



The following documentation is an electronically-submitted vendor response to an advertised solicitation from the *West Virginia Purchasing Bulletin* within the Vendor Self-Service portal at ***wvOASIS.gov***. As part of the State of West Virginia's procurement process, and to maintain the transparency of the bid-opening process, this documentation submitted online is publicly posted by the West Virginia Purchasing Division at ***WVPurchasing.gov*** with any other vendor responses to this solicitation submitted to the Purchasing Division in hard copy format.

Header @ 1

List View

[General Information](#)
[Contact](#)
[Default Values](#)
[Discount](#)
[Document Information](#)
[Clarification Request](#)

Procurement Folder: 1492906

SO Doc Code: CEOI

Procurement Type: Central Purchase Order

SO Dept: 0603

Vendor ID:

SO Doc ID: ADJ2500000008

Legal Name: DESMONE & ASSOCIATES

Published Date: 8/15/24

Alias/DBA:

Close Date: 8/29/24

Total Bid: \$0.00

Close Time: 13:30

Response Date:

Status: Closed

Response Time:

Solicitation Description:

Responded By User ID:

Total of Header Attachments: 1

Total of All Attachments: 1

First Name:

Last Name:

Email:

Phone:



Department of Administration
Purchasing Division
2019 Washington Street East
Post Office Box 50130
Charleston, WV 25305-0130

State of West Virginia
Solicitation Response

Proc Folder: 1492906
Solicitation Description: Building 244 Dining Facility Renovations Design-Camp Dawson
Proc Type: Central Purchase Order

Solicitation Closes	Solicitation Response	Version
2024-08-29 13:30	SR 0603 ESR08292400000001569	1

VENDOR
VS0000017537
DESMONE & ASSOCIATES

Solicitation Number: CEOI 0603 ADJ2500000008
Total Bid: 0
Response Date: 2024-08-29
Response Time: 10:47:16
Comments:

FOR INFORMATION CONTACT THE BUYER
David H Pauline
304-558-0067
david.h.pauline@wv.gov

Vendor		
Signature X	FEIN#	DATE

All offers subject to all terms and conditions contained in this solicitation

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Ln Total Or Contract Amount
1	Building 244 Dining Facility Renovations Design-Camp Dawson				0.00

Comm Code	Manufacturer	Specification	Model #
81101508			

Commodity Line Comments:

Extended Description:

Provide professional architectural and engineering design services per the attached documentation.

desmone

Our qualifications for

Building 244 Dining
Facility Renovation
Design Camp Dawson

 designed to thrive.

DATE:

August 29, 2024

SOLICITATION NO:

CEOI 0603 ADJ2500000008



CONTENTS.

Cover Sheet / Letter

Desmone Company Profile

Proposed Project Team


Our Approach

Project Management, Cost & Quality Control

Project Experience

References


Contact / Certification

	Department of Administration Purchasing Division 2019 Washington Street East Post Office Box 50130 Charleston, WV 25305-0130	State of West Virginia Centralized Expression of Interest
---	--	--

Proc Folder: 1492906			Reason for Modification:
Doc Description: Building 244 Dining Facility Renovations Design-Camp Dawson			
Proc Type: Central Purchase Order			
Date Issued	Solicitation Closes	Solicitation No	Version
2024-08-15	2024-08-29 13:30	CEOI 0603 ADJ2500000008	1

BID RECEIVING LOCATION	
BID CLERK DEPARTMENT OF ADMINISTRATION PURCHASING DIVISION 2019 WASHINGTON ST E CHARLESTON WV 25305 US	

VENDOR	
Vendor Customer Code: VS0000017537	
Vendor Name : Desmone & Associates	
Address :	
Street : 265 High Street	
City : Morgantown	
State : West Virginia	Country : USA
Zip : 26505	
Principal Contact : Bradley G Frankhouser	
Vendor Contact Phone: 304.602.7880	Extension: 600

FOR INFORMATION CONTACT THE BUYER	
David H Pauline 304-558-0067 david.h.pauline@wv.gov	
	
Vendor Signature X	FEIN# 25-1879041
DATE 08.29.2024	

All offers subject to all terms and conditions contained in this solicitation

desmone

Mr. David H. Pauline
Department of Administration
Purchasing Division
2019 Washington Street
Charleston, WV 25305
david.h.pauline@wv.gov

RE: BUILDING 244 DINING FACILITY RENOVATION - CAMP DAWSON

Dear Mr. Pauline:

On behalf of the team at Desmone, we greatly appreciate the opportunity to provide this information about our professional services. Since 1958, Desmone's mission is to empower people to visualize, shape and transform their environment. Our projects are products of our clients' vision, and we recognize that this entertainment venue investment will need to serve as a positive legacy for Camp Dawson for many years to come.

Our firm's greatest strength is our team's dedication to service, solving each of your challenges through a rigorous, predictable project process. We care deeply about each detail of every project, and we listen intently to the needs and desires of our clients. Our unique knowledge and skills, coupled with our strong client commitment, enables our team to transform the vision of our clients into a reality. In addition, we take great pride in our ability to help our clients to enhance the value and efficiency of their ideas.


For this project our Morgantown West Virginia office will act at the project lead. Our Morgantown team has completed numerous dining facility projects including renovations at Central Catholic High School and Edinboro University as well as a new facility at Bechtel's office complex in Monroeville, Pennsylvania. For this project we have included team members H.F. Lenz for Mechanical, Electrical, Plumbing and Fire Protection Desing and ATK Design Studio for food service design. We have worked on many similar projects with these consultants and feel confident that their expertise will be complemental in making the project successful.

Enclosed in this packet we have included other recent projects that we have worked on that I believe fall into alignment with the Building 244 Dining Facility renovation project. We thank you for the opportunity to submit our qualifications and we hope our team can help make this project a success!

Sincerely,



Bradley G. Frankhouser
Regional Vice President / Principal

designed to thrive.

265 High St., Suite 7
Morgantown, WV 26505

desmone.com
304.602.7880

DESMONE COMPANY PROFILE

Designed to Thrive.

BACKGROUND

Desmone was founded in 1958 when Luke Desmone joined forces with his uncle, John Desmone. From day one, our founders believed in the art of design and its ability to create positive change in the world.

Our firm's greatest strength is our dedication to service. We believe our role is to design for our clients' needs – not our own. Successful projects, in our minds, use limited resources wisely and create places that people will embrace and make their own. We listen intently to the needs and desires of our clients and help them to develop a project's vision. Our extensive knowledge and skills allow us to transform that vision into a reality and empower the end-users to thrive – physically, emotionally, and spiritually.

Because we realize the importance of investing in the wellness of others, we make it our first priority to invest in the wellness of our team members. So much so that we designed our own office expansion to receive WELL Gold Certification, making it one of less than 100 private offices nationwide recognized for world-class health and wellness.



OFFICE LOCATIONS

3

PA · WV · OH

Indicates WV as the office involved in the project

YEARS IN BUSINESS

66

and going strong

FULL TIME

39

employees

Incorporated in Pennsylvania in 1958

Headquarters Location: 3400 Butler Street, Pittsburgh PA 15201

Business Entity in West Virginia since 2006

Suitability for the Building 244 Dining Facility Modernization Project

Desmone uniquely suited for this project for a multitude of reasons:

EXPERIENCE

First and foremost – Desmone has completed many dining facility projects in both from ground up new construction like our Bechtel Plant Machinery Corporate project and large scale renovations like our Edinboro Van Houten Dining Hall Project. We have completed food service projects for private and public institutions and we understand what the current and future trends looks like, from grab and go centers, all your care to eat and ala carte – todays environment with easy accessibility to new technologies is what people need to thrive in todays food service environment.



WELLNESS

Our design philosophy is to promote health and wellness through design. We spend approximately 90% of our time indoors and our environment is the largest determinant of our overall health – so why wouldn't health and wellness be on the forefront of design based on research and evidence-based design?

DEMONSTRATED ACCURACY IN ESTIMATING & PREPARING PLANS / SPECS

Our team has successfully designed and estimated Dining Facility projects and understand what it takes to design to budget. You will find in the Cost Control Section of this proposal that we have a proven track record of our most recent publicly bid projects have coming well within budget.

LOCATION

Our team is located in downtown Morgantown which is less than a hour away from Camp Dawson which will ensure easy access to the project site for meetings and if any problems arise during construction



AVAILABILITY

Lastly – the staff included in this submission are free of other obligations and can begin working on the Dining Facility Modernization project immediately – These projects will be a priority for our team and firm and the success will be of utmost importance.

Desmone Full Staff.

*WV Project Team

*Key Project Team

* = Board of Director

SHAREHOLDERS



Chip Desmone
CEO *



Eric Booth
President *



Travis Kreidler
Principal *



Brad Frankhouser
Principal



Nancy Policicchio
Associate



Rebecca Lowe
Associate



Joshua Frick
Associate



Jen Bee
Associate



Jared Korchok
Associate



Thea Martin
Principal *

ARCHITECTS & DESIGNERS



Geoff Aiken
Regional VP



Cathleen Matuzak
Designer



Travis Howard
Architect



Monica Blasko
Architect



Ingrid LaMay
Interior Designer



Alex Tackacs
Designer



Emily Pietranton
Interior Designer



Stuart Coppedge
Architect



Brian Groundl
Architect



Jeff Michaelson
Designer



Angela Barhr
Architect



Jake Heaton
Architect



Katelyn Walsh
Architect



Erik Frantz
Designer



Allison Faux
Designer



John Porter
Architect



Paul Becker
Architect



Sidney Gandee
Designer



Haley Kafana
Designer



Matt Albaugh
Designer



Greyley Cook
Designer



Brittany Craig
Designer



Kelsey Lewis
Designer



Mike Zielachowski
Designer

ADMINISTRATION & SUPPORT



Courtney Schnitzer
Marketing Coordinator



Amber Koriath
Regional Growth Manager



Laura Luksik
Financial Assistant



Danasia Nicholson
Admin Assistant



Anthony Boyd
Senior BIM Operator

PROPOSED
TEAM

Meet The Team.



SUBCONSULTANTS

MEP & STRUCTURAL ENGINEERING



FOOD SERVICE DESIGN



DESMONE TEAM

BRADLEY FRANKHOUSER

Principal in Charge

Education	Years of Experience
The Pennsylvania State University, Associate's Degree in Architectural Engineering Technology, 2001	24



BACKGROUND

Bradley joined the Desmone team in 2008. With over 20 years of experience in the Architecture industry, Bradley currently manages Desmone's Morgantown, West Virginia office. He excels as a consistent, detail-oriented Prinicpal/Project Manager who works closely with clients throughout the project to control costs and avoid unnecessary surprises. Throughout his career, Bradley commits to seeing a project start to finish and ensures consistency throughout the project's duration. He executes the detail needed for design development and construction documentation by reviewing and applying building codes as well as has vast amount of healthcare experience. For the last several years Bradley has been a lead project manager for over 20 educational facilities and office projects.

The Mill Food Company Pittsburgh, PA	Mt. State Brewing Company Bridgeport, WV
SAI Farm Dining Facility California, PA	Taj Mahal Restaurant Canonsburg, PA
Van Houten Dining Facility Reno. Edinboro, PA	Cheat Canyon Brewing Company Morgantown, WV
BPMI Sundry and Dining Facility Monroeville, PA	IUP Culinary Facility Punxsutawney, PA
Central Catholic Dining Hall Renovation Pittsburgh, PA	Connellsville Dining & Event Center Connellsville, PA

DESMONE TEAM

JOSHUA FRICK

Architect

Education	Registration/Credentials
Miami University – Oxford, OH	NCARB, AIA, West Virginia,
Master of Architecture, May 2011	Ohio , Pennsylvania
Fairmont State University – Fairmont, WV	Years of Experience
Bachelor of Architecture, May 2008	13



BACKGROUND

Josh is a Project Architect with thirteen years experience in various project types and scope. With many years of successful master planning experience, Josh understands the many aspects of existing conditions such as, neighborhood, community, environment, and context, and responds to those complexities in a successful designs. He considers the past, present, and future of the site as well as practical, functional, and economic realities.

Josh excels in project management, new construction, renovation and integrated project delivery teaming. He appreciates the science of engineering, the art of architecture, and the importance of integrating the two.

Grow Ohio Valley Food Hub Wheeling, WV	Mt. State Brewing Company Bridgeport, WV
SAI Farm Dining Facility California, PA	Taj Mahal Restaurant Canonsburg, PA
Van Houten Dining Facility Reno. Edinboro, PA	Cheat Canyon Brewing Company Morgantown, WV
1400 Market Street Wheeling, WV	IUP Culinary Facility Punxsutawney, PA
Leidos Agile Center For Excellence Morgantown, WV	Laynes Chicken Fingers Morgantown, WV



Firm Profile

H.F. Lenz Company

H.F. Lenz Company was established 1946 in its present form, under the name H.F. Lenz Company, R.E., and in 1953 the company was incorporated, as a Private Corporation, in Pennsylvania as H.F. Lenz Company. Our projects span the nation, with the heaviest concentration in the Northeast, and exceed \$1.5 billion in construction annually. Each market sector— government, corporate, health care, education, and industry—is served by a team of specialists who understand the unique needs of the clients we serve. Our staff consists of 180+ individuals, including 40 Licensed Professional Engineers and 15 LEED Accredited Professionals. Our headquarters is in Johnstown, PA with branch offices in Pittsburgh and Lancaster, PA; Conneaut, OH; and Middletown, CT.

Disciplines/services offered in-house include:

- Mechanical Engineering
- Electrical Engineering
- Data/Communications Engineering
- Fire Protection / Life Safety Engineering
- Structural Engineering
- Civil Engineering
- Surveying
- Construction Phase Services
- Commissioning and Training
- 3D CADD with Full Visualization
- Energy Modeling
- Sustainable design/LEED Services
- Building Information Modeling (BIM)

Philosophy

Two essential prerequisites lay the foundation for every H.F. Lenz Company project. First, we take the time to understand the client’s business and how it operates. Second, we proactively involve the client in the development of appropriate solutions. In our role as partner, we help the client understand how well the available alternatives satisfy the project’s own unique, prioritized set of objectives. A remarkable 90 percent of our work consists of repeat commissions from clients who appreciate our responsive, value-added service.

H.F. Lenz Company has provided engineering services for over \$100 million of construction for the Baltimore Corps of Engineers over the past 20+ years including 7 indefinite delivery-type contracts and 11 new reserve centers. Our experience also includes the DGS Clearfield Readiness Center, DGS Crane Readiness Center Rehabilitation and the DGS New Castle Readiness Center Rehabilitation. In addition, we have held six consecutive term contracts for Letterkenny Army Depot under which we have completed more than 100 projects requiring a variety of engineering expertise.

H.F. Lenz Company previously provided the mechanical, electrical, plumbing and fire protection engineering services for the design of three new billeting facilities for West Virginia Army National Guard, Camp Dawson. The facilities were designed to resemble small, upscale hotels. Each facility consisted of eight sleeping rooms with full baths, a common gathering area with fireplace, and a full kitchen. The project included the design of the heating, cooling, ventilation, lighting, power, fire alarm, tele-communications, fire protection, plumbing, and natural gas service. Each sleeping room had individual heating and cooling control.



Johnstown Headquarters

1407 Scalp Avenue
Johnstown, PA 15904
Phone: 814-269-9300
Fax: 814-269-9301

Pittsburgh Office

1051 Brinton Road
Pittsburgh, PA 15221
Phone: 412-371-9073

Lancaster Office

120 North Pointe Boulevard
Suite 203
Lancaster, PA 17601
Phone: 717-461-3916

Connecticut Office

101 Centerpoint Drive
Suite 237
Middletown, CT 06457
Phone: 860-316-2124

Ohio Office

322 State Street
Conneaut, OH 44030
Phone: 440-599-7800
Fax: 440-599-7801



DESMONE TEAM

TRAVIS HOWARD

Project Architect

Education

Fairmont State University –
Fairmont, WV. Master of
Architecture, 2019
Bachelor of Architecture, 2017

Registration/Credentials

NCARB, AIA, LEED Green
Associate

Years of Experience

5



BACKGROUND

Travis is a Project Architect with experience in leading architectural projects from conception to completion. He is proficient in translating client requirements into innovative design solutions while adhering to budgetary and timeline constraints. Skilled in overseeing all phases of project development, including schematic design, construction documentation, and construction administration. Travis excels in communication with cross-functional teams, contractors, and stakeholders to ensure seamless execution of projects.

The Mill Food Company
Pittsburgh, PA

Mt. State Brewing Company
Bridgeport, WV

Laynes Chicken Fingers
Morgantown, WV

Taj Mahal Restaurant
Canonsburg, PA

WestRidge Coporate Park
Morgantown, WV

Cheat Canyon Brewing Company
Morgantown, WV

Connellsville Dining & Event Center
Connellsville, PA

IUP Culinary Facility
Punxsutawney, PA

Connellsville Dining & Event Center
Connellsville, PA

IUP Culinary Facility
Punxsutawney, PA

**Education**

Bachelor of Science, Electrical Engineering Technology, 1987, University of Pittsburgh at Johnstown

Experience

H.F. Lenz Company 1992-Present
Parfitt/Ling Consulting Engineers 1990-1992 • Gary Johnston & Assoc., Inc. 1987-1990

Professional Registration / Certification

Licensed Professional Engineer in WV #013259, PA, AR, ID, IL, IN, MD, NE, NJ, NC, OH, OK, OR, SD, and VA • LEED Accredited Professional

Professional Affiliations

NSPE/PSPE • U.S. Green Building Council

Thomas F. Deter, P.E., LEED AP
Principal-in-Charge

Mr. Deter has over 37 years of experience and is responsible for the engineering design of all trades, the supervision of senior designers, the preparation of reports to determine optimal systems and/or equipment selections, and the coordination and checking of contract documents for completeness and quality. He has extensive experience in the design of building systems for both new buildings and building retrofits for mixed-use developments, educational, health care, commercial, government, industrial, residential, and utility related facilities. Mr. Deter is experienced in the design of building systems for a wide variety of government, industrial, and utility related facilities.

Project Experience**Camp Dawson, U.S. Army National Guard, Kingwood, WV**

- Three new billeting facilities designed to resemble small, upscale hotels including design of the heating, cooling, ventilation, lighting, power, fire alarm, telecommunications, fire protection, plumbing, and natural gas service

PA Army National Guard, Ft. Indiantown Gap, Annville, PA

- New Youth Challenge & Multipurpose facility with full kitchen for student dining and special events- Current Project

PA Army National Guard New Castle Readiness Center, New Castle, PA

- Renovation of the 23,000 SF readiness center, including HVAC renovations involving replacement of the steam heating system with hot water, and renovations to restrooms / shower rooms

PA Army National Guard Crane Readiness Center, Pittsburgh, PA

- Renovations and additions to a 26,700 SF Readiness Center

PA Army National Guard, Clearfield Readiness Center, Clearfield, PA

- Renovations and additions to a 49,760 SF, 25-acres Readiness Center

U.S. Army Corps of Engineers, Letterkenny Army Depot - Baltimore District, Chambersburg, PA

- Seven consecutive IDIQ contracts at Letterkenny Army Depot

Lebanon Valley College, Annville, PA

- Mund Student Center renovation and food service addition (75,779 SF)

Lincoln University, Chester County, PA

- New 150,000 SF Health and Wellness Center including dining, fitness and recreational areas, clinic, offices, conference spaces & lounges

The Pennsylvania State University, York Campus, PA

- Ruhl Student Center addition and renovation of the existing student center with student dining facility
- Schuylkill Campus: Student Center and Café study

**Education**

Bachelor of Science, Electrical Engineering Technology, 2006, University of Pittsburgh at Johnstown

Experience

H.F. Lenz Company - 2006 - present

Professional Registration / Certification

Licensed Professional Engineer in Pennsylvania #078740 • Completion of PTW Software and Power Systems Application Courses through IEEE • Completion of Battery Technology and Battery Monitoring through Liebert Corporation

Brian D. Schmidt, P.E.
Project Engineer/Electrical Engineer

Mr. Schmidt has extensive experience in electrical system modeling and computer calculations (SKM Power Tools) for producing engineering drawings for various types of higher educational, commercial, institutional, and governmental facilities. His experience in the electrical field includes the design of generators, emergency lighting and power distribution systems; exterior high-voltage underground and overhead pole line distribution systems; medium-voltage switchgear building interior and exterior electrical power distribution systems; lightning protection systems; theatrical stage dimming systems; computer room grounding systems and signal reference grid systems; uninterruptible power supply systems; paralleling and synchronizing switchgear; interior and exterior building lighting systems; site utilities; grounding systems; and signal, communication, security, and fire alarm systems. Mr. Schmidt also has attended a 5 day SKM system analysis training course conducted by the SKM System Analysis Tech Support Group.

Project Experience**Camp Dawson, U.S. Army National Guard, Kingwood, WV**

- Three new billeting facilities designed to resemble small, upscale hotels including design of the heating, cooling, ventilation, lighting, power, fire alarm, telecommunications, fire protection, plumbing, and natural gas service

PA Army National Guard Readiness Center, New Castle, PA

- Renovation to 23,000 SF readiness center, including HVAC renovations involving replacement of the steam heating system with hot water, renovations to restrooms / shower rooms and other plumbing renovations

PA Army National Guard, Ft. Indiantown Gap, Annville, PA

- New Youth Challenge & Multipurpose facility with full kitchen for student dining and special events- Current Project

911 Airlift Wing, U.S. Air Force, Greater Pittsburgh International Airport, Coraopolis, PA

- Visiting Offices Quarters renovations, Building 206

Fort Detrick, U.S. Army Corps of Engineers, Frederick, MD

- Improvements and modifications to Buildings 1430, 1545, and 1546 building access for disabled persons by addressing the deficiencies affecting compliance with the Americans with Disabilities Act

Lincoln University, Chester County, PA

- New 150,000 SF Health and Wellness Center including dining, fitness, and recreational areas, clinic, offices, conference spaces & lounges

The Pennsylvania State University, Various Campuses

- York Campus: Ruhl Student Center addition and renovation of the existing student center
- Schuylkill Campus: Student Center and Café study



William A. Minahan, P.E. Mechanical Engineer

Mr. Minahan has over 14 years' experience in the design of HVAC, plumbing, and fire protection systems. His responsibilities as Project Engineer include code compliance verification, schematic layout, calculations, equipment selection, control system selection, specification writing, coordination, life cycle cost analyses, cost estimating, as well as coordination with the client, the architect, regulatory agencies, and the engineering staff; project scheduling; and other project management functions.

Project Experience

PA Army National Guard, Ft. Indiantown Gap, Annville, PA

- New Youth Challenge & Multipurpose facility with full kitchen for student dining and special events- Current Project

PA Army National Guard, Clearfield Readiness Center, Clearfield, PA

- Renovations and additions to a 49,760 SF, 25-acres Army National Guard Readiness Center

Letterkenny Army Depot - Baltimore District, Chambersburg, PA

- Seven consecutive IDIQ contracts at Letterkenny Army Depot

The Pennsylvania State University, University Park, PA

- New 132,000 SF Erickson Food Science Building, which also houses the Penn State Creamery

The Pennsylvania State University, York Campus, PA

- Ruhl Student Center addition and renovation of the existing student center with student dining facility

EDMC, Art Institutes, Various locations throughout the U.S.

- Culinary kitchens

The Culinary Institute of America, Hyde Park, NY

- New Student Center

University of Pennsylvania, Philadelphia, PA

- Renovation of 1920's Commons, which includes several food vendor areas and student dining facilities

Temple University, Philadelphia, PA

- New South Gateway Student Residence Development with 1,275 beds, a three-story dining pavilion with two-level food court, a 7,000 SF signature restaurant, a large dining room and ballroom, and rooftop lounge - LEED Certified

Education

Bachelor of Science in Mechanical Engineering Technology, 2010, The University of Pittsburgh

Experience

H.F. Lenz Company 2010 - Present

Professional Registration / Certification

Licensed Professional Engineer in Pennsylvania #084434

Professional Affiliations

ASHRAE - Johnstown, PA Chapter



Gregory D. Rummel, CPD Plumbing/Fire Protection Designer

Mr. Rummel has designed complete plumbing and fire protection systems for parks and recreational facilities, colleges, schools, office buildings, industrial facilities, and military installations. He is fully knowledgeable of NFPA codes and is experienced in the design of wet, dry, preaction, FM200, and deluge fire protection systems. He is responsible for plumbing and sprinkler system design, layout, and calculations; selection and sizing of equipment; cost estimates; and site survey work. Mr. Rummel supervises drafting personnel; coordinates the plumbing design with utility companies, with other trades, and with the Project Engineer and Project Architect; and is responsible for assembling complete and accurate plumbing bid documents which meet H.F. Lenz Company standards.

Project Experience

Camp Dawson, U.S. Army National Guard, Kingwood, WV

- Three new billeting facilities designed to resemble small, upscale hotels including design of the heating, cooling, ventilation, lighting, power, fire alarm, telecommunications, fire protection, plumbing, and natural gas service

PA Army National Guard, Ft. Indiantown Gap, Annville, PA

- New Youth Challenge & Multipurpose facility with full kitchen for student dining and special events- Current Project

PA Army National Guard Readiness Center, New Castle, PA

- Renovation to 23,000 SF readiness center, including HVAC renovations involving replacement of the steam heating system with hot water, renovations to restrooms / shower rooms and other plumbing renovations

PA Army National Guard, Clearfield Readiness Center, Clearfield, PA

- Renovations and additions to a 49,760 SF, 25-acres Army National Guard Readiness Center

PA Army National Guard Crane Readiness Center, Pittsburgh, PA

- Renovation of the 26,700 SF Readiness Center

Lincoln University, Chester County, PA

- New 150,000 SF Health and Wellness Center including dining, fitness, and recreational areas, clinic, offices, conference spaces & lounges

The Pennsylvania State University, Various Campuses

- York Campus: Ruhl Student Center addition and renovation of the existing student center
- Schuylkill Campus: Student Center and Café study

Duquesne Club, Pittsburgh, PA

- Renovation and expansion for full-service commercial kitchen and bakery

Education

Bachelor of Science, Mechanical Engineering Technology, 2000, Point Park College

Associate in Specialized Technology 1984, Architectural Drafting and Construction with CAD Technology, Triangle Institute of Technology

Experience

H.F. Lenz Company 1989- Present

Newport News Ship Building 1984-1989

Professional Registration / Certification

Certified in Plumbing Design, ASPE



Education

Associate, Mechanical Engineering Technology, 1988, Pennsylvania State University
Associate, Architectural Engineering Technology, 1988, Pennsylvania State University

Experience

H.F. Lenz Company 1998-Present

L. Robert Kimball & Associates 1995-1998

George D. Zambas Developer 1989-1995

Professional Registration / Certification

Licensed Professional Engineer in PA, CO, CT, DE, GA, ME, MD, MA, NY, and NC

David A. Blackner, P.E. Structural Engineer

Mr. Blackner is responsible for the complete layout, design and detailing of building structural systems. He has diverse experience in the structural analysis and design of projects involving steel, engineered masonry, reinforced cast-in-place concrete, pre-cast/pre-stressed concrete and wood frame structures. He is proficient in multiple analysis platforms (STAAD, RAM Structural Systems, 3-D Analysis and Finite Elements). He also oversees structural coordination with other trades, as well as conducting periodic site visits related to the structural work.

Project Experience (* indicates previous experience)

Letterkenny Army Depot - Baltimore District, Chambersburg, PA

- Seven consecutive IDIQ contracts at Letterkenny Army Depot

U.S. Air Force, 911th Airlift Group/CE, Greater Pittsburgh International Airport - Coraopolis, Pennsylvania

- Expansion of Building 130

Candlewood Suites, Augusta, GA

- Design of a new 311 room, 150,000 SF hotel, the largest Candlewood Suites in the world, at Fort Gordon Army Base; designed to attain LEED Certification

The Street @ The Meadows, Washington, PA

- New 134,000 SF mixed use development with 100 apartments, two restaurants and 18 retail tenants

Duquesne Club, Pittsburgh, PA

- Renovation and expansion for full-service commercial kitchen and bakery

WVU Medicine, J.W. Ruby Memorial Hospital, Morgantown, WV

- New eight-story medical building with a three-story vertical addition on a portion of the existing four-story building, both buildings are connected via a three-story skyway

South Woods State Prison, Bridgeton, New Jersey*

- New 23-building prison complex

University of Pittsburgh at Johnstown, Johnstown, PA

- New John P. Murtha Center for Public Service with spaces for public events, meetings and exhibits



Education

Bachelor of Science, Electrical Engineering, 1988, The Pennsylvania State University

Experience

H.F. Lenz Company 1999-Present
 • L. Robert Kimball & Associates 1996-1999 • Leach Wallace Associates, Inc. 1990-1996 • E.A. Mueller, Inc. 1988 - 1990

Professional Registration / Certification

Licensed Professional Engineer in WV #021079, PA, AL, CA, DC, FL, HI, IA, KS, KY, LA, MA, MD, MI, MO, NC, NE, NJ, NM, NV, NY, OH, RI, SC, and TN

Professional Affiliations

Institute of Electrical and Electronics Engineers, Inc.

Steven P. Mulhollen, P.E. Electrical Engineer

Mr. Mulhollen has 35 years of experience, 24 of which has been with H.F. Lenz Company. He is an experienced Project Engineer and specializes in the design of power distribution systems, control systems, emergency power systems, lighting and emergency lighting systems, fire alarm systems, security, sound, and telecommunication systems for educational, institutional, industrial, health care, and commercial facilities. His experience includes historic renovations where modern electrical systems are concealed within the architecture to preserve the building's historic fabric.

Project Experience

Camp Dawson New Billeting Facility, U.S. Army National Guard, Kingwood, WV

- Three new billeting facilities designed to resemble small, upscale hotels including design of the heating, cooling, ventilation, lighting, power, fire alarm, telecommunications, fire protection, plumbing, and natural gas service

PA Army National Guard, Ft. Indiantown Gap, Annville, PA

- New Youth Challenge & Multipurpose facility with full kitchen for student dining and special events- Current Project

PA Army National Guard Readiness Center, Castle, PA

- Renovation to 23,000 SF readiness center, including HVAC renovations involving replacement of the steam heating system with hot water, renovations to restrooms / shower rooms and other plumbing renovations

Fort Detrick, Renovations to Buildings 1430, 1545, AND 1546 U.S. Army Corps of Engineers, Frederick, MD

- Improvements and modifications to building access for disabled persons by addressing the deficiencies affecting compliance with the Americans with Disabilities Act

Lincoln University, Chester County, PA

- New 150,000 SF Health and Wellness Center including dining, fitness, and recreational areas, clinic, offices, conference spaces & lounges

The Pennsylvania State University, Various Campuses

- York Campus: Ruhl Student Center addition and renovation of the existing student center
- Schuylkill Campus: Student Center and Café study

Duquesne Club, Pittsburgh, PA

- Renovation and expansion for full-service commercial kitchen and bakery



Food Service Consultant

ATK Design Studios, LLC

P.O. Box 305 Sewickley PA 15143



ATK Design Studios, LLC

P.O. Box 305 Sewickley PA 15143

Firm Profile

ATK Design Studios, LLC is a DBE and self-certified women-owned small business foodservice design firm. Providing food facility design by blending common sense with **imagination** to create the existence of natural habitats where food is savored and life is enjoyed.

With over 30 years of combined foodservice design experience, the team's **longevity**, combined with a 95% referral rate, allowed for a very successful start for the company of 24 projects in the first year. A long- standing record of delivering on-time and on-budget projects.

Coordinating projects **nationwide** and in Canada, ranging in size from coffee bars to large corporate campuses, from cafés to multi concept cafeterias, serving thousands daily. **Collaborating** with architects, owners, interior designers, facility managers in providing services for restaurants, higher education, senior care living, businesses, corporate campuses, non-profit organizations and hospitals.

We fully immerse ourselves in design and project management offering a complete project from concept to completion. Through research, communication and identifying needs, we ensure the project's **individuality** as well as the implementation of the client's **vision**.

Decades of foodservice design experience creates a **knowledgeable** ATK Design Studios team with the best information necessary to achieve successful projects.

Clients choose us and continue to engage us on other projects because they **trust** us.

Our designs are infused with a savory blend of ingredients from food and culture to space planning and **sustainability** when mixed together produce timelessness, **cohesive** results.

The way projects are built has evolved. Trends change. Designs change. One of our top priorities is to stay up to date as well as provide the client with universally **efficient** designs to work with today's dynamics.

We get to know our clients. Each client is unique, so each project should be. We emphasize on collaboration to capture the **essence** of each project. Our goal is to uncover exactly what specifics Owners and Operators are looking for. End result; we take a blank sheet of paper and turn the client's vision into a reality as well as offering a **memorable** guest experience.

Qualifications

Culinary Institute of America
(CIA) Culinary Arts Program
Skills Kitchens | Hyde Park, NY

Culinary Institute of America
Culinary Arts Program
Bakeries | Hyde Park, NY

Culinary Institute of America |
Brewery | Hyde Park, NY

Culinary Institute of America |
Innovation Kitchen | Hyde Park,
NY

Culinary Institute of America |
Student Union (The Egg) | Hyde
Park, NY

Culinary Institute of America
Campus Restaurants | Bocuse,
Apple Pie Bakery, American
Bounty | Hyde Park, NY

Community College of
Allegheny County | Pittsburgh,
PA

Design of renovations to ten (10) Skills Teaching Kitchens. Worked closely with facility management in developing standards for these skills kitchens. Standards to be implemented in future renovations. When designing, as part of the CIA requirements, we follow the Japanese 5S methodology "everything has a place". Meaning from trash to gloves, everything is thought through.

Design of renovations to two (2) Baking Kitchens. Understanding baking program at each location was imperative to implementing the '5S' methodology and accommodating all functions within the space.

Development of campus brewery. Students have the opportunity to learn how to make beer. Flow of beer, understanding dust and enclosure specifics, required a great deal of coordination between the CIA and the brewery partner.

Students can extend the school year for one more semester and utilize the Innovation Kitchen to test a concept/idea. We designed the space as a plug and play cook line utilizing both grease and solid fuel exhaust ventilators. Function of the space needed to be interchangeable to allow for the various concepts. Space and hood accommodations to allow for quick equipment changeouts.

As part of designing the CIA's Student Union, we were challenged to design this with various components. Along with a skills kitchen, it was requested that the space simulate a corporate cafe. The teaching staff recognized students were entering into many areas of foodservice upon graduation and wanted students to be prepared when entering into the other areas of foodservice operations. Both a foodservice operator and students operate 'The Egg'.

Design for renovations of three (3) on-campus restaurants. As part of the curriculum, students are required to work in a restaurant setting to understand real restaurant operations. We worked with a multitude of Chef instructors to allow for cohesive work spaces. Design focus was heavy on flow in addition to accommodating student and Chef integration. (more people in the kitchen than typical)

In process with facilities management and teaching staff to increase the College's Culinary Arts Program. Design includes a skills kitchen, a restaurant teaching kitchen and a bakery. In addition to designing, our team assisted facilities management and teaching staff in early stages of developing the new curriculum. Culinary program greatly increased and is being moved to a new facility.

Longevity

Knowledgeable

Vision

Individuality

Memorable

Efficient

Nationwide

Trust

Sustainability

Collaborating

Essence

Cohesive

Imagination

Coordinating

CAPABILITIES STATEMENT

ATK Design Studios, LLC Food Service Planning & Design

Teri Kidwell
888-289-9008 ext 710
teri@atkdesignstudios.com



We are a professional organization of women offering design consulting specific to the foodservice industry

- Experts in design/build as well as concept planning and documentation to construction observation.
- Create Equipment Floor Plans & Schedules
- Assemble Catalog Data Sheets, Itemized Specifications along with Cost of Equipment - equipment chosen based on client and/or operator's wants and needs
- Produce Utility Connections - schedule and floor plan identifying MEP information for coordination with engineers
- Provide 3D's, Elevations, Details - heights, depths, specifics provided for equipment and counters
- Conduct Bid Analysis, Shop Drawings, Site Visits-review for accuracy and proper equipment install

Why Choose Us? We're "Changing Foodservice Design One Bite At A Time"

- **Longevity/Referral** – 30 years combined foodservice design experience allowed ATK, in our first year, to take on 24 projects in 7 states and Canada with a 95% referral rate
- **Basis of Design** - Absorbing into the client's culture has allowed us to understand their needs. Creating a standard for them to use on future dining endeavors.
- **Go Extra Mile** – Working beyond the floor plan. Recognize possible limitations. Identify building constraints.
- **Providing Input** – Knowledgeable in architecture, construction, M/E/P systems, health codes, proper materials/finishes applicable to the foodservice industry, allows ease in coordination with the other design teams
- **Go Anywhere** – Nationwide presence, willing to travel and/or work remote

Clients

- Government
- City
- Business & Industry
- Senior Care
- Non-Profit
- Higher Education (College/University)
- Facility Management Offices/Owners
- MAS Consultants
- Operation Managers
- Architects
- Interior Designers

ATK Performance

- **Federal Government** – kitchen, cafeteria, coffee bar
- **Weirton Conference Center** – catering kitchen
- **Global On-Line Retailer** – markets, coffee bars, corporate dining (18 projects)
- **Community College of Allegheny College** – teaching kitchens, café/restaurant
- **Culinary Institute of America** – teaching kitchens
- **Slippery Rock University** – kitchen
- **New Sun Rising/412 Food Rescue** – processing kitchen, restaurant
- **Homewood (Martinsburg & Williamsport) Senior Care** - café, coffee bar

Pertinent Information

- DBE Certification #8921
- Self-Certified WOSB
- DUNS 080719400
- NAICS 541430, 541410, 541340, 541611
- CAGE Code 7YTD6
- Food Service Consultants Society International (FCSI)

We Offer....

- **General Consultation & Peer Review** – code compliance review, equipment layout suggestions
- **A to Z** – Schematic Design, Design Development, Construction Documentation, Construction Observation
- **Assess for Upgrades** – provide cost, time, fee needed for upgrade approval

ATK Design Studios, LLC
P.O. Box 305 Sewickley, PA 15143
888-289-9008

info@atkdesignstudios.com
www.atkdesignstudios.com
Copyright 2019

CAPABILITIES STATEMENT

Leadership

"Providing exceptional food facility design by blending common sense with imagination to create the existence of natural habitats where food is savored and life is enjoyed."



Teri Kidwell

Principal with over two decades experience in food facility design. Completed roughly 1000 projects, from coffee bars to multi-million dollar cafes. Responsible for working closely with the client, attending meetings and overlooking all designs. Continually collaborating with all teams involved to ensure projects are implemented as designed. See projects from schematic through construction. Adapts quickly and directs the team to a constantly changing industry.



Ashley Mauro

Senior Creative Director approaching a decade of experience in food facility design. Lead designer also responsible for project time management and attending meetings. Works with schematic layouts to 3D renderings. Develops elevations and details for custom fabrication items. Researches equipment, finishes, materials, etc. Studies and adjusts floor plans streamlining the flow of cooking and service.



Marisela Smith

Director of Business Development with three years in the food service industry quickly taking on a wide range of tasks. Heading our public relations in seeking future business and securing partnerships. Engaged in marketing and formulating proposals as well as assisting with administrative duties on each project.

ATK Design Studios, LLC
P.O. Box 305 Sewickley, PA 15143
888-289-9008

info@atkdesignstudios.com
www.atkdesignstudios.com
Copyright 2019

OUR APPROACH

The Service Journey.

1 ENVISION

2 PLAN

3 DESIGN

4 EXECUTE

5 THRIVE

01 ENVISION

The Visioning process discovers who you are, regardless of project size. In various forms of data collection, we uncover your unique motivations for the project and empower all participants to communicate their emotional, financial and spatial goals. Together, we create a strategy which serves as the foundation for all phases of the design process, promotes quick decision making, and has a profound effect on the ultimate form of the project.

02 PLAN

By leveraging the data points that established your vision, we collaborate with you to form a plan around meeting your optimal schedule, budget, and design styles. We explore multiple design strategies to ensure you have a plan which best meets your project goals and gives form to your vision.

03 DESIGN

We bring the best versions of your vision to life through 3D modeling, computer rendering, and augmented and virtual reality tools. As you select your favorite designs, we integrate all necessary infrastructure and building codes to make your project safe, pleasing and high performing.

04 EXECUTE

It's time to bring your vision to life. We work closely with builders, construction managers, and vendors to ensure your project meets your intended design goals, performance attributes, budget and schedule. The construction of a building can be complex and may bring unexpected challenges and opportunities. We provide support in bridging the gap between design and construction to make sure your design and vision is being built correctly.

05 THRIVE

Building performance and wellness are core to our entire design process. It is not only important that your building is performing correctly once it is turned over, but that it continues doing so over time. To promote optimal health for the occupants of your space and energy use for your building, we provide WELL, LEED and other sustainability services; quality assurance and performance monitoring of systems; and one-year warranty walkthroughs to make sure your space is doing what we intended it to.

Why Visioning?

**WE WANT TO UNDERSTAND YOU.
YOU ARE THE DRIVERS OF OUR PROCESS.**

**WHY THIS
MATTERS TO US**

The Visioning Process is a fully immersive experience and invests in understanding who you are as a company. The emotional connection to your work and to your space helps us understand how to create an environment that fosters those connections. We challenge the typical process to engage, debate, and prioritize values, where the past, current and future are disrupted.

OUR APPROACH

Through our collaborative workshop process, we will establish and engage a team, consisting of your stakeholders and a diverse group of designers. The form of the workshop helps uncover a unique project narrative and further emphasizes the importance of designing for the end user. The team will collaborate to uncover deep concerns, lessons learned, differing viewpoints, while identifying values, goals, and constraints or opportunities.

OUTCOME

The final document is a narrative outlining the workshop outcomes and meaningful conclusions. The journey and results have profound effects on the ultimate form of the project.

CLIENT TOOLS

- Base Drawings
- Existing Building History
- Financial Goals
- Campus Culture
- Prior Renovation Feedback
- Campus Standards
- Space Requirements
- Material Finishes
- Branding
- Organizational Chart
- Mission & Vision Statement

PREREQUISITES

**ETHNOGRAPHY SITE
DOCUMENTATION**

Ethnography is the study of people and culture. We will observe users from their point of view and represent our observations through pictures and writing. This documentation will make a substantial contribution to understanding the current workplace and observed behaviors.

SKILLS PORTFOLIO

The skills portfolio is a continuous database that tracks evolving industry skills. The framework categorizes fundamental and added skills for both individuals and teams to understand a system of requirements and flow needed to increase productivity and efficiency.

**INFORMATION
GATHERING**

Surveys are useful in developing a baseline of information about the current workplace. Examining active employee participation allows us to uncover a range of activities, individual choices along with how your workplace currently supports its staff as well as areas for improvement.

STAKEHOLDER WORKSHOPS

DISCOVERY

We will look at bringing decision-makers together to determine the top 5 themes of the project. Prior to the exercise each leader takes a survey which will ask to rate and prioritize specific concepts. Discussion will be scheduled to help leaders align shared priorities for the workspace and identify space implications.

JOURNEY MAP

A comprehensive understanding of the specific needs and priorities of your clients across different industries and their interaction with your company. This experience helps gain a deeper understanding of your efforts on this journey and your position in the community.

VISIONING TESTIMONIALS

A project's success is unlimited when heart and soul are engaged and when the design team facilitates seamless alignment with organizational goals, priorities, and dreams. In preparation for the creation of our state-of-the-art hospital-based nursing school, the WVU Medicine Center for Nursing Education, Desmone brought our key stakeholders together for a visioning exercise. The transformative experience generated a firm foundation for design and resulted in more ideas, energy, and passion for the project than we thought possible. This school represents invaluable opportunities for countless individuals in our communities to join the nursing profession and to improve the health of those around us. Desmone was invested completely in the importance of that vision.

- Tanya Rogers, AVP, Nursing Education at WVU Medicine, West Virginia University

One of the standout aspects of Desmone's approach was their comprehensive visioning process. From the very beginning, Desmone took the time to understand our goals, needs, and aspirations for the project. This thorough understanding became the foundation upon which the entire project was built.

The visioning process not only ensured that all stakeholders were aligned, but it also facilitated clear communication and collaboration. Desmone's ability to translate our vision into a practical and aesthetically pleasing design was truly remarkable. Thanks to Desmone's expertise and visioning approach, attention to detail and commitment to excellence our Visitor Center will be something Wheeling residents will be proud of for generations to come.

- Frank O'Brien - Wheeling Convention & Visitors Bureau

Our Approach to the Building 244 Dining Facility Renovation Project at Camp Dawson

We understand that it is the intention of Camp Dawson to renovate Building 305 on Campus. Development of what the modernization entails is the foundation and most important part of the project to ensure the projects success.

Our visioning process is a necessity to ensure the overall mission, goals and challenges are all establishes from the very first meeting for the project. As part of visioning the team collaborates to identify values, goals, constraints / opportunities and facility requirements. The process establishes a venue to identify, consider, debate and prioritize values such as spatial relationships, functional efficiency, user comfort, building economics, safety, future growth, environmental sustainability and visual quality. These identified values and concerns have a profound effect on the ultimate form of the project.

We recommend this scope of work take place in three steps: Information Gathering, Data Analysis and Collective Documentation. The outcome of these three steps is the establishment of the final schematic design, which will be used as a guideline for the modifications to the existing library.

01

VISIONING

STEP 1: WORKSHOPS / INFORMATION GATHERING

We will use preliminary planning information provided by Client and develop further human-centered requirements through our Visioning Exercises. The Visioning Process is a fully immersive experience and invests in understanding the Camp Dawson staff and what the Building 244 Dining Facility Modernization Project vision will be. The emotional connection of the key stakeholders and students help us understand how to create an environment that fosters those connections. We challenge the typical process to engage, debate and prioritize values, where the past, current and future are disrupted.

Through our collaborative workshop process, we establish and engage a team, consisting of stakeholders and our design team. The form of the workshop helps uncover your unique narrative. The team will collaborate to uncover deep concerns, lessons learned and differing viewpoints, while identifying values, goals, and constraints or opportunities. The process and results have profound effects on the ultimate form of the project. The visioning process includes Two Vision Workshop session(s): Discovery and Development Style Scenarios. A report is generated by our team relaying the workshop outcomes and meaningful conclusions used as a guide for the rest of the project process.

Beyond the key stakeholder engagement we propose developing a student survey to gather information for the student body for incorporation into the Visioning Report.

In addition to the key stakeholder visioning workshops and survey, our team will further gather information for the project including:

Review existing Base Building Drawings and/or Field Measure existing building if drawings do not exist. Then model existing building in 3D.

Observation and analysis of the existing site and known functions

Conduct a MEP/FP systems and Structural site evaluation.

Observation and basic documentation of the existing facilities.

Work sessions to consider, debate / reach consensus regarding the information gathered

STEP 2: DATA ANALYSIS

Based on analysis of the information gathered from the above step, Desmone will develop performance and design criteria for the proposed project including, but not limited to: spatial requirements and relationships, which will be the basis of the design developed in the Schematic Design phase.

STEP 3: COLLECTIVE DOCUMENTATION

The final step of the process involves the development of the consensus design vision into a strategy for the project using feedback from the project key stakeholders. The deliverables for this step are the final vision and programming Documents which comprise of the following:

A inclusive document including a summary of programming methodologies employed, value and goal statements, data analysis conclusions and planning requirements, as applicable.

Visioning Report outlining all of the take aways from the visioning process including survey results

Project Spatial Program

Architectural, Structural and MEP/FP Systems Conditions report

Recommendations of how to proceed with the project based upon this information.

02

SCHEMATIC DESIGN

At completion of the visioning process, we will review and establish the overall objectives of the project, as well as produce plans and massing strategies that will form the basis of our continued development of the project's form. We will: Conduct field verification and document applicable areas, Conduct preliminary building and life safety code analysis to determine effects on overall project parameters, Provide recommendations of how to proceed with the project based upon this. The deliverables for this phase are:

Preliminary building plans, sections, and elevations.

Preliminary selection of major building systems and conceptual design criteria.

Sketch/concept drawings to communicate overall massing concepts.

Presentation drawings (plans, elevations)

Rough Order of Magnitude Cost Estimate

Phasing Plan for the project (if required)

03

DESIGN DEVELOPMENT

After approval of the Schematic Design Phase, our team will produce Design Development Documents that further define the scope of work, relationships, size and appearance of the Project using plans, sections, elevations, typical details and systems equipment layout.

Building plans, sections, and elevations.

Typical construction details.

Preliminary door/frame and finish schedules.

Basic structural system and typical details.

Preliminary mechanical and plumbing systems plans and equipment layout.

Preliminary furniture and finishes selections.

Opinion of construction cost

04

CONSTRUCTION PROCUREMENT (BIDDING)

After approval of the Schematic Design/Design Development Documents, our team will provide a set of Construction Documents, which includes appropriate written specification sections, building plan, elevation and detail drawings that establish the quantity and quality levels of materials and systems necessary for the bidding and construction of the Project. We will also assist the Owner in making application and submitting drawings to a reviewing agency for building permit approval.

Drawings for permit submission.

Final architectural drawings that set forth the architectural construction requirements for the Project.

Final structural engineering calculations, drawings, and specifications that set forth the structural construction requirements for the Project.

Final mechanical, plumbing, and electrical engineering calculations, drawings, and specifications that set forth the systems construction requirements for the Project.

Written (book) specifications.

Final revised opinion of construction cost

05

CONSTRUCTION ADMINISTRATION

This scope of work could included the following:

Attendance at pre-construction conference.

Reviewing/approving submittals, payment applications and change orders.

Responding to Requests For Interpretation (RFI).

Performing field observations of the Work during construction in conjunction with construction progress meetings.

Attendance at construction progress meetings with the Owner and the Contractor.

Field observations by structural engineer during construction.

Field observations by MEP engineers during construction.

Conducting inspection of the Work at Substantial Completion and issuing a punch-list report.

Conducting follow-up inspection of the Work at Final Completion.

Assembling/delivering closeout documents to Owner including "as-built" drawings generated by the General Contractor.

PROJECT MANAGEMENT, QUALITY & COST CONTROL

Introduction

Purpose of The Quality & Project Management Plan

The Quality & Project Management Plan documents the necessary information required to effectively manage project quality from project planning to delivery. It defines a project's quality policies, procedures, criteria for and areas of application, and roles, responsibilities and authorities.

The Quality Management Plan is created during the Planning Phase of the project and is considered a component of the Project Management Plan. Its intended audience is the project manager, project team, project sponsor and any senior leaders whose support is needed to carry out the plan.

Quality Management Overview

Organization, Responsibilities, and Interfaces

Name	Role	Quality Responsibility
<i>Brad Frankhouser</i>	<i>Principal In Charge</i>	<i>Quality Control & mentoring /Programming</i>
<i>Joshua Frick</i>	<i>Project Manager</i>	<i>Periodic Architectural Quality audits</i>
<i>Thomas F. Deter</i>	<i>MEP & FP Principal</i>	<i>Initial Quality Control MEP Discipline</i>

Project Quality Management

At the highest of levels Quality Management involves planning, doing, checking, and acting to improve project quality standards. Project Management Institute's Project Management Body of Knowledge breaks the practice of Quality Management into three process groups: Quality Planning (QP), Quality Assurance (QA) and Quality Control (QC). The following sections define how this project will apply each of these practice groups to define, monitor and control quality standards.

Quality Planning

Quality Planning involves the following key aspects:

- Deciding what is most important to the project during the planning stage.
- Allocating resources needed for successful project delivery.
- Determining necessary steps and specifying requirements.
- Developing methods to guarantee product quality.
- Ensuring that products and services meet customer needs.

Define Project Quality

Project Quality is defined by meeting the overall goals of the projects from a programmatic, budget and design completion.

Quality Assurance

Continuous improvement implies a process or journey. Quality, more than a noun, is viewed as an adjective applied to every aspect of our team approach. Rather than the final step in our delivery of services, Quality Management ensures quality design and documentation, everyday project management, team building, and client satisfaction.

Although Quality Management is a process, we apply specific tools for tracking the delivery of professional services throughout the project.

- Project Design Schedules
- Phased Work Plans
- Project Checklists
- Standard Document Formats
- Computer-Assisted Design Standards
- BIM Detail Libraries
- Weekly Staff Resource Meetings
- Internal Design Presentations
- Project Issues Discussions
- Document Coordination and Checking Systems

These procedures are ongoing and applied daily throughout the process and, more formally, at the conclusion of each phase of the project. Their effectiveness is achieved through commitment and responsibility at all levels throughout the team, from draftsman to principal. In addition, our open office environment fosters ongoing communication and peer review resulting in collaboration, mutual respect, and appreciation throughout the process.

Desmone & Associate's philosophy for ensuring the successful completion of your project is woven into a process of Quality Management rather than a control methodology. Our team believes in shifting the focus from traditional quality control to the philosophy of quality as an inherent characteristic of the team, its services, and goals. This process is achieved through open lines of communication, both internally and externally, as well as a straightforward spirit of cooperation and trust. With this approach, quality becomes synonymous with the attitude present throughout the team's culture, people, and project relationships.

Quality Control

Statement: Desmone Architects is committed to the highest level of quality services.

Our goal is to provide clear, comprehensive drawings and documents that address constructability, manage and constantly deliver quality services.

DEVELOPMENT STEPS:

1. The reviewer assignment and process procedures must be enforceable for the policy to be successful.
2. Open access to professional stamps must be controlled and they should be removed from the server.
3. A sign-off procedure or document must be developed and used prior to accessing and applying professional stamps.
4. Develop QA/QC review process for varying project sizes and types.

5. Develop check list to be used as a guide for QA/QC Reviewers.

6. Post-project evaluations should be considered to identify specific problems that were missed in QA/QC process or is a fundamental problem with our standards.

Quality Control is highly valued at Desmone. We understand the importance of ensuring the final project is well coordinated and numerous sets of professional eyes have thoroughly revised the project for compliance with codes, the OPR and most importantly the using agencies program. We will utilize the following strategies to ensure compliance:

QA/QC REVIEW TRACKS

TRACK 1:

Small projects/limited scope.

Conducted by PM or Studio Leader.

Typically, quality control review prior to submitting for permit, bid or release to owner with quality assurance integral to project team and standards.

CD or final report/study review using checklist or subjective review.

Example project types: tenant fit-outs, feasibility study, projects under \$1,000,000 construction cost.

TRACK 2:

Medium projects or large projects with repetition or little design process.

Conducted by Studio Leader, PIC or out-of-studio QA/QC staff.

Typically, quality control review at multiple phases with quality assurance integral to project team and process.

SD review by Project Team using checklist, DD and CD review by assigned QA/QC staff using the checklists.

Example project types: \$1,000,000-\$5,000,000 construction cost or large warehouses with repetitive design.

TRACK 3:

Large projects or projects with complex scope.

Conducted by PIC or out-of-studio QA/QC staff.

Typically, quality control and quality assurance review at each phase of the project.

SD, DD and CD review by assigned QA/QC staff using the checklists.

QA/QC staff may attend design/client meetings periodically to maintain goals and intent of project.

Example project types: Projects over \$5,000,000 construction cost or a complex laboratory.

Our team encourages periodic QA/QC reviews through the project by doing the following:

- 1) Encourage those actually doing the work, not just principals, to stamp or seal documents. Responsibility and initial quality rise with the signing of plans.
- 2) Adopt a formal checking system, instead of relying on the experience of individuals.
- 3) Build into a project's schedule and budget the time and costs of review by individual(s) not involved with the initial design.
- 4) Have a final design review after all documents are prepared. Late changes can have a major impact upon quality.
- 5) Get people to job sites as a continual training process. This is especially important for designers and drafters working on details.
- 6) Make sure cost estimates are accurate. Develop in house expertise, use an outside expert cost estimator when necessary and continually update and check the cost of items with suppliers and contractors.
- 7) Schedule post construction design reviews between site inspector and designer.
- 9) Don't allow field decisions to be made under pressure.

COST CONTROL

By utilizing this Quality assurance and communication plan our team will be able to ensure the project costs stay in line with the budget established at the beginning of the project. Our team will also institute budget estimating at each phase of the project including periodic updates. Our estimating has been proven to keep projects on budget. Below are three recent publicly bid projects that we have completed with the original budget versus the accepted low bid. This is a testament to our teams ability to design-to-budget.

PennWest California University Coover Hall – construction budget: \$9,000,000
low bid: \$8,897,200 – within 1.25% of the budget

WVU Chitwood Hall – construction budget: \$2,700,000 the low bid: \$2,578,700 – within 5.25% of the budget

WVU Med Center for Nursing Education – construction budget: \$8,500,000
low bid: \$8,110,000 – within 4.5% of the budget

MANAGEMENT & COMMUNICATION PLAN INTRODUCTION

The purpose of the Project Communications Plan is to define the communication requirements for the project and how information will be distributed. The Project Communications Plan defines the following:

- What information will be communicated—to include the level of detail and format
- How the information will be communicated—in meetings, email, telephone, web portal, etc.
- When information will be distributed—the frequency of project communications both formal and informal
- Who is responsible for communicating project information
- Communication requirements for all project stakeholders
- What resources the project allocates for communication
- How any sensitive or confidential information is communicated and who must authorize this
- The flow of project communications
- Any constraints, internal or external, which affect project communications
- Any standard templates, formats, or documents the project must use for communicating
- An escalation process for resolving any communication-based conflicts or issues

This Project Communications Plan sets the communications framework for this project. It will serve as a guide for communications throughout the life of the project and will be updated as communication needs change. This plan identifies and defines the roles of persons involved in this project. It also includes a communications matrix which maps the communication requirements of this project. An in-depth guide for conducting meetings details both the communications rules and how the meetings will be conducted, ensuring successful meetings. A project team directory is included to provide contact information for all stakeholders directly involved in the project.

COMMUNICATIONS MANAGEMENT CONSTRAINTS

All project communication activities will occur within the project's approved budget (once developed), schedule, and resource allocations. The project manager is responsible for ensuring that communication activities are performed by the project team and without external resources. Communication activities will occur in accordance with the frequencies detailed in the Communication Matrix to ensure the project adheres to schedule constraints. Any deviation of these may result in excessive costs or schedule delays and must be approved by the client.

Desmone states that where applicable, standardized formats and templates must be used for all formal project communications. Desmone also states that only the Client Representative (Tipping Point) may authorize the distribution of confidential information after approval by key stakeholder(s). The project manager is responsible for ensuring that approval is requested and obtained prior to the distribution of any confidential information regarding this project.

STAKEHOLDER COMMUNICATION REQUIREMENTS

Standard project communications will occur in accordance with the Communication Matrix; however, depending on the identified stakeholder communication requirements, individual communication is acceptable and within the constraints outlined for this project.

In addition to identifying communication preferences, stakeholder communication requirements must identify the project's communication channels and ensure that stakeholders have access to these channels. If project information is communicated via secure means or through internal company resources, all stakeholders, internal and external, must have the necessary access to receive project communications.

Once all stakeholders have been identified and communication requirements are established, the project team will maintain this information in the project’s Stakeholder Register and use this, along with the project communication matrix as the basis for all communications.

ROLES

Client (The Department)

The client is the champion of the project and has authorized the project by signing the project agreement (contract). This person is responsible for the funding of the project and is ultimately responsible for its success. Since the Client is at the executive level communications should be presented in summary format unless the Client requests more detailed communications.

Key Stakeholders (The Using Agency)

Stakeholders include all individuals and organizations who are impacted by the project. These are the stakeholders with whom we need to communicate with and are not included in the other roles defined in this section. The Key Stakeholders includes executive management with an interest in the project and key users identified for participation in the project.

Project Team (The Professional)

The Project Team is comprised of all persons who have a role performing work on the project. The project team needs to have a clear understanding of the work to be completed and the framework in which the project is to be executed. Since the Project Team is responsible for completing the work for the project they played a key role in creating the Project Plan including defining its schedule and work packages. The Project Team requires a detailed level of communications which is achieved through day to day interactions with the Project Manager and other team members along with weekly team meetings.

Technical Lead

The Technical Lead is a person on the Project Team who is designated to be responsible for ensuring that all technical aspects of the project are addressed and that the project is implemented in a technically sound manner. The Technical Lead is responsible for overseeing the implementation of the designs and developing as-build documentation. The Technical Lead requires close communications with the Project Manager and the Project Team.

Project Manager

The Project Manager has overall responsibility for the execution of the project. The Project Manager manages day to day resources, provides project guidance and monitors and reports on the projects metrics as defined in the Project Management Plan. As the person responsible for the execution of the project, the Project Manager is the primary communicator for the project distributing information according to this Project Communications Plan.

COMMUNICATION METHODS AND TECHNOLOGIES

The project team will determine the communication methods and technologies based on several factors to include: stakeholder communication requirements, available technologies (internal and external), and organizational policies and standards.

Communications Matrix

Comm. Type	Objective of Communication	Medium	Frequency	Audience	Owner	Deliverable	Format
Kickoff Meeting	Introduce the project team and the project. Review project objectives and management approach.	Face to Face	Once	Client Project Team Stakeholders	Project Manager	Agenda Meeting Minutes	Soft copy archived on project FTP site
Project Team Meetings	Review status of the project with the team.	Face to Face Conference Call	As Needed	Client Project Team Stakeholders	Project Manager	Agenda Meeting Minutes Project schedule	Soft copy archived on project FTP site
Design Meetings	Discuss and develop design solutions for the project.	Face to Face	As Needed	Project Design Team	Technical Lead	Agenda Meeting Minutes	Soft copy archived on project FTP site
Project Status Reports	Report the status of the project including activities, progress, costs and issues.	Email	Monthly	Client Project Team Stakeholders	Project Manager	Project Status Report Project schedule	Soft copy archived on project FTP site

GUIDELINES FOR MEETINGS

Meeting Agenda

Meeting Agenda will be distributed 2 business days in advance of the meeting. The first item in the agenda should be a review of action items from the previous meeting.

Meeting Minutes

Meeting minutes will be distributed within 7 business days following the meeting. Meeting minutes will include the status of all items from the agenda along with new action items.

Action Items

Action Items are recorded in both the meeting agenda and minutes. Action items will include both the action item along with the owner of the action item. Meetings will start with a review of the status of all action items from previous meetings and end with a review of all new action items resulting from the meeting. The review of the new action items will include identifying the owner for each action item.

COMMUNICATION STANDARDS

For this project, Desmone will utilize standard organizational formats and templates for all formal project communications. Formal project communications are detailed in the project's communication matrix and include:

Kickoff Meeting – project team will utilize Desmone standard templates for meeting agenda and meeting minutes.

Project Team Meetings – project team will utilize Desmone standard templates for meeting agenda and meeting minutes.

Technical Design Meetings – project team will utilize Desmone standard templates for meeting agenda and meeting minutes.

Project Status Reports – project team will utilize Desmone standard templates for meeting agenda and meeting minutes.

Informal project communications should be professional and effective but there is no standard template or format that must be used.

COMMUNICATION ESCALATION PROCESS

As issues or complications arise with regards to project communications it may become necessary to escalate the issue if a resolution cannot be achieved within the project team. Project stakeholders may have many different conflicting interests in a given project. While escalations are a normal part of project management, there must be a documented process that defines how those escalations will take place.

Efficient and timely communication is the key to successful project completion. As such, it is imperative that any disputes, conflicts, or discrepancies regarding project communications are resolved in a way that is conducive to maintaining the project schedule, ensuring the correct projects stay on schedule and issues are resolved, Desmone will use its standard escalation model to provide a framework for escalating communication issues. The table below defines the priority levels, decision authorities, and timeframes for resolution.

Priority	Definition	Decision Authority	Timeframe for Resolution
Priority 1	Major impact to project or business operations. If not resolved quickly there will be a significant adverse impact to revenue and/or schedule.	Key Stakeholder (CVB)	Within 4 hours
Priority 2	Medium impact to project or business operations which may result in some adverse impact to revenue and/or schedule.	Client Representative (Tipping Point)	Within one business day
Priority 3	Slight impact which may cause some minor scheduling difficulties with the project but no impact to business operations or revenue.	Project Manager (Desmone)	Within two business days
Priority 4	Insignificant impact to project but there may be a better solution.	Project Manager (Desmone)	Work continues and any recommendations are submitted via the project change control process

** NOTE: Any communication including sensitive and/or confidential information will require escalation to Client Representative (Tipping Point) level or higher for approval prior to external distribution.

PROJECT EXPERIENCE

Desmone Relevant Experience

- Bechtel Plant Machinery Sundry & Dining Facility
- Edinboro University Van Houten Dining Hall
- Central Catholic Dining Facility Renovation
- Connellsville Dining/ Event Center & Restaurant
- SAI Farm Dining Facility Addition
- Valley Brook Country Club Renovations

H.F. Lenz Relevant Experience

- University Food Service Facilities
- Letterkenny Army Depot Baltimore District
- Pennsylvania Army National Guard Crane Readiness Reno.
- Pennsylvania Army National Guard Clearfield Readiness Reno.
- Pennsylvania National Guard Fort Indiantown Gap

CORPORATE OFFICE/HQ SPACE

Bechtel Plant Machinery Sundry & Dinning Facility

CLIENT

Elmhurst Development
Group

LOCATION

Monroeville, PA

SERVICES

Envision
Plan
Design
Execute
Thrive

ACTUAL COST

\$10,500,000

AREA

170,000 sq. ft

START DATE

March, 2008

END DATE

June, 2019

Adaptable

Future-Thinking

Humanist

Creative

Health & Wellness

OVERVIEW

Over several years and four phases our team completed the design of a 90,000 sf addition to the existing facility Desmone previously designed for BPML. Continued growth of BPML's staff caused a need for additional workspace, training area and amenities. Focus on the seamless building appearance and focus on the staff well-being became the inspirations for the design of the project.

Building onto an existing facility, we wanted to match and continue the facade materials to seamlessly blend the new addition into the existing.

The interior was to be modern and inviting, not only adding additional work space for growth, but to increase the amount of space dedicated to staff's needs and well-being while at work.

The focus of this project for staff amenities include a full-service cafeteria with seating for more than 200 people. Adjacent to the cafeteria are private dining areas, an out door seating area with pavilion and yard for activities as well as a sundry and coffee bar.



HIGHER EDUCATION

Van Houten Dining Hall.

CLIENT

Edinboro University

LOCATION

Edinboro, PA

SERVICES

Plan

Design

Execute

Thrive

ACTUAL COST

\$587,041

AREA

12,000 sq. ft

START DATE

December, 2016

END DATE

January, 2018

Adaptable

Future-Thinking

Personable

OVERVIEW

Edinboro University Van Houten Dining Hall is a 12,000 square foot dining facility. This facility serves as the main dining facility on campus which seats 345 students, in addition this facility has a media lounge and other collaborative seating spaces for students. To ssure that the facility was ready for the spring semester, the team worked within a tight timeline and schedule, the facility was completed on time.



DINING FACILITIES

Central Catholic Dining Facility Renovation

CLIENT

CCHS

LOCATION

Pittsburgh, PA

SERVICES

Envision
Plan
Design
Execute
Thrive

ACTUAL COST

\$1,100,000

AREA

9,200 Sq.Ft.

OVERVIEW

In order to understand the potential possibilities for the feasibility to renovate the cafeteria, Central Catholic High School hired Desmone & Associates Architects to develop the programmatic needs of the kitchen, cafeteria, and vending/storage areas of the space. The firm developed conceptual drawings and budgets for a potential renovation project that encompasses portions of the lower level of the High School building from the main stair/boiler room on the west end, to the east end of the building.

The cafeteria currently seats approximately 185 students. Lunch is served from the 2nd through 7th periods, each 40 minutes long. The goal is to increase seating capacity in order to condense the lunch periods to mid-day. Other goals include a more open and light dining space, with new lighting, ceilings, flooring and walls. New furniture for the increased capacity to include all new chairs and tables, modern communications systems, security cameras, cable TV connections, debit card connections for lunch payments, computer, fire alarm, phone and P.A. systems. These kitchen & equipment upgrades will allow for point of service sales of packaged entrées, grill items, self-service pizza, “grab ‘n go” and self serve beverage stations. Many of these updates will provide the opportunity to reduce the amount of current vending space as well as their corresponding storage requirements, thereby providing more seating capacity and a less cluttered atmosphere. Additionally, in keeping with the current program of window replacement, new windows will be installed as spaces are renovated.

Collaborative

Future-Thinking

Humanist

Attentive

Creative



DINING FACILITIES

Connellsville Dining / Event Center & Restaurant

CLIENT

235 First Street Associates

LOCATION

Connellsville, PA

SERVICES

- Envision
- Plan
- Design
- Execute
- Thrive

ACTUAL COST

\$5,100,000

AREA

10,200 sq. ft.

START DATE

April, 2022

END DATE

November, 2024

OVERVIEW

Desmone worked with an ownership group to develop a new Dining and Event Center in Connellsville Pennsylvania which will seat 250 people. The new dining center is set adjacent to the Youghiogheny River with an outdoor patio overlooking.

The new facility has a new hot line kitchen, catering kitchen and prep kitchen to service both the banquet facility and a small restaurant which will service the adjacent hotel.

- Collaborative
- Futuristic
- Workplace Strategy
- Attentive



DINING FACILITIES

SAI Farm Dining Facility Addition

CLIENT

Student Assoc Inc.

LOCATION

Connellsville, PA

SERVICES

Envision
Plan
Design
Execute
Thrive

ACTUAL COST

\$1,100,000

AREA

3,200 sq. ft.

START DATE

March, 2014

END DATE

August, 2015

OVERVIEW

The Student Association of PennWest University purchased a former 90 acre dairy farm in 2013 and immediately hired Desmone to help develop the property into an asset for use by the Students of the University for both educational and recreational uses.

The first task was to figure out what utilization potential the 1700's era farm house had. After many considerations a new conference center was the determined route for renovation.

The existing house was divided into four small conference rooms and a commercial finishing kitchen plus a new heavy timber dining addition was added onto the facility which will seat 85 people.

The project incorporated natural materials such as wood and stone to compliment the surrounding farm and out buildings.



DINING FACILITIES

Valley Brook Country Club Renovation

CLIENT

VBCC

LOCATION

Canonsburg, PA

SERVICES

Envision
Plan
Design
Execute
Thrive

ACTUAL COST

\$8,500,000

AREA

35,500 sq.ft.

START DATE

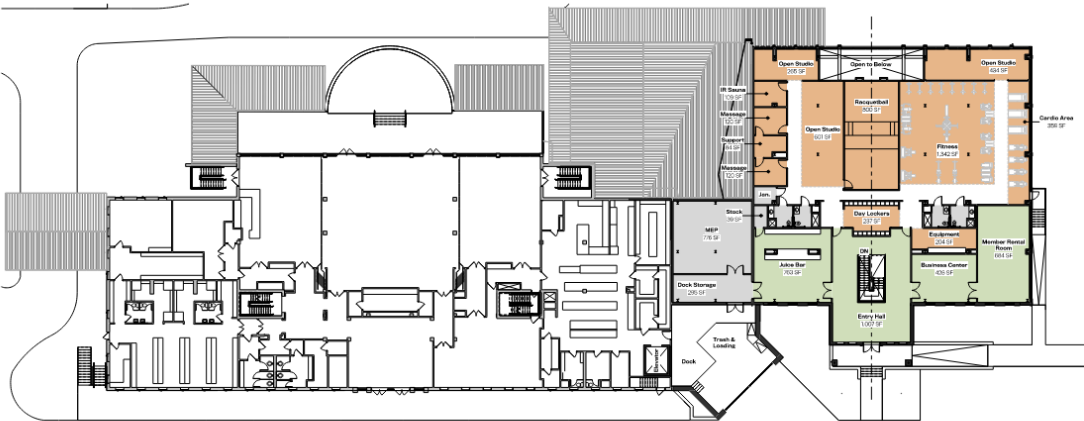
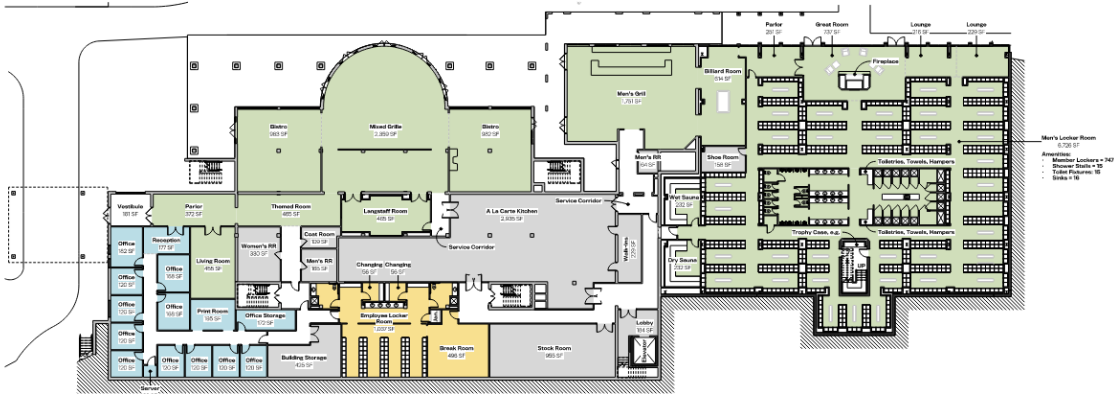
April, 2022

END DATE

November, 2024

OVERVIEW

Desmone is currently working with Valley Brook Country Club to renovation 12,500 SF of their existing club house including their food service kitchens and dinning facilities plus creating a 23,000 Square foot addition which will house a new fitness facility, Lounge areas, juice bar and office facilities



Collaborative

Futuristic

Workplace Strategy

Attentive





Food Service Facilities

H.F. Lenz Company has designed food service areas for a wide variety of clients. Our experience includes military facilities, government agencies, culinary education institutions, student centers, restaurants, convention centers, banquet halls, food courts, cafeterias for educational, corporate, and healthcare facilities, grocery stores and bakeries. Our team has experience in the design of both new and occupied facilities, and is thoroughly knowledgeable and experienced in dealing with the special issues that arise with these types of projects.

Kitchen Issues

- Maintaining a negative air pressure balance in kitchen in relation to surrounding spaces
- Providing appropriate fire ratings for ducts
- Fire suppression systems under cooking hoods
- Vaportight lighting in dishwashing areas
- Adequate lighting levels for food preparation
- Coordination of penetrations with structural
- Possible filtration of cooking exhaust if it exits too close to air intakes
- Emergency power capacity if coolers or freezers are added
- Integrating new equipment controls with existing
- Maintaining ductwork access for cleaning
- Relocation of floor drains

Phasing Issues

- Continuity of services when connecting to existing
- Hours of operation
- Controlling dust and dirt

High Performance Kitchen Concerns

- Obtaining energy efficiency through appropriate control strategies
- Air Purification capabilities in response to current and future building code requirements
- Indoor Air Quality required to increase worker productivity and retention rates
- Safety

Innovation in Kitchen Concepts

- Smart technology capable of:
 - Identifying kitchen cooking equipment status
 - Adjusting the exhaust airflow rate based on equipment status
 - Adjusting static pressure requirements based on air flow requirements
- A design that allows system flexibility for changes in kitchen layout



Carnegie Mellon University, Pittsburgh, PA

- New first year residence hall housing a kitchen and dining room for special events. \$10 million - LEED Silver
- Tenant fit-out of 72,000 SF 300 Craig Street building to house multiple food vendors. \$7 million - LEED Silver

Clarion University, Clarion, PA

- Electrical and plumbing upgrade to the Gemmell Student Center that houses student offices, food court, coffee shop, meeting rooms, racquetball courts and TV lounges. \$1 million

Edinboro University, Edinboro, PA

- New 28,700 SF addition and renovation of 29,000 SF of the University Center which included the marketplace dining center, aerobics studio and fitness center, a cyber café and a 125-seat student activities theatre. \$11.5 million

Indiana University of PA, Indiana, PA

- Renovation Folger Hall, a 7,700 SF dining and serving area into a food court to accommodate multiple vendors. \$100,000

International Culinary Schools at the Art Institute, Various Locations

- Sacramento, California
- Las Vegas, Nevada
- San Bernardino, California
- Orange County, California
- Chicago, Illinois

Lebanon Valley College, Annville, PA

- Mund College Center addition and renovations including new kitchen. \$13.3 million

Lincoln University, Chester County, PA

- New Health and Wellness Center with kitchen, dining area, lounges, various offices and meeting/conference rooms. \$28 million

Pennsylvania State University, Various Locations

- York Campus: Ruhl Student Center - 46,000 SF addition and renovation of 35,000 SF facility, including the Lion's Den dining area. \$8.2 million
- Brandywine Campus: New Student Union feasibility study. \$25 million
- Schuylkill Campus: Student Center and Café study. \$3.7 million
- Berks Campus: Gaige Building including Café and Teaching Kitchen. \$25.7 million
- Greater Allegheny Campus: New student union building with full-service kitchen and student dining facility serving approximately 2,000 people. \$4.7 Million

Relevant Experience



- Behrend Campus: New 179,640 SF Research and Economic Development Center housing a food court, and cybercafé. \$30 million
- University Park Campus: Berkey Dairy Food Science Building with food production areas and The Creamery. \$12 million
- Greater Allegheny Campus: New student union building with full service kitchen and student dining facility serving approximately 2,000 people. \$4.7 million

Robert Morris University, Moon Township, PA

- Renovation of approximately 5,800 SF of existing food service and office space into a new cafe at the Nicholson Center. \$200,000

Sacred Heart University, Fairfield, CT

- New Upper Quad Residence Halls with kitchen/dining hall to accommodate 250 students. \$26 million

Saint Francis University, Loretto, PA

- JFK Center – student center with kitchen/dining hall to accommodate 225 students. \$2.5 million

Shippensburg University, Shippensburg, PA Completed in 2006-2007:

- | | |
|-------------------------|-------------|
| Quiznos | Starbucks |
| – \$60,000 | – \$150,000 |
| Zona Mexican Restaurant | Chick-Fil-A |
| – \$50,000 | – \$100,000 |

Temple University, Philadelphia, PA

- New Mitchell and Morgan Hall, a 40,000 SF three-level dining pavilion with food court and dining/ballroom. \$220 million

University of Pennsylvania, Philadelphia, PA

- Renovation of 1920 Commons. \$5 million
- Houston Hall 17,000 SF of renovations. \$15 million

University of Pittsburgh at Bradford, Bradford, PA

- Frame Westerberg Commons – Expansion of kitchen and serving area, added a new test kitchen and expanded dining seat capacity. \$4 million

University of Pittsburgh, Pittsburgh, PA

- Renovation of the 50,000 SF food service facility in Litchfield Towers which serves as the University's main dining facility for more than 16,000 students and faculty members. \$8 million

University of Pittsburgh at Johnstown, Johnstown, PA

- New Living and Learning Center with a full kitchen and banquet room that accommodates 400, and cafeteria that seats 200 people. \$15 million



Relevant Experience



Westminster College, New Wilmington, PA

- Kitchen renovations

West Virginia University, Morgantown, WV

- New 54,000 SF Alumni Center with full service kitchen, banquet hall, board room with its own food service. \$12 million

Additional Clubs and Food Services Examples: Heinz Field, Pittsburgh, PA

- Renovation of Pub 33
- Potato Patch concessions area
- End Zone seating and concessions area

Pittsburgh Pirates, PNC Park, Pittsburgh, PA

- Lexis Club renovations, Executive office fit-outs, food service renovations, AT&T bluestream telecommunications and data infrastructure design

Kahkwa Club, Erie, PA

- Study and design of mechanical and electrical systems for a large, private country club

Lake Shore Country Club, Erie, PA

- New 24,000 SF country club including banquet hall, restaurant and kitchen area, offices, golf shop, and locker room facilities

Pete Dye Golf Club, Bridgeport, WV

- New 40,000 SF clubhouse

Scotch Valley Country Club, Altoona, PA

- Renovation and expansion of the clubhouse
- Construction of a 23,500 SF addition which houses a banquet hall and locker facilities
- Renovation of existing 1,700 SF building including expansion of the lounge, construction of a new kitchen facility, and renovations to the main entrance

Sunnehanna Country Club, Johnstown, PA

- Long-range planning study
- Reviews of mechanical and electrical systems throughout the building

Market Place East, Mellon Independence Center, Philadelphia, PA

- Base building utilities for 230,000 SF of retail space
- Tenant fit-up design of:
 - Au Bon Pain Bakery
 - Conran's Furnishing Store
 - Dress Barn
 - Dunkin' Donuts
 - Einstein's Toys





LETTERKENNY ARMY DEPOT (LEAD), BALTIMORE DISTRICT

Indefinite Delivery Contracts

Chambersburg, PA

Services

Mechanical, Electrical,
Plumbing/Fire
Protection, Civil,
Structural

Square Footage

Various

Completed

2013-Present

Reference

Brandon R. Kohler
717-267-8853

H.F. Lenz Company has provided the MEP/FP, civil and structural engineering services for over \$100 million of construction for the Baltimore Corps of Engineers over the past 30 years through 6 IDIQ contracts.

Projects Completed Under the IDIQ Contracts Have Included:

- Building S234 - Post Cafeteria Renovation and Expansion - Design of complete renovation and an addition to the Depot's Post Cafeteria including a conference/training area
- Building 12 - DISA/CSC Office Renovation - Renovate the existing warehouse to office space for Defense Information Systems Agency (DISA)/Computer Science Corporation (CSC)
- Building 3 - Defense Data Center - Retrofit central chilled water plant
- Building 1 - HVAC System Upgrade - Replace the existing office HVAC system including distribution and control systems
- Building 2360 - Ammunition Area Central Boiler Plant - Renovate the interior/exterior including replacement of oil-fired boilers
- Building 1 - Office and Warehouse Building - Sprinkler modifications
- Building 7 - Warehouse Building - Renovate lighting
- Building 14 - Repairs - Architectural modifications and replacement of HVAC system
- Building 521 - Addition - Civil, structural, mechanical, and electrical design of a 1,400 SF addition to the security headquarters
- Building 663 - Renovate facilities engineering building
- Building 3812 - Replace boiler/AHU
- Building 350 - Upgrade lighting, improve HVAC systems, Combat Vehicle Maintenance Shop
- Master Planning Services - Working with our Master Planning consultant, an assessment of existing conditions and development of requirements analysis were prepared in accordance with AR 210-20, Real Property Master Planning for Army Installations and in the Master Planning Instructions
- Programming Documents, 1391 Preparation - Working with the Depot's Master Planner, we provided services related to the development of 1391's for various MCA projects
- Building 3 - Upgrade Fire Alarm System
- Command Flag Area Improvements - Renovate the commander's site entrance area to include walks, grass, sitting areas, flag poles, and the inclusion of the original LEAD iron gates
- Building 349 - Boiler plant modifications and roof replacement
- Building 1 - Restroom Renovations - Renovate and upgrade the restroom area including a new floor plan to accommodate ADA requirements, new plumbing fixtures, ventilation, and architectural finishes
- Child Development Center - Sanitary sewer expansion
- Phase 1 Environmental Site Assessment of Adjacent Property
- Reasonably Available Technology (RACT) Analysis - A Reasonably Available Technology RACT Analysis was conducted for the acid wash primer utilized in the painting operations to determine the feasibility of installing additional VOC emission controls. The RACT Analysis will be performed in accordance with the U.S. Environmental Protection Agency and PA DEP guidelines



PENNSYLVANIA ARMY NATIONAL GUARD

Crane Readiness Center Rehabilitation

Pittsburgh, PA

Services

Mechanical, Electrical,
Plumbing/Fire Protection,
Civil and Structural

Square Feet

26,700

Completed

2015

Cost

\$2.2 million

Reference

Matthew A. Dubovecky, EIT
Project Manager
PA Department of Military
& Veterans Affairs
814-533-2466
c-mdubovec@pa.gov

H.F. Lenz Company provided the MEP/FP, communications and civil engineering services for the renovation of the Crane Readiness Center which houses 250 soldiers of the 128th Brigade Support Battalion, PA Army National Guard.

The existing facility was a 26,700 SF, two-story Reserve Center of permanent masonry type construction, brick and concrete block units with concrete floors, and a built-up or membrane roof system. The scope of work for the project included:

The rehabilitation scope of work included:

- HVAC & electrical system evaluation and improvements
- Bathroom rehabilitation/installation of low-flow fixtures
- American with Disabilities Act compliance upgrades
- Code compliance upgrades
- Bituminous pavement demolition/replacement/expansion
- Chain-link fencing and gates
- Exterior lighting
- Antiterrorism/force protection requirements around the perimeter of the property
- Masonry re-pointing
- Emergency generator supporting up to 35% of facility's load requirements
- Construction of a 3,000 to 5,000 SF heated storage building equipped with supply caging
- Parking lot lighting
- Roof replacement
- Elevator installation

Several rooms were remodeled for new programming needs to include architectural, electrical, IT and HVAC improvements.

This facility also houses a weapons vault which will be equipped with an electronic Entrance Security System (ESS).



PENNSYLVANIA ARMY NATIONAL GUARD

Clearfield Readiness Center Rehabilitation

Clearfield, PA

Services

Mechanical, Electrical, Plumbing/Fire Protection, Civil and Structural

Square Feet

49,760

Completed

2023

Cost

\$4.2 million

Reference

John S. Wert, RA
PA Department of
General Services
717-346-5948
johwert@pa.gov

The Clearfield Readiness Center was constructed in 1938 and is listed on the Historical Register. It was built for Troop A, 103rd Cavalry of the Pennsylvania National Guard. The facility is 49,760 SF and covers 25-acres. The focus of this rehabilitation project was multiple code upgrades, restoration work, Force Protection (FP) enhancements, energy upgrades and general repairs.

H.F. Lenz Company provided the MEP/FP, civil, and structural engineering services for the renovation of the Clearfield Readiness Center.

The scope of work for the project included:

- New HVAC systems, which meet the Department of Defense and UFC criteria
- Upgrade the entire electrical service and distribution system to meet the new building loads
- Replace existing building lighting system with LED lighting
- New fire alarm system and mass notification system
- New standby generator to provide back-up power
- Renovate bathrooms and plumbing fixtures throughout
- Replace the sanitary, vent, hot water and cold water piping throughout the building
- Upgrade kitchen systems to meet code
- Expand bituminous concrete POV parking area by 10,000 SF
- Reconfigure front entranceway to eliminate direct vehicle path to the front entrance of the building
- Construct loading dock
- Structural engineering evaluations in select areas

Designed in compliance with United Facility Criteria (UFC) 04-010.01 DOD Minimum Antiterrorism Standards for Buildings.

Integrating historic preservation aspects into the design was a key aspect to maintain the building's eligibility for the National Historic Register.



PENNSYLVANIA NATIONAL GUARD FORT INDIANTOWN GAP

New Youth Challenge Building

Annullville, PA

Services

Mechanical, Electrical, Plumbing, Fire Protection

Square Footage

14,400

Cost

\$4 million

Reference

Captain Eric Knight
TPNG/DMVA
717-861-8430
c-erknight@pa.gov

The National Guard Youth Challenge Program (NGYCP) was established in 1993. The 22-week residential program is open to Pennsylvania students, ages 16 to 18-years-old, who may need more discipline or are falling behind in school. It's intended to give teens a second chance to learn leadership, self-discipline, and finish their education. The program is a joint effort between the PA Department of Military and Veterans Affairs and the National Guard Bureau in consultation with the PA Department of Education.

H.F. Lenz Company provided the MEP/FP engineering services for a new 14,400 GSF multi-purpose facility to provide students an area for dining, physical fitness training, recreational sports and activities, and a large assembly area for student graduations. Additionally, there will be two two multimedia enabled classrooms for academics and extracurricular activities. The building will include the following spaces:

- Kitchen
- Large multipurpose area
- Two smaller multipurpose areas
- Male and female restrooms
- Classroom space
- Medical support area
- Storage
- Mechanical/electrical room

For this type of a multi-use space, the MEP systems must be flexible and able to accommodate the varying uses. The design includes AHUs with DX cooling/gas-fired/energy recovery for the multipurpose areas, for the medical clinic and for the classroom, dining, bathrooms, and storage area. The systems are being designed to accommodate durability issues associated with basketball, volleyball, and other sporting activities. An LED lighting and a digital control system is also being designed.

The facility will also house a modern, commercial grade kitchen meeting all applicable building codes and standards and designed to accommodate feeding and storing food for 150 students, 3 meals a day and 7 days per week.

The project is currently in construction and was developed with Core and Cluster Groups.

In addition to the master site plan, design services were provided for the Multipurpose Auditorium and the Medical Facility.

REFERENCES

References.



JOHN THOMPSON

Director, West Virginia University
john.thompson@mail.wvu.edu
304-293-3625



JEFFREY AMOS

PASSHE
jamos@passhe.edu
717-720-4131



TANYA ROGERS

AVP, West Virginia University Medicine
tanya.rogers1@wvumedicine.org
304-974-3889 ext. 152600



Contact.

Primary Contacts.

➔ Brad Frankhouser
Principal in Charge
bfrankhouser@desmone.com

Locations.

PITTSBURGH	MORGANTOWN	CLEVELAND
3400 Butler Street Pittsburgh, PA 15201	265 High Street Morgantown, WV 26505	1020 Bolivar Road Cleveland, OH 44115
412-683-3230	304-602-7880	216-488-6886

Web.

➔ desmone.com

Social.

➔ Facebook, LinkedIn, Instagram

DESIGNATED CONTACT: Vendor appoints the individual identified in this Section as the Contract Administrator and the initial point of contact for matters relating to this Contract.

(Printed Name and Title)


(Address)

(Phone Number) / (Fax Number)

(email address)

CERTIFICATION AND SIGNATURE: By signing below, or submitting documentation through wvOASIS, I certify that: I have reviewed this Solicitation/Contract in its entirety; that I understand the requirements, terms and conditions, and other information contained herein; that this bid, offer or proposal constitutes an offer to the State that cannot be unilaterally withdrawn; that the product or service proposed meets the mandatory requirements contained in the Solicitation/Contract for that product or service, unless otherwise stated herein; that the Vendor accepts the terms and conditions contained in the Solicitation, unless otherwise stated herein; that I am submitting this bid, offer or proposal for review and consideration; that this bid or offer was made without prior understanding, agreement, or connection with any entity submitting a bid or offer for the same material, supplies, equipment or services; that this bid or offer is in all respects fair and without collusion or fraud; that this Contract is accepted or entered into without any prior understanding, agreement, or connection to any other entity that could be considered a violation of law; that I am authorized by the Vendor to execute and submit this bid, offer, or proposal, or any documents related thereto on Vendor’s behalf; that I am authorized to bind the vendor in a contractual relationship; and that to the best of my knowledge, the vendor has properly registered with any State agency that may require registration.

By signing below, I further certify that I understand this Contract is subject to the provisions of West Virginia Code § 5A-3-62, which automatically voids certain contract clauses that violate State law; and that pursuant to W. Va. Code 5A-3-63, the entity entering into this contract is prohibited from engaging in a boycott against Israel.

(Company) 

(Signature of Authorized Representative)

(Printed Name and Title of Authorized Representative) (Date)

(Phone Number) (Fax Number)

(Email Address)