COLORADO MESA UNIVERSITY

Program Plan for

FORMATION DISTRICT DINING HALL

November 26, 2024

DESIGN WEST

CONTRIBUTORS

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1 SUMMARY (November 2024)

1.1 Statement of the Problem

Colorado Mesa University (CMU) has assessed the current housing requests for the Fall 2024 and projected Fall 2025 school year and determined that the existing bed capacity for current students exceeds Residence Life's ability to meet this demand for the 2024 school year let alone the projected 2025 school year and beyond. In response to this demand, CMU is taking two main actions. Firstly, the university has approved the construction of up to 316 new student housing beds, which is currently in progress. Secondly, there is a causality effect for increased demand for meal plans and associated lack of providing adequately for the needs of the students and others.

The challenge of addressing the housing shortage and the required meal plans for freshmen and sophomores has strained CMU's Food Services, making it difficult to meet the current demand, let alone accommodate the future needs associated with the new housing project.

CMU's Food Services is struggling to fulfill meal plans and provide timely meals for students, faculty, staff, and guests, leading to long lines, extended wait times, and challenging seating capacities during peak hours. Additionally, significant back-of-house issues, such as the need for increased dry storage, refrigeration, and freezer capacities, have resulted in shortages and delivery challenges, among other related concerns.

There is a noticeable change in the demographics of incoming and matriculating students. The registration and admittance office has observed a shift from a higher proportion of lower-income students and families to a growing number of mid to higher-income students. This change in the student demographics has increased the number of students remaining at CMU, along with signs of more returning students and potential transfer students.

1.2 Existing Services, Time, Location, and Demand Studies

A study analyzing meal counts based on specific times of the day was conducted by CMU to gain a clearer understanding of the demand for meals during scheduled mealtimes. The table below presents the study's results, and the information collected, including data on Meal Plan Demand per academic school year.

MEAL DEMAND STUDY *(as of September 27, 2024)*

Time	Daily Participation Average	Notes:
Breakfast	786	
Lunch	1170	Heavy quick meal demand
In Between	501	
Dinner	1371	Dinner is more sporadic – better flow

Additional Dining options information.

- What the Mav – Averaging just under 200 lunchtime transactions a day
- EINSTEIN BROS BAGELS – Averaging 191 lunchtime transactions a day.
- Rowdy's, Chic Fil A, Starbucks & Einsteins are other options, but transactions are still TBD.

2 UNDERSTANDING & JUSTIFICATION

Colorado Mesa University (CMU) is one of Colorado's leading higher education institutions, with a three-fold mission to provide baccalaureate and graduate programs as a state institution, serve as a regional community college, and act as a county-wide provider of vocational programs.

2.1 Undergraduate Growth: Multi-Year Effect

Enrollment at CMU continues to grow each year, increasing the demand for on-campus housing. This demand has intensified due to the high cost and scarcity of affordable off-campus housing options, in which students are competing against the public in the surrounding area. Although the City of Grand Junction has approved several multi-unit apartment complexes intended to serve both students and the public, the rising rental prices have put a strain on the *availability of affordable housing* for the expanding student population. As a result, there is a greater need for on-campus affordable housing. Similarly, the rising costs of food are raising concerns among students and their parents, as they seek to meet the needs of their students.

CMU recognizes that student experience and retention are critical factors for student success. The combination of campus housing and meal plans plays a significant role in this equation. In-house studies indicate that CMU has a high retention rate, trending higher, from freshman to sophomore year, as well as strong retention among upper-class students.

Given the challenges associated with off-campus housing, rising food costs, and the public demand for affordable housing in the surrounding area for all CMU students, there is a pressing need for additional on-campus housing and corresponding meal plans. These efforts align with CMU's overarching goals of providing high-quality, value-based education and ensuring a positive college experience while alleviating concerns for parents.

2.2 Policy

CMU requires freshmen and sophomores to live on campus, with the following exceptions: (1) residents of Mesa County, (2) students who are over 21 years of age, (3) married students, and (4) students attending school less than full-time. However, CMU does not strictly enforce this policy because occupancy has consistently been above 90% for the past few years. For the fall of 2024, enrollment exceeds capacity at 103.3%. As a result of this policy and the increased demand for meals, Food Services and CMU are seeking to design and construct an additional facility to meet current and future meal plan needs.

2.3 On-Campus Housing and Meal Experience Statement

CMU Residence Life's guiding statement is "Live, learn, and thrive in one of the highest-rated college dorms in Colorado. Experience the vibrant campus life at Colorado Mesa University, where every day is filled with opportunities for personal growth, engaging activities, and a tight-knit community that will make your college experience unforgettable." A study indicated that on-campus living correlated with ~8% better student retention.

For Residence Life these goals are achieved first by determining the adequate living space for each student and year in school with the appropriate living style, type, and meal plan. The second is followed by location relative to class and campus resources, the ability to meet other students, and affordable rent and meal plans. For those upper-class students who now choose to live on campus, affordable rent ranked first, followed by the ability to cook meals (no meal plan or options for a meal plan).

2.4 Current and Projected Student Meal Plan Growth Model and Assumptions

MEAL PLAN DEMAND YEAR-OVER-YEAR (Matriculating and Incoming Students)

Year	Meal Plans	Difference from Previous Year
2022	2120	
2023	2140	40 ~ .94% Increase
2024	2165	25 ~ 1.17% Increase
2025	2594*	129 ~ 19.82% Increase

Numbers provided by CMU Food Services

These metrics above indicate an overwhelming growing need for additional meal plans. * Based on known 2025 school year incoming students.
(Y2Y) = Year to Year

2.5 Short-Term Strategies to Meet Current Demand.

The high demand for meals in general as well as the need to prioritize students with meal plans while also serving walk-up students, faculty, staff, and guests, presents a significant challenge for Food Services and CMU. Food Services are committed to maintaining high standards of care, affordability, and service for both students and the university. In response to these challenges, several strategic planning meetings were convened to explore possible solutions and short-term fixes. The following chart outlines strategies being explored.

Strategies
Adding meal exchange at QDOBA and Einstein Bros Bagels to campus meal plans.
Implement a meal exchange program in Arcadia.
Move sushi behind the scenes.
Extend dining hours: Lunch until 2:00 pm (30 mins) and Dinner starts at 5:00 pm (15 min less) and ends at 8:30 pm.
Implement a Pick 3 / STG transfer at Take 5's to help reduce number of dining room students.
Replacing Qdoba and What the Mavs with a traditional Dining Hall venue.
Increase onsite storage for dry goods, cold items, frozen items, capacity and handling.

2.6 New Dining Hall Study and Findings

A study was conducted to address the existing food services issues and back-of-house capacity shortages, and it was determined that a new Dining Hall facility is necessary. The following are initial recommendations made after several meetings focusing on future meal plan capacity and elevating services to the quality standards desired by the University.

Initial programming needs for service and seating capacity.

- *Initial service design capacity*
  - Tee up for 300 patrons with the ability to upscale to 1,000 people in the future.
  - Possibility for an additional upscale restaurant that is accessible from the street and captures theatre patron traffic.
  - Space to build out catering operation / additional storage / scalable in the future that can be added to while encompassing the Dining Hall
  - Need to build space that can include local partnerships with community vendors

- *Initial Findings for spatial needs and costs for a scalable solution from 300-1000 seats estimates indicate between 20,000 to 25,000 sq. ft. will be needed.*
    - 15,000 sq. ft. will be dedicated to seating and servery
    - The servery would include the food stalls for the Dining Hall
    - The remaining sq. ft. would be used for the back-of-house kitchen space and catering storage.
    - Ideally to have no less than 1,000 sq. ft. for catering equipment storage
    - If the space turns into an event space for private functions, additional space for plate up and service operations would be needed.
    - This does not include any office space – anticipate a minimum of 3 offices depending on how many local vendors CMU would like to include. An additional 600 sq. ft. would be adequate to meet this need.

- *Additional Notes provided by CMU's Food Service Provider:*
    - Lessons learned from CSU Chick-fil-A Fil-A partnership explored:
    - Dedicated storage space for each vendor in Back-Of-House (walk-ins, reach-ins, dry storage, etc.)
    - Point of Sales at each location especially if we incorporate outside vendors
    - Water, condiments, silverware, etc. are shared amenities among multiple vendors but flavored drinks such as soda, etc. should be kept/installed at each location if this is run as a retail concept and not all-you-care-to-eat.
    - Can use a central BIB system but would need to incorporate that into long-term strategy with outside vendors.

2.7 Dining Hall Proposed Location

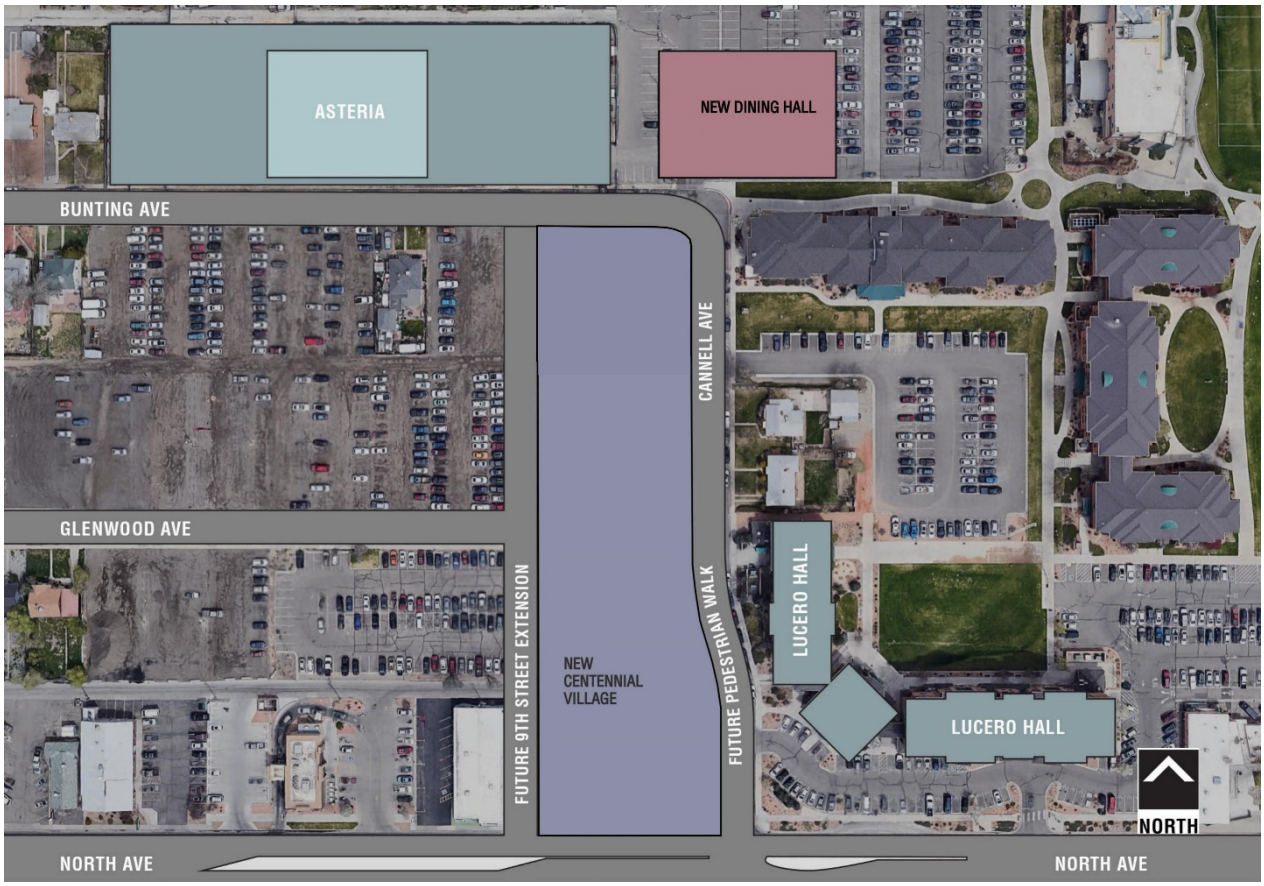
The proposed Dining Hall of 20,000 to 25,000 square feet is a venue that will be an integral part/anchor within the fledgling Formation District mixed-use zone of campus. The Formation District is also home to the upcoming Centennial Housing project. Together, both developments will mark an essential part of the eastern edge of the Southern Gateway into the university.

The goal is to shape the overall architectural design of the Formation District while allowing for gradual expansion southward towards North Avenue. This will ensure a vibrant mix of public and private buildings that can be successfully integrated into the district. In the short term, implementing wayfinding and branding elements along connecting streets can help create prominent entrances to the campus.

In the long term, the district has the potential to expand to the west and south, establishing a mixed-use community destination. The overarching aim of the Formation District is to create a designed community where the private sector can engage with the resources of CMU. This initiative will foster opportunities for students and staff to collaborate and interact with private companies and the broader community. It is envisioned as a space where the public can engage, enjoy, and participate in various activities.

The goal for the Development of the Formation District master plan to expand west and south from Centennial Housing bounded by Cannell Ave. The expectation is to attract local, regional, and state professionals and retail businesses to locate in the district. In addition to this development, the axis bounded to the west by 7th Ave, the north-south axis will connect the Hotel Maverick, and the new Asteria Theatre Hall to the south. This would allow for mixed-use developments to occur around a central plaza connection between the developments. Along an east-west axis and a north-south axis.

Parking demands within the Formation District Master Plan will need to be studied and predetermined as the development begins to expand and progresses through the design development process. *See Site Layout 1 below*



The stakeholders of CMU are seeking vibrant model building designs that include unique amenities, aligning with the “Live-Work-Play-Learn-Connect” experience envisioned for the proposed Formation District. The buildings within this District should feature designs that are efficient, financially viable, and environmentally responsible. The final design must incorporate, to the greatest extent possible, strong economic, environmental, and social integration that fosters social connections.

The Centennial Housing and Dining Hall projects are situated between Bunting Avenue to the north, Cannell Avenue to the east, and North Avenue to the south. These projects are designed to serve as significant anchors and connecting structures within the area, aligning with the goals and expectations of the Formation District. The design for both the Centennial Village housing project and the Dining Hall

Photo 1 *- Hotel Maverick*

Photo 2 *- Asteria Performing Arts Center*

***Photo 3** - Bunting Hall Student Housing*

***Photo 4** - Lucero Hall Apartments & Retail*

project is expected to embody a modern architectural style that reflects the architectural vernacular of Formation District, as exemplified by the Hotel Mav and the Asteria Performing Arts Center. The challenge is to effectively complement the Lucero and Bunting student housing architecture.

3 Dining Hall Design Requirements

3.1 Architectural Responses and Design Parameters

Current Design Trends: Universities are transforming their dining spaces into hubs of activity that foster community, wellness, and connections. Campus dining facilities are embracing the concept of multifunctionality of spaces. The traditional separation between dining halls, cafés, and study areas is being replaced with more flexible layouts. These changes support a variety of activities, including collaborative study opportunities, social gatherings, and dining events. By merging dining and social spaces, universities are creating hubs of exciting environments that foster the diverse needs of both students and faculty.

In response to the sustainability movement universities are incorporating eco-friendly principles into their food service design strategies. This includes utilizing energy-efficient equipment, implementing waste reduction initiatives, and sourcing locally sourced, seasonal ingredients.

To enhance the dining experience and promote local interactions, universities are engaging in collaborative partnerships with local chefs and food vendors. These partnerships not only bring fresh culinary experiences to campus dining but also support the local economy and foster a sense of community between the university and its surrounding neighborhoods.

In the changing world of higher education, there is an increased desire to make positive changes when it comes to dining experiences on campus. Where we eat and hang out matters (think about how far in advance we make reservations for the vibe and menu offering). Campuses are taking serious steps to rethink the dining experience to be more welcoming, and sustainable, transforming it into centers of activity and connection.

3.2 Exterior Architectural Response in the Formation District

The exterior building image and exterior quality are to match the general theme of the surrounding university buildings and the proposed vision of the Formation District. The response is to be a creative use of durable and maintainable masonry, metal panels, glass systems, and other approved materials.

The design is encouraged to have an appropriate exterior finish system whether it is masonry such as brick, CMU, or a stone solution full height or partial height or a combination of heights or metal panels or other approved material, color, and texture is to be compatible with the Formation District. Stucco systems (traditional 3-coat stucco, EIFS synthetic stucco systems, etc.) are discouraged.

The arrangement of building masses, parking, open space, landscaping, walks, and site furnishing shall encourage pedestrian activity, create unique views, and create an approachable site while following the

approved master plan. Use high-quality materials that will last for the life of the building. *See photos of adjacent buildings - photos 1-4 above.*

Use exterior colors and material schemes that are compatible or harmonious with the surrounding built environment while preserving the presence and imagery of the adjoining facilities.

A hierarchy of window design is encouraged in the buildings. CMU desires natural lighting to be a driving force behind the design with sustainability principles governing the articulation of lighting into the common spaces, the corridors, and other interior portions of the building and should be viewed as good design practice. Storefront aluminum glass wall systems with aluminum full-light doors are acceptable and encouraged.

***Image 1** – Loyola University Center for Innovation and Collaboration*

3.3 Landscape/Site

The site landscape is to create an attractive visual complement to the environment and vision of this area. The site must communicate a sense of place, purpose, and connection. Create welcoming open space, and site connectivity with the other buildings that define this district. Provide privacy for adjacent residential units while maintaining the integration of the buildings and site areas as they develop according to the master plan. The site design needs to provide a direct response to facilitate pedestrian and vehicular movement between the proposed and existing destination paths and the developing Formation District.

3.4 Accessibility Site Circulation

The facility will be accessible and meet the accessibility requirements of the governing agencies. Site grades must provide barrier-free circulation amenities and spaces per code. At least two points of access and egress from the building shall be fully accessible. Anticipated paths from accessible parking and building entrances into adjacent buildings shall be accessible.

3.5 Sustainability CMU's leadership in green energy solutions has led the university to be the leader in the intermountain west in the development of geo-exchange systems. This has significantly reduced CMU's carbon footprint and significantly reduced energy costs – saving millions of dollars each year. The new Dining Hall will continue to celebrate this success by being connected to the campus wide geo-exchange system. The design team is encouraged to design the facility with creative and innovative approaches to sustainability as a long-term facility operations and efficiency model.

3.6 State Energy Conservation Requirements

The project will be designed according to the requirements of the State of Colorado. The university will strive to achieve the highest possible High-Performance Standards and meet the Buy Clean Colorado requirements.

3.7 Durable Materials

Durable materials are highly recommended for use in areas that are prone to high impacts. Additionally, impact-resistant drywall should be used in corridors and circulation areas. In bathrooms, tile flooring and wainscoting are encouraged for their durability in wet environments. It is strongly preferred to incorporate more durable materials throughout the building to ensure a low-maintenance and high-durability life cycle.

***Image 2** –University of Cincinnati - MarketPointe*

3.8 Use of Color

The interior surfaces are encouraged to offer multiple color schemes in floor coverings, wall surfaces, etc. in corridors and common spaces as well as in housing units to add variety and enliven the dining and connecting spaces.

3.9 ADA Accessibility

All areas of this building will be required to meet codes for accessibility, adaptability, and visibility standards and guidelines. The ADA requirements shall follow the 2017 ANSI A117.1 code. By no means is this section of this report meant to be inclusive of all requirements relating to accessibility. Instead, it is the intent to bring to the designer's attention the need to address these issues within the confines of good design to meet all legal and enforceable requirements addressing accessibility, adaptability, and visibility throughout the building(s).

Image 4 *Arizona State University Dining – Barretts Honors*

3.10 Design Intent and Ideate Images

The university desires to design this new dining hall facility with a focus on movement, wellness, transparency, connectivity, and a sense of community as the guiding principles. These guiding principles will help establish the correct layout, programmatic service distribution, and environment. The university recognizes that its student dining programs are an integral part of student success, and the experience should offer a safe, accommodating, and inspiring environment. By prioritizing attention to variety and the stated design intent, it is the desire for the dining experience to become a cultural center for student life that deepens connections, increases engagement, fosters a greater sense of belonging, and provides great dining options.

The following are examples of projects that indicate the desired outcomes as a beginning talking point.

Image 3 *– New York University Dining*

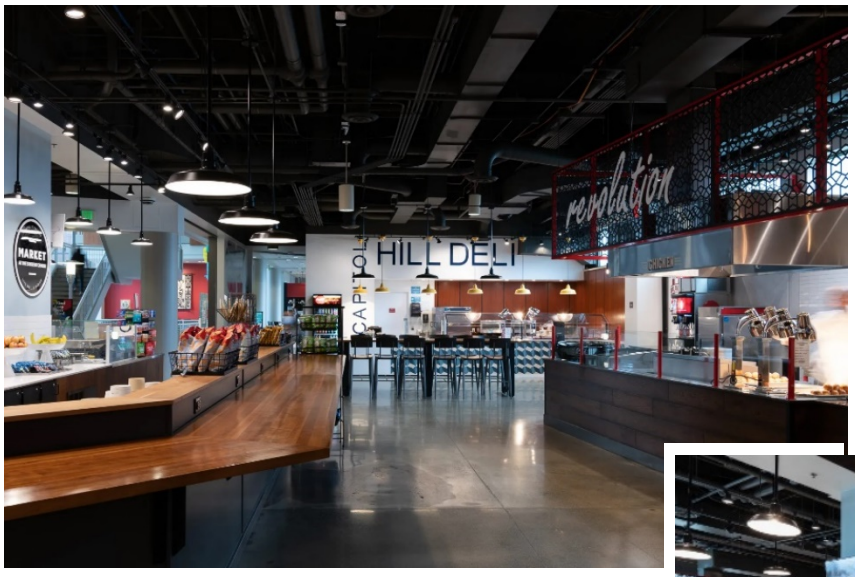


***Image 5 A & B** – Seattle University Dining – Atelier Drome*

***Image 6 A & B** – Seattle University Dining – Atelier Drome*

***Images 7** – Denver Milk Market*

***Images 8** – Denver Milk Market*

***Images 9** – Denver Milk Market*

***Image 10** – Denver - Junction Food & Drink*

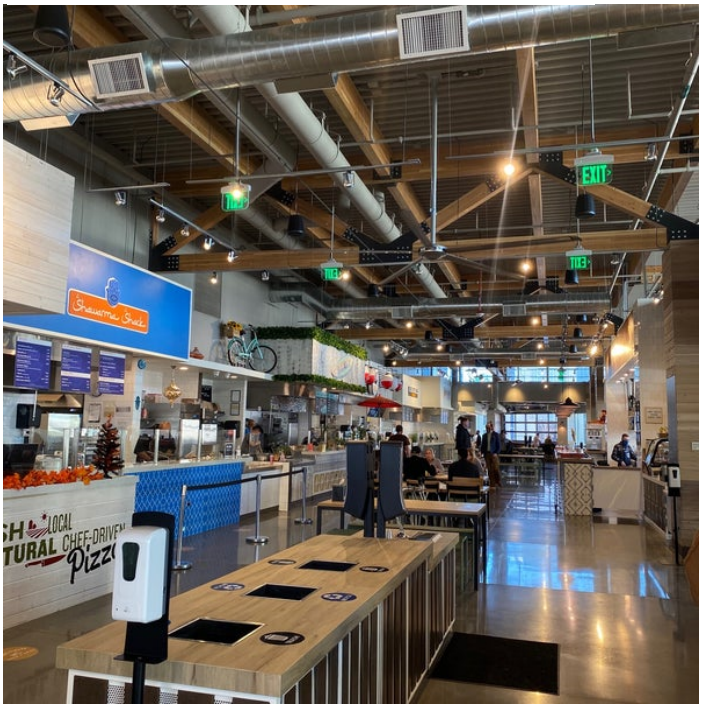


***Image 11 & 12** – Denver - Junction Food & Drink*

4 GENERAL BUILDING AND SITE PERFORMANCE REQUIREMENTS

4.1 Basic Site Requirements

Site Standards: All site-related elements will comply with Colorado Mesa University's Campus Master Plan and Design Standards.

Parking: Some adjacent parking is already available. Parking needs will be determined from the overall parking assessment within the CMU campus at large and the Formation District specifically. Please note: Long-term parking, surface or parking garage, will not be constructed as part of the design process.

The delivery services will require careful consideration for best access and location while ensuring proper screening of loading docks/waste management at back-of-house.

4.2 Accessibility Site Circulation

All buildings will be accessible and meet the accessibility requirements of local and state jurisdictions. The site grading must provide barrier-free circulation for accessibility and visitor ability to all buildings and amenities. CMU will comply with all applicable code requirements.

At least two (2) points of access and egress from each building shall be accessible. Anticipated paths from accessible parking to building entrances and into each building shall be accessible. The main entrance to each building is encouraged to have push-pad entry assist doors for visitor ability, and elevators are programmed for accessible access to all levels of the buildings.

Stairs may need to be provided at secondary entrances or sidewalks. These are to be provided as dictated by the site design meeting code requirements of proper railing and stair configuration. Ramps and accessible curb cuts with truncated domes and dimensions as outlined by code are to be provided to assure a barrier-free site.

4.3 New Utilities Required

It is anticipated that sewer, water, gas, electric, and telephone services will be readily available.

4.4 Building Systems

4.4.1 Structural

The proposed Dining Hall structural system should be designed and determined to be the most cost-effective structure, composed of either steel or wood members for the columns, trusses, and walls, for roof framing, floor, or wall framing.

The foundation system shall be made of perimeter and interior grade concrete beams supported on steel screw piles that penetrate the soil as per the soil report requirements. An alternate method could be a structural floating slab. Care should be taken to understand the type and bearing capacity of the locate soil conditions. The spacing of these piles will be based on the load capacity of the soils and piles. In addition, the main floor concrete slab should also be designed as a suspended slab that will be supported by the interior and exterior grade beams.

4.4.2 Plumbing

It is anticipated that the new building will require a 6-inch fire line to sprinkle the building. The fire riser and domestic water station will be in the mechanical room.

A 6-inch sanitary sewer line will tie into the sanitary sewer main on the appropriate side of the new building. This will be coordinated with the civil engineer on the project for location, size, and depth.

Natural gas service will be tied in with a new connection. Black steel gas piping will be provided from the meter to the water heaters. The water heaters will be in the basement mechanical and will be sized to meet the required capacity.

Exterior and underground gas piping will be HDPE with fusion welded joints. Interior gas piping will be scheduled for 40 steel piping.

It is estimated that the domestic hot water will be water to water heat pumps in lieu of traditional boilers. CMU desire is to take every opportunity available to extract waste heat form the Thermal Energy Network by the proven method of Pre-heating domestic hot water. This requirement will be finalized further upon a demand study of all food preparation areas and other required hot water demand areas.

Exterior hose bibbs will be provided at select locations around the exterior of the building.

Plumbing fixtures will be commercial grade, standard CMU basis of design fixtures, like the fixtures used elsewhere on campus. The water closets flush valve type, and lavatories will be counter-mounted drop-in vitreous china fixtures with dual handle faucets.

All plumbing fixtures for the food preparation areas will be determined by the kitchen equipment consultant/designer and designed according to the needs of each.

Waste and vent piping will be PVC. Domestic hot water with a recirculation system will be insulated with 1-inch fiberglass insulation according to IECC 2021.

Floor drainage in the mechanical rooms, restrooms, food prep areas, and others will be provided and piped to the sanitary waste system in the building.

4.4.3 Fire Protection System

The buildings will be served by a wet-fire sprinkler system with the fire riser and zone valves located in the mechanical room or water entry room. The fire sprinkler system will be monitored by the fire alarm system in the building. Sprinklers in all areas with finished ceilings will be concealed type. All cooking areas of the kitchens and food preparation areas will be provided with the appropriate code-compliant fume hood and fire suppression system.

The building will be classified using the appropriate Hazard occupancy classification for food prep service spaces and assembly.

4.4.4 Heating, Ventilation and Air Conditioning (HVAC)

The mechanical system for the building is ground source heat pumps connected to the campus-wide geothermal exchange loop. The ground source piping will be piped from the mechanical room to all heating and cooling units in the space. The ground source is supplied from the exterior of the building by other disciplines. The connected HVAC design loads will be determined during the design process.

General exhaust ventilation will be provided by energy recovery ventilators (ERV) at each unit and supply and exhaust air will be ducted to the nearest exterior wall. Each restroom and other areas requiring ventilation will be supplied with an exhaust vent.

Each food preparation will be furnished with the appropriate code-required systems for heat, cooling, and ventilation.

4.4.5 Electrical

- Lighting
  The lighting system for the building will include the most energy-efficient LED lighting available with consideration from a maintenance standpoint to provide the most compatible light fixtures. Occupancy sensors with dual technology will be provided in all ancillary spaces outside of the apartments.

- General Power
  The electrical service for the facility is anticipated to be approximately 2,500 amps, at 208 volts, three-phase. This service size will be based upon a calculated load using the square feet of building space as well as historical data from similar projects.

The electrical system will be designed to handle power requirements for all operational demands including cooking and prep equipment, computers, reception, IT, and historical loads of this type of building will be used. The electrical system will also handle all mechanical and plumbing-connected loads necessary for a fully functioning system. The panel for both general and generator for emergency power will be sized sufficiently to allow for the capacity of this project.

An exterior-mounted disconnect will be installed on the building, with an electrical distribution panel located in the appropriate areas within the building. A surge protection device will be included as part of the distribution equipment. The data room will have specific considerations for its power requirements and conditioning. This will encompass dedicated circuits and independent grounding, among other measures.

The power system will also be designed to accommodate roof-mounted photovoltaic panels.

- Systems
  Data and voice systems will use Category 6 (Cat 6) cabling. The electrical contractor will perform rough-in only, including boxes and conduit. The phone/data system will consist of 1-inch conduits extending from each Telephone / Data location up to an accessible location. Dedicated, isolated ground receptacles will be used for power in all IT closets and rooms. A minimum of four receptacles will be allocated in the IT room.

  Wi-Fi is to be provided in all areas with routers located in rooms/areas to provide maximum coverage for the entire building and with the capacity to handle the proposed student/vendor/service providers' Wi-Fi needs.

4.4.6 Fire Alarm System
A fully functioning fire alarm system shall be provided in the building. The system shall monitor all smoke detectors and flow/tamper switches on the fire protection system.

4.4.7 Codes
All items under this section shall be designed and built following currently adopted codes with any associated amendments as found on the OSA website:

The 2021 edition of the International Building Code (IBC)
(As adopted by the Colorado State Buildings Program as follows: Chapter 1 as amended, Chapters 2-35 and Appendices C and I).

The 2021 edition of the International Mechanical Code (IMC)
(As adopted by the Colorado State Buildings Program as follows: Chapters 2-15 and Appendix A)

The 2021 edition of the International Energy Conservation Code (IECC) (As adopted by the Colorado State Buildings Program and Colorado Energy Office)

Colorado Model Electric Ready and Solar Ready Code
(Published by the Colorado Energy Office) Effective July 1, 2023

The 2023 edition of the National Electrical Code (NEC) (NFPA 70®)
(As adopted by the Colorado State Electrical Board) Effective July 30, 2023
The 2021 edition of the International Plumbing Code (IPC), first printing (March 2020)
(As adopted by the Colorado Examining Board of Plumbers Effective May 15, 2023)

The 2021 edition of the International Fuel Gas Code (IFGC) first printing (August 2020)
(As adopted by the Colorado Examining Board of Plumbers Effective May 15, 2023)

The National Fire Protection Association Standards (NFPA)
(As adopted by the Department of Public Safety/Division of Fire Prevention and Control)

The 2021 edition of the International Fire Code (IFC)

(As adopted by the Department of Public Safety/Division of Fire Prevention and Control (DFPC). Projects requiring DFPC review should be designed with the most restrictive requirements)

The 2015 edition of the ASME Boiler and Pressure Vessel Code
(As adopted by the Department of Labor and Employment/Boiler Inspection Section) Effective July 1, 2017.

The 2017 edition of the National Boiler Inspection Code (NBIC)
(As adopted by the Department of Labor and Employment/Boiler Inspection Section) Effective July 1, 2017.

The 2015 edition of the Controls and Safety Devices for Automatically Fired Boilers CSD-1
(As adopted by the Department of Labor and Employment/Boiler Inspection Section) Effective July 1, 2017.

The 2015 edition of the Boiler and Combustion Systems Hazards Code, NFPA 85
(As adopted by the Department of Labor and Employment/Boiler Inspection Section) Effective July 1, 2017.

The 2019 edition of ASME A17.1 Safety Code for Elevators and Escalators
(As adopted by the Department of Labor and Employment/Conveyance Section) Effective January 1, 2021.

The Current edition of ICC/ANSI A117.1, Accessible and Usable Buildings and Facilities
As referenced in the adopted edition of the International Building Code.

5 PROJECT BUDGET AND SCHEDULE

Projected Project Costs
Fixed Limit of Construction Cost: ***$16,495,000.00***

Projected Project Schedule
Anticipated A/E professional Services – Start December 2024
Anticipated Construction Services – Start February 2025 – Finish January 2026

Design is projected to begin in late December 2024 with construction of foundations to follow in February 2025. The preferred delivery date for the Dining Hall is before the start of the fall semester, August 2025. An alternative though much less desirable finish date for the project would be before the start of the spring semester in January 2025. The final schedule will be developed with the A/E team, CM/GC, and Colorado Mesa University teams.

Colorado Mesa University anticipates using a Construction Manager/General Contractor. (CM/GC) approach to project delivery. The CM/GC will evaluate, among other things, the availability of materials and labor, project schedule, project costs as they relate to the established budget, and constructability, and will work with the Architect/Engineering team throughout the value engineering phases of the project.