

HISD EDUCATIONAL SPECIFICATIONS

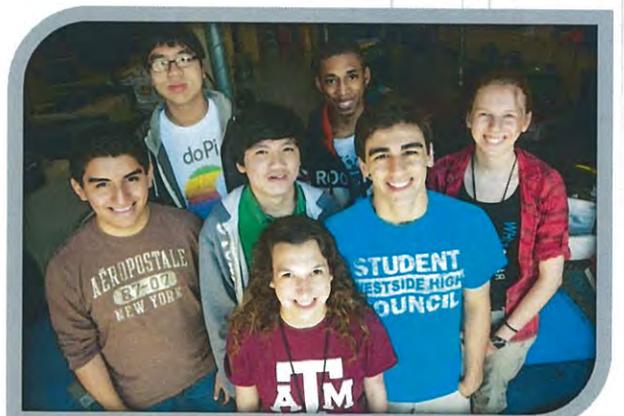


FINAL



Approved by:

Agnes Perry, Principal



DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS

JUNE 26, 2014



**CONSTRUCTION AND FACILITY SERVICES
FACILITIES PLANNING**

Customer Focused Always Responsive
3200 Center Street • Houston, TX 77007-5909





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GUIDING PRINCIPLES

Guiding Principles articulate a school's vision, values, hopes and ideals to the design team. Guiding Principles will be used to "test" the decisions that are made throughout the design process, since every element of the building must be created to support the school's vision and values.

DeBakey High School for Health Professions Guiding Principles:

- We value motivating, inspiring, and engaging learning experiences.
- Education must be dynamic to meet evolving needs of the future.
- We value a rigorous college preparatory curriculum focused on medical care.
- We are a small, diverse, cohesive community.
- We are focused on the development of young adults; with consideration for the intellectual and total growth of each individual.
- We believe it is important to offer multiple opportunities for collaboration and sharing.



Executive Summary

Overview:

College and career readiness is a key priority for HISD and by working closely with college partners and area businesses the students are prepared for post-secondary success. They participate in rigorous core academic courses as well as specialized courses in career-focused areas that integrate learning and work world experiences. The 2012 bond program is grounded by the promise to provide 21st century learning environments for our students.

This Educational Specification evolved through a collaborative process with each school and its Project Advisory Team (PAT). It was developed by exploring program requirements of High Schools with consideration for extensive flexibility to address multiple approaches to the delivery of education with evolving pedagogies. Since new and renovated buildings are expected to serve multiple generations of learners, spaces must be planned to respond to changing program delivery strategies over time without “bricks and mortar” changes to the building. This educational specification has been prepared to provide spaces in a variety of sizes, interior zoning to enhance after-hours use, and a rich infrastructure to support current and emerging approaches to educational program delivery.

Educational Program Delivery:

There is an emerging body of research that links student performance with school facilities. One leading study makes the following points:

- Design components and features have a measurable influence on student learning. Deficiencies in thermal comfort, acoustics, and lighting are particularly significant.
- Overcrowding has a negative impact on learning.
- There is a strong positive relationship between overall building condition and student achievement.
- Substandard facilities have a negative impact on teacher effectiveness and performance and consequently impact student performance. (Earthman 2002)

One of the important concepts in education is the philosophy of differentiation. Differentiation calls for students to be taught in the way that is most likely to be effective considering their individual readiness and styles of learning. Standards are “what” is taught. Differentiation can be “how” standards are taught. Howard Gardner’s theories of multiple intelligences have helped us understand the variety of ways in which we all learn. They are illustrated in the table on the following page.





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Eight Ways of Learning:

Children who are highly:	Think	Love	Need
Linguistic	in words	reading, writing, telling stories, playing word games	books, tapes, writing tools, paper, diaries, dialogue, discussion, debate, stories
Logical-Mathematical	by reasoning	experimenting, questioning, figuring out logical puzzles, calculating	materials to experiment with, science materials, manipulatives, trips to the planetarium and science museum
Spatial	in images and pictures	designing, drawing, visualizing, doodling	art, LEGOs, video, movies, slides, imagination games, mazes, puzzles, illustrated books, trips to art museums
Bodily-Kinesthetic	through somatic sensations	dancing, running, jumping, building, touching, gesturing	role play, drama, movement, things to build, sports and physical games, tactile experiences, hands-on learning
Musical	via rhythms and melodies	singing, whistling, humming, tapping feet and hands, listening	sing-along time, trips to concerts, music playing at home and school, musical instruments
Interpersonal	by bouncing ideas off other people	leading, organizing, relating, manipulating, mediating, partying	friends, group games, social gatherings, community events, clubs, mentors/apprenticeships
Intrapersonal	in relation to their needs, feelings, and goals	setting goals, meditating, dreaming, planning, reflecting	secret places, time alone, self-paced projects, choices
Naturalist	through nature and natural forms	playing with pets, gardening, investigating nature, raising animals, caring for planet earth	access to nature, opportunities for interacting with animals, tools for investigating nature (e.g., magnifying glass, binoculars)

(Armstrong, Thomas. Multiple Intelligences in the Classroom, 2nd Edition. Chapter 3. Describing Intelligences in Students. 2000.)

What this tells us about the school building is that the facility must be planned to provide a variety of experiences to insure optimal learning opportunities for each student. Space and furnishings should be flexible to accommodate whole group instruction as well as individual and group space. Connections, where possible, to the outdoors are important for active learning and science projects.

Technology

Technology is an essential tool for learning in today's schools. Computers are used for instruction in the core subjects as well as word processing, data analysis, and



presentation development. Computers and projection devices are found in classrooms as well as labs. HISD has embarked upon a program that will lead to each student having their own laptop or tablet. All spaces in the facility must be designed to support this 1:1 initiative.

Flexibility

21st century schools should be organized to have the flexibility to embrace multiple program delivery systems. This may include: self-contained learning centers, team teaching, thematic instruction and/or departmental organization. The buildings must be flexible enough that from year to year the users of the building have the ability to alter the instructional methodology. Additionally, the learning environments must also be flexible enough that from period to period they can appeal to each learner.

Flexibility is addressed in this educational program through providing:

- Spaces in a variety of sizes that can be configured and re-configured in multiple layouts.
- Learning Centers with similar configurations and with as little fixed cabinetry as possible to allow for many configurations.
- Spaces such as the Learning Commons, Dining Commons, and Gymnasium that will be located to allow for after-hours access without disturbing the entire building.
- Finishes on the floors, walls, and, ceilings, that are easy to clean and allow for maximum personalization of the space.
- Furnishings that are flexible, durable, and easy to move, so the spaces can respond to a dynamic educational program.

Organization

At the High School level, spaces are increasingly organized in houses, schools-within-schools or small learning communities. Essentially these concepts are similar. They all include learning centers and teacher support areas located together with Special Education, Career and Technical Education (CTE) and Administration, creating personalized, smaller Neighborhoods within the larger facility.

Learning Centers

The focus for all disciplines with this Ed Spec is to create flexible and dynamic learning centers that support 21st century learning for whole group, small group, and individuals. Addressing the needs of all learners requires that learning be experiential and hands-on.

Each learning space should have as much moveable (rather than fixed) furniture and equipment as possible. Tables, chairs, moveable storage, and wireless technology, will support flexible configuration during the current school day and year and many different configurations as educational program delivery evolves over time.

Science Learning Centers/Wet Labs will have perimeter counters and sinks with tables that can be configured for individual activities, small group clusters, lab stations or moved back to the edges of the room for experimentation that requires free movement. Each Science Learning Center/Wet Lab will contain a sink for every 4 students and a demonstration table for teacher demonstration of experiments.





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A variety of spaces have been included to support non-core academic learning. Learning Centers for visual and performing arts, world language, CTE, and physical education will be configured to provide maximum flexibility through the use of moveable furnishing, fixtures, and equipment with acoustic control, plumbing, etc. to support the intended primary user.

Program Area Overview

Administration/Guidance

Immediately upon entry, visitors will be greeted in the administration “welcome area.” Offices may include the Principal, support staff, guidance and health services. These spaces should be located in a centralized area at the main entrance of the school to provide a controlled access point during the school day.

The front entry lobby should be welcoming and inviting for students, staff, and visitors. However, to address security concerns, a security vestibule will be provided. In order to gain access to the facility, a visitor will pass through the vestibule directly into the main administrative reception area before being allowed into the school.

Neighborhoods

The basic organizational unit for this school will be the neighborhood, consisting of general-purpose learning centers, teachers’ work center, small group rooms, extended teaching area, and science learning centers/wet labs. The neighborhood concept accommodates a variety of instructional strategies and student-grouping approaches. This concept also provides a learning environment that is characterized by flexibility, a sense of community for the students and teachers working and a safe/well-supervised environment. Teachers will have the option and flexibility within a cluster to create and organize learning environments that work for students and their learning styles.

The neighborhoods can be organized based on individual grade levels, multi-grade groupings, or departmental groupings. The learning communities should be located near the Media Center and away from noisy spaces such as the Gymnasium and Cafeteria. Special attention should be given to accessibility of all educational and support spaces and an integrated learning program.

Learning Commons

The Learning Commons serves a dual role. Its traditional role is a library and a place to conduct research. Its new role is to serve as a technology and information base center. In this new role, it houses a transparent voice/video/data network, that runs throughout the entire building. This area is changing from a “depository of books” to a “technology information center.” It is not projected that the library functions will discontinue; rather digital technology will enhance voice, video, and data communications within the school, among district facilities, and with distance learning resources. To that end, a portion of the Learning Commons will be included in each Neighborhood as an Extended Learning Area for electronic research, project collaboration, etc.



Visual Arts

The Visual Arts Learning Center will be configured to support both 2-dimensional activities and 3-dimensional creations. Space will be provided both within the classroom and in a connecting storage room for access to materials and storage of student work-in-progress. Configuration will provide as much display space as possible to showcase student work within the room and in display cases visible from the corridor. The connecting kiln room will provide an area to store work waiting to be fired as well as safe control and ventilation for the kiln.

Performing Arts

Design, flexibility, and acoustics should be especially considered when planning these spaces. The Instrumental Music/Vocal Music and Performance square footage will be grouped together. Storage areas, practice rooms, and teacher areas will connect with the larger space and be shared when feasible.

Physical Education

A variety of indoor and outdoor areas are required to support school physical education programs. Outdoor physical education teaching areas should be located near the indoor gymnasium. Physical education facilities should be designed and constructed with a focus on community use during non-school hours, since there is a high demand for both indoor and outdoor facilities. This will be accomplished by locating an entrance near the gym with lockable doors to control access to the rest of the building.

Food Services

The Dining Commons is planned as a flexible room that can accommodate student dining, meetings, and other events. The serving area will be designed as a food court. Movement among the various activities, i.e. hand washing queuing for serving, and exiting, will be planned for ease of movement.

Building Support – Corridors and Common Spaces

Extensive display areas should be provided for two-dimensional and three-dimensional student work and awards. Finishes should be durable and easy to maintain. The scale of all spaces must be student friendly. Colors, artificial lighting, and natural day-lighting should be artfully managed to create an environment that communicates that school is a very special place.

Technology

The facility should contain the latest in technology and be wired and wireless for voice, video and data throughout the building. The program design is intended to bring information to each student, and computer technology will be available in each space. HISD is in the early stages of an initiative which when completed will provide each learner with a laptop or tablet. It is intended therefore that access to technology will be seamless and pervasive throughout the building.





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Accessibility

The entire facility must be universally accessible. This should be accomplished through judicious use of ramping and elevators where necessary, sufficient internal clearances for circulation, convenient bus/van loading and unloading, and nearby handicapped parking spaces. All elements of the Americans with Disabilities Act must be complied with, including way-finding and signage, appropriate use of textures, etc.

Aesthetics

Constructing the indoor and outdoor structures and spaces where students go to school today must meet many challenges and expectations. Interior and exterior aesthetics should reflect the high academic aspirations of the school. It should have community visibility and presence.

Creating a community landmark will establish a recognizable identity that will instill pride in students and community and also express the value that the community has for its children. Areas within the school should be developed to have clear organization and internal identity.

The facility should be inviting to students, making them feel that the space is special, and therefore make it clear that each person is special. Aesthetics that affirm the value of the individual must be emphasized, with spaces for the admiration of the accomplishments of self and others. The school should support academic success, high self-esteem, social interaction, and physical safety. The facility layout should be especially easy to comprehend and reflect how spaces relate to one another. Easily supervised areas should be provided for positive socialization among students and with teachers.

Flexibility

Facilities should be constructed in a manner in which change and flexibility is the norm, not the exception. Building materials, systems, and furniture should be selected to support these concepts as well.

Indoor and Outdoor Learning Environments

By rethinking all spaces, better use of the facilities and site can occur. One way to accomplish this is to use windows and outside areas to make rooms “feel” larger as well as utilizing outdoor areas for teaching environments. All grade level learning centers must have windows to the exterior.

Common and shared use areas should be considered to provide spaces for positive interaction and orientation within the school. All learning environments should be developed to foster a sense of belonging and pride. The use of the building system/design as an actual teaching model and example of technology and environmentally conscious design should be considered. Creativity and functionality should work hand in hand

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University Interscholastic League (UIL)

HISD is proud of their involvement in UIL and meeting their minimum facility requirements for hosting meets should be a goal. In addition to athletic competitions, UIL sponsors other competitions including theatre, academics, debate, etc. Information on their requirements and programs is available at <https://www.uiltexas.org/>





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CAPACITY MODEL & SPACE REQUIREMENTS



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Capacity Model

	# Teaching Stations	Students per Teaching Station	Building Capacity	% Utilization	Program Capacity
Core Academic Learning Center (English, Math, Social Studies, World Language)	22	25	550	85%	468
Science Learning Center/Lab	9	24	216	85%	184
Health Science Learning Center (Dental)	1	24	24	75%	18
Health Science Learning Center (Anatomy)	1	24	24	75%	18
Health Science Learning Center (Med Lab - Direct Instruction)	1	24	24	75%	18
Health Science Learning Center (Rehabilitation - Direct Instruction)	1	24	24	75%	18
Health Science Learning Center (Patient Care/ Simulation)	1	24	24	75%	18
Health Science Learning Center (World Health)	1	24	24	75%	18
Health Science Learning Center (Biomedical Engineering)	1	24	24	75%	18
Health Science Learning Center	5	24	120	85%	102
Forensics Learning Center	1	30	30	85%	26
Visual Arts Learning Center	1	28	28	85%	24
Instrumental/Vocal Music Learning Center	1	28	28	85%	24
Theatre Arts Learning Center	1	28	28	85%	24
Gymnasium	2	32	64	85%	54
Total	49		1,232		1,030





Space Requirements Summary

	Teaching Stations	Total
Core Academic Area	31	56,228
Career & Technical Education	13	22,679
Visual Arts	1	2,235
Performing Arts	2	5,818
Physical Education/Athletics	2	16,721
Welcome Center/Administration	0	10,242
Student Dining Commons/Food Service	0	8,984
Custodial/Maintenance	0	1,598
Total Net	49	124,505
Building Support		68,419
Total Gross Square Footage		192,924



Space Requirements

Neighborhoods	Required Spaces			
	Teaching Stations	Quantity	Average Square Feet	Net Area Provided
Learning Centers	22	22	885	19,463
Science Learning Center/Wet Lab	9	9	1,557	14,016
Wet Lab Storage/Prep		7	341	2,389
Research/Design Lab (Extended Storage of Projects)		1	1,118	1,118
Video Conferencing Center (60 students)		1	1,902	1,902
Learning Commons/Information Center (Centralized)		1	3,048	3,048
Learning Commons/Information Center Storage/Workroom		1	656	656
Learning Commons/Information Center Extended Learning Areas		6	911	5,464
Flex Lab		5	883	4,413
Small Group Room		8	137	1,098
Storage		8	239	1,914
IT Repair/Storage		1	747	747
Total	31			56,228





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Career & Technical Education	Required Spaces			
	Teaching Stations	Quantity	Average Square Feet	Net Area Provided
Health Science Learning Center (Dental)	1	1	1,748	1,748
Storage		1	243	243
Health Science Learning Center (Anatomy)	1	1	1,445	1,445
Prep Room		1	268	268
Storage		1	266	266
Health Science Learning Center (Med Lab)	1	1	1,753	1,753
Prep Room		1	191	191
Storage		1	218	218
Health Science Learning Center (Rehab - Direct Instruction)	1	1	1,327	1,327
Storage		1	200	200
Health Science Learning Lab (Patient Care/Simulation-Shared)	1	1	2,050	2,050
Storage		1	188	188
Health Science Learning Center (World Health - Direct Instruction)	1	1	1,058	1,058
Storage		1	81	81
Health Science Learning Center (with hand wash sink)	5	5	1,043	5,213
Storage		5	221	1,104
Forensics Learning Center	1	1	1,658	1,658
Storage		1	225	225
Health Science Learning Center (Biomedical Engineering)	1	1	1,513	1,513
Storage		1	219	219
Preceptorship Learning Center		1	904	904
Locker/Changing Room (40 half-height lockers in each, deep enough for a hanger)		2	404	807
Total	13			22,679

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Visual Arts	Required Spaces			
	Teaching Stations	Quantity	Average Square Feet	Net Area Provided
Visual Arts Learning Center	1	1	1,860	1,860
Kiln Room		1	154	154
Storage Room		1	221	221
Total	1			2,235

Performing Arts	Required Spaces			
	Teaching Stations	Quantity	Average Square Feet	Net Area Provided
Instrumental/Vocal Music Learning Center	1	1	1,432	1,432
Ensemble Room		1	230	230
Instrument Storage		1	258	258
Equipment Storage		1	196	196
Music Storage/Library		1	103	103
Theatre Arts Learning Center	1	1	2,790	2,790
Prop Storage		1	111	111
Scenery/Lighting Storage		1	385	385
Costume Storage		1	120	120
Shared Teacher Center		1	193	193
Total	2			5,818





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Physical Education/Athletics	Required Spaces			
	Teaching Stations	Quantity	Average Square Feet	Net Area Provided
Gymnasium (seating for average program capacity of school) with folding wall for gymnastics area	2	1	11,621	11,621
Fitness Room (divided with glass wall)		1	1,953	1,953
Multipurpose (PTO) Storage		1	184	184
Boys'/Girls' PE Locker Room		2	697	1,393
Toilets/Hand Sinks		2	287	573
Adult Toilet/Shower/Locker		2	118	235
Office A		2	122	243
PE Equipment Storage		1	519	519
Total	2			16,721

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Administration/Guidance	Required Spaces			
	Teaching Stations	Quantity	Average Square Feet	Net Area Provided
Administration				
Reception, Administration		1	500	545
Office A (Secretary, Accounting Clerk)		4	100	452
Office C (Principal)		1	250	253
Office B (AP, Dean, Magnet Coordinator, Business Manager)		5	125	535
AP Reception/Waiting		2	100	789
Office B (Police Officer)		1	150	129
Conference Room, Main		1	250	253
Conference Room, Small		2	150	332
Storage		2	200	388
Health Clinic		1	500	500
Reception/Waiting		1	75	51
Office A		1	100	99
Storage		1	80	153
Restroom		1	65	62
Guidance/Student Services				
Reception, Guidance		1	200	221
Office B (Attendance, Counselor)		4	125	532
Office C (Registrar)		1	250	158
Conference Room, Small		1	150	154
Testing Storage		1	150	188
Records/File Room		2	200	374
Administration/Guidance Workroom/Break Room		1	300	247
Mail Pick Up Room		1	75	50
Shared				
Teacher Work Center - Work Stations (Copier Room, Conference Room and Break Area Included)		3	1,000	3,357
Office B (Itinerant)		1	125	132
Multi-use/Community Room		1	300	288
Total		0		10,242



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Food Service	Required Spaces			
	Teaching Stations	Quantity	Average Square Feet	Net Area Provided
Kitchen Preparation Area		1	1,266	1,266
Serving Area		1	1,589	1,589
Dry Storage		1	276	276
Freezer		1	208	208
Cooler		1	207	207
Kitchen Manager's Office		1	109	109
Laundry/Custodial Area		1	164	164
Locker Room/Restroom		1	127	127
Student Dining Commons (seating for 1/3 of students at one time plus 200 for dining)		1	4,612	4,612
Stage		1	0	0
Control Room		1	123	123
Dining Commons Storage		1	303	303
Total	0			8,984

Custodial/Maintenance	Required Spaces			
	Teaching Stations	Quantity	Average Square Feet	Net Area Provided
Receiving (including locker area, kitchenette)		1	185	185
Office, Plant Operator		1	137	137
Custodial/Maintenance Storage		1	379	379
Supply Storage		1	300	300
Custodial Closet		6	100	597
Total	0			1,598



SITE



Site

Overview

Attractive, functional buildings placed on adequate grounds in an appropriately landscaped environment help to create in students an appreciation for schools and in adults an added civic interest and respect for the dignity of education. Site planning is based on a thorough analysis of the site, determination of human needs, determination of requirements for other uses, sustainability and provision for transportation, communications and utilities. Site planning is the first opportunity for incorporating the four principles of Crime Prevention Through Environmental Design (CPTED):

- Natural Surveillance
- Natural Access Control
- Territorial Reinforcement
- Maintenance

In many communities, school facilities are frequently used for purposes other than those directly related to the learning activities of students; such as adult education, public assembly, recreation, election polling places, meetings that require food services, etc. There is a trend toward increasing this multi-use function of school facilities. Some schools are now being built as a part of a larger complex of community service facilities: recreation grounds and parks, health and social services centers, libraries and cultural centers.

On-site school traffic includes: buses, commercial vans, cars and bicycles transporting students, parents, staff and visitors to and from school, car and bus parking, service and delivery vehicles, and pedestrians entering, exiting and accessing site facilities. This traffic must be managed safely and efficiently so that it supports the school's mission and traffic management does not become a burden to the staff.

Design Considerations

- As sites are identified, the opportunity for cooperative efforts such as buying adjacent land and master planning together with community groups should be explored.
- In developing a Campus Master Plan, consideration should be given to:
 - Future enhancements such as amphitheaters, picnic tables, nature trails, gardens for vegetables, wildflowers, and butterflies; wildlife habitats, sundials, etc.
 - Fire lane with access to all areas of the campus with special attention paid to allowing trucks to access the cafeteria, bus and parent drop off areas as these are the usual locations of fires. However, fire truck access to buildings must not be compromised during drop-off and pick-up times. Therefore, provide a 20' access way at critical points so the parents' vehicle queue will not interfere with emergency access to the building.





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- Security of life and property when designing the exterior lighting system. Consider placement of utility stub outs for lights which may be installed by community user groups.
- Ways in which the community may use and upgrade the facilities. For schools these improvements may include stub outs for athletic field lighting (include baseball and softball fields). For schools/parks these improvements may include public restrooms/concession area/storage, spectator control access/storage, score boards & warm-up areas.
- Consider context and surrounding community circulation when planning site.
- Vehicular and pedestrian traffic should be separated.
- Site Master Plan should include covered walkways to bus and/or car loading/unloading areas.
- Coordinate traffic pattern so that students will not have to cross driveways or parking areas in route to outdoor play fields.
- Separate vehicular traffic as much as site and local governing bodies will allow.
- Allow for separate entrances/exits for bus traffic, car queuing and car parking. If separate roadway accesses are not possible separate traffic as soon as feasible on-site.
- The daily school schedule for arrival and dismissal, and occasional events, including large group assemblies and special events should be considered in the design of traffic patterns.
- Make all outdoor facilities ADA accessible.
- Allow for sufficient buffer space for safety when siting outdoor playing fields. Preservation of the natural environment and outdoor spaces for science and arts is desirable.
- Consider making provisions for shade and potential assembly areas.
- Design to allow for future upgrades, if possible.
- Consider safety and social zones of activity.
- Parking lots should be distant from foul ball territory.
- Screen noise producing areas from instructional areas.
- Campus Master Plan should indicate fire lane with access to all areas of the campus. This shall not be a paved road. It is critical that the school building not be encircled by vehicle circulation.
- Determine which development standards will be required, as these may have different requirements.
- In planning fields include fencing such as backstops, outfield, dugouts, temporary fencing with the thought of providing multiple use of athletic fields.
- See Design Guidelines concerning irrigation.
- Follow standards published by National Federation of State High School Associates for guide to proper athletic field orientation, sizes and markings:
National Federation of State High School Associations
PO Box 361246
Indianapolis, IN 46236-5324
1-800-776-3462



Site

Service Court/Access Drive/Dumpster

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Maintenance Staff • Custodial Staff • Food Service Staff 	<ul style="list-style-type: none"> • School deliveries • Waste disposal bins (dumpsters) • Meeting with parents, students and other visitors • Placing phone calls
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Locate in close proximity to Receiving Entry and Food Service • Area should be sited or shielded so that a visual screen is created • Consider turning radii and path of delivery vehicles • Provide drains at waste disposal bins 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Screening 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • 3 Waste Bins (dumpsters) • 1 Recycling Bin (dumpster) 	





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Site

Bus Loop/Parking/Staging

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Staff • Teachers • Students • Parents 	<ul style="list-style-type: none"> • Entry, exit and staging of up to 7 buses • Overnight parking for buses/daytime parking for driver's personal vehicles
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • The designated loading zone shall provide a minimum of 60 inches wide by 240 inches long clear floor area adjacent to the vehicle pull-up space with the long dimension parallel to the vehicle direction of travel. • Locate in close proximity to the main entrance, preferably near large assembly area within the school building and as a second priority, outdoor play area. • Provide a convenient, covered, accessible loading area for buses that is closer to the school than the car loading area (with the exception of special needs children). • Consider the turning radii of buses so that buses can discharge and pickup students without having to cross roadways or back up. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • None 	



Site

Car Parking

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Parents • Students (High School) • Community members • Faculty/Staff 	<ul style="list-style-type: none"> • Parking in accordance with code or as shown below, whichever is stringent • Parking for School Faculty and Staff plus 10% • Parking for Guests – provide spaces equal to 1% of the student capacity or 10 spaces whichever is greater. • Student parking at High Schools will likely not be possible due to the constraints of the site.
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Separate car parking from bus traffic and car drop-off/pickup • Car drop-off/pickup should not interfere with traffic flow to car parking • Locate staff/visitor parking at the front of the building to promote and identify the front entrance as well as for visual surveillance from Administration. • Provide convenient preferred parking spaces for low emission vehicles and those with special needs however, all other parking spaces should be located far enough away from the school that it is clear that priority is given to walkers, bikers, playgrounds and open space • Parking is leased due to site constraints and being able to focus on bus and car traffic flow during peak hours. • A walking/jogging trail is designated surrounding the South parking lot. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Consecutively numbered spaces • “Visitor” spaces 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • None 	





HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS

Site

Car Staging/Access

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> Parents/Students 	<ul style="list-style-type: none"> Safely discharge and pick-up students from private vehicles
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> The designated loading zone shall provide a minimum of 60 inches wide by 240 inches long clear floor area adjacent to the vehicle pull-up space with the long dimension parallel to the vehicle direction of travel. Locate near the main entrance but so as not to interfere with bus loading. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> None 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> None 	



Site

Pedestrian Circulation

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Staff/Faculty • Parents • Students • Community 	<ul style="list-style-type: none"> • Safe and secure passage from parking/access areas to the school's indoor facilities (including T-Buildings if any) and to the outdoor facilities including all athletic facilities
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Provide permanent walkways where anticipated foot traffic would destroy vegetation or where required for ADA compliant access • Provide minimum 10'-0" wide walkways to and at Bus Staging • Provide minimum 6'-0" wide walkways to and at Car Staging 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • None 	





HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS

Site

General

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Parents • Students • Community members • Faculty/staff 	<ul style="list-style-type: none"> • Access to school and its facilities
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • All exterior signage, fencing, and railings should be included in design documents • Site lighting • Flagpole should be located near the main entrance with a paved walkway to it • Bike racks should be located to promote their use • Fixed landscape equipment (i.e. trash cans, seating benches etc.) should be included in design documents 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Marquee sign, directional and traffic Signage, fencing and railings • Site lighting • Flagpole • Bike Racks • Landscaping at front entry • Irrigation system for landscaping 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Flags 	



NEIGHBORHOODS



HISD EDUCATIONAL SPECIFICATIONS
DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS –
JUNE 26, 2014

CONSTRUCTION AND FACILITY SERVICES
FACILITIES PLANNING





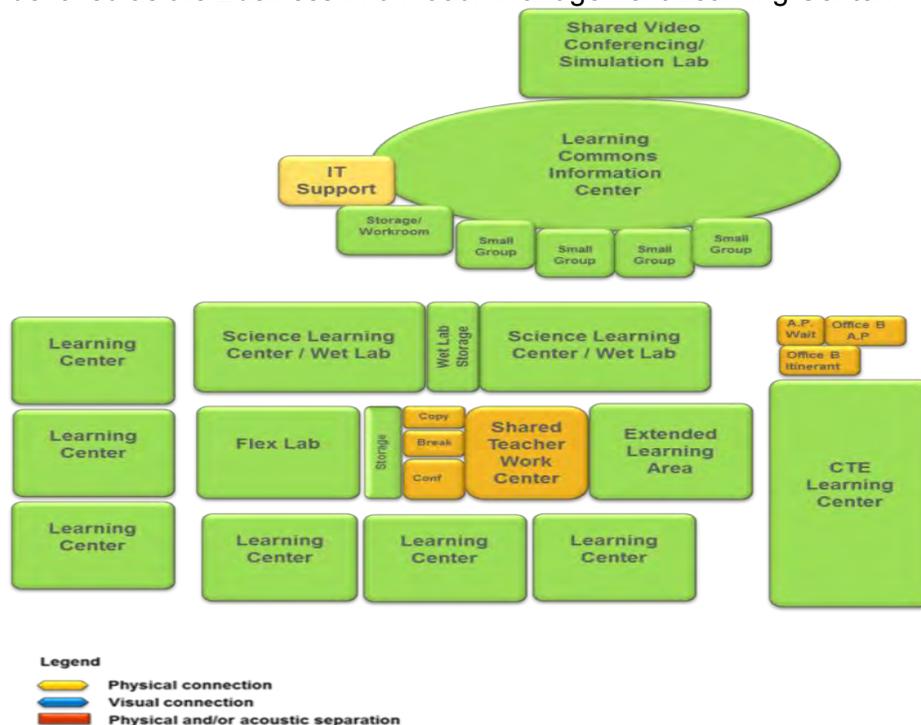
Neighborhoods

Overview:

Core academic requirements for all children are mandated by state and federal law. HISD's promise is to provide 21st Century learning environments, accordingly, the facilities shall:

- Meet the state and federal requirements
- Be safe and conducive to learning
- Create life-long learners
- Create an environment conducive to teacher retention
- Provide for flexibility of course offerings within core academic subject areas
- Accommodate interdisciplinary learning
- Accommodate multiple intelligences and varied learning styles
- Provide effective space for collaboration and increased communication
- Provide easy access to teaching resources for anytime, anywhere learning

Each neighborhood will include collaborative spaces for students and faculty, Core Academic Learning Centers, Science Lab space, at least one Flex Lab, an extended Learning Area and a CTE Learning Center. The neighborhoods will also vary to reflect the space requirements – some neighborhoods will include Teacher Work Centers while other Neighborhoods will have other programmed spaces as requested by the PAT. The neighborhoods will be arranged adjacent to common learning areas as well as Assistant Principal's offices. The Debakey PAT noted the need for technology labs to support Computer Science, Web Design and Year Book classes. The facility requirements to support these spaces is included in the CTE section of these specifications and identified as the Business Information Management Learning Center.



The functional relationships illustrated are diagrammatic only. Further interpretation of these relationships shall be implemented by the Design Team.





Space Requirements

Neighborhoods	Required Spaces			
	Teaching Stations	Quantity	Average Square Feet	Net Area Provided
Learning Centers	22	22	885	19,463
Science Learning Center/Wet Lab	9	9	1,557	14,016
Wet Lab Storage/Prep		7	341	2,389
Research/Design Lab (Extended Storage of Projects)		1	1,118	1,118
Video Conferencing Center (60 students)		1	1,902	1,902
Learning Commons/Information Center (Centralized)		1	3,048	3,048
Learning Commons/Information Center Storage/Workroom		1	656	656
Learning Commons/Information Center Extended Learning Areas		6	911	5,464
Flex Lab		5	883	4,413
Small Group Room		8	137	1,098
Storage		8	239	1,914
IT Repair/Storage		1	747	747
Total	31			56,228



Neighborhoods

Learning Center

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Teachers • 24-30 Students 	<ul style="list-style-type: none"> • Mastering the core curriculum • Mastering 21st Century learning skills • Project-based learning • Technology-based instruction • Activities that stimulate inventive thinking, creativity and imagination • Collaborative relationship building • Demonstrations • Working individually, in small groups and in large groups
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • In each neighborhood provide one operable partition between two learning centers. • At foreign language learning centers, provide provisions for specialized sound systems 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds for windows • Presentation Wall • 2 flag holders and map hooks • Adjacent or Rear Wall: <ul style="list-style-type: none"> • 2 - 4'x4' Tack Boards (one on each side of 8'x4' Marker Board) • 1 – 8'x4' Marker Board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Presentation Cart • Teacher stool • Student Area: <ul style="list-style-type: none"> • 26 Student tables • 26 Student chairs • Up to 4 tall storage cabinets with adjustable shelving – number varies by subject area • 3 bookcases (height may be dependent on window sill height), with adjustable shelving • Provide lockable glass display case at Social Studies learning centers • Clock • Projector 	



Neighborhoods

Science Learning Center/Wet Lab

<p>USERS:</p> <ul style="list-style-type: none"> • Teacher • Staff/Faculty • Students 	<p>ACTIVITIES:</p> <ul style="list-style-type: none"> • Lecture, labs, computer work • Technology-based instruction • Chemical, physical and biological experimentation • Mastering 21st Century learning skills • Project-based learning • Technology-based instruction • Activities that stimulate inventive thinking, creativity and imagination • Demonstrations • Working individually, in small groups and in large groups
<p>DESIGN CONSIDERATIONS:</p> <ul style="list-style-type: none"> • Emergency utility shut-off • Power and Data in apron of casework • One station in each lab to be handicapped accessible • Room should be mechanically ventilated to assure six air exchanges an hour • 2 exit doors 	
<p>FURNITURE, FIXTURES & EQUIPMENT:</p> <p>Contractor Furnished – Contractor Installed</p>	
<ul style="list-style-type: none"> • Blinds for windows • 7-Four student tables with chemical resistant epoxy tops • Presentation Wall • 2 flag holders and map hooks • Adjacent or Rear Wall: <ul style="list-style-type: none"> • 2 - 4'x4' Tack Boards (one on each side of 8'x4' Marker Board) • 1 – 8'x4' Marker Board • Casework – Side wall: <ul style="list-style-type: none"> • Sink cabinets and drawer/door cabinets • Drying racks above sinks • Door/shelf cabinets above sinks • Safety station(s) (number determined by code) including eyewash, body drench shower • Goggle cabinet with UV light for disinfecting • Fume hood in approximately 8 of Learning Centers/Wet Labs and Research Design Labs at wall connecting with Prep Room • Fixed science demonstration table with gas and water 	
<p>Owner Furnished – Contractor Installed</p> <ul style="list-style-type: none"> • 2 paper towel dispensers • 2 soap dispensers 	
<p>Owner Furnished – Owner Installed</p> <ul style="list-style-type: none"> • 29 adjustable height stools • 7 Computer/tablet stands – one each 4 student lab station • 2 tall storage cabinets with adjustable shelving • 3 bookcases (height may be dependent on window sill height), with adjustable shelving • Shallow drawer cabinet (must accommodate 24" x 46" paper) • Projector • Clock • Large Periodic Table Chart and other large wall charts (provide clear wall space and tack boards to hang additional material) 	



Neighborhoods

Wet Lab Storage/Prep

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Teacher • Staff/Faculty • Students 	<ul style="list-style-type: none"> • Teacher preparation and clean-up for lab exercises
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • If more than one fume hood, locate to minimize the visual connection from one classroom to another. • Electrical outlets above counter tops and along walls for equipment • Data port as required for equipment • 6 Air changes per hour minimum 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Refrigerator/freezer with small ice maker, not self-defrosting so that temperature will be constant • Ice machine for Biology Lab prep rooms • Scientific refrigerator (constant temperature) for Research and Design Lab • Casework on one wall with chemical resistant countertop, drawer/door base cabinets, and open shelf wall cabinets • Full height cabinet with tote trays to support chemistry labs – no doors • Drying rack mounted above large deep sink • Fire rated chemical storage cabinet – flammable and acid • Two side fume hood for use by lab or prep • Scientific dishwasher with permanently attached sign stating: <i>Thoroughly rinse all acid containing items before placing in dishwasher</i> 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Paper towel dispenser • Soap dispenser 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • 2 tall work stools • Maximum linear feet of 12”D, adjustable height wooden shelving with rim guards on wall facing casework • 36”W x 84”H lockable storage cabinet • Distiller in one prep room to support all labs 	





HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS

Neighborhoods

Science Learning Center/Wet Lab (Biology)

<p>USERS:</p> <ul style="list-style-type: none"> • Teachers • Staff/Faculty • 28 Students 	<p>ACTIVITIES:</p> <ul style="list-style-type: none"> • Lecture, labs, computer work • Technology-based instruction • Chemical, physical and biological experimentation • Mastering 21st Century learning skills • Project-based learning • Technology-based instruction • Activities that stimulate inventive thinking, creativity and imagination • Collaborative relationship building • Demonstrations • Working individually, in small groups and in large groups
<p>DESIGN CONSIDERATIONS:</p> <ul style="list-style-type: none"> • Emergency utility shut-off panel near instructor station or exit door • Power, data and water at each station (capacity to add gas in future is desired) • 2 outlets per student at lab benches for use of multiple pieces of equipment such as hotplates, microscopes, etc. • Sufficient power at perimeter benches for equipment for OFOI equipment • One station in each lab to be handicapped accessible • 2 exit doors • Purge button • 6 Air changes per hour minimum • Backpack storage 	
<p>FURNITURE, FIXTURES & EQUIPMENT:</p>	
<p>Contractor Furnished – Contractor Installed</p>	
<ul style="list-style-type: none"> • Blinds for windows • Pinwheel or linear lab bench configuration • 4 person tables with chemical resistant epoxy tops • Large deep sinks with multiple fittings • Presentation Wall • 2 - flag holders and map hooks • Adjacent or Rear Wall: <ul style="list-style-type: none"> • 2 - 4'x4' Tack Boards (one on each side of 8'x4' Marker Board) • 1 – 8'x4' Marker Board • Casework – Side wall: <ul style="list-style-type: none"> • (2) Sink cabinets per side and drawer/door cabinets with upper cabinets (lockable) • Drying racks above sinks above every sink • Microscope cabinets • 2 tall storage cabinets with adjustable shelving • Safety station(s) (number determined by code) including eyewash, body drench shower • Goggles cabinet with UV light for disinfecting • 1 Fume hood – could be a two sided hood shared with the prep room • Movable science demonstration table • Handwash sinks with foot/leg controls • Backpack storage • Computer stand at each bench 	
<p>Owner Furnished – Contractor Installed</p>	
<ul style="list-style-type: none"> • 2 paper towel dispensers • 2 soap dispensers 	

HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS



Owner Furnished – Owner Installed

- 29 adjustable height stools-(no backs or swivel) at lab benches
- (14) 2' x 6 desks with (28) chairs for didactic area
- Computer on arm at each lab bench
- 3 bookcases (height may be dependent on window sill height), with adjustable shelving
- Shallow drawer cabinet (must accommodate 24" x 46" paper)
- Projector
- Clock
- Equipment
- Polymerase Chain Reaction (PCR) Machine
- Hot water bath
- Scientific refrigerator
- Ice machine
- Washer
- Incubators
- Aquarium
- Electrophoresis chamber
- Plant lights





HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS

Neighborhoods

Science Learning Center/Wet Lab (Physics)

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Teachers • Staff/Faculty • 28 Students 	<ul style="list-style-type: none"> • Lecture, labs, computer work • Technology-based instruction • Chemical, physical and biological experimentation • Mastering 21st Century learning skills • Project-based learning • Technology-based instruction • Activities that stimulate inventive thinking, creativity and imagination • Collaborative relationship building • Demonstrations • Working individually, in small groups and in large groups
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Emergency utility shut-off panel near instructor station or exit door • Power and data at each station (capacity to add gas in future is desired) • Retractable power outlets overhead • Sufficient power at perimeter benches for equipment for OFOI equipment • One station in each lab to be handicapped accessible • 2 exit doors • 6 Air changes per hour minimum • Backpack storage 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds for windows • (7) 4 person movable tables/benches with chemical resistant epoxy tops • Presentation Wall • 2 - flag holders and map hooks • Adjacent or Rear Wall: <ul style="list-style-type: none"> • 2 - 4'x4' Tack Boards (one on each side of 8'x4' Marker Board) • 1 – 8'x4' Marker Board • Casework – Side wall: <ul style="list-style-type: none"> • (2) Sink cabinets per side and drawer/door cabinets with upper cabinets (lockable) • Drying racks above sinks above every sink • 2 tall storage cabinets with adjustable shelving • Safety station(s) (number determined by code) including eyewash, body drench shower • Goggles cabinet with UV light for disinfecting • Two side hood shared with adjacent storage prep room • Movable demonstration table with gas and water • Uni-strut grid overhead to support pulleys, pendulums, etc. 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 2 paper towel dispensers • 2 soap dispensers 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • 29 adjustable height stools-(no backs or swivel) at lab benches • (14) 2' x 6 desks with (28) chairs for didactic area • 3 bookcases (height may be dependent on window sill height), with adjustable shelving • Shallow drawer cabinet (must accommodate 24" x 46" paper) • Projector • Clock 	



Neighborhoods

Science Learning Center/Wet Lab (Chemistry)

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Teachers • Staff/Faculty • 28 Students 	<ul style="list-style-type: none"> • Lecture, labs, computer work • Technology-based instruction • Chemical, physical and biological experimentation • Mastering 21st Century learning skills • Project-based learning • Technology-based instruction • Activities that stimulate inventive thinking, creativity and imagination • Collaborative relationship building • Demonstrations • Working individually, in small groups and in large groups
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Emergency utility shut-off panel near instructor station or exit door • Power, data, gas and water at each station • 2 outlets per student at lab benches for use of multiple pieces of equipment • Sufficient power at perimeter benches for equipment for OFOI equipment • One station in each lab to be handicapped accessible • 2 exit doors • Purge button • 6 Air changes per hour minimum • Backpack storage 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds for windows • Linear bench back to back with chemical resistant epoxy tops, <ul style="list-style-type: none"> • deep sink at each end • trench in middle of bench • low shelf at center of bench with support rods • Presentation Wall • 2 - flag holders and map hooks • Adjacent or Rear Wall: <ul style="list-style-type: none"> • 2 - 4'x4' Tack Boards (one on each side of 8'x4' Marker Board) • 1 – 8'x4' Marker Board • Casework – Side wall: <ul style="list-style-type: none"> • (2) Sink cabinets per side and drawer/door cabinets (lockable) • Drying racks above sinks above every sink • 2 tall storage cabinets with adjustable shelving • Safety station(s) (number determined by code) including eyewash, body drench shower • Goggles cabinet with UV light for disinfecting • (1) two-sided hood shared with prep room and one three-side hood for AP classes (2 rooms) • Movable science demonstration table 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 2 paper towel dispensers • 2 soap dispensers 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • 29 adjustable height stools-(no backs or swivel) at lab benches • (14) 2' x 6 desks with (28) chairs for didactic area • 3 bookcases (height may be dependent on window sill height), with adjustable shelving 	





HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS

- Shallow drawer cabinet (must accommodate 24" x 46" paper)
- Projector
- Clock
- Large Periodic Table Chart and other large wall charts (provide clear wall space and tack boards to hang additional material)



Neighborhoods

Research/Design Lab

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Teachers • Staff/Faculty • 20 Students 	<ul style="list-style-type: none"> • Student Research • Cross curricular facilitation
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Emergency utility shut-off • (2) Duplex outlets per student at lab benches for use of multiple pieces of equipment • Sufficient power at perimeter benches for equipment for OFOI equipment • All type of sciences (General, Chemistry, Biology, Physics and Environmental) should be able to be done in this room. • Glass partition at corridor side to promote "science on display" • Backpack storage 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds for windows • (2) 4'x4' Tack Board • (20) 30" x 48" tables with chemical resistant epoxy tops • Casework – Side wall: <ul style="list-style-type: none"> • (2) Sink cabinets per side and drawer/door cabinets with some knee spaces and upper cabinets • Drying racks above sinks • 2 tall storage cabinets with adjustable shelving • Safety station(s) (number determined by code) including eyewash, body drench shower • Goggles cabinet with UV light for disinfecting • (1) Two-sided hood shared with prep room • (1) Fume hood in room • Presentation Wall • 2 - flag holders and map hooks • Adjacent or Rear Wall: <ul style="list-style-type: none"> • 2 - 4'x4' Tack Boards (one on each side of 8'x4' Marker Board) • 1 – 8'x4' Marker Board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 2 paper towel dispensers • 2 soap dispensers 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • 20 Adjustable height stools • Projector • Clock 	





Neighborhoods

Video Conferencing Center

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Students • Faculty/Staff • Doctors • Community members and parents for after school events 	<ul style="list-style-type: none"> • Technology based instruction for large groups • Distance Learning • Broadcast lectures to entire school • Morning announcements to school • Media production
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Accommodate seating for 60 at tables, 100 in lecture configuration 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Continuous marker surface on one wall • Blinds for windows • Video and technology infrastructure • Presentation Wall • 2 - flag holders and map hooks • Adjacent or Rear Wall: <ul style="list-style-type: none"> • 2 - 4'x4' Tack Boards (one on each side of 8'x4' Marker Board) • 1 – 8'x4' Marker Board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Tables • Chairs • Clock • Projector • Microphone • Speakers 	



Neighborhoods

Learning Commons/Information Center

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • 60 Students before school • Faculty • Staff • Community members and parents for after school events 	<ul style="list-style-type: none"> • Learning hub to provide effective using of information and ideas for students and faculty • Circulation of materials and resources in the format of print, digital and multi-media etc. • Reading • Research • Technology based instruction for large group and small group • Provide meeting areas – small group rooms • Processing new media
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Most of this square footage will be used in a centralized location for print materials. Some will be used to create extended learning areas (ELA's) for wireless research. • Provide acoustical controls • Provide an area of tables for use by a class • Provide reading nooks • Provide video displays both inside and just outside the Learning Commons 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds for windows • Approximately 1,250 linear feet of adjustable shelving for books plus several areas for “Face Out” book display similar to Brazos Book Store. 	
	
<ul style="list-style-type: none"> • Locate tall shelving on room perimeter. Shelf units to be no wider than 36”. Provide 70”H (on perimeter only) and 60”H units elsewhere.. Perimeter units shall be detailed and coordinated with electrical to provide for outlets in the toe space. 60”H units should be double sided and on large casters. • At one reading area, provide angled shelving for periodicals • 8 -4 person tables • 6 computer tables • Printer table • 44 chairs 	





HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS

- Provide charging stations and network connections to support 1:1 computing
- Display cases with glass shelving for student artwork and other displays. Some of these should be visible to the corridor serving the Learning Commons. If possible provide at corners where bookcases may meet to avoid wasted space
- Circulation desk (modular, not fixed):
 - 2 task chairs
 - Drawer/door base cabinets & low shelving behind circulation desk with work space for processing
 - Work station for computer terminals and printer. Provide grommets for wire managements
 - Multi-level check in/out counter
 - Book drop-off with depressible book truck
- Network capabilities for access to programs and on-line card catalog
- 2 high speed charging stations, locate near circulation desk for supervision

Owner Furnished – Contractor Installed

- None

Owner Furnished – Owner Installed

- 2 stools with back for circulation desk
- 4 circular paperback racks
- Soft seating: chairs and tables for 12
- Café type tables and chairs for 12
- Clock
- Projector and screen



Neighborhoods

Learning Commons/Information Center – Storage/Workroom

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • 2 Media Specialists • Faculty • Staff 	<ul style="list-style-type: none"> • Paper work • Processing materials • Laminating
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • None 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds for windows • Casework: <ul style="list-style-type: none"> • Maximum LF of cabinets on 2 walls, including sink cabinet, drawer/door cabinets and wall-mounted door/shelf cabinets and space for under counter refrigerator • 4'x4' marker board • 4'x4' tack board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Paper towel dispenser • Soap dispenser 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • 3 - 4-shelf bookcases, 60"h x 36"w x 12"d • Modular center island with large, shallow drawers for posters, drawer/door cabinets, and open shelving • 2 - 4-drawer vertical files, letter size, lockable • 2 - Teacher wardrobe cabinet: coat hook, shelving, 2 drawers, lockable • Under counter refrigerator • 3 - mobile book trucks 	





Neighborhoods

Learning Commons/Information Center – Extended Learning Area

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • 25 Students • Faculty • Staff 	<ul style="list-style-type: none"> • Reading • Research • Technology based instruction for large group and small group • Meetings
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Locate 1 per neighborhood • Locate for good supervision by all Learning Centers in the Neighborhood and include ability to control light and privacy 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Continuous marker surface on all walls • Blinds for windows • Provide charging stations and network connections to support 1:1 computing 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Tables – number varies by Neighborhood • Chairs– number varies by Neighborhood • Soft seating– number varies by Neighborhood • Clock 	



Neighborhoods

Flex Lab

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Teachers • 24-30 Students 	<ul style="list-style-type: none"> • Mastering the core curriculum • Mastering 21st Century learning skills • Project-based learning • Technology-based instruction • Activities that stimulate inventive thinking, creativity and imagination • Collaborative relationship building • Demonstrations • Working individually, in small groups and in large groups • Robotics and similar extracurricular clubs/societies
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • In at least one Flex Lab, provide high quantity of electrical outlets – see FF&I matrix 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds for windows • Presentation Wall • 2 - flag holders and map hooks • Adjacent or Rear Wall: <ul style="list-style-type: none"> • 2 - 4'x4' Tack Boards (one on each side of 8'x4' Marker Board) • 1 – 8'x4' Marker Board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Presentation Cart • Stool • Student Area: <ul style="list-style-type: none"> • 28 Student tables • 28 Student chairs • 2 tall storage cabinets with adjustable shelving • 3 bookcases (height may be dependent on window sill height), with adjustable shelving • Projector • Clock • Phone 	





Neighborhoods

Small Group Room

USERS: <ul style="list-style-type: none">• Teachers• Students	ACTIVITIES: <ul style="list-style-type: none">• Group meetings and work• Individual study• Testing
DESIGN CONSIDERATIONS: <ul style="list-style-type: none">• Locate at the central Learning Commons and with direct access from it	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none">• Marker wall on at least two walls• 4'x4' tack board	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none">• None	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none">• 6 person table• 6 chairs	



Neighborhoods

Storage

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Faculty • Teachers 	<ul style="list-style-type: none"> • Storing instructional materials and supplies
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • None 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 4'x4' tack board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Maximum LF of heavy-duty 18"D adjustable shelving 	



IT Support

Overview:

HISD is in the early stages of an initiative which when completed will provide each learner and high school learner with a laptop. In order to support this initiative, secure space for device repair and storage are to be provided. The spaces should be finished similar to Learning Centers so that if at some time in the future, the spaces are no longer needed for IT support, they can become teaching stations.



IT Support

Computer Repair and Storage

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • 2 Computer Repair Technicians • 2-4 Student Helpers • 3 IT Contractors 	<ul style="list-style-type: none"> • Distributing computers • Receiving computers needing repair • Repairing computers • Instructing students on the repair of computers • Securely storing computers, bags and peripheral parts (cables, batteries, etc.) • Conducting inventory
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Locate on first floor of multi-story buildings • Provide badge access at doorway into space • Provide surveillance cameras focused on entry to room as well as internal computer storage • This space should have no windows 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Voice, Power and Data outlets located along perimeter at bench height • 1-4'x8' Marker Board • 1-4'x4' Tack Board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • 12 Modular work benches • 6 task chairs • 1 bookcase (height may be dependent on window sill height), with adjustable shelving • Modular reception desk • Clock • Tall lockable storage cabinet similar to Tensco #782MGY • Adjustable Shelving • 4 wire bin shelving to hold bins similar to Quantum #QUS954B • Antistatic mats 	

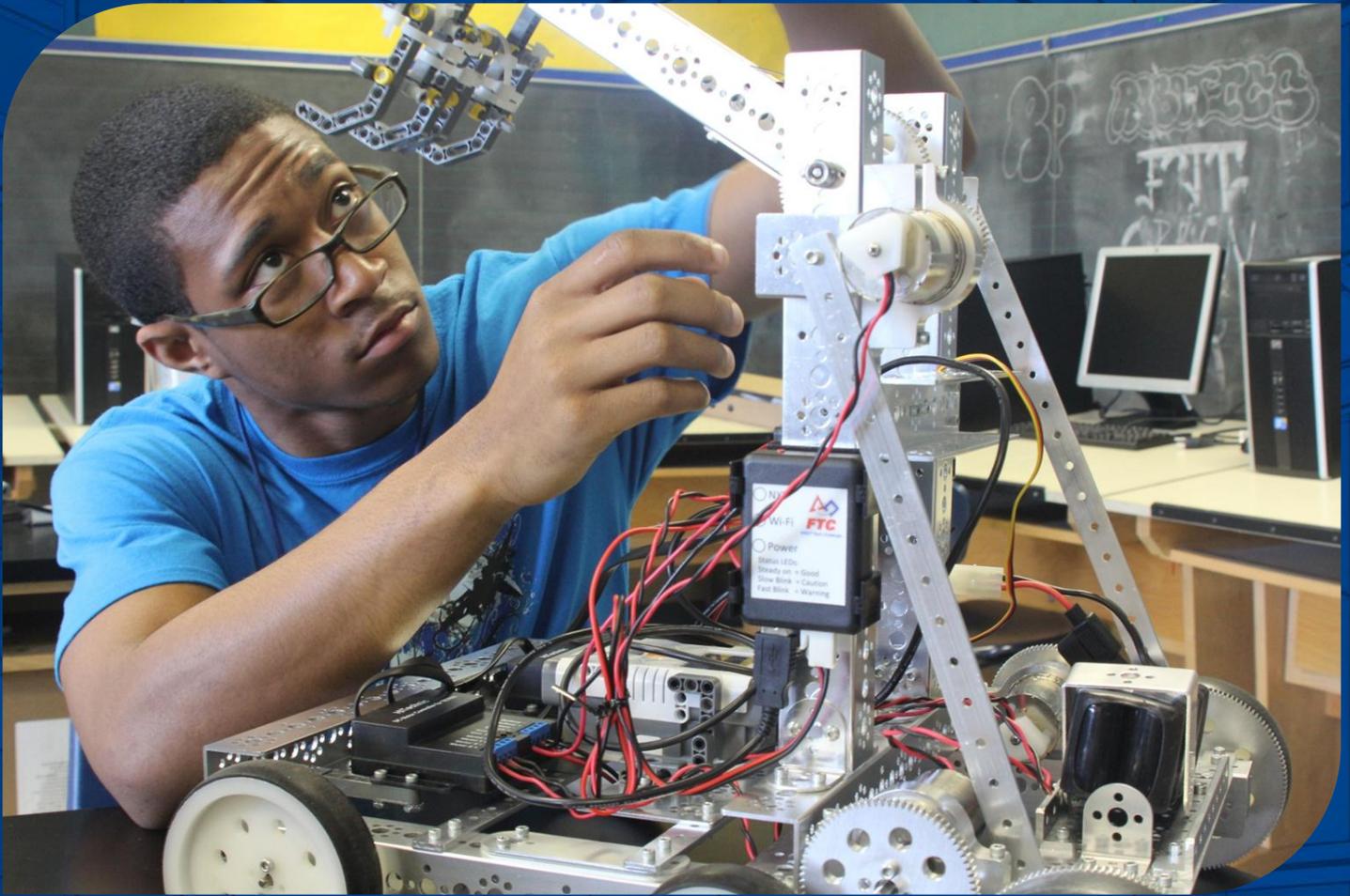




HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS





CAREER AND TECHNICAL EDUCATION



HISD EDUCATIONAL SPECIFICATIONS
DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS –
JUNE 26, 2014

CONSTRUCTION AND FACILITY SERVICES
FACILITIES PLANNING





Career and Technical Education

Overview:

College and career readiness is a key priority for HISD and by working closely with college partners and area businesses the students are prepared for post-secondary success. They participate in rigorous core academic courses as well as specialized courses in a career-focused area that integrates learning and provides work world experiences such as internships, job shadowing and work-based learning. CTE program clusters help students organize and prepare for college and their future career by linking both core and elective courses based on commonalities. The program also provides articulated offerings which are part of Tech Prep sequences of courses and are articulated with a specific college and credits can apply toward a four-year degree. The clusters offered at DeBakey are:

Health Science – planning, managing and providing therapeutic services, diagnostic services health informatics, support services and biotechnology research and development.

Science, Technology, Engineering – planning, managing and providing scientific research and professional and technical services including laboratory testing, such as forensics, and research & development.

The CTE spaces should be located adjacent to the neighborhoods. This will allow for collaboration with the core academic programs. Additionally, it will provide access to the Extended Learning Area which can be used for small group sessions, presentations, etc.





HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS

Space Requirements

Career & Technical Education	Required Spaces			
	Teaching Stations	Quantity	Average Square Feet	Net Area Provided
Health Science Learning Center (Dental)	1	1	1,748	1,748
Storage		1	243	243
Health Science Learning Center (Anatomy)	1	1	1,445	1,445
Prep Room		1	268	268
Storage		1	266	266
Health Science Learning Center (Med Lab)	1	1	1,753	1,753
Prep Room		1	191	191
Storage		1	218	218
Health Science Learning Center (Rehab - Direct Instruction)	1	1	1,327	1,327
Storage		1	200	200
Health Science Learning Lab (Patient Care/Simulation-Shared)	1	1	2,050	2,050
Storage		1	188	188
Health Science Learning Center (World Health - Direct Instruction)	1	1	1,058	1,058
Storage		1	81	81
Health Science Learning Center (with hand wash sink)	5	5	1,043	5,213
Storage		5	221	1,104
Forensics Learning Center	1	1	1,658	1,658
Storage		1	225	225
Health Science Learning Center (Biomedical Engineering)	1	1	1,513	1,513
Storage		1	219	219
Preceptorship Learning Center		1	904	904
Locker/Changing Room (40 half-height lockers in each, deep enough for a hanger)		2	404	807
Total	13			22,679



Career and Technical Education-Health Science Dental Learning Center

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Teachers • 24 Students 	<ul style="list-style-type: none"> • Technology-based instruction • Activities that stimulate inventive thinking, creativity and imagination • Collaborative relationship building • Demonstrations • Practicing dental skills • Working individually, in small groups and in large groups
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Provide 12 dental stations along three walls of the space. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds for windows • 12 – casework with sink, under and over counter storage • Utilities required for dental stations • Presentation Wall • 2 - flag holders and map hooks • Adjacent or Rear Wall: <ul style="list-style-type: none"> • 2 - 4'x4' Tack Boards (one on each side of 8'x4' Marker Board) • 1 – 8'x4' Marker Board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Paper towel dispensers • Soap dispensers 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Presentation Cart • Teacher stool • UV goggle/face mask sterilizer • 12 – dental chairs with associated equipment • 12 – dental lights • 25 - rolling adjustable stools • Student Area: <ul style="list-style-type: none"> • 12 – two student tables • 24 - student chairs • Projector • Clock 	





Career and Technical Education-Health Science

Dental Storage

USERS: <ul style="list-style-type: none">• Teachers• Students	ACTIVITIES: <ul style="list-style-type: none">• Storing materials and supplies
DESIGN CONSIDERATIONS: <ul style="list-style-type: none">• Directly accessible from Learning Center	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none">• 4'x 4' Tack Board	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none">• None	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none">• Adjustable 12" and 18" deep shelving	



Career and Technical Education-Health Science

Anatomy Learning Center

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Teachers • 24 Students 	<ul style="list-style-type: none"> • Technology-based instruction • Activities that stimulate inventive thinking, creativity and imagination • Collaborative relationship building • Demonstrations • Dissection • Working individually, in small groups and in large groups
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Provide 6 sink stations along three walls of the space, one station to be accessible. • Provide power and data in apron of casework. • Provide appropriate ventilation 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds for windows • Backpack/purse hooks on wall adjacent to entrance • Casework (with chemical resistant tops) with sinks, under and over counter storage. • Safety station(s) (number determined by code) including eyewash, body drench shower • Electrical and data at each station • Teacher demonstration desk with sink • Presentation Wall • 2 - flag holders and map hooks • Adjacent or Rear Wall: <ul style="list-style-type: none"> • 2 - 4'x4' Tack Boards (one on each side of 8'x4' Marker Board) • 1 – 8'x4' Marker Board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Paper towel dispensers • Soap dispensers 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Presentation Cart • UV goggle/face mask sterilizer • Student Area: <ul style="list-style-type: none"> • 12 - two student tables with chemically resistant tops • 25 – rolling adjustable student stools • Projector • Clock 	

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Career and Technical Education-Health Science
Anatomy Storage

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Teachers • Students 	<ul style="list-style-type: none"> • Storing materials and supplies
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Directly accessible from Learning Center • Provide appropriate ventilation 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 4'x 4' Tack Board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Adjustable 12" and 18" deep shelving, minimum of 36" wide 	



Career and Technical Education-Health Science Anatomy Prep Room

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Teachers • Students 	<ul style="list-style-type: none"> • Preparing for classwork and lab work
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Directly accessible from Learning Center 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 4'x 4' Tack Board • 10' Base and Overhead Cabinets with sink and chemically resistant countertop • Drying rack over sink • Sink to have flexible spray arm for cleaning large items • Refrigerator • 2 Freezers – non self-defrosting • Dishwasher 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Adjustable 12" and 18" deep shelving 	



Career and Technical Education-Health Science
Med Lab Learning Center

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> Teachers 24 Students 	<ul style="list-style-type: none"> Technology-based instruction Activities that stimulate inventive thinking, creativity and imagination Collaborative relationship building Demonstrations Practicing lab skills Working individually, in small groups and in large groups
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> Provide 6 sink stations along three walls of the space, one station to be accessible. Provide power and data in apron of casework Provide hooks for bookbags/purses at entrance.. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> Blinds for windows Casework (with chemical resistant tops) with sinks, under and over counter storage. Safety station(s) (number determined by code) including eyewash, body drench shower Electrical and data at each station Teacher demonstration desk with sink Presentation Wall 2 - flag holders and map hooks Adjacent or Rear Wall: <ul style="list-style-type: none"> 2 - 4'x4' Tack Boards (one on each side of 8'x4' Marker Board) 1 – 8'x4' Marker Board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> Paper towel dispensers Soap dispensers 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> Presentation Cart UV goggle/face mask sterilizer Student Area: <ul style="list-style-type: none"> 12 - two student tables with chemically resistant tops 25 – rolling adjustable student stools Projector 5 Table top centrifuges Coulter hematology machine Autoclave Chemistry analyser Microscopes Clock 	



Career and Technical Education-Health Science Med Lab Storage

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Teachers • Students 	<ul style="list-style-type: none"> • Storing materials and supplies
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Directly accessible from Learning Center 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 4'x 4' Tack Board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Adjustable 12" and 18" deep shelving 	





HISD EDUCATIONAL SPECIFICATIONS
DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS

Career and Technical Education-Health Science
Med Lab Prep Room

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> Teachers Students 	<ul style="list-style-type: none"> Preparing for classwork and lab work
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> Directly accessible from Learning Center 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> 4'x 4' Tack Board 10' Base and Overhead Cabinets with sink and chemically resistant countertop 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> Adjustable 12" and 18" deep shelving Refrigerator Freezer – non self-defrosting 	



Career and Technical Education-Health Science Simulation/ Rehabilitation Learning Center (Direct Instruction)

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Teachers • 24 Students 	<ul style="list-style-type: none"> • Technology-based instruction • Activities that stimulate inventive thinking, creativity and imagination • Collaborative relationship building • Demonstrations • Practicing rehabilitation skills • Learning and practicing therapeutic exercises • Working individually, in small groups and in large groups
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Provide double doors to accommodate large equipment. • Locate hand wash sinks remote from each other 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds for windows • Cubicle curtain track and curtains around treatment tables and hospital beds • Hand wash sinks located remote from each other • Presentation Wall • 2 - flag holders and map hooks • Adjacent or Rear Wall: <ul style="list-style-type: none"> • 2 - 4'x4' Tack Boards (one on each side of 8'x4' Marker Board) • 1 – 8'x4' Marker Board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Paper towel dispenser • Soap dispenser 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Presentation Cart • Student Area: <ul style="list-style-type: none"> • 12 – two student tables • 24 - student chairs • Projector • 12 treatment tables • 12 side carts • Parallel bars • 2 –stationary bikes • Mat table • Defibrillator • Crutch training stairs with rails • Wall pulleys • Weight rack with dumbbells • Weight rack with cuff weights • 2 – hospital beds • Clock 	





Career and Technical Education-Health Science
Simulation/ Rehabilitation Storage

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Teachers • Students 	<ul style="list-style-type: none"> • Storing materials and supplies
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Directly accessible from Learning Center • Double doors to accommodate large equipment • Wall hooks for 12 spine boards • 4' wide pegboard 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 4'x 4' Tack Board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Adjustable 18" deep shelving • Refrigerator/Freezer – non self-defrosting 	



Career and Technical Education-Health Science

Patient Care/Simulation/ Rehabilitation Learning Lab (Shared)

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Teachers • 24 Students 	<ul style="list-style-type: none"> • Technology-based instruction • Activities that stimulate inventive thinking, creativity and imagination • Collaborative relationship building • Demonstrations • Practicing rehabilitation skills • Learning and practicing therapeutic exercises • Working individually, in small groups and in large groups
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Provide double doors to accommodate large equipment. • Locate hand wash sinks remote from each other • Provide 12 head wall stations along three walls of the space. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds for windows • Cubicle curtain track and curtains around treatment tables and hospital beds • Hand wash sinks located remote from each other • Presentation Wall • 2 - flag holders and map hooks • Adjacent or Rear Wall: <ul style="list-style-type: none"> • 2 - 4'x4' Tack Boards (one on each side of 8'x4' Marker Board) • 1 – 8'x4' Marker Board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Paper towel dispenser • Soap dispenser 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Presentation Cart • Student Area: <ul style="list-style-type: none"> • 12 – two student tables • 24 - student chairs • Projector • 12 treatment tables • 12 side carts • Parallel bars • 2 –stationary bikes • Mat table • Defibrillator • Crutch training stairs with rails • Wall pulleys • Weight rack with dumbbells • Weight rack with cuff weights • 2 – hospital beds • Clock • 12 hospital beds • 25 - rolling adjustable stools 	





Career and Technical Education-Health Science
Patient Care Learning Center (Direct Instruction)

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Teachers • 24 Students 	<ul style="list-style-type: none"> • Technology-based instruction • Activities that stimulate inventive thinking, creativity and imagination • Collaborative relationship building • Demonstrations • Learning and practicing patient care techniques • Working individually, in small groups and in large groups
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Provide 12 head wall stations along three walls of the space. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds for windows • Hand wash sinks at each station • Cubicle curtain track and curtain at each station • Utilities (Electrical, Med Gas, Vacuum) at each station • Presentation Wall • 2 - flag holders and map hooks • Adjacent or Rear Wall: <ul style="list-style-type: none"> • 2 - 4'x4' Tack Boards (one on each side of 8'x4' Marker Board) • 1 – 8'x4' Marker Board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Paper towel dispensers • Soap dispensers 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Presentation Cart • 12 hospital beds • 25 - rolling adjustable stools • Student Area: <ul style="list-style-type: none"> • 12 – two student tables • 24 - student chairs • Projector • Clock 	



Career and Technical Education-Health Science Patient Care Storage

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> Teachers Students 	<ul style="list-style-type: none"> Storing materials and supplies
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> Directly accessible from Learning Center 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> 4'x 4' Tack Board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> Adjustable 12" and 18" deep shelving Refrigerator/Freezer – non self-defrosting 	





HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS

Career and Technical Education-Health Science

Health Science Learning Center

USERS: <ul style="list-style-type: none"> • Teacher • Staff/Faculty • Students 	ACTIVITIES: <ul style="list-style-type: none"> • Lecture, labs, computer work • Technology-based instruction • Chemical, physical and biological experimentation • Collaborative relationship building • Working individually, in small groups, and in large groups • Mastering 21st Century learning skills • Project-based learning • Activities that stimulate inventive thinking, creativity and imagination • Collaborative relationship building • Demonstrations
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Emergency utility shut-off • Power and Data in apron of casework • Provide area for private consultation with 1-3 students • Provide operable partition to divide lecture and laboratory areas • One station in each lab to be handicapped accessible 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds for windows • Presentation Wall • 2 - flag holders and map hooks • Adjacent or Rear Wall: <ul style="list-style-type: none"> • 2 - 4'x4' Tack Boards (one on each side of 8'x4' Marker Board) • 1 – 8'x4' Marker Board • Casework – Side wall: <ul style="list-style-type: none"> • Sink cabinets and drawer/door cabinets • Drying racks above sinks • Door/shelf cabinets above sinks • Safety station(s) (number determined by code) including eyewash, body drench shower • Goggles cabinet with UV light for disinfecting • Fume hood at wall connecting with Storage/Prep Room • Fixed science demonstration table with gas and water • Hand washing sink 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 2 paper towel dispensers • 2 soap dispensers 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • 14 – 2-person tables with chemical resistant epoxy tops • 29 adjustable height stools • 2 tall storage cabinets with adjustable shelving • 3 bookcases (height may be dependent on window sill height), with adjustable shelving • Shallow drawer cabinet (must accommodate 24" x 46" paper) • Projector • Clock • Large Periodic Table Chart and other large wall charts (provide clear wall space and tack boards to hang additional material) 	



Career and Technical Education-Health Science Storage

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Teacher • Staff/Faculty • Students 	<ul style="list-style-type: none"> • Teacher preparation and clean-up for lab exercises
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Fume hood to be double sided. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Refrigerator/freezer with small ice maker, not self-defrosting so that temperature will be constant • Casework on one wall with chemical resistant countertop, drawer/door base cabinets, and open shelf wall cabinets • Drying rack mounted above sink • Fire rated chemical storage cabinet • Residential dishwasher with permanently attached sign stating: Thoroughly rinse all acid containing items before placing in dishwasher 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Paper towel dispenser • Soap dispenser 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • 2 tall work stools • Maximum linear feet of 12”D, adjustable height wooden shelving with rim guards on wall facing casework • 36”W x 84”H lockable storage cabinet 	



**Career and Technical Education – Science,
 Technology, Engineering**
 Science / Forensic Learning Center

<p>USERS:</p> <ul style="list-style-type: none"> • Teacher • Staff/Faculty • Students 	<p>ACTIVITIES:</p> <ul style="list-style-type: none"> • Lecture, labs, computer work • Technology-based instruction • Chemical, physical and biological experimentation • Collaborative relationship building • Working individually, in small groups, and in large groups • Mastering 21st Century learning skills • Project-based learning • Activities that stimulate inventive thinking, creativity and imagination • Collaborative relationship building • Demonstrations • Working individually, in small groups and in large groups
<p>DESIGN CONSIDERATIONS:</p> <ul style="list-style-type: none"> • Emergency utility shut-off • Power and Data in apron of casework • One station in each lab to be handicapped accessible 	
<p>FURNITURE, FIXTURES & EQUIPMENT:</p> <ul style="list-style-type: none"> • Blinds for windows • Presentation Wall • 2 flag holders • Adjacent or Rear Wall: <ul style="list-style-type: none"> • 2 - 4'x4' Tack Boards (one on each side of 8'x4' Marker Board) • 1 – 8'x4' Marker Board • Casework – Side walls: <ul style="list-style-type: none"> • Sink cabinets and drawer/door cabinets • Drying racks above sinks • Door/shelf cabinets above sinks • Safety station(s) (number determined by code) including eyewash, body drench shower • Goggles cabinet with UV light for disinfecting • Fume hood at wall connecting with Storage/Prep Room • Fixed science demonstration table with gas and water • Hand washing sink • 2 paper towel dispensers • 2 soap dispensers • 14 – 2-person tables with chemical resistant epoxy tops • 29 adjustable height stools • 3 - computer tables, 30"x60" • 2 tall storage cabinets with adjustable shelving • 3 bookcases (height may be dependent on window sill height), with adjustable shelving • Shallow drawer cabinet (must accommodate 24" x 46" paper) • Projector • Clock 	



Career and Technical Education – Science, Technology, Engineering

Science / Forensic Learning Center Storage

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Teacher • Staff/Faculty • Students 	<ul style="list-style-type: none"> • Teacher preparation and clean-up for lab exercises
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Fume hood to be double sided. 	
FURNITURE, FIXTURES & EQUIPMENT:	
<ul style="list-style-type: none"> • Refrigerator/freezer with small ice maker, not self-defrosting so that temperature will be constant • Casework on one wall with chemical resistant countertop, drawer/door base cabinets, and open shelf wall cabinets • Drying rack mounted above sink • Fire rated chemical storage cabinet • Residential dishwasher with permanently attached sign stating: <i>Thoroughly rinse all acid containing items before placing in dishwasher</i> • Paper towel dispenser • Soap dispenser • 2 tall work stools • Maximum linear feet of 12”D, adjustable height wooden shelving with rim guards on wall facing casework • 36”W x 84”H lockable storage cabinet 	





Career and Technical Education-Health Science

Biomedical Engineering

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Teacher • Staff/Faculty • Students 	<ul style="list-style-type: none"> • Lecture, labs, computer work • Technology-based instruction • Chemical, physical and biological experimentation • Collaborative relationship building • Working individually, in small groups, and in large groups • Mastering 21st Century learning skills • Project-based learning • Activities that stimulate inventive thinking, creativity and imagination • Collaborative relationship building • Demonstrations
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Emergency utility shut-off • Power and Data in apron of casework • One station to be handicapped accessible 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds for windows • Presentation Wall • 2 - flag holders and map hooks • Adjacent or Rear Wall: <ul style="list-style-type: none"> • 2 - 4'x4' Tack Boards (one on each side of 8'x4' Marker Board) • 1 – 8'x4' Marker Board • Casework – Side wall: <ul style="list-style-type: none"> • Sink cabinets and drawer/door cabinets • Drying racks above sinks • Door/shelf cabinets above sinks • Safety station(s) (number determined by code) including eyewash, body drench shower • Goggles cabinet with UV light for disinfecting • Fume hood at wall connecting with Storage/Prep Room • Fixed science demonstration table with power, data, gas and water • Hand washing sink 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 2 paper towel dispensers • 2 soap dispensers 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • 14 – 2-person tables with chemical resistant epoxy tops • 29 adjustable height stools • 2 tall storage cabinets with adjustable shelving • 3 bookcases (height may be dependent on window sill height), with adjustable shelving • Shallow drawer cabinet (must accommodate 24" x 46" paper) • Projector • Clock • Large Periodic Table Chart and other large wall charts (provide clear wall space and tack boards to hang additional material) 	



Career and Technical Education-Health Science Biomedical Engineering Storage

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Teacher • Staff/Faculty • Students 	<ul style="list-style-type: none"> • Teacher preparation and clean-up for lab exercises
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Fume hood to be double sided. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Refrigerator/freezer with small ice maker, not self-defrosting so that temperature will be constant • Casework on one wall with chemical resistant countertop, drawer/door base cabinets, and open shelf wall cabinets • Drying rack mounted above sink • Fire rated chemical storage cabinet • Residential dishwasher with permanently attached sign stating: Thoroughly rinse all acid containing items before placing in dishwasher 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Paper towel dispenser • Soap dispenser 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • 2 tall work stools • Maximum linear feet of 12”D, adjustable height wooden shelving with rim guards on wall facing casework • 36”W x 84”H lockable storage cabinet 	





Career and Technical Education-Health Science
 Preceptorship Learning Center

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Teachers • 24 Students 	<ul style="list-style-type: none"> • Technology-based instruction • Activities that stimulate inventive thinking, creativity and imagination • Collaborative relationship building
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • None 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds for windows • Presentation Wall • 2 - flag holders and map hooks • Adjacent or Rear Wall: <ul style="list-style-type: none"> • 2 - 4'x4' Tack Boards (one on each side of 8'x4' Marker Board) • 1 – 8'x4' Marker Board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Presentation Cart • Teacher stool • Student Area: <ul style="list-style-type: none"> • 12 – two student tables • 24 - student chairs • Projector • Clock 	



Career and Technical Education-Health Science Locker/Changing Room

USERS:	ACTIVITIES:
<ul style="list-style-type: none">• Students	<ul style="list-style-type: none">• Storing and changing into scrubs/uniforms
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none">• Adjacent to Learning Center but accessible from corridor to allow use by other programs• Provide separate entrances by gender	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none">• 40 – half height, 24” deep lockers• 4’x 4’ Tack Board	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none">• None	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none">• Benches	





HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS





VISUAL ARTS



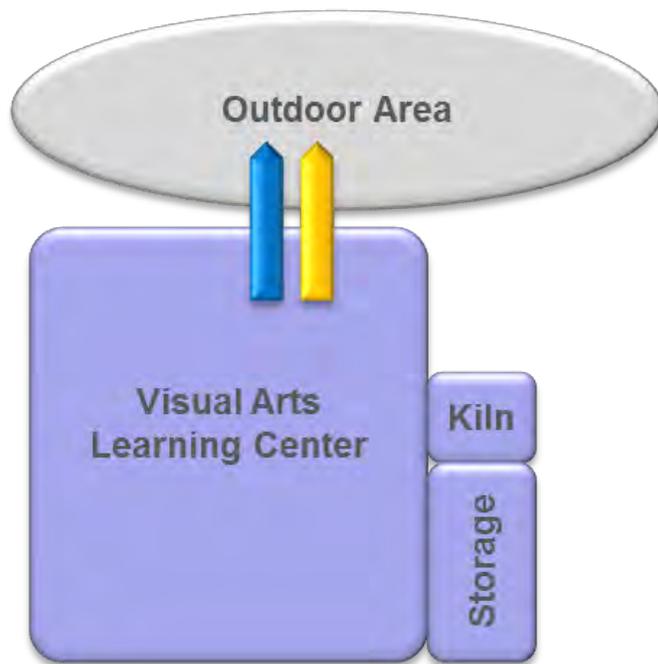
Visual Arts

Overview:

The arts are fundamental to communicating and understanding not only ourselves, but others. Through the arts we learn to appreciate and to create things of beauty. Important 21st Century skills enhanced by arts education include creativity, innovation, critical thinking, cooperative decision making, leadership, and capacity of problem-posing and solving. Visual Arts Learning Centers should:

- Meet the state and federal requirements
- Provide a view to the outdoors
- Provide for flexibility of course offerings
- Be easy to clean
- Create an environment conducive to creativity

The Visual Arts should be located in proximity to the Performing Arts to encourage collaboration.



Legend

-  Physical connection
-  Visual connection
-  Physical and/or acoustic separation

The functional relationships illustrated are diagrammatic only. Further interpretation of these relationships shall be implemented by the Design Team.



Space Requirements

Visual Arts	Required Spaces			
	Teaching Stations	Quantity	Average Square Feet	Net Area Provided
Visual Arts Learning Center	1	1	1,860	1,860
Kiln Room		1	154	154
Storage Room		1	221	221
Total	1			2,235



Visual Arts

Visual Arts Learning Center

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Teachers • Students 	<ul style="list-style-type: none"> • Creative individual and group activities • Learning/researching art history/artist • Discussions on Art criticism • Learning/practicing drawing, painting, embossed prints, ceramics, sculptures, printmaking, jewelry making, graphic design, digitally photography, etc. • Space flexible enough to support the whole class activity
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Need area for arranging still life with track lighting (equipped with a dimmer for light variation) • Northern exposure desirable • Provide access to outdoor space. • One markable wall – prefer chalkboard paint over whiteboard type surface 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds for windows • Presentation Wall • 2 - flag holders and map hooks • Adjacent or Rear Wall: <ul style="list-style-type: none"> • 2 - 4’x4’ Tack Boards (one on each side of 8’x4’ Marker Board) • 1 – 8’x4’ Marker Board • Casework – Side wall: <ul style="list-style-type: none"> • Sink cabinet – with sink projecting from front edge of casework to allow access from 3 sides (multiple deep sinks in the art room with one being a deep industrial sink (at least 24” deep) and one for hand-washing. Cabinets under sinks for cleaning supplies, etc. • Lockable door/shelf cabinets above sink • Counter tops for storing/displaying/drying 2D and 3D works in progress. Counter space with storage below in the form of drawers and cabinets • Shelving above marker boards and windows for project display • 1 wall with continuous tackable surface • Hanging retractable power outlet from the ceiling 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Paper towel dispenser • Soap dispenser 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Teacher demonstration table, 30”x60”, adjustable height, with chemical resistant top • Tall teacher stool with back • Student Area: <ul style="list-style-type: none"> • 24 student adjustable height stools with backs • 7 art tables, 42”x60”, with chemical resistant tops (1 to be used for still life set-up) • 4 computer tables, 30”x60” for use as graphic design • 4 tall lockable storage cabinets with adjustable shelving • Portfolio cabinets deep enough to hold several large portfolios (32”x42”) should be at least 24-36 drawers/compartments in the cabinet. At least 100 shallow drawers or 55 deeper drawers. • Double-sided mobile drying rack • 2 mobile paper racks • 55-tray tote tray cabinet with deep totes • 3 bookcases (height may be dependent on window sill height), with adjustable shelving and glass doors w/locks 	





HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS

- 2 shallow drawer cabinets with at least 4 drawers each to accommodate 36"x46" sized paper
- Printing press
- Floor easels.
- 2 potter's wheels.
- Slab roller for ceramics
- Space for paper cutters and matt cutter
- Projector



Visual Arts

Kiln Room

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Art teacher 	<ul style="list-style-type: none"> • Storing greenware. • Firing items in kiln. • Storing potters wheels when not in use
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Direct access from Visual Arts Learning Center (lockable door for security) • Provide ventilation for Kiln 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Electric ceramic kiln • Electric glass/jewelry kiln • Greenware cabinet with doors • Storage cabinet with countertop 	





HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS

Visual Arts

Storage Room

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Art teacher 	<ul style="list-style-type: none"> • Storing and maintaining art supplies.
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Lockable door 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Power Outlets 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Maximum LF of heavy-duty, adjustable height shelving – 50% 18" d, 25% 24" d, 25% 12" d. • 3-shelf mobile cart with recessed top well for moving supplies between Art Storage and Visual Arts Learning Center 	



PERFORMING ARTS



HISD EDUCATIONAL SPECIFICATIONS
DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS –
JUNE 26, 2014

CONSTRUCTION AND FACILITY SERVICES
FACILITIES PLANNING



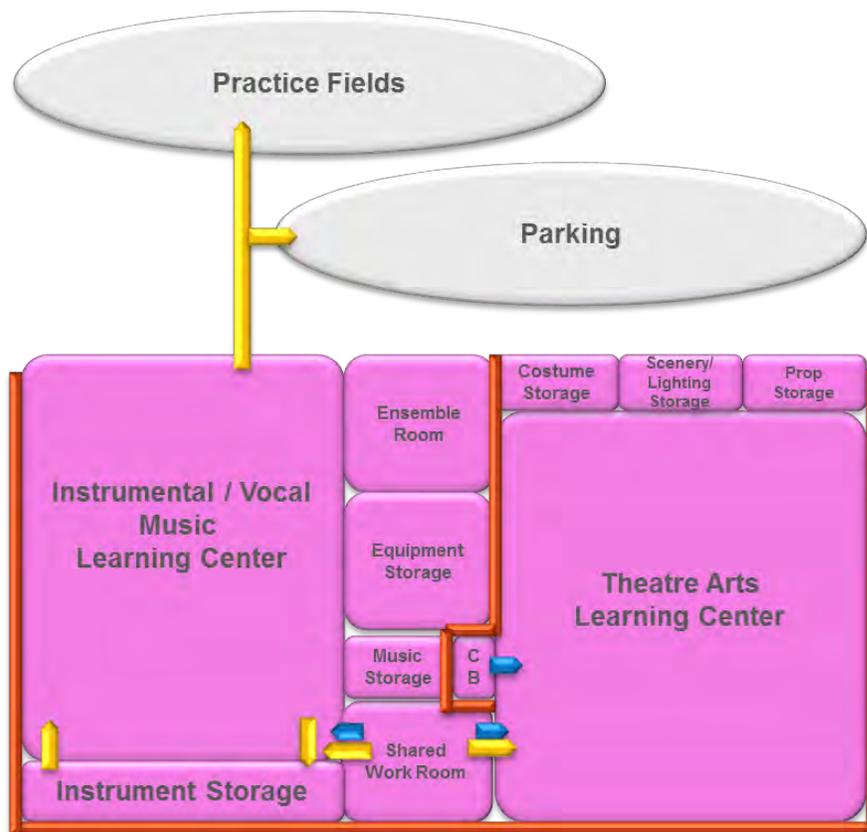


Performing Arts

The arts are fundamental to communicating and understanding not only ourselves, but others. Through performing arts students build a value system in which they learn self-discipline and responsibility. Important 21st Century skills enhanced by arts education include creativity, innovation, critical thinking, cooperative decision making, leadership, and capacity of problem-posing and solving. Performing Arts learning centers should:

- Provide for flexibility of course offerings
- Be accessible after regular school hours
- Create an environment conducive to creativity

The Performing Arts Learning Centers should be located adjacent to performance spaces – stage at cafeteria, auditorium, etc. and be in proximity to the Visual Arts to encourage collaboration.



Legend

- Physical connection
- Visual connection
- Physical and/or acoustic separation

The functional relationships illustrated are diagrammatic only. Further interpretation of these relationships shall be implemented by the Design Team.



Space Requirements

Performing Arts	Required Spaces			
	Teaching Stations	Quantity	Average Square Feet	Net Area Provided
Instrumental/Vocal Music Learning Center	1	1	1,432	1,432
Ensemble Room		1	230	230
Instrument Storage		1	258	258
Equipment Storage		1	196	196
Music Storage/Library		1	103	103
Theatre Arts Learning Center	1	1	2,790	2,790
Prop Storage		1	111	111
Scenery/Lighting Storage		1	385	385
Costume Storage		1	120	120
Shared Teacher Center		1	193	193
Total	2			5,818



Performing Arts

Instrumental / Vocal Music Learning Center

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Instrumental Music Instructors/Director or(s) • Students 	<ul style="list-style-type: none"> • Developing technical music skills through individual work, group work and performances • Instrumental music theory instruction • Orchestra Classes • Recitals • Meeting area for community • Recording of performances • Sectional usage
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Size opening to allow for transporting piano, drums, etc. • Provide acoustical treatments • Perimeter walls of the entire music suite and the walls of the instructional spaces shall be min. STC-60. Other walls within the suite shall be min. STC-45. • Sound-rated door should share the same rating as the walls. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Provide maximum LF of shelving above door height for display • 2 marker boards, one with permanent music staff markings. • Sound system – playback and recording • 2 - 4'x4' tack boards 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • 40 posture chairs with retractable tablet arms • 40 music stands • Music stand cart • Seated music risers • Small stand carts for risers • Conductor's podium: double podium with rail • Presentation cart • Teacher stool • Music folio cabinets • Projector 	





Performing Arts

Instrumental Music Learning Center – Instrument Storage

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> Instrumental Music Instructors/Director(s) Students 	<ul style="list-style-type: none"> Storing and retrieving orchestra instruments
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> Size opening to allow for transporting piano, drums, etc. Perimeter walls of the entire music suite and the walls of the instructional spaces shall be min. STC-60. Other walls within the suite shall be min. STC-45. Sound-rated door should share the same rating as the walls. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> 4'x4' marker board 4'x4' tack board Maximum # of instrument storage cabinets, lockable, solid doors Deep utility sink for cleaning instruments 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> Paper towel dispenser Soap dispenser 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> None 	

Average Distribution of Band Instruments (Wenger)

Instrument	Percent
Piccolo	1%
Oboe	3%
Flute	12%
Clarinet	24%
Alto Clarinet	3%
Bass Clarinet	3%
Bassoon	4%
Alto Sax	5%
Tenor Sax	1%
Baritone Sax	1%
Cornet/Trumpet	14%
French Horn	6%
Baritone Horn	4%
Trombone	6%
Tuba	4%
Snare Drum	6%
Tenor Drum	2%
Base Drum	1%
100%	

Average Distribution of Orchestra Instruments (Wenger)

Instrument	Percent
Violin	25%
Viola	19%
Cello	14%
Double Bass	8%
Flute	3%
Clarinet	3%
Trumpet	6%
Trombone	4%
Tuba	1%
French Horn	11%
Oboe	3%
Bassoon	3%
100%	



Performing Arts

Instrumental /Vocal Music Learning Center –Equipment Storage

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> Instrumental Music Directors Students 	<ul style="list-style-type: none"> Storing and retrieving uniforms
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> Perimeter walls of the entire music suite and the walls of the instructional spaces shall be min. STC-60. Other walls within the suite shall be min. STC-45. Sound-rated door should share the same rating as the walls. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> 4'x4' marker board 4'x4' tack board Maximum LF of double hanging rods with shelving above 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> None 	





Performing Arts

Instrumental /Vocal Music Learning Center – Music Storage/Library

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> Instrumental Music Directors Students 	<ul style="list-style-type: none"> Storing and sorting music
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> Perimeter walls of the entire music suite and the walls of the instructional spaces shall be min. STC-60. Other walls within the suite shall be min. STC-45. Sound-rated door should share the same rating as the walls. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> 4’x4’ marker board 4’x4’ tack board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> Music sorting cabinet Music storage cabinets 24”x36” table 2 chairs 	



Performing Arts

Shared Workroom

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Instrumental Music/ Vocal Music Directors • Theatre Instructor • Students 	<ul style="list-style-type: none"> • Planning • Grading • Meeting with students
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Perimeter walls of the entire music suite and the walls of the instructional spaces shall be min. STC-60. Other walls within the suite shall be min. STC-45. • Sound-rated door should share the same rating as the walls. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 4'x4' marker board • 4'x4' tack board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Double pedestal desks with center drawer & lock, 60" x 30" • Task chairs, swivel, tilt, armless • Guest chairs • 4-shelf bookcase, 52"H x 36"W x 15"D • 4-drawer vertical file, letter size, lockable 	





Performing Arts
Shared Ensemble Room

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> Instrumental Music/Vocal Music Directors Students 	<ul style="list-style-type: none"> Group rehearsals and lessons Sectionals
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> Provide acoustical treatments Perimeter walls of the entire music suite and the walls of the instructional spaces shall be min. STC-60. Other walls within the suite shall be min. STC-45. Sound-rated door should share the same rating as the walls. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> 2 Marker boards, one with permanent music staff Sound system - playback 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> 20 posture chairs with retractable tablet arms Chair storage cart Presentation Cart Teacher stool Electronic whiteboard 1 conductor's chair, music stand, podium 	



Performing Arts

Theatre Arts Learning Center (Black Box)

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Teacher • 28 Students • Community 	<ul style="list-style-type: none"> • Developing technical theatre skills through individual work, group work and performances • Drama instruction • Performances • Rehearsals • Dance • Meeting area for community • Recording of performances
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Size opening to allow for transporting sets, equipment, etc. • Consider overhead door to Prop Storage and exterior for ease of set and equipment movement • Provide acoustical treatments • Perimeter walls of the entire performing arts suite and the walls of the instructional spaces shall be min. STC-60. Other walls within the suite shall be min. STC-45. • Sound-rated door should share the same rating as the walls. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Retractable risers which provide stable platform for portable chairs • Catwalk around perimeter of room – approximately 4' wide • Drapes hung from catwalk • Continuous mirrors on one wall from base to 8'-0" AFF • Additional drapes in front of mirrors • Pipe grid with power for theatrical lighting • Dimmer system for theatrical lights • Sound system • All interior finishes to be black • 1 - 4'x 12' marker boards • 2 - 4'x4' tack boards 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Chairs • Presentation Cart • Teacher stool • Portable ballet barrel(s) • Projector • Clock • 2 lockable double door storage units 	





Performing Arts

Theatre Arts Learning Center – Prop Storage

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Drama Instructor • Students 	<ul style="list-style-type: none"> • Storing props • Storing costumes.
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Directly accessible from Black Box. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 4'x4' marker board • 4'x4' tack board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Heavy duty adjustable storage on 2-3 walls 	



Performing Arts

Theatre Arts Learning Center – Scenery/Lighting Storage

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Drama Instructor • Students 	<ul style="list-style-type: none"> • Storing sets • Storing theatrical lighting.
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Directly accessible from Black Box • Consider use of coiling overhead door to both exterior and to black box. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 4'x4' marker board • 4'x4' tack board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Heavy duty adjustable storage on 1 wall • Tool storage cabinet • 2 – double door tall storage cabinets 	





Performing Arts

Theatre Arts Learning Center – Costume Storage

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Drama Instructor • Students 	<ul style="list-style-type: none"> • Storing costumes • Repairing costumes.
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Directly accessible from Black Box 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 4'x4' marker board • 4'x4' tack board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Double height rods along length of one wall with shelving above for additional storage • Sewing machine • 2 – 30" x 60" tables • 4 - chairs • 2 – double door tall storage cabinets 	



Performing Arts

Theatre Arts Center –Control Booth

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Theater Instructor • Instrumental/Vocal Directors • Students • Community 	<ul style="list-style-type: none"> • Control of lighting and sound systems, • Controlling and creating of special effects • Recording, taping and editing of performances
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Locate adjacent to and accessible through workroom • Provide operable window to performance space 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Light board • Sound board • 4'x4' marker board • 4'x4' tack board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • 2 Chairs • 30'x60" tables • Tall lockable 2-door storage cabinet 	





HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS





PHYSICAL EDUCATION / ATHLETICS



HISD EDUCATIONAL SPECIFICATIONS
DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS –
JUNE 26, 2014

CONSTRUCTION AND FACILITY SERVICES
FACILITIES PLANNING





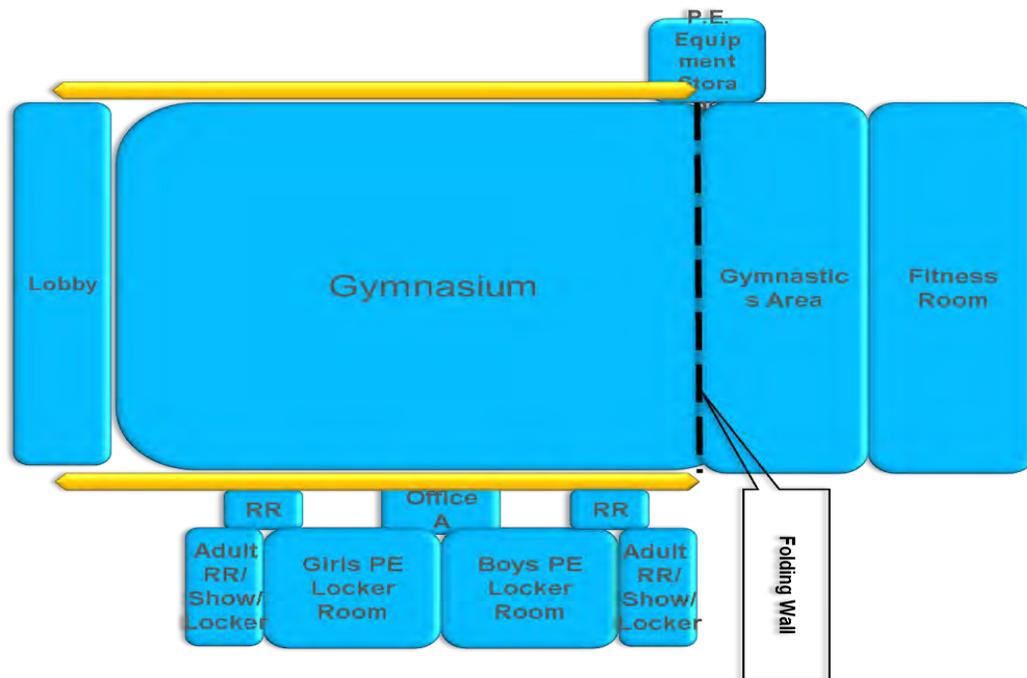
Physical Education/Athletics

Overview:

The mission of HISD's Health and Physical Education programs is to provide a framework of knowledge, practices and skills to positively impact student's health and physical well-being. Health Education focuses on the development of wellness lifestyles by addressing knowledge, attitudes, behaviors and skills for healthy living. Physical Education and Athletic programs focus on personal fitness through participation in leisure and lifetime activity that lead to self-responsibility, teamwork, sportsmanship, and leadership. The following sports are offered in the Athletic program:

- August-November: Boys Football, Girls Volleyball, Girls Team Tennis
- December-March: Boys and Girls Basketball, Swimming, Tennis, Cross-Country, Golf, Track, Wrestling, Soccer
- March-May: Boys Baseball, Girls Softball

Community use and involvement with the PE/Athletics programs is needed and encouraged through the availability of indoor and outdoor facilities when not being used as part of the school program.



Legend

- Physical connection
- Visual connection
- Physical and/or acoustic separation

The functional relationships illustrated are diagrammatic only. Further interpretation of these relationships shall be implemented by the Design Team.





Space Requirements

Physical Education/Athletics	Required Spaces			
	Teaching Stations	Quantity	Average Square Feet	Net Area Provided
Gymnasium (seating for average program capacity of school) with folding wall for gymnastics area	2	1	11,621	11,621
Fitness Room (divided with glass wall)		1	1,953	1,953
Multipurpose (PTO) Storage		1	184	184
Boys'/Girls' PE Locker Room		2	697	1,393
Toilets/Hand Sinks		2	287	573
Adult Toilet/Shower/Locker		2	118	235
Office A		2	122	243
PE Equipment Storage		1	519	519
Total	2			16,721



Physical Education/Athletics

Lobby

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Parents • Students • Community members • Faculty/staff 	<ul style="list-style-type: none"> • Transition/surge space for events held in Gymnasium • Entering and exiting of events held in Gymnasium • Event attendee overflow • Small sitting area • Greeting of attendees for events held in the Gymnasium
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Consider shared lobby if applicable with floor plan 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • None 	





HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS

P.E./Athletics

Gymnasium

USERS: <ul style="list-style-type: none"> • PE Teachers/Coaches • Students • Parents • Community 	ACTIVITIES: <ul style="list-style-type: none"> • Physical education classes and activities • Sports: basketball, volleyball, gymnastics, badminton, ultimate freesbie, dodge ball, kickball • Fitness/health presentations, • School assemblies • Performances • Graduation • Community sports activities/events
DESIGN CONSIDERATIONS: <ul style="list-style-type: none"> • Protect all devices and windows from damage by ball strikes • Wall finish and any acoustic treatments must be capable of sustaining repeated ball strikes • Includes extended area for gymnastics on one side of the building 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed <ul style="list-style-type: none"> • 2 glass, motorized, height adjustable, retractable backboards • 4 fiberglass, motorized, height adjustable, retractable backboards • Telescoping bleachers to seat number indicated in space requirements • Volleyball system to include poles and recessed floor sleeves • Floor markings for basketball and volleyball • Continuous wall pads on end walls • Motorized curtain to divide gym into 2 teaching areas • Scoreboard/clock • Individual sound system 	
Owner Furnished – Contractor Installed <ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed <ul style="list-style-type: none"> • 2 - 30"x60" folding tables • 6 Chairs 	



P.E./Athletics

Weight/Fitness Room

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Coaches • Teachers • 20-32 students 	<ul style="list-style-type: none"> • Physical education classes • Weight training for students and staff • Potential for community use
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Provide interlocking rubber tile floor over VCT or concrete floor (polished or stained) • Divide space with glass wall 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 8' marker board with tack strip • 4' tack boards • Mirrors on one wall • Interlocking rubber tile floor 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Paper towel dispenser • Sanitizer dispenser 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Weight equipment and machines (circuit weights, free weights, exercise bikes, treadmills) 	





HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS

P.E./Athletics

Boys/Girls P.E. Locker Room

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • PE Teachers • Coaches • Students 	<ul style="list-style-type: none"> • Changing clothes • Storing personal items during classes, practices or competitions
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Design for air flow that will maintain consistent temperature and humidity level • Provide clear view for passive supervision (no tall lockers blocking line of sight) 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 86 of 6:1 lockers • Benches • 4'x4' marker board • 4'x4' tack board • Mirrors 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Paper towel dispenser • Sanitizer dispenser 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • None 	



P.E./Athletics

Student Toilets

USERS:	ACTIVITIES:
<ul style="list-style-type: none">• Students	<ul style="list-style-type: none">• Restroom• Personal Hygiene
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none">• None	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none">• Mirrors	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none">• Paper towel dispensers• Soap dispensers	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none">• Shower curtains	





HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS

P.E./Athletics

Adult Toilet/Shower/Locker

USERS:	ACTIVITIES:
<ul style="list-style-type: none">Coaches/Teachers	<ul style="list-style-type: none">Restroom and bathing
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none">None	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none">Mirrors2 high lockers	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none">Paper towel dispenserSoap dispenser	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none">Shower curtain	



P.E./Athletics

Office B

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Athletic Director and/or Coaches • Students 	<ul style="list-style-type: none"> • Space for Athletic Director, coach and/or teachers to perform administrative tasks • Secure storage for electronic equipment • Area for filing of athletic program documents
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • None 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds on windows • 4'x4' marker board • 4'x4' tack board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Double pedestal desk with center drawer & lock, 60" x 30" • Credenza • Task chair • 2 Guest chairs • 36" conference table • 2 4-shelf bookcases, 52"H x 36"W x 15"D • 2 4-drawer vertical file, letter size, lockable 	





HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS

P.E./Athletics

P.E. Equipment Storage

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> PE Teachers/Coaches Students 	<ul style="list-style-type: none"> Storing and retrieving equipment used for physical education classes
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> Floors need to be level and transition strip should be low profile to allow for easy movement of heavy equipment on carts. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> None 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> Heavy-duty adjustable shelving on 3 walls. Lower shelf 24”D. Upper shelves to ceiling 18”D. Locate bottom shelf on 2 walls 48” AFF for ball carts and mats. Provide pegboard on 1 wall for hanging jump ropes, hula hoops, etc. 	



P.E./Athletics

Multipurpose (PTO) Storage

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • PTO Members • Parents 	<ul style="list-style-type: none"> • Storing and retrieving supplies for PTO meetings and community events
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Floors need to be level and transition strip should be low profile to allow for easy movement of heavy equipment on carts. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Maximum LF of heavy-duty 18”D adjustable shelving 	





HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS





ADMINISTRATION / GUIDANCE



HISD EDUCATIONAL SPECIFICATIONS
DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS –
JUNE 26, 2014

CONSTRUCTION AND FACILITY SERVICES
FACILITIES PLANNING





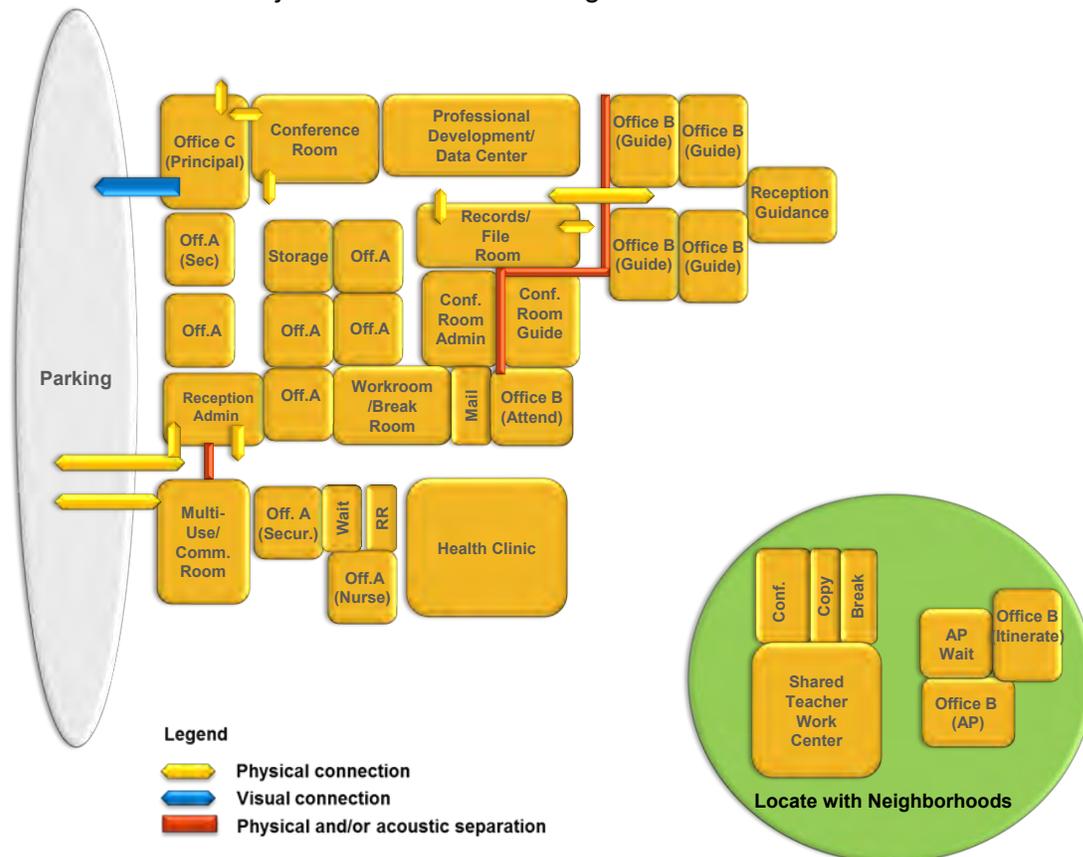
Administration/Guidance

Overview:

These facilities are most community member's first introduction to the School. As such, they must not only be inviting, professional and businesslike but also serve as the secure checkpoint prior to visitors entering the school. The Administration/Guidance facilities should:

- Provide a secure entrance
- Provide privacy for confidential discussions
- Store student and financial records
- Serve as the communications hub of the school
- Provide a readily accessible location for the School Clinic
- Provide spaces for receiving and distributing incoming mail and packages

The entrance to the Administration suite shall be located adjacent to the front door of the school. It should be located adjacent to but separate from Guidance. Guidance should be readily accessible to Students and easy to find by Parents but should not be perceived as being part of Administration. Satellite Administration and Guidance offices should be located adjacent to the various neighborhoods.



The functional relationships illustrated are diagrammatic only. Further interpretation of these relationships shall be implemented by the Design Team.



Space Requirements

Administration/Guidance	Required Spaces			
	Teaching Stations	Quantity	Average Square Feet	Net Area Provided
Administration				
Reception, Administration		1	500	545
Office A (Secretary, Accounting Clerk)		4	100	452
Office C (Principal)		1	250	253
Office B (AP, Dean, Magnet Coordinator, Business Manager)		5	125	535
AP Reception/Waiting		2	100	789
Office B (Police Officer)		1	150	129
Conference Room, Main		1	250	253
Conference Room, Small		2	150	332
Storage		2	200	388
Health Clinic		1	500	500
Reception/Waiting		1	75	51
Office A		1	100	99
Storage		1	80	153
Restroom		1	65	62
Guidance/Student Services				
Reception, Guidance		1	200	221
Office B (Attendance, Counselor)		4	125	532
Office C (Registrar)		1	250	158
Conference Room, Small		1	150	154
Testing Storage		1	150	188
Records/File Room		2	200	374
Administration/Guidance Workroom/Break Room		1	300	247
Mail Pick Up Room		1	75	50
Shared				
Teacher Work Center - Work Stations (Copier Room, Conference Room and Break Area Included)		3	1,000	3,357
Office B (Itinerant)		1	125	132
Multi-use/Community Room		1	300	288
Total	0			10,242



Administration/Guidance

Reception, Administration

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Parents • Students • Community members • Faculty/staff 	<ul style="list-style-type: none"> • Greeting and welcoming people and directing them to the proper location or person • Waiting/seating area for visitors, students, and staff members • Controlling entrance to the school
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • All visitors must pass through reception to enter school • Use modular furniture for the circulation desk. A portion shall be at height to meet accessibility requirements. • Hard wired with additional electrical outlets 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Modular reception desk with work stations to include: <ul style="list-style-type: none"> • 30”D x 30”H x 10-12 LF work surface (section with reduced height for greeting children/ ADA compliance). • Rear work surface 30”D x 30”H • Work surfaces should have lockable built-in storage below including a combination of 6”D and file drawers (at least 4) as well as cabinets with adjustable shelving • 2 Task chairs • Guest chairs • Side tables • Video Display • Computer • Phone • Scanner: ID • Printer • Security Panic Button • Fax 	





Administration/Guidance

Office A

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Staff/Faculty • Clerical Support Staff • Students • Parents 	<ul style="list-style-type: none"> • Assisting in administrative record keeping • Preparation of correspondence, reports and other administrative tasks • Private conferences
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Hard wired with additional electrical outlets 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds on windows • 4'x4' marker board • 4'x4' tack board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Double pedestal desk with center drawer & lock, 60" x 30" • Task chair • 2 guest chairs • 4-shelf bookcase, 52"H x 36"W x 15"D • 4-drawer vertical file, letter size, lockable • Computer • Phone • Scanner • Printer • Fax 	



Administration/Guidance

Office C (Principal)

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Principal • Students • Parents 	<ul style="list-style-type: none"> • Conducting administrative duties • Preparing correspondence and reports • Meeting with parents, students and other visitors • Placing phone calls
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Locate with view to school entry drive. • Locate so Principal can leave Administration Suite without being seen from reception. • Should have direct access to large conference room 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds on windows • 4'x4' marker board • 4'x4' tack board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Double pedestal desk with center drawer & lock, 60" x 30" • Credenza • Task chair • 4 guest chairs • 48" conference table • Video Display • 2 - 4-shelf bookcases, 52"H x 36"W x 15"D • 4-drawer vertical file, letter size, lockable • TV 	





Administration/Guidance

Principal's Restroom

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> Principal Visitors Staff 	<ul style="list-style-type: none"> Personal hygiene
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> None 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> Mirrors 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> Paper towel dispenser Soap dispenser Toilet paper dispenser 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> Storage Cabinet 	



Administration/Guidance

Office B (AP)

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Staff • Teachers • Assistant Principal • Students • Parents 	<ul style="list-style-type: none"> • Conducting administrative tasks • Preparing correspondence and reports • Creating and documenting new and existing students • Meeting with parents, students and other visitors • Placing phone cards
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Locate with neighborhoods 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds on windows • 4'x4' marker board • 4'x4' tack board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Double pedestal desk with center drawer & lock, 60" x 30" • Task chair • 4 guest chairs • 36" conference table • 4-shelf bookcase, 52"H x 36"W x 15"D • 4-drawer vertical file, letter size, lockable • Filing cabinets 	





Administration/Guidance

AP Waiting

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Parents • Students • Community members • Faculty/staff 	<ul style="list-style-type: none"> • Greeting and welcoming people • Waiting/seating area for visitors, students, and staff members
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Should be located adjacent to Neighborhoods 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Modular reception desk with work stations to include: <ul style="list-style-type: none"> • 30”D x 30’H x 10-12 LF work surface (section with reduced height for greeting children/ ADA compliance). • Work surfaces should have lockable built-in storage below including a combination of 6”D and file drawers (at least 4) as well as cabinets with adjustable shelving • 2 Task chairs • Guest chairs • Side tables 	



Administration/Guidance

Conference Room, Main

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Principal • Staff/Faculty • Parents/Students • School Support Groups (PTO, etc.) 	<ul style="list-style-type: none"> • Meetings/Conferences between Faculty/Staff and Students, Parents and Community
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Provide direct access from Principal's Office and secondary corridor. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds on windows • Marker and tack board in cabinet 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Credenza • Conference table for 18 people • 18 Swivel, tilt armchairs • Television and/or presentation wall • Computer • Projector 	





Administration/Guidance

Conference Room, Small

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Staff/Faculty • Parents • School Support Groups (PTO, etc.) 	<ul style="list-style-type: none"> • Meetings/Conferences between Faculty/Staff and Students, Parents and Community
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • None 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds on windows • Marker and tack board in cabinet 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Credenza • Conference table for 6 people • 6 Swivel, tilt armchairs • Television and/or presentation wall • Computer • Projector 	



Administration/Guidance

Storage Room

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Guidance Clerk • Counselors • Administrators' • Office Staff 	<ul style="list-style-type: none"> • Storing office supplies • Storing educational materials
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • None 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Data outlet for phone, fax and internet 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Maximum LF of heavy duty adjustable shelving • Phone 	





HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS

Administration/Guidance

Office A (Security Office)

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Security Officer • Staff/Faculty • Students • Parents 	<ul style="list-style-type: none"> • Administrative tasks • Preparing correspondence and reports • Creating and documenting safety and security matters • Meeting with parents, students and other visitors
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Locate next to reception area 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds on windows • 4'x4' marker board • 4'x4' tack board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Double pedestal desk with center drawer & lock, 60" x 30" • Task chair • 2 guest chairs • 4-shelf bookcase, 52"H x 36"W x 15"D • 4-drawer vertical file, letter size, lockable • State of the art surveillance system • Phone • Computer • Printer 	



Administration/Guidance

Health Clinic – Reception/Waiting

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • School nurse • Staff • Students • Parents • Visitors 	<ul style="list-style-type: none"> • Waiting area for visitors, students, and staff members
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Visual connection between Nurses’ Office and Waiting 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • 4 guest chairs • Literature racks 	





HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS

Administration/Guidance

Health Clinic

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • School nurse • Staff • Students • Parents 	<ul style="list-style-type: none"> • Treating ill or hurt students • Conducting medical exams/screening • Dispensing medications • Waiting area for ill students prior to being picked up
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Visual connection between Nurses' Office and Clinic • Include individual lighting/dimmer 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds on all windows • Sink cabinet with single deep sink • 4 LF of Drawer/door cabinets – lockable • 6 LF Door/shelf wall cabinets • Cubicle curtain track and curtain 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Paper towel dispenser • Soap dispenser 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • 4 Cot/exam table • Adjustable height stool • Locking refrigerator with ice maker • Biohazard disposable can • Medical sharps waste disposal • 2 guest chairs • Defibrillator • 4 end tables • Scale • Portable blood pressure machine • Microwave 	



Administration/Guidance

Health Clinic – Office A

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • School nurse • Staff • Students • Parents • Visitors 	<ul style="list-style-type: none"> • Consultation by nurse with students, parents and staff • Record-keeping and paperwork • Working with student health files
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Visual connection between Nurses' Office and Waiting 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds on windows • 4'x4' marker board • 4'x4' tack board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Double pedestal desk with center drawer & lock, 60" x 30" • Credenza • Task chair • 2 guest chairs • 4-shelf bookcases, 52"H x 36"W x 15"D • 4-drawer vertical file, letter size, lockable • Phone • Computer • Printer • File cabinet • Literature rack 	





HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS

Administration/Guidance

Health Clinic - Restroom

USERS: <ul style="list-style-type: none">• Staff• Students• Faculty• Visitors	ACTIVITIES: <ul style="list-style-type: none">• Restroom activities• Hand Washing• Personal hygiene
DESIGN CONSIDERATIONS: <ul style="list-style-type: none">• Make two individual restrooms	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed <ul style="list-style-type: none">• Mirror• None	
Owner Furnished – Contractor Installed <ul style="list-style-type: none">• Paper towel dispenser• Soap dispenser• Toilet paper dispenser	
Owner Furnished – Owner Installed <ul style="list-style-type: none">• Storage cabinet for hygiene supplies	



Administration/Guidance

Health Clinic - Storage

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> Administrators' School Nurse 	<ul style="list-style-type: none"> Storing Medication Storing Medical Equipment/Materials
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> None 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> Electrical outlet 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> Maximum LF of heavy duty adjustable shelving 	





Administration/Guidance (Career Center)

Reception, Guidance

<p>USERS:</p> <ul style="list-style-type: none"> • Parents • Students • Community members • Faculty/staff 	<p>ACTIVITIES:</p> <ul style="list-style-type: none"> • Greeting and welcoming people and directing them to the proper location or person • Waiting/seating area for visitors, students, and staff members
<p>DESIGN CONSIDERATIONS:</p> <ul style="list-style-type: none"> • None 	
<p>FURNITURE, FIXTURES & EQUIPMENT:</p> <p>Contractor Furnished – Contractor Installed</p>	
<ul style="list-style-type: none"> • None 	
<p>Owner Furnished – Contractor Installed</p> <ul style="list-style-type: none"> • Modular reception desk with work station to include: <ul style="list-style-type: none"> • 30”D x 30”H x 4-6 LF work surface (section with reduced height for greeting children) • Include a transaction counter 1’D x 42”H with a maximum of 6” overlapping work surface • Rear work surface 30”D x 30”H • Work surface should have lockable built-in storage below including a combination of 6”D and file drawers (at least 4) as well as cabinets with adjustable shelving 	
<p>Owner Furnished – Owner Installed</p> <ul style="list-style-type: none"> • Task chair • Computer • Printer • Data setup • Seating for 6 • Phone 	



Administration/Guidance

Office B (Attendance, Registrar, Officer)

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Attendance Clerk, Registrar, Officer • Staff • Students • Parents 	<ul style="list-style-type: none"> • Administrative tasks • Preparation of correspondence and reports • Creating and documenting new and existing students • Meeting with parents, students and other visitors
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • None 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds on windows • 4'x4' marker board • 4'x4' tack board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Double pedestal desk with center drawer & lock, 60" x 30" • Task chair • 2 Guest chairs • 4-shelf bookcase, 52"H x 36"W x 15"D • 4-drawer vertical file, letter size, lockable • Computer • Printer • Data setup • Phone 	





Administration/Guidance

Conference Room, Small – Guidance/Student Services

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Staff/Faculty • Parents • Visitors 	<ul style="list-style-type: none"> • Meetings/Conferences between Faculty/Staff and Students, Parents and Community
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • None 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds on windows • Marker and tack board in cabinet 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Credenza • Conference table for 6 people • 6 Swivel, tilt armchairs • Television and/or presentation wall • Projector 	



Administration/Guidance

Records/File Room

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Guidance Clerk • Counselors • Administrators 	<ul style="list-style-type: none"> • Storing and retrieving student records
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Room should be treated as a 1 hour fire-rated enclosure. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 4'x4' marker board • 4'x4' tack board • Maximum LF of heavy-duty, adjustable, wall-mounted shelving above filing cabinets for additional storage 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • 24"x36" table • 2-door lockable storage cabinet • Side chair • 10 - 5-drawer vertical file cabinets 	





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Administration/Guidance

Mail Pick Up

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Faculty • Staff 	<ul style="list-style-type: none"> • Picking up mail • Reading notices • Dropping off mail
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Provide in/out doors off of secondary corridor. • Mailboxes provide separation between this space and workroom/break room. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 4'x8' tack board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • None 	



Administration/Guidance

Workroom/Break Room

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Faculty • Staff • Volunteers • Parents 	<ul style="list-style-type: none"> • Copying • Collating • Preparing communications for mailing • Laminating, book making, poster making • General office work • Storing and retrieving supplies • Mail delivery and retrieval
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Mail slots should open directly to mail pick up room. • Needs access to main office 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds on windows • 4'x4' marker board • 4'x4' tack board • 75 - 12"W x 9"H x 12"D pass through mail slots with 24"D adjustable shelving below for packages • Approximately 10 LF of casework with countertop, sink cabinet, drawer/door base cabinets and door/shelf wall cabinets • Large counter (standing height) in the middle of the space for sorting (with a stack of flat file drawers and drawer/door cabinets). 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Paper towel dispenser • Soap dispenser 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • 36" x 72" work tables • 6 Lounge chairs • Refrigerator with icemaker • 8 Chairs • 2 - 42" square tables • Vending machines – 2 drink & 1 snack (vendor provided) • Microwaves/Oven • Copier 	





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Administration/Guidance

Shared – Teacher Work Center, Work Stations

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> Teachers 	<ul style="list-style-type: none"> Preparing lesson plans Teacher supply storage Researching Meeting
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> None 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> 4'x4' marker board 4'x4' tack board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> Modular open office systems furniture with keyed over desk storage and file drawers, each set separately keyed to a master. Tilt swivel desk chairs on casters 	



Administration/Guidance

Shared – Teacher Work Center, Copier Room

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> Teachers 	<ul style="list-style-type: none"> Preparing lesson documents Teacher supply storage
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> Provide for direct access from the corridor without the need to go through the Work Station area 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> 4'x4' marker board 4'x4' tack board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> Copier Tall double door storage cabinet 	





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Administration/Guidance

Shared – Teacher Work Center, Conference Room

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> Teachers 	<ul style="list-style-type: none"> Meetings Collaboration
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> None 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> 4'x4' marker board 4'x4' tack board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> Credenza Conference table for 6 people 6 Swivel, tilt armchairs Television and/or presentation wall Projector 	



Administration/Guidance

Shared – Teacher Work Center, Break Area

USERS: <ul style="list-style-type: none">Teachers	ACTIVITIES: <ul style="list-style-type: none">LoungingEating
DESIGN CONSIDERATIONS: <ul style="list-style-type: none">None	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed <ul style="list-style-type: none">4'x4' marker board4'x4' tack board	
Owner Furnished – Contractor Installed <ul style="list-style-type: none">None	
Owner Furnished – Owner Installed <ul style="list-style-type: none">ChairsTables	





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Administration/Guidance

Shared – Office B (Itinerant)

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Staff • Students • Parents 	<ul style="list-style-type: none"> • Administrative tasks • Preparation of correspondence and reports • Creating and documenting new and existing students • Meeting with parents, students and other visitors
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Locate with Neighborhoods, Office B (AP) and Teacher Work Centers. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Blinds on windows • 4'x4' marker board • 4'x4' tack board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Double pedestal desk with center drawer & lock, 60" x 30" • Task chair • 2 Guest chairs • 4-shelf bookcase, 52"H x 36"W x 15"D • 4-drawer vertical file, letter size, lockable 	



Administration/Guidance

Shared – Multi-Use/Community Room

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Community Members • Principal • Staff/Faculty • Parents/Students • School Support Groups (PTO, etc.) 	<ul style="list-style-type: none"> • Meetings/Conferences between Faculty/Staff and Students, Parents and Community
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • None 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Approximately 6' LF casework including, sink cabinet, door base and wall cabinet • Blinds on windows • Marker board • Tack board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • 2 door locking storage cabinet • Computer work tables • Task chairs • Modular tables for easy rearrangement depending on room use (18" x 48") • Stackable chairs • Projector • Television and/or projector 	





Administration/Guidance

Testing Storage Room

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Guidance Clerk • Counselors • Administrators' • Office Staff 	<ul style="list-style-type: none"> • Storing office supplies • Storing educational materials
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • None 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Maximum LF of heavy duty adjustable shelving 	



FOOD SERVICE



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DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS –
JUNE 26, 2014

CONSTRUCTION AND FACILITY SERVICES
FACILITIES PLANNING





Food Service

Overview:

School Food Service Trends

Source: National Food Service Management Institute

Purchasing food service equipment and/or planning new and renovated school nutrition facilities can be one of the most challenging projects for school administrators. Success with these projects can be achieved by communicating with professionals in the industries of school food and nutrition, engineering, and architecture.

There are many aspects that need to be considered. When you take into account the rapidly changing architecture technology, the constantly evolving school food nutrition requirements, and student preferences, it is essential to design school cafeterias that are functionally sound, financially and operationally efficient, and student relevant.

A state-of-the-art school cafeteria and operation can make a significant impact on student participation in the child nutrition program and thereby on student performance.

Furthermore, with the increase in the number of summer or after-school feeding programs across the country, and especially in urban settings, school cafeterias are evolving into areas for community centers, parent open houses, and other common meeting places, acting as living rooms for the broader community we serve.

Key Considerations in Designing a Successful School Food Operation and Cafeteria

Increased Emphasis on Health and Wellness

- The Healthy, Hunger-Free Kids Act of 2010, championed by First Lady Michelle Obama and signed by President Obama, authorizes funding and sets policy for the United States Department of Agriculture (USDA) core child nutrition programs, including the National School Lunch Program and National School Breakfast Program. Through this Act, the USDA made the first major changes in school meals in 15 years to help ensure a healthier generation of children. These changes are intended to significantly benefit the long-term well-being and success of today's students.
- Even prior to the Healthy, Hunger-Free Kids Act of 2010, during the Child Nutrition and WIC Reauthorization Act of 2004, and in addition to wellness policies on food and nutrition education, there were ramifications and policies focusing on the food environment, food service operations, and even food service equipment and design. For example, local policies might suggest the following in regard to the eating environment:



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Increased Emphasis on Health and Wellness (continued)

- Dining areas should be clean, attractive, well lighted, and well maintained and should provide adequate time and space to eat meals.
 - Dining areas should be designed to minimize the amount of time that students spend waiting in line.
 - Safe drinking water and convenient access to facilities for hand washing and oral hygiene should be available during all meal periods.
 - Dining areas should consider additional wellness messaging in their design, such as the need for signage or demonstrations that incorporate wellness education.
- The increased emphasis on healthy methods of cooking has also changed the types of equipment that used to be standard in food service kitchens. For example, instead of deep- fat fryers that once were included in kitchen preparation areas, steamers and convection ovens are now a more suitable replacement.

Food Security and Emergency Preparedness

Food security and emergency preparedness are very real issues for today's school nutrition programs. Crisis management may include having a plan in place in case of lockdown of a school building. Such a crisis may require schools to plan food to accommodate a different number of students, particularly for centralized or satellite operations. Security planning may include additional locking, camera, or communication systems, such as phone tree networks, or an NOAA radio which was originally used to transmit weather-related information, but can also be used to communicate other alerts and emergency information.



Emergency planning for natural disasters is also receiving renewed attention, both from the standpoint of planning for evacuation and for sheltering in place. The idea of sheltering in place as a response to an emergency situation may mean that schools must contend with the possibility that a major incident might necessitate keeping students at school for longer periods of time, such as days rather than hours. The use of schools for emergency shelters for both students and residents of the community has also become a priority planning issue with disasters such as Hurricane Katrina.

Alternate Food Production Systems

Labor shortages are not new, but continue to be a concern across the entire food service industry, including schools. To answer this problem, some large school districts such as HISD have switched to centralized production facilities. Although high school kitchen designs tend to focus more on fresh on-site cooking, often in view of the customer service area, many high-use items can be prepared in the central location and supplied to the school campus to eliminate preparation time and deliver consistent, safe products for menu incorporation. This method reduces equipment, inventory, and storage needs in school sites. In most cases, it can reduce



overall labor or, at a minimum, redirect labor to a front-of-the-house customer focus. This is especially critical with older student customers.

Smaller and More Mobile Equipment

Newer equipment trends include a focus on smaller equipment and more mobile units, particularly for self-service areas such as salad, deli, or fruit and vegetable bars. Smaller and more mobile equipment offers the maximum flexibility to accommodate daily, as well as long-term menu needs. In addition, smaller, more mobile equipment also allows the service of food in schools in non-traditional locations.

Equipment with New or Blended Technologies

Cooking equipment with multiple or blended cooking options has become more common. Blended cooking equipment offers efficient and faster cooking. Examples include:

- Combi-ovens which offer the opportunity to cook with or without steam
- Central cooking units or “mono-blocks” may include gas burners, induction cooking plates, electric solid tops, wok ports, etc.
- Combined convection and microwave systems
- Combined lightwave and microwave ovens

Combination technology is now being found in other areas besides cooking equipment. Blixers or combination blenders and mixers are a more versatile and powerful option in food preparation. Conversely, more specialized equipment is also popular. Although not as commonly purchased in schools, bagel mixers, pizza ovens, and specialty coffee equipment have become popular in commercial restaurants.

Labor-Saving Options

Automation of equipment has already been used as one solution to the labor shortage in quick service restaurants. While schools may not be able to take advantage of this solution as completely as other segments of the food service industry, purchasing equipment that enables labor savings is one way to combat the labor shortage. Options that schools have installed include self-cleaning or descaling systems on certain types of equipment such as steamers, or water washing hoods that can be pre-set to wash when they are not being used. A trend toward manufacturing equipment with built-in maintenance operations is being observed across the board for many types of equipment. As it becomes a value-added feature, it may also reduce warranty cost.

Better Ventilation

Newer technology in ventilation systems allows for more comfortable work environments. Newer technologies include ventless hoods and cooking equipment that have been developed to allow the use of equipment outside of a ventilation hood; an example would be some specialty steamers. Local regulations should be followed in regard to the use of these; however, some schools have profited from the expanded cooking area. Less equipment underneath the hood might also be considered energy saving as it decreases the load on the heating, ventilation, and air conditioning (HVAC) systems. Due to increasing energy costs, the goal to minimize ventilation needs is also a trend for the future. In addition, ultraviolet hoods are now available for cleaning





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grease that accumulates in and above range filters and ducts.

Increased Emphasis on Food Safety

Implementation of HACCP (Hazard Analysis Critical Control Point)-based Standard Operating Procedures is required in all areas of the school food service operation shown below:

- Improved chilling of foods with smallwares and refrigeration equipment
- Better temperature tracking with faster and more convenient types of thermometers (for example, thermocouple and infrared thermometers) as well as more efficient documentation systems
- Decreased cross-contamination with equipment and supplies using color-coded methodology
- Greater availability of equipment that meets HACCP standards
- More effective hot- and cold-holding of foods
- Greater emphasis on equipment that is easy to clean and sanitize, as well as more effective, easier-to-use cleaning supplies
- Equipment systems that are integrated into computerized smart systems for better tracking and efficiency

Incorporation of Electro-Processors and Computers into Equipment

The use of electro-processor-based controls from electro-mechanical controls has become the standard. Electro-processor-based controls may be seen as digital read outs, touch pads, and other computer programming options. As these controls have become more reliable and multi- functional, they also have become smaller.

This enhancement results in a smaller piece of equipment with the same or greater production capacity. Programmable equipment can also result in significant energy savings if it is used to adjust equipment settings during periods when the equipment is not needed. It has been used extensively for heating, ventilation, and air conditioning systems, but is also possible in other areas.

Computer technology also includes computer monitored freezer alarms that will dial the central office or designated manager's home phone if the temperature falls to a certain level. Food loss can be avoided and food safety maintained with the proper use of these alarm systems. Computers can even be used to track defrost cycles and how long the freezer doors remain open.

Smart kitchens are one of the latest trends that make a great deal of sense in light of today's energy concerns. In a smart kitchen, equipment is hooked up to modems to remotely monitor temperature changes, malfunctions, and data related to food safety, as well as data related to food quality. Smart systems are a wave of the future for efficiency, quality, and control, but require greater investment to start. Examples of equipment that could be hooked up to smart systems include warewashers, blast chillers, walk-in and other refrigerators, and cooking equipment, as well as heating, ventilation, and air conditioning systems.



More Colorful and/or Less Expensive Construction Materials

Construction materials have also evolved. Although stainless steel will continue to be viewed as one of the most durable materials, newer materials are being developed that are attractive and less expensive, yet still very practical. Some of these materials even incorporate additional benefits, such as antimicrobial properties. Examples range from colorful porcelain or enamel on equipment surfaces to the use of new materials such as silicone for smallwares. Silicone bakeware offers unique properties for insulation, but is considerably more expensive than metal bakeware and is not as likely to be used in volume preparation. Color-coded cutting boards, utensils, and plastic boxes offer food safety protection through their ability to identify their separate use for different food products, such as poultry, beef, and vegetables, thus minimizing the risk of cross-contamination.

Environmentally Friendly Equipment

Manufacturers are adapting equipment to meet growing environmental concerns. These concerns include energy use, air quality, water quality, and water use. Other environmental trends include reflective window glass, products made from recyclable materials, or energy-saving equipment. For example, air-cooled ice machines may be selected over water-cooled ice machines.

Consumer Trends

Changing lifestyles have affected the way we serve food in school cafeterias. There are many factors that contribute to this:

- **Changing Lifestyles:** Students are clearly more savvy and sophisticated in their tastes and desires for food service. Students have higher expectations resulting from their dining out experiences. Their expectations demand a wider variety of foods, better quality, increased food service choices, and an enhanced dining atmosphere. Students expect what they see in retail food courts or restaurants.
- **Dining Environments:** Student demands include more variety including “ethnic” menu items that are served in retail-like environments that offer convenience. Historical “scramble” or “single line serving” systems are not sufficient to satisfy the needs of these increasingly demanding and savvy students. There also is an increasing requirement to focus on the student as a “customer” instead of as a “captive audience.”
- **Convenience:** Speed of service is a significant determining factor in the success of the food service operation as students simply do not want to wait in line. As a result, multiple service points are becoming the norm in new school cafeteria designs. Nationally, students have 22 minutes on average to pick up their food and eat. Most students prefer to spend this time eating and socializing with their friends rather than waiting in line.

According to the student ViewPOINT™ survey conducted by ARAMARK Education in 2012 among 42,000 students across the country:

- *Of the students who skip lunch or do not eat at the cafeteria, 53 percent of them stated that long lines are the main reason why they do not eat at the cafeteria one or more days in a week.*
- *Eighty percent of the students stated that shorter lines or line speed is an important factor when they decide whether or not to get lunch at school.*



Service Trends

The trends being observed in new school food service programs include a blend of self-service and multiple points of employee service with greater showcasing of food. This includes more open kitchen/preparation areas allowing for some part of the food preparation to be seen and appreciated by the student customer. Rounding out this trend is the food service operations' use of school kitchens to prepare meals for non-student populations. If a school program provides meals to groups outside of the school population or is considering it in the next five years, there may be an additional set of customer expectations to address in the purchase of food service equipment.

A guiding principle when making equipment purchasing decisions should be flexibility to meet future needs of the changing customer base. This will allow operations to handle incoming fads and long-term trends while maintaining operational viability.

Food Court Concepts

The food court design has been an extremely popular trend where students select from various specialty stations, such as burger bars, deli stations, and taco bars. This allows the students to wait only at the stations of their choice and go to different stations depending on their preference for the day. These kiosks or stations should consider providing standard pieces of equipment in each station so flexibility is retained when menus are redesigned as student tastes change.

Alternative Service Points

Quick service walk-up windows are being offered in some schools with positive outcomes. These service points can be in addition to the food court concept as an alternative point of service for the student population to be able to “grab and go.” Schools also feel that the window service allows additional opportunities beyond the normal meal service periods. Clubs, for example, may use the windows after hours to sell concessions for different events at the school.

Speed Lines

Speed lines provide a fast system where multiple points of service are offered. Foods may include pre-wrapped products such as fresh salads, bagged lunches, breakfast meals, or other grab-and-go healthy options. Lines are often double-sided and the focus is on efficient movement for students on the go.

Kiosks and Food Carts

Kiosks offer food for faster service at small, mobile, free-standing carts. This increases and/or diversifies the number of service locations offered. It also enables higher participation as we are able to take more options to the students in places such as hallways, entrances, and gymnasiums.



Exhibition-Style Cooking

Some form of display cooking or custom assembly of food right in front of the customer's view adds to a preferred perception of quality and freshness. Savvy students of all ages are catching on to the resurgence of "fresh is best." Television cooking channels also continue to push this approach as well as increasing the popularity of cooking "from scratch."

In order to meet customer demand for freshness, high schools may choose to include exhibition-style cooking at some service points. Panini grills, conduction cook tops, woks, grill/broilers, and pizza impinge (conveyor) ovens are often incorporated in cooking areas behind the service stations. Given the high volume of typical school lunch period customer traffic, these stations are limited to certain service points and are incorporated into serving areas offering more traditional speed-of-service and grab-and-go stations to meet volume demands. They serve to pique customer interest and sales and should be versatile to meet changing student preferences.

Critical Needs List

Following site visits to a number of Texas schools a broader group of HISD Food Services/ARAMARK operations and support services senior team members reviewed the findings and discussed key local considerations for an HISD facility. The group included leaders from maintenance, quality control, operations, warehouse and distribution, marketing, and administrative staffs. The following five factors were determined to be the critical drivers to successfully achieving HISD's food service's end goal:

1. Key regulatory considerations/National School Lunch Program requirements:
 - a. HISD should continue offering a large variety of fresh fruit and vegetables with every meal. Adequate and refrigerated merchandising space is needed on each service line.
 - b. The POS (point-of-sale) units must be located at the end of the serving line after all food and beverages have been served in order to comply with NSLP regulations.
 - c. To comply with NSLP potable water access regulations, water fountains must be located in the dining area.
2. Changing trends in menus:
 - a. Student ViewPOINT surveys conducted over the last three years in all HISD middle and high schools show the consumer preference to continue popular build-your-own style serving options for our students.
 - b. Relevant concepts and environments where students want to eat must be offered.
 - c. Serving lines need mobile serving equipment and versatile cooking equipment to change menu theme with consumer preference. For example, this could include a grill station that can



Home Zone Concept

Traditional and fresh fare; build-your-own meal as you like it

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- double as a Mexican theme station (including fresh tortilla grilling and live action preparation of items) without major equipment change.
- d. The HISD Parent Advisory Committee recommends that small high schools be afforded full-service menu options with a cooking facility versus a non-cooking satellite setup whenever possible.

3. The HISD Food Services Support Facility (FSSF) production model:

- a. Specialized small equipment needs will be kept to a minimum as all HISD campuses are supplemented with prepared foods from the Food Service Support Facility.
 - b. Storage space needs are significantly less than the NFSMI standard as the FSSF warehouse and production center controls the product delivery schedule and menuing. Inventory levels in HISD campuses are tightly controlled.
 - c. With the production facility supplementing food production, site staffing should meet service model requirements with the majority of staff assigned to the serving line area for speed of service at an average of 17 students per minute.
4. Design by enrollment:
- a. The size and number of serving areas should adjust and vary with enrollment. À la carte serveries were deemed necessary at all campuses, with smaller locations serving less enrollment receiving smaller à la carte serving areas.
5. Equipment considerations:
- a. Equipment quantities will adjust with enrollment size, although the type of equipment would be standard for most school models.
 - b. Walk-in freezers should open into coolers to temper air.
 - c. Cook lines should be separated in larger kitchens to manage the work flow of traffic efficiently and to avoid unsafe conditions.



Corner Crust Original Pizza & Pasta
Made fresh and daily: pizza, salads, calzones, and made-to-order pasta



ARAMARK Marketing and Design Services Engagement

ARAMARK regional and national marketing representatives were engaged to discuss consumer trends in dining and service concepts to ensure that the proposed cafeterias for HISD 2012 Bond High Schools would be in line with cutting-edge marketing trends. John Kandemir, Vice President of ARAMARK Education Marketing, and Rick Ward, Regional Marketing Director, were consulted for their expertise in consumer trends and operational design to meet consumer expectations.

John and Rick monitor the latest research from education organizations, K–12 publications, industry experts, and agencies to stay abreast of K–12 legislation, regulations, and food and customer trends. Providing their expertise and support to more than 400 school district partners across the country, they complement their research with a proprietary ViewPOINT Survey to provide an integrated 360-degree view of the K–12 environment that delivers insight for school-specific improvements and innovation. The local HISD ViewPOINT Survey results were considered in developing this document.

ARAMARK Capital Projects' design experts were also consulted for their expertise and validation of our plan direction. Their group connects resources, guides capital project innovations, and educates the company and its partners on ways to maximize investment value. They are responsible for ARAMARK's creation and management of dining concepts, facility design standards, and managing our network of equipment and smallwares relationships. The Associate Vice President of Project Development, Michael Bolanos; Director of Project Execution, Bill Miller; and Project Agent, Mark Bond, were specifically consulted in our planning.

Last year they supported more than 500 facility and food concept design projects throughout ARAMARK. The K–12 district partners made up over 200 of these projects, including the concept development of the 75 new build-your-own service lines recently installed in HISD high schools. Their expertise, feedback, and support have been invaluable in the development of the enclosed plan.

The facilities described on subsequent pages provide for the preparation and serving of food to the students, staff and faculty. The Dining Commons serves not only as a place for eating but also a location used by the school for assemblies and student performances.

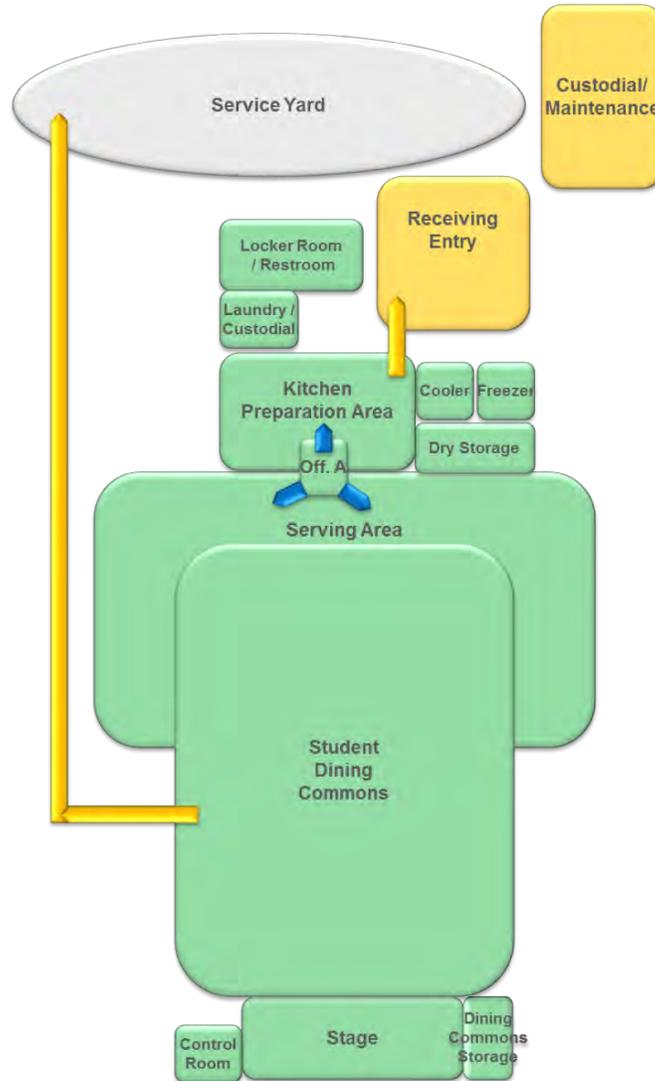
These facilities should be located in close proximity to the Custodial/ Maintenance area so that the receiving area can be shared.





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Legend

- Physical connection
- Visual connection
- Physical and/or acoustic separation

The functional relationships illustrated are diagrammatic only. Further interpretation of these relationships shall be implemented by the Design Team.



Space Requirements

Food Service	Required Spaces			
	Teaching Stations	Quantity	Average Square Feet	Net Area Provided
Kitchen Preparation Area		1	1,266	1,266
Serving Area		1	1,589	1,589
Dry Storage		1	276	276
Freezer		1	208	208
Cooler		1	207	207
Kitchen Manager's Office		1	109	109
Laundry/Custodial Area		1	164	164
Locker Room/Restroom		1	127	127
Student Dining Commons (seating for 1/3 of students at one time plus 200 for dining)		1	4,612	4,612
Stage		1	0	0
Control Room		1	123	123
Dining Commons Storage		1	303	303
Total		0		8,984





HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS

Food Service

Kitchen Preparation Area

USERS:		ACTIVITIES:	
<ul style="list-style-type: none"> • Manager • Food Service Staff 		<ul style="list-style-type: none"> • Preparation of food • Cooking foods • Staging meals before moving to serving lines • Cleaning equipment, work surfaces and floors 	
DESIGN CONSIDERATIONS:			
<ul style="list-style-type: none"> • Equipment shall be located under two exhaust hoods located in close proximity to serving areas. • Gas line to be exposed with additional electric circuit for expansion. • Fire protection system – add one floor sink and water connection under each hood. • Doorbell at receiving should be audible in Food Preparation Area. • Allow space to store Utility Carts. • Provide a minimum of 4' - 0" wide doors. • Provide window, peep hole or camera for visibility of persons making deliveries to those receiving deliveries. 			
FURNITURE, FIXTURES & EQUIPMENT:			
Contractor Furnished – Contractor Installed			
<ul style="list-style-type: none"> • Markerboard • Tackboard • Cookline: <ul style="list-style-type: none"> • 2- Vent Hoods, 15' min. size each • Fire Protection System • 2- Convection ovens, double • 2- Steamer Electric w/stand • 1- Oven • 1- Two comp. sink w/disposal • 1- Disposal • 4- work tables min., number as needed • 10' Worktable w/ utility rack located in front of cook line, number as needed 		<ul style="list-style-type: none"> • 8- Pan Racks (Bun rack) • 1- Three compartment sink w/shelf • Mobile Utensil shelf, number as needed • 1- Ice machine w/bin • 8- Utility Carts • 8- Dolly, Milk Case • 8- Camcarts (1 cart for every 100 students) • Small Wares package(s), as needed • 2- Manual Can openers • 1- Commercial Blender 	
Owner Furnished – Contractor Installed			
<ul style="list-style-type: none"> • Soap Dispensers • Paper Towel Dispensers 			
Owner Furnished – Owner Installed			
<ul style="list-style-type: none"> • Clock(s) 			



Food Service

Serving Area

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Kitchen Manager • Food Service Staff • Students • Faculty 	<ul style="list-style-type: none"> • Serving food • Receiving payment for food
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Equipment is based on a minimum of 3 lunch periods. • Serving will be in a food court design – number of stations dependent upon school capacity. • If more than four stations, one station to be separate from kitchen so it can be used by school organizations after hours. • Doorbell at receiving should be audible in Serving Area. • Provide a minimum of 4'-0" wide doors. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 2- Traditional (Standard Serving Lines) <ul style="list-style-type: none"> • 1 – Cold Display Merchandiser, 3' min. • 2- 3' Serving Unit Pan Flat • 1- 5' Serving Unit Pan Hot • 1- 3' Serving Unit Pan Cold • 1- Cold Tier Hot/Frost • 1- Cash Table • 2- Specialty Line <ul style="list-style-type: none"> • 2- Cold Tier Hot/Frost • 1- 2' Serving Unit Pan Cold • 1- 3' Serving Unit Pan Flat • 1- 4' Serving Unit Pan Hot • 1- 3' Serving Unit Pan Cold • 1- 2' Serving Unit Pan Flat • 1- Cash Table • 1- Snack and Go <ul style="list-style-type: none"> • 5- 5' Serving Unit Pan Flat • 4- 2' x 3' Flat Table • 2- Table Top Cold Unit • 2- 3' Hot Gravity Feed • 3- Cash Tables • 1- Heated Cabinet, 2 Door, pass thru preferred • 1- Refrigerator, 1 door, pass thru preferred • Back Counter, as needed • Multi-fold Hand Towel Dispensers • Soap Dispensers • Electronic Display (Menus) – One for each serving line 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Point Of Sale (POS) Units – One for each serving line • Adjustable height stools – One for each serving line • Clock(s) 	





Food Service

Dry Storage

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> Food Service Staff 	<ul style="list-style-type: none"> Storing dry food / supplies
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> Locate Dry Storage near Kitchen Preparation Area Locate Dry Storage for easy access to Receiving Entry Provide security camera to monitor entrance Provide a minimum of 4' - 0" wide doors. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> 2 - Can Racks – gravity fed Dry Storage Shelving, solid, as needed Dunnage Racks, solid, as needed 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> None 	



Food Service

Freezer

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Food Service Staff 	<ul style="list-style-type: none"> • Storing frozen food
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Locate freezer near Kitchen Preparation Area and have it open from Cooler. • Enter freezer through cooler • Locate for easy access to Receiving Entry • Provide computerized remote monitoring system. • Provide a minimum of 4' - 0" wide door 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 1- Walk-in Freezer – TN-078, walk thru evenly spaced, min. 400 sq. ft. • 2- Dunnage Racks, (Vented cold storage) • Cold Storage Shelving, vented, number as needed. 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • None 	





Food Service

Cooler

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Food Service Staff 	<ul style="list-style-type: none"> • Storing cold foods • Defrosting frozen food
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Locate cooler near Kitchen Preparation Area and have it open into both Prep and Freezer • Locate cooler/freezer for easy access to Receiving Entry. • Provide computerized remote monitoring system • Provide a minimum of 4' - 0" wide doors. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 1- Walk-in Cooler, walk thru evenly spaced, min. 400 sq. ft. • 2- Dunnage Racks, (Vented Cold Storage) • Cold Storage Shelving, vented, number as needed 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • None 	



Food Service

Office A (Kitchen's Manager's Office)

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Manager 	<ul style="list-style-type: none"> • Filing out Food Service documentation • Reviewing employee request • Ordering supplies • Counting cash •
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Locate manager's office in a central location to allow visibility into kitchen prep area, service line holding area and receiving. • Provide window, peep hole or camera for visibility of person receiving deliveries. • Provide windows above 3' to below ceiling on all sides. • Doorbell at receiving should be audible in Kitchen Manager's Office and Kitchen Preparation Area. • If camera is provided it needs to be monitored through the computer system in the office. • Combination safe should be secured to the building in a non- visible space in the office. • Provide minimum of 4' wide doors. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 1- Combination Safe • 4' x 4' marker board • 4' x 4' tack board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Desk • 1- Task Chair • 1- Guest Chair • File Cabinet • Bookcase • Blinds • Clock • Printer • Computer • Trash cans 	





Food Service

Laundry / Custodial Area

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Manager • Food Service Staff 	<ul style="list-style-type: none"> • Washing food prep clothes and aprons • Drying food prep clothes and aprons • Storing cleaning supplies • Storing cleaning equipment • Cleaning mops
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Provide sufficient ventilation to prevent fumes from cleaners from damaging mother boards in washer and dryer. Alternatively, provide separate rooms for 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 1- Washer • 1- Dryer • Shelving, composite, as needed • Mop/Broom Rack • Mop Sink 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Paper Towel Dispenser 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • None 	



Food Service

Locker Room / Restroom

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Kitchen Manager • Food Service Staff 	<ul style="list-style-type: none"> • Staff clothes changing • Storing of personal items by Staff
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Provide floor drains with easy access clean-outs. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 8-10 Lockers min. • Coat Hooks 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Paper towel dispenser • Soap dispenser • Toilet paper dispenser 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Bench • Clock 	





HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS

Food Service

Student Dining Commons

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Kitchen Manager • Food Service Staff • Students • Faculty 	<ul style="list-style-type: none"> • Eating • Student Assembly • Social Gathering
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Provide access from Dining Commons to dumpster area without going through Kitchen Prep. • Include drinking fountains in the Dining Commons per code • Provide area for future addition of vending machines 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 4' x 8' Tack board(s) • Connections for projectors • Sound System, to balance sound throughout the room • Electronic Display • Charging stations, as needed 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Tables and chairs for 1/3 of the program capacity plus 200 for dining • Size and shape of tables should be varied to prevent an institutional appearance • Clock 	



Food Service

Student Dining Commons – Storage

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Kitchen Manager • Food Service Staff • Students • Faculty 	<ul style="list-style-type: none"> • Storing dining tables and chairs • Storing dining room equipment
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • None 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • Cart for Chairs • Cart for Tables 	





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CUSTODIAL / MAINTENANCE

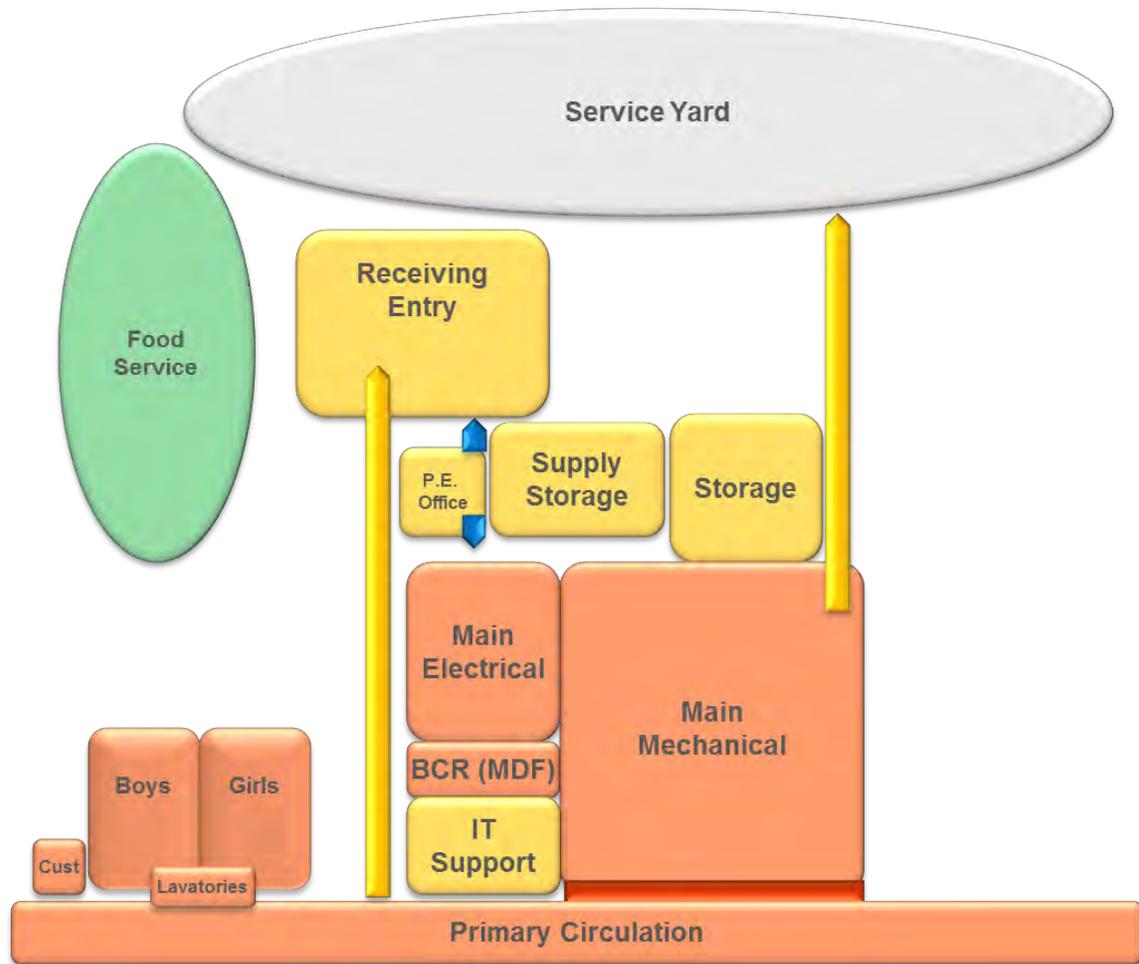


Custodial / Maintenance

Overview:

These facilities provide for the cleaning and maintenance of the facility and include not only spaces dispersed throughout the school, but also central facilities for receiving, inventorying and storing supplies and equipment.

The centralized facilities should be located in close proximity to the Food Service area so that the receiving area can be shared.



Legend

- Physical connection
- Visual connection
- Physical and/or acoustic separation

The functional relationships illustrated are diagrammatic only. Further interpretation of these relationships shall be implemented by the Design Team.





Space Requirements

Custodial/Maintenance	Required Spaces			
	Teaching Stations	Quantity	Average Square Feet	Net Area Provided
Receiving (including locker area, kitchenette)		1	185	185
Office, Plant Operator		1	137	137
Custodial/Maintenance Storage		1	379	379
Supply Storage		1	300	300
Custodial Closet		6	100	597
Total	0			1,598



Custodial / Maintenance

Receiving Entry

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Plant Operator • Maintenance Staff • Custodial Staff • Kitchen Staff • Delivery Personnel 	<ul style="list-style-type: none"> • Filing out documentation for receipt of goods • Receiving miscellaneous school supplies • Receiving equipment • Receiving food deliveries • Disposal of school & food service waste
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Provide space for a minimum of ____ waste bins and ___ recycle bin in Service Yard. • Loading area is not to be a dock, but a curb. • Provide doorbell that will be audible in kitchen. • Provide window, peep hole or camera for visibility of persons making deliveries to those receiving deliveries. • Provide bollards to prevent damage to buildings 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • None 	





Custodial / Maintenance

Plant Engineer's Office

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> Plant Engineer Custodial Staff Maintenance Personnel 	<ul style="list-style-type: none"> Office functions for Plant Engineer Repairing equipment using hand tools Scheduling of custodial staff Reviewing staff requests
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> View to Receiving Entry 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> 4' x 4' Tack board 4'x4' Marker board 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> Desk Filing cabinet Task chair Guest chair Bookcase 	



Custodial / Maintenance

Storage

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Plant Engineer • Custodial Staff • Maintenance Personnel 	<ul style="list-style-type: none"> • Repairing equipment using hand tools • Storing miscellaneous building supplies • Storing building maintenance equipment
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • None 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • 3 locking cages to secure equipment/supplies 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • 30" x 48" table • 2- Chairs • 3 tall deep heavy duty shelf units • Maximum LF of 24" D x 84" H x 16' L heavy duty open adjustable shelving on perimeter 	





Custodial / Maintenance

Supply Storage

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> Plant Engineer Custodial Staff 	<ul style="list-style-type: none"> Storing miscellaneous school supplies Storing school furniture Storing school equipment
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> None 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> None 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> Adjustable metal shelving 	



Custodial / Maintenance

Custodial Closet

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> Plant Engineer Custodial Staff 	<ul style="list-style-type: none"> Storing of Mops and Brooms Cleaning of mops and other custodial equipment
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> Locate throughout school 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> Mop Sink Mop and Broom Rack 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> Metal shelving unit 	

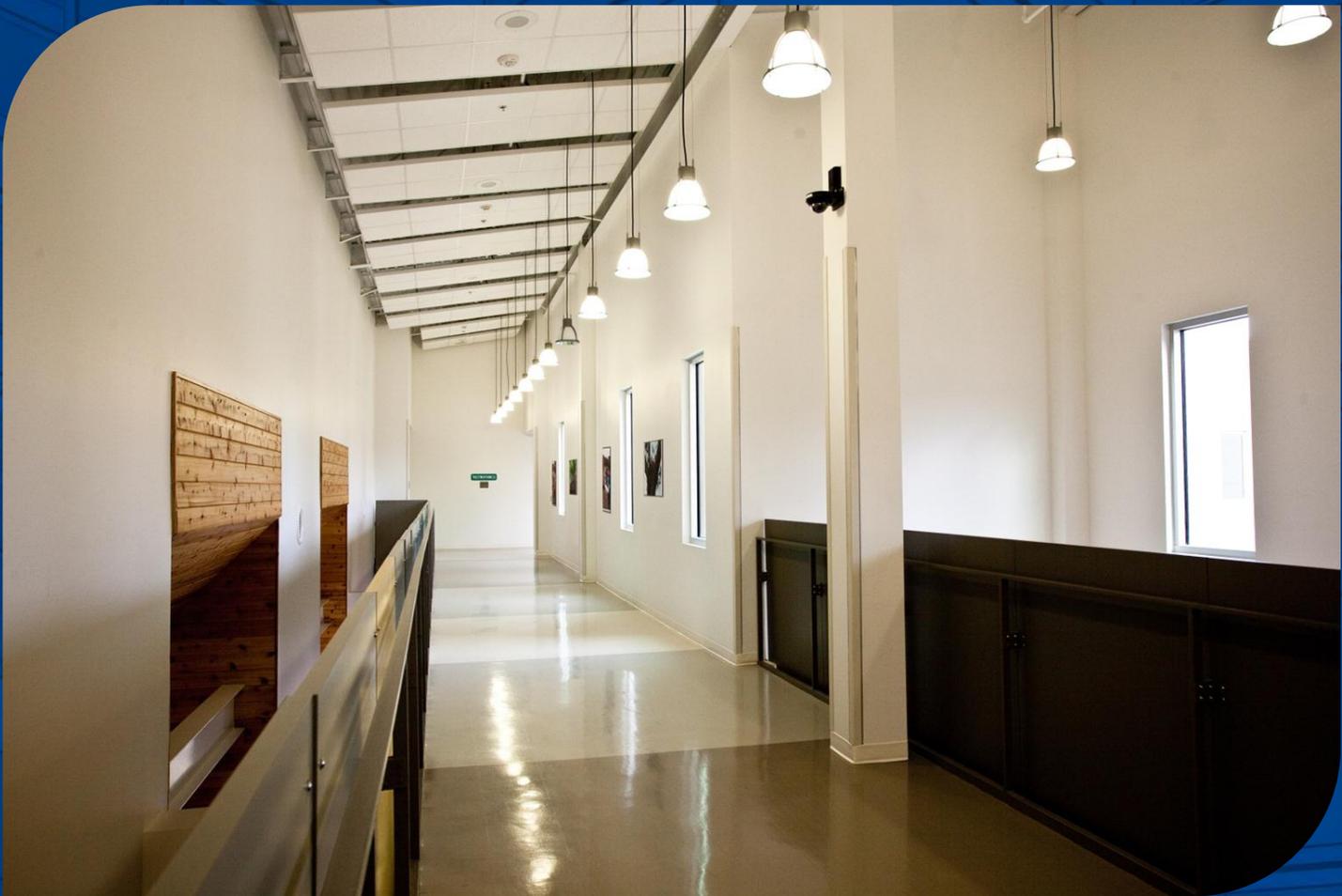




HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS





BUILDING SUPPORT



HISD EDUCATIONAL SPECIFICATIONS
DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS –
JUNE 26, 2014

CONSTRUCTION AND FACILITY SERVICES
FACILITIES PLANNING



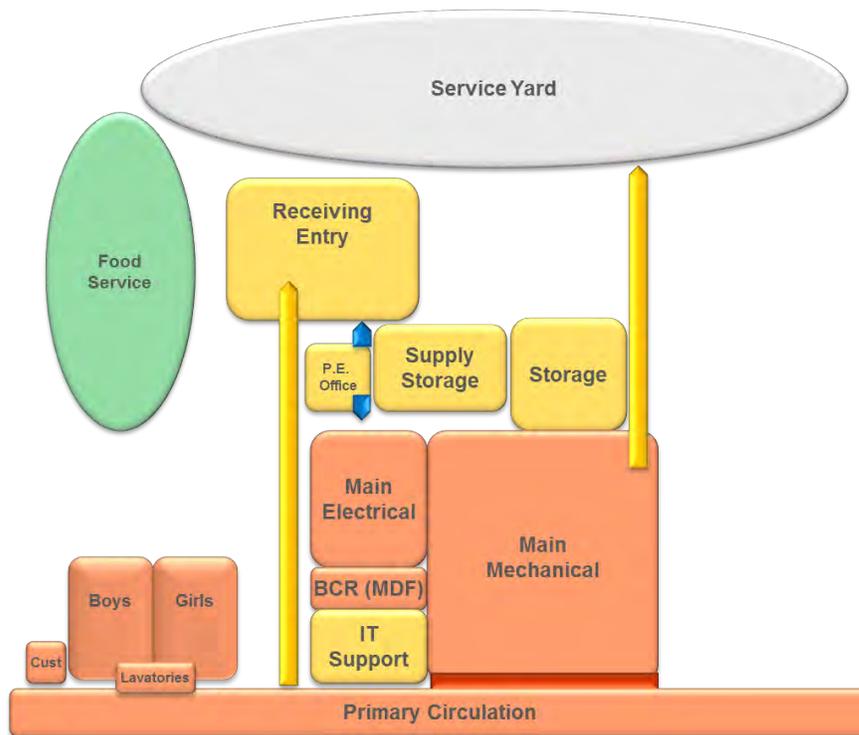


Building Support

Overview:

These facilities provide for centralized building services including electrical and mechanical necessary for the operations of the building, but also service areas that are located throughout the building.

The centralized facilities should be located in close proximity to the Food Service area so that the receiving area can be shared.



Legend

- Physical connection
- Visual connection
- Physical and/or acoustic separation

The functional relationships illustrated are diagrammatic only. Further interpretation of these relationships shall be implemented by the Design Team.





Building Support

Corridors

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Students • Faculty • Staff • Visitors 	<ul style="list-style-type: none"> • Circulation of occupants • Displaying awards, pictures, student work and school announcements
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Lockable display cases are encouraged for the displaying of awards, pictures, school announcements and student work. • Decision on whether to provide student lockers as well as their size and location will be determined in conjunction with the PAT during the Schematic Design phase. • Minimum corridor widths are: <ul style="list-style-type: none"> • Serving more than two classrooms: 8'-0" • Serving more than eight classrooms: 9'-0" • Major corridor: 12'-0" • Lockers along one wall: add 2'-0" • Lockers along two walls: add 3'-0" 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Lockable display cabinets • Tack board / Tack wall 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • None 	



Building Support

Group Restrooms

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Students 	<ul style="list-style-type: none"> • Personal hygiene
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • No doors to corridors 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Mirrors (not above sinks) • Hand free washing sinks • Automatic Flushing Toilets 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Paper towel dispensers • Soap dispensers • Anti-bacterial soap dispenser 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • None 	





Building Support

Single Restrooms

USERS: <ul style="list-style-type: none">• Faculty• Visitors	ACTIVITIES: <ul style="list-style-type: none">• Personal hygiene
DESIGN CONSIDERATIONS: <ul style="list-style-type: none">• None	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none">• Mirrors	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none">• Paper towel dispensers• Soap dispensers	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none">• None	



Building Support

Main Mechanical

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Plant Operator • Maintenance Staff 	<ul style="list-style-type: none"> • Mechanical Equipment which heats and cools school • Repairing Mechanical Equipment • Servicing Mechanical Equipment
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Size doors to allow for replacement of equipment. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Mechanical Equipment 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • None 	





Building Support

Main Electrical

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> Plant Engineer Maintenance Personnel 	<ul style="list-style-type: none"> Electrical Equipment for school's electrical needs Repairing Electrical Equipment Servicing Electrical Equipment
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> Attempt to locate so not below "wet" spaces. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> Electrical Equipment 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> None 	



Building Support

BCR - Building Communication Room (MDF)

FCR - Floor Communication Room (IDF)

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Plant Engineer • IT Personnel 	<ul style="list-style-type: none"> • House IT equipment • House mission critical equipment (i.e. fire alarm, burglar alarm, intercom)
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Maintain a temperature of 40 degrees in the BCR. • Locate FCRs so that serve an area within a 190 foot radius. 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • Fire Rated Plywood on a minimum of 3 walls • Fire alarm • Burglar alarm • Intercom system 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • IT Racks • IT Equipment 	





Building Support

Stairs

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Students • Faculty • Staff • Visitors 	<ul style="list-style-type: none"> • Vertical circulation for building occupants
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Visual supervision of stairs from corridors should be maintained • Multiple staircases for student circulation should be considered rather than a single monumental stair 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • None 	



Building Support

Elevator

USERS:	ACTIVITIES:
<ul style="list-style-type: none"> • Students • Faculty • Staff • Visitors 	<ul style="list-style-type: none"> • Vertical circulation for building occupants • Deliveries of equipment and materials to upper floors
DESIGN CONSIDERATIONS:	
<ul style="list-style-type: none"> • Key operated only 	
FURNITURE, FIXTURES & EQUIPMENT:	
Contractor Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Contractor Installed	
<ul style="list-style-type: none"> • None 	
Owner Furnished – Owner Installed	
<ul style="list-style-type: none"> • None 	





HISD EDUCATIONAL SPECIFICATIONS

DEBAKEY HIGH SCHOOL FOR HEALTH PROFESSIONS





FINISH, FENESTRATION & INFRASTRUCTURE MATRIX



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CONSTRUCTION AND FACILITY SERVICES
FACILITIES PLANNING



**General Notes**

- G1. Provide base as appropriate for flooring material, for concrete provide flexible base.
- G2. Provide acoustical wall treatment as appropriate for all open, tall and / or noise producing spaces.
- G3. All materials should be easily sanitized and long wearing.
- G4. Ceiling Heights shall be 9'-0" minimum, 10'-0" maximum, unless noted otherwise on Matrix
- G5. Terrazzo may be used as a floor finish in high traffic areas if project can bear the additional cost.
- G6. Use of carpet in non office areas must be approved by HISD.
- G7. The use of flexible furniture/equipment is encouraged. Built-in casework and shelving should be minimized-generally casework should only be provided where a sink is required.
- G8. All windows in spaces that are occupied on a regular basis shall receive shades or blinds.
- G9. All spaces to which a student may go shall have a visual connection (fixed window, door light or sidelight) to the adjacent space or circulation.
- G10. All spaces shown to receive an electronic whiteboard/projector by Owner should have blocking installed in the wall by the Contractor. The projector is integral to the board.
- G11. Provide acoustical wall treatment as appropriate for all open, tall and/or noise producing spaces.
- G12. Not Used
- G13. Consider the use of large tackable wall surfaces where tackboard is noted.
- G14. Data drops noted on the matrix do not include wireless access or video display connections. See Design Guidelines for number and locations of drops for these devices.

Program Specific Notes

- A. Continue flooring from corridor to front side of reception counter.
- B. Removable interlocking rubber tile floor designed for use in weight rooms shall be provided and installed by contractor over a permanent substrate.
- C. Two duplex outlets located in casework apron at each student station
- D. One duplex and data located for wall mounted display monitor
- E. Locate one set of drinking fountains in adjacent corridor.
- F. Provide floor drain at emergency shower/eyewash station. Provide acid resistant piping and neutralization.
- G. Provide system noted with an * if required for specific curriculum.
- H. Provide lockable storage, including one ventilated cabinet for paints and thinners. Coordinate mechanical for proper ventilation.
- I. Provide large deep sink .
- J. Provide large electrically operated, projection screen with projector
- K. Install an eye wash station at sink.
- L. Provide drinking fountain in or near treatment area.
- M. Wall and ceiling finishes of walk-in are by the manufacturer. Floor to match the floor in food preparation area
- N. Provide mop sink in Custodial area.
- O. Provide washer and dryer connections and sufficient ventilation in Laundry area.
- P. Plaster Traps at art sinks
- Q. Coordinate HVAC/Plumbing/Electrical requirements with equipment
- R. Provide permanent speaker system
- S. Provide double door with removable mullion at corridor.
- T. Provide electrical and data outlets as required by equipment layout.
- U. Markable wall to be chalkboard paint.
- V. Locate drain in one are of room which will be used for ceramics
- W. 2 duplex outlets to be on overhead reels
- X. Ceiling in one room to be 14- 16 high for future robotics lab



FINISH, FINISTRATION & INFRASTRUCTURE MATRIX

HISD EDUCATIONAL SPECIFICATION - DEBAKEYHIGH SCHOOL FOR HEALTH PROFESSIONS



	FINISHES														OPENINGS						HVAC, PLUMBING AND ELECTRICAL										EQUIPMENT AND SPECIAL SYSTEMS										NOTES																	
	FLOOR								PARTITIONS						CEILING						DOORS			WINDOWS			HVAC			PLUMBING				ELECTRICAL			EQUIPMENT			BUILT-INS				SPECIAL SYSTEMS														
	Carpet	Wood	Concrete	Polished or Stained Concrete	Sports	Ceramic Tile	Quarry Tile	Resinous	Resilient	CMU	Gypsum Wallboard	Ceramic Tile	Glass Wall	Markable Wall	Folding Wall	Exposed Structure	Acoustical Ceiling Tile	Gypsum Wallboard	Ceiling Height Min/Max	Alumin / Storefront	Hollow Metal	Wood, plastic laminate	Roll-up, exterior-insulated	Roll-up, interior door/grille	View Lite	Interior	None	Day/light Exposure	Exhaust to exterior	Fume Hood	Dust Collection System	Sink	Natural Gas	Drinking fountain (dual height)	Eye wash/Shower	Floor drain	Duplex	Quad	Data / Voice	Switching to Allow Multiple Light Levels		Specialty	Lockers	Markerboard	Tackboard / Tackwall	Interactive Board	Projection Screen	Base Cabinets with Counters	Wall Cabinets	Tall Storage Cabinets	Built-in Shelves	Phone	Microphone and Speaker System	Specialty				
Performing Arts																																																										
Instrumental/Vocal Music Learning Center			X					X	X	X						X		18/22		X	X			X	X		X							1				10	2	6	X			2	3	1					X	X	X		E			
Shared Ensemble Room			X					X	X	X						X					X			X	X											X	X	X	X			1	1							X	X							
Instrument Storage			X					X	X	X						X				X	X			X	X							1					2		1			X	1	1					X						I			
Equipment Storage			X					X	X	X						X					X			X	X												2		1				1	1					X									
Music Storage/ Library			X					X	X	X						X					X			X	X												2		1				1	1					X									
Theatre Arts Learning Center			X					X	X	X					X	X					X			X			X										X	X	X				1	3	1						X	X						
Prop Storage			X					X	X	X					X	X					X			X																																		
Scenery/Lighting Storage			X					X	X	X					X	X					X																																					
Costume Storage			X					X	X	X					X	X					X																																					
Shared Workroom			X					X	X	X					X						X			X	X												6	4	3	X			1	1							X							

