



# Northeastern University in Oakland Temporary Dining Facility

The Eatery at the Oval







# 1. Introduction

When Northeastern University in Oakland faced an unexpected challenge with its campus dining hall renovations delayed by construction, the institution was left without a vital space to welcome and serve its incoming freshmen. With a looming deadline and a critical need for an operational dining facility, Response Logistics stepped in with an ambitious plan: design, procure, and construct an 8,000-square-foot temporary dining facility in just 12 days on the campus green, known as the Oval.

## 2. Background

Northeastern University in Oakland was preparing for the influx of new students for the summer semester. Traditionally, the campus dining hall was more than just a place to eat—it was a central hub for student interaction and community building. However, due to unexpected delays in the planned renovations, the university faced a dual challenge:



No dedicated space to welcome and integrate the new freshmen class.



The absence of an operational dining hall to serve meals and foster engagement.





## 3. The Challenge

The critical issues were clear:



### Time Constraint

With only 12 days available, there was an urgent need to implement a temporary solution before the arrival of the freshmen.



### Operational Necessity

Without a functional dining hall, the campus risked losing an essential element of student life—an area for meals, interaction, and community activities.



### Logistical Complexity

The project required not just the construction of a physical space, but also the coordination of multiple vendors to supply temporary refrigeration, transport vehicles, trucks, utility carts, and full-service front-of-house dining hall equipment.



## 4. The Solution

Our turnkey solution was executed with precision:



### Project Name

The temporary facility was named The Eatery at the Oval, reflecting its role as a temporary yet functional dining hub.



### Comprehensive Planning

Despite the tight deadline, the team meticulously planned the design and operational needs of the temporary dining hall.



### Vendor Coordination

Multiple vendors were brought on board to provide critical resources, ensuring that every operational detail was addressed.





## 8. Key Equipment Provided

**To create a fully functional temporary dining facility, the following equipment was supplied:**

- 8x20 Portable Cooler
- 2 26' Reefer Trucks
- 8 Transport Hot Boxes
- Turfman 100 Electric Utility Vehicle
- Front of House Serving Equipment
- Decorations
- Interactive Zones
- Accent Lighting
- Tables and Chairs
- Buffets
- 60x140 Tented and Conditioned Structure
- Vinyl Plank Flooring

## 6. Implementation



### Design Phase

A quick yet thorough design of the temporary facility was finalized, ensuring it met the necessary operational and safety standards.



### Procurement

Essential equipment and services were sourced and coordinated with precision



### Construction & Setup

The facility was constructed on the Oval, transforming the campus green into a functional dining space.



### Vendor Development

Teams coordinated the setup of refrigeration systems, transport vehicles, and dining equipment.



### Final Checks

Before the freshmen's arrival, all systems were tested and verified to ensure a smooth operational launch.

## 7. Results & Impact

The rapid response by Response Logistics yielded impressive outcomes:

### 01 Timely Completion

The temporary dining facility was completed within the strict 12-day deadline.

### 02 Functional Success

The Eatery at the Oval provided a fully operational dining hall, ensuring that incoming freshmen had a welcoming space for meals and social interaction.

### 03 Enhanced Campus Experience

Despite the construction delays, the initiative preserved the community atmosphere of the campus, supporting student engagement and satisfaction.

### 04 Seamless Coordination

The effective collaboration with multiple vendors highlighted the strength of Response Logistics' operational capabilities in handling complex, time-sensitive projects.





## 8. Client Testimonial



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"I note to thank you for the amazing work to pull off our Eatery at the Oval on a short notice. We are proud of the outcomes, and thankful for your solid project management, reliability, and for delivering on all the details. It was truly a welcoming experience for our new students and families, and helped to alleviate any pressure on the construction project. It's great to now have you as a resource to Northeastern via Chartwells. Thank you again!"

**Kelly Dawson (she/her/they)**

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## 9. Conclusion & Key Takeaways

The successful delivery of The Eatery at the Oval demonstrates the power of swift, coordinated action in the face of unexpected challenges. Key takeaways include:



### Agility

Rapid response and flexible planning are critical when dealing with unforeseen delays.



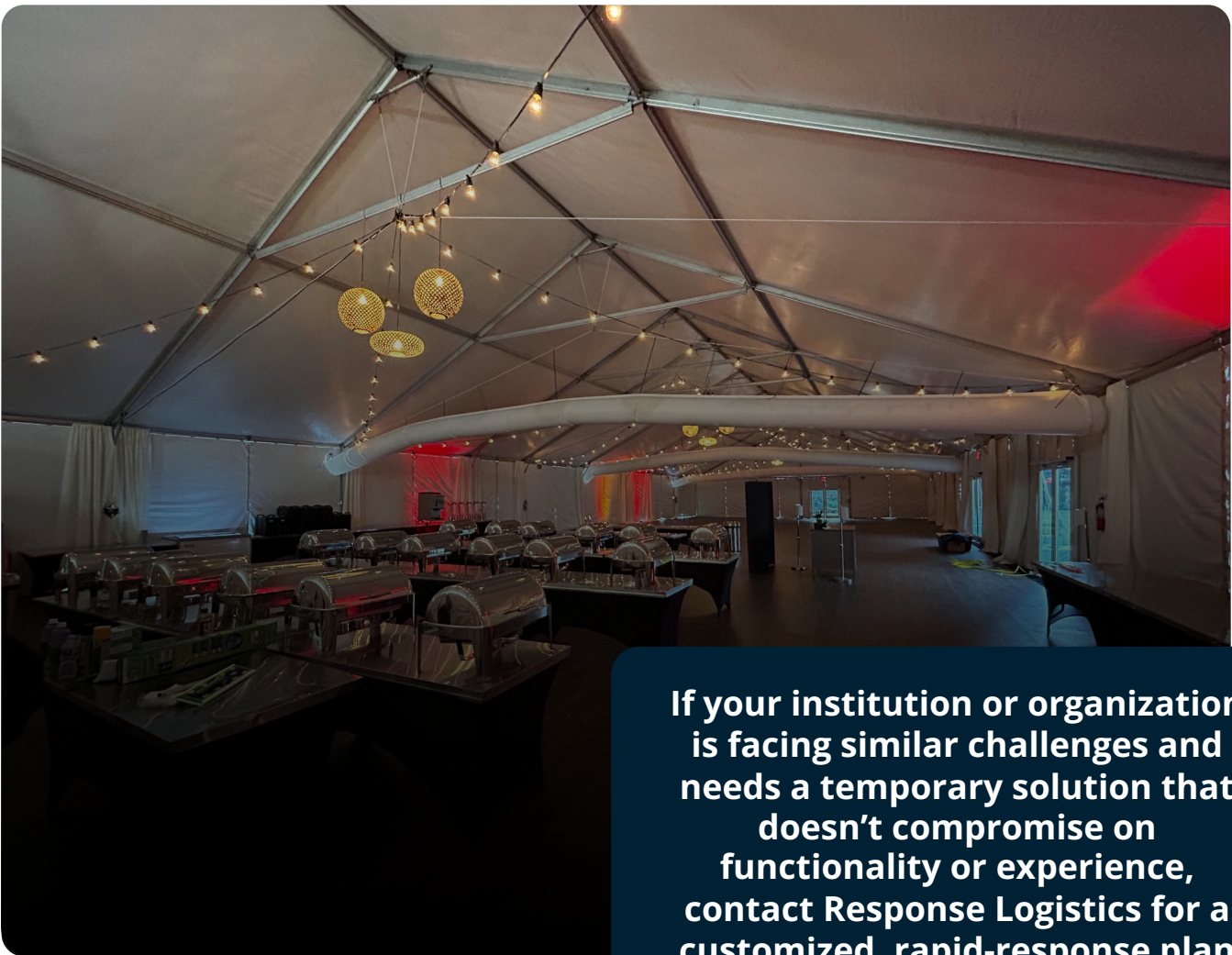
### Collaboration

Coordinating with multiple vendors under tight deadlines requires robust project management and clear communication.



### Innovation

Temporary solutions, when well-executed, can effectively bridge gaps and maintain operational continuity.



**If your institution or organization is facing similar challenges and needs a temporary solution that doesn't compromise on functionality or experience, contact Response Logistics for a customized, rapid-response plan that meets your urgent needs.**