

# 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.