

BURKE HIGH SCHOOL CULINARY ARTS RENOVATIONS



Burke CTE Culinary upgrades project is a portion of the overall Burke improvements that also includes relocating the LTA program from the Rivers building to the existing Burke HS building. The Culinary upgrades project commenced in December of 2015 and will be completed for start of school year in August 2016.

The upgrades include reworking the existing culinary kitchen to bring all equipment up to current standards, renovating the computer lab, the addition of a complete Bistro prep and dining area, as well as the addition of an outside dining area. Students will be able to learn the required skills of food preparation, serving, and hostess duties in a state of the art facility. There is a separate small group dining area that also can serve as a classroom space. Ample storage space has been included as well.

The existing classroom spaces within the main Burke Building that will house the LTA program are undergoing complete renovations as well, including new finishes, HVAC and some electrical upgrades.

PROJECT TEAM

PRINCIPAL:
Dr. Barbara Dilligard (interim)

PROGRAM MANAGER:
Cumming Construction Management

ARCHITECT:
Bergman and Associates

CONTRACTOR:
Brantley Construction Company

PROJECT DATA

BUILDING CONSTRUCTION COMPLETION: August 2016
SQUARE FOOTAGE: 12,000 SF
SITE SIZE: N/A
STUDENT CAPACITY: N/A
CONSTRUCTION BUDGET: \$3.55 million (including
Culinary and LTA move to Burke)
TOTAL PROJECT BUDGET: \$5.6 million