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