EnPro 353
Crop to Truck

Mobile Coffee Barista
Taking Coffee from Strangers
Crop to Cup & Crop to Truck

Crop to Truck | “Think outside the cup”
Goals & Scalar Framework
Team Organization

Group Hierarchy

Jacob Elster
Sponsor

Limia Shunia
Professor | Leader

Product

Nick Pierce
Business

Nico Sanchez
Architecture

Joseph Muchna
Engineering

Interior
Group 1

Joseph Muchna
Lead | Engineer
Marina Harchin
Arch. Engineer
Daria Haznar
Engineer
Mihee Choe
Architect | Architecture
Wes Klockowski
Civil Engineer

Envelope
Group 2

Nico Sanchez
Lead | Architecture
Nick Pierce
Business
Kevin Karner
Architecture
Naguib Azab
Architecture
Nikola Zatakis
Architecture

Urban
Group 3

Marina Palau
Lead | Architecture
Aaran McNichol
Business
Andrea Velazquez
Communication
Kevin Bronner
Arch. Engineer
Hee Jong Min
Business

EnPRO 353 | IIT, Fall 2010
Crop to Truck | “Think outside the cup”
Progress Towards Goals

- **Design feasible solutions Including new and used trucks**
  - Ideal space for efficient coffee production and optimal experience
  - Communicate with existing food trucks
  - Create an attractive business plan
  - Review designs with working professionals
  - Follow city codes

- Used trucks are not easily replicable.
- Use new truck models by Ford or Modec.
- Design a the coffee station to fit the chassis.
Progress Towards Goals

• Design feasible solutions including new and repurposed trucks
• Ideal space for efficient coffee production and optimal experience
• Communicate with existing food trucks
• Create an attractive business plan
• Review designs with working professionals
• Follow city codes

• Happy Bodega site observations
• Successes:
  – Attention grabbing
  – Friendly
  – Unique
• Problems:
  – Small window
  – Menu issues
  – Only one person
  – Security
  – Location
• Solutions:
  – Organized/Smart use of interior space
  – Transparency
  – Optimal route
Progress Towards Goals

- Design feasible solutions including new and repurposed trucks
- Ideal space for efficient coffee production and optimal experience
- Communicate with existing food trucks
- **Create an attractive business plan**
- Review designs with working professionals
- Follow city codes

- **Goal is to Franchise**
  - Make everything replicable
  - Record all final decisions
- Design one ideal truck model
Progress Towards Goals

- Design feasible solutions including new and repurposed trucks
- Ideal space for efficient coffee production and optimal experience
- Communicate with existing food trucks
- Create an attractive business plan
- Review designs with working professionals
- Follow city codes

Jim Braband
- Franchise presentation

Happy Bodega
- Site observation

Jake Elster
- Sponsor
Progress Towards Goals

- Design feasible solutions Including new and repurposed trucks
- Ideal space for efficient coffee production and optimal experience
- Communicate with existing food trucks
- Create an attractive business plan
- Review designs with working professionals
- **Follow city codes**

- **Code Research**
  - Current Codes
  - Future Codes
- Design for current codes
- Adaptable for future
## City Code

<table>
<thead>
<tr>
<th>Mobile Food Dispenser vs Mobile Food Facility</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>(Current code)</td>
<td>(Potential code)</td>
</tr>
<tr>
<td>-$275</td>
<td>-$660, $300, $400, ~$200</td>
</tr>
<tr>
<td>- Prepackaged only</td>
<td>- Predetermined route schedule</td>
</tr>
<tr>
<td></td>
<td>- Fresh food preparation!</td>
</tr>
</tbody>
</table>

Inspection every 6 months; Proper sinks, supplies and receptacles; Parking time and location limits.
Obstacles

External

• Code Issues
  – Current vs. Potential
• Creating an adaptable design
• Franchising
  – Cost effective
  – Replicable
• Vehicle Selection

Internal

• Interdisciplinary communication
• Maintaining professional quality work
• Group size
Anticipated Challenges

- **Challenges**
  - Commissary Establishment
  - City Code
    - Current vs. Potential
  - Internal space

- **Alternative Paths**
  - Designing own commissary
  - Innovative design
Questions?
Commissary Information

- Place where trucks are stored, cleaned, and prepared for future trips.
- Used by cities to investigate cleanliness and code standards of trucks.
- Two Methods:
  - Use current AAA commissary
  - Establish new commissary
Food Trucks

Gastro Wagon

Simple Sandwich