University of Colorado Boulder

Center for Community

Sustainability Features

LEED™ Scorecard Elements

• >25%/ more efficient than ASHRAE
• LED lighting
• Direct/indirect evaporative cooling (no air conditioning)
• Heat reclaim on kitchen exhaust
• Energy Star™ appliances
• >30% more water efficient
• Water saving fixtures
• Water reclaim on dishwasher
• Solar PV onsite generation
• Daylighting
• Access to views
• Composting of food waste
• Recycling
• Waste cooking oil capture for bio-diesel
• Herb garden for education on food cycle
• Pervious paving materials for stormwater quality
• Reduced heat island effect on both paving and roof
• Low /No VOCs
• Certified woods
• Construction waste recycling
• Alternative transportation credits
• Bicycle
• Bus routes
• Light pollution reduction
• Enhanced commissioning
• Green power
• Measurement & verification
• Controllability of systems
  • Lighting
  • Ventilation

Building Data

Year Completed: 2010
Total Project Cost: $84.3 million
Construction Cost: $72.8 million
Size: 323,000 GSF
Total Cost/GSF: $260/GSF
First LEED™ Platinum Dining Center for a higher education institution in the nation.

Programmatic Features

900-Seat dining center
• 125 outdoor seats
• 9 venues on meal plan
• 1 grab-and-go
• 2 retail (cash) operations
• Campus bakery
• Campus commissary

12 Student Service organizations
• Housing and Dining Services
• Residence Hall Student Association
• Career Services
• International Education
• Veterans Affairs
• CU Parents Association
• Pre-Collegiate Counseling
• Multi-Cultural Center
• GLBTQ Resource Center

Updated: January 4, 2013
Major Sustainability Features of the Center for Community Resource Conservation

Electricity Consumption
The intense equipment loads of the building could have driven consumption to nearly the same amount as a laboratory building. Instead, the building uses only 18% to 20% of the electricity a traditional building would use.

Water Consumption
Water consumption is about 65% of what would be expected due to conservation features like:
- Dishwashers that recycle portions of the water;
- Low-flow toilets;
- Low-flow sink faucets;
- Raw water irrigation;
- Raw water irrigation;
- Stormwater Management: Pervious paving systems used in the plazas and courtyards surrounding the building slow water flows and improve water quality.

Energy Efficient Lighting: 70% of the building lighting is from LED sources. Beside being energy efficient and long-lasting, it can create spectacular lighting effects.

Daylight and Views: The central atrium and narrow floor plate ensures that all spaces of the building have natural light and views to the outdoors.

Heat Reclaim on Cooking Equipment: Exhaust hoods use ultraviolet light to break down cooking grease, cleaning the exhaust well enough to allow waste heat to be recaptured and used in the building.

Food Cycle Education: The outdoor dining area contains a demonstration garden where herbs, grapes and hops are grown for use by chefs in specialty dishes. All food waste is composted. Some compost is returned for use amending the soil of the garden.