

Vision

Signature Programs



Spaces to Support the Vision





ACCELERATOR - 109,500 GSF

- PACE
- Student commons/student services
- Student academic support
- Large technology lab
- Group study rooms
- Flexible instructional space
- Faculty offices

Digital Media

- Recording suite
- Film/screening rooms
- TV studio
- Faculty offices
- Radio station

Center of Excellence for Healthcare

- Simulation labs
- Observation rooms
- Control rooms

Administration

Spaces to Support the Vision









CULINARY INSTITUTE - 23,000 GSF

- Demonstration kitchen
- Foundation/skills kitchen lab
- Advance skills kitchen lab
- Ideation kitchen
- Culinary arts dining room
- Production support
- Faculty offices

OPERATIONS AND MAINTENANCE - 11,000 GSF

- Central plant
- Building maintenance
- Central loading/receiving
- Exterior service yard

EXTERIOR SPACE

- Amphitheater
- Informal seating/gathering space
- Surface parking

Open Space Program



Initial Concept Plan



Early Concept Sketches



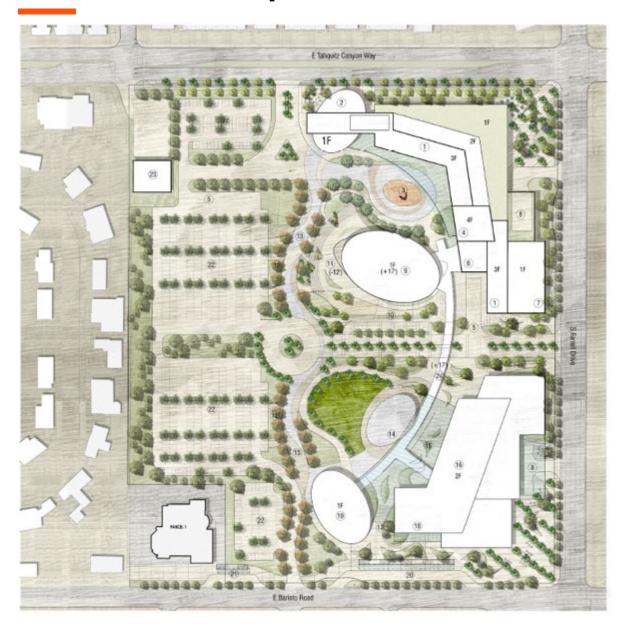








Refined Concept - Master Plan for Implementation



- 1 Hotel
- 2 Restaurant (High end)
- 3 Hotel Drop-off
- 4) Roof top Villa
- (5) Ramp for Parking
- 6 Restaurant
- (7) Culinary Arts
- 8 Loading Area
- 9 Event Center
- 10 Drop-off (Event / Uber)
- (11) Sunken Plaza
- 12 Bermed Garden
- 13 Fire Truck Access
- 14 Outdoor Seating

- 15 Academic Promenade
- 16 Accelerator
- 17 Entr
- 18 Transit Center
- 19 Central Plant
- 20 Mobility Hub
- 21 Uber pick up
- 22 Parking
- (23) Maintenance and Operation
- 24 Pedestrian cross Bridge

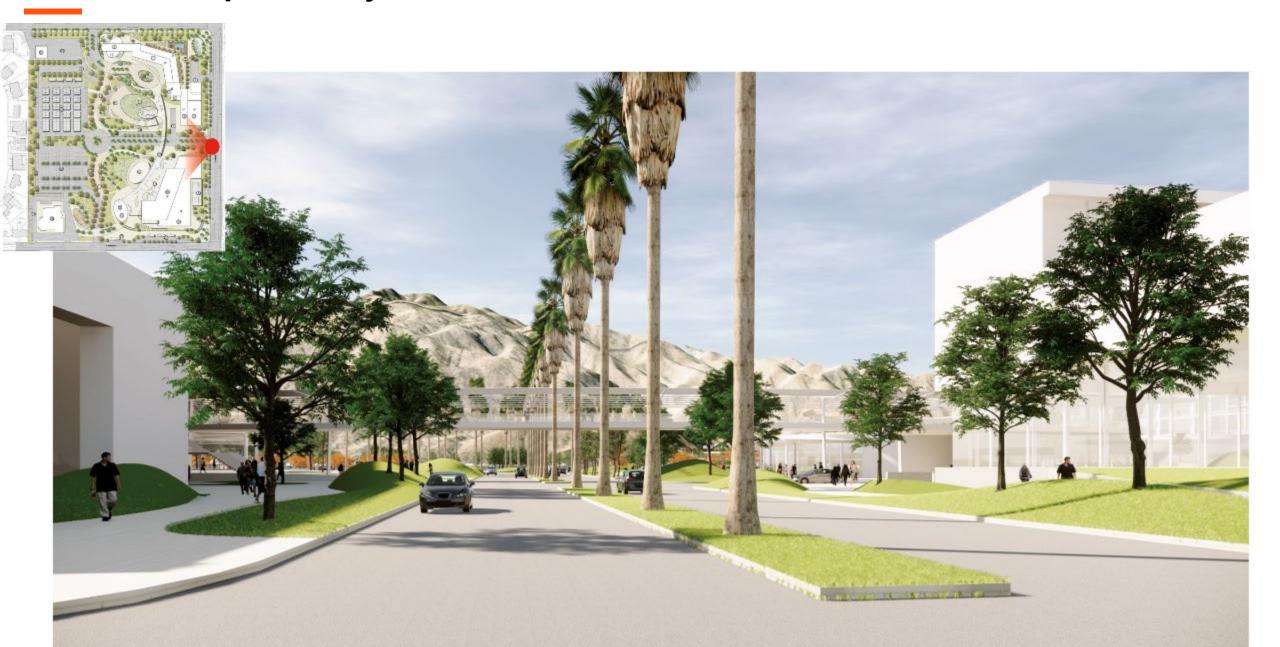
Conveying the Concept



Conveying the Concept



Farrell Campus Entry



Implementing the Master Plan

MASTER PROGRAM

- Space Needs
- Functional Requirements
- Net and Gross Areas
- Adjacencies & Hierarchies

CAMPUS DESIGN STANDARDS

- Standards for aesthetics, materials, finishes, quality, & features
- · Applies to:

Architect:

Pfeiffer

Landscape Architect:

Signage and wayfinding:

Selbert Perkins

AHBE | MIG

- Buildings
- Landscape, Outdoor Furniture & Lighting
- Signage & Wayfinding

Architect: **Pfeiffer**

Culinary Consultant:

CulinaryEd Consulting

Digital Media & Acoustics:

McKay Conant Hoover

MEP Engineer:

Affiliated Engineers

Hotels and Hospitality Consultant:

CBRE Hotels Advisory

BASIS OF DESIGN

- System Performance Requirements
- Recommended Building Systems
- Product Selection of Major Equipment
- · Applies to:
- Mechanical / Electrical / Plumbing
- Structural Engineering Criteria
- Technology, Communications, Security

Digital Media & Acoustics:

McKay Conant Hoover

MEP Engineer:

Affiliated Engineers

Structural Engineer:

John Labib & Associates

Civil Engineer:

Sherwood Design

SUSTAINABILITY STRATEGY

- Project Sustainability Goals for Design, Construction and Operations
- LEED Gold target criteria (Leadership in Energy and Environmental Design)

MASTER INFRASTRUCTURE PLAN

- Potential entry points, size and pathways for utility systems and equipment infrastructure
- Distribution of utility services throughout the site
- Central Utility Plant (CUP) assumptions

MEP Engineer:

Affiliated Engineers

Civil Engineer:

Sherwood Design

Digital Media & Acoustics:

McKay Conant Hoover

MEP Engineer:

Affiliated Engineers

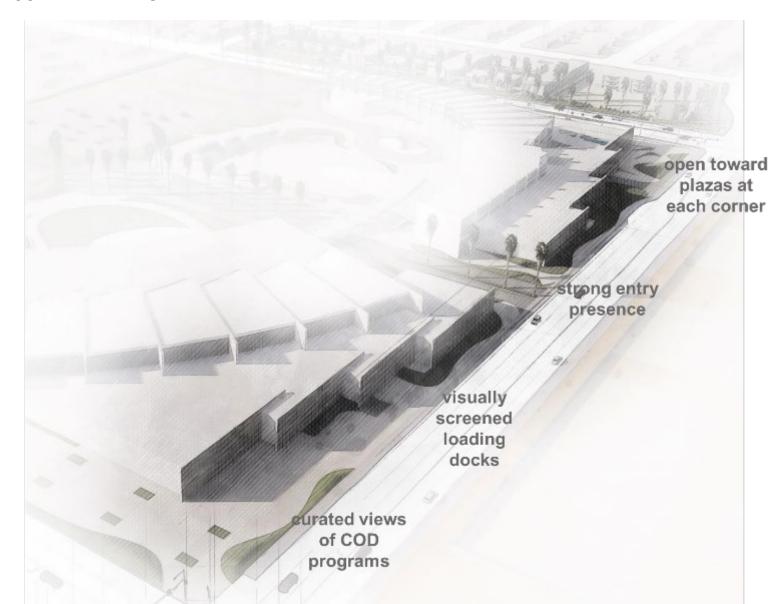
Civil Engineer:

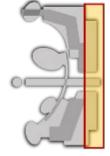
Sherwood Design

Design Principles to Guide the Project

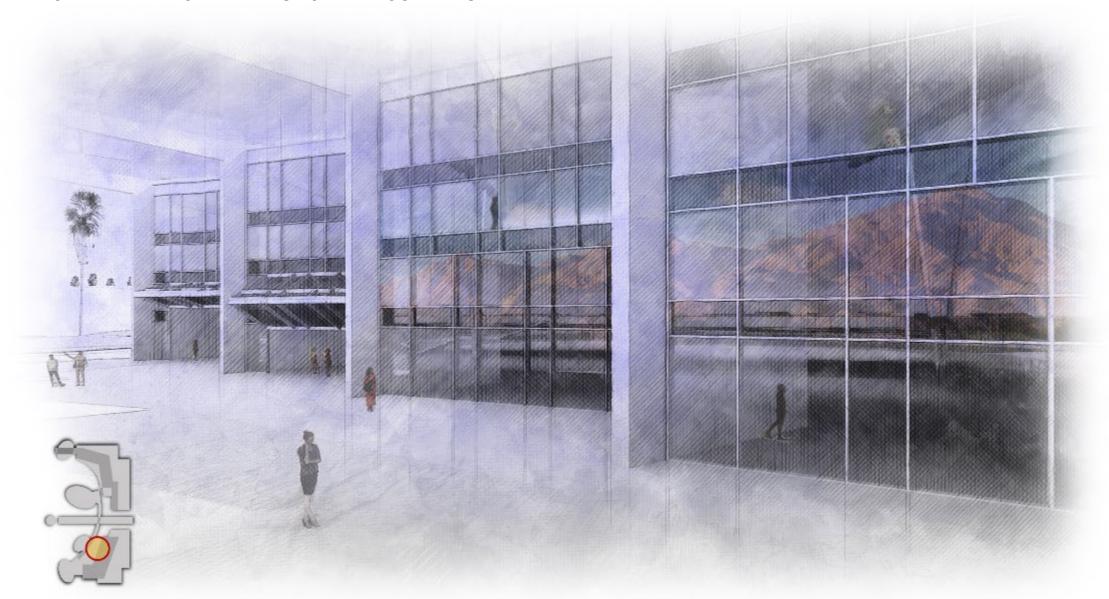


COMMUNITY FACING - CURATED VIEWS





DIRECT AND REFLECTED VIEWS TO THE MOUNTAINS



INSTRUCTIONAL "FLEX SPACE"

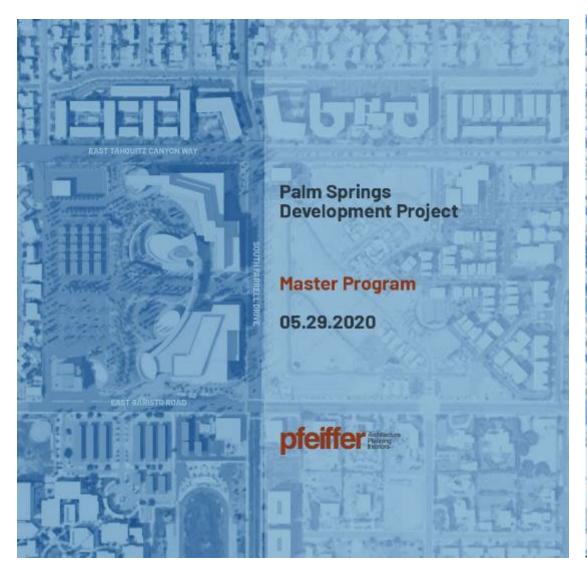


CREATING OUTDOOR CLASSROOMS



Landscape and Signage Guidelines ESTABLISHING A FRAMEWORK Event Center Public Parking PEDESTRIAN DIRECTION MONUMENT

Documents to Guide Design





Master Plan Summary

a project that is:

- student centric
- community oriented
- highly flexible in its spaces
- environmentally conscious
- energy efficient
- architecturally contextual
- mindful of future expansion opportunities

