



HIGH SCHOOL

# Evergreen Park Community High School–Cafeteria Renovation

Evergreen Park, IL



2016 MEAD COMMUNICATIONS

With a majority of the kitchen equipment being 55 years old, and in an inefficient layout, the school district made the decision to remodel the existing Kitchen. This included replacing and upgrading all existing utilities, providing all-new kitchen equipment, and a new serving line layout. The new design involved removing the existing kitchen walls, located in the middle of the cafeteria, and moving the new kitchen space to the east. This allowed for a better traffic flow through the cafeteria, and opened up better sight lines for school staff monitoring lunch periods. The design also incorporated

## New Construction/Addition Cafeteria/dining hall

### SPM Architects, Inc.

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Michael Markham  
708/671-0446

### DESIGN TEAM

Michael Markham, Principal-in-Charge  
Michael Bober, Project Manager  
O'Higgins and Arnold Sustainability, LLC, MEP  
Consulting Engineers  
Nicholas & Associates, Inc., Construction Manager  
M.L. Rongo, Inc., Kitchen Equipment Consultant

### OWNER/CLIENT

Evergreen Park Community High School District  
#231  
Evergreen Park, IL  
Dr. James Dunlap, Superintendent  
708/424-7400

### KEY STATS

Grades Served: 9–12  
Capacity: 825 students  
Size of Site: 20 acres  
Building Area: 269,500 gsf  
Space per Student: 327 sq. ft.  
Cost per Student: \$5,560  
Square Foot Cost: \$312  
Project Cost: \$4,587,662  
Completion Date: September 2016

PHOTOGRAPHY: 2016 MEAD COMMUNICATIONS; 2016 CULTIVATE STUDIOS



2016 CULTIVATE STUDIOS



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2016 CULTIVATE STUDIOS

moving the staff cafeteria from the south of the cafeteria space to a new addition into the courtyard space, allowing the staff more privacy and a better view during their lunch period.

A movable glass partition wall was added to close off a portion of the cafeteria space for smaller, private luncheons, presentations, and meetings. To reduce the amount of noise, new cloud ceilings were installed to allow for better acoustics within the space. A small conference room was added within the space, near the main entrance, to allow for meeting between staff and parents.

New mechanical systems were installed for the kitchen and cafeteria spaces. A new rooftop unit was added above the new kitchen space to provide additional heating and cooling to the cafeteria space. A new make-up air unit was added for the kitchen hood system. Smaller VRF (Variable Refrigerant Flow) units were added to the smaller ancillary spaces and to provide additional cooling in the kitchen space. The kitchen equipment includes a UDS (Utility Distribution System) system for single-point connections, which allows the kitchen equipment to be arranged in any configuration.

An automated daylight harvesting system with light sensors was installed, allowing the school to control lighting in zones throughout the space. All lighting in the renovated space is dimmable energy-efficient LED. As part of the renovation project, a secured entry vestibule was added at the main entrance adjacent to the cafeteria. A security office was created with a bullet-resistant transaction window. For added protection, a security laminate film was applied to all other glazing within this secured entry vestibule.