UMC Goals & Objectives:

* Replace existing dishwasher with required separation between the dirty side (collection point for dirty dishware) and the Clean side (collection point for clean dishware).
* Optimize work and storage flow/operations
* Increase efficiencies of the food preparation areas
* Review operational goals and recommend opportunities for improvement
* Determine locations for increased storage and refrigerator/freezer improvements
* Recommend potential advanced technologies for future implementation
* Enhance the “customer experience” aspects of the Serving and Dining areas
* Develop options for increasing the seating capacity of the Dining
* Recommend interior design options in the serving and dining areas
* Inspect existing food service equipment for anticipated future capital replacement dates & costs

Planning & Programming

Architect shall confirm existing conditions including, but not limited to, the following:

Updating floor plans to reflect current conditions

Verify occupancy & use of spaces

General compliance with regulatory requirements

Life Safety plans

Mechanical, Electrical and Plumbing systems

Upon Owner’s approval of the Planning & Programming Phase, the Architect shall commence with the Preliminary Design Phase as identified in Exhibit A Standard Form of Agreement.