Bates College Dining Commons Fact Sheet

- **Location:** 136 Central Ave., Lewiston
- **Official opening:** Feb. 24, 2008 (first board-plan meal)
- **Groundbreaking:** Oct. 7, 2006
- **Construction time:** 17 months
- **Worker-hours in construction:** 120,000
- **Peak number of workers:** approximately 150
- **Building dimensions:** 230 feet by 220 feet by 65 feet
- **Floor area:** 60,000 square feet
- **Seating capacity (dining areas only):** 950 (about 325 more than the old facility in Chase Hall)
- **Serving capacity:** 4,000 meals daily
- **Meeting rooms:** 7
- **Dining Services staff:** 96 on payroll, about 50 on call

- **Director of Bates Dining Services:** Christine Schwartz
- **Architect:** Sasaki Associates Inc., Watertown, Mass.
- **General contractor:** Consigli Construction Co. Inc., Portland, Maine
- **Bates project manager:** Paul Farnsworth

**Amenities:**
- Marketplace-style dining offering easy traffic flow, a wide-ranging menu and meals prepared while you watch
- Mezzanine dining overlooking the main dining area
- "Milt's," a campus store for students who are burning the midnight oil
- Circular lounge with fireplace, exhibition space and second-story balcony
- Meeting rooms with spectacular campus views and state-of-the-art audiovisual technology
- Building-wide wireless network access

**Environmentally friendly features:**
- Heat recovery from campus steam system to preheat domestic water
- Occupancy lighting sensors and ample daylight to reduce energy used for lighting
- Primarily natural ventilation
- "Dual-flush" toilets provide either half a flush or full flush, reducing water use by about 65 percent
- Sensor-operated faucets reduce water use
- No HCFC refrigerants, which damage the ozone layer, used in building
- Building's energy use is below ASHRAE/IESNA Standard 90.1-1999
- Construction-waste recycling program
- Certified-green or salvaged wood used in wood ceilings and veneers
- Constructed with materials emitting low levels of volatile chemicals