

Conestoga College North Campus Expansion



LOCATION

Waterloo, ON

CLIENT

Conestoga College

SIZE

173,137 SF

PROJECT TEAM

MTA:
Daniel Teramura, Partner in Charge
Adrienne Tam, Project Manager
Chei-Wei Tai
Tom Ngo
Paul Aquilina
Sean Robbins
Chen Cohen

Gow Hastings Inc.:
Valerie Gow
Philip Hastings
Jim Burkitt
Graham Bolton
Stephen Wenzel

AWARDS

LOOP Design Award
Honourable Mention
Ceramics of Italy Tile Competition
Institutional Category

Moriyama & Teshima Architects in association with Gow Hastings Architects led this major expansion of an existing building, which houses a new centralized Access Hub, Centre for Food Innovation and Hospitality Management, and Centre for Advanced Learning in Information Technology. The Conestoga College North Campus Expansion (NCE) serves as an iconic gateway building into the academic community, strategically located on University Avenue. The building establishes a strong presence for Conestoga in the Waterloo area, showcasing the school's culinary and hospitality programs, while expanding its information technology training programs. With an entrance characterized by a major space frame structure that covers the entire forecourt with a canopy of photovoltaic panels, the original 1960's building is adorned with a distinct facade comprised of bright white fins and a continuous line of curtainwall glazing providing passersby with direct views into the school's restaurant, student hub and the interior courtyard.

The central block and heart of the building contains a Welcome Centre, Library, and Student Commons, while the rest of the building program includes a registrar's office, classrooms, meeting rooms, and a culinary school. Offering an entire culinary and academic experience, the design of the culinary school prioritizes functionality, efficiency and aesthetics, and includes kitchen labs, classrooms, student spaces, food distribution capabilities, and the Bloom Teaching Restaurant. Fully outfitted with state-of-the-art stainless-steel casework and appliances, the building's Bake, Culinary, Mixology, Butchery Labs not only provide flexible and functional culinary instruction, but also a fresh, inviting atmosphere that the school can be proud of.

*Moriyama & Teshima Architects in joint venture with Gow Hastings Inc.