



HOPKINS
FOODSERVICE
SPECIALISTS, INC.



It's Not Easy Being Green...an SMPS Program Report

The concept of sustainable design is ripening in New York. Factors are converging to cause people with very different agendas to realize that it is in their best interests to design high performance buildings.

Responsible stewardship of state and city buildings has lead Department of Design & Construction to write a High Performance Buildings Guideline manual for NYC. (Please Turn Over)

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Dear Associate,

Spring recalls our relationship to nature, our admiration of flowering trees and plants and the miracle of planted seeds. As life waxes to full bloom it is easy to forget that our mandate to have dominion over the earth turned out to include subduing a pretty annoying law of nature, that is the Second Law of Thermodynamics.

Let me explain what that means to us designers and builders. Energy cannot be created or destroyed, it simply goes from a

concentration to a dissipation, in other words... everything tends to fall apart, then die. According to the Second Law of Thermodynamics, only obstructions (like Activation Energy or Bonds) prevent dissipation. Even our buildings tend by-nature to collapse spontaneously; our project management has a natural tendency to become chaotic. Life in every area tends towards decay. It's natural--like the sun rising every morning.

The things that prevent continual destruction are Activation Energy, Bonds and human efforts of every kind in every area. On a macro-level this is why it is essential to keep in mind that our efforts at communicating and helping each other are working against nature in an important way. We can create bonds that block entropy-dissipation of energy.

Not one of the complex chemical substances in our bodies and few of the things we enjoy (i.e., stable functional buildings, good relationships) would exist for a nanosecond if the Second Law

DEFEND THE EARTH, START IN THE KITCHEN

Places that cook and serve food typically use an extraordinary amount of water and energy and produce a lot of waste. To soften their impact on the environment, HOPKINS-designed cafeterias are often targeted as a priority for specifying state-of-the-art products and measures. As designers of the new EPA Headquarters cafeteria, HOPKINS is particularly sensitive to this issue. Areas where HOPKINS conserves energy and water include:

Energy - When electric usage is necessary, HOPKINS specifies state-of-the-art electric equipment for refrigeration, load shedding, warming, a la carte cooking... Special energy efficient fluorescent

fixtures are used inside walk-in coolers. Yet, the use of steam or gas over electricity is specified whenever practical. The current Montreal protocol for CFC refrigerant is also specified. Energy efficient equipment which may be specified includes steam products in direct cooking,



combination ovens and kettles. Replacement of existing cooking equipment immediately results in substantial energy savings. New ovens cook faster, resulting in less shrinkage, lower utility costs and improved quality of cooked foods ensuring sustained moisture content of meats. HOPKINS conserves fossil fuel resources to the lowest practical level.

Water - Water use may be controlled in a variety of ways. Dish and pot washing which are major sources of water consumption, ... (Please Turn Over)

F.Y.I.

Foodservice Planning and Engineering Firm. "Our Planning Reduces Your Risk." Spring 1999

Spring Rain

Hopkins Gaining Experience You Can Use!

WORKPLACE

- Pentagon - Remote Delivery Facility
- HDR
- Pentagon
- HSMM, DMJM
- National Research Council
- KCF-SHG-Tobey + Davis
- AFL-CIO
- Greenwell Goetz BollingAirForceBase
- Gale Associates
- McGuireAirforceBase
- Kling Lindquist
- USDA - BHR
- Sverdrup

EDUCATION

- U MASS-Boston
- KMW
- Lafayette College
- Biddison Hier-RTKL
- UPENN-Wharton
- KohnPedersonFox
- PS69, NYCSchools
- HHPA
- Madison High School
- HSMM

CORRECTIONS

- City of Philadelphia
- Women's Prison
- Vitetta

RECREATION

- Nat'l Constitution Ctr
- Pei Cobb Freed
- NY Hall of Science
- Polshek&Partners
- Madison Ave Church
- Cowley Prudon

OPEN END

- Archives - CM
- GSA
- Kennedy Center
- Pentagon
- Social Security Admin
- Walter Reed

ROOM FOR YOUR

Not Easy Being Green continued

With the use of their manual John Creeble and Hilary Brown are leading an initiative to earmark 1/4 of their \$2 billion ten-year budget for green City buildings.

"Recycling trash and water lessen the burden on a municipality," said Creeble. DDC was inspired by the case in Reno in which relamping a barcode reading area skyrocketed productivity 600%! Insurance companies are considering giving credits for buildings that enhance the well-being of occupants.

The DDC already has five pilot projects going and has developed a list of pre-qualified sustainable designers.

Tax Credits, The State Green Building Tax Credit bill, is working its way through the New York legislature to give a 5-8% first cost tax credit to owners.

Preserve Nature. Fox and Fowle's greenest building in NYC (the Conde Nast Building) has inspired many to follow with more environmentally responsible buildings. (See March issue of Building Design and Construction.) ☺

GREAT GREEN INFO WEBSITES

1. GREEN BUILDING COUNCIL

USGBC.ORG

2. ROCKY MOUNTAIN INSTITUTE **RMI.ORG**

3. NATURAL RESOURCES

DEFENSE COUNCIL

NRDC.ORG

wasn't being obstructed. Constant human care and caution is exerted

Lynn's Letter continued

to protect us against Second Law predictions like painstaking design for safety, and the existence of Activation Energy that blocks the Second Law from milliseconds to millennia.

We are not conscious of every blockage, but it is important to realize that blocking entropy is as important as breathing is for life--just in case we should consider not exerting the effort!

As if our relationship with nature wasn't demanding enough not only do we have to constantly fight entropy, we are also called upon to guard our natural resources. How we at HFS keep users of huge amounts of water and electricity from devastating the earth is described in the feature article "Defend the Earth..." I hope this article will inspire you to think of ways to sustain our natural resources in your work.

Let's get out this spring and summer and enjoy some payback from Mother Nature. She can also be exhilarating. Sincerely,

Lynn Hopkins



Ansel Adams · Our National Parks

EARTH LAUGHS IN FLOWERS

IVY LEAGUE EATS WELL

Cream of the crop students are looking for fun and good food. Foodservice directors like Chuck Bennett at Yale and Stu Orfice at Princeton are continually creating ways to stimulate and satisfy their own.

Yale - Foodservice at Yale is inexorably linked to the holistic approach to academic life at its residential colleges. Even though there is a four-year mandatory enrollment in the meal plan, Yale approaches foodservice knowing that it is competing with the world.

Because thinking burns more calories than most physical activities do, Chuck Bennett wants food to be accessible to his students. The trends of grazing and eating later in the day have lead Yale to extend its dining hours to 9 pm. Yale even has a plan whereby students can use their flex points to dine off-campus. In the fall Yale will add an unlimited access plan.

Health conscious Yalees read nutritional breakdown signs posted near each offering at their ARAMARK operated dining halls. As the economy grows so do foodservice expectations and Bennett's response at Yale.

Princeton- A hot topic for Stu Orfice is internal and external reviews. Looking at their benchmarks and listening to student focus groups, Coopers and Lybrand recently submitted a vote of confidence to stay self-op.

Princeton is building (with Robert Venturi) its first student center in their 240 year history. Reminiscent of former professor Albert Einstein, the school is concocting a Beverage Lab where students will enjoy various fruity drinks by day and alcoholic ones by night.

The ground floor will house a food market with a belly-up Pannini bar and soft seating. Booths will all have cyber hook-ups. Architecture students will appreciate the wall of bagels. Boston Market-type comfort-foods, a Mongolian grill, Sushi Bar and Deli are among those stations supplying the more universal offerings. Unique to Princeton will be the Wrappin' Lappin station, named after 80-year-old Mrs. Lappin who has been sandwiching meals in bread ever since anyone there can remember.

To help the world feel at home at Princeton the International Clubs will rotate hosting a station. Home-grown recipes from students' villages and towns will be offered. "Today's menu is sponsored by the Southeast Asian Society."

Princeton's mandatory two-year meal program competes with ten eating clubs comprised of 70% of Juniors and Seniors. These clubs are independent and autonomous groups that hire culinary graduates to chef for them.

As one can see, the pressure at Ivy League schools has clearly seeped into the kitchen. ☺

PROJECT!

Defend the Earth continued

are controlled through specification of equipment specially designed to minimize water consumption. Minimal dishwasher water use and quality output is further ensured with proper integration of detergent with water at proper temperatures.

Recycling - This means more than trash and garbage disposal. Energy recycling within the cafeteria is another way to minimize energy costs. Recycling water troughveyor systems may be used for garbage disposer water consumption. Recirculating water pumps and economical waste handling in dishwasher-use also save time in waste handling and refuse pick-up costs. Refrigeration heat reclaim can be used to heat the water for dishwashing, which effectively uses refrigeration heat loss while reducing water consumption.



Ansel Adams · The Print

