



COLUMBIA, MISSOURI

UNIVERSITY OF MISSOURI BRADY COMMONS

PROJECT START DATE
October 2008

OPENING DATE
January 2011

FOODSERVICE SPACE
21,000 SF

PEAK MEAL VOLUME
3,500-4,000
\$18,000-\$21,000/day

FINAL EQUIPMENT COST
\$1,890,000

SCOPE
New Food Court
Central Kitchen

The Brady Commons project was a large scale phased addition and renovation of the existing student center at the University of Missouri which included a new 21,000 SF foodservice facility.

The addition included several new self-branded food venues to serve as the primary retail outlet for this large campus. The phased construction and building configuration left most of the food venues as islands floating in a large expanse of seating. To improve efficiency, venues were paired to take advantage of shared storage and support spaces. This reduced their dependence on the main kitchen for support and limited the cross-dining room transport of food during service hours.

Backing up to the central kitchen with storage and warewashing areas, is a coffee and ice cream shop where beans are roasted on site and fresh baked items are prepared in a display bakery.

The foodservice space includes a variety of fresh food concepts including Kate & Emma's Deli featuring fresh salads, sandwiches, and wraps; Sunshine Sushi with a counter seating display preparation station; Do Mundo's Brazilian barbeque venue; Pomodoro's pizza and pasta concept featuring a stone hearth pizza oven; Mort's Grill, a fast casual diner area offering burgers and fries in a rustic shack-themed setting that incorporates a variety of gaming equipment. For extended hours of operation and students on the go, the building also includes a convenience store with outside access.

Brady Commons has been so successful as a retail unit that Rippe Associates was asked to design a similar facility for board plan dining.