
2013 RUDY BRUNER AWARD PROJECT DATA



PROJECT DATA

Please answer questions in space provided. Answers to all questions should be typed or written directly on the forms. If the forms are not used and answers are typed on a separate page, each answer must be preceded by the question to which it responds, and the length of each answer should be limited to the area provided on the original form.

Project Name Inspiration Kitchens - Garfield Park Location 3504-3520 W. Lake Street, Chicago, IL

Owner Inspiration Corporation

Project Use(s) Food service training for poor and homeless, social enterprise restaurant and catering

Project Size 7,315 square feet Total Development Cost \$2,478,840

Annual Operating Budget (if appropriate) \$1,112,440

Date Initiated February 2009 Percent Completed by December 1, 2012 100%

Project Completion Date (if appropriate) March 2011

Attach, if you wish, a list of relevant project dates

Application submitted by:

Name Diane Pascal Title Vice President of External Relations

Organization Inspiration Corporation

Address 4554 N Broadway, Suite 207 City/State/Zip Chicago, IL 60640

Telephone (773) 878-0981, ext. 204 Fax (773) 878-3114

Email dpascal@inspirationcorp.org Weekend Contact Number (for notification): (773) 875-9119

Perspective Sheets:

Organization	Name	Telephone/Email
Public Agencies <u>Department of Family and Support Services</u>	<u>John Pfeiffer</u>	<u>(312) 746-8534/john.pfeiffer@cityofchicago.org</u>

Architect/Designer <u>Wheeler Kearns Architects</u>	<u>Larry Kearns</u>	<u>(312) 939-7784/ Larry@WKARCH.com</u>
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Developer <u>IFF Real Estate Services</u>	<u>Ayse Kalaycioglu</u>	<u>(312) 629-0060/AKalaycioglu@iff.org</u>
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Professional Consultant

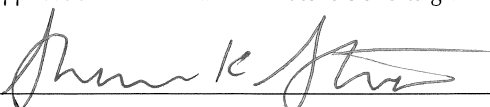
Community Group <u>Garfield Park Conservatory Alliance</u>	<u>Eunita Rushing</u>	<u>(312) 746-5100/erushing@garfieldpark.org</u>
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Other

Please indicate how you learned of the *Rudy Bruner Award for Urban Excellence*. (Check all that apply).

- Direct Mail Email BrunerLoeb Forum Previous RBA entrant Previous RBA Selection Committee Member
- Professional Organization (please specify) _____
- Newsletter/Magazine - online or print (please specify) _____
- Other (please specify) _____

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Signature  Date 12/6/12

2013
RUDY BRUNER AWARD
PROJECT
AT-A-GLANCE



PROJECT AT-A-GLANCE

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NOTE: This sheet and a selected image will be sent to the Committee in advance.

Project Name _____

Address _____

City/State/ZIP _____

1. Give a brief overview of the project.

2. Why does the project merit the *Rudy Bruner Award for Urban Excellence*? (You may wish to consider such factors as: effect on the urban environment; innovative or unique approaches to any aspect of project development; new and creative approaches to urban issues; design quality.)

2013
RUDY BRUNER AWARD
PROJECT DESCRIPTION



PROJECT DESCRIPTION

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1. Describe the underlying values and goals of the project. What, if any, significant trade-offs were required to implement the project?

2. Briefly describe the project's urban context. How has the project impacted the local community? Who does the project serve? How many people are served by the project?

2013
RUDY BRUNER AWARD
COMMUNITY
REPRESENTATIVE
PERSPECTIVE



COMMUNITY REPRESENTATIVE PERSPECTIVE

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This sheet is to be filled out by someone who was involved or represents an organization that was involved in helping the project respond to neighborhood issues.

Name	Eunita Rushing	Title	President
Organization	Garfield Park Conservatory Alliance	Telephone	(773) 638-1766 ext. 12
Address	300 North Central Park Ave.	City/State/ZIP	Chicago, Illinois 60624-1945
Fax	(773) 638-1777	E-mail	erushing@garfieldpark.org

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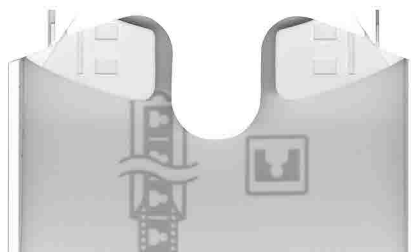
Signature Eunita Rushing Date 12/06/2012

1. How did you, or the organization you represent, become involved in this project? What role did you play?

During the planning stages of the project, the Garfield Park Conservatory Alliance provided a gateway into the community. The Local Initiative Support Corporation had approached the Alliance in 2003 to be the lead agency for its New Communities Program. With no other organizations available, the Alliance accepted and began a community planning process that would result in East Garfield Park's 2005 Quality of Life Plan. When Inspiration Corporation staff approached the Alliance for support in developing the project in 2009, we knew there was great potential for our community. Our intention was to do what was necessary to make the project work. Inspiration Corporation needed a way to situate the project within the local context, so we facilitated meetings with our Healthy Communities, Land Use and Open Space, and Housing and Design Review Committees. These meetings provided input on building design, while also identifying partners for program collaboration. The project architects had put together a construction blog to keep stakeholders informed throughout the design and build out phases of the project. We helped connect Inspiration Corporation to area agencies for recruitment into their programming, particularly for the Guest Certificate initiative. Through Local Initiative Support Corporation, we sponsored a \$15,000 grant to help develop the initiative. When Inspiration Corporation purchased the 2,000 square-foot plot next to the site, a few months before the grand opening, the Conservatory provided all the starter plants for the garden, as well as technical support.

2. From the community's point of view, what were the major issues concerning this project?

The community wanted to make sure that the project was developed in a way that supported East Garfield Park's Quality of Life Plan. Stakeholders were concerned that the project benefit local residents economically, while providing learning opportunities for adults. In a neighborhood with high unemployment rates and few adults with marketable skills, the project's ability to help adults through job training, particularly those who were hard to employ, was important to community members. When 600,000 visitors came to East Garfield Park in 2001-2 for a Dale Chihuly art glass exhibit, they spent their dollars in neighboring communities. Families looking for meaningful, shared experiences, such as dining out, cultural events, or physical activities, at the time, had few options. The 50 people who worked at the Conservatory each day had to leave the neighborhood to find a sit down meal during their lunch hour. As a food desert, the neighborhood had few grocery stores, convenience stores, or restaurants. Diners were also becoming more consciousness of healthy eating. The restaurant presented a solution to the lack of sit-down restaurants, with healthier food options, and spaces for shared family time. Community members wanted to make sure that the space would not only be inviting for outside visitors, but also accommodate the taste and price point of local patrons. Community members were also interested in seeing additional spaces for community gatherings. With over 1,750 vacant lots in an area in just under two square miles, the re-use of vacant lots was a key priority for community members. A vibrant gardening community had helped to beautify some of the open spaces and the project had the potential to capitalize on those efforts.



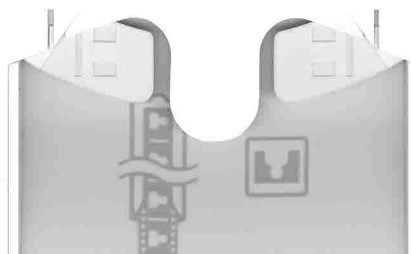
COMMUNITY REPRESENTATIVE PERSPECTIVE (CONT'D)

3. Has this project made the community a better place to live or work? If so, how?

Inspiration Kitchens – Garfield Park has made the community a better place to live and work. After the completion of the first phase of the 2005 Quality of Life Plan, we entered a second phase. Out of seven community initiatives identified in the plan, four initiatives rose to the top: health and safety, open space, housing and business development. These initiatives were taken up by stakeholders who are now actively engaged as part of the newly formed Garfield Park Community Council. They are working on efforts to attract businesses, address the large quantity of vacant land, and to support the development of healthy families. To have a restaurant and training ground and a garden come together in one place has really reflected the needs and the spirit of the community. Attracting businesses in Garfield Park has translated to keeping visitors in the community. When people come to Garfield Park Conservatory, they are amazed at what they see and now there is something compelling for them to stay. The efforts of Garfield Park Conservatory Alliance and the Community Council are reinforced by efforts of Inspiration Kitchens, and vice versa. We now mutually benefit from cross promotional activities, between our Conservatory and the restaurant, including shared signage and direct mail, and co-events. We frequently host events in their community meeting space and use them for our on-site catering. The restaurant is helping to make East Garfield Park a destination for visitors, while giving those who live and work in the neighborhood a place to sit down for a healthy meal. The food is wholesome and good and appeals to a broad palate. The menu and the setting also help make the restaurant a space where people from many backgrounds can be comfortable. Our cultural programs and events are now undergirded by the Guest Certificate initiative, which is helping to nurture healthy families. The restaurant is right across from Garfield Park, so families can benefit from a shared meal, get a little help with a basic need, and enjoy the park. Further, as so many in our community struggle to obtain hard skills that can lead to employment, the job training is a great resource. We have a lot of ex-offenders in East Garfield Park and Inspiration Kitchens in helping individuals develop the skills that allow them to become better supports for their families and their community. The addition of a kitchen garden to the project helped to cement the restaurant into its neighborhood context. Visitors to our annual garden tour visitors can now dine at Inspiration Kitchens – Garfield Park and visit their garden as well. The project recently added a second community garden located next to the Conservatory that will provide herbs and veggies for their menu. Converting these empty lots into green space helps clean up the neighborhood and make it more inviting. Inspiration Kitchen is something that we can all take pride in, particularly for the ways it builds on the things that make East Garfield Park unique.

4. Would you change anything about this project or the development process you went through?

We would not change anything about the project. Inspiration Corporation took into consideration the place that they were locating. The project has a lot of potential and we are excited to see it continue to thrive.



2013
RUDY BRUNER AWARD
PUBLIC AGENCY
PERSPECTIVE



PUBLIC AGENCY PERSPECTIVE

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This sheet is to be filled out by a staff representative of a public agency directly involved in financing, design or public approvals that affected this project.

Name John W. Pfeiffer, MPA Title First Deputy Commissioner
Organization Chicago Department of Family and Support Services Telephone (312) 746-8534
Address 1615 W. Chicago Ave. City/State/ZIP Chicago, IL 60657
Fax (312) 743-0400 E-mail john.pfeiffer@cityofchicago.org

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Signature  Date 12/06/12

1. What role did your agency play in the development of this project? Describe any requirements made of this project by your agency (e.g., zoning, public participation, public benefits, impact statements).

In 2008, the Chicago Department of Family and Support Services (DFSS), along with The Chicago Community Trust and the Illinois Department of Commerce and Economic Opportunity, joined Inspiration Corporation in exploring options for expanding its Inspiration Kitchens food service skills training program and social enterprise. DFSS had been working with Inspiration Corporation to help the organization meet the needs of Chicago's ex-offender population. DFSS helped identify neighborhoods that would benefit from both the business and job training aspects of the project.

Our primary interest in the project was the addition of much-needed hard-skills/industry-specific job training opportunities for populations with multiple barriers to employment. Once plans were underway for the new site in East Garfield Park, DFSS funded a front-of-the-house training pilot at the existing restaurant in Chicago's Uptown neighborhood. This pilot provided insights as to how this type of program might work at Inspiration Kitchens – Garfield Park. DFSS required the project to report quarterly on its training and job placement performance, and to share business and program development lessons learned with other nonprofit organizations.

2. How was this project intended to benefit your city? What trade-offs and compromises were required to implement the project? How did your agency participate in making them?

In the Chicago, 24% of the population lived in poverty in 2011, with 11% living in extreme poverty (less than 50% of the federal poverty level). The incidence of homelessness has also risen over the course of the recession and early stages of recovery. East Garfield Park has some of the highest rates of unemployment, crime, poverty, low educational attainment, and poor health indicators of Chicago's 77 neighborhoods.

Inspiration Kitchens – Garfield Park had the potential to achieve a greater impact, particularly in addressing high rates of family poverty and unemployment, while facilitating ex-offender reentry and by stimulating local economic development.

3. Describe the project's impact on your city. Please be as specific as possible.

4. Did this project result in new models of public/private partnerships? Are there aspects of this project that would be instructive to agencies like yours in other cities?

5. What do you consider to be the most and least successful aspects of this project?

2013
RUDY BRUNER AWARD
DEVELOPER
PERSPECTIVE



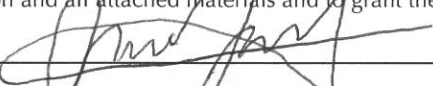
DEVELOPER PERSPECTIVE

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This sheet is to be filled out by the person who took primary responsibility for project financing or is a representative of the group which did.

Name Ayşe Kalaycioglu Title Director of Owner Representative Services
Organization IFF Telephone (312) 596-5103
Address 1 N LaSalle St, Suite 700 City/State/ZIP Chicago, IL 60602
Fax (312) 629-0061 E-mail akalaycioglu@iff.org

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Signature  Date November 28, 2012

1. What role did you or your company play in the development of this project? Describe the scope of involvement.

IFF acted as an Owner's Representative for Inspiration Kitchens on the Garfield Park project. This site represented the first opportunity for Inspiration Corporation to own a property, building their assets and allowing them to control operating costs by eliminating rent and property taxes. Through real estate consulting work, IFF partners with non-profits undertaking facility projects providing assistance budgeting for projects, identifying the best location, selecting a highly qualified development team and monitoring progress to ensure projects come in on time and on budget.

IFF initially worked with Inspiration Corporation on a feasibility study to identify project development and operating costs. Once an initial budget was drafted, IFF assessed several existing buildings to determine costs of acquisition and renovation before purchase and confirm project costs would be within budget. When a suitable property was identified, IFF worked with the Inspiration Corporation's broker to negotiate the price and environmental remediation of a leaking underground storage tank, which was completed by the Seller prior to closing. IFF led the architect selection process and assisted with the design process, meeting weekly with the team to discuss the most efficient layout for programming and opportunities for sustainable features. IFF also assisted with general contractor selection and value engineering. During construction, IFF met weekly with the contractor and architect to review progress, change orders, and timeline and ensure proper reporting for the LEED Gold certification.

Through IFF's lending program, IFF also provided bridge financing until all capital campaign funds were raised for the project. This ensured the project would not be delayed during the final fundraising period.

2. What trade-offs or compromises were required during the development of the project?

Some level of value engineering had to take place in order to meet project budget which also meant an extension to overall timeline.

3. How was the project financed? What, if any, innovative means of financing were used?

The project was paid for by a capital campaign which included private gifts from individuals, foundations, corporations, a Cy Pres Award, and community organizations. Inspiration Corporation was able to secure funds from foundations and donors such as Len Goodman, Illinois Clean Energy Community Foundation and the Searle Funds at Chicago Community Trust. IFF provided a \$520,000 bridge loan, while payment of pledges to the campaign were completed.

4. What do you consider to be the most and least successful aspects of the project?

Inspiration Kitchens specifically targeted the Garfield Park neighborhood because residents overwhelmingly identified a need for sit-down restaurants in their community. Inspiration Kitchens provides a high quality alternative to fast food dining experience. Half of these meals are affordably priced to attract community members and the other half will be provided for free through community partners such as schools, religious congregations and other nonprofit organizations. Inspiration served over 12,000 meals last year, but the Guest Certificate Initiative got off to a slow start. Inspiration served 629 meals, obviously less than 3,000. The goal is still to serve 3,000 meals this fiscal year. The site also operates as a culinary training facility. Through Inspiration Kitchen's culinary training program, job readiness and vocational training will be provided to 90 students annually. Last year (July 1, 2012-June 30, 2013) Inspiration Kitchen enrolled 55 students. The goal set for the year is 70. The graduation rate in the last fiscal year was 63% and 55% replacement rate.

Additionally, the site is also LEED Gold certified and features the following sustainable design features:

- Solar panels generate 55% of our hot water needs.
- Restaurant furniture uses reclaimed barn wood.
- Lights are on timers and sensors so that they go on when needed and turn off automatically.
- The restaurant features a rare variable speed grease hood over the cooking area in the kitchen that senses how much heat is being produced and only runs when needed.
- On-site garden.
- Bike racks.
- Large windows, north-facing skylights and design elements allow abundant natural light and reduce need for interior lighting.
- Storm retention system/reservoir under parking area to reduce stormwater runoff.
- Close-cell spray foam insulation at roof and exterior walls to increase building efficiency.

2013
RUDY BRUNER AWARD
ARCHITECT
OR DESIGNER
PERSPECTIVE



ARCHITECT OR DESIGNER PERSPECTIVE

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This sheet is to be filled out by a design professional who worked as a consultant on the project, providing design, planning, or other services.

Name	Lawrence P Kearns, AIA	Title	Principal
Organization	Wheeler Kearns Architects	Telephone	(312) 939-7787
Address	343 S. Dearborn Street #200	City/State/ZIP	Chicago, IL 60604
Fax	(312) 939-5108	E-mail	larry@wkarch.com

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Signature  Date 11 November 2012

1. Describe the design concept of this project, including urban design considerations, choice of materials, scale, etc.

As a triple bottom line project, Inspiration Kitchens at Garfield Park targeted social, economic, and environmental goals. In support of its primary social focus, the project avoided a jarring replacement of the existing structure by keeping building integrated with the existing neighborhood and the threshold to entry familiar. Additionally, the project amplified the hallmark feature of the site, its proximity to Chicago's park and boulevard system.

Situated across the street from Garfield Park, a gem of the City's West Side Park system, the project incorporated park-like elements in its own site, formerly a factory in an industrial corridor. An ornamental edible garden, a vine-covered pergola, and street trees conspire to disrupt a streetscape devoid of trees for over a mile to the east.

Boarded-up elements of the original building, built in the same year as the nearby Garfield Park Conservatory, were uncovered to reconnect the interior with the neighborhood. Saw-toothed skylights, which formerly illuminated a factory floor replete with milling machines, were outfitted with new insulated roof windows that now illuminate the dining room, kitchen, and administrative spaces. Street windows, long ago bricked-in, obscured, and clad with burglar bars, were reinstated and acoustically fortified to allow views to the park while avoiding disturbing noise from the adjacent elevated train line. Interior materials, particularly those in the public dining area, were retained and exposed, endorsing the values of reuse and renewal.

2. Describe the most important social and programmatic functions of the design.

The key social and programmatic spaces occupy the street frontage along the park, behind large reinstated windows. The spaces serve two primary community groups - the unemployed or underemployed and working poor families. For those seeking employment credentials, Inspiration's catering and production kitchens host a thirteen week training course which culminates in the award of a sanitation certificate. Unlike typical windowless back-room kitchens, the storefront location provides a day lit working and learning environment for trainees and announces the opportunity to passersby.

Encircled by built-in window seats, the dining room hosts local working poor families who can eat nutritious meals for free, courtesy of a "Guest Certificate" program administered through neighborhood organizations. The "Guest" families dine alongside market rate paying patrons, many of whom are attracted to the area by the Garfield Conservatory. Works by local artists hang on the exposed perimeter brick walls while the walls of the central core, clad with a custom acoustic screen, make conversation effortless.

While sharing the same exposure to the public park as the kitchens, the dining room also enjoys a view of Inspiration's ornamental edible garden, seen through a vine covered pergola wrapping the west wall. The garden, tended by staff and volunteers, employs high density production methods, many of which are borrowed from other cultures. Surrounded by messages of self determination and reliance, the dining room has places for everyone - small families or large extended ones, affluent or poor, neighbors or visitors from far away. Market rate customers are invited to "pay up" instead of tipping to sustain the program.

3. Describe the major challenges of designing this project and any design trade-offs or compromises required to complete the project.

The project was challenged by budget limitations and the incorporation of uncommon sustainable technologies. Obtaining approvals from local code officials for environmental progressive technologies proved time consuming and difficult. Exemptions were ultimately obtained to allow the use of an energy efficient kitchen hood system, which conserves energy through the use of integral smoke and thermal sensors that control the speed of fan motors. When compared with traditional exhaust hoods that employ single speed fans that are left on at full speed during occupancy, the efficient hood system has realized exponential energy savings. Other time consuming exemptions were also obtained for the use of refrigerants that protect the ozone layer, and for a ventilation system that was controlled by carbon dioxide sensors instead of speculation. The project's environmental efforts resulted in a 21% energy improvement over a similar modern high performance building.

Some environment approval efforts were unsuccessful, such as those sought for the composting of protein food waste. The project was only able to employ on-site vegetable composting.

Similar to most not-for-profit projects, limiting construction cost was a constant struggle. Two rounds of general contractor selections were necessary along with months of recursive budget reconciliation to identify strategies that optimized value. Most passive envelope strategies were prioritized and retained for their long term benefits, while many active elements were omitted. Large movable doors that would have extended the dining room during peak hours was eliminated. The lighting control system, which would have saved even more energy, had to be scaled back to meet first-cost limitations.

4. Describe the ways in which the design relates to its urban context.

Since Inspiration Kitchens at Garfield Park adopted many of the goals the neighborhood expressed in a Quality of Life Plan published in 2005, the project started with a solid foundation. The project revitalized vacant lots, helped strengthen an emerging "Green Corridor", and helped develop the local economy. It sought to develop a knowledgeable, competent work force and improve learning opportunities for adults.

Most important, the project improved and expanded programs that create healthy individuals and families. Messages of self-reliance echo throughout the project from the volunteer-driven urban garden to the busy training kitchen. Places for social interaction were made central and designed thoughtfully, not in a new building foreign to the existing urban fabric, but in an old building that reinforced the underlying value of renewal.

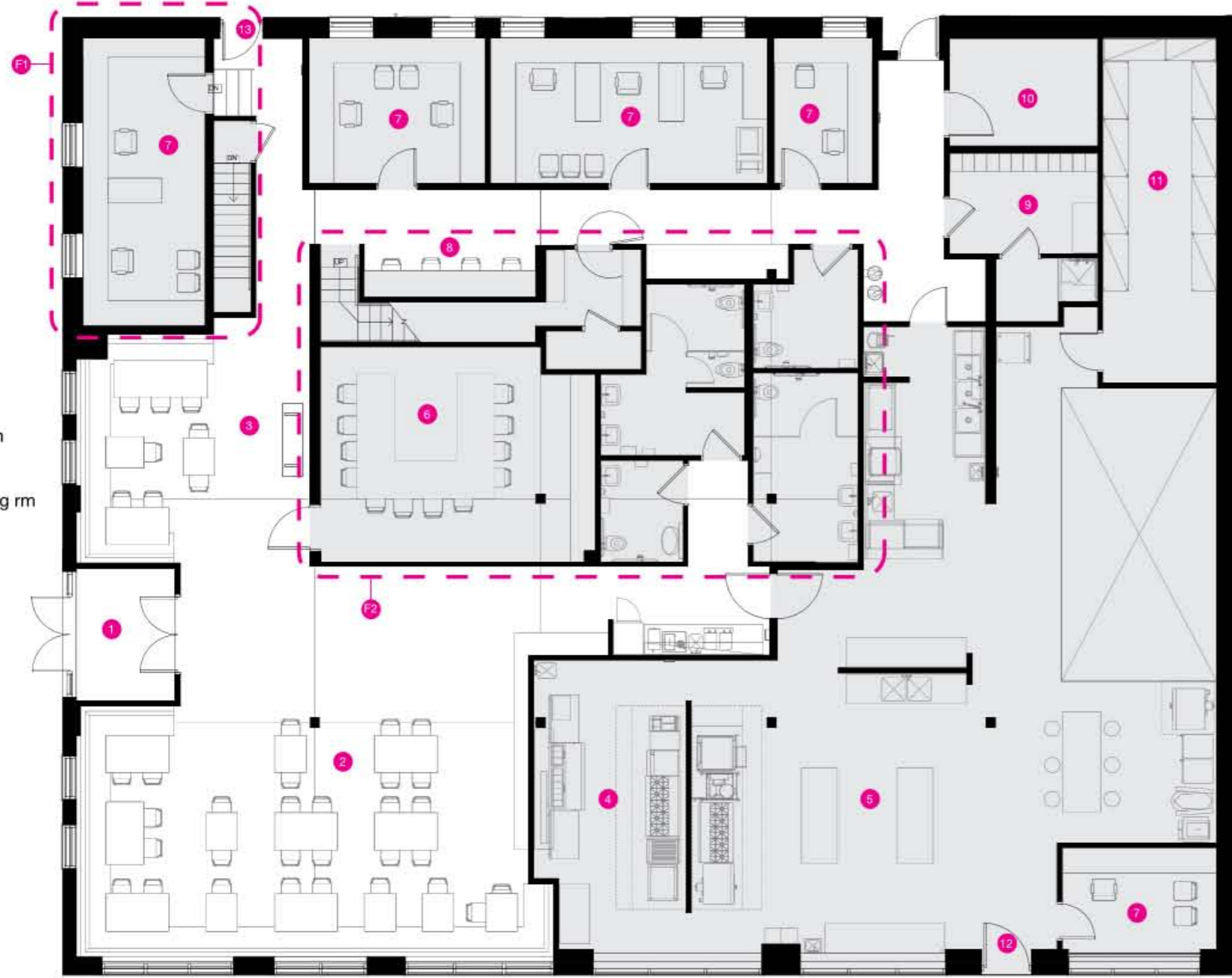
Ambition for excellence permeates the project. Ambition is embodied in the delicious seasonal menus that incorporate nutritious local food, some of it grown on site, in the City's biggest food desert. Ambition is embodied in the highly crafted dining room furniture, made from reclaimed wood, in a neighborhood that formerly had no sit down restaurants. Ambition is evident on the roofscape, particularly to commuters on passing elevated trains, where 100-year old skylights, darkened for decades, are now enveloped by a modern spray foam roof and solar thermal panels. Ambition is evident to citizens walking down a formerly barren Lake Street that encounter street trees and an animated store front.

Rather than respond only to the superficial urban context, Inspiration Kitchens responded to the underlying economic and cultural urban context in the way few projects do.



Relevant Project Dates Inspiration Kitchens – Garfield Park

- 2006 2006-2010 Inspiration Corporation strategic plan identifies expansion of programs to Chicago's west side as an agency priority
- 2008 East Garfield Park identified through community selection process
- 2009 The Catalyst Campaign begins in February, with a \$6 million goal and a lead gift of \$4.26 million. The campaign supports expansion of the Inspiration Kitchens food service training program and social enterprise and is scheduled for completion in February 2011
- Inspiration Corporation purchases 3504 W. Lake building in October
- October 2009 through July 2010: Networking with community groups and hosting of community meetings to discuss project design and potential partnerships
- 2010 Construction begins in June
- A revised construction budget is approved by the Board of Directors in July; the Catalyst Campaign goal is raised to \$6.55 million to cover additional expenses and the fundraising period is extended to February 2012
- Catalyst Campaign meets its original goal of \$6 million in August
- Blog is launched in October to provide the public with updates on construction, program developments, building access and tour information, staffing, etc.
- December 2010 through April 2011, Inspiration Kitchens – Garfield Park filled 13 full-time and 5 part-time positions
- 2011 Building inspections passed in March and food service training begins
- Adjacent 2,000-square-foot lot purchased and garden installed in April-May
- Restaurant opens in May
- Part-time catering manager hired in October
- 2012 Part-time catering driver hired in January
- Second 11,000+-square-foot garden accessed through three-year agreement with City of Chicago in June
- At the close of the first fiscal year, June, restaurant and catering goals are exceeded by 180%
- Catering manager hired full-time July
- Catering van purchased August

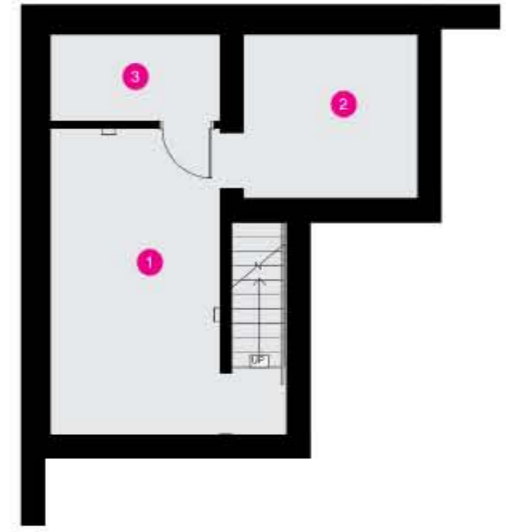


main floor plan

- 1 entry
- 2 main dining room
- 3 family dining room
- 4 service kitchen
- 5 catering kitchen
- 6 classroom/meeting rm
- 7 offices
- 8 computer alcove
- 9 locker room
- 10 mechanical room
- 11 storage room
- 12 delivery entry
- 13 staff/trainee entry

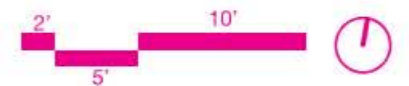
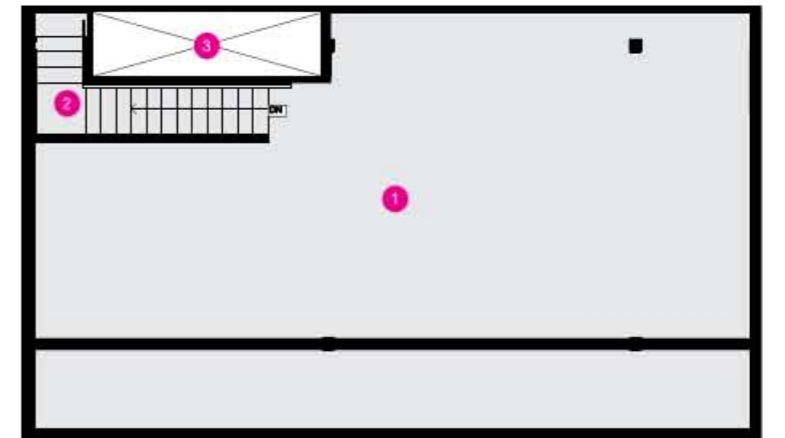
partial basement plan (F1)

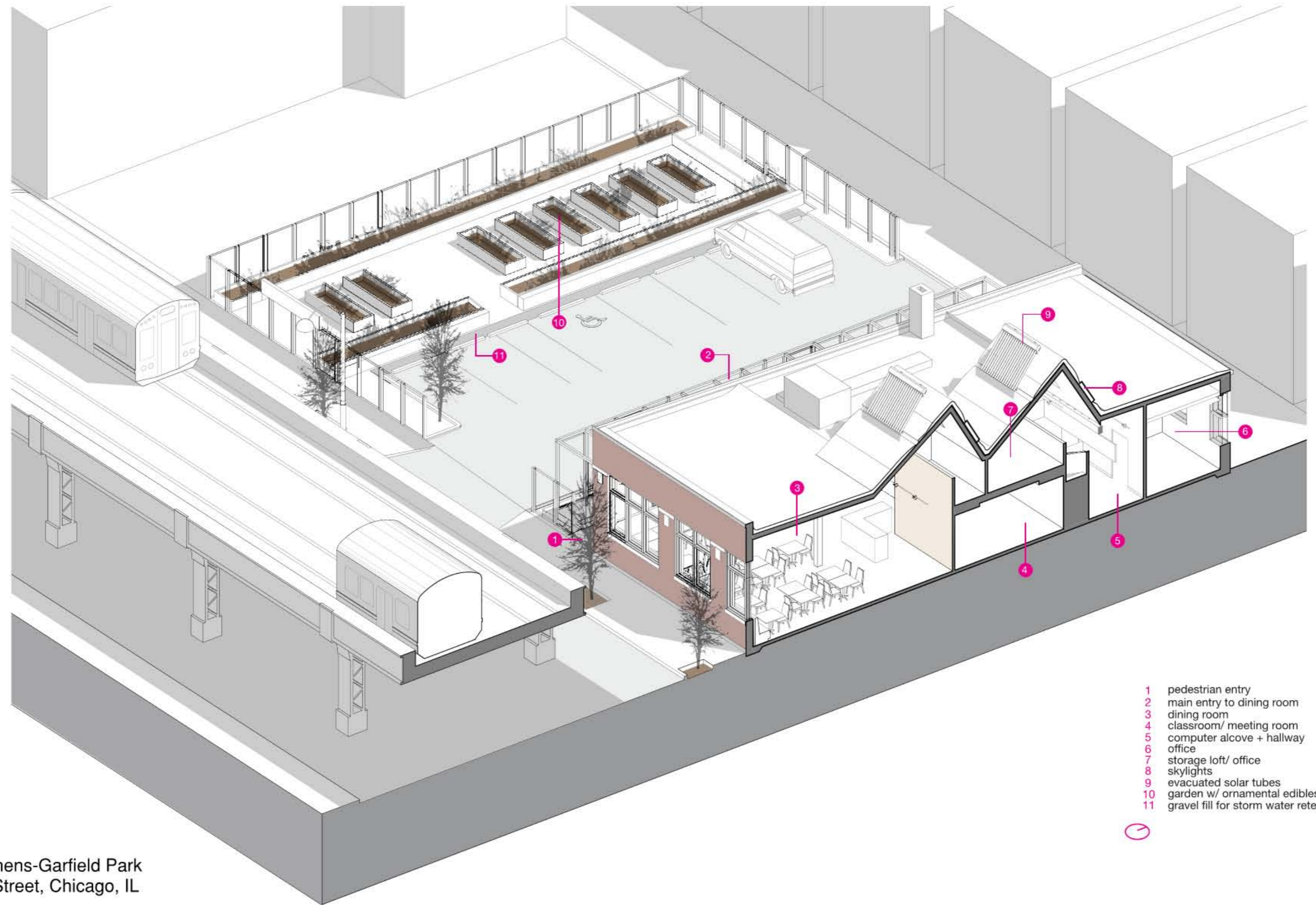
- 1 mechanical room
- 2 storage
- 3 electrical room



partial upper floor (F2)

- 1 storage and office
- 2 stair
- 3 open to computer alcove below





- 1 pedestrian entry
- 2 main entry to dining room
- 3 dining room
- 4 classroom/ meeting room
- 5 computer alcove + hallway
- 6 office
- 7 storage loft/ office
- 8 skylights
- 9 evacuated solar tubes
- 10 garden w/ ornamental edibles
- 11 gravel fill for storm water retention



Inspiration Kitchens-Garfield Park
 3504 W. Lake Street, Chicago, IL

Conservatory

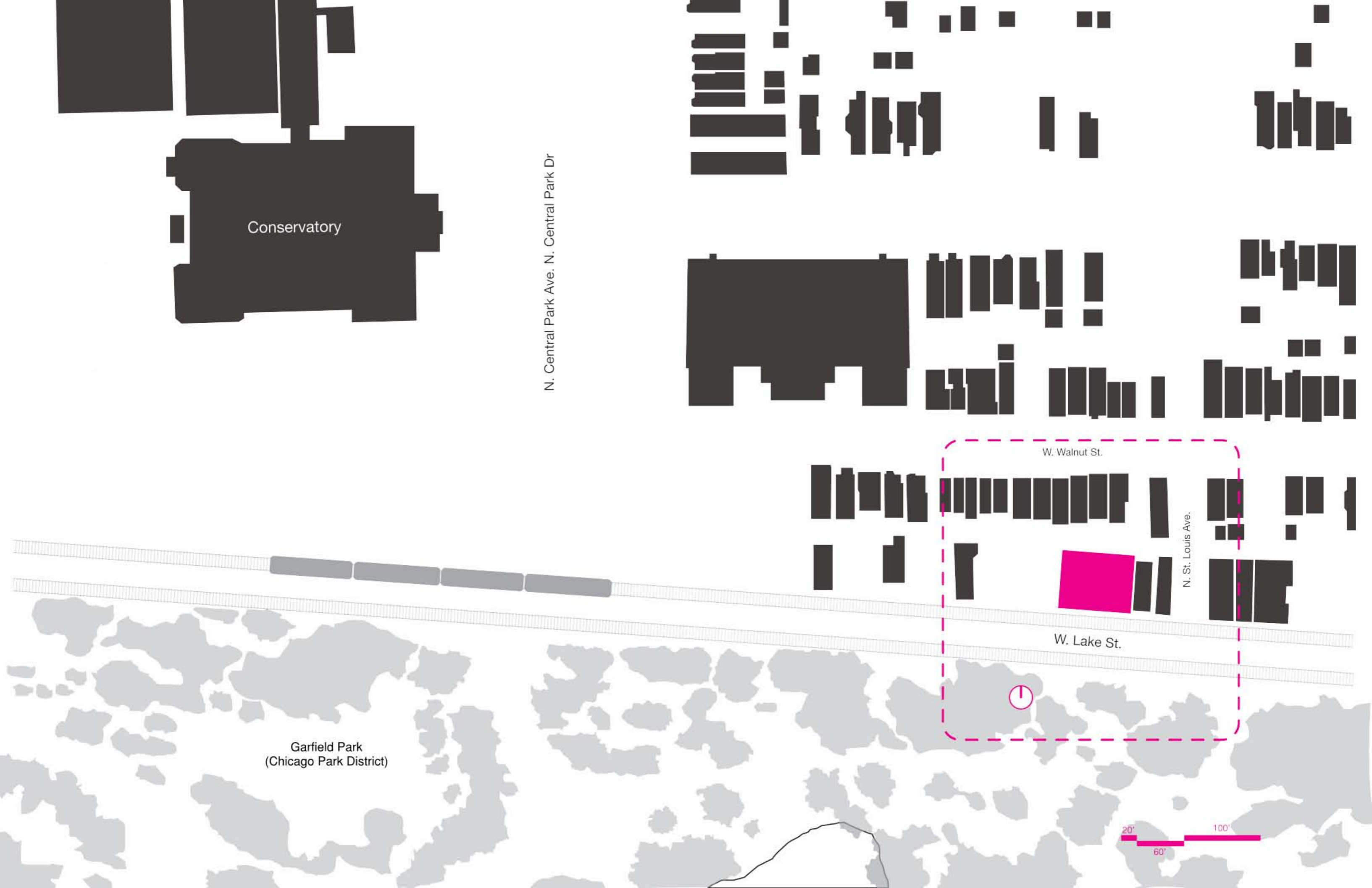
N. Central Park Ave. N. Central Park Dr

W. Walnut St.

N. St. Louis Ave.

W. Lake St.

Garfield Park
(Chicago Park District)



Inspiration Kitchens — East Garfield Park

Wheeler Kearns Architects

Location 3504 W. Lake Street, Chicago Illinois

Gross square footage 7,300 sqft

Construction Cost \$1.5 million

Completed March 2011

Program Restaurant, kitchen and vocational school; social service and administrative offices

Owner Inspiration Corporation

Architect Wheeler Kearns Architects

Owner's Representative IFF

Engineers dbHMS, Terra Engineering

Structural Engineer Thornton Tomasetti

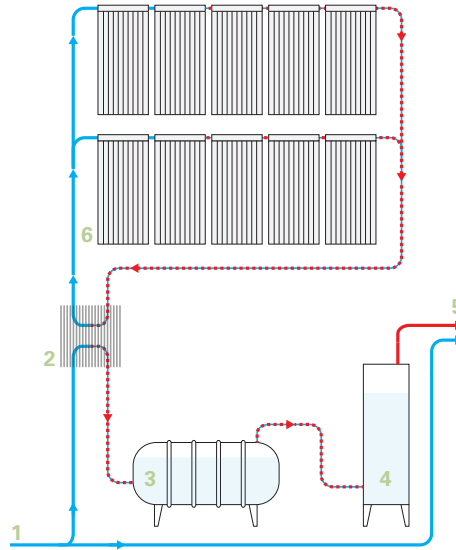
Acoustical Threshold Acoustics

Landscape Architect Wolff Landscape Architecture

Contractor The Heartland Construction Group

Landscape Contractor: City Escapes

Located in a former manufacturing building along the Green Line El tracks in the East Garfield Park neighborhood of Chicago, the facility will function as a neighborhood restaurant and culinary training facility. In addition to serving the general public, the restaurant will serve free meals through a guest certificate program. Meals will be prepared and served by the trainees. Social services will be offered before and after graduation from thirteen week program. The new facility will allow Inspiration Corporation to expand its social enterprise into corporate and contract-meals catering.



Solar Thermal Hot Water

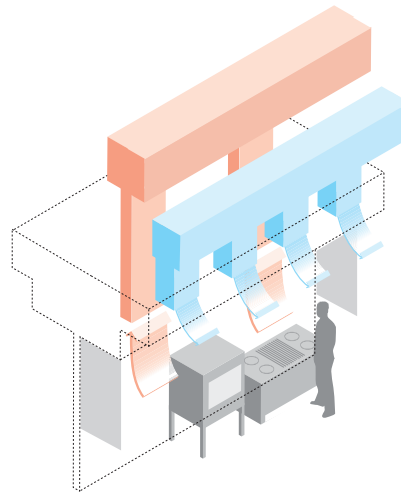
150,000

estimated gallons of water heated to 100°F per year.

\$1,500

estimated savings in gas per year when compared to a highly efficient new restaurant.

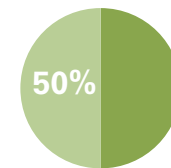
- 1 cold water supply
- 2 heat exchanger
- 3 storage tank
- 4 hot water heater
- 5 to fixtures
- 6 evacuated tube solar thermal panels



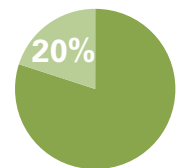
High Efficiency Exhaust Hood

\$13,687

estimated savings per year when compared to a typical island hood with four open sides. Each ventilation hood is enclosed on three sides allowing for smaller fans which operate only in response to cooking heat.

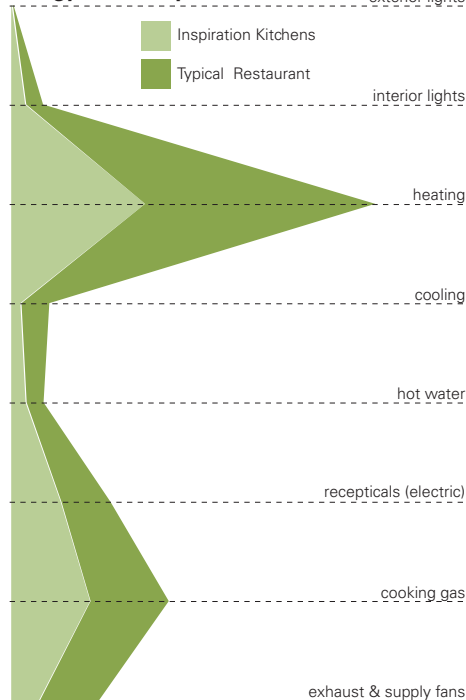


connected load reduction



operational cost reduction

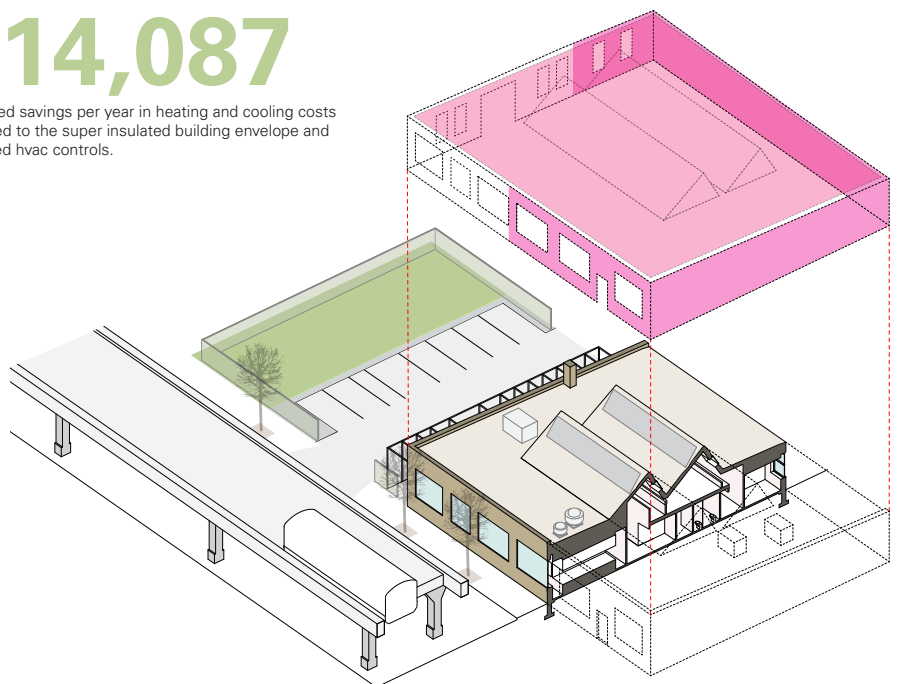
Energy Use Comparison



Super Insulated Building Envelope

\$14,087

estimated savings per year in heating and cooling costs attributed to the super insulated building envelope and advanced hvac controls.

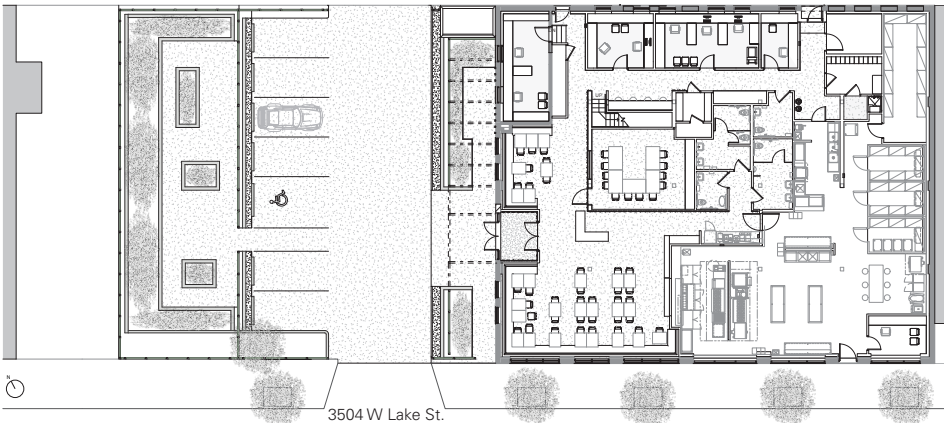




view from under the EL tracks at night



interior view of entry and wood acoustic wall



3504 W Lake St.

Sustainable Sites

Re-use of an existing vacant building in a high need area; close to public transportation; bicycle storage and on-site changing room, lockers & shower; on site storm water retention at parking lot; existing roofing left in place for acoustic barrier and to keep materials out of a landfill; super insulated roof with reflective white coating.

Water Efficiency

Low flow plumbing fixtures in restrooms and commercial kitchen; drought tolerant native landscaping.

Energy & Atmosphere

Two arrays of evacuated solar tube panels mounted on the south face of original sawtooth skylights generate 55% of the domestic hot water used in building.

Recipient of Illinois Clean Energy Community Foundation grant of \$37,387 for installation of the solar thermal system.

Optimize Energy Performance

Closed-cell polyurethane spray foam insulation was applied to interior of existing brick walls except for the dining room which was left exposed; window coating reduces solar heat gain but allows a high level of visible light to enter the building; variable volume hood sensitive to heat and smoke varies fan speed accordingly.

Recipient of Illinois Clean Energy Community Foundation grant of \$9,602 for installation of the smart kitchen exhaust system.

Materials and Resources

Vegetable composting; building reuse, maintaining existing walls, floor and roof and interior wood structural components; reclaimed wood for table tops and greeter station.

Daylighting

North facing insulated skylights on original roof sawtooth; daylight harvesting along all windows on the south and areas under skylights; occupancy sensors in all offices, storage spaces and restrooms.

Recipient of Illinois Clean Energy Community Foundation grant of \$49,500 for design and commissioning of the LEED facility.

2011 SEED (Structures for Inclusion) Regional Winner.

Recipient of 2011 Chicago Association of Realtors' Good Neighbor Award.



community
kitchens

 inspiration
kitchens
restaurant, catering, training

inspiration
kitchens





2449

3062
3060











EXIT



SAY DASH





