

The background of the entire page is a black and white photograph of the Auburn University campus. It shows a wide, paved walkway lined with trees and benches, leading towards a large, historic brick building with a prominent clock tower and a tall, pointed steeple. The sky is clear and bright.

A VOLLRATH CASE STUDY

Full-Service Process:

WE DESIGN.

WE ENGINEER.

WE MANUFACTURE.

AUBURN UNIVERSITY | AUBURN, ALABAMA

The University of Auburn renovated its Village dining hall that opened for students in the fall of 2019. The main challenge for the nearly 7,000-sq ft. space was to create better flow.



THE CHALLENGE

The Village dining hall of Auburn University was scheduled for an update with an ambitious turnaround time of only 8 months. It is one of two major dining halls for the university, which teaches and feeds about 30,000 students each year. The goal for the renovated dining hall was a setup that allowed moving students through quickly and efficiently while offering variety and custom food choices. Challenges they faced included congestion where serving lines converged and working around a structural column that bottlenecked foot traffic. At the same time, the team envisioned creating a comfortable and welcoming space where students want to gather and spend time in.



“We wanted to create an environment that serves great food in a timely manner, but also that makes you feel welcome, like you’re at home.”

WILLIAM WALKER
ASSISTANT DIRECTOR OF DINING
SERVICES FOR AUBURN UNIVERSITY





“The relationship we built with the Vollrath team was what made the entire project go smoothly. We couldn’t have done it without them!”

WILLIAM WALKER
ASSISTANT DIRECTOR OF DINING
SERVICES FOR AUBURN UNIVERSITY

THE SOLUTION

The local Vollrath representative helped rethink the overall design of the space to eliminate the overcrowded areas and streamline flow. Additionally, she evaluated what products were being used at each food station to maximize efficiencies for prepping, cooking and serving food. The popular pizza station,

which was positioned in the center of the hall and previously had lines so long it bumped into a neighboring serving line, was moved to a new location with a larger wait area.

To shorten wait times, the existing oven was replaced with a higher-volume pizza oven. Providing a visual focal point, the center food station was redesigned as the à la carte, deli, grill, ice cream and dessert station. And to lighten up the space, the large oven was removed along with the wall behind it to create an open concept to the dining hall. The salad bar was moved out of the congested serving line area and

into the more spacious seating and dining area. A 24" structural column that had divided the aisle on the way out of the serving area was incorporated into the new counter of the redesigned serving line, eliminating a bottleneck for foot traffic.

All these design changes contributed to making the entire space more welcoming. Added windows, new paint and flooring, and modern seating provided the final touches of the new look.

Vollrath’s turnkey solutions and ability to deliver plug-and-play serving systems, while adding value throughout the entire process, cultivated a real partnership with the university that sparked other projects across campus.





CHALLENGE:

To showcase an expanded menu, create a valuable experience, improve speed of service, and engage potential recruits.

SOLUTION:

Through expert consultation and creative, custom craftsmanship, Vollrath delivered a food service experience that is fresh, forward thinking and highly functional.

- 1 – Crowd Control Wall
- 2 – Cashier Station
- 3 – Induction Soup Wells
- 4 – Dish Dolly
- 5 – 3-Well Forced Air Cold
- 6 – Condiment Counter
- 7 – 3-Well Forced Air Cold
- 8 – 2-Well Hot Drop-In
- 9 – Heated Shelf
- 10 – Counter with Hand Sink
- 11 – Trash Chute
- 12 – Salad Bar
- 13 – 4-Well Forced Air Cold
- 14 – Mediterranean Counter
- 15 – Bakery Counter
- 16 – 3 Well Hot/Cold Drop-In
- 17 – Flip Up Door
- 18 – Beverage Counter
- 19 – Cup and Lid Dispenser

Discover our breadth of capabilities at Vollrathfoodservice.com and download our new Serving Systems Catalog at Vollrathfoodservice.com/catalogs

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