

SECTION 2**Institutional Experience and Expertise
Projects completed in last 7 years**

1. HVAC-kitchen fume hood control	
Building	Cost
Brooks	\$16,438
Campus Center (McKinleys)	\$16,438
Schultz	\$15,920
Sub-Total	\$48,796
Total	\$48,796
2. Retrofit lighting	
Arter (portion)	\$29,221
Bentley	\$21,380
Brooks (portion)	\$55,885
Cochran	\$28,323
Crawford	\$20,794
Library (portion)	\$70,000
Ravine	\$19,838
Schultz	\$20,444
DTD	\$3,814
Sub-Total	\$269,699
3. Water-new toilets, replace flush valves, faucet aerators and showerheads	
Brooks	\$62,922
Cochran	\$4,895
Crawford	\$8,006
Ravine	\$15,000
Schultz	\$28,432
Sub-Total	\$119,255
4. Variable speed control of A.H.U. 1 & 2	
Wise Sports Complex	Sub-Total
	\$42,557
	\$42,557
5. Central Plant – control heating loops based on master zones	
Campus Center	Sub-Total
	\$14,776
	\$14,776
6. Central Plant – control steam/hydronic boilers for optimum zone temp/night setback	
Cochran	\$10,643
Brooks	\$10,643
Edwards	\$6,652
Maintenance	\$7,983
Reis	\$9,313
Sub-Total	\$45,234
7. HVAC – air volume adjustment	
Science (Chemistry)	Sub-Total
	\$91,671
	\$91,671
8. HVAC – Manifold exhaust fans	

Science (Biology)	\$10,524
Science (Chemistry)	\$36,138
Sub-Total	\$46,662
9. Convert from steam to hot water heating	\$46,662
Arter	\$290,400
Cochran	\$450,000
Ruter	\$63,598
Sub-Total	\$803,998
10. Replace steam boilers	\$803,998
Alden	\$30,990
Bentley	\$18,630
Brooks	\$64,000
Crawford	\$26,670
DTD	\$40,063
Maintenance	\$30,000
Oddfellows	\$29,000
Quigley	\$45,900
Ravine	\$80,489
Reis	\$12,000
Schultz	\$57,298
Sub-Total	\$435,040
11. New domestic hot water heaters	\$435,040
Brooks	\$65,000
Schultz	\$59,400
Sub-Total	\$124,400
12. Replace windows with thermal pane units	\$124,400
Alden	\$73,757
Allegheny Hall	\$14,634
Baldwin (C wing)	\$44,734
Carnegie	\$86,940
Cafilisch	\$121,000
Cochran	\$177,672
Edwards	\$36,900
Schultz	\$162,144
Sub-Total	\$717,781
13. Balance air conditioning system	\$717,781
Science	\$15,079
Sub-Total	\$15,079
14. Insulation (walls/ceilings)	
288/290 Loomis	\$2,400
314 Loomis	\$2,000
Brooks (partial)	\$12,000
Sub-Total	\$16,400
	\$16,400
Total	\$ 2,791,348

15. New Construction

North Village Housing (LEED Silver) \$ 11,700,000

DRAFT

Allegheny College strives to be a community in which the earth's natural resources are used and sustained in manners that safeguard the health and survival of present and future generations. We acknowledge that as a learning community, we have an obligation to demonstrate our commitment to environmental stewardship. We affirm our commitment to protect and enhance the environment through our teaching, research, service, and operations. We seek to foster a community that educates itself on environmental awareness, local action, and global thinking. Environmentally sound practices are core values of the College. All designs will keep this guiding principal in mind as the project is developed. Allegheny College expects all designers to focus on and incorporate sustainability features into all project designs.

GENERAL

Allegheny College prefers the use of the current editions of the American Institute of Architects (AIA) documents applicable to bidding requirements, contract forms, and conditions of the contract with modifications. The AIA documents shall be furnished by the Architect and or Contractor. Allegheny College also requires that FSC certified wood products be utilized for all projects where possible. Architects are also expected to base their design around sustainable products, materials, and resources wherever possible.

DIVISION 1: GENERAL REQUIREMENTS/SPECIAL CONDITIONS

This section is a sample of Allegheny Colleges Contract Conditions/Special Conditions and is for information only.

01000 GENERAL

This document is a minimum standard. The Architects standard form of general requirements can be used, the College requests to be coordinated with during the development of these conditions.

DISTRIBUTION OF THE WORK

All work for the project except that is designated as "Owner furnished" shall be awarded under the construction contract.

PROJECT TEAMS

It shall be the responsibility of the Contractor to schedule the work of all subcontractors; to maintain a progress schedule for all trades for this project; and to notify the Architect of any changes in the progress schedule. In addition to the General Contractor's full time Superintendent, the HVAC and electrical and plumbing subcontractors shall each provide a full time superintendent/foreman at the project site. These individuals will be subordinate to the General Contractor's superintendent. The General Contractor's superintendent or any of the major Subcontractors' superintendents shall not be changed or removed during the life of the project without prior approval of the Owner. All project teams must be approved by the owner in advance to contract award.

PRECONSTRUCTION CONFERENCE

Special Projects Coordinator
Sodexo Program promoting Change and Continuing Education

Rationale:

As Allegheny enjoys the benefits of a growing enrollment, the college must meet the increasing needs of the student body for improved food quality produced in an economic and ecologically sustainable manner. Students are interested in getting more local, chemical free food to meet their dietary needs, especially the diabetic, vegetarian, and lactose intolerant populations. There is widespread endorsement on campus for this expansion from professors of multiple departments, student organizations, and members of the environmental task force. There is a wellness committee; however, what is lacking is a position or committee to plan, direct and oversee the process of increasing fresh food offered on campus.

Increasing the diversity of food services at Allegheny is a natural step in Allegheny's commitment to the community and environment, as well as maintaining status with our peer institutions. Our residential community here seeks to provide students with a broader worldview including our local opportunities. Purchasing from local farmers is an avenue to strengthen connections between Allegheny and the local community as we seek to provide student with chemical free products. Moreover, one of our guiding environmental principles is to be an environmental leader by fostering continuous, participatory learning. Almost 200 colleges, including Kenyon, Cornell and Yale, have partnered with local farmers and implemented programs to provide fresh, local food to students. It is a draw to each college, but more importantly it enables students to be the healthiest and most socially conscious they can be.

My involvement on campus and awareness of the involved parties as well as my senior project focus on establishing an avenue for supporting local growers enables me to collaborate and successfully foster change. I have experience with using available resources at Allegheny and connecting interested parties to achieve a common goal. In September, I organized and led the "I love Meadville Challenge," which directed students to spend over \$10,000 in downtown Meadville. Furthermore, my efforts would support the college at only a fraction of the cost of hiring, training and paying an outside person for the job.

Special Projects Coordinator

Sodexo Program promoting Change and Continuing Education

Job Description: Part-time work, totaling 25 to 30 hours a week.

As an assistant to Ron Simko, I would be a point person interacting with student groups, interested departments and community groups. I anticipate having regular dialogue with students to voice cultural, economic, environmental, and social justice concerns related to the dining services on campus. I will conduct surveys, attend dining services advisory committee meetings, and work with various interests on campus. Professors or clubs that are particularly interested in this type of change will work with me to create and implement effective curriculum and events involving food services. Furthermore, I will create an opportunity to mentor students in this line of work, in order to ensure a legacy of continued effectiveness.

Within the college community, I also hope to link groups with progressive ideas, such as the committee on wellness and Allegheny Service Network. My efforts will give Ron more time to work within Sodexo to facilitate economical changes. I hope to assist with the wellness initiative and promote the healthy lifestyle through food services and the potential to provide more fresh food.

Objectives:

- increase fresh, local, organic food by working with managers and students
- improve sustainability of operations (in restaurants and catering)
- include students in education and advertizing efforts

Specific responsibilities:

Organize special events including the Local Foods Dinner, Cans Across America food drive, and the Sustainable Dining Web conference.

Act as a voice for students concerns and a collaborating effort to implement change. Attend ASG meetings and Dining Service Advisory Committee Meetings.

Liaison between Sodexo and local groups, such as Local Foods Dinner organizers, Meadville Area Local Growers, soup kitchens, and CEED. There are opportunities to provide excess food to soup kitchens (Campus Kitchen Project).

Conduct and analyze student surveys and polls in order to cooperate with and best serve students dietary needs. There is opportunity to partner with the ES department to conduct this type of quantitative analysis as well as environmental cost/ benefit of specific aspects of food services. The ES club, SEA, and ES department could adopt specific investigations to pursue with me. This will allow me to mentor students interested in this field.

Collaborate with college efforts Core Commitments, Wellness Committee, attended Collegiate Leadership Conference (CLC)

Support student initiatives, such as Real Gators are Green, Students for Environmental Action, Nothing but Nets, among others by contacting leaders and maintaining dialogue about current focus and efforts.

The purpose of this internal survey was to gather student requests in order to meet needs and inform future food options. Students were asked to give specific feedback on current practices and on ways to improve dining. With clip board in hand I, the special projects coordinator, recorded comments from interested students.

Feedback was positive with students giving lots of ideas and suggestions. Directly following the forum, managers saw the requests and the process of pursuing and implementing changes began. On a different note, students were concerned about whether Allegheny was expanding its capacity to meet the needs of a larger student body, in the dining halls and across other aspects of campus life. This forum is a preliminary source of feedback for particular application; surveys represent broad opinion and provide statistical information.

Feedback:

I like fair trade products.

I like the grated parmesan at McKinley's Pasta Bar.

I like the grill at Brooks now that it's open in the evenings and on the weekends.

I really like the cake at Brooks.

I like it when there is both a white and red sauce offered at the Pasta Bar.

"This is 100% better, it's not grease" [transfer student from Towson University student]

Suggestions for future food options:

Healthy options

- Panini, grilled vegetables, healthy pizza, wheat pasta

- afterhours/off-times (not grill or pre-made sandwiches) (approx. until 10pm)

Fish

Curry Chicken

Vegetarian options in addition to stir fry

One Day or Friday Special

- Personal Pies

- Milkshakes

- Apple Cider, Cider Smoothie?

- Soup in a Bread bowl

- Sushi demonstration in the center of McKinely's

- International food inspired/submitted by students and faculty

Fresh Fruit to go, oranges, strawberries, pomegranate (more than bananas/apples)

Bag of local apples**

Frozen Yogurt (in Brooks)

Cooking Supplies (cookie mix, take and bake, microwave "Warm Delights")

Cereal in plastic containers that could be used as a bowl.

Celery Sticks and Peanut butter (this option added 10/9/07)

Information & Labeling:

Continue labels at Vegan Bar that identify ingredients (note the choice of *wheat based* Tempe or option of egg noodles).

Need table tents informing people about options/changes

Need to explain why a register isn't open (consider posting a sign that it is broken).

Need to change/expand to meet the larger capacity of students than in past years. Consider ways to increase efficiency, reduce lines or hire more people.

The college claims to be pressed for space, but doesn't use Schultz.