HUSSON UNIVERSITY

Ledger

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SPECIAL EDITION

The Living Learning Center & Dickerman Dining Center





the changing outlook

Living & Learning Center green initiatives

The project achieved an overall energy cost savings of 37.34% with a 46.35% energy use savings better than ASHRAE. These savings were achieved through a variety of sustainable design features and efficient technology.



On the roof of the building are five domestic solar hot water arrays.



Energy Recovery Ventilation

Also located on the roof of the building are five ERV *(Energy Recovery Ventilation)* units, which recover sensible and latent heat from suite bathroom exhaust streams for the HVAC system.



The drain water heat recovery system reclaims heat from the waste shower water to the cold water supply with an efficiency of 55%.

The electrical system uses occupancy and daylight sensors to adjust the lighting based on activity in the rooms and available sunlight.

The natural light makes the stairwell an attractive space.



The building utilizes high efficiency fixtures to help lower water demand for the building. The dormitory suites are equipped with low flush toilets. All lavatory faucets are installed with 0.5 gpm aerators which is about ½ the amount of water used in typical faucets. Shower fixtures offer high-pressure and low flow capabilities.



High efficiency fixtures.



President Clark Reflects on the New Facilities

In August, Husson University proudly unveiled two new facilities on the Bangor campus: the new Living Learning Center, and a fully renovated Dickerman Dining Center. The new structures will enable the university to provide additional space for on-campus housing, dining, and educational opportunities—but their intent goes far beyond that.

Husson's growth required new space. Thus, plans took shape to change the face of Husson. The Living Learning Center is a 61,000-foot, five-story building that provides four floors of suite-style living, with shared common areas to encourage a greater sense of community among student residents. The $11 million Center also features a floor dedicated to experiential classroom space, with two-way mirrors and flexible layouts that make it simple to take part in experiential learning activities like mock trials and teaching.

The new Dickerman Dining Center recieved $7 million in renovations to become a fully updated, modern facility. It features multiple stations where fresh food can be customized and prepared for students immediately, including a pizza station, a grill station, and a stir-fry station. The facility has also been updated with additional cooking equipment and additional seating, so that more students can participate in Husson's dining experience.

The University allocated budget surpluses, dedicated gifts and a 15-year loan from Bangor Savings Bank to make the necessary buildings possible.

Husson's president, Dr. Robert Clark, reflects on what these new facilities mean to the university and how they will impact the Husson student and faculty body in years to come.

When visualizing the concept and designing the new facilities, sustainability was a major factor. "We engaged designers and architects who were known for creating large sustainable structures," says Clark.

The university worked with Winton Scott Architects of Portland, Maine and contracting firm Allied Cook of Scarborough, Maine to implement their vision for the Living Learning Center; Livermore Edwards of Massachussetts served as the architect and Brewer-based Nickerson & O'Day worked on the Dining Center renovation.

"Actual construction for the Living Learning Center began in late summer 2011; for the Dining Commons, construction began not long after, in fall 2011," says Clark.

Green initiatives

In developing the plans, Husson's staff and trustees focused on the need for energy-saving measures. In the Living Learning Center, such initiatives included the integration of a solar panel on the roof, a drainwater heat recovery system, high pressure low-flow faucets, and daylight dimming controls in the classrooms. Thanks to these energy-saving measures, the facility uses 46 percent less water and 37 percent less energy than a standard code compliant building. Most significantly, the drainwater heat recovery system allows for a 70 percent

REFLECTS *continued page 4*

REFLECTS *from page 3*

reduction in the building's heating hot water demand. Additionally, the first floor is equipped with a Green Education Dashboard, which lets occupants monitor their water and electricity usage in real-time. The building has been awarded a Leadership in Energy and Environmental Design (LEED) Gold Certification.

For Dickerman Dining Center, the university weighed the benefits of building as opposed to renovating the existing center. A challenge to the renovation was being able to feed the student body three meals a day. Nickerson & O'Day was able to accomplish the task through a demanding construction schedule. Renovation proved to be a faster and more cost-efficient way to dramatically improve Husson students' dining experience.

However, the Dining Center renovation was also centered around building a more-energy efficient dining experience. "We focused on moving from tray dining to trayless dining," says Clark. "If you fill up a single plate, versus taking a lot of different items on a tray, the data shows that we can significantly reduce food waste." Because fewer dishes are being used, trayless dining can also reduce the amount of water that is being used to wash items after every meal.

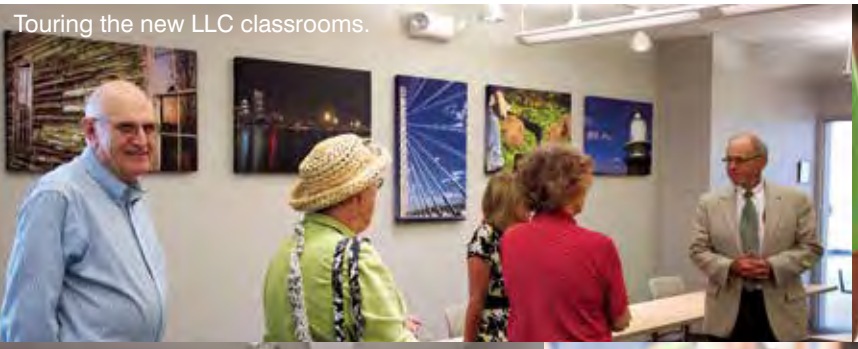
Both structures are also part of a campus-wide "zero-sort recycling" initiative, in which all types of recyclables can go into a single bin, making the recycling process easy for students and reducing the amount of landfill waste that the school produces.

A community focus

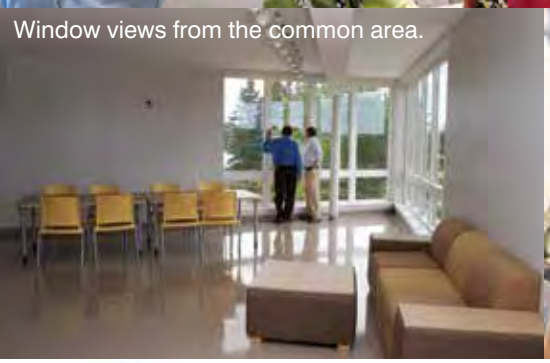
The two buildings also help to meet another major goal for the school: improving the campus' sense of community.

Before the Living Learning Center was built, says Clark, "we had approximately 130 students living in rented University apartments that did not belong to the university," creating a sense of isolation. These students wanted to live on campus, but there wasn't any space available.

REFLECTS *continued page 5*


Touring the new LLC classrooms.


Key ceremony visit.


Window views from the common area.


Key ceremony guests.


Key celebration.


Trustee Trott passes the keys to President Clark.


Acknowledging our Trustees.







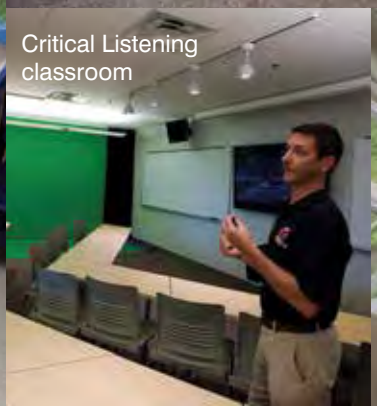
Move-in day!



Move-in day!



Education classroom



Critical Listening classroom



REFLECTS *from page 4*

"We wanted to be able to bring those students back onto campus and to create social spaces on each floor," says Clark.

The Living Learning Center should remedy the housing shortage, creating additional on-campus housing for 240 students in suites that house four students each. Each suite has a common area for the students, and each floor also has a lounge for students to socialize and take part in community events. The suites are currently reserved for upperclassmen; the first group moved in this fall.

The facility also includes five new classrooms, which are dedicated to experiential learning. "Experience-based learning is an important part of the Husson education, so we wanted to enhance their learning facilities for that purpose," says Clark. Currently, the facility is hosting courses such as a legal studies class, in which students have the opportunity to participate in mock trials while their classmates watch.

The Dickerman Dining Center renovation also solves a capacity problem: "It was built in 1968 to accommodate 250,000 meals a year," says Clark. But as the student body grew, the facility was stretched to its limits: "We were doing over 350,000 meals a year."

The new dining equipment can help the facility produce many more meals each day, and provides a broader array of choices. Likewise, the renovation has increased the center's seating capacity by adding a 10,000 square feet addition, with many seating options including four-seat tables and bar seating for large groups.

"When students returned this fall and were able to walk into the dining commons, the general reaction was 'wow,'" says Clark. "It really met our goal to create a space where they feel comfortable. It was so dramatically changed from when they'd last seen it."

Although the two new facilities serve different purposes, Clark believes that both will strengthen the educational experience at Husson University.

"As we build and strengthen our community, we're fostering learning that occurs both in and out of the classroom," says Clark.

"Our staff and others will engage students in learning projects that aren't related necessarily to a course for credit, but they are just as valuable. Students learn in many different venues, and with these new facilities, we're helping to expand their experiential learning opportunities."



Dickerman Dining Center's Transformation

Now, it's an open kitchen concept and we're creating food almost to order. It's a fundamental shift in philosophy: Instead of taking a one-size-fits-all approach, we're able to customize the experience for every student who comes in.

The Dickerman Dining Center at Husson University was one of the first buildings on the College Circle campus, built in 1967.

"The facility that I inherited in 1988 was basically unchanged from when it was built in 1967," says Michael SanAntonio, Director of Dining Services at Husson. "It was suited for a style of food preparation and service that became increasingly antiquated as time went on."

The dining center was too small for a growing student body, and relied on a traditional cafeteria serving style, in which all food was prepared in advance and kept in warming pans. With the dining center's existing equipment and layout, it was impossible to create the fresh dining experience and variety of choices that SanAntonio and his staff wanted to deliver to the students.

Husson is dedicated to providing a first-class experience for its students in every way—so, the senior staff and trustees began developing a plan to turn Dickerman into a modern, elegant dining facility.

At first, says SanAntonio, they weren't sure whether they should renovate the existing dining center or build an entirely new facility. After weighing the two options, they decided to renovate: "Renovation presented logistical problems, but it was a more cost-effective means of addressing the campus needs," says SanAntonio.

The next stage was to find designers and architects who could execute Husson's vision for the revamped facility. SanAntonio talked to a number of firms with experience building campus dining centers, and ultimately selected Livermore Edwards, a design firm based in Massachusetts that had worked with New England-based universities including Tufts University and University of Massachusetts - Amherst. SanAntonio and Husson senior staff worked closely with the firm to conceptualize an ideal dining center—and, when the renovation was completed by Brewer-based Nickerson & O'Day over the summer after years of planning and months of construction, it hit the mark in every way.

"It was important for us to have a focal point, something new and exciting that students would see as soon as they walked in," says SanAntonio. To that end, the new Dining Center features a large brick oven pizza station.

The dining experience is focused around separate food stations: In addition to the pizza station, there's a deli bar, with soup and sandwiches that are made to order; a large salad bar; a grill station for charbroiled chicken and other meats; a pasta bar with different sauces every day; and a "homestyle" station, where students can pick up comfort foods like roast turkey dinners and meatloaf. Additionally, in the "flex station," a chef sets up a station right in the dining room to create stir-fry dishes for the students.

The seating has been upgraded, too: The seating area has been expanded with a variety of options, including






intimate four-top tables and food bars that seat 24 guests at one counter. “We’ve done away with the institutional look and feel,” says SanAntonio.

Returning to campus this fall, students were “blown away” by the dining center renovation, says SanAntonio. “They were almost giddy about all the dining choices they now have.”

The proof is in the numbers: Student participation in the dining center is up by 23 percent from last year.

SanAntonio couldn’t be more pleased with the transformation of the Dickerman Dining Center. “It’s a state-of-the-art facility,” he says.





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Husson is grateful for the generosity of its alumni and friends for their support of our campus facilities.

An example includes the Trott Fitness Center in the Clara Swan Center, supported by Richard '65 and Alice Trott.

We've always felt deeply committed to Husson and we could see this building was a critical need for the University. It was a pleasure to help the institution meet its goals, and an honor to put Clara Swan's name on a cutting-edge facility.

—Richard '65 and Alice Trott