



CASE STUDY: Dining Hall Design and Build Project
INDUSTRY: Independent LD School, Grades 1 through 8

NEW DINING HALL DELIGHTS COMMUNITY

Brock Helps Design New Dining Program to Eliminate School Delivery Service

MOTIVATION FOR CHANGE

The 'dining program' consisted of active parents and faculty members procuring meals from local restaurants and distributing them to the students. The school's goal was to offer a comprehensive managed on-site student dining program to create a competitive advantage compared to similar schools in the area. After completing research on various foodservice providers, the school selected Brock as their partner.

PARTNERSHIP OBJECTIVES

- Scale a program for projected enrollment growth and summer camp programs
- Create a plan to encourage faculty participation
- Design and build a commercial-grade kitchen
- Develop a comprehensive student meal program

“ I can't tell you how wonderful this new lunch program has been for my son!! He actually eats lunch now, which, in turn helps him to participate and have the energy for class. He's excited to tell me what he has tried every day. And that is the other fantastic thing- he's actually trying food that he never would for us at home. This experience is broadening his food acceptance. Again, thank you thank you thank you- this has been life changing for us (his parents). He is in a much better mood when he arrives home because he's actually EATING lunch.

- Amanda ”

BROCK'S IMPACT

Brock assessed the situation and determined that various partners would have to be brought in to create an architectural design, develop a construction timeline, and adhere to local and state building code and food safety requirements. Brock was a resource for the school and provided expert knowledge on kitchen design and kitchen equipment packages to support a dynamic and healthy approach to the menu.

After working closely with the school and outside vendors, the project was completed under budget and on schedule. Brock hired a culinary team, provided training, and opened the café in August 2019 as planned.

The school is now delighted with the following enhancements:

- On-site fresh food production
- Online access to daily offerings and nutritional information
- Meal options for students with food allergies and special dietary needs such as vegetarian, gluten-free, and dairy-free
- Cost controls and efficiencies due to the elimination of the delivery program
- The School's PTA leverages Brock's at-cost catering to enhance school events

The school now enjoys the diverse menu selections, time savings, and affordability of the program. Brock also provides foodservice for the popular summer camps and continues to be a valued partner in the school community.



ABOUT BROCK

With nearly 95 years of foodservice management experience, we understand that no two clients have the same needs. We take the time to understand our client's past, explore their current situation, and collaborate to design a custom foodservice solution.

If you'd like to learn more about the Brock approach, contact us at sales@brockco.com or 866.468.2783