sustainability and energy efficiency were key considerations in the design and execution of this project. Energy Star-listed equipment was specified to reduce energy consumption, while demand control ventilation systems on UL-approved low-volume exhaust hoods improve efficiency. Low-flow faucets and spray rinse nozzles further contribute to water conservation efforts. Additionally, LED lighting is utilized throughout the kitchen and serving areas, and the dish machine incorporates an integral heat reclaim system and insulated exterior to enhance energy savings.

The University of Minnesota Athletes Village dining facility is unique in its integration of sports nutrition and foodservice design. For the first time, dietitians within the athletic department played an active role in shaping the facility, ensuring that every aspect of the space supports the dietary and performance needs of student-athletes. The result is a state-of-the-art dining environment that enhances both the health and overall experience of the University's athletes, positioning the facility as a model for collegiate athletic dining.

