HOUSTON INDEPENDENT SCHOOL DISTRICT

HISD EDUCATIONAL SPECIFICATIONS



FINAL

Approved by: angla packar

Angela Lundy-Jackson, Principal



NORTH HOUSTON EARLY COLLEGE HIGH SCHOOL

May 26, 2014





CONSTRUCTION AND FACILITY SERVICES FACILITIES PLANNING

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





3200 Center Street, Houston TX 77007-5909 CONSTRUCTION AND FACILITY SERVICES (CFS)

Facilities Planning PROJECT ADVISORY TEAM EDUCATIONAL SPECIFICATION APPROVAL

North Houston Early College High School

July 21, 2014

My signature below indicates my approval of the FINAL Educational Specification dated May 26, 2014.

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NORTH HOUSTON EARLY HIGH SCHOOL

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.

North Houston Early College High School's Guiding Principles:

Relevance – Through the development of soft skills, communication skills, and academic acumen, we strive to build a culture where everything the students do is relevant to their education. To that end, we look for a building which is conducive to project based learning and which is equipped with spaces that assist in the creation and presentation of class projects. This includes the technology necessary to research, print, produce, and present projects to large and small audiences.

Rigor – As an early college, our courses are advanced level and dual credit. Our students need access to fully operational science labs, computer labs with net support software, and a media center which is accessible to multiple classes at the same time.

Relationship – The students, teachers, and parents at NHECHS/HCC work in a communal relationship. Our building should be one which promotes teacher collaboration, contains common areas which are visible from a number of perspectives, and provides opportunities for supervised instruction where there are windows and walls which allow staff/administration to see and connect with students during the school day. Moreover, our students and staff will continue to build relationships through intramural sports activities such as archery, soccer, basketball, and volleyball and through the teambuilding activities generated in Physical Education. We need a building therefore, that will accommodate physical activities indoors and utilize any green space outside of the building for the same purpose.

Responsibility – We strive to make our students responsible for their own education. The college atmosphere at HCC is mimicked on the campus of NHECHS. Therefore, we need a building which contains common study areas which are wired and equipped for computer usage in any number of locations. Time spent between college classes should be utilized in educational pursuits without interrupting the instruction of the students who are in high school classes. Likewise, classroom walls, removable or stationary should be sound proof so that other classes and students without classes are not disturbed.

NORTH HOUSTON EARLY COLI

Overview:

Executive Summary

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 the 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-withinschools 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



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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.

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 Dining Commons. Special attention should be given to accessibility of all educational and support spaces and an integrated learning program.

Learning Commons / Go Center

NHECHS does not require a Media Center as they use HCC's library. Therefore, rather than including the central Learning Commons being planned for other 2012 Bond projects, the allocated square footage will instead provide for the Go Center. This is a centrally located collaborative space used by all students to research colleges, discuss college options with the Counselor, and prepare applications for admittance and scholarships. Additionally, a portion of the Learning Commons square footage will be included in each Neighborhood as an Extended Learning Area for electronic research, project collaboration, etc.



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

Athletics are not offered at NHECHS so rather than constructing a gym, the school has requested a Multipurpose Activity Room. It should be designed and constructed to allow community use during non-school hours, since there is a high demand for facilities. This can 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 distributed in every classroom. 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.

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.



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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





CAPACITY MODEL & SPACE REQUIREMENTS



HISD EDUCATIONAL SPECIFICATIONS NORTH HOUSTON EARLY COLLEGE HIGH SCHOOL MAY 26, 2014

CONSTRUCTION AND FACILITY SERVICES
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Capacity Model

HISD North Early College High School Capacity Model								
	# Teaching Stations	Students per Teaching Station	Building Capacity	% Utilization	Program Capacity			
Learning Center (English, Math, Social Studies, World Language, ESOL, Health)	10	28	280	85%	238			
Science Learning Center / Wet Lab	3	28	84	85%	71			
Career and Technical Education	2	28	56	85%	48			
Vocal Music Learning Center	1	28	28	85%	24			
Multipurpose Activity Room	1	32	32	85%	27			
Total	17		480		408			

Space Requirements Summary

HISD North Early College High School Space Requirements Summary						
	Space Req	uirements				
	Teaching Stations	Total				
Core Academic Neighborhoods	13	19,815				
Career Technical Education (CTE)	2	2,050				
Performing Arts	1	1,315				
Physical Education/Athletics	1	5,440				
Welcome Center/Administration Space Requirements		4,926				
Food Service Space Requirements		5,918				
Custodial/Maintenance Space Requirements		1,800				
Total Net	17	41,264				
Building Support	38%	15,680				
Total Gross		56,944				



NORTH HOUSTON EARLY HIGH SCHOOL

Space Requirements

HISD North Early College High School Space Requirements Detail								
Core Academic Neighborhoods	Teaching Station(s)	Quantity	Square Feet	Net Area				
Learning Center	10	10	850	8,500				
Science Learning Center / Wet Lab	3	3	1,650	4,950				
Science Learning Center / Wet Lab Storage		3	150	450				
Flex Lab		1	830	830				
Learning Commons/Go Center		1	545	545				
Learning Commons-Reading/Instructional Area		1	1,390	1,390				
Learning Commons - Circulation		1	2,000	2,000				
Learning Commons/Information Center Storage		2	285	570				
Small Group Room		2	140	280				
Storage		1	300	300				
Total	13			19,815				

Career Technical Education (CTE)	Teaching Station(s)	Quantity	Square Feet	Net Area
Principles of Information Technology	2	2	835	1,670
Storage		2	190	380
Total	2			2,050

Performing Arts	Teaching Station(s)	Quantity	Square Feet	Net Area
Vocal Music Learning Center	1	1	1,105	1,105
Uniform/Music Storage/Library		1	160	160
Practice Room		1	50	50
Total	1			1,315

Physical Education/Athletics		Teaching Station(s)	Quantity	Square Feet	Net Area
Multipurpose Activity Room		1	1	3,150	3,150
Workout Room			1	500	500
Boys'/Girls' PE Locker Room			2	225	450
Toilets/Lavatories			2	130	260
Toilet/Shower/Locker			2	80	160
Office (shared)			1	150	150
Adult Shower/T oilet			1	170	170
PE Equipment Storage			1	300	300
Chairs/Riser Storage			1	300	300
	Total	1			5,440



Administration/Guidance		eaching Station	Qty	SF	Net Area
Administration		Station			
Reception, Administration			1	350	350
Office A (School Secretary)			1	100	100
Office C (Principal)			1	240	240
Principal Restroom			1	60	60
Office B (AP)			2	160	320
Conference Room, Main			1	225	225
Conference Room, Small			2	143	286
Storage (Testing Materials)			1	75	75
Storage (Book Room)			1	210	210
Health Clinic			1	220	220
Restroom			1	50	50
Guidance/Student Services					
Office D (Attendance/Registrar)			2	170	340
Office B (Counselor)			1	110	110
Records/File Room			1	125	125
Administration/Guidance Workroom/Break Room			1	440	440
Security Office			1	65	65
Shared					
Teacher Resource/Work Area			2	600	1,200
Office B (Itinerant)			1	175	175
Multi-use/Community Room			1	335	335
-	Total	0			4,926

Food Service	Station(s)	Quantity	Square Feet	Net Area
Kitchen Preparation Area		1	795	795
Serving Area		1	640	640
Dry Storage		1	190	190
Freezer		1	125	125
Cooler		1	125	125
Kitchen Manager's Office		1	110	110
Laundry/Custodial Area		1	115	115
Locker Room/Restroom		1	140	140
Student Dining Commons (seating for 1/3 of students at one time plus 200 for dining)		1	2,768	2,768
Stage		1	625	625
Dining Commons Storage		1	285	285
Total	0			5,918





Custodial/Maintenance	Teaching Station(s)	Quantity	Square Feet	Net Area
Receiving Entry		1	150	150
Office, Plant Engineer		1	75	75
Custodial/Maintenance Storage		1	210	210
Supply Storage		1	95	95
Computer Repair Room		1	530	530
Computer Storage Room		1	530	530
Custodial Closet		3	70	210
Total	0			1,800



SITE



HISD EDUCATIONAL SPECIFICATIONS
NORTH HOUSTON EARLY COLLEGE HIGH SCHOOL
MAY 26, 2014

CONSTRUCTION AND FACILITY SERVICES
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Site

Space Requirements

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 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.

Outdoor recreational facilities will accommodate the physical education program, field exercises in academic programs such as science and art, unstructured play and social events such as picnics and carnivals. Group sizes will range from school wide events such as field days, to whole class grouping, small groups and individuals.

Design Considerations

- The outdoor playing fields shall accommodate the physical education program, athletics, and outdoor learning activities.
- In developing a Campus Master Plan, consideration should be given to:
 - Future enhancements such as picnic tables, gardens for vegetables, wildflowers, and butterflies; wildlife habitats, sundials, etc.



NORTH HOUSTON EARLY HIGH SCHOOL

- 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.
- 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.
- 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

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Site

Service Court/Access Drive/Dumpster

USERS:	ACTIVITIES.			
USERS:	ACTIVITIES:			
Maintenance Staff	School deliveries			
Custodial Staff	Waste disposal bins (dumpsters)			
 Food Service Staff 	 Meeting with parents, students and other visitors 			
	Placing phone calls			
DESIGN CONSIDERATIONS:				
 Locate in close proximity to F 	Receiving Entry and Food Service			
 Area should be sited or shiel 	ded so that a visual screen is created			
Consider turning radii and path of delivery vehicles				
 Provide drains at waste dispersion 	Provide drains at waste disposal bins			
FURNITURE, FIXTURES & EQU	JIPMENT:			
Contractor Furnished – Contra	ctor Installed			
Screening				
Owner Furnished – Contractor Installed				
• None				
Owner Furnished – Owner Installed				
1 Waste Bins (dumpsters)				
1 Recycling Bin (dumpster)				



NORTH HOUSTON EARLY HIGH SCHOOL

Site

Bus Loop/Parking/Staging

USERS:	ACTIVITIES:
StaffTeachers	Entry, exit and staging of up to 9 buses
StudentsParents	

DESIGN CONSIDERATIONS:

- 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).

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished – Contractor Installed

None

Owner Furnished – Contractor Installed

• None

Owner Furnished - Owner Installed

None



Site

Car Parking

USERS:	ACTIVITIES:		
ParentsStudents (High School)Community membersFaculty/Staff	 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:			
Parking for NHECHS will be provided by HCC			
FURNITURE, FIXTURES & EQUIPMENT:			
Contractor Furnished – Contra	actor Installed		
None			
Owner Furnished – Contractor Installed			
• None			
Owner Furnished – Owner Installed			
None			





NORTH HOUSTON EARLY HIGH SCHOOL

Site

Car Staging/Access

Owner Furnished - Owner Installed

None

Car Staging/Access			
USERS:	ACTIVITIES:		
Parents/Students	Safely discharge and pick-up students from private vehicles		
DESIGN CONSIDERATIONS:			
 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 the HCC lot, near the main entrance. 			
FURNITURE, FIXTURES & EQU	JIPMENT:		
Contractor Furnished – Contra	actor Installed		
None			
Owner Furnished – Contractor	Installed		
• None			



Site

None

Pedestrian Circulation

USERS:	ACTIVITIES:			
Staff/FacultyParentsStudentsCommunity	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:				
DESIGN CONSIDERATIONS.				
 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 – Contra	actor Installed			
• None				
Owner Furnished – Contractor Installed				
• None				
Owner Furnished – Owner Inst	alled			





NORTH HOUSTON EARLY HIGH SCHOOL

Site

Playing/Practice Fields

riaying/riactice rielus				
USERS:	ACTIVITIES:			
Students (PE)	PE Classes			
Faculty	Athletic practices			
Athletic Teams	•			
Community				
DESIGN CONSIDERATIONS:				
Fields should be relatively le	vel but sloped to drain without need of underground drainage			
 Locate for ease of access for 	PE classes			
FURNITURE, FIXTURES & EQUIPMENT:				
Contractor Furnished – Contra	Contractor Furnished – Contractor Installed			
None				
Owner Furnished – Contractor Installed				
None				
Owner Furnished – Owner Installed				
None				



Site

General

USERS:	ACTIVITIES:
ParentsStudentsCommunity membersFaculty/staff	Access to school and its facilities

DESIGN CONSIDERATIONS:

- 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

- Marquee sign, directional and traffic Signage, fencing and railings
- Site lighting
- Flagpole
- Bike Racks

Owner Furnished - Contractor Installed

None

Owner Furnished – Owner Installed

Flags



NORTH HOUSTON EARLY HIGH SCHOOL



NEIGHBORHOODS



HISD EDUCATIONAL SPECIFICATIONS NORTH HOUSTON EARLY COLLEGE HIGH SCHOOL MAY 26, 2014

CONSTRUCTION AND FACILITY SERVICES
FACILITIES PLANNING



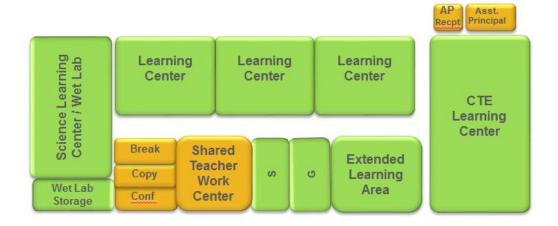
Neighborhoods

Overview:

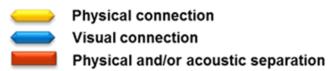
Core academic requirements for all children are mandated by state and federal law. HISD's promise is to provide 21st Century learning environments, accordingly, the facilities shall:

- 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 (or other flex) Lab space, and a CTE Learning Center. The neighborhoods will be arranged adjacent to common learning areas as well as Assistant Principal's offices.



Legend



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





NORTH HOUSTON EARLY HIGH SCHOOL

Space Requirements

Core Academic Neighborhoods	Teaching Station(s)	Quantity	Square Feet	Net Area
Learning Center	10	10	850	8,500
Science Learning Center / Wet Lab	3	3	1,650	4,950
Science Learning Center / Wet Lab Storage		3	150	450
Flex Lab		1	830	830
Learning Commons/Go Center		1	545	545
Learning Commons-Reading/Instructional Area		1	1,390	1,390
Learning Commons - Circulation		1	2,000	2,000
Learning Commons/Information Center Storage		2	285	570
Small Group Room		2	140	280
Storage		1	300	300
Total	13			19,815

Neighborhoods

Learning Center

USERS:	ACTIVITIES:
Teachers24-32 Students	 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:

· Operable partitions are permitted in this area.

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished - Contractor Installed

- Blinds for windows
- Presentation Wall:
- Adjacent or Rear Wall:
 - 2 4'x4' Tack Boards (one on each side of 8'x4' Marker Board)
 - 1 8'x4' Marker Board

Owner Furnished - Contractor Installed

None

Owner Furnished - Owner Installed

- Teacher package
- Student Area
 - Student tables
 - Student chairs
 - 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
- Projector
- Clock



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HISD EDUCATIONAL SPECIFICATIONS

NORTH HOUSTON EARLY HIGH SCHOOL

Neighborhoods

Science Learning Center/Wet Lab

USERS:	ACTIVITIES:
TeacherStaff/FacultyStudents	 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 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:

- · Emergency utility shut-off
- Power and Data in apron of casework

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished - Contractor Installed

- Blinds for windows
- One unit in each lab to be handicapped accessible
- Presentation Wall: (all items at appropriate height for age group)
- Adjacent or Rear Wall:
 - 2 4'x4' Tack Boards (one on each side of 8'x4' Marker Board)
 - 1 8'x4' Marker Board
- Casework Side wall:
 - 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 in at least one Learning Centers/Wet Labs at wall connecting with Prep Room confirm during Schematic Design
- Fixed science demonstration table with gas and water

Owner Furnished - Contractor Installed

- 2 paper towel dispensers
- 2 soap dispensers

Owner Furnished – Owner Installed

- Teacher package
- 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
- Large Periodic Table Chart and other large wall charts (provide clear wall space and tack boards to hang additional material)



Neighborhoods

Wet Lab Storage & Preparation Room

USERS:	ACTIVITIES:
TeacherStaff/FacultyStudents	Teacher preparation and clean-up for lab exercises
DEGLEN ACNORED ATIONS	

DESIGN CONSIDERATIONS:

None

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished – Contractor Installed

- 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

- Paper towel dispenser
- Soap dispenser

Owner Furnished - Owner Installed

- 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





NORTH HOUSTON EARLY HIGH SCHOOL

Neighborhoods

Flex Lab

USERS:	ACTIVITIES:
Teachers24-32 Students	 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 CONSIDED ATION	NE:

DESIGN CONSIDERATIONS:

None

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished – Contractor Installed

- Blinds for windows
- Presentation Wall:
- Adjacent or Rear Wall:
 - 2 4'x4' Tack Boards (one on each side of 8'x4' Marker Board)
 - 1 8'x4' Marker Board

Owner Furnished - Contractor Installed

None

- Teacher package
- Student Area
 - Student tables
 - Student chairs
 - 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
- Projector
- Clock
- Phone

Neighborhoods

Learning Commons / Go Center

USERS:	ACTIVITIES:
 Students Faculty Staff Community members and parents for after school events 	 Learning hub to provide effective using of information and ideas for students and faculty Reading Research Technology based instruction for large group and small group Provide meeting areas Processing new media

DESIGN CONSIDERATIONS:

- Some of this square footage will be used in a centralized location for print materials. Some will be used Extended Learning Areas (ELA's) for wireless research.
- Central area should be designed/planned with heavy technology needs, with outlets, and wireless.
- Anticipate use by 30 students at a time throughout the day.
- "Go Center" area should have glass walls and should be on the 1st Floor of the building, enclosed yet visible, about 1,000 sq. ft., and adjacent to the Counselor's office (College Access Coordinator) described in the Administration/Guidance section of these Educational Specifications.

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished - Contractor Installed

- Blinds for windows
- Provide recharging stations and network connections to support 1:1 computing

Owner Furnished – Contractor Installed

None

- 6 –Four student tables (Go Center)
- 8 computer tables(Go Center)
- Printer table(Go Center)
- 40 chairs(Go Center)
- Soft seating: chairs and tables for 8(Go Center)
- Flexible furnishings in Extended Learning Areas
- Clock





NORTH HOUSTON EARLY HIGH SCHOOL

Neighborhoods

Learning Commons/Go Center - Storage

Loanning Commono, Co	Conton Ctorago	
USERS:	ACTIVITIES:	
Counselor	Storage	
DESIGN CONSIDERATIONS:		
 Direct access from Go Cent 	er	
FURNITURE, FIXTURES & EQ	UIPMENT:	
Contractor Furnished – Contractor Installed		
4'x4' tack board		
Owner Furnished – Contractor Installed		
• None		
Owner Furnished – Owner Installed		
Adjustable shelves above computer carts/filing cabinets		
Filing cabinets		

HISD EDUCATIONAL SPECIFICATIONS NORTH HOUSTON EARLY COLLEGE HIGH SCHOOL

Neighborhoods

Small Group Room

USERS:	ACTIVITIES:	
Teachers	Group meetings and work	
Students	Individual study	
	Testing	
DESIGN CONSIDERATIONS	:	
•		
FURNITURE, FIXTURES & E	QUIPMENT:	
Contractor Furnished – Contractor Installed		
4'x8' marker board		
 4'x8' tack board 		
Owner Furnished – Contractor Installed		
None		
Owner Furnished – Owner Installed		
6 person table		
6 chairs		





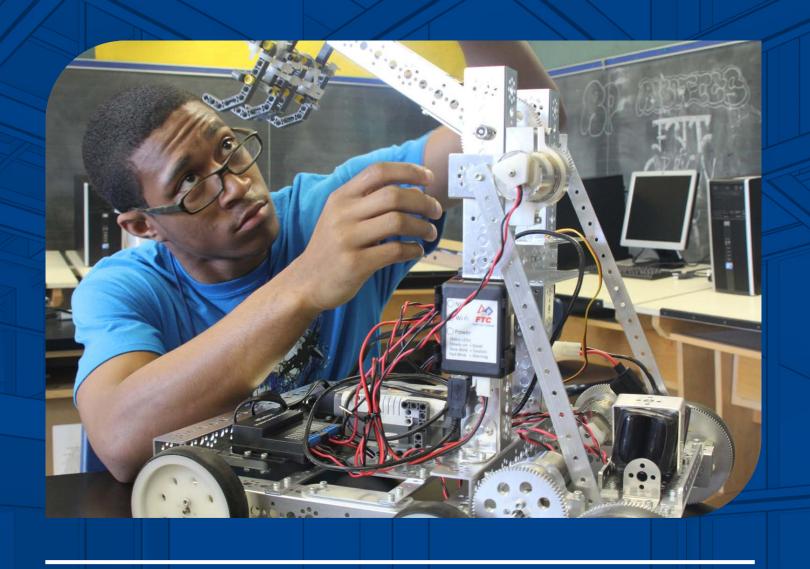
NORTH HOUSTON EARLY HIGH SCHOOL

Neighborhoods

Storage

USERS:	ACTIVITIES:	
Faculty Teachers	Storing instructional materials and suppliesSecuring and charging mobile computer cart(s)	
DESIGN CONSIDERATIONS:		
None		
FURNITURE, FIXTURES & EC	QUIPMENT:	
Contractor Furnished – Contractor Installed		
4'x4' tack board		
Owner Furnished – Contract	or Installed	
None		
Owner Furnished – Owner In	stalled	
 Maximum LF of heavy-duty 	y 18"D adjustable shelving	





CAREER AND TECHNICAL EDUCATION



HISD EDUCATIONAL SPECIFICATIONS

NORTH HOUSTON EARLY COLLEGE HIGH SCHOOL

MAY 26, 2014

CONSTRUCTION AND FACILITY SERVICES
FACILITIES PLANNING



Career and Technical Education

Overview:

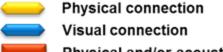
College and career readiness is a key priority for HISD and by working closely with college partners and area businesses the students are prepared for post-secondary success. They participate in rigorous core academic courses as well as specialized courses in a career-focused area that integrates learning 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 are:

Information Technology – design, development, support, and management of hardware, software, multimedia and systems-integration services.

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.



Legend



Physical and/or acoustic separation

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





NORTH HOUSTON EARLY HIGH SCHOOL

Space Requirements

Career Technical Education (CTE)	Teaching Station(s)	Quantity	Square Feet	Net Area
Principles of Information Technology	2	2	835	1,670
Storage		2	190	380
Total	2			2,050



Career and Technical Education

Principles of Information Technology Learning Center

USERS:	ACTIVITIES:
Teachers 24 Students	 Technology-based instruction Activities that stimulate inventive thinking, creativity and imagination Collaborative relationship building Keyboarding Learning and practicing computer skills and software programs Working individually, in small groups and in large groups

DESIGN CONSIDERATIONS:

Provide power and data on the perimeter of the room

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished - Contractor Installed

- Blinds for windows
- Presentation Wall:
 - 1 4'x4' Tack Board
 - 1 8'x4' Marker Board
 - Tack Strips located 12" above marker/tack boards
 - 2 flag holders and map hooks

Owner Furnished - Contractor Installed

None

- Presentation Cart
- Teacher stool
- 12 two student tables
- 24 task chairs
- Electronic Whiteboard mounted on presentation wall adjacent to and at same height as marker board
- Clock



NORTH HOUSTON EARLY HIGH SCHOOL

Career and Technical Education

Principles of Information Technology Storage

USERS:	ACTIVITIES:	
 Teachers 	Storing materials and supplies	
 Students 	•	
DESIGN CONSIDERA	ATIONS:	
 Directly accessible 	e from Learning Center	
FURNITURE, FIXTUR	ES & EQUIPMENT:	
Contractor Furnished – Contractor Installed		
4'x 4' Tack Board		
Owner Furnished - C	Contractor Installed	
• None		
Owner Furnished – Owner Installed		
Adjustable 12" and 18" deep shelving		



PERFORMING ARTS



HISD EDUCATIONAL SPECIFICATIONS NORTH HOUSTON EARLY COLLEGE HIGH SCHOOL MAY 26, 2014

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FACILITIES PLANNING



HISD EDUCATIONAL SPECIFICATIONS NORTH HOUSTON EARLY COLLEGE HIGH SCHOOL

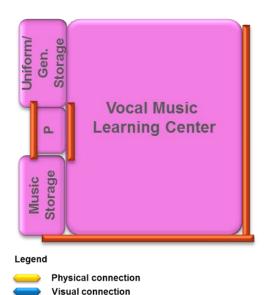


Performing Arts

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.



Physical and/or acoustic separation

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



NORTH HOUSTON EARLY HIGH SCHOOL

Space Requirements

Performing Arts	Teaching Station(s)	Quantity	Square Feet	Net Area
Vocal Music Learning Center	1	1	1,105	1,105
Uniform/Music Storage/Library		1	160	160
Practice Room		1	50	50
Total	1			1,315

NORTH HOUSTON EARLY COLLEGE HIGH SCHOOL

Performing Arts

Vocal Music Learning Center

USERS:	ACTIVITIES:
 Vocal Music Instructors/Director(s) Students 	 Developing technical music skills through individual work, group work and performances Choir/Vocal Classes Recitals Meeting area for community Recording of performances Vocal music theory instruction Sectional usage
DESIGN CONSIDED ATIONS	

DESIGN CONSIDERATIONS:

None

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished – Contractor Installed

- Sound system recording
- 2 Marker boards one with permanent music staff
- 2 tack boards
- Provide maximum LF of shelving above door height for display

Owner Furnished – Contractor Installed

None

- 50 posture chairs with retractable tablet arms
- Music stand cart
- Seated music risers
- Small stand carts for risers
- 2 music folio cabinets
- Upright piano





NORTH HOUSTON EARLY HIGH SCHOOL

Performing Arts

Vocal Music Learning Center – Uniform/Music Storage/Library

vocai Music Learning C	enter – Uniform/Music Storage/Library	
USERS:	ACTIVITIES:	
Vocal Music Directors	Storing and retrieving uniforms	
Students	Storing and sorting music	
DESIGN CONSIDERATIONS:		
• None		
FURNITURE, FIXTURES & EQ		
Contractor Furnished – Contr	ractor Installed	
 4'x4' marker board 		
4'x4' tack board		
 Double hanging rods on on 	e wall with shelving above	
Owner Furnished – Contracto	or Installed	
None		
Owner Furnished – Owner Ins	stalled	
Music sorting cabinet		
Music storage cabinets		

- Adjustable shelving
- 24"x36" table
- 2 . 7.00 ta.2
- 2 chairs

HISD EDUCATIONAL SPECIFICATIONS NORTH HOUSTON EARLY COLLEGE HIGH SCHOOL

Performing Arts

Practice Room

USERS:	ACTIVITIES:	
Music Director	Rehearsing Solos	
 Students 	Rehearsing Ensembles	
	Meeting with students	
DESIGN CONSIDERATIONS:		
Space should be acousticated.	ally separated from Vocal Music Learning Center while	
maintaining visual access to/from the space.		
FURNITURE, FIXTURES & E	QUIPMENT:	
Contractor Furnished – Con	tractor Installed	
 4'x4' marker board 		
 4'x4' tack board 		
Owner Furnished – Contract	or Installed	
None		
Owner Furnished – Owner Ir	stalled	
None		





NORTH HOUSTON EARLY HIGH SCHOOL



PHYSICAL EDUCATION / ATHLETICS



HISD EDUCATIONAL SPECIFICATIONS
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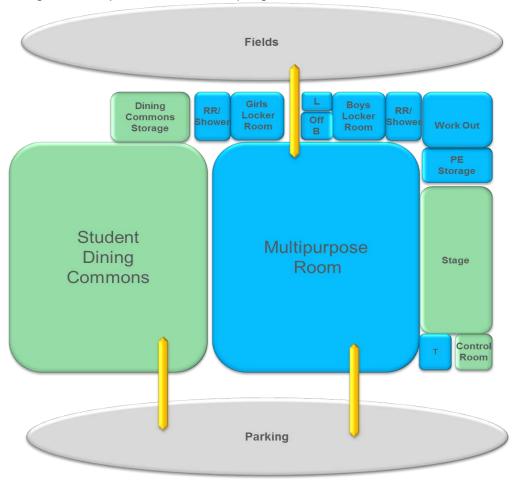


Physical Education/Athletics

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 focuses on personal fitness through participation in leisure and lifetime activity that lead to self-responsibility, teamwork, sportsmanship, and leadership.

Community use and involvement with the PE/ 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.



NORTH HOUSTON EARLY HIGH SCHOOL

Space Requirements

Physical Education/Athletics	Teaching Station(s)	Quantity	Square Feet	Net Area
Multipurpose Activity Room	1	1	3,150	3,150
Workout Room		1	500	500
Boys'/Girls' PE Locker Room		2	225	450
Toilets/Lavatories		2	130	260
Toilet/Shower/Locker		2	80	160
Office (shared)		1	150	150
Adult Shower/T oilet		1	170	170
PE Equipment Storage		1	300	300
Chairs/Riser Storage		1	300	300
	otal 1			5,440



P.E./Athletics

Multipurpose Activity Learning Center

USERS:	ACTIVITIES:
PE Teachers/Coaches	Physical education classes and activities
Students	Sports: basketball, volleyball, gymnastics, drill/dance team,
Parents	badminton
Community Groups	Fitness/health presentations
Staff	School assemblies
Sports teams	Performances
•	Community events

DESIGN CONSIDERATIONS:

• Locate adjacent to but separate from dining with a operable partition

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished – Contractor Installed

- 2 fiberglass, motorized, height adjustable, retractable backboards
- Continuous wall pads on end walls
- Floor markings for basketball and volleyball
- Drinking fountain centrally located to dining commons
- Digital Clock with mini score board
- 75 Flag holders for flags

Owner Furnished – Contractor Installed

None

- 1 30"x60" folding table
- 3 Chairs
- US, Texas and college flags





NORTH HOUSTON EARLY HIGH SCHOOL

P.E./Athletics

Workout Room

Hand weights

Workout Room		
USERS: ACTIVITIES:		
 Coaches 	Physical education classes	
 Teachers 	 Personal fitness 	
Students	Potential for community use	
DESIGN CONSIDERATIONS:		
 Locate adjacent to Multiput 	rpose Room and Locker area	
FURNITURE, FIXTURES & E	QUIPMENT:	
Contractor Furnished – Con	tractor Installed	
8' marker board with tack strip		
4' tack boards		
Mirrors on one wall		
Interlocking rubber tile floor		
Owner Furnished – Contract	or Installed	
 Paper towel dispenser 		
Sanitizer dispenser		
Owner Furnished – Owner Installed		
Cardiovascular equipment		

HISD EDUCATIONAL SPECIFICATIONS NORTH HOUSTON EARLY COLLEGE HIGH SCHOOL

P.E./Athletics

Boys/Girls P.E. Locker Room

Owner Furnished – Owner Installed

None

Doys/Offis 1 .L. Locker	IXOOIII		
USERS:	ACTIVITIES:		
PE Teachers	Changing clothes		
 Coaches 	Storing personal items during classes, practices or		
 Students 	competitions		
DESIGN CONSIDERATIONS:			
Design for air flow that will	Design for air flow that will maintain consistent temperature and humidity level		
 Provide clear view for pass 	Provide clear view for passive supervision (no tall lockers blocking line of site).		
FURNITURE, FIXTURES & EC	UIPMENT:		
Contractor Furnished – Contractor	ractor Installed		
• 1/5 lockers with number of	lockers that can fit in layout for 25 students per class		
Benches	• Benches		
4'x4' marker board			
4'x4' tack board			
• Mirrors			
Owner Furnished – Contracto	or Installed		
None			





NORTH HOUSTON EARLY HIGH SCHOOL

P.E./Athletics

Student Toilet/Showers

Otadont Tonog Onoword		
USERS:	ACTIVITIES:	
Students	Restroom and bathing	
DESIGN CONSIDERATIONS:		
1 individual shower stall in e	each locker room	
FURNITURE, FIXTURES & EQUIPMENT:		
Contractor Furnished – Contractor Installed		
Mirrors		
Owner Furnished – Contractor Installed		
 Paper towel dispensers 		
Soap dispensers		
Toilet paper dispenser		
Owner Furnished – Owner Installed		
Shower curtains		



HISD EDUCATIONAL SPECIFICATIONS NORTH HOUSTON EARLY COLLEGE HIGH SCHOOL

P.E./Athletics

Office (Shared)

USERS:	ACTIVITIES:
Coaches/TeachersStudents	 Coach and teacher administrative tasks Changing clothes before and after physical education activities Storing personal items

DESIGN CONSIDERATIONS:

None

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished – Contractor Installed

- 4'x4' marker board
- 4'x4' tack board

Owner Furnished – Contractor Installed

None

- Double pedestal desk with center drawer & lock, 60" x 30"
- Task chair, swivel, tilt, armless
- 2 Guest chairs
- 2 4-shelf bookcase, 52"H x 36"W x 15"D
- 2 4-drawer vertical file, letter size, lockable





NORTH HOUSTON EARLY HIGH SCHOOL

P.E./Athletics

Shower curtain

Adult Toilet/Shower/Locker

/ tadit Ollow Ollowol/ Loc			
USERS:	ACTIVITIES:		
Coaches/Teachers	Restroom and bathing		
DESIGN CONSIDERATIONS:			
None			
FURNITURE, FIXTURES & EQU	JIPMENT:		
Contractor Furnished – Contra	actor Installed		
Mirrors			
2 high lockers			
Owner Furnished – Contractor	r Installed		
Paper towel dispenser			
Soap dispenser			
Toilet paper dispenser	Toilet paper dispenser		
Owner Furnished – Owner Inst	talled		

HISD EDUCATIONAL SPECIFICATIONS NORTH HOUSTON EARLY COLLEGE HIGH SCHOOL



P.E. Equipment Storage

U	SERS:	AC	CTIVITIES:
•	PE Teacher	•	Storing and retrieving equipment used for physical education
•	Students		classes
	COON CONCIDED ATIONS.		

DESIGN CONSIDERATIONS:

• 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

None

Owner Furnished – Contractor Installed

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.





NORTH HOUSTON EARLY HIGH SCHOOL

P.E./Athletics

Chairs/Riser Storage

USERS:	ACTIVITIES:
Teachers	Storing and retrieving chairs
Staff	Storing and retrieving risers for stage
Students	

DESIGN CONSIDERATIONS:

 Floor 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

None

Owner Furnished – Contractor Installed

None

- Folding chairs
- Cart for chairs.
- Musical risers
- Cart for musical risers





ADMINISTRATION / GUIDANCE



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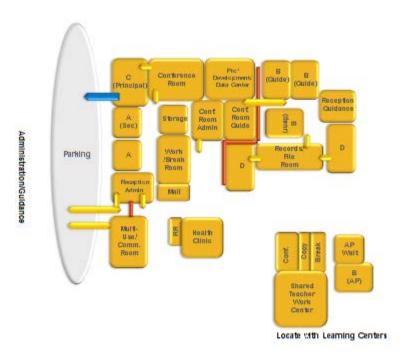
Administration/Guidance

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.



Legend

Physical connectionVisual 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.





NORTH HOUSTON EARLY HIGH SCHOOL

Space Requirements

Administration/Guidance	Teaching	Qty	SF	Net Area
	Station	2.9	O.	110171100
Administration			250	050
Reception, Administration		1	350	350
Office A (School Secretary)		11	100	100
Office C (Principal)		1	240	240
Principal Restroom		1	60	60
Office B (AP)		2	160	320
Conference Room, Main		1	225	225
Conference Room, Small		2	143	286
Storage (Testing Materials)		1	75	75
Storage (Book Room)		1	210	210
Health Clinic		1	220	220
Restroom		1	50	50
Guidance/Student Services				
Office D (Attendance/Registrar)		2	170	340
Office B (Counselor)		1	110	110
Records/File Room		1	125	125
Administration/Guidance Workroom/Break Room		1	440	440
Security Office		1	65	65
Shared				
Teacher Resource/Work Area		2	600	1,200
Office B (Itinerant)		1	175	175
Multi-use/Community Room		1	335	335
	Total 0			4,926



NORTH HOUSTON EARLY COLLEGE HIGH SCHOOL

Reception, Administration

USERS:	ACTIVITIES:		
ParentsStudentsCommunity membersFaculty/staff	 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 		
DEGLEVI GOVERNE ARIONS			

DESIGN CONSIDERATIONS:

All visitors must pass through reception to enter school

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished – Contractor Installed

Administration/Guidance

None

Owner Furnished – Contractor Installed

- Modular reception desk with work stations to include:
 - 30"D x 30'H x 10-12 LF work surface (section with reduced height for greeting children/ ADA compliance).
 - Half of the reception desk should have 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 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
- LCD Screen





NORTH HOUSTON EARLY HIGH SCHOOL

Administration/Guidance

Office A (School Secretary)

USERS:	ACTIVITIES:
Staff/Faculty	Assisting in administrative record keeping
Clerical Support Staff	Preparation of correspondence, reports and other
Students	administrative tasks
Parents	Private conferences
DESIGN CONSIDERATIONS:	

• Adjacent to receptionist

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished – Contractor Installed

- Blinds on windows
- 4'x4' marker board
- 4'x4' tack board

Owner Furnished – Contractor Installed

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

USERS:	ACTIVITIES:
 Principal 	Conducting administrative duties
 Students 	 Preparing correspondence and reports
 Parents 	 Meeting with parents, students and other visitors
	Placing phone calls

DESIGN CONSIDERATIONS:

Office C (Principal)

- · 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
- With adjacent private restroom

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished – Contractor Installed

- Blinds on windows
- 4'x4' marker board
- 4'x4' tack board

Owner Furnished – Contractor Installed

None

- Double pedestal desk with center drawer & lock, 60" x 30"
- Credenza
- Task chair
- 4 guest chairs
- 48" conference table
- 2 4-shelf bookcases, 52"H x 36"W x 15"D
- 4-drawer vertical file, letter size, lockable
- LCD Screen





NORTH HOUSTON EARLY HIGH SCHOOL

Administration/Guidance

Restroom - Office C (Principal)

None

USERS:	ACTIVITIES:	
 Principal 	Restroom	
DESIGN CONSIDERAT	IONS:	
 None 		
FURNITURE, FIXTURE	S & EQUIPMENT:	
Contractor Furnished	- Contractor Installed	
 Mirrors 		
• 2 full height lockers		
Owner Furnished – Co	ntractor Installed	
 Paper towel dispens 	ser	
 Soap dispenser 		
 Toilet paper dispens 	ser	
Owner Furnished - Ov	ner Installed	

Administration/Guidance

Office B (AP)

USERS:	ACTIVITIES:
Staff	Conducting administrative tasks
 Teachers 	Preparing correspondence and reports
 Assistant Principal 	 Creating and documenting new and existing students
Students	 Meeting with parents, students and other visitors
 Parents 	Placing phone cards

DESIGN CONSIDERATIONS:

- Locate with neighborhood learning centers and teacher work centers.
- With view to reception area.

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished – Contractor Installed

- Blinds on windows
- 4'x4' marker board
- 4'x4' tack board

Owner Furnished – Contractor Installed

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





NORTH HOUSTON EARLY HIGH SCHOOL

Administration/Guidance

Conference Room, Main

Comoronoc Room, Ma	***
USERS:	ACTIVITIES:
 Principal Staff/Faculty Parents/Students School Support Groups (PTO, etc.) 	Meetings/Conferences between Faculty/Staff and Students, Parents and Community
DESIGN CONSIDERATIONS:	
 Provide direct access from 	Principal's Office and secondary corridor.
FURNITURE, FIXTURES & EC	QUIPMENT:
Contractor Furnished - Cont	ractor Installed
Blinds on windows	

- Marker and tack board in cabinet
- Calendar white board 12 month

Owner Furnished – Contractor Installed

None

- Credenza
- Conference table for 12 people
- 12 Swivel, tilt armchairs
- Television, projector or Electronic Whiteboard

Administration/Guidance

Conference Room, Small

6 Swivel, tilt armchairs

USERS:	ACTIVITIES:	
Staff/Faculty	 Meetings/Conferences between Faculty/Staff and Students, 	
Parents	Parents and Community	
School Support Groups		
(PTO, etc.)		
DESIGN CONSIDERATIONS:		
None		
FURNITURE, FIXTURES & EQ	UIPMENT:	
Contractor Furnished – Contr	actor Installed	
Blinds on windows		
Marker and tack board in cabinet		
Owner Furnished – Contractor Installed		
• None		
Owner Furnished – Owner Ins	stalled	
Credenza	Credenza	
Conference table for 6 people		





NORTH HOUSTON EARLY HIGH SCHOOL

File cabinets in the "testing" storage room

Administration/Guidance

Storage Room

Otorage Mooni	
USERS:	ACTIVITIES:
Guidance Clerk	Storing text books
 Counselors 	Storing office supplies
 Administrators' 	Storing educational materials
Office Staff	 Storing and sorting testing materials
DESIGN CONSIDERATIONS:	
The storage room used for	testing materials shall be keyed differently from the Grand
Master.	
FURNITURE, FIXTURES & EQ	UIPMENT:
Contractor Furnished – Contr	ractor Installed
None	
Owner Furnished – Contracto	or Installed
None	
Owner Furnished – Owner Installed	
Maximum LF of heavy duty adjustable shelving	
, , ,	

Administration/Guidance Health Clinic

USERS:	ACTIVITIES:
 School nurse 	Treating ill or hurt students
Staff	Conducting medical exams/screening
 Students 	Dispensing medications
Parents	 Isolation area for students who may be contagious and are waiting to be picked up
	 Resting area for students waiting to go home from school

DESIGN CONSIDERATIONS:

• Locate adjacent to Attendance office.

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished – Contractor Installed

- Blinds on all windows
- Approximately 6 LF of casework to include:
- Sink cabinet with single deep sink
- Drawer/door cabinets lockable
- Door/shelf wall cabinets

Owner Furnished – Contractor Installed

- Paper towel dispenser
- Soap dispenser

- Cot/exam table
- Adjustable height stool
- Locking refrigerator with ice maker
- Biohazard disposable can
- Medical sharps waste disposal
- 2 guest chairs
- Defibrillator





NORTH HOUSTON EARLY HIGH SCHOOL

Administration/Guidance

Health Clinic - Restroom

None

Tioditi Olimo Ttootioo	
USERS:	ACTIVITIES:
Staff	Restroom activities
 Students 	Hand Washing
 Faculty 	Personal hygiene
 Visitors 	
DESIGN CONSIDERATIONS:	
 None 	
FURNITURE, FIXTURES & E	QUIPMENT:
Contractor Furnished – Cont	tractor Installed
 Mirror 	
Toilet seat cover dispenser	
 Coat hook 	
Owner Furnished – Contract	or Installed
 Paper towel dispenser 	
Soap dispenser	
Toilet paper dispenser	
Owner Furnished – Owner In	estalled

Administration/Guidance

Office B/D (Attendance, Registrar, Counselor)

USERS:	ACTIVITIES:
Attendance Clerk, Pagistrer, Counseler	Administrative tasks Drangestian of correspondence and reports
Registrar, Counselor	Preparation of correspondence and reports
Staff	Creating and documenting new and existing students
Students	Meeting with parents, students and other visitors
Parents	

DESIGN CONSIDERATIONS:

- Attendance and Registrar shall be located adjacent to each other and both shall have direct access to Records/File Room
- Counselor shall be located adjacent to and with direct access to Go Center

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished – Contractor Installed

- Blinds on windows
- 4'x4' marker board
- 4'x4' tack board
- Install half door with shelf on Attendance office

Owner Furnished – Contractor Installed

• 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





NORTH HOUSTON EARLY HIGH SCHOOL

Administration/Guidance

Conference Room, Small – Guidance/Student Services

USERS:	ACTIVITIES:
 Staff/Faculty 	Meetings/Conferences between Faculty/Staff and Students,
Parents	Parents and Community
 Visitors 	
DESIGN CONSIDERATIONS	S:
 Locate adjacent to Go Ce 	enter
FURNITURE, FIXTURES & I	EQUIPMENT:
Contractor Furnished – Co	ntractor Installed
 Blinds on windows 	
 Marker and tack board in 	cabinet
Owner Furnished – Contract	ctor Installed
None	
Owner Furnished – Owner	Installed
Credenza	
Conference table for 6 per	eople
6 Swivel, tilt armchairs	

Administration/Guidance

Records/File Room

USERS:	ACTIVITIES:
Guidance Clerk	Storing and retrieving student records
 Counselors 	
 Administrators 	

DESIGN CONSIDERATIONS:

- Room should be treated as a 1 hour fire-rated enclosure.
- Locate between Attendance and Registrar offices and only accessible through them.

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished – Contractor Installed

- 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

• None

- 24"x36" table
- 2-door lockable storage cabinet
- Side chair
- 10 5-drawer vertical file cabinets



NORTH HOUSTON EARLY HIGH SCHOOL

Administration/Guidance

Workroom/Break Room

For the Constant	ERS:
 Faculty Staff Volunteers Parents Copying Collating Preparing communications for mailing Laminating, book making, poster making General office work Storing and retrieving supplies Mail delivery and retrieval 	Volunteers

DESIGN CONSIDERATIONS:

Mail slots should open directly to mail pick up room.

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished - Contractor Installed

- Blinds on windows
- 4'x4' marker board
- 4'x4' tack board
- 50 12"W x 9"H x 12"D 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
- Phone line

Owner Furnished – Contractor Installed

- Paper towel dispenser
- Soap dispenser

- 36" x 72" work tables
- 6 Lounge chairs
- Refrigerator with icemaker
- 8 Chairs
- 2 42" square tables
- Vending machines 1 drink & 1 snack (vendor provided)
- Microwaves/Oven
- Copier
- Phone

Administration/Guidance

Shared - Teacher Work Center

USERS:	ACTIVITIES:
 Teachers 	Preparing lesson plans
	Teacher supply storage
	Research
	Meetings
DEGIGNI GONIGIDED A	TIONS.

DESIGN CONSIDERATIONS:

• Teachers will each have a modular systems desk.

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished – Contractor Installed

- 4'x4' marker board
- 4'x4' tack board
- Approximately 6' LF case work by countertop, sink cabinet, door base and wall cabinet
- Small acoustically separated conference area for private consultations
- Ensure proper number of phone lines for layout

Owner Furnished - Contractor Installed

None

- Modular open office systems furniture with keyed over desk storage and file drawers.
- Tilt swivel desk chairs on casters
- Under counter refrigerator
- Copier
- · Phones at work stations and conference area
- 1 Vending Machine (vendor provided)





NORTH HOUSTON EARLY HIGH SCHOOL

Administration/Guidance

Shared – Office B (Itinerant)

USERS:	ACTIVITIES:
Staff	Administrative tasks
Students	Preparation of correspondence and reports
Parents	Meeting with parents, students and other visitors
DEGLON CONCIDED ATIONS	

DESIGN CONSIDERATIONS:

• Locate with Neighborhoods, Office B (AP) and Teacher Work Centers.

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished - Contractor Installed

- Blinds on windows
- 4'x4' marker board
- 4'x4' tack board

Owner Furnished - Contractor Installed

None

- Modular open office systems furniture with separately keyed over desk storage and file drawers.
- Tilt swivel desk chairs on casters
- 36" conference table
- Copier
- task chair
- 4 guest chairs

Administration/Guidance

Shared - Multi-Use/Community Room

USERS:	ACTIVITIES:
 Community Members Principal Staff/Faculty Parents/Students School Support Groups (PTO, etc.) 	Meetings/Conferences between Faculty/Staff and Students, Parents and Community
DESIGN CONSIDERATIONS	
None	

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished – Contractor Installed

- Blinds on windows
- Marker and tack board in cabinet

Owner Furnished – Contractor Installed

None

- 2 door locking storage cabinet
- 15 modular tables for easy rearrangement depending on room use (18" x 48")
- 30 stackable chairs





NORTH HOUSTON EARLY HIGH SCHOOL



FOOD SERVICE



HISD EDUCATIONAL SPECIFICATIONS
NORTH HOUSTON EARLY COLLEGE HIGH SCHOOL
MAY 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.

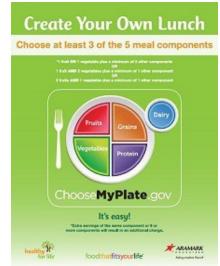
A state-of-the-art school cafeteria and operation can make a significant impact on student participation in the child nutrition program and thereby on student performance.

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:



NORTH HOUSTON EARLY HIGH SCHOOL

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



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

information.

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



NORTH HOUSTON EARLY HIGH SCHOOL

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.





NORTH HOUSTON EARLY HIGH 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.
 - 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

OOL DISTRICT

HISD EDUCATIONAL SPECIFICATIONS

NORTH HOUSTON EARLY HIGH SCHOOL

- 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 noncooking 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.



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

- 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.



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.





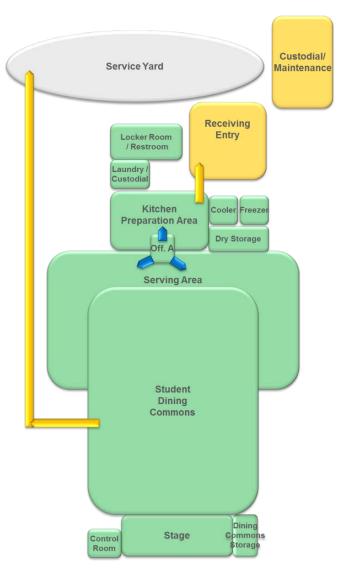
NORTH HOUSTON EARLY HIGH SCHOOL

Food Service

Overview:

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

The centralized facilities should be located in close proximity to the Custodial/ Maintenance 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.



Food Service	Teaching Station(s)	Quantity	Square Feet	Net Area
Kitchen Preparation Area		1	795	795
Serving Area		1	640	640
Dry Storage		1	190	190
Freezer		1	125	125
Cooler		1	125	125
Kitchen Manager's Office		1	110	110
Laundry/Custodial Area		1	115	115
Locker Room/Restroom		1	140	140
Student Dining Commons (seating for 1/3 of students at one time plus 200 for dining)		1	2,768	2,768
Stage		1	625	625
Dining Commons Storage		1	285	285
Total	0			5 918





NORTH HOUSTON EARLY HIGH SCHOOL

Food Service

Kitchen Preparation Area

USERS:	ACTIVITIES:
ManagerFood Service Staff	Preparation of foodCooking foods
Food Service Stair	Staging meals before moving to serving lines
	Cleaning equipment, work surfaces and floors

DESIGN CONSIDERATIONS:

- Equipment is based on 3 cook lines but needs to be confirmed with HISD Food Service prior to completion of Schematic Design.
- Doorbell at receiving should be audible in Food Preparation Area.
- · Allow space to store Utility Carts.
- Provide a minimum of 4' 0" wide doors.

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished – Contractor Installed

- Markerboard
- Tackboard
- 2– Cooklines:
 - Vent Hood, minimum 18 feet
 - Fire Protection System
 - 1 ea.–Range
 - 2 ea.–Oven, Gas, Double Convection
 - 1 ea.–Two Compartment Forced Convection Steamer
 - 1 ea.-Fill Faucet adjacent to range
 - 1 Fire System
- 1-Electric Can Opener
- 1-Manual Can Openers
- 1 at each cooking area -Two Compartment Sink w/Disposer
- 1 Disposers
- 6 Utility Carts

- 1 2'x6' Slicing Table
- 2 Stainless Steel Work Table
- 1 Fill Faucet by each range
- Clock
- 1 Ice Machine
- 1 Ice Storage Bin
- 6 Dolly, Milk Case
- See code requirements for quantity -Camcarts, for Food boxes and Trays, sheet pans
- 6 Rack, Bun
- Shelving, Solid As needed
- Tables, Work as needed
- 1 Table, Baker's w/ Bins (8')
- Multi-fold Hand Towel Dispensers
- · Soap Dispensers at each hand wash sink
- Small Wares Package

Owner Furnished - Contractor Installed

None

Owner Furnished - Owner Installed

None

Food Service

Serving Area

USERS:	ACTIVITIES:
 Kitchen Manager Food Service Staff Students Faculty 	Serving foodReceiving payment for food
- I douity	

DESIGN CONSIDERATIONS:

- School will have three (3) food stations in a food court design.
- Doorbell at receiving should be audible in Serving Area.
- Provide a minimum of 4'-0" wide doors.

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished – Contractor Installed

- 3- Utility Distribution Systems
 - 1- Salad Bar
 - 1 ea. -Serving Unit Cold 3 Pan Size w/ Double Tier Display
 - 2 ea. -Serving Unit 3 Pan Unit Flat Unit
 - 1 ea. -Serving Unit Hot 5 Pan Size w/ Single Tier Serving Shelf
 - 1 ea. -Serving Unit Cold 5 Pan
 - 1 ea. -3' Cash Table
 - 1- Serving Areas for other than salad
 - 2 ea. -Serving Unit 4 Pan Unit Flat Unit
 - 2 ea. -Serving Unit Cold 4 Pan Size w/ Double Tier Display
 - 2 ea. -Serving Unit Hot 4 Pan Size w/ Single Tier Serving Shelf
 - 1 ea. -5' Cash Register
 - 1 ea. -Serving Unit 3 Pan Unit Flat Unit
- 3 Drop Front Milk Cooler
- 1 Snack Bar Counter
- Tray/Silverware/Napkin Stands
- 1 Refrigerated Drop-in, Three Pan
- Pass Through Refrigerator 1 dr.
- 1 Pass Through Refrigerator 2 dr.
- 1 Pass Through Heated Cabinet 2 dr.
- Multi-fold Hand Towel Dispensers
- Soap Dispensers
- 1 Round Cooker Warmers

Owner Furnished - Contractor Installed

None

- 3- Point Of Sale (POS) Units
- Adjustable height stools





NORTH HOUSTON EARLY HIGH SCHOOL

Food Service

Dry Storage

None

Dry Storage			
USERS:	ACTIVITIES:		
 Food Service Staff 	Storing dry food / supplies		
DESIGN CONSIDERATIONS:			
Locate Dry Storage near Kito	chen Preparation Area		
Locate Dry Storage for easy	access to Receiving Entry.		
• Provide a minimum of 4' - 0"	Provide a minimum of 4' - 0" wide doors.		
FURNITURE, FIXTURES & EQUIPMENT:			
Contractor Furnished – Contractor Installed			
1 - Can Rack			
Maximum LF of 24" D adjust.	able shelving with first shelf at least 6" from finish floor		
2 - dunnage racks			
Owner Furnished – Contractor Installed			
None			
Owner Furnished – Owner Installed			

Food Service

Freezer

USERS:	ACTIVITIES:		
Food Service Staff	Food Service Staff • Storing frozen food		
DESIGN CONSIDERATIONS:			
 Locate freezer near Kitcher 	n Preparation Area		
 Locate freezer for easy acc 	cess to Receiving Entry with access through Cooler.		
Provide a minimum of 4' - 0	Provide a minimum of 4' - 0" wide doors.		
	FURNITURE, FIXTURES & EQUIPMENT:		
Contractor Furnished – Contractor Installed			
Walk-in Freezer – TN-078			
Maximum LF of 20" – 24" Shelving			
Owner Furnished – Contractor Installed			
None			
Owner Furnished – Owner Installed			
None			



NORTH HOUSTON EARLY HIGH SCHOOL

Food Service

Food Prep.-Cooler

None

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USERS:	ACTIVITIES:	
Food Service Staff	Storing cold foods	
	Defrosting frozen food	
DESIGN CONSIDERATIONS:		
Locate cooler near Kitchen Preparation Area		
Locate cooler for easy access to Receiving Entry.		
 Provide a minimum of 4' - 0" wide doors. 		
FURNITURE, FIXTURES & EQUIPMENT:		
Contractor Furnished – Contractor Installed		
Walk-in Cooler – TN-078		
Maximum LF of 20" – 24" shelving		
Owner Furnished – Contractor Installed		
None		
Owner Furnished – Owner Installed		

Food Service

Food Prep. – Office A (Kitchen's Manager's Office)

USERS:		ACTIVITIES:
 Manager 	,	Filing out Food Service documentation
		Reviewing employee request
		Ordering supplies
		Counting cash

DESIGN CONSIDERATIONS:

- Locate manager's office in a central location to allow visibility into kitchen prep area and food
- Provide windows above 3' to below ceiling on all sides. Bookcase below windows on one
- Doorbell at receiving should be audible in Kitchen Manager's Office and Kitchen Preparation Area.
- Provide window, peep hole or camera for visibility of persons making deliveries to those receiving deliveries.
- If camera is provided it needs to be monitored through the computer system in the office.
- Combination safe should be secured to the floor in a non-visible space in the office.
- Provide a minimum of 4' 0" wide doors.

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished – Contractor Installed

- 4' x 4' marker board
- Blinds

Owner Furnished – Contractor Installed

- Combination Safe
- Desk
- Task Chair
- **Guest Chair**
- File Cabinet
- Bookcase None





NORTH HOUSTON EARLY HIGH SCHOOL

Food Service

Food Prep. - Laundry / Custodial Area

ACTIVITIES:
Washing food prep clothes and aprons
 Drying food prep clothes and aprons
Storing cleaning supplies
Storing cleaning equipment
Cleaning mops

DESIGN CONSIDERATIONS:

- Provide sufficient ventilation to prevent fumes from cleaners from damaging mother boards in washer and dryer.
- Provide a minimum of 4' 0" wide doors.

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished - Contractor Installed

- Washer
- Dryer
- Mop/Broom Rack
- Mop Sink
- •

Owner Furnished - Contractor Installed

None

Owner Furnished – Owner Installed

- · Wall-mounted adjustable shelving above washer and dryer
- Plastic Shelving None



Food Service

Food Prep. – Locker Room / Restroom

. ood opoomo		
USERS:	ACTIVITIES:	
Kitchen Manager	Staff clothes changing	
Food Service Staff	Storing of personal items by Staff	
DESIGN CONSIDERATIONS:		
 Provide floor drains with ea 	sy access clean-outs.	
FURNITURE, FIXTURES & EC	QUIPMENT:	
Contractor Furnished – Cont	ractor Installed	
Lockers (10-15 minimum)		
Coat Hooks		
•		
Owner Furnished – Contracto	or Installed	
Paper towel dispenser		
Soap dispenser		
Toilet paper dispenser		
• None		
Owner Furnished – Owner In	stalled	
Clock		
Benches		





NORTH HOUSTON EARLY HIGH SCHOOL

Food Service

Student Dining Commons

USERS:	ACTIVITIES:
Kitchen Manager	Eating
 Food Service Staff 	Student Assembly
Students	Social Gathering
Faculty	

DESIGN CONSIDERATIONS:

None

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished - Contractor Installed

- 4' x 12' Tack board
- Ceiling mounted projector
- Provide charging stations and network connectivity to support 1:1 computing.
- Sound system with ceiling mounted speakers

Owner Furnished – Contractor Installed

None

Owner Furnished - Owner Installed

- 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
- Vending Machines
- Clock

Food Service

Student Dining Commons - Stage

Owner Furnished - Contractor Installed

Owner Furnished – Owner Installed

None

None

Student Dining Commons – Stage			
USERS:	ACTIVITIES:		
Students	Student Performances		
 Faculty 	School Assemblies		
	Drama Rehearsals		
	Dance Rehearsals		
DESIGN CONSIDERATIONS:			
Provide stage lighting with control board.			
Provide inputs and microphone plugs at the top step.			
FURNITURE, FIXTURES & EQUIPMENT:			
Contractor Furnished – Contractor Installed			
Motorized Projection Screen			
Curtains – front, sides and back			
Mirrors (with drape) behind curtains on back wall of stage for potential use as a dance rehearsal area			



NORTH HOUSTON EARLY HIGH SCHOOL

Food Service

Student Dining Commons - Storage

Student Dining Continons Storage		
USERS:	ACTIVITIES:	
Kitchen ManagerFood Service StaffStudentsFaculty	 Storing dining tables and chairs Storing dining room equipment 	
DESIGN CONSIDERATION	NS:	
None		
FURNITURE, FIXTURES & EQUIPMENT:		
Contractor Furnished – Contractor Installed		
None		
Owner Furnished – Contractor Installed		
None		
Owner Furnished – Owner Installed		
Cart for Chairs		
Cart for Tables		



CUSTODIAL / MAINTENANCE



HISD EDUCATIONAL SPECIFICATIONS

NORTH HOUSTON EARLY COLLEGE HIGH SCHOOL

MAY 26, 2014

CONSTRUCTION AND FACILITY SERVICES
FACILITIES PLANNING



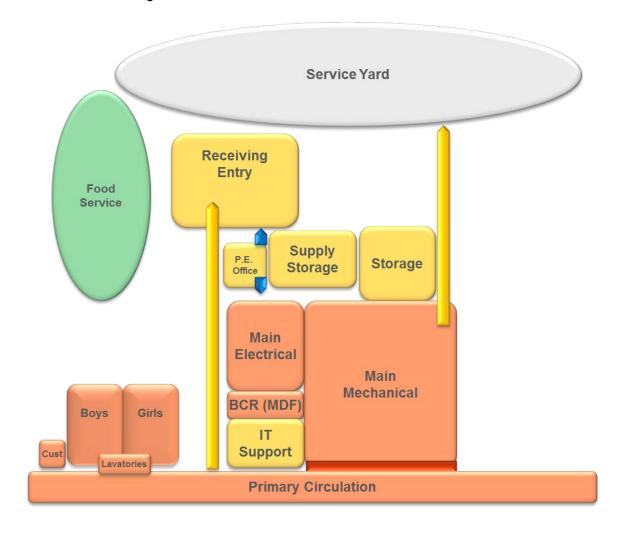


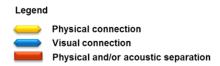
Custodial / Maintenance

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.





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



NORTH HOUSTON EARLY HIGH SCHOOL

Space Requirements

Custodial/Maintenance	Teaching Station(s)	Quantity	Square Feet	Net Area
Receiving Entry		1	150	150
Office, Plant Engineer		1	75	75
Custodial/Maintenance Storage		1	210	210
Supply Storage		1	95	95
Computer Repair Room		1	530	530
Computer Storage Room		1	530	530
Custodial Closet		3	70	210
Total	0			1,800

Custodial / Maintenance

Owner Furnished – Contractor Installed

Receiving Entry

USERS:	ACTIVITIES:		
Plant Operator	Filing out documentation for receipt of goods		
Maintenance Staff	 Receiving miscellaneous school supplies 		
Custodial Staff	Receiving equipment		
Kitchen Staff	Receiving food deliveries		
 Delivery Personnel 	 Disposal of school & food service waste 		
DESIGN CONSIDERATIONS:			
Provide space for a minimu	 Provide space for a minimum of 1 waste bins and 1 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.			
FURNITURE, FIXTURES & EQUIPMENT:			
Contractor Furnished – Contractor Installed			
 None 			

None



NORTH HOUSTON EARLY HIGH SCHOOL

Custodial / Maintenance

Plant Engineer's Office

Bookcase

Flant Engineer's Office		
USERS:	ACTIVITIES:	
Plant Engineer	Office functions for Plant Engineer	
Custodial Staff	Repairing equipment using hand tools	
 Maintenance Personnel 	Scheduling of custodial staff	
	Reviewing staff requests	
DESIGN CONSIDERATIONS	:	
 View to Receiving Entry 		
FURNITURE, FIXTURES & E		
Contractor Furnished – Con	tractor Installed	
• 4' x 4' Tack board		
4'x4' Marker board		
Owner Furnished – Contractor Installed		
None		
Owner Furnished – Owner Installed		
• Desk		
Filing cabinet		
Task chair		
Guest chair		



Custodial / Maintenance

Storage

USERS:	ACTIVITIES:
Plant Engineer	Repairing equipment using hand tools
Custodial Staff	Storing miscellaneous building supplies
 Maintenance Personnel 	Storing building maintenance equipment
DESIGN CONSIDERATIONS:	

None

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished - Contractor Installed

3 locking cages to secure equipment/supplies

Owner Furnished - Contractor Installed

• None

Owner Furnished – Owner Installed

- 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



NORTH HOUSTON EARLY HIGH SCHOOL

Custodial / Maintenance

Supply Storage

and by a second			
USERS:	ACTIVITIES:		
Plant EngineerCustodial Staff	 Storing miscellaneous school supplies Storing school furniture Storing school equipment 		
DESIGN CONSIDERATIONS:	<u> </u>		
None	None		
FURNITURE, FIXTURES & EQUIPMENT:			
Contractor Furnished – Contractor Installed			
None			
Owner Furnished – Contractor Installed			
None			
Owner Furnished – Owner Installed			
Adjustable metal shelving			



Custodial / Maintenance

IT Support

I I I		
USERS:	ACTIVITIES:	
IT Personnel	Store IT equipment	
Plant Operator	Repair IT devices	
DESIGN CONSIDERATIONS:		
None		
FURNITURE, FIXTURES & EC	UIPMENT:	
Contractor Furnished – Cont	ractor Installed	
None		
Owner Furnished – Contracto	or Installed	
None		
Owner Furnished – Owner Installed		
• 30 x 60 Table		
2 Chairs		
Adjustable shelves		





NORTH HOUSTON EARLY HIGH SCHOOL

Custodial / Maintenance

Custodial Closet

USERS:	ACTIVITIES:					
Plant Engineer	Storing of Mops and Brooms					
Custodial Staff	 Cleaning of mops and other custodial equipment 					
Custodial Staff Cleaning of mops and other custodial equipment DESIGN CONSIDERATIONS: Locate throughout school FURNITURE, FIXTURES & EQUIPMENT: Contractor Furnished – Contractor Installed Mop Sink Mop and Broom Rack Owner Furnished – Contractor Installed						
FURNITURE, FIXTURES & E	QUIPMENT:					
,						
 Plant Engineer Custodial Staff Cleaning of mops and other custodial equipment DESIGN CONSIDERATIONS: Locate throughout school FURNITURE, FIXTURES & EQUIPMENT: Contractor Furnished – Contractor Installed Mop Sink Mop and Broom Rack 						
Custodial Staff Cleaning of mops and other custodial equipment DESIGN CONSIDERATIONS: Locate throughout school FURNITURE, FIXTURES & EQUIPMENT: Contractor Furnished – Contractor Installed Mop Sink Mop and Broom Rack Owner Furnished – Contractor Installed Paper Towel Dispenser Owner Furnished – Owner Installed						
Owner Furnished – Contract	or Installed					
Paper Towel Dispenser						
Owner Furnished – Owner In	nstalled					
Metal shelving unit						





BUILDING SUPPORT



HISD EDUCATIONAL SPECIFICATIONS NORTH HOUSTON EARLY COLLEGE HIGH SCHOOL MAY 26, 2014

CONSTRUCTION AND FACILITY SERVICES
FACILITIES PLANNING



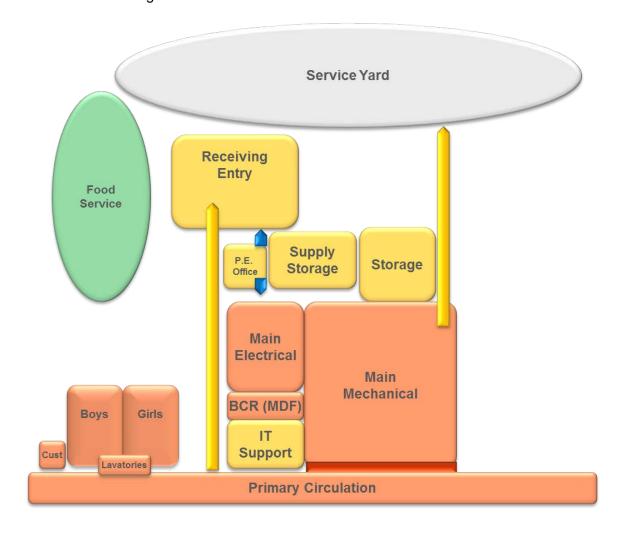


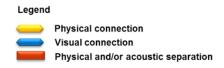
Building Support

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.





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



NORTH HOUSTON EARLY HIGH SCHOOL

Building Support

Corridors

USERS:	ACTIVITIES:
Students	Circulation of occupants
 Faculty 	 Displaying awards, pictures, student work and school
Staff	announcements
Visitors	

DESIGN CONSIDERATIONS:

- Lockable display cases are encouraged for the displaying of awards, pictures, school announcements and student work.
- No student lockers will be provided.
- · Minimum corridor widths are:
 - Serving more than two classrooms: 8' 0"
 - Serving more than eight classrooms: 9' 0"
 - Major corridor: 12'-0"

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished – Contractor Installed

- Lockable display cabinets
- Tack board / Tack wall

Owner Furnished – Contractor Installed

• None

Owner Furnished – Owner Installed

None



Building Support

Group Restrooms

USERS:	AC	CTIVITIES:
Students	•	Personal hygiene
DESIGN CONSIDERATIONS:		

- No corridor doors
- Differentiate finishes between male and female restrooms to assist in identifying them
- Locate male and female restrooms to alleviate the possibility of accidently entering the wrong facility

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished – Contractor Installed

• Mirrors (not above sinks)

Owner Furnished – Contractor Installed

- Paper towel dispensers
- Soap dispensers
- Toilet Paper Dispensers

Owner Furnished - Owner Installed

• None





NORTH HOUSTON EARLY HIGH SCHOOL

Building Support

Single Restrooms

None

USERS:	ACTIVITIES:								
Faculty	Personal hygiene								
 Visitors 									
DESIGN CONSIDERAT	TONS:								
None									
FURNITURE, FIXTURE	FURNITURE, FIXTURES & EQUIPMENT:								
Contractor Furnished	- Contractor Installed								
DESIGN CONSIDERATIONS: • None									
Owner Furnished – Co	ontractor Installed								
 Paper towel dispens 	sers								
 Soap dispensers 									
 Toilet paper dispens 	sers								
Owner Furnished - Ov	vner Installed								

Building Support

Main Mechanical

USERS:	ACTIVITIES:								
Plant Operator	Mechanical Equipment which heats and cools school								
Maintenance Staff	Repairing Mechanical Equipment								
	Servicing Mechanical Equipment								
DESIGN CONSIDERATIONS: Size overhead coiling door(s) to exterior to allow for replacement of equipment. FURNITURE, FIXTURES & EQUIPMENT:									
FURNITURE, FIXTURES & EQUIPMENT:									
DESIGN CONSIDERATIONS: ■ Size overhead coiling door(s) to exterior to allow for replacement of equipment.									
Maintenance Staff Repairing Mechanical Equipment Servicing Mechanical Equipment DESIGN CONSIDERATIONS: Size overhead coiling door(s) to exterior to allow for replacement of equipment. FURNITURE, FIXTURES & EQUIPMENT: Contractor Furnished – Contractor Installed Mechanical Equipment Owner Furnished – Contractor Installed None Owner Furnished – Owner Installed									
Owner Furnished – Contract	or Installed								
None									
Servicing Mechanical Equipment DESIGN CONSIDERATIONS: Size overhead coiling door(s) to exterior to allow for replacement of equipment. FURNITURE, FIXTURES & EQUIPMENT: Contractor Furnished – Contractor Installed Mechanical Equipment Owner Furnished – Contractor Installed None Owner Furnished – Owner Installed									
Maintenance Staff Repairing Mechanical Equipment Servicing Mechanical Equipment Servicing Mechanical Equipment Size overhead coiling door(s) to exterior to allow for replacement of equipment. FURNITURE, FIXTURES & EQUIPMENT: Contractor Furnished – Contractor Installed Mechanical Equipment Owner Furnished – Contractor Installed None									





NORTH HOUSTON EARLY HIGH SCHOOL

Building Support

Main Electrical

USERS:	ACTIVITIES:
Plant EngineerMaintenance Personnel	 Electrical Equipment for school's electrical needs Repairing Electrical Equipment Servicing Electrical Equipment
DESIGN CONSIDERATIONS:	
 Attempt to locate so not be 	low "wet" spaces.
FURNITURE, FIXTURES & EC	QUIPMENT:
Contractor Furnished – Cont	ractor Installed
Electrical Equipment	
Owner Furnished – Contract	or Installed
• None	
Owner Furnished – Owner In	stalled
None	



Building Support

BCR - Building Communication Room (MDF)

FCR - Floor Communication Room (IDF)

USERS:	ACTIVITIES:
Plant EngineerIT Personnel	 House IT equipment House mission critical equipment (i.e. fire alarm, burglar alarm, intercom)
DESIGN CONSIDERATIONS	
Maintain a temperature of	40 degrees in the BCR.

- Locate FCRs so that serve an area within a 190 foot radius
- If building is multi-story, located FCRs to stack vertically..

FURNITURE, FIXTURES & EQUIPMENT:

Contractor Furnished – Contractor Installed

- Fire Rated Plywood on a minimum of 3 walls
- Fire alarm
- Intrusion alarm

Owner Furnished - Contractor Installed

• None

Owner Furnished - Owner Installed

- IT Racks
- IT Equipment





NORTH HOUSTON EARLY HIGH SCHOOL

Building Support

Stairs

None

USERS:	ACTIVITIES:						
Students	Vertical circulation for building occupants						
 Faculty 							
Staff							
 Visitors 							
DESIGN CONSIDERATIONS:							
 Visual supervision of stairs 	from corridors should be maintained						
 Multiple staircases for stud 	ent circulation should be considered rather than a single						
monumental stair							
Contractor Furnished – Cont	ractor Installed						
• None							
 Staff Visitors DESIGN CONSIDERATIONS: 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 							
• None							
Owner Furnished – Owner In	stalled						



NORTH HOUSTON EARLY COLLEGE HIGH SCHOOL

Building Support Elevator

USERS:	ACTIVITIES:								
Students	Vertical circulation for building occupants								
Faculty									
Staff									
Visitors									
DESIGN CONSIDERATIONS:									
Key operated only									
Key operated only FURNITURE, FIXTURES & EQUIPMENT: Contractor Furnished – Contractor Installed									
Contractor Furnished – Conf	tractor Installed								
None	CONSIDERATIONS: operated only URE, FIXTURES & EQUIPMENT: tor Furnished – Contractor Installed e Furnished – Contractor Installed								
Owner Furnished – Contract	or Installed								
None									
Owner Furnished – Owner Ir	stalled								
None									





NORTH HOUSTON EARLY HIGH SCHOOL







HISD EDUCATIONAL SPECIFICATIONS
NORTH HOUSTON EARLY COLLEGE HIGH SCHOOL
MAY 26, 2014

CONSTRUCTION AND FACILITY SERVICES
FACILITIES PLANNING





NORTH HOUSTON EARLY COLLEGE HIGH SCHOOL EDUCATIONAL SPECIFICATIONS



General Notes

- G1. Provide base as appropriate for flooring material.
- 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 for cleaning instruments.
- 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 floor electrical and data outlets as required by equipment layout.



							FII	NISHES										O	PENINGS							HVAC	, PLUME	SING AN	ID ELEC	TRICA	L						EQUIP	MENT A	ND SPE	CIAL SY	STEMS				
				FLOOR					PA	RTITIONS			CEIL	NG			D	OORS			WINDO	ws		HVAC			PLUMBII	NG			ELECTI	RICAL			EQUIP	PMENT			BUILT	-INS		SPECIAL	LSYSTEMS		
	Carpet	Wood	Concrete Polished or Stained Concrete	Sports	Ceramic Tile	Quarry Tile	Resilient	СМО	Gypsum Wallboard	Ceramic Tile	Glass Wall Folding Wall	Exposed Structure	Acoustical Ceiling Tile	Gypsum Wallboard	Min/Max	Aluminum Hollow Metal	Wood, plastic laminate	Roll-up, interior glass	Roll-up, interior grille	view Lite Interior	None	Daylighting	Exhaust to exterior	Fume/Exhaust Hood	Dust Collection System	9	outlet @ each) Drinking fountain	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			Specialty	NOTES
Neighborhoods																																													
Learning Center			Х				Х	X	Х		х х		Х	9	9/10	Х	Х	Х)	κ		Х								8	3 6	Х			2	3 :	1)	(
Science Learning Center/Wet Lab			Х				Х	Х	Х		Х		Х	9	9/10	х	Х)	κ		Х	Х	Х		8 8	:	1	Х	16	10) X			2	3	1	Х	Х	Х	x >	(C,F,G
Wet Lab Storage			Х				Х	Х	Х				Х		8		Х)	κ	Х		Х	Х		1 1		1	Х	4	1 1				1 :	1		Х	Х	Х	x >	(
Learning Commons/Extended Learning Area	Х		Х					Х	Х		х х	X	Х	1	2/16	х	Х	Х)	x x		Х					2 (hargin	g area	s with	3 quads	e X			1 :	1	1)	(D
Learning Commons/Extended Learning Area Storage			Х				Х	X	Х				Х		8		Х)	κ	Х																								
Small Group Room	Х		Х					Х	Х		х		Х	9	9/10	х	Х)	x x										4	1	. X			1	1)	(
Storage			Х				Х	Х	Х				Х		8		Х)	κ .	Х									2										Х					





		FINISHES	OPENINGS		HVAC, PLUMBING AND ELECTRICAL	EQUIPMENT AND SPECIAL SYST	EMS
	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	CMU Gypsum Wallboard Ceramic Tile Glass Wall Markable Wall Folding Wall	Acoustical Ceiling Tile Gypsum Wallboard Ceiling Height Aluminum Hollow Metal Wood, plastic laminate Roll-up, interior non- insulated Roll-up, interior grille Yolew Lite	Interior None Daylight Exposure Exhaust to exterior Fume Hood Dust Collection System	Sink Drinking fountain Eye wash Floor drain Duplex Quad Switching to Allow Multiple Light Levels Specialty	Markerboard Tackboard / Tackwall Interactive Board Projection Screen Base Cabinets with Counters Wall Cabinets Tall Storage Cabinets Built-in Shelves	Phone Specialty NOTES
Space Allocation Specific to Program							
Principles of Technology	x x	x x x x	x 9 X X	х х	12 6 6 X	2 3 1	Х





						FIN	ISHES											OPEN	NINGS				1			ME	CHANI	CAL, PL	UMBIN	IG AN	D ELEC	TRICA	AL			- 1				EQU	IPMEN	NT AN	O SPEC	IAL S	YSTEN	νS			
			FLOOR					PARTIT	IONS			CEILI	NG			D	OORS				WIN	DOWS		ME	CHANI	CAL			PLUMBI	NG			ELEC	TRICAL			E	QUIPN	MENT			BUI	T-INS			SPEC	CIAL SYS	TEMS	
	Carpet	Concrete	Sports Ceramic Tile	Quarry Tile	Resinous	VCT	CMU	Gypsum Wallboard Ceramic Tile	Glass Wall	Folding Wall	Exposed Structure	Acoustical Ceiling Tile	Gypsum Wallboard	Min/Max	Aluminum Hollow Metal	Wood, plastic	Roll-up, interior non- insulated	Roll-up, interior grille	View Lite	Interior	None	Operable Davlight Exposure	Exhaust to exterior	Fume Hood	Dust Collection System	Independent A/C Unit	thermostat	Sink Natural Gas	Drinkning fountain	Eye wash	Floor drain	Duplex	Quad	Data / Voice Switching to Allow	Multiple Light Levels	Specialty	Markerboard	Tackboard / Tackwall	Interactive Board	Projection Screen	Base Cabinets with	Wall Cabinets	Tall Storage Cabinets	Built-in Shelves	Intercom Speaker	Call Button	Phone		Specialty
erforming Arts																																																	
ocal Music Learning Center	х						X	х				Х	1	6/28	Х				Х	х		х				Х	Х		2			6	2	4	х		1	3	1					Х	Х	Х	Х		
Uniform / Music Storage / Library						Х	X :	х				Х				Х			Х		Х											2		1			1	1						Х	Х	Х	1		
Practice Room						Х	X	x				Х				Х			Х		Х											2		1			1	1						Х			1		



							FIN	ISHES										OPENII	NGS						Н	IVAC, P	LUMBIN	G AND	ELECTR	ICAL						E	QUIPM	ENT AN	ID SPEC	IAL SYS	TEMS				
				FLOOR					PART	TITIONS			CEILIN	G			DOORS			w	NDOWS		HV	/AC		P	LUMBING			E	ELECTRICA	NL.			EQUIPI	MENT			BUILT-I	NS		SPECIAL S	SYSTEMS		
Physical Education / Athletics	Carpet	Wood	Concrete Polished or Stained Concrete	Sports	Ceramic Tile Ouarry Tile	Resinous	Resilient	СМО	Gypsum Wallboard	Ceramic tile	Glass Wall Folding Wall	Exposed Structure	Acoustical	Gypsum Wallboard Ceiling Height	Min/Max Aluminum	Hollow Metal	Wood, plastic laminate Roll-up, interior non-	insulated Roll-up, interior grille	View Lite	Interior	None	Daylighting	Exhaust to exterior	Fume Hood Dust Collection System	Sink	Natural Gas	Drinking fountain	Eye Wash	Duplex	Quad	Data/Voice	Switching to Allow Multiple Light Levels	Specialty	Lockers	Markerboard Tackboard/Tackwall	Interactive Board	Projection Screen	Base Cabinets with Counters		Tall Storage Cabinets	Phone			Specialty	Notes
Multi-Purpose Activity Learning Center				Х				Х	Х		Х	Х	Х	16/	23		Х		Х			Х							8	3	6	Х			2	2					Х				R
Workout Room				Х				Х	Х	2	x	Х	Х	9/1	12		Х		Х			Х							8		8	Х		1	1 2						Х				Q
Boys/Girls P.E. Locker Rooms			Х		Х	Х		Х	Х				Х				Х			Х								>	(4		2)	X 1	1 2	2					Х				Е
Student Toilet / Showers			Х		Х	Х		Х	Х	Х				Х		Х					Х				Х)	(-
Adult Toilet / Shower / Locker			Х		Х	Х		Х	Х	Х				Х		Х					Х				Х			>)	X											
Office (shared)			Х				Х	Х	Х				Х				Х		Х			Х							8	1	2	Х		1	1 2	2					Х				
Storage			Х				Х	Х	Х				X			Х			Х		Х								1																



	Τ							FINISHE	S										OPE	NINGS						ı	HVAC, P	LUMBII	NG AND	ELECTE	ICAL							EQU	JIPMENT	T AND	SPECIAL	L SYST	EMS			\top	
				FLOOR	ı					PARTITION	S			CEILING	i			DOC	IRS			WINDOW	5	н	VAC		P	LUMBING	i		-	ELECTRIC	AL			EQU	JIPMENT				BUILT-INS			SPECIAL SY	YSTEMS		
	Carpet	Wood	Polished or Stained Concrete	Sports	Ceramic Tile	Quarry Tile	Resionous	Resilient	Gypsum Wallboard	e E	Glass Wall	Folding Wall	Exposed Structure	Acoustical Celling IIIe	Celling Height	Min/Max Aluminum	Hollow Metal	Wood, plastic laminate	terior	Roll-up, interior grille View Lite	Interior	None	Daylighting	Exhaust to exterior	Fume Hood	Sink	Natural Gas	Drinking fountain	Eye wash	Floor grain	Quad	Data / Voice	Switching to Allow Multiple Light Levels	Specialty	Lockers	_	/Tac		Projection Screen Base Cabinets with	Counters	Wall Cabinets Tall Storage Cabinets	t-in Shelves	Phone			Specialty	NOTES
Administration / Guidance																																															
Administration																					Т																										
Main Reception	Х		Х					x 2	Х		Х			X		Х				Х	Х		Х							7	2	4	Х				Х						Х				A, D
Office A	Х							,	X					Х				Х		Х			Х							4	1	2	Х			1	1						Х				
Office C (Principal)	Х							2	Х					х				х		Х			Х							6	2	4	Х			1	1						Х				D
Principal's Restroom					Х		Х	2	Х	Х					κ			Х				Х				1				1 1																	
Office B (A.P.)	Х								Х					X				Х		Х			Х							4	1	2	Х			1	1						Х				
A.P. Reception / Waiting	Х								Х		Х			X		Х				Х			Х							4	1	2	Х				1						Х				
Main Conference Room	Х							2	Х		Х			X		Х				Х			Х							6	2	4	Х			1	1						Х				D
Small Conference Room	Х								Х		Х			X		Х				Х			Х							4	1	2	Х			1	1						Х				D
Storage			Х					x 2	Х					х				Х		Х		Х								1		1															
Health Clinic																																															
Restroom					Х		Х		Х	Х					(Х				Х				1				1 1																	
Guidance / Student Services																																															
Office B/D (Counselor/Attendance/Registrar/Counselor)	Х							,	X					X				Х		Х	.]		Х							4	1	2	Х			1	1						Х				
Conference Room, Small	Х								Х		Х			X		Х				Х			Х							4	1	2	Х			1	1						Х				
Records / File Room			Х					x 2	Х					х				х		Х		Х								1		1				1	1					Х	Х				
Workroom / Break Room	Х		Х					x 2	Х					х				х		Х	.		Х			1				x 8	2	4		Х		1	1)	x 2	Х	Х	Х				Q
Mail Room			Х					x 2	Х					х						Х			Х							X 2		1					1						Х				
Shared																																															
Teacher Work Center	Х		Х					x 2	X					х				х		Х	Х		х			Х				Х	X	Х	Х			1	1)	X 2	Х		Х				
Office B (Itinerant)	Х							,	X					х				х		Х			х							6	2	4	Х			1	1						Х				
Multi-use / Community Room	х		Х					x 2	X		Х			X	9/1	.0 X				Х			Х							8	4	8	Х			2	3	1					Х				





							FINISHI	S								-	OPENIN	GS					н	VAC, PLU	IMBING	AND EL	ECTRIC	AL						EQU	IIPMENT A	AND SI	PECIAL!	SYSTEN	ИS	•		
			FL	LOOR				-	ARTITIONS			CEILING				DOORS			WII	IDOWS		HVAC		PLU	MBING			ELEC	TRICAL			EQ	JIPMENT			BUI	ILT-INS		SPEC	CIAL SYSTEM	ИS	}
	Carpet	e e	Polished or Stained Concrete	Sports Ceramic Tile	Quarry Tile	Resinous	Resilient	Manuacturer's raners	Ceramic Tile or FRP Glass Wall	Folding Wall	Exposed Structure	Guneum Wallhoard	Celling Height	Aluminum	Metal	Wood, plastic laminate	į.	View Lite	Interior	None Daylighting	Exhaust to exterior	Fume/Exhaust Hood		Natural Gas (double outlet @ each)	Drinking fountain		Duplex		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		Specialty	NOTES
Food Service																																										
Food Preparation																							Т																			
Cooler					Х	Х		(М	fr.		Mfr.																												
Freezer					Х	Х		(М	fr.		Mfr.						Х																						
Dry Storage					Х	Х		Х)	(Х	Х				Х							Х															
Kitchen Manager's Office					Х	Х	Х	Х	х х)	(Х	Х		Х	Х	Х							2	2	2 >	Κ .		Х	Х						Х			
Food Prep. / Cook Line		Х			Х	Х			х)	(Х	Х					Х	Х	Х			Х	as red	quired fo	or equi	ipt												
Laundry Area		Х			Х	Х		Х	Х)	(Х	Х				Х	Х					Х	1		>	Κ												N,O
Custodial		Х			Х	Х		Х	Х			(Х	Х				х	Х		Х			Х	1															N,O
Locker Room		Х		Х	X	Х		Х	Х			(Х	Х				Х	Х		Х			Х	1		>	K	Х		Х						Х			
Restroom		Х		Х	X	Х		Х	X			(Х	Х				х		Х			Х	Х	1															
Serving Area		Х			Х	Х		Х	Х)	(Х	Х	Х		Х		Х		Х			Х	Х	X 1	per PO	os												
Student Dining																																										
Commons Area			Х				Х	Х		Х	X >	(X	(16/20		Х	Х	Х	Х	Х	Х					Х		12	4	4 >	κ		Х	Х						Х			R
Storage		Х	Х				Х	Х							Х	Х			Х	Х							1															
Stage	X						Х	Х				(Х	x											3	6	5	X					х							





								FINISH	IES										C	PENIN	IGS						HVAC,	PLUMBI	NG AND	ELECT	RICAL						E	EQUIPI	MENT /	AND SP	PECIAL	SYSTEM	MS			
				FLOO	DR					PARTITI	ONS			CEILIN	IG			ı	DOORS			WIND	ows		HVAC			PLUMBIN	G			ELECTRICA	AL			EQUIP	MENT			BUI	LT-INS		SPF	ECIAL SYSTE	EMS	
	Carpet	Wood	Concrete Polished or Stained	Concrete Sports	Ceramic Tile	Quarry Tile	Resinous	Resilient	CMU	Ceramic Tile or FRP	Glass Wall	Folding Wall	Exposed Structure	Acoustical	Gypsum Board	Min/Max		Hollow Metal Wood, plastic laminate	Roll-up, interior non- insulated	Roll-up, interior grille	View Lite	Interior	Daylight Exposure	Exhaust to exterior	Hood	Dust Collection System	Sink Natural Gas	Drinking fountain	Eye wash	Floor drain	Quad	Data / Voice	Switching to Allow Multiple Light Levels	Specialty	Markerboard	Tackboard	Interactive Board	Projection Screen	Base Cabinets w/	Counters Wall Cabinets	Tall Storage Cabinets	Built-In Shelves	Phone		Specialty	 Notes
Custodial / Maintenance																																														
Receiving Entry			Х						Х					Х	16	5/20	2	х	Х		Х								Х	X 4	1	1											Х			
Plant Engineer Office			Х	(Х	X 2	(Х)	х			Х	Χ	Х								1 2	2	Х		1	l 1										
Custodial / Maintenance Storage			х х	(Х	X 2	(Х			2	х			Х	>								Х	5	1			1	l 1										
Supply Storage																																														
IT Support			Х	(x 2	(Х)	х			Х)	Х							1	2 4	6			1	l 1										
Custodial Closets			Х		Х		Х		Х						Х)	х х)								X :	1															N





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1				FLOOR					PART	TITIONS			CEIL	NG			ı	DOORS			WII	DOWS		HVAC			PLUMBI	NG			ELECTF	IICAL		EQU	IPMENT			ВЦ	UILT-INS		SP	PECIAL SYS	/STEMS		
	Carpet	Wood Concrete	Polished or Stained Concrete	Sports		Quarry IIIe Resionous	Resilient	СМО	≥	Ceramic Tile Glass Wall	Folding Wall	Exposed Structure	Acoustical Ceiling Tile	Gypsum Wallboard	Min/Max		Hollow Metal Wood, plastic laminate	i i	Roll-up, interior grille	View Lite	Interior	None Daylighting	Exhaust to exterior	Fume Hood	Dust Collection System	Sink	Natural Gas Drinking fountain	Eye wash	Floor drain	Duplex	Quad Data / Voice	Switching to Allow Multiple Light Levels	Lockers	Markerboard	Tackboard / Tackwall	Interactive Board	Projection Screen Base Cabinets with	Counters Wall Cabinets	Tall Storage Cabinets	Built-in Shelves	Phone			Specialty	NOTES
Building Support																																													
Corridors		Х	Х				Х	Х	Х	Х	Х	Х	Х			Х	х х		Х	Х		х х					Х			Х	Х				Х						Х				
Student Restrooms		Х			Х	Х		Х	Х	Х				Х		N	o Door	s							Х	Х			Х	Х	х х										Х				
Adult Restrooms		Х			Х	Х		Х	Х	Х			Х	Х			Х								Х	Х			Х	Х	х х										Х				
Stair, Main / Open		Х	Х				Х	Х	Х	Х		Х	Х	Х			х			Х		Х																							
Stair, Exit		Х	Х				Х	Х				Х		Х			х			Х		Х																							
Mechanical Room		Х						Х				Х										х									1 2														
Electrical Room		Х					Х	Х	Х			Х										х									1 2														
Building / Floor Communication Room (BCR/FCR)		Х					Х	Х	Х	Х		Х										х																							
Elevator							Х	Х				Mft S	Standa	rd								х																							
Elevator Machine Room		Х					Х	Х				Х	Х				х х				Х																				Х				
IT Support		Х					Х	Х			Х	Х	Х				Х			Х		Х								16	8 32	2 X		1	1						Х				