Innovate Integrate Motivate

with

21st Century Design: Cafeteria Trends



Little History Lesson...

How have cafeterias traditionally been designed?

Cafeterias of yesteryear – early to mid 1900's

- Institutional
- Monochromatic Colors
- One Type of Seating
- Limited Serving Capability
- Traditional Serving Styles
- Pipes as Queue Lines



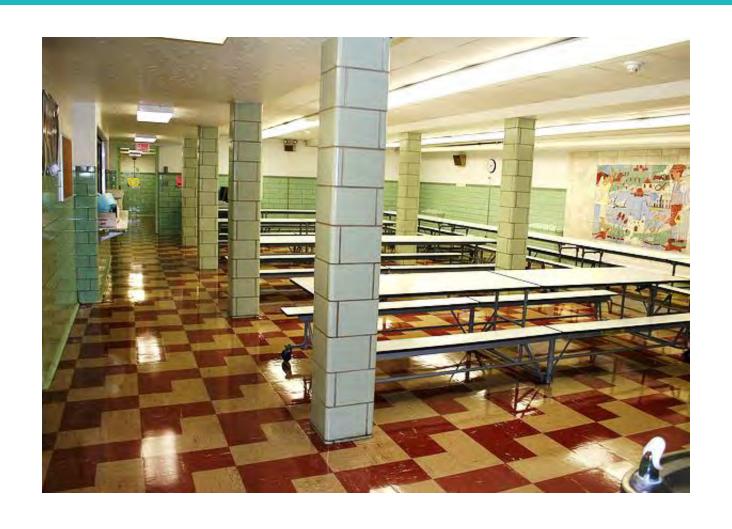
Cafeterias of yesteryear – early to mid 1900's



Look Familiar?

Cafeterias of yesteryear – mid to late 1900's

- Traditional Fold-n-Roll Tables
- Glazed Wall Tile
- BUSY Floor Tiles



Cafeterias of yesteryear – mid to late 1900's



- Monochromatic Color Schemes
- Minimal and Undersized Wall Art
- Long Rows of Uniform Seating

PRISON or SCHOOL? (can you even tell?)





More contemporary designs are emerging



- Updated Architecture
- Higher ceilings
- More natural lightBUT STILL USING
- Uniform Table Shape
- Bland Paint Scheme

Integrate 21st Century Dining Trends

Varied Seating

Branding

Technology

Flexibility

Enhanced Serving Areas

Integrate

VARIED SEATING

Configuring layouts with multiple seating applications breaks up the space visually and offers different dining experiences for your customers.

- Moveable
- Different Heights
- Multiple Shapes
- Conversation Tables
- Attached
- Freestanding
- Booths
- Lounge

VARIED SEATING





Different heights, shapes, and styles

VARIED SEATING



Booths

Mobile Tables

Freestanding
Tables w/chairs
(Different Heights)

Half-walls

VARIED SEATING





Lounge Seating

Integrate

BRANDING

Your brand can be delivered through custom artwork and décor, mascot logos, local themes, etc.

The use of branding transforms a traditional cafeteria into a destination students take pride in.

- Wall Art
- Signage
- Mascot
- Oversized Graphics
- Ceiling Décor
- Menus



Consider how you want your customers to "feel" in the space

Mascot Inspired
Themes





Oversized Graphics

Ceiling Decor

Name Your Space!



Integrate

TECHNOLOGY

Providing seating and dining environments with integrated power and charging stations meets a critical student need and brings your facility into the 21st Century.

- Work Stations
- Charging Stations
- Integrated Power
- Modular Flex Space

TECHNOLOGY





Charging Tables



TECHNOLOGY

Eating Counters w/ Charging Units



TECHNOLOGY









Integrated Power

Integrate FIEXIBILITY

Choose modular and mobile elements that store and move easily to maximize use of common areas.

Ease of Storage
Ease of Mobility
Modular – Flex Space

Flexible and Mobile Elements





Booths - Mobile or Fixed

Mobility and Versatility





Choose Elements that Store & Move Easily

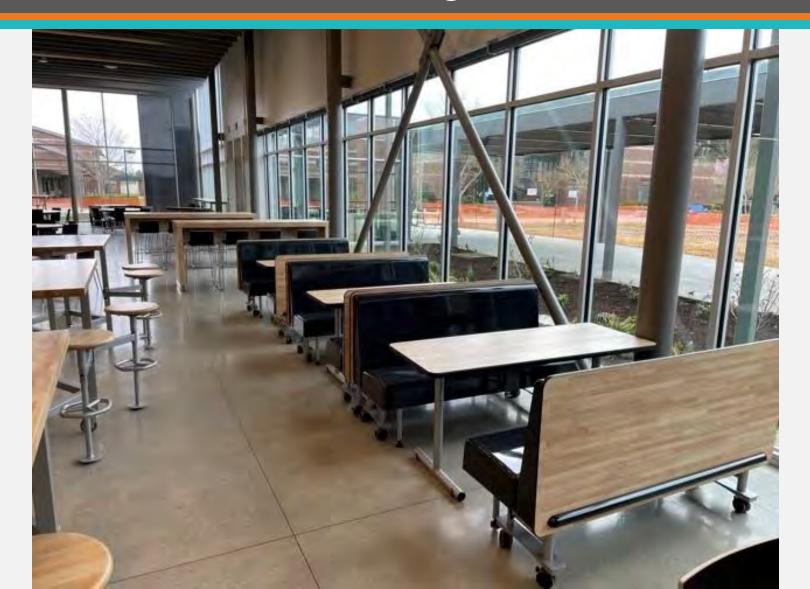








Fully Mobile & Flexible Designs



Integrate

ENHANCED SERVING AREAS

You work hard to source and prepare fresh, attractive food – imagine what would happen if you put the same thought and care into how your food is displayed and merchandised.

- Add/enhance lighting
- Wrap existing bars
- Incorporate graphics
- Name serving areas
- Update merchandising



Ceiling Décor

Pendant Lights

Planters

Wall Art

Updated Queue Lines



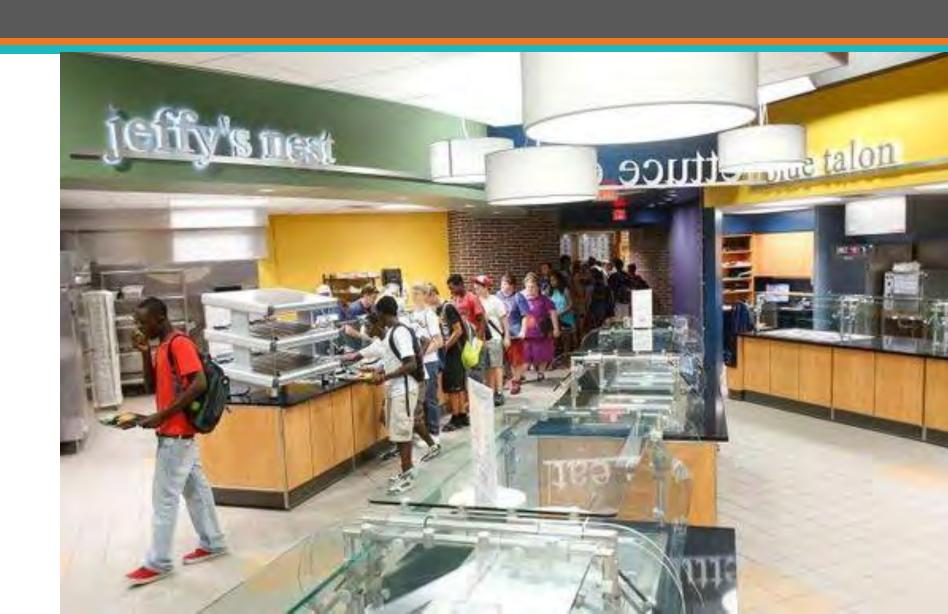
Updated Sneezeguards and Facades

Textures

Bold Colors

Name Serving Areas

Think like a retailer in merchandising your product





Create an Environment

Don't be afraid to go with a bold theme

















Cold Merchandising Solutions

Strategically located temperature-controlled display cases

- Facilitate quicker service
- Boost participation
- Display your fresh, colorful product



Replace bulky milk coolers

Merchandise milk and juice in the same unit as cold a la carte to save space and encourage participation







Hot Merchandising Solutions

Convert hot food service to Grab and Go

- Facilitate quicker service
- Utilize labor more efficiently
- Provide young customers with a more familiar service format

Benefits of Transforming Your Space Into A 21st Century Destination

BENEFITS

- Increase student participation. Reduce stigma.
- Increase program revenue.
- Create a warm and enticing environment that appeals to a diverse student body.
- Enhance school pride and cultivate stewardship and community.
- Accommodate more students with increased seating.
- Reduce student congestion & chaos with improved traffic flow.
- Create a flexible space to accommodate multiple needs.
- Create new catering opportunities.

Benefits

Research has shown that renovating food courts pays off, with initial investment recaptured in about 18 months for a 2,000 student middle or high school. Schools that have transformed their cafeterias increase their revenue on average more than 25%, some up to 74%.

Potential increases in revenue based on the various percentages of increase based on 1,300 total students enrolled and currently serving 500 students:

Increased Student Participation	15%	25%	35%	45%
Number of Students Increased	195	325	455	585
Annual Revenue Increases	\$101,088	\$168,480	\$235,872	\$303,264

^{*}Analysis is based on a 180 day school year and average student spending of \$2.88 per day.

How do we create this 21st Century Dining Destination?



CREATE YOUR ROAD MAP

- Determine
 Stakeholders
- 3. Determine
 Budget &
 Identify
 Funding
 Sources **
- 6. Promote Plan & Secure Resources

5. Enlist a

to Life

Designer to

Bring Concepts

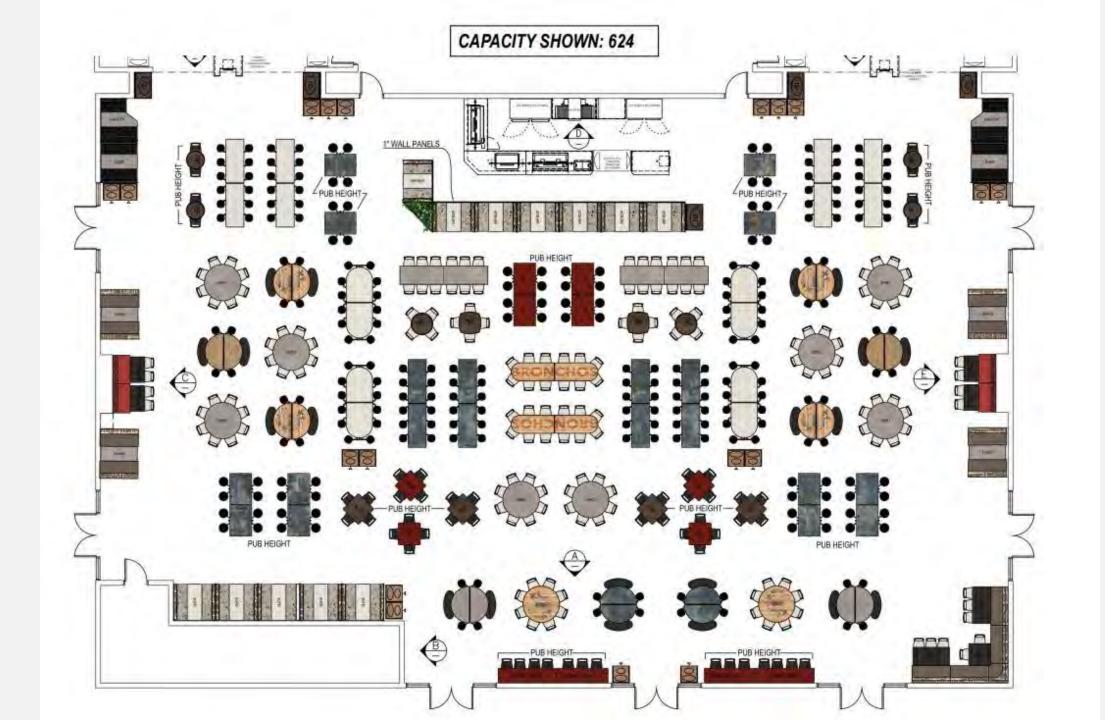
- 7. Select Vendors & Implement the Plan
- 8. Monitor and Share your Results

- 2. Build YourAdvocateTeam
- 4. Prioritize
 Critical
 Issues



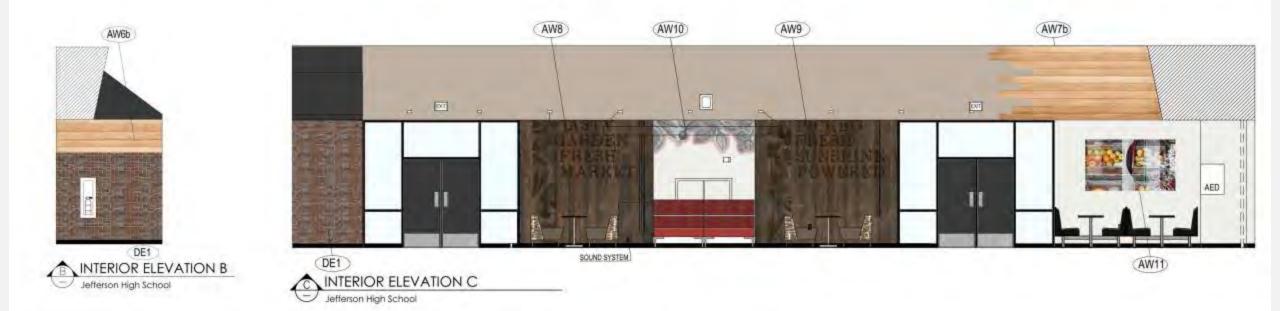
FULL DESIGN

- ON-SITE DESIGNER VISIT, EVALUATION, AND MEETINGS
- COMPLETELY CUSTOMIZED DESIGN CONCEPTUALIZATION
- FINISH BOARDS
- 3-DIMENSIONAL RENDERING







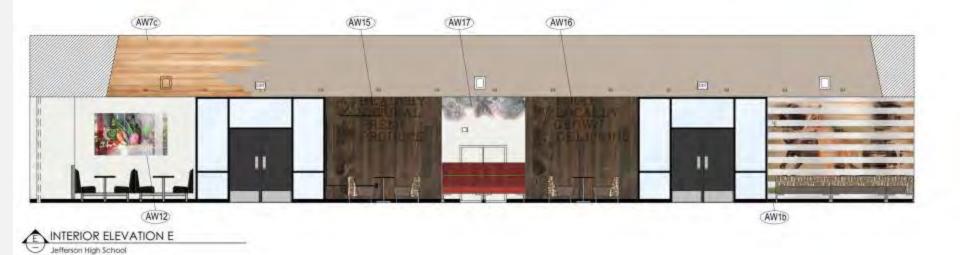








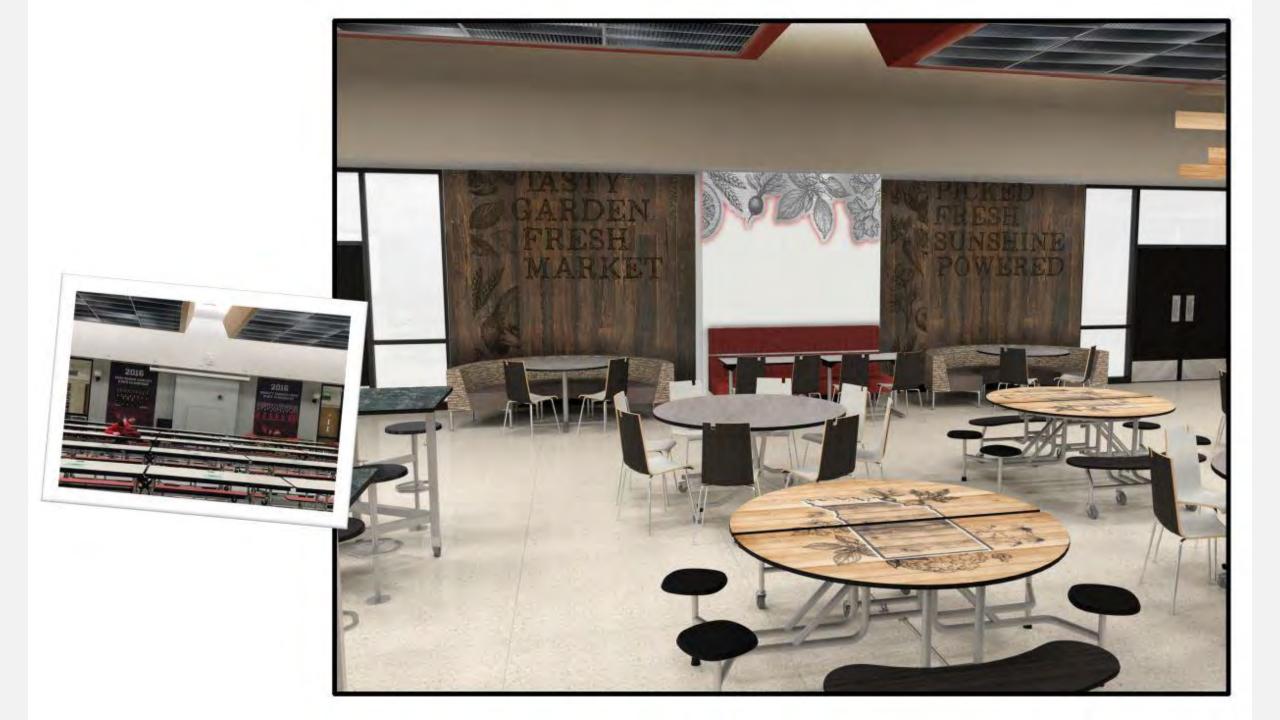






INSPIRING

21st Century Designs

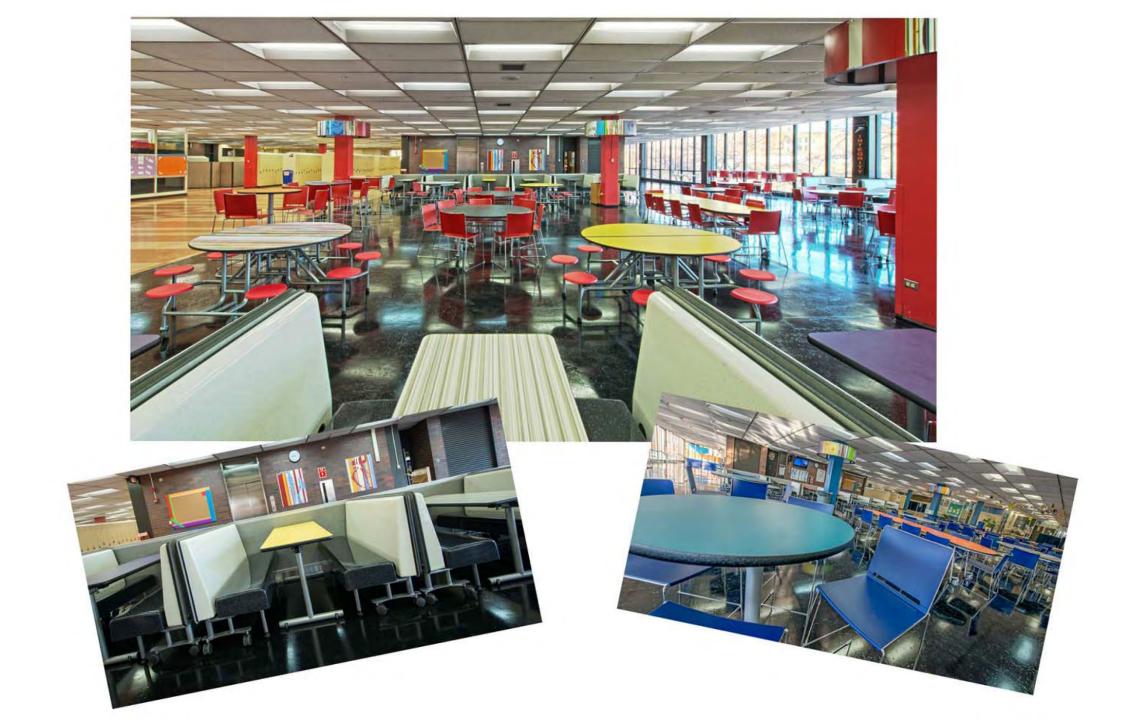




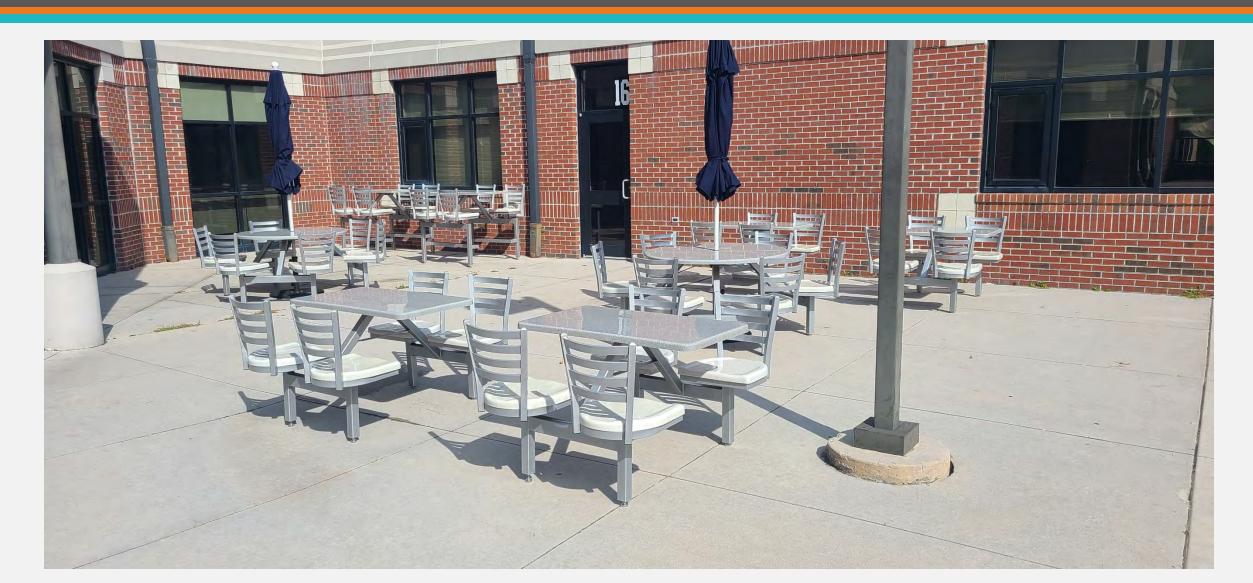


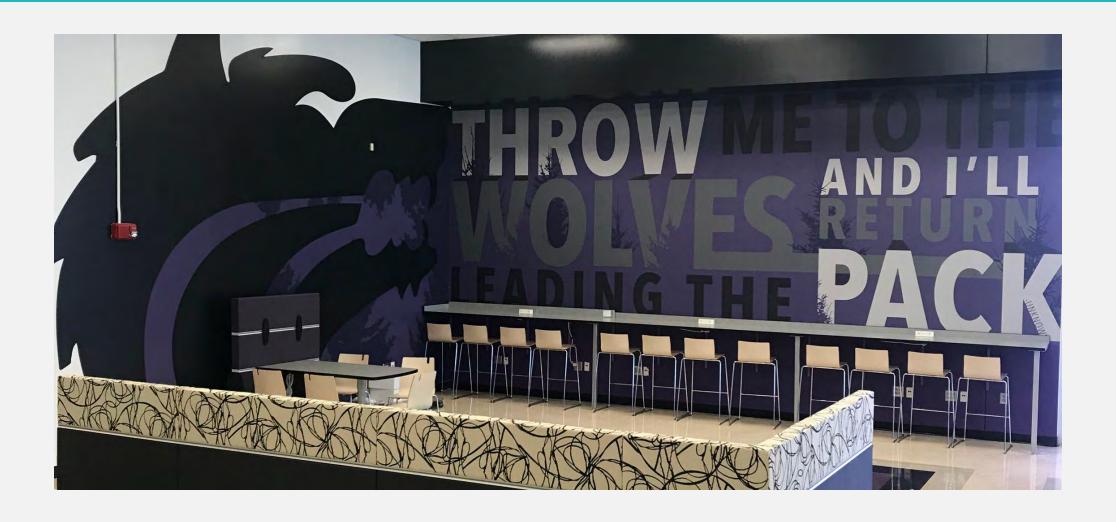






Don't forget about outdoor spaces!

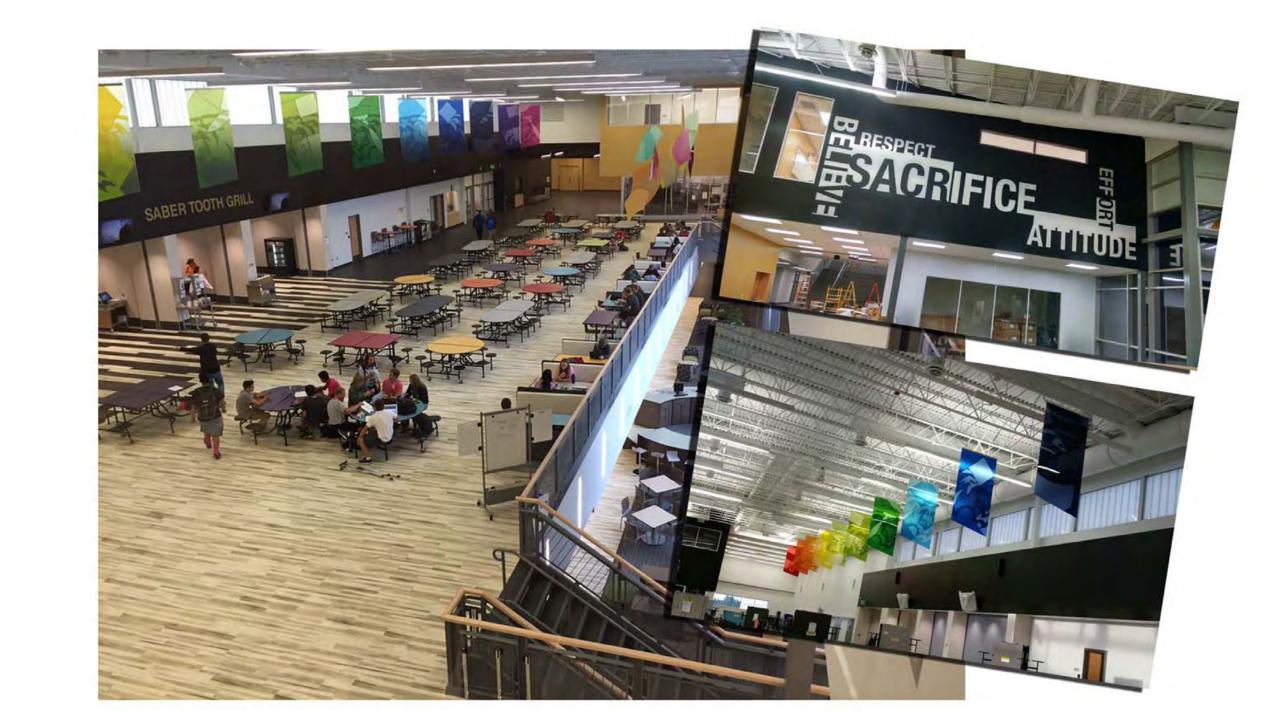










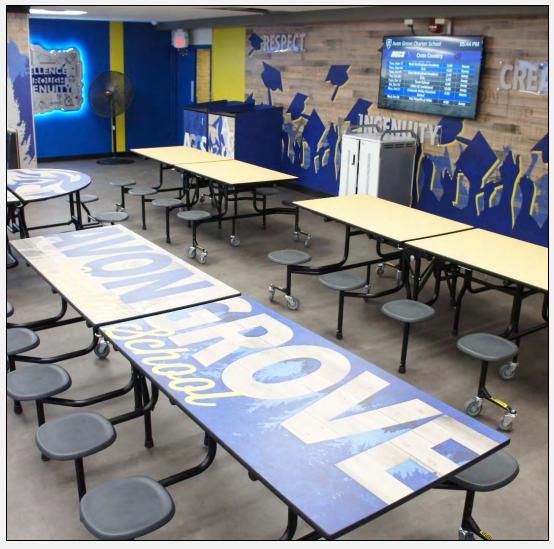






Upgrading Trash Receptacles Makes a Big Difference







Motivate

If you build it, they will come...



THANK YOU!

Tanya Sieber K12 Segment Manager Burlis Lawson Group