

## Consigli Const. honored for UMass dining hall project

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Food Management magazine has recognized the Berkshire Dining Commons at the University of Massachusetts in Amherst as one of the "Best Renovations" of the year in the 2007 "Best Concept" awards competition.

The eatery, which serves some 7,000 students a day, underwent substantial interior renovations to create an inviting environment for the school's 25,000 plus enrollment. Consigli, architect Livermore Edwards & Associates and the UMass Building Authority addressed numerous challenges in designing the new space, which is in operation from 11 a.m. to midnight Monday through Thursday.

The location of food services equipment and utilities required precise installation so as to accommodate the dining hall staff's busy schedule. Utilities such as the facility's plumbing, HVAC and electrical systems were installed in tight spaces that best met staff needs, such as above beams and columns. The building also features 42 different types of tile, which required close collaboration with the architectural team to ensure the appropriate tile was laid in the correct place. The renovated dining hall placed an emphasis on lighting as well, with complex systems that adjust the effect of the lighting based on time of day and season. By working closely with the architect, Consigli was able to adhere to the project's tight schedule, ensuring the building was accessible upon the students' return.

"We said in the beginning of two years of planning we wanted a first-class dining facility for our customers, and it was completed within nine months of construction time," said Kenneth Toong, director of dining and retail food services at the school. "To have a project of this magnitude completed in such a timely manner speaks highly of Consigli Construction and Livermore Edwards & Associates."

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