Experiential Excellence

At Oklahoma State University’s School of Hospitality and Tourism Management, multi-use spaces, leading-edge equipment and a layout that flows from one area to the next provide a world-class foodservice learning environment.

By Janice Cha, Fe3 || Photos by Joseph Mills Photography and Allison Taylor Photography
Consultant Stephen Young, FCSI, and his team at WC&P, Denver, received some tall marching orders for the new laboratory kitchens at Oklahoma State University’s School of Hospitality and Tourism Management in Stillwater, Okla. The goal was simple—and lofty: “Create top-class experiential lab spaces featuring the latest in foodservice equipment technology to train food industry professionals of the future.”

With a curriculum covering lodging, food studies, event planning and beverage management, students graduate with a Bachelor of Science in hospitality and tourism management. But, as College of Human Sciences Dean Stephan Wilson said, students needed labs and experiences that prepared them for their chosen profession. “The school has a worldwide reputation, and the facilities needed to reflect that stature,” Wilson says of the now 80-year-old program.

To meet the goal, Young needed to consolidate—within the new wing’s rectangular footprint—five distinct culinary, classroom, dining and studio areas. Each space would feature its own educational synergies yet still be linked with adjacent areas through shared storage, operational elements and flow.

School leaders also requested a grand lobby space plus an eye-catching entrance that follows the university’s Georgian architecture design. The culinary instruction areas needed to replicate real-world kitchens to give the school’s 300 students a real-world education. “The school had a vision of teaching labs paired with dining spaces so students could learn every role involved in running a restaurant, including financial and operations as well as cooking,” Young says. “Our job as consultants was to extract that vision and make it a reality. Our first questions were, ‘what kind of equipment would we need to support the platforms, and how could it be arranged so it made sense?’”

Since the $20 million wing opened in August 2016, it has become a magnet for hospitality education in the country’s Southwest.

“The resulting project has become a unique set of hands-on culinary spaces that double as teaching facility and high-end hospitality areas,” says William Caruso, FFCSI, Founder of WC&P.

“Experiential Learning” Times Five

The School of Hospitality and Tourism Management labs comprise five hands-on learning areas:

- Marriott Teaching Kitchen
- Dick Autry & Jim Anderson Culinary Skills Lab
- Hal Smith Restaurants Demonstration Classroom
- Wayne Hirst Center for Beverage Education
- Planet Orange Quick-Service Restaurant Lab

Each area serves as a multi-use learning lab, where professors teach, demonstrate and provide students a venue for hands-on learning in as close to a real-world foodservice setting as possible. The foodservice equipment budget alone tallied $1.4 million.

The Marriott Teaching Kitchen provides service to guests of the 200-seat Taylor’s Restaurant, which is open for business during the school year on Tues-
### Equipment List

#### Teaching Kitchen & Skills Lab
- Halton hoods
- Fire Co. fire suppression system
- Garland/Wellbilt ranges, griddles, salamander, spreaders, refrigeration bases, charbroiler
- Cleveland/Wellbilt kettles, tilt skillets
- Alto-Shaam combi ovens
- Jade/Middleby wok range
- Southbend/Middleby convection ovens
- Frymaster/Wellbilt fryers
- Bally walk-in cooler/freezers
- RTD refrigeration systems
- ACP/Ali Group microwave ovens
- Wood Stone fire deck pizza oven
- Vanmixer mixers
- Globe slicers, mixers
- Champion/Ali Group conveyor washer
- Advance Tabco prep tables, sinks, pot racks, chef's tables
- Scotsman/Ali Group ice machines
- Delfield/Wellbilt reach-in refrigerators/freezers, sandwich units
- Beverage-Ari/Ali Group reach-in refrigeration
- Master-Bilt/Standex ice cream cabinet
- Hatco food warmers
- InSinkErator/Emerson disposers
- Franke espresso machines
- New Age sheet pan racks
- FW/Proofer
- Spray Master central cleaning system
- J&R smoker
- Inox blast chiller
- Fisher pre- rinse faucets

#### Planet Orange QSR Lab
- Merrychef/Wellbilt rapid-cook oven
- Structural Concepts display cases
- Gallery coffee cart
- Halton exhaust hoods
- Fire Co. fire suppression systems
- Scotsman/Ali Group ice machines
- Delfield/Wellbilt reach-in refrigerators, sandwich prep tables, drop-in ice bin, reach-in heated cabinet
- Garland/Wellbilt griddle, range
- Vitamix blenders
- Federal refrigeration display cases
- Alto-Shaam combi oven
- 3M water filtration system
- Franke espresso machine
- Advance Tabco prep tables, sinks, dish tables

### At A Glance

- **Facility:** Oklahoma State University's School of Hospitality and Tourism Management, Stillwater, Okla.
- **Project:** Laboratory Kitchens
- **Design Consultants:** William Caruso, FFCSI, ISHC, Founding Partner, Stephen Young, FCSI, Partner, Head of Global Design; Marcin Ziemkko, Assoc. Principal, Project Manager, W/C&P, Denver
- **Total Budget:** $2 million
- **Foodservice Equipment Portion:** $1.4 million
- **Scope of Work:** Programming, Concept Development, Master Planning, Space Allocation, Preliminary Design, Detailed Design, Specification Writing, Site Inspections, Construction Management, Pre-opening Inspections, Programming
- **OSU:** Stephan Wilson, Dean, College of Human Sciences, Jacque Lockmiller, Assistant to the Dean; Ben Goh, Director & Assistant Dean; Bill Ryan, Professor, School of Hospitality and Tourism Management

#### Architect of Record:
- Don Barnum, AIA; Jeff Fenimore, AIA; Mark Brim, AIA; Steve Cavanaugh; Nathan Miller, DLR Group, Chicago

#### Interior Designers:
- Craig Foster, AIA; Brian Farly, LWPB Architecture, Oklahoma City

#### Engineers:
- Darren Burns, PE, Wallace Engineering, Tulsa, Okla. (Civil/Structural); Doug Phillips, PE, Phillips+Bacon, Tulsa, Okla. (Mechanical/Electrical Engineering)

#### Fabricators:
- Maverick Stainless, Dallas; Advance Tabco, Edgewood, NY; Eagle Group, Clayton, Del.

#### Dealer/Foodservice Equipment Contractor:
- Amundsen Commercial Kitchens, Oklahoma City

*Demonstration Classroom and Beverage Education Center equipment not listed.*
days through Fridays from 11 a.m.-1 p.m. The Teaching Kitchen, 1,700 sq. ft, features a double cookline, a chef’s counter topped by heat lamps, a bakery, cold pantry, bulk cooking and warewashing.

“The aisles in the cooking area match the widths used in a restaurant, but we allotted extra space to surrounding aisles so people can stand and watch,” Young says.

The adjacent Dick Autry & Jim Anderson Culinary Skills Lab includes 10 cooking stations in 1,500 sq. ft. of space. Each is self-contained, with outlets for electric equipment, tool drawers, storage, a sink and prep area off to the side. Screens above and between each station show menus, processes or assignments,” Young explains.

During planning stages for these two areas, “we had discussed the merits of a display versus closed kitchen,” Young says. “We designed it partially enclosed, so that the Teaching Kitchen is open and the Culinary Skills Lab behind it is separated by a wall. That way classes can take place simultaneously in both areas.”

The Hal Smith Restaurants Demonstration Classroom, 2,700 sq. ft. with seating for about 100, puts the latest in food equipment technology and culinary techniques on stage. Multimedia provisions allow the school to broadcast demonstrations around campus and to remote sites.

The 2,250-sq.-ft. Wayne Hirst Center for Beverage Education features a glass-enclosed walk-in wine cooler in full view of visitors. The front of the classroom is anchored by a beverage workspace as well equipped as any commercial bar so instructors can discourse on everything from fine teas to coffees to world-class wines and artisanal crafted brews.

And last but hardly least, the Planet Orange QSR Lab, 1,500 sq. ft., opened for business in time for the fall ’17 semester. “This was designed for a typical quick-service restaurant menu of burgers, fries and salads,” Young says. Twin sets of cooking equipment allows more hands-on education. “Our goal was to keep the QSR cooking line-up simple yet flexible. All equipment is on casters so it can be configured according to the platform they’re working from,” he notes.

**All Systems Go**

Ben Goh, the school’s Director and Assistant Dean, says the new lab spaces have already been put to the test in their first few months.

“The labs’ design, flow and overall performance have more than met our expectations during the many classes, foodservice professionals’ training and the special events the school has hosted this year,” Goh says. “We are confident our students will graduate with the experience and skills needed to excel in their careers in the hospitality industry.”

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The Culinary Skills Lab features 10 cooking stations, each backed by a prep area, to train OSU culinary students on state-of-the-art equipment.

The Demonstration Classroom seats as many as 100 students. Bottom left: One chef shows culinary techniques, which are broadcast on screens.

The student-run Teaching Kitchen serving Taylor’s Restaurant puts cooking action front-and-center for guests.