Planning for Food Service in Native Cultural Institutions: What Can You Bring to the Table?
Thursday, November 12, 2020, 1:00 p.m. - 3:00 p.m. CT

AGENDA

Are you thinking about incorporating a café, coffee shop, or other type of food service into your cultural institution? Would you like to expand an existing service to better meet the needs of your institution and community? Join us for this FREE two-hour webinar to learn from experienced planners, architects, and food service experts.

1:00 p.m. Why Provide Food Service?
Duane Blue Spruce, Public Spaces Planning Coordinator, Smithsonian Institution, National Museum of the American Indian
- Amenity (a place for people to relax and linger)?
- Education (a place to learn about the tribe’s food and cooking traditions through eating)?
- Community Center/Community-Building (a place where people can gather and meet)?
- Marketing/Communications (a place where you inform visitors about other tribal assets – attractions, merchandise, current events/issues; advancing your mission)?
- Informal Gallery (a place where the work of local artists is displayed/promoted)?
- Destination Eatery (a place that is unique and highlights micro-local cuisine and perhaps the chef)?
- Job/Training Center (a place where locals will work and train/mentor others; a place where food is locally sourced from tribal suppliers)?
- Who can you partner with (e.g., local college, high school, wellness program)?

1:20 p.m. Design Considerations when Planning Food Services in a Cultural Institution
Dee Rendon, AIA, LEED AP BD+C, Senior Architect, Valhalla Engineering
- Planning Guidelines/Opportunities in a Cultural Institutions
- Types of Food Service Options
- Components of Food Service
- Space Requirements for the Food Service Components
- Considerations for adjacent Cultural Institution Components/Programs

1:40 p.m. Farm to Table / Home to Museum: Case Studies in the Design of Nutritional Landscape
Shawn Evans, AIA, Principal, Atkin Olshin Schade Architects

2:00 p.m. Designing Community-Specific Menus
Loretta Oden, Chef/Consultant/Educator/Consultant/Corn Dance Enterprises, LLC

2:20 p.m. A Case Study on Food as Community Building: The Gathering Café at the Minneapolis Indian Center
Sam Olbekson, AIA, NCARB, AICAE, Principal, Full Circle Indigenous Planning

2:40 p.m. Q & A

Funded by the Institute of Museum and Library Services and the National Museum of the American Indian