



SIMPSON DINING HALL

The renovation at Simpson Dining consisted of 3 projects – Updating the serving and dining areas (approx. 12k SF), new air handling units, and a new dishwasher & refinished dishwashing room. The dining hall project also included a renovation to the adjacent bathrooms.

Air Handling Units were relocated from the mezzanine of the dishwashing room to the roof which will make maintaining the units much easier. In addition, the units have dynamic filters which is a first on the LSC. These are more sustainable, require less filter changes, and will last 7 to 10 years!

Simpson Dining Hall



LOYOLA UNIVERSITY CHICAGO

- New serving stations and equipment which align with Aramark's vision – serving fruit/veg/salad first. Update to aged cooling units that were at the end of their useful life.
- Addition of a 'quiet room' which serves students who prefer a quieter meal time as well as a reservable space – similar to the Green Room at De Nobili.
- Seating area includes new furniture which allows for a more flexible seating arrangement and single seats looking out; new graphics which promote a connection to the campus and neighborhood through images; new LVT in lieu of carpet for improved maintenance.

FACILITIES MANAGEMENT

Simpson Dining Hall



LOYOLA UNIVERSITY CHICAGO



FACILITIES MANAGEMENT

Simpson Dining Hall



LOYOLA UNIVERSITY CHICAGO



FACILITIES MANAGEMENT

Simpson Dining Hall

New Dishwasher replaced an aged machine in which a majority of the racks on the carousel were unable to be used. The new machine is more efficient. Significant improvements to improve the climate in the dishwashing room were made as well as a dedicated exhaust fan for the dishwasher.

