





# MALTON HUB RENOVATION



20-030

CITY OF MISSISSAUGA  
**MALTON HUB RENOVATION**

**Cellucci+Pace**  
ARCHITECTURE PLANNING PROJECT MANAGEMENT

# The Malton Youth Hub

Commercial Kitchen Concept

October 29, 2021



## The Malton Youth Hub

The City of Mississauga is converting the former Lincoln M. Alexander Secondary School pool into a Youth Hub providing services, programs and/or social and cultural activities that reflect the local community needs.

The new space includes approximately 18,300 sq. ft. of area including a fully renovated ground floor (12,500 sq. ft.) and a partial second floor (5,800 sq.)

The facility will include amenities such as:

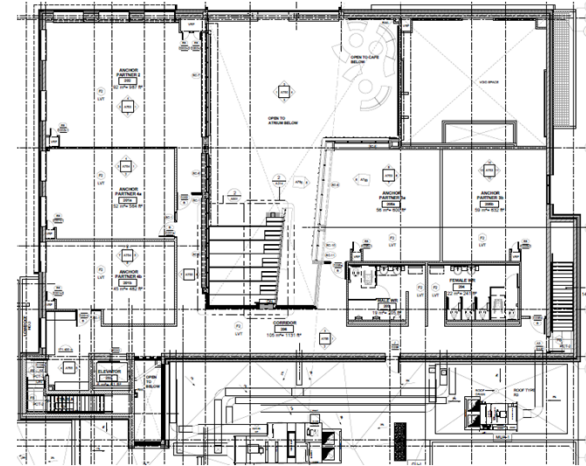
- a large atrium for gathering,
- a commercial kitchen equipped for teaching and meal program for youth,
- a music recording studio with equipment and space to create and collaborate,
- a youth dedicated room to hang out, meet and play,
- a multi-purpose room for programs, meetings and events
- smaller multi-purpose rooms for working or counselling.

# The Malton Youth Hub

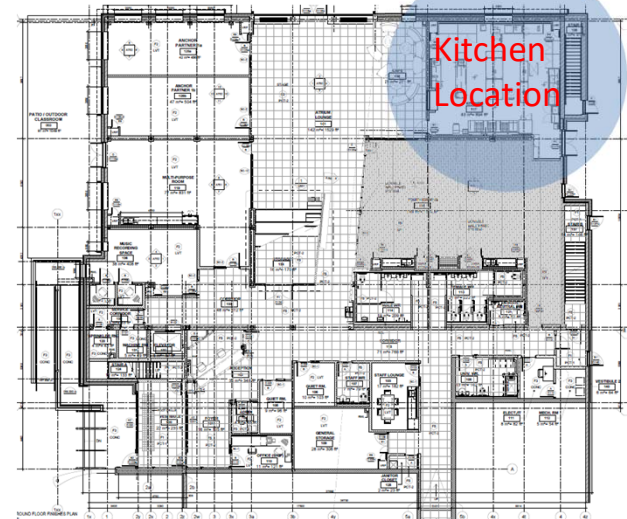


Main Entrance

2<sup>nd</sup>  
Floor



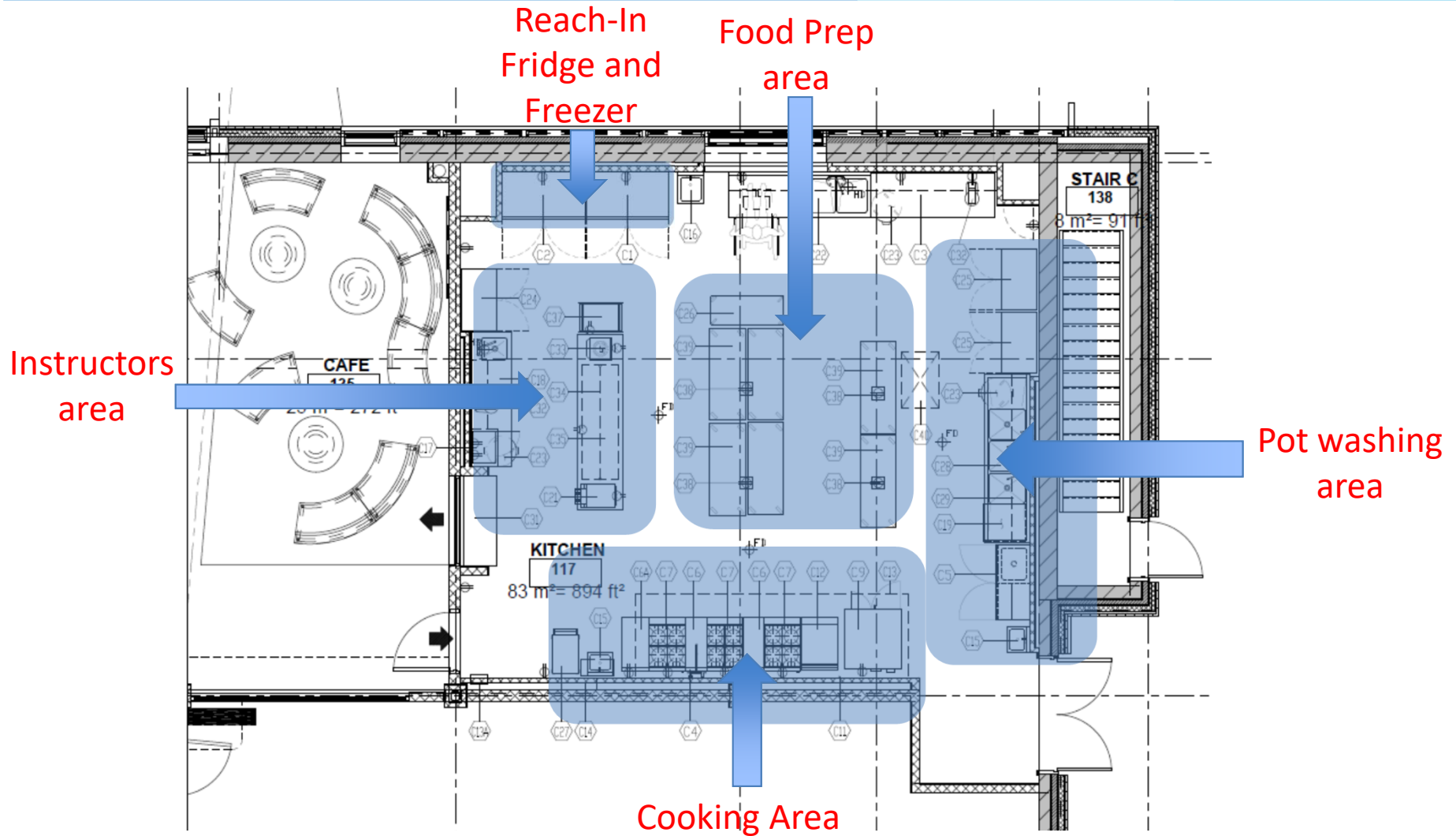
1<sup>st</sup>  
Floor



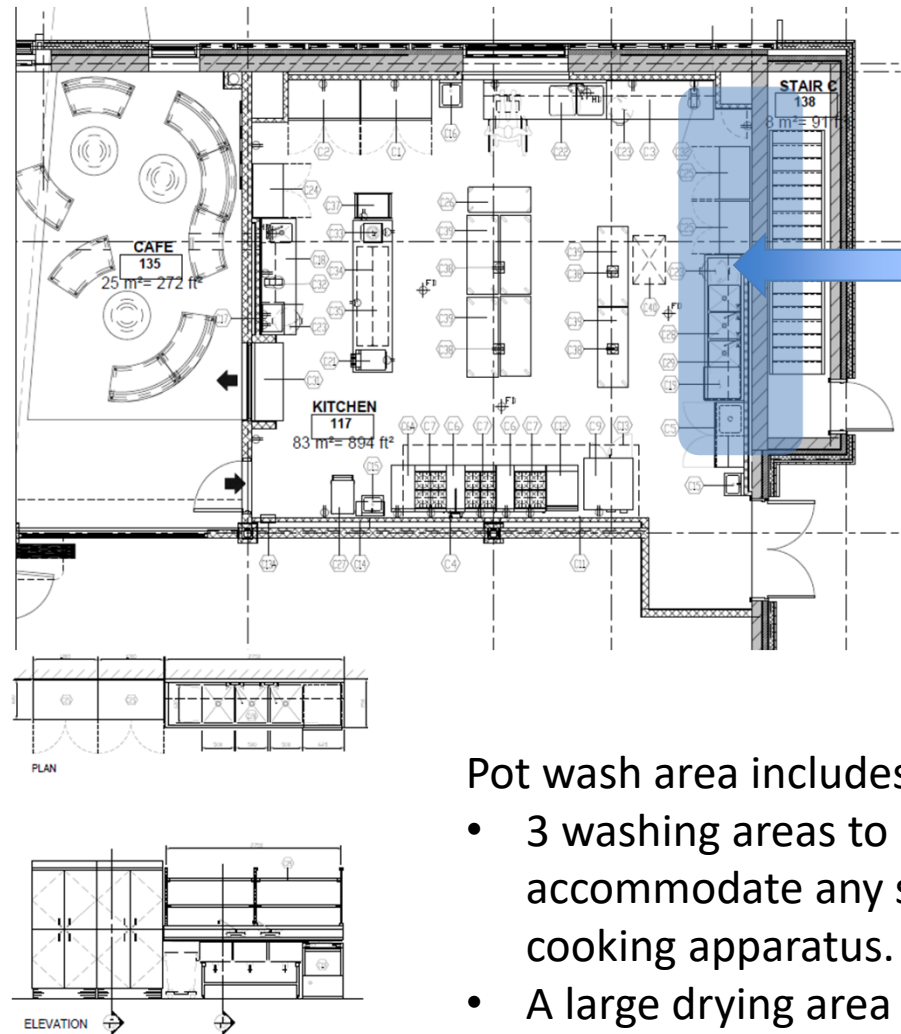
North West elevation

# The Commercial Kitchen concept

- The kitchen area is approximately 3000 sq./ft. and includes the following program:
  - Instructors area – full equipped with a diversity of equipment rarely seen allowing students the opportunity to see first hand cooking techniques.
  - Food Prep Area – 6 Standing height plus 1 barrier Free workstation
    - These areas will provide each youth or group a work area with all the set requirements. This area can also be adjusted to suit any teaching or preparation layout.
  - Pot washing area – 3 washing areas to accommodate any size of cooking apparatus.
  - Cooking area – includes (3 cook top ranges, 1 con. oven, 1 griddle stand)
  - 1 Reach-in refrigerator and Reach-in Freezer
  - Stainless steel High Efficiency kitchen exhaust system.
- Estimated kitchen budget - \$160,000



# Kitchen Floor Plan



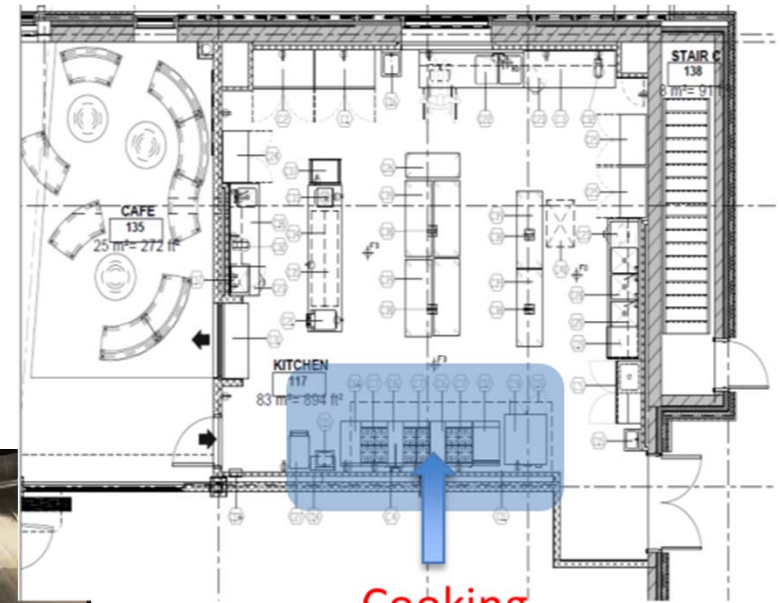
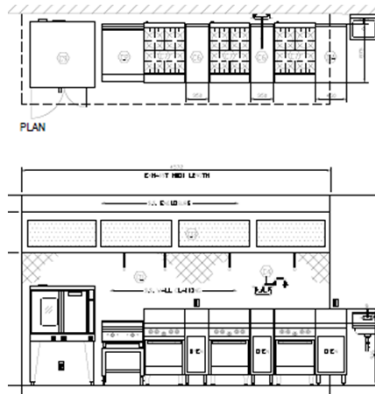
Pot  
washing  
area

Pot wash area includes:

- 3 washing areas to accommodate any size of cooking apparatus.
- A large drying area

## Pot washing Area





Cooking  
Area

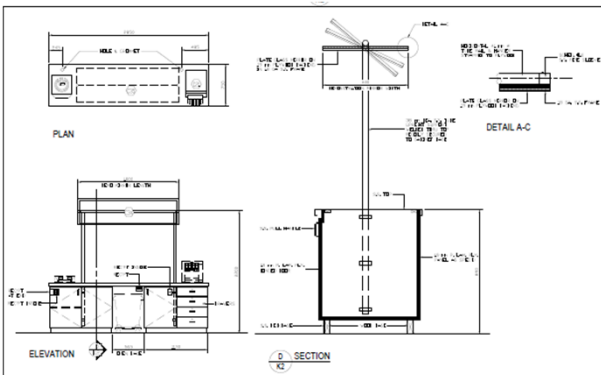
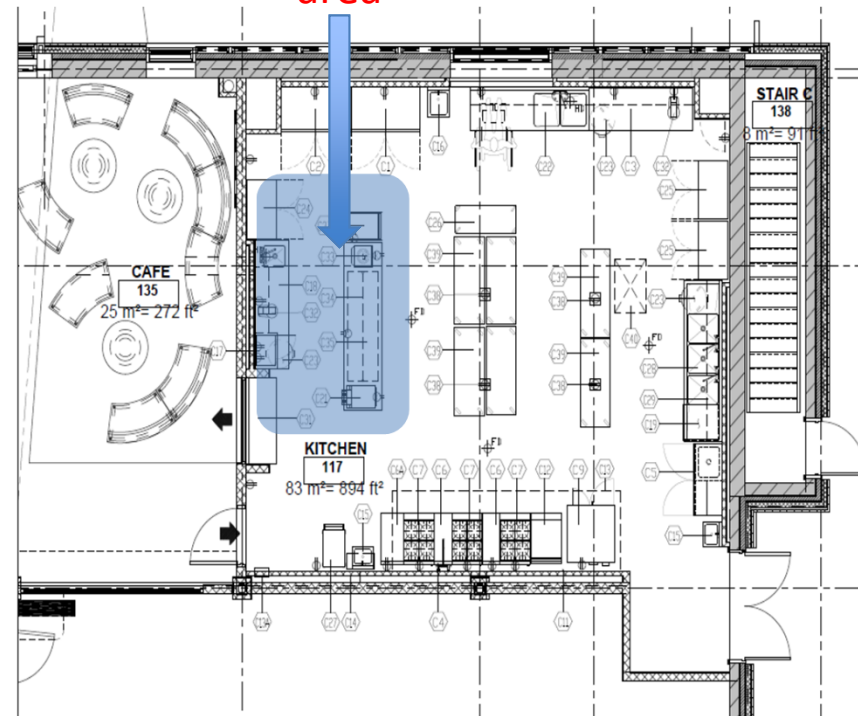
Cooking area includes:

- 3 cook top ranges,
- 1 convection oven,
- 1 griddle stand

## Cooking Area



Instructors  
area



**Instructors area**

Instructors area will be fully equipped with a diversity of equipment rarely seen allowing students the opportunity to see first hand cooking techniques.

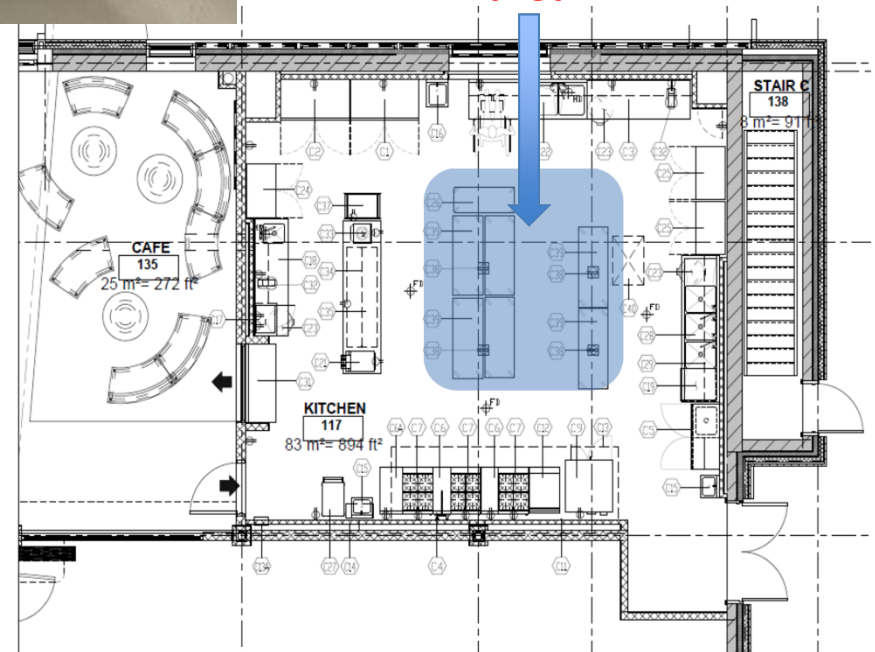


Food Prep area includes:

- 6 Standing height
- 1 Barrier Free workstation

These areas will provide each youth or group a work area with all the set requirements.

Food Prep  
area



Food Prep area