AGRICULTURE & COMMUNITY

Spa Plants and Herbs, Aloe, Lavender
Edible Landscape, Basil for use by the Culinary

SUSTAINABILITY: STORMWATER DRAINAGE CONTROLS, QUALITY AND QUANTITY
Bioswales for Stormwater Runoff increase in water quality
Permeable Surface to allow for Ground Water recharge. Spaced, ungrouted pavers, Grass-crete - Open Cell pavers and Porous Concrete

HOSPITALITY & SPA LEARNING LAB
Non-instructional Days could have a Farmer’s Market for specialty items used in Resort Cuisine

SUSTAINABILITY: ENERGY PRODUCTION, HOT WATER COLLECTION
Solar Hot Water Panels
Take advantage of Solar Panel Opportunities in Photovoltaic and Hot Water Panels - Solar Collector Farms
Generate electricity through wind turbines

OPTION 1: PROGRAM CONCEPTS
OPTION 1: EXTERIOR & INTERIOR FINISHES

HALE A‘O MAI
Maui Community College

Materials:
- Treated Wood
- Standing Seam Metal Roof
- Stucco/Plaster
- Hardie Board
FITNESS/WELLNESS & TRAINING LAB
- Hospitality Operations
- Admin Training
- Hospitality Business Training
- Hospitality Service Operations & Management
- Tourism Workforce Development Training
- Hawaiian Hospitality
- Hawaiian Immersion Hospitality

SUSTAINABILITY & TECHNOLOGY
Partner with MCC to utilize the south facing existing earth berm as an opportunity to provide electricity and hot water back to the College
Locate in a Landscaped Surrounding - “working classroom”
Local Vendor sponsorship and Support
Vocational and Educational Opportunity

MUSIC & ENTERTAINMENT
Partner with University of Hawaii to showcase up-and-coming local musicians
Venue for students to practice music

DINING/BBQ
Cooperative chef’s to sponsor training/demonstration nights
Partner with MCC to sponsor “Taste of Maui” highlighting their respective hotel cuisine and MCC’s Culinary School

FARMER’S MARKET
Focusing on selling products made in Hawaii by local vendors
Cooperative farms can bring local produce to sell
MCC Culinary School to showcase/sell products at the Farmer’s Market or an annual Food Show
Crops/Plants grown on site by MCC’s Agriculture/Horticulture Program can be sold to the community

AGTOURISM/EDUCATION
Local farms to donate herbs, which can be maintained by MCC’s Agriculture Program and sold to the Cooperative sponsoring Hotels
Partnership between Cooperative Farms and MCC Horticulture and Agriculture Program
Gardens can serve as a form of Agtourism for incoming tourists
Flower garden to serve as a learning

OPTION 2: PROGRAM CONCEPTS
OPTION 2: EXTERIOR & INTERIOR FINISHES

HALE A'O MAI
Maui Community College

Preliminary
November 11, 2009
APARTMENT UNIT STYLE
NO KITCHENETTE

Option 1: 1 Bedroom, 1 Bath
Option 2: 2 Bedroom, 2 Bath

Utilize existing building with modifications to revive a plantation style unique in detail to old Kahului

Wrapping & generous lanais
Continuous & functional verandas
Aids in cooling the unit
Flexible guest lodging through the use of a lockout door

INTERIOR STYLING INFLUENCES

Serve as a prototype testing ground for new vendor products

Vocational training center for
Students
Business Operations
Service Operations

Testing of sustainable systems
Low flow plumbing fixtures
Low energy electrical and lighting systems

BUILDING - TYPE 1: GROUND FLOOR PLAN

HALE A'O MAI
Maui Community College

Preliminary
November 11, 2009

AREA/PARKING SUMMARY

Building Type 1
2 stories

Unit size: 1,014 sf
*Unit size w/lockout: 507 sf

Parking Calculation

Without Lockout
@ 4 units/bldg * 3 bldg = 12 units

Apartment Units
@ 12 units = 6 stalls
(1:2 ratio)

Lobby
@ 1,920 sf = 3 stalls
(1:500 ratio)

Total Req'd Parking = 9 stalls

With Lockout
@ 8 units/bldg * 3 bldg = 24 units

Apartment Units
@ 24 units = 12 stalls
(1:2 ratio)

Lobby
@ 1,920 sf = 3 stalls
(1:500 ratio)

Total Req'd Parking = 15 stalls
APARTMENT UNIT STYLE
WITH A KITCHENETTE

2 Bedroom, 1 Bath
Kitchenette
Living Room

Utilize existing building with modifications to revive a Kamaaina style appropriate for Kahului, Maui

Wrapping & generous lanais

Continuous & functional verandas
Aids in cooling the unit

INTERIOR STYLING INFLUENCES

Serve as a prototype testing ground for new vendor products

Vocational training center for Hotel Business Operations
Service Operations

Testing of sustainable systems
Low flow plumbing fixtures
Low energy electrical and lighting systems

AREA/PARKING SUMMARY

Building Type 2
2 stories

Unit size: 1,000 sf

Parking Calculation
@ 4units/bldg * 3 bldg = 12 units

Apartment Units
@ 12 units = (1:2 ratio)
6 stalls

Lobby
@ 1,920 sf = (1:500 ratio)
3 stalls

Total Req'd Parking = 9 stalls

LANDSCAPE YARD VIEWS

BUILDING - TYPE 2: GROUND FLOOR PLAN

HALE A'O MAI
Maui Community College

Preliminary
November 11, 2009
Corrugated Metal Roof
Maintain alignment with community character

Photovoltaic Panels
Located along south facing roof

Solar Hot Water Panels
Lighting Ceiling Fans

Food Preparation at Culinary School
Partial height walls with operable security shutters

Serving Kitchen
Ample Countertop Space & Lockable Storage

Must be of durable exterior grade materials
Refrigerator
No Cooktop, No Oven
Movable Buffet

Warming - Cooperative Sponsorship via local Hotels & Resorts
LEED 2009 PRELIMINARY POINT ASSESSMENT
52% of total points = LEED Silver (46-54% = LEED Silver)