



Project Goals

Meat Science Laboratory
UW Madison
DSF Project No: 13 | 2Y
PLI Project No: 2014.21.00

I. PROJECT GOALS

1. Vision: To be a **world leader** in muscle, meat, and tissues and in their development and to be a **source of world leaders** *8 points*
2. Mission: To train meat industry leaders with **cutting-edge** insightfulness and technologies *4 points*
3. Mission: To provide **outreach education** for the production of wholesome meats and for meat industry economic development *4 points*
4. Mission: To generate and disseminate knowledge about livestock and poultry products *3 points*
5. Mission: To support innovative research interests through **interdisciplinary collaborative** efforts *2 points*

A. FUNCTION

1. To meet current federal and state standards (USDA, BMBL, Building and Fire Codes)
2. To accommodate all rooms listed in the February 2014 Space Program (totaling 28,915 ASF) *5 points*
3. To accommodate an additional Outreach Classroom and Cooler (totaling 2,300 ASF)
4. To meet the GSF target of 56,100 GSF at 56% efficiency *1 point*
5. To validate through BSL2 process with commercial scale capabilities – safety processes, procedures, and products *2 points*
6. To establish and follow protocol for contamination prevention *3 points*
7. To enhance research to improve meat quality and output, safety and human and animal health *2 points*
8. To limit the need for excessive physical capabilities
9. To allow for expansion (one level vertically)

B. FORM

1. To provide separate site access for each function *2 points*
 - Animal trucks (beef, pork, poultry)
 - Delivery trucks (Non-animal)
 - Students, faculty, and visitors (pedestrian)
 - Bucky's Butchery (although it may be through the main pedestrian entry)
 - BSL2 animals, equipment, and equipment decontamination (Defined In 10/15/14 and 11/3/14 meetings)
 - Inedible waste products (10/15/14 meeting)

2. To attract top students, scientists, and faculty
3. To train the next generation of visionary leaders through various related careers *1 point*
4. To create flexibility/changeability for meat and lab spaces for 20+ years *2 points*
5. To provide an openness of retail, labs and offices for daylight and interaction
6. To design Level 1 to “engage the street” despite the primary function *1 point*
7. To design Level 2 to provide exterior views, while controlling daylight
8. To design Level 2 offices to have views to the labs
9. To provide security to staff cubicle areas
10. To provide access to faculty offices
11. To provide a tour capability while maintaining secure meat areas *1 point*
12. To provide an inviting, exciting “wow” reception area for local and national meat producers and for the student and instructor occupants *1 point*
13. To design the lobby interior as an organizing element (wayfinding, identity for the program, collaboration space)
14. To communicate identity of the UW Meat Science Lab on Campus *2 points*
15. To meet the goals of the UW Masterplan as they evolve *3 points*
16. To support the UW Masterplan goal of increased campus density *2 points*
17. To design an approachable, collaborative facility *7 points*
18. To effectively train students
19. To create a research facility that is a “go to” source for scientific information for students and industry *6 points*
20. To design as many flexible spaces that accommodate multiple functions
21. To design the labs in a compact/consolidated configuration
22. Building design should facilitate project synergies. Examples:
 - a. Building lobby space can contribute to other goals, such as engaging the street, being inviting, promote collaboration by being a pleasurable space, provide guide to potential viewing of building activities including opportunities for collaboration (10/27/14)
 - b. Promote collaboration by providing opportunities for informal encounters and social activities (10/27/14)
 - c. Strengthen program identification with interior experience (10/27/14)

C. TIME

1. To design the “bones” of the facility to last for 80-100 years (space, height, structure) *4 points*
2. To design the fit-out of the building to last for 20-30 years
3. To complete occupancy by Fall of 2018

D. ECONOMY

1. To meet the construction budget of \$28.4 M
2. To meet the project budget of \$42.87 M

E. SUSTAINABILITY

1. To explore and select appropriate energy conservation strategies
2. To design a sustainable building *2 points*

3. To design the right building for this use, and achieve a LEED silver rating if possible
4. Reduce water use in the design and operation of the process function (10/27/14)
5. Program should pursue ways for meat processing industry to move toward zero waste packaging (10/27/14)

Legend Regarding Ranking of Goals

Ex: $(2*3) = 6$

Ranking notation from left to right:

2: The first number is the score of the ranking given by participants. First choice received 3 points, second choice received 2 points, and third place received 1 point.

3: The second number is the number of times participants gave that goal the ranking related to the first number.

6: The third number is the total score calculated by multiplying the first times the second or the sum of all such calculations for that goal.

The highest total score for each set of goals (I, A through E) is the highest rated for that set of goals.