



**ACE MENTOR PROGRAM**  
ARCHITECTURE • CONSTRUCTION • ENGINEERING

## **REQUEST for PROPOSALS (RFP)**

### **Gastronomic Center**

**October 30, 2019**

#### **I. INTRODUCTION**

Your organization has been invited to submit a proposal for an undisclosed client to **create a space with the goal of achieving cultural exchange through gastronomy.**

In this spirit, your entry should develop a solution using construction materials and approaches that will provide space for chefs from all around the world to exchange knowledge and share their experiences, techniques, styles, foods, and cooking methods, in order to promote gastronomic education and exchange, while providing for their own personal and professional enrichment – and that of students or studio audiences.

Project components shall include at a minimum:

- i. Stoves, ovens grilles, and other kitchen equipment necessary to accommodate a variety of cooking styles and clean-up.
- ii. Indoor and outdoor spaces for people from the community to gather, interact, and socialize.
- iii. Layout conducive for cooking classes and demonstrations for a variety of group sizes.
- iv. Provisions for video production and broadcasting of cooking demonstrations.
- v. Support spaces for the facility, such as public and staff toilet rooms, environmental services closet(s), storage rooms, necessary offices, mechanical room(s), electrical room, data room, receiving and trash room(s) and others as necessary.

The client's proposal requirements are as follows:

- i. The reason for your site layout
- ii. How use of materials/construction address the challenge
- iii. Balance of functionality and design to achieve the project goals
- iv. Cost estimate to accomplish the needs in a realistic and doable way consistent with the resources/financial support likely available in the locale.
- v. A design/construction solution- which advocates creativity and

promotes inside and outside activity that increases socialization and interaction.

- vi. Solution shall be realistic and reasonable regarding both expenses and budgets.

## II. LOCATION

- a. The future facility location (shown highlighted in red, labeled Phase IV) is currently undeveloped and located in an office and industrial area. It is bound by existing office and industrial buildings to the west and north, the Mississippi River to the south and Xcel high bridge plant to the east.

The specific location can be found just to the south of this property link:

<https://www.bing.com/maps?q=325+randolph+ave%2C+saint+paul%2C+mn+55102&form=EDGEAR&q=PF&cvid=6d5b75d9565b401da3cb33904cc2d0ff&cc=US&setlang=en-US&plvar=0&PC=LSJS>



Your program must include redevelopment of the red portion only.

### III. PROPOSAL PRESENTATION

- a. The client is soliciting proposals for teams to provide all services related to a world class gastronomic center. Teams will have 15-minutes to present their proposals to a panel of three members in the design and construction industry. Teams will be scored by the panel, and the team with the highest combined score will be selected.

Your proposal should address the following:

- i. ARCHITECTURE

Utilize visuals (sketches, plans, drawings, physical and/or 3D models etc.) that effectively communicate your design intent. Teams should be able to describe how the proposed design clearly and comprehensively satisfies the goals listed above. Use of materials, building techniques and approaches should emphasize sustainability, energy efficiency, and recyclable eco-friendly products.

The presentation must convey the design concepts which exhibit the overall form and spaces, its character and atmosphere. Please include a narrative addressing your teams design statement and process.

- ii. ENGINEERING AND SITE

Describe your solution for the facility engineered systems and landscape design required for the project (MEP, structural, civil, etc.). Be prepared to share your reasoning for why particular systems were selected.

- iii. CONSTRUCTION

Teams must provide a cost estimate, schedule, and site logistics plan.

The dimensions, size, costs, etc. must be determined by the team, but all decisions should be explained and warranted.

- iv. BUDGET CONSIDERATIONS

Both Perry Group International and The Restaurant Brokers have completed studies on the average life span of restaurants. Their results are slightly different but show the same trend. The Perry Group study concluded that most restaurants close during their first year of operation. Seventy percent of those that make it past the first year close their doors in the next three to five years. Ninety percent of the restaurants that are still operating past the five-year mark will stay in business for a minimum of 10 years. The Restaurant Brokers' study, the only one to make a distinction between chain and independent restaurants, concluded that up to 90 percent of independent establishments close during the first year, and the remaining restaurants will have an average five-year life span.

While a Gastronomic Center is not the same as a restaurant, being able to attract the public to the facility will be important to the success of this facility. Based on the findings of these reports, the design team needs to be conscientious of first costs and long-term costs. The facility will need to balance the proforma requirements to stay in business and be able to attract patrons through both the food and space.

#### **IV. PROJECT TIME LINE**

- a. It is the intent to develop and construct this project on a fast-track basis. Target milestone dates are indicated below:
  - i. Proposals Due Mid-March, 2020
  - ii. Board Interviews Teams Mid-March, 2020
  - iii. Board Selects Team Mid-March, 2020
  - iv. Center Opens May 1, 2021

## Appendix: CIRT Packet Highlights

### Gastronomic Center

With the rise of interest, variety, and educational need, the objective of this project challenge is for the teams to create a space for cultural exchange through gastronomy. In this spirit, the entry should develop using construction materials and approaches that will provide space for chefs from all around the world to exchange knowledge and share their experiences, techniques, styles, foods, cooking methods (stoves/grills, etc.), in order to promote gastronomic education and exchange, while providing for their own personal and professional enrichment – and that of students or studio audiences (onsite and TV). Your entry *must* demonstrate: (1) the reason for your site selection, (2) how use of materials/construction address the challenge, (3) balance of functionality and design to achieve the project goals, and (4) provide a cost estimate (per foot) to accomplish the needs in a realistic and doable way consistent with the resources/financial support likely available in the locale. [The proposal **MUST** also include the precise CONSTRUCTION steps, stages, and remedies for this challenge].

### Design Process

**Jurors will carefully consider your submission concepts, renderings, etc. in addition to how you address the following components of the process:**

#### Question A:

Define and/or describe the problems and challenges you faced when deciding on the project you chose to do for the competition.

#### Question B:

Thoroughly describe your design process, in writing and through visuals (e.g., sketches, renderings, stepped process, before and after, budgets, timelines, workflow, etc.) that specifically and realistically meets the precise or exact nature of the challenge and/or the client goals/needs.

#### Question C:

Explain how your approach is an appropriate, innovative solution that realistically responds to the precise project challenges (including use of material/construction methods, etc.). Explain how your entry is different from other approaches or processes, meets budgetary constraints, timeline issues or other construction challenges.

#### Question D:

Describe any social, ecological or otherwise beneficial qualities of your design solution. For example, is it a universal design? How so? Is it environmentally friendly? Does it use cost-effective or recyclable materials?

#### Question E:

Describe and/or demonstrate what you learned from this competition.

### Design & Construction Evaluation Criteria

The following design and construction aspects will be jury evaluation criteria, and should be explained where appropriate:

- site selection and its context (built and/or natural)
- constructability (structural challenges, materials, schedules, textures, colors, etc.)
- strategy for sustainability
- surrounding landscape/external spaces
- life and activities, in and around the building, including the qualities of enclosed spaces showing furniture, fittings and finishes (where needed or appropriate to the challenge selected).