FEFPA 2021 Summer Conference Continuing Education Provider-Approved #666

ROLE OF MANAGERS IN HIGH PERFORMANCE FACILITIES

Tony Shahnami, Bobby Shahnami & Jose Murguido July 13th, 2021



YOUR PRESENTERS







Tony Shahnami PE, CxA, CES, FE, CHS-III SGM Engineering

Bobby Shahnami PE, CxA, LEED AP SGM Engineering

Jose Murguido AIA, NCARB, ALEP Partner, Zyscovich Inc.

Changing Times

THE NEW NORMAL

PROJECT MANAGER

...the buck stops here!

1. WHAT IS PROJECT MANAGER?

- The person responsible to make the project a reality and sees the project from inception to completion.
- They will have close communication, teamwork, complete on time and within budget.

PROJECT MANAGER

... no existing app, sorry!

2. SUCCESS MAP...CHANGE PATHWAYS

- o Develop quality scope validation
- o Ensuring budget is maintained
- Ensuring design time accommodates construction schedule

...

- Allocating resources
- Communication
- o Response time

A SCHOOL FOR THE CHANGING TIMES

BRICKELL WORLD SCHOOL

HIGH PERFORMANCE FACILITY

Name: New School Facility – Grades 6-8 and Workforce Housing

Owner: Miami-Dade County Public Schools

Design Team: Zyscovich, Inc.

MEP/FP Engineers: SGM

Budget: \$24.5M

Square Footage: 88,000 SF

Student Capacity: 610 student stations; 10 residential 1-bedroom units

Completion Date: August 2023

A SCHOOL FOR THE CHANGING TIMES

OBJECTIVES

The mixed-use facility combines integrated housing for teachers with a multi-story middle school (grades 6-8) provides a unique opportunity to address the need for both affordable housing and primary education

BRICKELL WORLD SCHOOL

- 21st Century Learning Environment
- First Net-Zero ready school (EUI<25) for the District.
- State-of-the-art technology infrastructure as per MDCPS Building Envelope - Advanced strategies to reduce/eliminate exfiltration energy losses - moisture seals wrap into all door and window openings.
- o Impact Insulated glazing with low SHGC and U value factors
- Enhanced roofing insulation.
- Volatile Organic Compound (VOC) content restrictions.

A SCHOOL FOR THE CHANGING TIMES

THE CHALLENGES

 West Brickell presented many challenges however SGM overcome these challenged along with help of architects and other consultants. Listed below are the highlighted challenges of this project:

BRICKELL WORLD SCHOOL

- Floor to floor height
- High rise structure
- Mechanical Intakes and Discharge points
- Kitchen equipment
- HVAC redundancy
- Noise criteria
- Exposed Equipment to Elements



MIAMI...A WORLD CITY GATEWAY TO THE CARIBBEAN, CENTRAL & SOUTH AMERICA



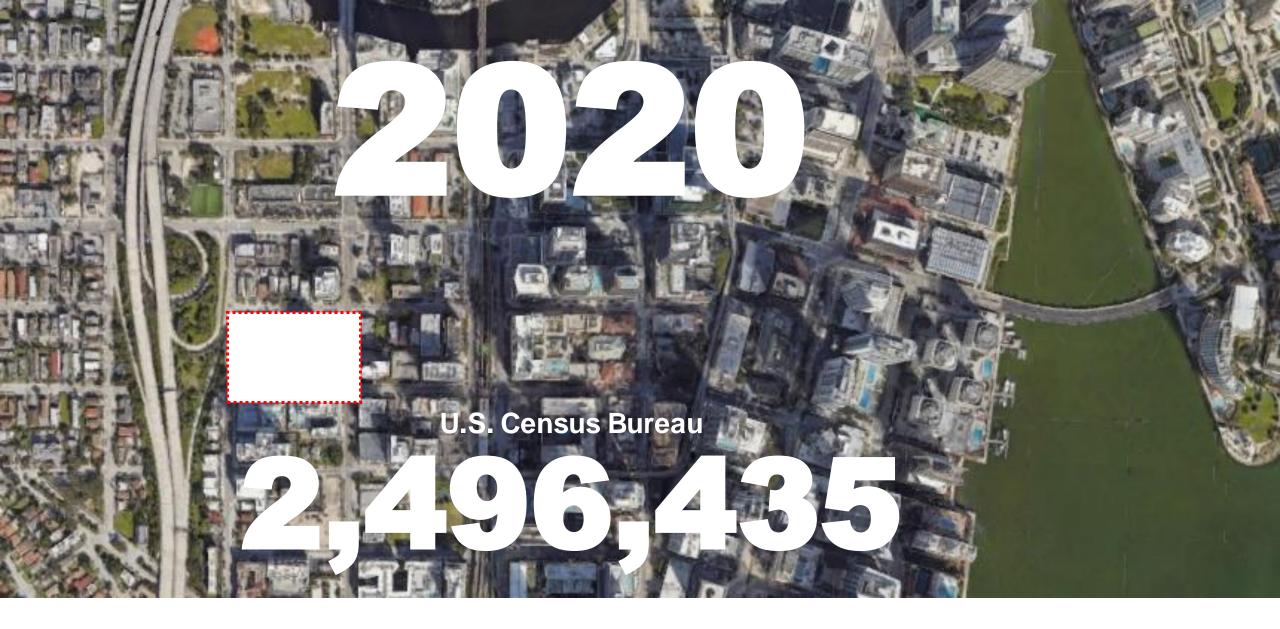
New, **9-story (or 14-story)** building to accommodate up to **610 student** stations (which may include 4 levels of parking for school staff and visitors);

Secondary School Facilities List includes General Purpose Classrooms (English, Mathematics and Social Studies), Science Demo Classrooms, ESE Classroom, Health Education, Skills Development Lab, Art, Music, Physical Education, Media Center, Administration, Food Service, Textbook Storage, Student and Staff Restrooms and Custodial areas;

All related ancillary, support and Mechanical/Electrical equipment spaces for each area; **Roof-level Play Area**, PE equipment space(s), and hard courts; Ground-level service drive(s) and drop-off(s); and all required on-site and off-site improvements;

One level of **10 Workforce Housing** units with independent entrance, exits, safety-to-life systems and utilities (including mechanical and electrical systems, water, sewer and communication services);

One level of Workforce Housing parking with **independent entrance(s) and exit(s)**; and Roof-level penthouse for HVAC System Chillers.





SITE PARAMETERS







SCHOOL

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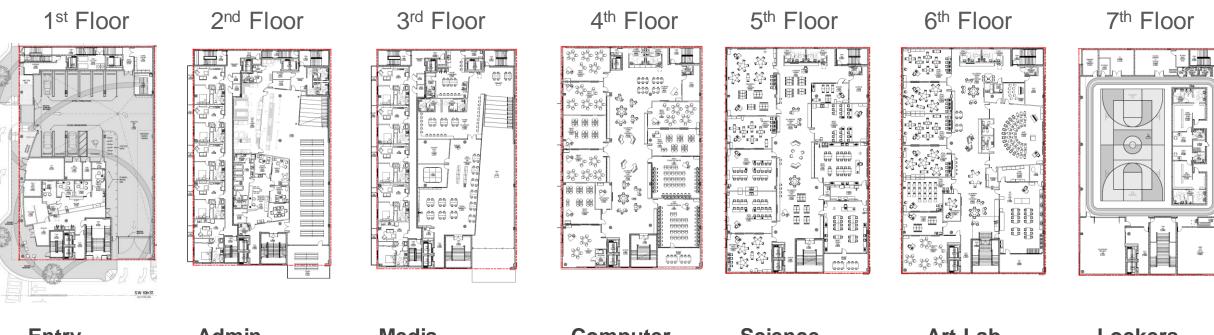
TEREFER

IEE

New Urban Middle School with Integrated Workforce Housing

Third Avenue & 10th Street

BUILDING ORGANIZATION



Entry Parking Drop-off Admin.

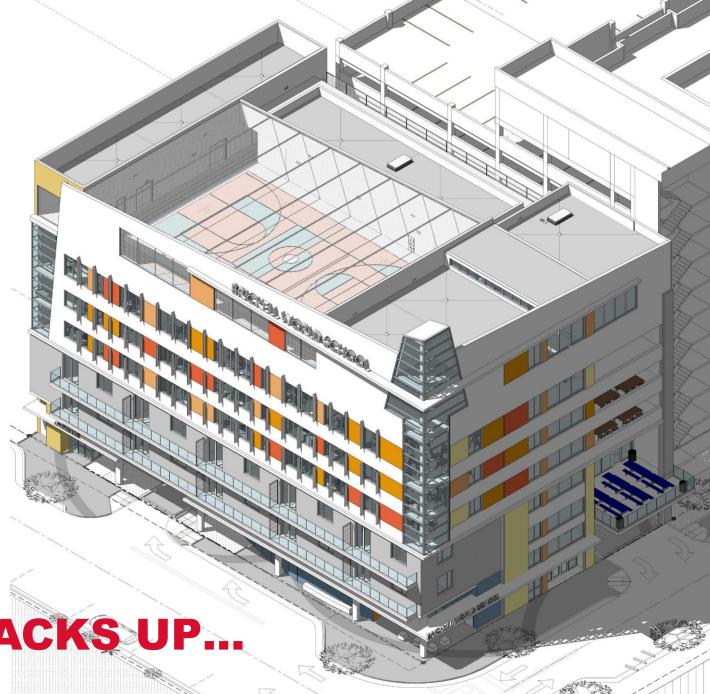
Admin. Food Service Apartments

Media Faculty Club Apartments Computer Foreign Lang. ESE Supplemental Classrooms

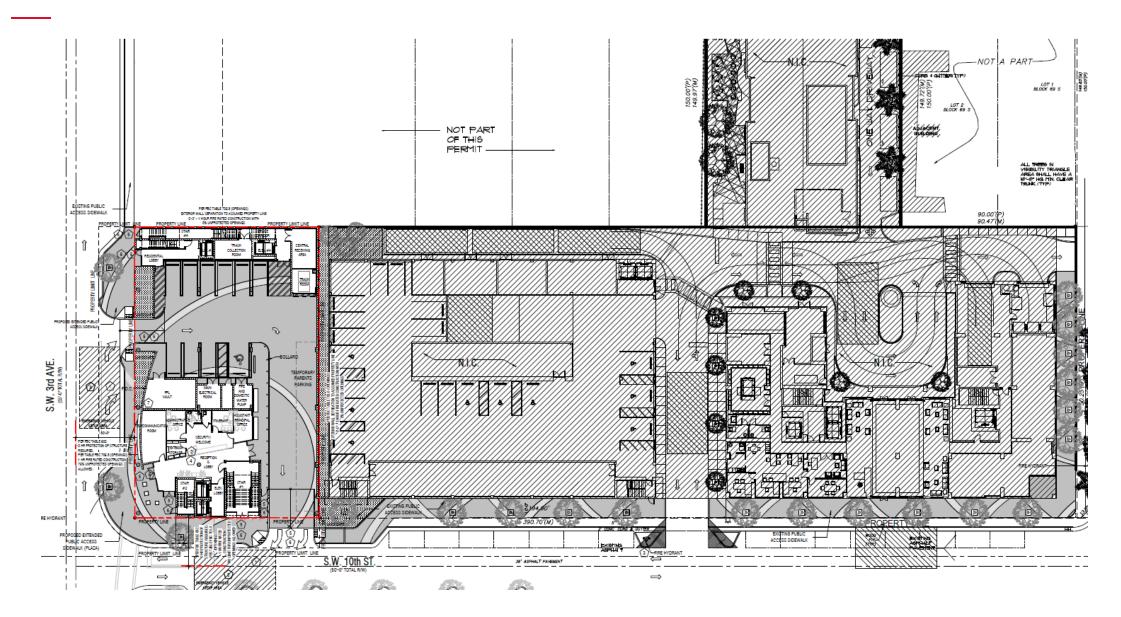
Science Classrooms Resource Art Lab Music Lab Resource Classroom Lockers Health Multipurpose Roof Play



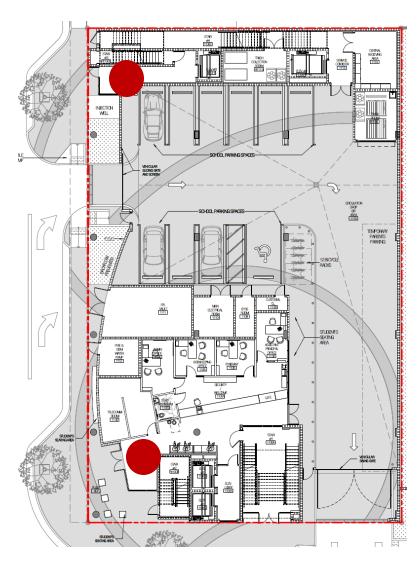




DESIGN DEVELOPMENT SITE PLAN



FIRST FLOOR







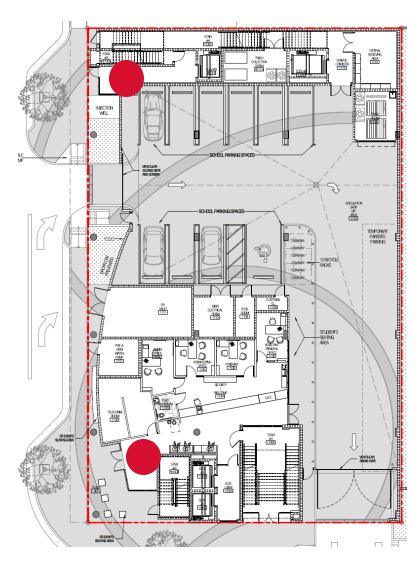
WELCOME LOBBY ENTRANCE





SECOND & THIRD FLOOR PLAN

FIRST FLOOR



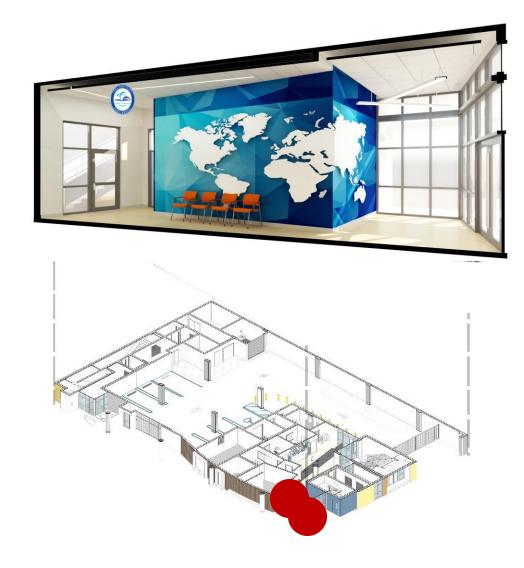


EXTERIOR RENDERINGS

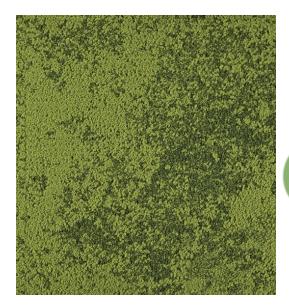
BRICKHI WOR

WELCOME CENTER





Ground Floor



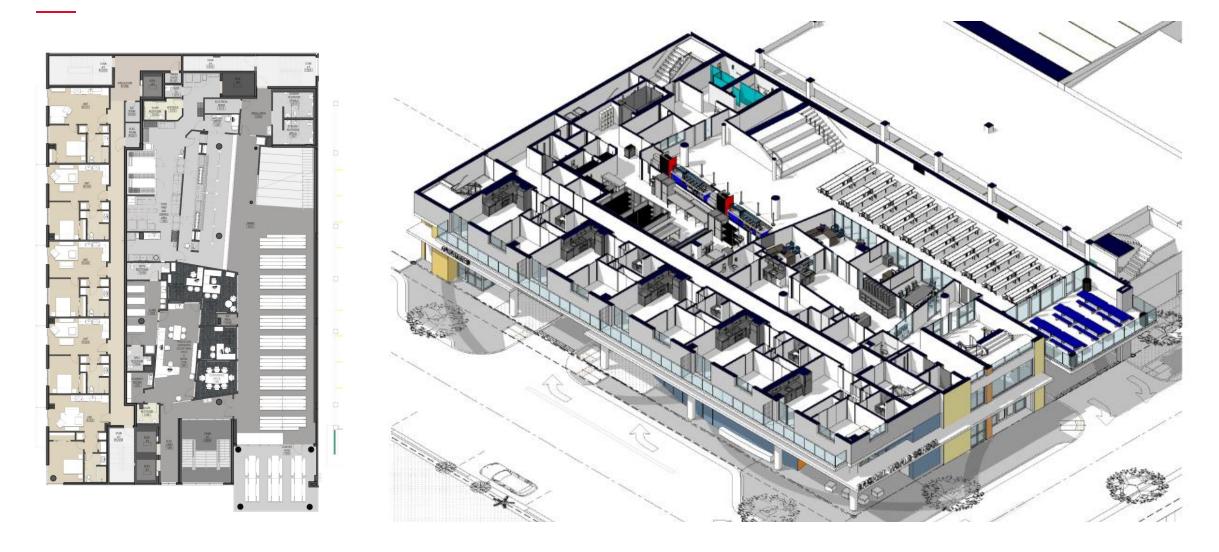


FIT STAIR Biophilic Experience

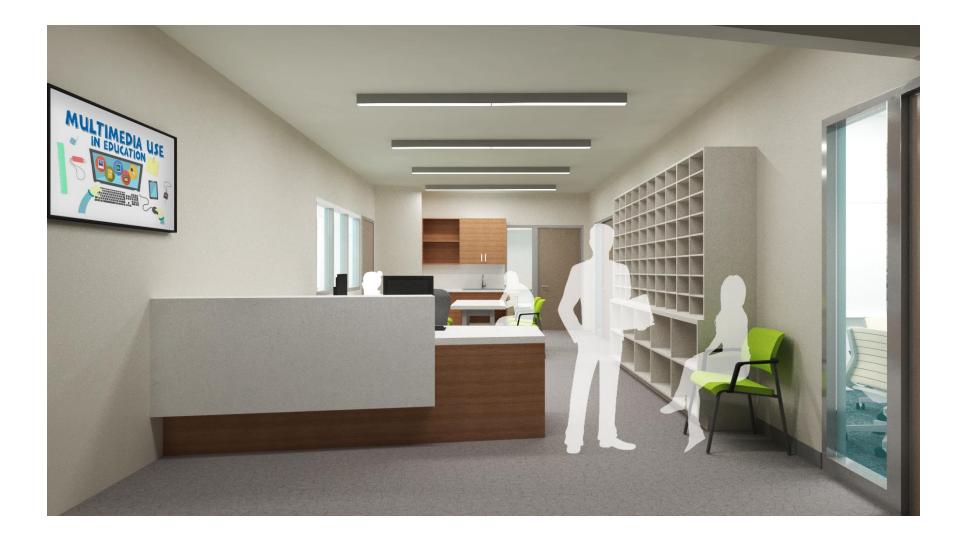


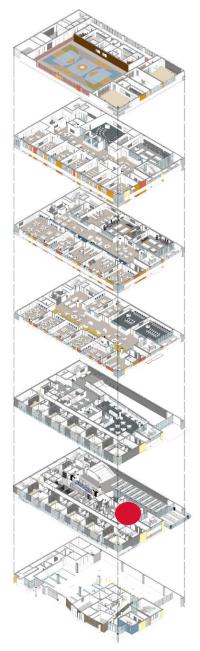


SECOND FLOOR



ADMINISTRATION RECEPTION



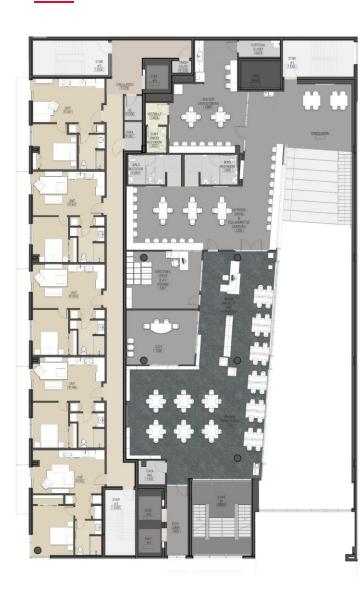


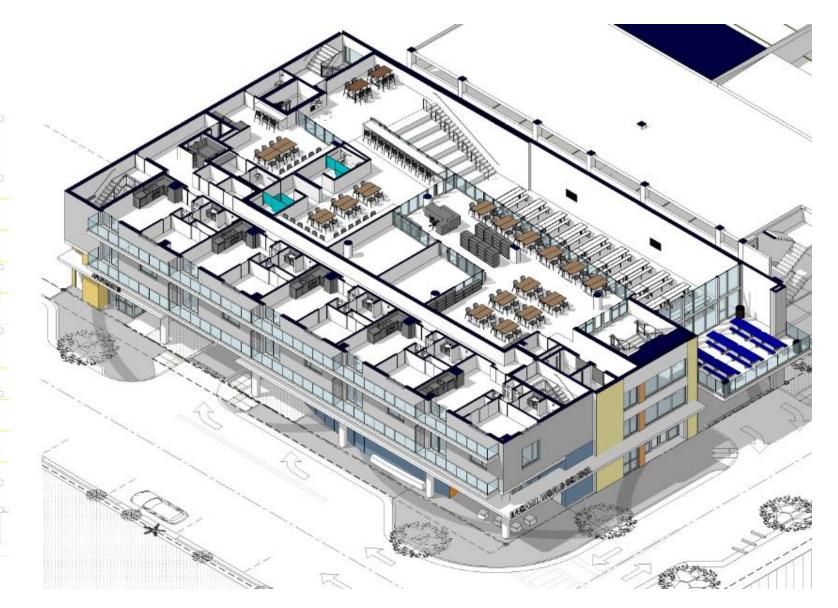
WORLD DINING ROOM

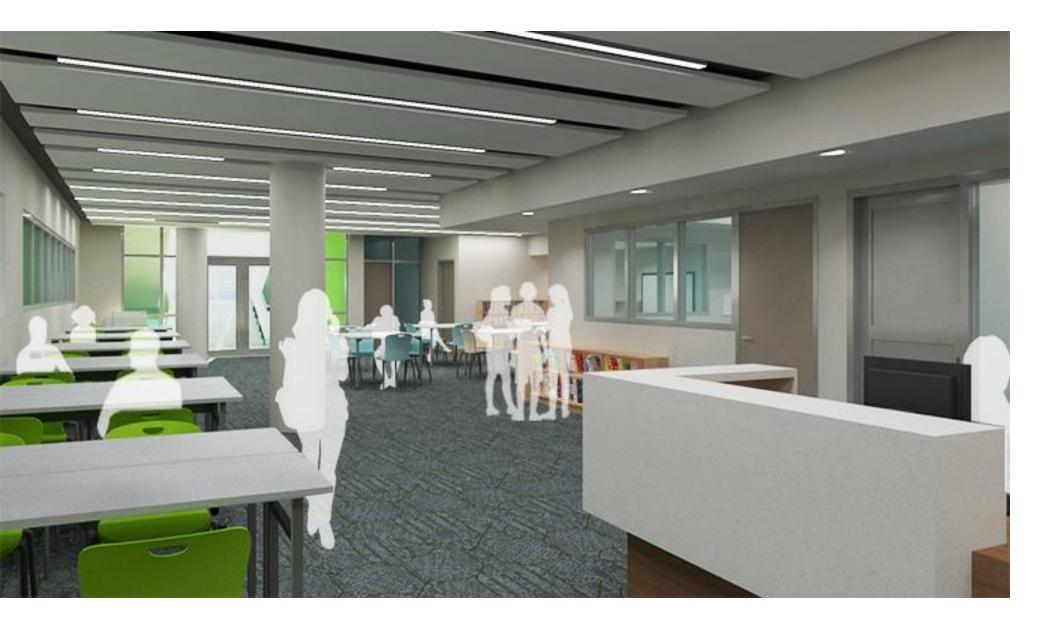
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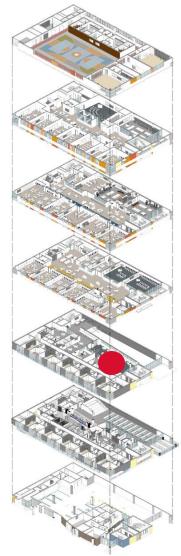
A TEL



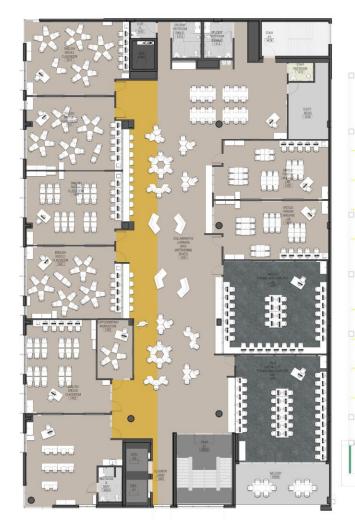


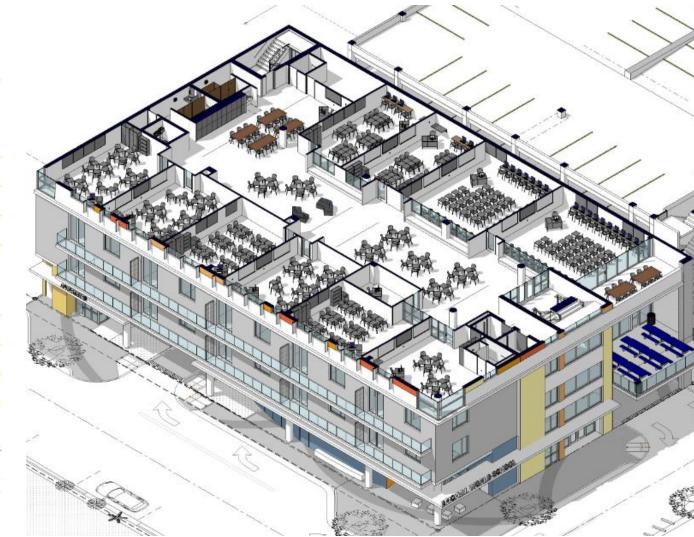




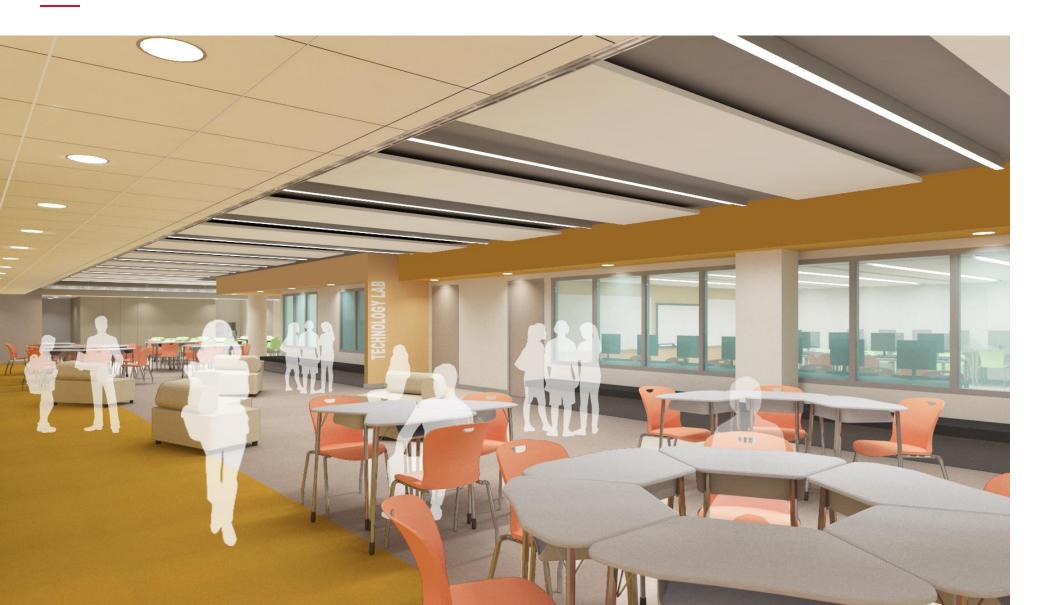


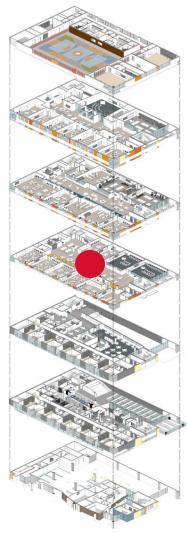
FOURTH FLOOR - PATHWAYS





FOURTH FLOOR – PATHWAYS COLLABORATORIUM



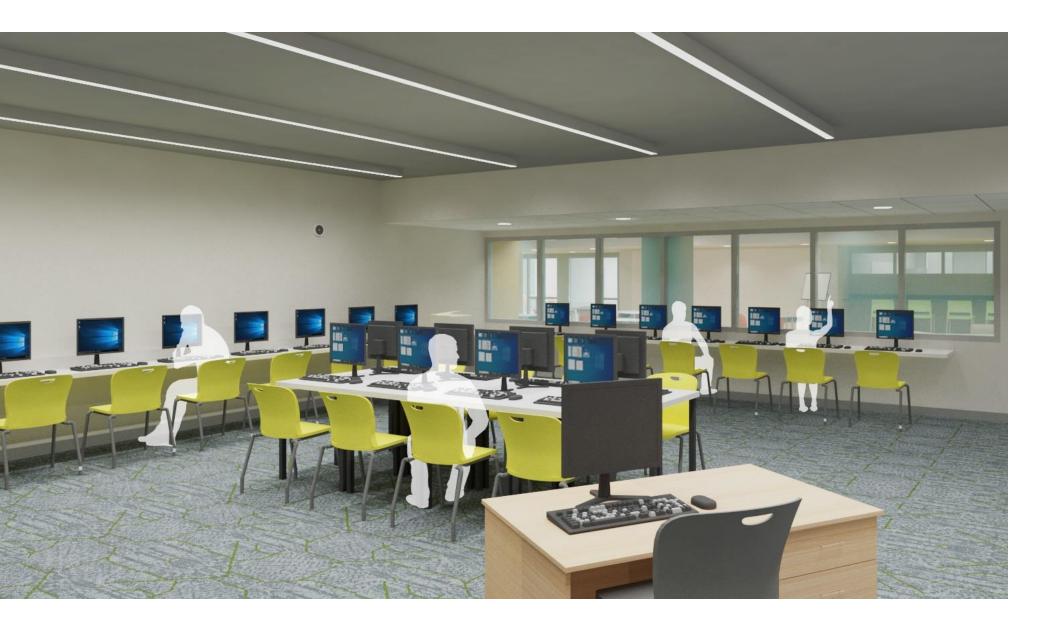


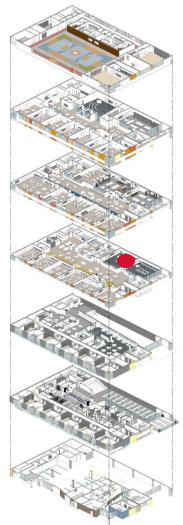
FOURTH FLOOR – PATHWAYS STUDIOS



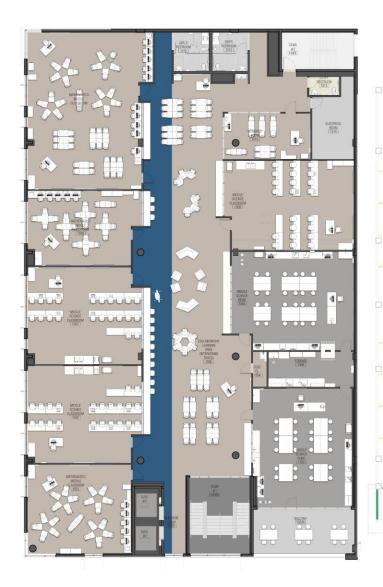


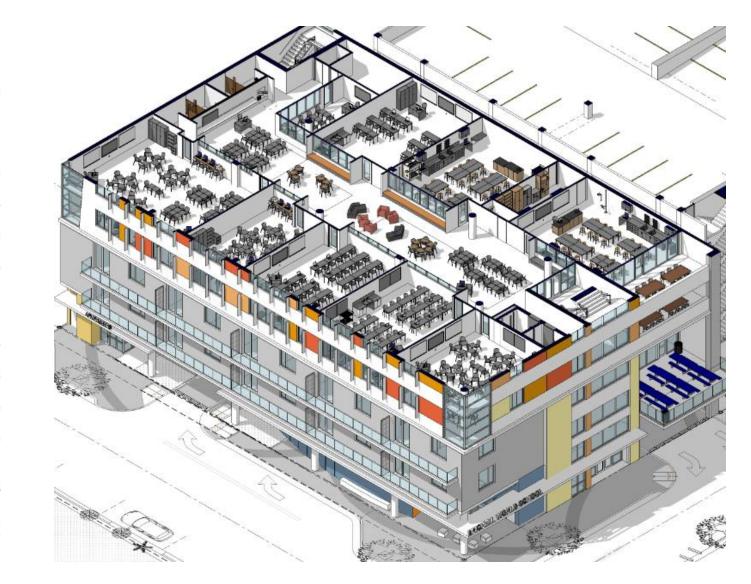






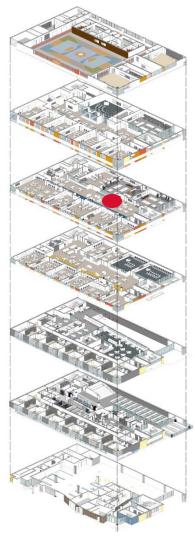
FIFTH FLOOR - DISCOVERY

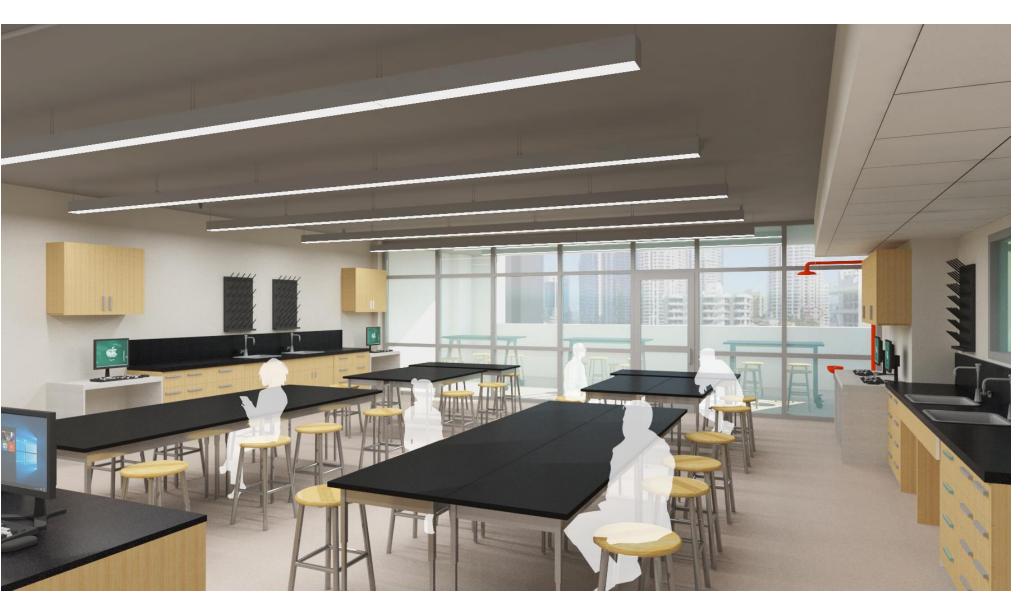


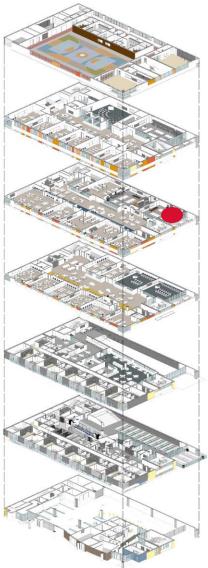


FIFTH FLOOR – DISCOVERY COLLABORATORIUM

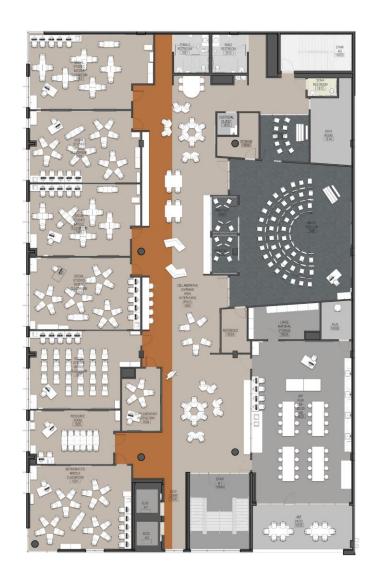


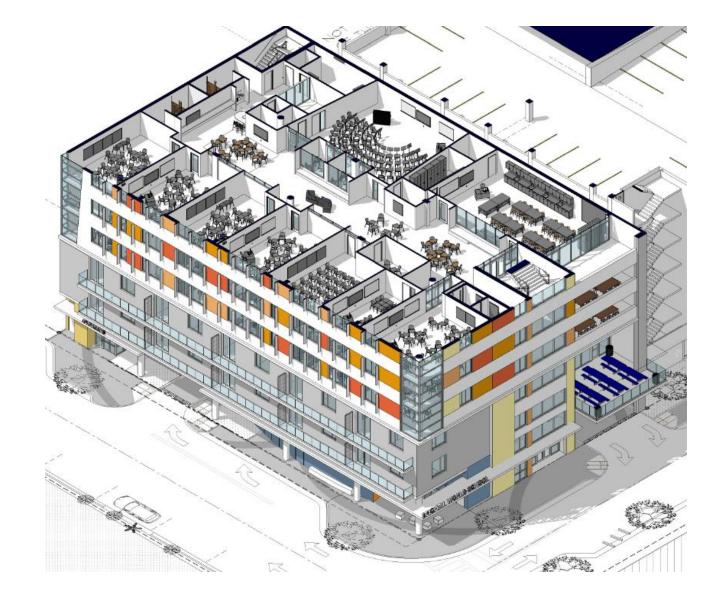






SIXTH FLOOR - WONDERMENT



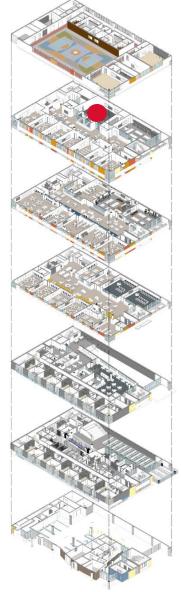


SIXTH FLOOR - WONDERMENT COLLABORATORIUM

MUSIC LAB

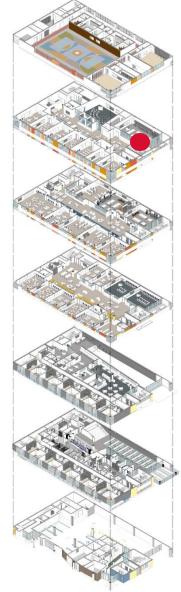
SIXTH FLOOR - MUSIC





SIXTH FLOOR - ART

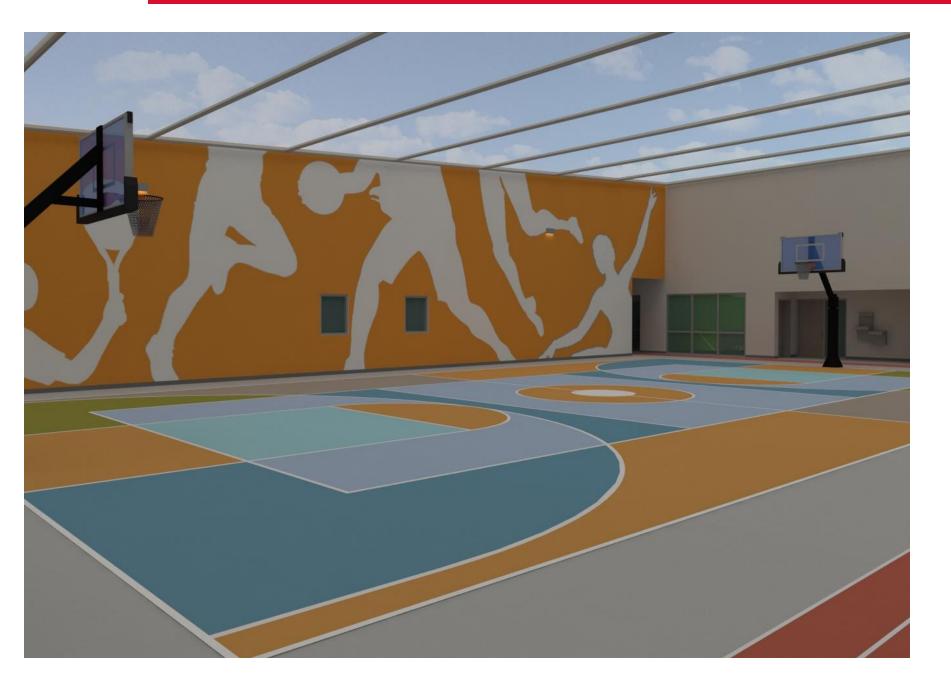


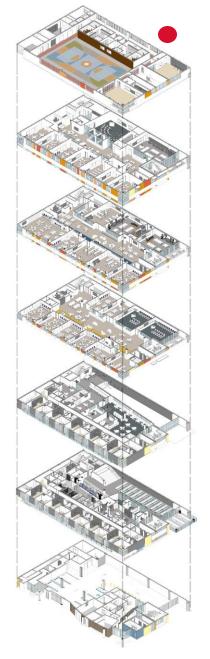


SIXTH FLOOR - WELLNESS









2 ARCHITECTURAL HIGH PERFORMANCE STRATEGIES:

Reduce Demand

Almost Airtight Envelope



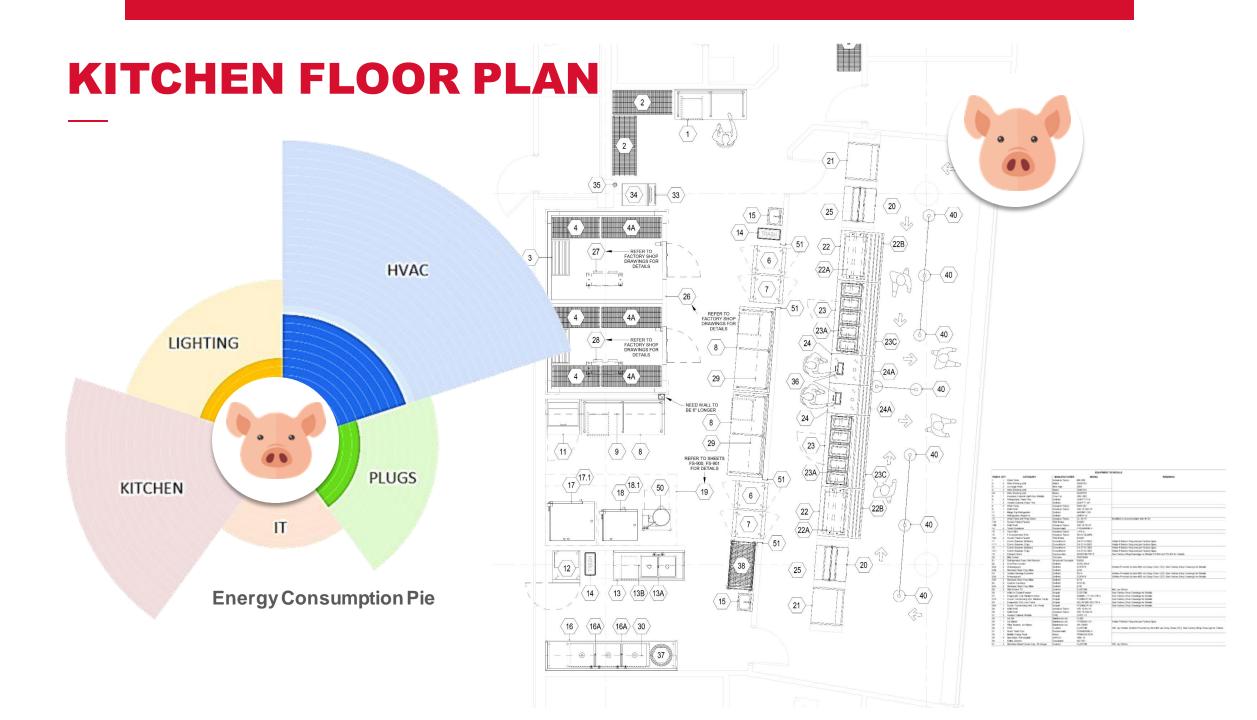
REDUCE DEMAND

ENERGY INTENSIVE PROGRAMS

Advanced strategies to reduce/eliminate exfiltration energy losses from

- o Oversized Admin
- o Media Center
- o Kitchen
- o Gymnasium
- o Science labs
- o Art Labs





ALMOST AIRTIGHT ENVELOPE

HIGH PERFORMANCE ENVELOPE

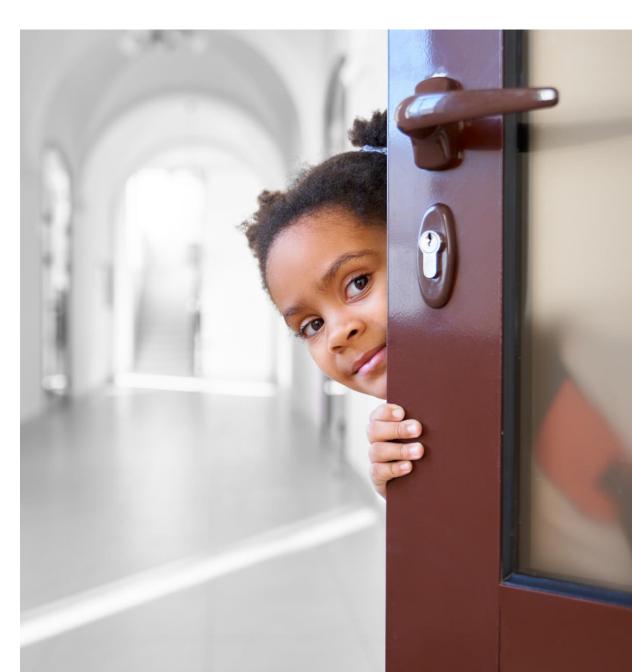
Moisture seals wrapped into all door and window openings

o Walls

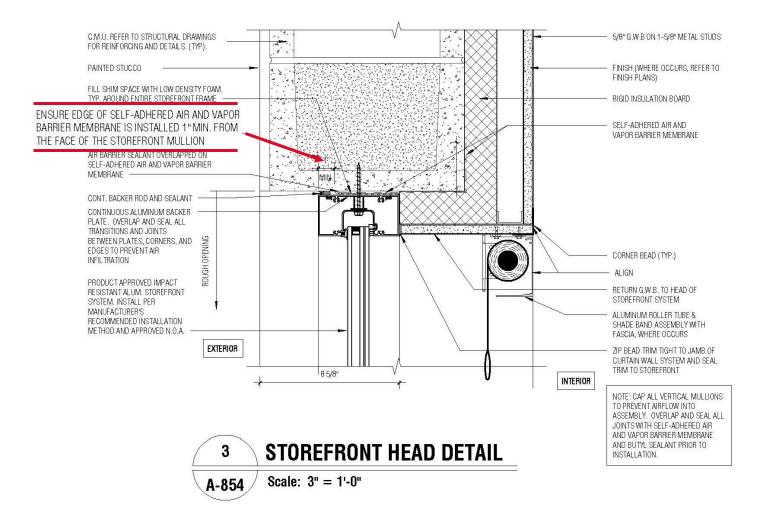
o Roof

o Windows

o Doors

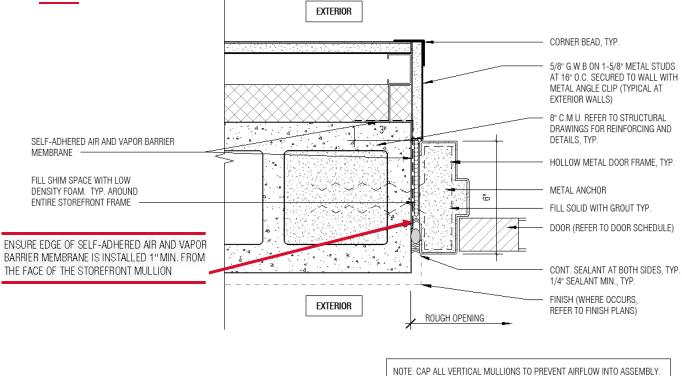


WINDOWS





DOORS



OVERLAP AND SEAL ALL JOINTS WITH SELF-ADHERED AIR AND VAPOR BARRIER MEMBRANE AND BUTYL SEALANT PRIOR TO INSTALLATION.









PROJECT OVERVIEW

o Challenges

- Target EUI of 27 or lower
- o No mechanical rooms
- Floor to floor height reduced
- o Rapid schedule
- Residential component and serviceability separate from MDCPS
- o Small footprint

	DIVISION 15 - MECHANICAL									
This d	ivision contains the following elements:									
11	General									
1.2	eral Mechanical Requirements.									
1.3	hanical Submittal Phasing Requirements.									
1.4										
	A. Phumbing Systems.									
	B. Plumbing Drawings.									
	C. Specific Room Plumbing Requirements.									
	1. Toilet Rooms and Group Showers.									
	2. Kitchens.									
	a. General Requirements.									
	b. Grease Interceptors.									
	c. Floor Drainage.									
	d. Dumpster Pad Area.									
	 Laboratories (Science, Art, Printing, Photography, etc.) 									
	 Laboratories (Science, Arr, Printing, Photography, etc.) Equipment Rooms. 									
	D. Domestic Water.									
	E. Drainage, Waste, and Vent Systems.									
	F. Phumbing Fixtures. G. Fire Protection.									
	H. Fuels and Energy Sources									
	I Compressed Air									
1.5	Heating, Ventilating, and Air-conditioning.									
	A. General.									
	B. Life Cycle Cost Analysis (LCCA).									
	C. HVAC System Selection.									
	 General Requirements. 									
	Specific Requirements.									
	D. Heating Sources.									
	E. Cooling Sources.									
	F. Design Considerations.									
	G. Indoor Air Quality and Outside Air Requirements.									
	H. Acoustical Considerations.									
	I Pumping and Piping Systems.									
	J. Pipe Insulation.									
	K. Equipment Selection.									
	 Outdoor Air Intake. 									
	Air Filters.									
	Air-handling Units and Outside Air Supply Fans.									
	4. Coils.									
	Air Duct Design.									
	Air Distribution Devices.									
	Return and Exhaust Air.									
	Cooling System.									
	9. Heating System.									
pril. 2017	Mechanical	15-								
ssued	Design Criteria	M-DCP								

WHAT EXACTLY IS EUI?

EUI STANDS FOR ENERGY USE INTENSITY

Which in short terms represents the total building energy usage divided per total square feet are in a year period West Brickell Middle School Design has a proposed EUI of 25!





HOW DOES THAT COMPARE TO OTHER BUILDINGS?

The average k-12 building has an average EUI of 48.5 in which west Brickell middle school scores at 25

Market Sector 🔶	Property type 🔶	Source EUI (kBtu/ft2)	Site EUI (kBtu/ft2) ◆
Banking/Financial Services	Bank Branch	209.9	88.3
Banking/Financial Services	Financial Office	116.4	52.9
Education	College/University	180.6	84.3
Education	K-12 School	104.4	48.5
Education	Pre-school/Daycare	131.5	64.8
Education	Vocational School/Adult Education	110.4	52.4



Source: Energy Star

MECHANICAL EXECUTIVE SUMMARY

o Mechanical Systems

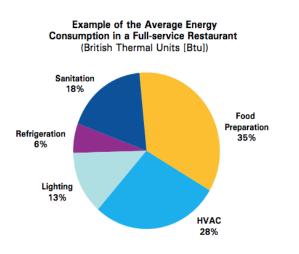
 EUI calculation based on total building energy

Energy star and Water star certification
 HVAC Air Systems

- Garage Exhaust:
- Dining Area;
- Destratification fans
 - Circulate the air and create a more even temperature throughout the space.

Energy Consumption in Restaurants

(Source: Energy Star)





MECHANICAL EXECUTIVE SUMMARY

• Kitchen Exhaust

- Exhaust systems have been carefully selected based on its primary use.
 - Kitchen Exhaust: The second to highest energy consumption
 - This is due to continue power consumption from exhaust cooking fumes and dedicated outside air system which is 100% outside air. The outside air unit will have to temper outside air without recirculation (BIG WASTE OF ENERGY).
 - Meet Florida Mechanical Code and NFPA and reduce kitchen exhaust system from Type I hood (grease) to Type II (heat and Vapor) by selecting UL listed equipment with proper UL certification for Heat and Vapor equipment Only.
 - Selected new kitchen equipment that would offset the energy consumption of providing robust makeup/exhaust for traditional hood

Certificate Number	20161026-E360598
Report Reference	E360598-20140529
Issue Date	2016-OCTOBER-26
Issued to:	CONVOTHERM ELEKTROGERATE GMBH
	TALSTRASSE 35,
	82436 EGLFING GERMANY.
This is to certify that	COMMERCIAL COOKING APPLIANCES
representative samples of	USL, CNL – Convection / Steam Ovens Model "C4e" followed by "T" or "D"; followed by "6.10", "6.20", "10.10", "10.20", "12.20", "20.10" or "20.20" followed by "ES" or "EB", may be followed by suffix "–N".
	Following models are Complimentary Listed under KNLZ:
	USL, CNL – Convection / Steam Ovens Model "C4e" followed by "T" or "D"; followed by "6.10", "6.20", "10.10", "10.20" followed by "ES" or "EB", may be followed by suffix "-N" With Integral Syster for Limiting the Emissions of Grease-Laden Vapors.
	Have been investigated by UL in accordance with the Standard(s) indicated on this Certificate.
Standard(s) for Safety:	UL 197, Standard for Commercial Electric Cooking Appliance .
	CAN/CSA-C22.2 No.109-M1981 (Reaffirmed 2009), Standard for Commercial Cooking Appliance.
Additional Information:	See the UL Online Certifications Directory at www.ul.com/database for additional information
those products bearing the UL ication and Follow-Up Service.	Certification Mark should be considered as being covered by UL's
for the UL Certification Mark on	the product.
mere	
unshall, Director North American Contification Program	YEUR YEUR YEUR YEUR YEUR YEUR YEUR YEUR YEUR

SUPPORTING DOCUMENTATION

CERTIFICATE OF COMPLIANCE Certificate Number 20161026-E360598 Report Reference E360598-20140529 Issue Date 2016-OCTOBER-26 Issued to: CONVOTHERM ELEKTROGERATE GMBH TALSTRASSE 35. 82436 EGLFING GERMANY. This is to certify that COMMERCIAL COOKING APPLIANCES representative samples of USL, CNL - Convection / Steam Ovens Model "C4e" followed by "T" or "D"; followed by "6.10", "6.20", "10.10", "10.20", "12.20", "20.10" or "20.20" followed by "ES" or "EB", may be followed by suffix "--N". Following models are Complimentary Listed under KNLZ: USL, CNL - Convection / Steam Ovens Model "C4e" followed by "T" or "D"; followed by "6.10", "6.20", "10.10", "10.20" followed by "ES" or "EB", may be followed by suffix "--N" With Integral System for Limiting the Emissions of Grease-Laden Vapors. Have been investigated by UL in accordance with the Standard(s) indicated on this Certificate. Standard(s) for Safety: UL 197, Standard for Commercial Electric Cooking Appliance . CAN/CSA-C22.2 No.109-M1981 (Reaffirmed 2009), Standard for Commercial Cooking Appliance. Additional Information: See the UL Online Certifications Directory at www.ul.com/database for additional information Only those products bearing the UL Certification Mark should be considered as being covered by UL's Certification and Follow-Up Service. Look for the UL Certification Mark on the product. Bamely (UL) Ary In Ming UL Mark services are provided on behalf of UL LLC (UL) or any authorized licenses of UL. For ques

	00100010 505000	^C Convotherm	Quantity			
Certificate Number Report Reference	20160616-E35238 E35238-20071018	Combi steamer	Approval Date			
Issue Date	2016-JUNE-16	Model Convotherm 4 easyTouch	easyTouch Electrical Jaide rails Injection/Spritzer Right-hinged door			
Issued to:	CLEVELAND RANGE L L C		Key features			
	18301 St. Clair Ave		ACS+ operating modes: Steam, combi-steam, hot air			
	CLEVELAND OH 44110		ACS+ extra functions: Crisp&Tasty - 5 molisture-removal settings BakePro - 5 levels of traditional baking HumidityPro - 5 humidity settings Controllable fan - 5 speed settings			
This is to certify that representative samples of	COMMERCIAL COOKING APPLIANCES; COMMERCIAL COOKING APPLIANCES WITH INTEGRAL SYSTEMS FOR LIMITING THE EMISSION OF GREASE-LADEN AIR.		easyTouch 9' full-touch screen ConvoClean+ fully automatic cleaning system with eco, regular and express modes - with optional single-dose dispensing Ethernet interface (LAN) HygieniCare USB port integrated in the control panel			
	Model OES-3.10, OES-3.10 mini, OES-6.06, OES-6.08, OES-6.08 mini, OES-6.10 mini 2in1, OES-6.10 mini, and OES-10.10 mini, Combination Ovens with Integral System		TriColor Indicator ring - indicates the current operating status Steam generated by injecting water into the cooking chamber Bight-hinged door KULZ Bind for verifies operation, local codes prevail as in NFPA 96-1994			
	for Limiting the Emissions of Grease Laden Vapors. "-" in model number is optional.	Standard features ACS+ (Advanced Closed System +) operating modes: Steam (66-266°F) with guaranteed steam saturation Combisteam (86-426°F) with advantach lumindity adjustment Hot air (86-428°F) with optimized heat transfer	Options • Steam and vapor removal – built-in condenser (upon request) • Disappearing door – more space and added safety (see page 2) Convois With thy rease management function (upon request) • Convois Mich – built in food-smoking • Marine version (see separate data scheet)			
	Have been investigated by UL in accordance with the Standard(s) indicated on this Certificate.	HygienicCare - food safety provided by antibacterial surfaces: e easyTouch control panel Door handle and recoil hand shower easyTouch user interface: e 9' full-couch screen	manue version (see separate usia since) Available in various voltages Sous-vide probe, external connection Core temperature probe, external connection			
		 Press&Go - automatic cooking with quick-select buttons TrayTimer - oven-load management for different products at 	Accessories			
Standard(s) for Safety:	UL 197 and CSA C22.2 No. 109-M1981, Standards for Commercial Cooking Appliances	the same time Regenerate+ - flexible multi-mode retherm function ecoCooking - energy-save function Low-temperature cooking / Delta-T cooking 	Convolution PACCP and cooking-prome management PC software Signal tower - indicates the operating status from a distance Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover			
Additional Information:	See the UL Online Certifications Directory at www.ul.com/database for additional information	Cook&Held - cook and hold in one process Sequement stands in various sizes and designs Sage cooking profiles each containing up to 20 steps On-screen help with topic-based video function Start-time preset Multi-point core temperature probe Dooh handle with safety latch and slam function Data storage for HACCP and pasteurization figures Prehest and Cod down function				
those products bearing the UL fication and Follow-Up Service.	Certification Mark should be considered as being covered by UL's		Commercial combination view with integral systems for limiting the emissions of years lades air This product conforms to the ventices operation responder within y NFPASG using EPAGO2 test method			
for the UL Certification Mark or	the product.	Manitowoc Foodservice Phone 1-800-338-2204 18301 St. Chir Ave. Cleveland. Ohio 44110	www.convotherm.com			

PROJECT OVERVIEW (CONT.)

• HVAC Air Systems (cont.)

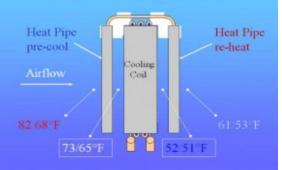
- Dedicated Chilled Water Units
- ECM motors that coil potentially reduce operating cost up to 50%.
- Soft start and even air flow in space to be conditioned.
- Dedicated Outside Air System (DOAS)
- Maintain accurately humidity levels, provide proper Indoor Air Quality, comply with MDCPS criteria and maintain building at positive pressure.
- The DOAS feature MI technology providing redundancy in case fan failure occurs.
- Heat pipe technology was also incorporated into DOAS system in order to reduce heating energy and maintain proper humidity levels







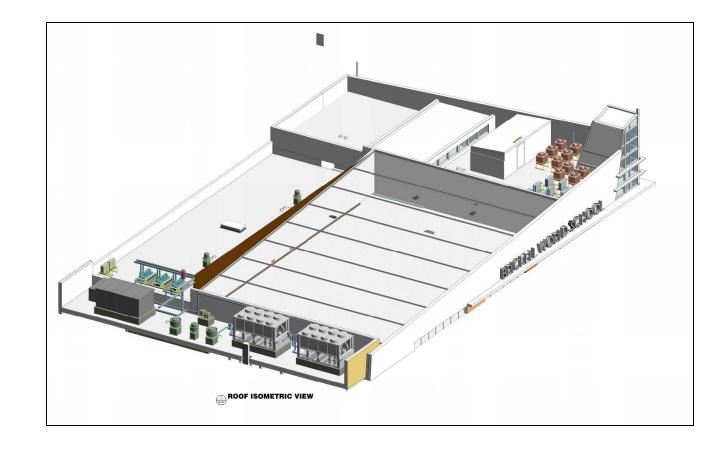
Wrap Around Heat Pipe



PROJECT OVERVIEW (CONT.)

• HVAC Air Systems (cont.)

- Air Cooled Chillers. The proposed Chillers were selected to maximized efficiency based on required demand.
- Low noise chiller
- Considerations with nearby multistory residential building
- DX units for electrical, IT, residential

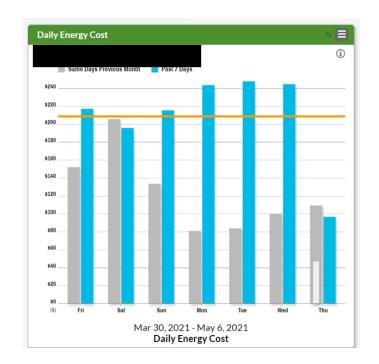


PROJECT OVERVIEW (CONT.)

• Building Automation System

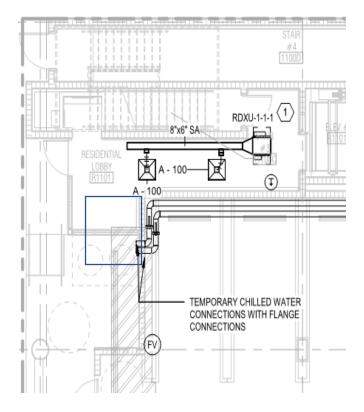
- Smartboard at entrance of facility
- Detailing building performance
- Alerting MDCPS staff when building performance criteria is underperforming
- Sub metering on all utilities to track energy usage
- Dashboard for ease of view for MDCPS staff to determine current building performance



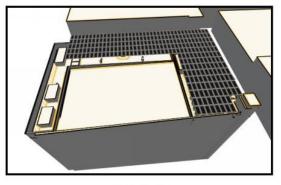


THINKING ABOUT THE FUTURE

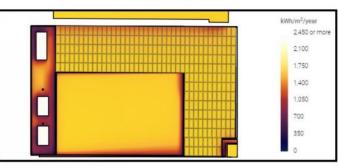
- o Solar ready
- Equipment replacement easy access



POWER PRODUCTION AND SAVINGS



Annual Irradiance





Solar array floats out as FPL and Miami-Dade County launched a half-acre 402-panel floating solar array generating 160 kilowatts of power into the Blue Lagoon adjacent to Miami International Airport on Tuesday, january 28, 2020. CARLJUST *CJUSTE®MIAMIHERALD.COM*

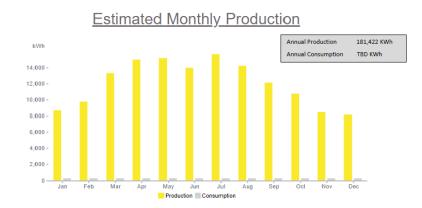
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Miami-Dade County, the fourth-largest school district in the nation, became the first Southern school district to commit to an ambitious goal: switching to "clean energy" entirely by 2030.

The resolution didn't define clean energy, but traditionally that means switching away from fossil fuels in favor of renewable energy, like switching to electric buses and more schools powered by solar energy.

Still, the resolution represents a victory for parents and students who developed and pushed for the proposal, passed unanimously with no debate in a Wednesday school board meeting.

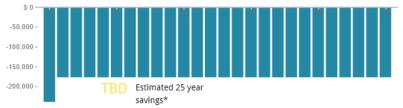
THINKING ABOUT THE FUTURE



Estimated Yearly Production

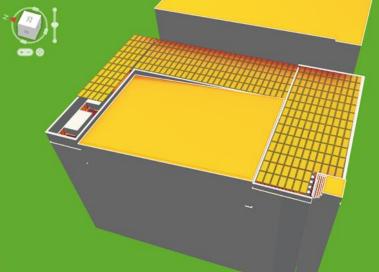
(kWh)	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Annual
Utility Consumption Pre-Solar	0	0	0	0	0	0	0	0	0	0	0	0	0
Utility Consumption Post-Solar	(8,699)	(9,774)	(13.3k)	(15k)	(15.2k)	(14k)	(15.7k)	(14.3k)	(12.1k)	(10.8k)	(8,476)	(8,167)	(145.6k)
Solar Production	8,699	9,774	13.3k	15k	15.2k	14k	15.7k	14.3k	12.1k	10.8k	8,476	8,167	145.6k
(\$)	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Annual
Utility Bill Pre-Solar	27	27	27	27	27	27	27	27	27	27	27	27	318
Utility Bill Post-Solar	27	27	27	27	27	27	27	27	27	27	27	27	318
Utility Bill Savings	0	0	0	0	0	0	0	0	0	0	0	0	0

*Note: This table and graph will be updated once the utility company is determined, buildings rate structure and a full energy model of the energy usage of the building analysis is done to determine what loads are to be offset by the building.

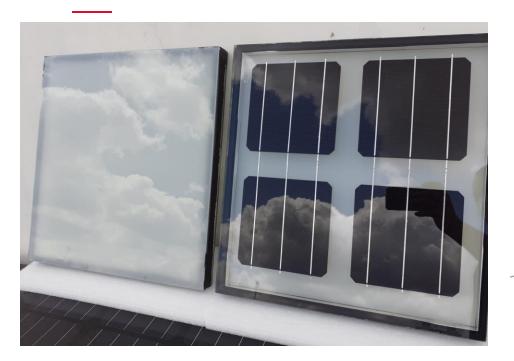


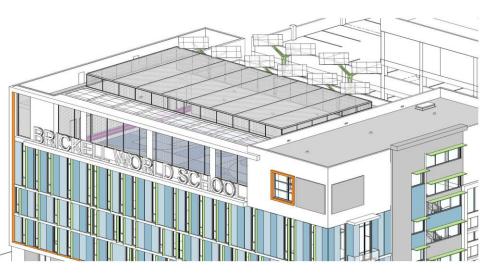






THINKING ABOUT THE FUTURE





- o Ventilated façade, 4,700 sq ft of PV integration, 52,000 kWh/year
 - Original roof
- o Provided multiple LCCAs
- Evaluated multiple system types
- o Total usage 2,084,000 KBTU in a year

CONCLUSION

Critical Factors for a Successful Project

- 1. Exceptional Project Team
- 2. Define goals and objectives
- 3. Communication
- 4. Weekly updates and managing milestones
- 5. Safe & sustainable.