Consultants to the Best in Foodservice Planning, Design and Engineering

Autumn 2007



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Dear Associate,

Newness happens. We couldn't even stop it if we wanted. Sometimes it rains newness, sometimes it drizzles. Newness encourages the weary and the bored; it surprises the diligent. We crave new and news. These days at Hopkins are newnessraining days. This issue of *FYI lists only the newest* projects and those that have **New to Improve** barely started. We are being asked to propose on more international projects and more hospitals and hotels than ever before; that's new! New furniture and new computers, a new designer, and even a new office baby are in place to greet the New Year which as students know, really starts in September, not January.

Antonio Rico has come to HOPKINS' design staff from Denver, Colorado where he worked as project manager on many large and impressive new hotels and casinos. University trained in architecture, Antonio complements our veteran Chris Buscetta who adorns HOPKINS with his mechanical engineer's perspective. A westerner from the start with roots in Phoenix and Utah, Antonio is happy to be in the east, the land of the sunrise.

Yes, I said office baby. Brielle Hessman had enough of maternity leave, bouncing around her apartment like a pinball, but didn't want to leave her baby so we set her up in a sound proof office where she cozies up to the plotter, the archived catalogues and project binders. New babies make us wonder about life and vulnerability. They remind us of how much we have learned, and perhaps how much we still have to learn. Cole Hessman, the newest staffer serves your food service servants with his brand of wisdom. We are learning slowly.

Surrounded by innovation one may wonder why Lynn still cranks out a typed one-page newsletter that is delivered to you by snail-mail. The answer is that the FYI just happens to be the perfect companion for air travel! (Over)

BIM***Brilliant Intelligent Measure***BIM

Hallelujah! Could our wish for fewer revisions actually come true?!

It is not so much that Building Information Modeling (BIM) will facilitate the construc-

tion process that is so impressive, but what confounds the imagination is that we have been building such highly detailed massive struc-

tures from 2D plans. BIM doesn't take us from simple to complex, but actually from complex to efficient.

"BIM will change forever the way we design, engineer, construct, maintain, and ultimately demolish commercial structures." Frank Gehry

The invisible world is jam-packed-tight with information. What we see only offers a micron of what is there. The tree outside my window could write volumes about itself and its environment. A brilliant person realized this and invented BIM, which reveals the invisible pieces of information about a building. BIM is not software, it is a methodology that is enabled by software (e.g. Bentley, Revit). BIM is a comprehensive virtual index of all information related to a building project. It is a sophisticated 3D CAD model that is linked to multiple layers of different types of information. The information is in the form of object properties, object-oriented graphic components, database entries, specifications, costs, and drawings as well as schedules, contracts, warranties, maintenance information and other documents. BIM creates relationships among data related to design, construction, maintenance, and operations.

As food service designers, our clients depend on HOPKINS to be the operator's voice and the architect's hand. Pressing for functionality has always been the challenge, particularly when style screams for symmetry and devoted designers obey. Let's face it, the third dimension is loaded with information. To flatten reality is to rob it of hands and feet. (Over)

FALL HARVEST

EDUCATION

CSD:
Frostburg University
Ewing Cole:
Ft. Campbell Elem.
USMAPS
HOK:
Logistics University
Perkins Eastman:
Jefferson School

WORKPLACE

Beyer Blinder Belle: isiting Nurse Service Gensler: Mayer Brown Rowe & Mawe EYP: **OBO** Juba HOK: **NOAA** Mancini Duffy: Council on Foreign Relations SOM: NYPSACII WHS BRAC 133 **URS**: Longworth Building

Prime: Federal Reserve II Exxon Mobil IDIQ

RECREATION

Beyer Blinder Belle: Cooper Hewitt National Design Museum Grimshaw: Miami Science Center



NEW IS GOOD!



Lynn's Letter Continued...

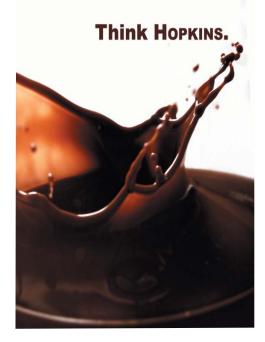
Now that public transportation is commonly winged, savvy travelers take along good material to distract them from the frustration of waiting and turned off electronics. FYI is light, portable, goes easily through security and informs while it entertains. Who could ask for more? So fasten your seatbelt, shut out the rest of the world and enter the high altitude Lynn-zone.

May the article on BIM benefit you. Yet, let's rue the day that the explosion of information that BIM offers the built environment spreads to other forms of imagery, like family photo albums. There is such as thing as too much information!

Serving you food for thought,







BIM Continued... In the BIM future, an operator will be able to see how cafeteria sales vary by location of the station in a servery, or by various servery designs. It will be easier for a designer to know whether the scatter system or the market concept or the straight line servery promote sales most. The operator will be able to communicate to the designer, simply by e-mailing back the BIM plan, which pieces of equipment were the most durable, and which stations were the most efficient. Better than a learning tool, BIM will be the ability to use real data to create increasingly valuable facilities. BIM made places will bring in more money than they spend.

Recycling energy, recycling waste and minimizing water and electricity used will be easier to track because cost data can be compiled per piece of equipment and measured against unit cost.

In these pre-BIM days, turning over a food service facility to the Client almost feels like giving a user's manual to a ghost. How long will that person work there after we hand over service manuals and program narratives? Will the third generation know the efficiencies we have designed into the project? Where is the knowledge bank kept that stores valuable design information?

More than many other locations in the building, the food service area has a lot to gain by BIM. Facility managers may even celebrate with fireworks on the day that we designers hand over a set of plans in a form where the user can slide a mouse over a piece of equipment and up pops a list: > specification > original cost > warranty > service manual > date of installation > maintenance contact > maintenance record. Yahoo!

If we are designing facilities for their use, as well as their aesthetics, then the design that becomes a classic is the design whose charm *and* usefulness endure. Function is more beautiful when beauty fades.

Architects and engineers have excellent reasons for looking twice at BIM. They aren't just facilitating the process and eliminating expensive revisions, they are contributing to the kind of beauty that is substantially more than skin deep.

By the way, did you know that all of the time that has been saved since the advent of ready-made clothes, grocery stores, computers, cell phones, and now BIM is being stored in a cryogenic vault? Withdrawals can only be made at remote locations such as mountaintops, or lakeside, or in desserts. This has something to do with the low rent on space at the time-withdrawal machines. Let's buy time with BIM. Let's do more than that. Crown your building. Information is king. As subconsultants we can't do it without you.



"Structural Music" from New York City Archive



