

Rams Horn Marketplace Renovation

December 2026

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1. Executive Summary

The Rams Horn Marketplace Renovation project will remodel the existing Marketplace and Pitkin Eatery area (formerly Sports Grill) within the Academic Village Commons building, impacting approximately 9,500sf. The Commons was first opened in 2008; there have been no major renovations since its opening. The primary goal of the project is to combine the separate food service platforms into one larger retail platform. Space planning and design efforts will be made to create efficiencies between support space and retail space, intentionally creating flexible seating areas for dining and lounge areas, and generating a natural flow of circulation up to the All-You-Care-To-Eat (AYCTE) dining center on the second floor. The exterior of the marketplace will also be studied to evaluate potential for additional seating and the creation of new gathering spaces for students.

The project is targeting completion by August 2028 in time for fall semester move-in. Residential Dining Services (RDS) has created a retail grab n' go concept that provides the service capacity needed to satisfy our on-campus residents and improve revenue streams that will be implemented with the project. This marketplace concept will provide the most ideal revenue streams through minimal operational costs and increased customer satisfaction. The main driver of the concept is to provide an optimal variety of foods/ beverages at high convenience any time of the day. The deferred maintenance backlog of these spaces will be completely addressed while providing new food service equipment and food and grocery displays.

2. Justification

2.1 History, Role, and Mission

Housing & Dining Services (HDS) plays an integral role in student success by creating an environment that meets and exceeds their physiological and psychosocial needs; providing student support 24 hours a day, 7 days a week, 365 days a year; and developing student leaders and student employees to meet University strategic goals and the overall mission and vision of CSU.

This is accomplished by:

- Focusing on cross-disciplinary academic partnerships within the residential experience,
- Fostering community through intentional student leadership opportunities, behavioral interventions, and engagement with campus partners to introduce residents to relevant support services and amenities, and
- Practicing unwavering welcome and deep care for residents by providing round-the-clock after-hours support for behavioral, mental health, and facilities-related concerns.

HDS strives for excellence through the physical condition of buildings through standards of cleanliness, functionality, and diversity of spaces; in University Housing’s work within our communities to foster belonging and create spaces for student success and personal growth; and in our Residential Dining Services program centering on serving great food at every meal and our Eat Well program.

The implementation of this mission at Ram’s Horn will be strengthened with this project by providing adequate dining capacity when it is needed and allowing students multiple dining methods in one location. The project also provides an opportunity for a central kitchen which will greatly increase the efficiency and impact of RDS.

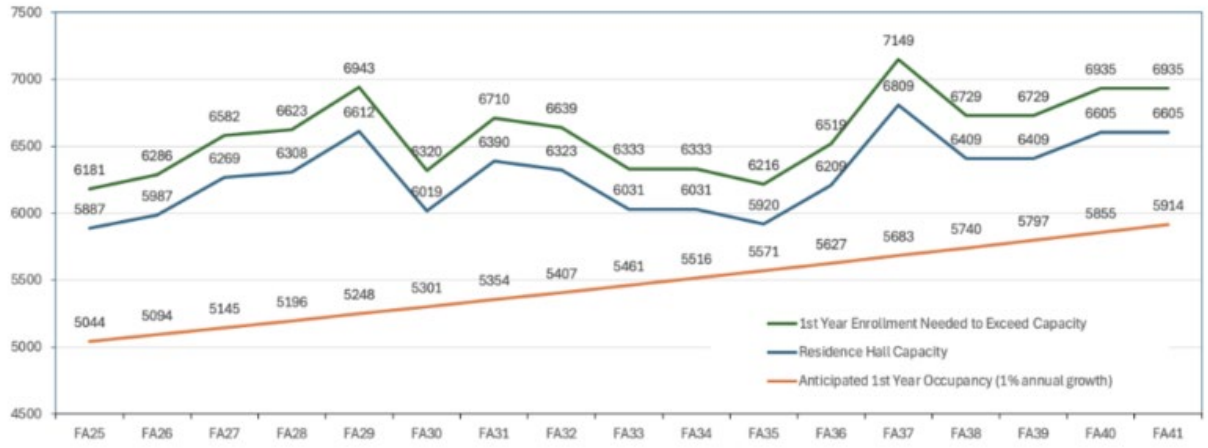
2.2 Program Needs and Trends/Future Opportunities

This project is a critical piece within the overarching HDS Strategic Master Plan. The improvements from this project will impact RDS' ability to meet service capacity, primarily for first-year students in on-campus housing. In parallel, the project is one improvement of several within the master plan that eventually allows RDS to consolidate food production for catering service and the multiple satellite mini markets/marketplaces around campus. Currently, food production for catering and retail does not have a single location large enough to accommodate the full operation.

Within the RDS Master plan, developed in 2023-2024, it was determined that Rams Horn was underutilized during breakfast and lunch service and in high demand during dinner service. With the recent change to Braiden Dining Center, this has adjusted to direct more students into Ram's Horn, thus resulting in higher capacity in that facility during all meal periods. The Master Plan includes the following sequenced improvements:

- Improvements/Renovation at Rams Horn Marketplace to increase service capacity (This project)
- Close Braiden Dining Center (effective August 2026)
- Create central catering and retail food production at Braiden Dining Center Kitchen (effective August 2026)

Enrollment goals, as determined by CSU Admissions in the 2026 HDS Strategic & Facilities Plan supports the need for the RDS Master Plan and a reinvestment into existing spaces to better meet new and future student needs.



2.3 Benefits of Project

At completion, this project will increase the overall dining service capacity with the improved retail marketplace concept within the Commons building, allow for a centralized kitchen at the vacated Braiden Dining Hall kitchen, and respond to rising demand for grab-n-go formats and late-night dining options, all without a significant long-term financial burden on the program.

2.4 Relation to Academic or Institutional Strategic Plans

Student Success: Supporting residents and the overall campus community with delicious and nutritious food options that will fuel bodies and minds for success, managing room and board rates, and the effective use of spaces is critical to the mission of HDS. This project would generate stability and confidence in residents with consistent service, food quality, and menu options available to accommodate all dietary needs and restrictions (allergens). Providing food options in a variety of formats that accommodate lifestyles further supports student success – for example, All-You-Care-To-Eat, Grab n' Go, and Retail Marketplaces.

Institutional Competitiveness: In addition to housing options, dining centers and food quality is a critical component in the list of decision-making factors when choosing to attend CSU for potential students. RDS remains focused on adapting food service platforms to meet the dining preferences and needs of both the current campus community and future incoming students. This project will have a direct impact on HDS' ability to influence first-year student enrollment and on-campus living, which has been shown to improve student's academic success.

Strengthening Impact: This project will help to support RDS' mission to provide healthy, whole foods and beverages in service formats focused on more of the grab n' go model to meet the demands of students on the go. Students will have the ability to use their meal plan to pay for these food products. This project will provide opportunities for students to choose foods and beverages that have been prepared in-house from whole ingredients in lieu of solely relying on pre-packaged retail foods.

2.5 Relation to Other Programs or Agencies

HDS/OOCL has undergone extensive planning efforts with internal teams to sequence this project within the larger HDS Strategic Master Plan and evaluate the impact on all (13) units within. Those most affected by this project include RDS, University Housing, Conference and Event Services, and HDS Facilities. These programs will continue to work closely together to shift operations and planning to ensure the level of service and customer support to fulfill our mission is maintained while the project is underway.

In addition to HDS, other campus partners will be impacted with this shift in operations. Most notably, Ram Orientation. RDS also aims to honor existing agreements with our beverage providers and Aramark (vending) with continued coordination on location and complimentary product mix.

With the anticipated timeline of this project, HDS intends to minimize the impact to students and campus guests by completing construction in a single summer term. This will require pre-purchasing and storage of equipment, extensive planning, and careful coordination between the project team entities. RDS intends to maintain continuous operation of the AYCTE Rams Horn Dining Center on the second floor throughout construction of the marketplace on the first floor.

2.6 Existing Programmatic/Operational Deficiencies

This project will combine the dining needs of Braiden Hall and Ram's Horn in the below Demand Analysis from the RDS Master Plan.

Dining Locations	Average Transactions	% of Meal Period Transactions	Peak Participation	Length of Stay	Take-Out Factor	Space Deficit ASF
Lunch	4,899					
Braiden	810	17%	34%	40 Min	10%	~6,200
RAMwich Express	170	3%	35%	0 Min	100%	Included in Braiden
Foundry	1,589	32%	28%	30 Min	10%	0
Ram's Horn	420	9%	35%	30 Min	10%	0
Durrell Center	787	16%	33%	30 Min	60%	0
Durrell Marketplace	281	6%	35%	30 Min	100%	~200 (storage)
Ram's Horn Express/Marketplace	480	10%	28%	0 Min	100%	0
Allison Mini Market	362	7%	44%	0 Min	100%	0
Dinner	4,983					
Braiden	337	7%	53%	40 Min	5%	0
RAMwich Express	111	2%	25%	0 Min	100%	Included in Braiden
Foundry	1,431	29%	31%	40 Min	5%	0
Ram's Horn	742	15%	46%	40 Min	5%	0
Durrell Center	1,062	21%	21%	30 Min	60%	0
Durrell Marketplace	279	6%	23%	30 Min	100%	0
Ram's Horn Express/Marketplace	689	14%	28%	0 Min	100%	~3,400 (all areas)
Allison Mini Market	332	7%	35%	0 Min	100%	0

- The residential campus is divided into north and south sides. The locations in red boxes serve the south side. When reviewing this data, it's important to note this divide, as it creates disparities between the two areas. The data on both the space deficit and the length of stay indicate the need for greater efficiency on the south side, which this project will improve.
- The closure of Braiden in August 2026, which the study also indicated would occur at a later date, has combined Braiden's space deficit data with Ram's Horn's data in this chart.
- This chart illustrates the space deficit on the south side of the campus residential area, shown by the red boxes. The deficit is approximately 6,200 ASF at lunch and approximately 3,400 ASF at dinner.
- The length-of-stay metric for the southside locations indicates a ten-minute increase over the northside locations. This further indicates the need for better efficiency on the south side.

The opportunity for a Central Production Kitchen for catering operations would also be made possible with the completion of this project.

2.7 Physical Condition/Functionality of Space

The current layout of the first floor no longer meets the programmatic needs of campus dining. The circulation flow to the second floor is not practical for clear payment and badge access today. The remaining square footage on first floor which includes traditional mail boxes, (methodology for delivering mail and packages to students has changed making these boxes obsolete), some lounge space, and residential

community interface with the front desk is greatly underutilized and inefficiently designed. Finally, the exterior courtyard area in the middle of the Academic Village complex was originally designed and built with a large water feature, an amenity that has not been operable for over a decade and a design feature that campus typically prefers not to prioritize. This exterior space presents an immense opportunity to expand on outdoor dining capacity while improving the overall circulation and flow of multi-modal traffic through this busy courtyard. This renovation would correct all of these critical functions and greatly impact the overall success of dining and the student experience on campus.

2.8 Total New Space Requirements/Equipment

Circulation throughout the main level and to the All-You-Care-To-Eat dining center on second floor will be designed to maximize flow and efficient access. The project scope will encompass all disciplines associated in achieving this renovation - structural, architectural, mechanical, electrical, plumbing, low voltage, telecom, interior finishes, and food service.

Key equipment in the Marketplace to include:

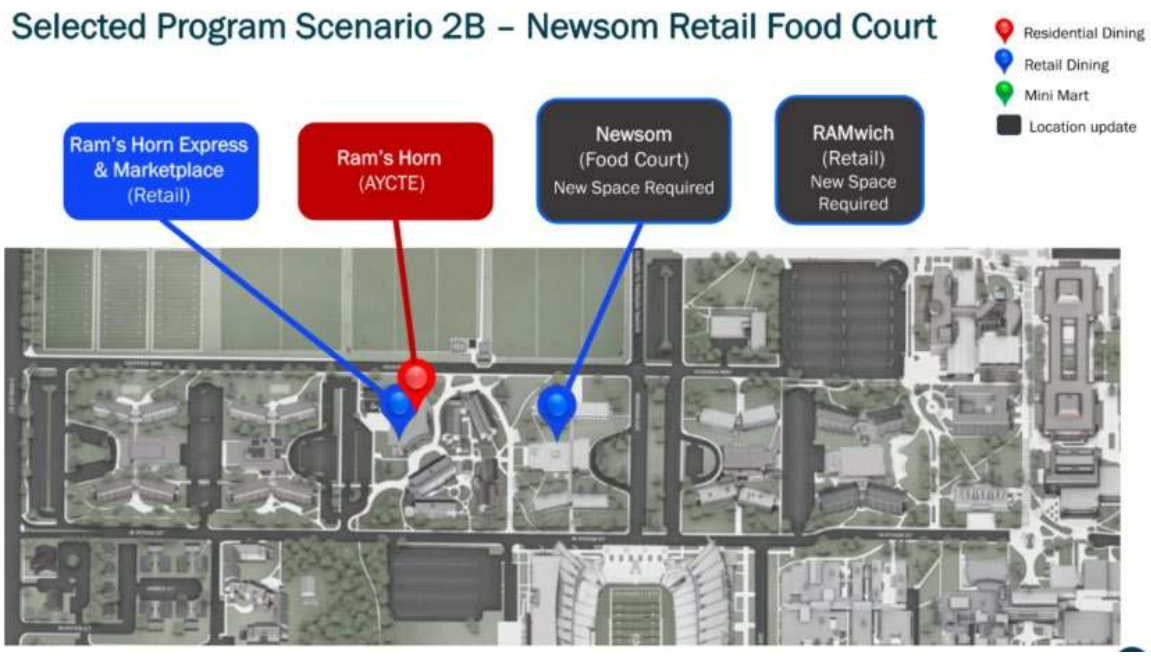
- Food & Grocery Display - Displays food products. Typical equipment requirements include shelving, ambient & refrigerated display cases, hot food display cases, hand sink, etc.
- Food Prep & Cold Storage - Food production equipment and cold storage. Typical equipment requirements include quick-cook countertop ovens, sandwich prep coolers, undercounter coolers, worktable, prep sink, hand sink, storage racks, walk-in coolers, etc
- Dry Storage - Limited day use ready to use dry foods. Typical equipment requirements include storage bins, storage racks, etc.
- Coffee Shop – Espresso, coffee, and smoothie operation. Typical equipment includes espresso machines, drip coffee maker, ice tea maker, blenders, and ice machines.
- Service Counter - Guest checkout and service. Typical equipment requirements include POS systems, AI enabled self-checkout, mobile ordering pick up, display shelving, display cases, etc.

2.9 Alternate Analysis

Within the RDS Master Plan several alternate dining location combinations were explored to serve the future campus population. Each scenario tested the capacity of the dining locations and utilized a Demand Analysis by dining location to determine overall success of the change. Assumptions made during the analysis included:

- Majority East – West campus migration pattern, minimal North-South migration pattern
- 35% Net to Gross
- $830/SF ($664/sf {per MV planning} + 25% {est. project soft costs})

An Order of Magnitude cost estimate was generated for each scenario to determine the best use of resources with the largest impact. Ultimately, a scenario including a renovation of Ram's Horn to provide Express and Marketplace (Retail) in addition to the existing AYCTE dining center on the second floor was selected as one piece of the plan that would allow for a Central Production Kitchen at Braiden Hall in the future.(future project).



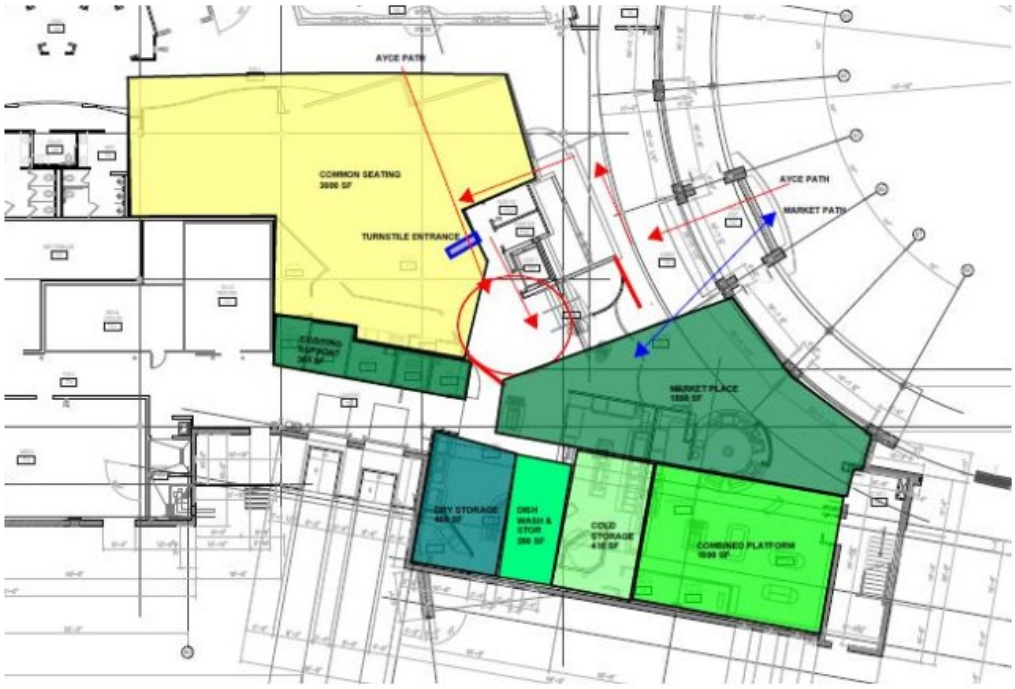
3. Design criteria

3.1 Architectural Narrative

The project intends to maintain the existing building footprint, with no increase in conditioned space. Overall design goals for the project include the following:

- Marketplace
  - Capture as much market space to the front of the building as possible.
  - Two service platforms in one space. Decision of number of service points to occur during design.
  - Support for market & platforms to be within the physical space.
  - Cold storage intended to support reach-in from market and bulk storage for platforms.
  - Dish wash intended for pots & pans including storage areas.
- Circulation
  - Ideally customers flow from building entrance into market then to common seating area.
  - Access to AYCTE (upstairs) to occur via red arrows on plan. A future defined mobile entry, possible turnstile, for customer access prior to elevator or stairs while considering market to common seating flow. Use of half/pony walls to direct AYCTE access may need to be considered.
  - As budget allows improvements to the First Floor circulation may include, but are not limited to:
    a. Remove sunken, ramped, floor section of Lounge and create one continuous floor level.
    b. Common Seating
  - Area to be permeable to interior corridor and designed for 24-hour use.
  - Capture as much space as possible. Space shown in plan is more than demand requires.

- Function of this space should be multi-use, multi-dimensional with the use of a variety of seating options to encourage use at any time.



Additional scope to be carried during design as add alternates include:

- Replacement of millwork for built-ins throughout second floor dining center for consistency with new millwork on first floor.
- Replacement/Redesign of the front desk.
- Remove mailboxes and better uilize the additional space for seating or expanding the package storage.
- Removal of interior water feature to aid in wayfinding/circulation and eliminate maintenance costs.
    - If existing water feature is classified as an art in public places project, an equal replacement shall be provided.
- Evaluation of number and size of offices to consider redesign of their configuration.
- Replacement of drywall soffits for metal soffits around exterior 1st floor.
- Rams Horn Comfort Station – Reassessing/rearranging KE such as:
    - Refinishing existing serving stations and cabinetry in dining center to coordinate with new

Acceptance of all design alternates will be accepted pending budget and scope addition approvals.

3.2 Structural Narrative

Minimal structural impact to the building is anticipated. If any interior wall relocations impact structural load paths, proper detailing and calculations will be completed to maintain the existing structure's integrity.

3.3 Mechanical and Electrical narrative

The existing mechanical and electrical systems will be evaluated for compliance with new equipment loads on the space. Any new installations will be built with full compliance to the latest energy and electrical codes. Existing Hood and Lighting controls to be evaluated and adjusted as necessary for new layout, contractor to coordinate with full building systems.

Additional scope to be carried during design as add alternates include:

- HVAC system modifications/replacement for dish room on second floor of Rams Horn Dining Center.
- Pot & Pan Room Exhaust.

- *Current project requests that could be combined into this capital project:*
- § 2nd Floor *Kitchen hood controls – to be completed by CSU Remodels and Construction Services before 8/01/2027*
- § 2nd *Lighting controls - to be completed by CSU Remodels and Construction Services by 5/01/2027*

Acceptance of all design alternates will be accepted pending budget and scope addition approvals.

3.4 Telecom Narrative

There are minimal telecom impacts expected with the project. An upgrade to the wavelinx access prox readers may be considered, and a new POS system will be installed in the space. Security camera coverage will also be considered.

3.5 Utilities Narrative

Existing utility capacities will be evaluated for new and relocated equipment. No new service lines or upgrades are anticipated with the project.

3.6 Site Improvements Narrative

The exterior landscape area will be redesigned to incorporate additional exterior seating and revitalize an abandoned water feature area. Pollinator gardening will be considered in addition to strategic hard scaped vs soft scaped areas to continue existing circulation and optimizing seating opportunities.

3.7 Pedestrian, Bike, and Vehicular Access

Existing pedestrian, bike, and vehicular access is to be maintained to the building. Any exterior improvements will be evaluated on ability to continue existing access, loading, and parking.

3.8 LEED Goal

Senate Bill 07-051 directs that state buildings undergoing substantial renovation or new construction conform to the High Performance Certification Program. The Office of the State Architect has stated that USGBC LEED-NC Gold is the targeted standard of this program, or at a minimum, the highest obtainable LEED standard. As this is a self-funded, non-academic project the High Performance Certification Program does not apply and the exception will be taken. Any existing LEED certifications to the building are to be maintained.

At a minimum, any impacted and new building systems will be designed in compliance with the latest energy code requirements, including but not limited to HVAC and lighting.

3.9 CSU Standards

The CSU Building Construction Standards Manual is available at:
http://www.fm.colostate.edu/constr_standards

The CSU Standards are to be used as guidelines for design. They are divided into 3 parts for use by Architects and Engineers: the first part is administrative; the second part discusses requirements for design and deliverables at each stage of the design process; the third part consists of the technical standards arranged by CSI division. The Standards are a work in progress, and as such, any question about the applicability of a standard should be discussed with the project manager. The Standards should not be referenced or copied in Contract Documents – the design is expected to embody and conform to the Standards. Contractors should not be directed to review the Standards as a contract requirement, but instead the design and specifications should embody the CSU standards.

HDS Amendments - CSU Housing & Dining Services Design and Construction Standards
CSU Housing & Dining Services takes exceptions to the CSU Facilities Planning, Design and Construction Standards. These documents are meant to serve as supplemental standards for HDS-specific buildings and should be referenced in tandem to the full versions maintained by CSU Facilities Management.

3.10 CSU Inclusivity Standards

Colorado State University requires all capital construction projects to provide inclusive facilities. These facilities are consistent with CSU Strategic Plan, Climate Action Plan (CAP) and the Principles of Community that "create and nurture inclusive environments," and "welcome, value and affirm members of our community, including their various identities, skills, ideas, talents, and contributions." Standards for each room type are located at: https://www.fm.colostate.edu/constr_standards/

CSU Accessibility Standards outline additional ADA requirements. This project should consider incorporating gender inclusive restrooms with one restroom containing a baby changing station. Restroom occupancy loads and existing capacity will be evaluated for the entire space, including level 2. Additional restrooms may be added, and modifications to existing restrooms should be considered for optimal use configuration and compliance with current standards.

3.11 Code Analysis Narrative

The following approved building codes and standards have been adopted by State Buildings Program (SBP) and other state agencies as identified below as the minimum requirements to be applied to all state-owned buildings and physical facilities including capital construction and controlled maintenance construction projects. Initial and anticipated work in the facility appear to have minimal building code implications and code compliance around the adopted codes listed below will be studied in detail during the design process.

The 2024 edition of the International Building Code (IBC)
(As adopted by the Colorado State Buildings Program Chapters 2-35 and Appendices C and I, with the following amended chapters: Chapter 1, 16, 29, Appendix G).

The 2024 edition of the International Existing Building Code (IEBC)

The 2024 edition of the International Mechanical Code (IMC)

The 2024 edition of the International Energy Conservation Code (IECC)

Colorado Model Electric Ready and Solar Ready Code
(Published by the Colorado Energy Office) Effective July 1, 2023. Where conflicts exist between Section 1 of this code and the attached Amendments to Chapter 1 of the IBC, the Amendments take precedence.

Colorado Model Low Energy and Carbon Code
(Published by the Colorado Energy Office) Effective March 30, 2026.

Colorado Wildfire Resiliency Code
(Published by the Department of Public Safety Division Fire Prevention & Control) Effective June 1, 2025

The 2026 edition of the National Electrical Code (NEC) (NFPA 70®)
(As adopted by the Colorado State Electrical Board) For amendments refer to the Secretary of State Code of Colorado Regulations 3 CCR 710-1

The 2024 edition of the International Plumbing Code (IPC), first printing (March 2020)
(As adopted by the Colorado State Plumbing Board of Plumbers) For amendments refer to the Secretary of State Code of Colorado Regulations 3 CCR 720-1

The 2024 edition of the International Fuel Gas Code (IFGC) first printing (August 2020)
(As adopted by the Colorado Examining Board of Plumbers)

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

The 2024 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 2022 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, 2026.

The 2023 edition of ASME A17.3 Safety Code for Existing Elevators and Escalators
(As adopted by the Department of Labor and Employment/Conveyance Section Effective January 1, 2026.

The 2020 edition of ASME A18.1 Safety Standard for Platform Lifts and Stairway Chairlifts
(As adopted by the Department of Labor and Employment/Conveyance)

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)

The current edition of the Retail Food Establishment Rules and Regulations
(As adopted by the Department of Public Health and Environment/Division of Environmental Health and Sustainability)

Note: Additional codes, standards and appendices may be adopted by state agencies and institutions in addition to the minimum codes and standards herein adopted by the State Buildings Programs.

4. Project Schedule, Cost Estimates, Financing

4.1 Project Schedule and Phasing

HDS intends for the project to be delivered under a Design-Build (DB) agreement. The scope of work is focused on the renovation of existing interior space, a significant amount of commercial kitchen equipment and the MEP systems they operate from, which innately carries a lot of risk relative to unforeseen conditions, as well as complexity of designing and building within an existing structure within a compressed construction schedule.

This project will be completed in one phase. Procurement of a DB team is intended to occur December 2026-March 2027, with design and early procurement of equipment May 2027-April 2028. Construction is anticipated to occur over the length of one summer to minimize disruption to students and the campus community, in May 2028-July 2028. Dates may be adjusted in coordination with the project team during initial procurement and through the design development.

4.2 Financing

The Rams Horn Marketplace Renovation project is anticipated to carry a total development project budget in the range of $6.68-$7.5M. This range was developed with the RDS Master Plan consultant and campus partners. These cost estimates do not include annual escalation or other material market cost factors such as tariff increases.

HDS has assessed the financial viability of supporting this project along with current financial responsibilities, and other planned project work. The cost of this project will be supported by bonds backed by Housing & Dining Services operations.

4.3 Cost Estimate

Construction cost estimates were developed by the 3rd Party Consultant of the RDS Master Plan. The total development cost estimate, including all soft and hard costs is $7.5M. Add-alternates and additional design options may be accepted should funding allow, pending future approvals for additional scope.

CSU standards specify that the A/E team document 20% of the construction budget in bid alternates, to cover potential volatility in the construction market as the project progresses.

CSU Soccer Fields

11

10

6

5

4

3

2

1

Peace Corps Garden

LSC Plaza

Hartshorn 0025

Morgan Library 0090

Hughes Way

Ingersoll Hall 0017

Edwards Hall 0018

Commons 0160

Honors 0161

Academic Village

Aspen Hall 0163

Engineering 0162

Newsom Hall 0020

Meridian Ave

Eddy Hall 0113

Braiden Hall 0022

Education 0114

0180

0181

W Pitkin St

S Shields St

Summit Hall 0035

Practice Fields

Heritage Arboretum

Heritage Garden

Canvas Stadium 0190

Visual Arts 0151

Chemistry 0150

Mosaic Alley

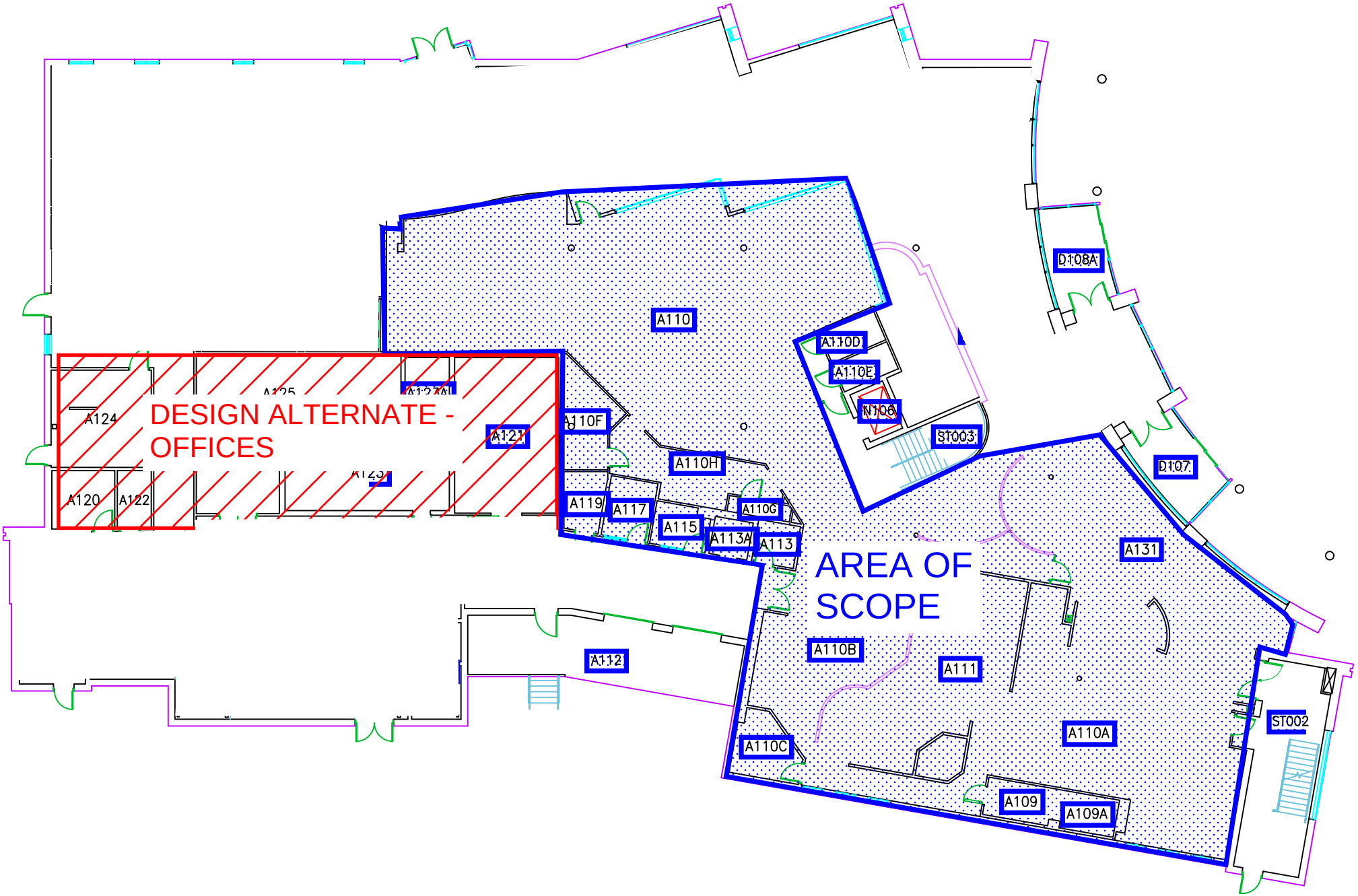
Center Avenue Mall

MRB 0155

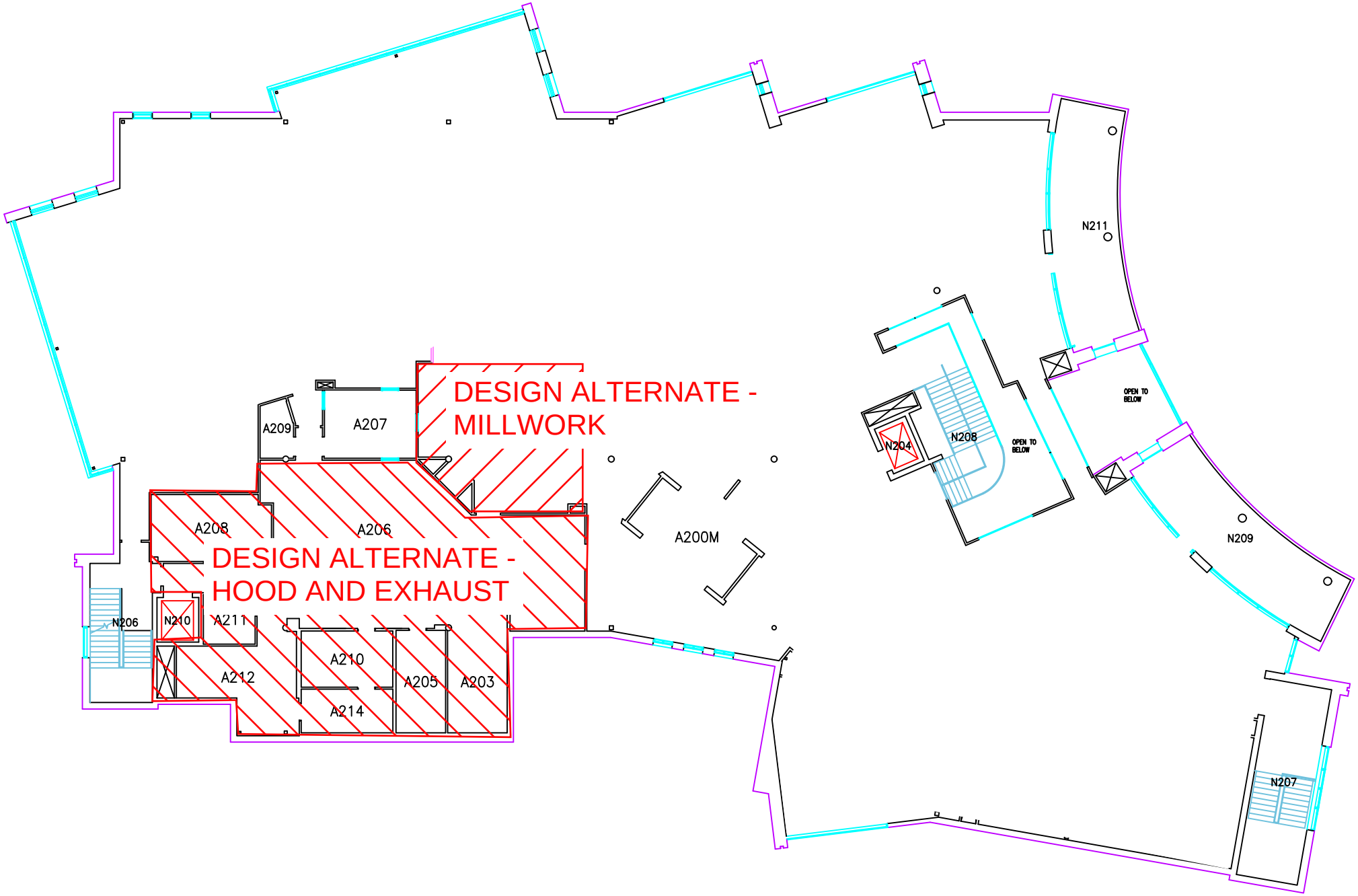
Gifford 0152

Richardson Design Center 0153

W Lake St



Academic Village– Commons
0160 Main Campus
First Floor
Arch update: 10/6/2018
CSU Facilities Management–Data & Info. Systems



Academic Village– Commons
0160 Main Campus
Second Floor
Arch update: 10/7/2018
CSU Facilities Management–Data & Info. Systems









Rams Horn Marketplace Renovation
Existing Interior Photos









Rams Horn Marketplace Renovation
Existing Interior Photos

RAMS HORN RENOVATION **SCOPE OF WORK VERIFICATION**

PROJECT INFORMATION

PROJECT NO.	PROJECT NAME	DATE INITIATED	PRIORITY NO.
27-002	Rams Horn Renoation	Oct-26	TBD
PROJECT LOCATION	CLIENT POINT(S) OF CONTACT		
AC Commons	Laura Carter		
DEPARTMENT OR UNIT	PROJECT MANAGER		
HDS	Sarah Maloney		

PROJECT OVERVIEW

PROJECT SUMMARY/PROJECT OBJECTIVES Describe the high-level goals and objectives of the project	*Renovation of existing spaces within AV Commons to consolodate first floor food serving and storage areas into one marketplace concept. New community seating area and directional circulation to second floor "AYCTE" dining area with easily identified Point-of-Sale for dining card use.* *Design alternates for limited 2nd floor renovation to be carried through design/initial pricing. Once pricing and budget allowables are known, any additional scope added is to be reviewed and approved by the Sr. Executive Group (submitted as a separate project for review).* *Additional detail available in project Program Plan*

ANTICIPATED TIMELINE

DESIGN PROCUREMENT START DATE	Dec-26
DESIGN WORK START DATE	Mar-27
CONSTRUCTION PROCUREMENT START DATE	Dec-26
CONSTRUCTION WORK START DATE	Jun-28
DESIRED COMPLETION DATE	Aug-28 or Fall 2028 Semester Start

APPROVALS

DATE SUBMITTED FOR APPROVAL	SCOPE APPROVED (BASE/ALTERNATES)	APPROVAL ENTITY	DATE APPROVAL RECEIVED
Jul-26	Base Scope	Sr. Exec. Committee	Sep-26
Dec-26	Base Scope	BOG	
N/A - required if budget exceeds $10M	Base Scope	CDC	
N/A - required if budget exceeds $10M	Base Scope	DHE	
	Alternates to be accepted	Sr. Exec. Committee	
*required if separate work is not considered new project	Alternates to be accepted	BOG	

SCOPE OF WORK

BASE SCOPE

List all project scope items and briefly describe each. Add more rows as necessary.

DELIVERABLE CATEGORY	DESCRIPTION	SF/QTY (If Applicable)
DEMO	Demolition of first floor area of scope, as indicated in concept floor plan	9500 sf
NEW CONSTRUCTION	Reorganization of space layout for circulation and marketplace concept requirements, new ceilings, floor and wall finishes, interior signage and lighting fixtures for new spaces. Adjacent existing spaces may be refreshed for consistency. New construction may be required to include new inclusivity spaces such as Lactation Room.	9500 sf
EQUIPMENT	New Coolers, Food Display (refrigerated and shelving), new POS, Kitchen prep equipment, lighting/hvac controls, and other equipment needed to meet marketplace concept requirements.	TBD
FURNITURE/MILLWORK/FFE	New seating and Millwork	TBD
EXTERIOR	Revised exterior seating and removal of abandoned water feature	900 sf
MISC	Baby changing tables in existing RR facilities throughout AV Commons where not supplied	

EXCLUSIONS

List the activities that are out of scope or the tasks that you will not complete/provide as outputs of this project.

This project **will NOT accomplish or include** the following:	Exterior facade, SF/Window revisions, Building entry relocation, Exterior signage

PROJECT ALTERNATES

List all project alternates and briefly describe each. Indicate if alternates were approved with initial project submittal. Add more rows as necessary.

ALTERNATE CATEGORY	DESCRIPTION	SF/QTY (If Applicable)	APPROVAL
EQUIPMENT	Hood replacement on 2nd floor		TBD
EQUIPMENT	Pot & Pan Room exhaust replacement on 2nd floor		TBD
EQUIPMENT	Lighting replacement at existing sneeze guards on 2nd floor		TBD
FURNITURE/MILLWORK/FFE	Millwork refinish at "Rams Horn Comfort Station" to coordinate with level 1.		TBD
FURNITURE/MILLWORK/FFE	Replacement of front desk.		TBD
FURNITURE/MILLWORK/FFE	Removal of mailboxes, and installation of package storage.		TBD
MISC	Removal of interior fountain, replacement of all soffits with metal soffits on 1st floor.		TBD
NEW CONSTRUCTION	Reconfiguration of office spaces/office count on level 1		TBD