VENABLE LLP

575 7th Street, NW
Washington, DC 20004-1601

Telephone 202-344-4000
Facsimile 202-344-8300

www.venable.com

Jerry A. Moore III, Esq. 202-344-4763 jamoore@venable.com

April 29, 2005

Jerrily R. Kress, AIA
Director, Office of Zoning
441 - 4th Street, N.W.
Suite 220 South
Washington, DC 20001

Re: Zoning Commission Case No. 05-11
Applicant's Statement of Support for Special Exception
Relief at 2036 G Street, N.W., (Lot 816, Square 103)

Dear Ms. Kress:

Attached for filing are twenty (20) copies of the Applicant's final Statement of Support for Special Exception Relief in the above-reference matter.

Thank you.

Sincerely,

Jerry A. Moore III

Attachments

cc: Charles K. Barber, Esq.
ANC 2A

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Zoning Commission
District of Columbia
CASE NO. 05-11
EXHIBIT NO. 9

ZONING COMMISSION
District of Columbia
CASE NO.05-11
EXHIBIT NO.9

APPLICANT'S STATEMENT OF SUPPORT FOR SPECIAL EXCEPTION RELIEF AT 2036 G STREET, N.W. (LOT 816, SQUARE 103)

Synopsis of the Case

In Zoning Commission case No 03-29 (Residence Hall PUD) the University proffered and the Commission accepted the creation of a food service venue as an amenity to the new student residence hall on Square 103 [1] This application seeks zoning authority to establish that venue in accord with the Commission's Order, and as a necessity to the University's student housing and food service programs

The dining program at GWU and at other universities has evolved from one in which students were required to purchase prepaid meal plans to eat (what is available) at assigned locations to one in which students purchase "Colonial Cash" cards for the purchase of meals of their choosing, at times, places and with the company of their choice To that end GWU has established privately operated food venues at strategic locations around its campus This modern genre of dining program serves

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1 "Uses of Special Value The [PUD] project will also provide a new food service facility at Quigley's, an existing building located at the northwest corner of Square 103 "

"The Commission finds that the PUD project is acceptable in all proffered categories of project amenities "

"OP observed that the renovation of Quigley's will further the overall development of Square 103 "

"No certificate of occupancy shall be issued to the planned unit development unless the Applicant has filed an application for any zoning approval required for the renovation or expansion of Quigley's to provide the food service called for in this Order If the application for zoning approval is granted, the University shall use its best efforts to construct the renovation of the Quigley's building and to contract with a vendor to operate the food service " Zoning Commission Order No 03-29

1 To respond competitively to dining trends among universities nationwide,

2 As an amenity and attraction to campus life that permits students of different classes (freshman, sophomore, etc) to eat with each other and with members of the university faculty, staff as well as the community, and

3 To allow a variety of different food options (vegetarian, vegan, kosher, dietary, etc) to be strategically and conveniently available on campus

Each of these objectives complements the quality of campus life and, consistent with its Campus Plan mandate to house more students on campus, helps the University to attract and retain students to and on its downtown campus

This application seeks the use approval to renovate and add to an existing university building - a former pharmacy and soda fountain, now used for university office space – to re-create a university food service where one once was

The renovation and addition will be within the height and area limitations of the Zoning Regulations The building addition will be constructed in an area that is currently used as an outdoor basketball court The university owns all of the properties within 200 feet of the site in all directions

A private vendor to operate the food service has not yet been identified Consistent with the practice of establishing University retail venues currently on campus, that arrangement is negotiated and concluded once the zoning approval for the use is received

The university hopes to open this food venue in August 2006, commensurate with the opening of the new student residence hall on Square 103

I. Action Requested

The George Washington University (hereinafter "GWU") or "the University") requests special exception relief pursuant to Sections 210 and 3104 1 of the Zoning Regulations for further processing pursuant to an approved Campus Plan to authorize the renovation and an addition to an existing university building to be used as a food service venue on the campus of the University The site is located in an R-5-D zone district at 2036 G Street, NW (Lot 816, Square 103)

A Authority of the Zoning Commission

Pursuant to 11 D C M R Section 210 1 and 3104 1 of the Zoning Regulations, the Zoning Commission (the "Commission") is authorized to grant a special exception where, in its judgment, the special exception will be in harmony with the general purpose and intent of the Zoning Regulations and Map and will not tend to affect adversely the use of neighboring property in accordance with the Zoning Regulations and Zoning Map

A college or university use is permitted in an R-5-D District if approved by the Commission as a special exception in accordance with the requirements of Section 210 of the Zoning Regulations These regulations require that the dormitory be located so that " it is not likely to become objectionable to neighboring property because of noise, traffic, number of students or other

objectionable conditions" and that the special exception requested will be in harmony with the general purpose and intent of the Zoning Regulations and Map 11 D C M R §§ 210 and 3104 1 (1996 Supp) Once these showings are made, the Commission ordinarily must grant the special exception [2] Citizens Coalition v Board of Zoning Adjustment, 619 A 2d 940, 948 (D C App 1993), First Baptist Church v D C Board of Zoning Adjustment, 432 A 2d 695, 698 (D C 1981), Stewart v D C Board of Zoning Adjustment, 305 A 2d 516, 518 (D C 1973)

B Campus Plan Authority

In Board of Zoning Adjustment (the "BZA") Application No 16553, the BZA approved the University's Campus Plan for the Year 2000 Through the Year 2010 and included the subject site within the campus boundaries The approved plan specifically identifies this site as an appropriate location for the University to construct and operate university uses

A map depicting the land uses approved by the BZA within the University's campus area is attached as Exhibit A, and a map depicting the existing sites and capacities for similar food service uses within the University's campus area is attached as Exhibit B

In the Order on Second Remand in the campus plan case, dated April 26, 2004 (the "Campus Plan Order"), the BZA directed the University to increase on campus housing for its undergraduate population by August 31, 2006 The University has made great strides towards meeting this goal, adding more than

[2] These cases involve the authority and requirements imposed by the Zoning Regulations on the Board of Zoning Adjustment However, in Z C Case No 00-09, the Commission directed that all further processing special exception cases be filed in and decided by the Commission DCR, December 8, 2000 The legal structure and requirements of special exception relief did not change

2000 beds since the filing of the campus plan An additional 379 beds are currently under construction pursuant to the recently approved PUD order for Square 103 For Spring 2005, there is a total student population of 17,619 on the basis of headcount, in addition to the 2126 faculty and 3380 full and part time staff Suitable and sufficient food service facilities are required to accommodate this population

Condition number 19 of the Campus Plan Order requires the University to specifically address the following factors for each further processing application [3]

19a A showing that the use, height, bulk, and design (including the location of any means of approach and egress) of the proposed structure is sensitive to and compatible with the adjacent and nearby non-university owned structures and uses

Response The University is the predominant land-owner in the area surrounding this on-campus site, including nearly all of the buildings on Square 103 (See the attached list of property owners within 200 feet of the site) The predominant use within the 200 foot area is a university use The height of the building (37 feet 9 inches) and the proposed bulk (2 25 FAR) are either below or consistent with the maximum height (90 feet) and bulk (3 5) that are allowed by the Zoning Regulations

[3] Other conditions also apply A report on the status of compliance with those conditions was filed with the application

19b An indication of any need for, amount of, and proposed locations of interim leased space necessary to accommodate housing and/or activities displaced by construction, and/or activities intended to be located permanently in the completed structure

Response Not applicable to this project

19c Recomputation of the University's total FAR, copies of which shall be submitted to the Office of Zoning and the Zoning Administrator Such information shall be broken down by zone district and include the following existing and occupied FAR, FAR under construction pursuant to Board approval, and FAR upon completion of the proposed structure

Response See Attachment C

19d An updated student enrollment headcount indicating actual enrollment of full time undergraduate students, as of 30 days prior to the application date, and the number and percentage of full time undergraduate students housed on campus, including documentation and an explanation of the methods and assumptions used in the calculation

Response See the most recent Biannual Reports for Foggy Bottom Campus dated February 28, 2005, (Attachment C) showing that for GW currently provides beds

for 67% of its average full time undergraduate population for the Fall and Spring semesters, and 71% of its Spring 2005 full time undergraduate population

19e The most recent audited count of full-time undergraduate students residing in the Foggy Bottom/West End Area outside of the Campus Plan boundaries

Response See the most recent Biannual Reports for Foggy Bottom Campus dated February 28, 2005, Attachment C

19f A progress report on the implementation of the streetscape plan required by Condition No 7

Response The streetscape plan has been drafted by the University, reviewed with the Office of Planning, and revised several times pursuant to such discussions The Office of Planning is currently reviewing the most recent draft Upon receipt of Office of Planning's final comments, GWU will share the draft with ANC 2A and other parties

19g The number of off-street parking spaces within campus boundaries, as of 30 days prior to the application date, including documentation and an explanation of the methods and assumptions used in the calculation

Response See Attachment C

19h A status report on the Transportation Management Program

Response GWU adopted the Transportation Management Plan on November 7, 2001

II. Description of the Project

A Proposed Use

Once renovated, the building will be used as a food service venue primarily for the use and enjoyment of the university population Consistent with the operating format of other food service venues on the George Washington University campus and on other university campuses throughout the city and the nation, incidental public users will be permitted In addition, members of the Foggy Bottom/West End community will be encouraged to use the facility since this proposed food service venue has been recognized as a "use of special value" by the Zoning Commission In Zoning Commission Case No 03-29 the University offered, and the Commission accepted, a food service venue at this site as an amenity to the Square 103 Residence Hall Planned Unit Development that was recently approved at a nearby location on the same square

The University will contract with a vendor to operate the venue The renovated building will provide the necessary space for food preparation, kitchen equipment, food storage, loading access and seating The proposed venue will accommodate approximately 160 seats, 60 seats on the first level, 50 seats on the second level, 20 seats on the third level and 32 seats in an outdoor seating area (weather permitting) The amount of exterior seating originally planned by the University (approximately 50 seats) was recently reduced by approximately one third at the suggestion of Advisory Neighborhood Commission 2A as a

condition for its support The exterior seating is proposed to be on adjacent public space, an activity that will require the approval of the D C Public Space Committee An application for the use of that space will be filed with the D C Public Space Committee subsequent to the Commission's determination of this application The university has also discussed the merits of allowing an appropriately credentialed vendor to apply to the Alcoholic Beverage Regulation Administration for an alcoholic beverage license at this location A decision is yet to be made on the issue In any event, the administrative decision will be before the Alcoholic Beverage Control Board, not the Zoning Commission

B The Site

The existing building is a three-story brick structure, with cellar, that is presently used as office space for university related uses Prior to renovation, the existing uses -- principally, a storage area for the ROTC program on campus -- will be relocated to other university space on the Foggy Bottom campus

The building is situated on the Southeast corner of G Street at 21st Street Every property within 200 feet of the site is a university owned or related structure (See Exhibit "D")

Lot 816 consists of 2,414 square feet of which the existing building occupies 1210 square feet or 50% of the lot area The building projects into public space at four places totaling 173 square feet The remaining 1109 square feet of the lot (48%) is occupied by a fenced-in basketball court that is located on the rear of the lot The 20 feet wide building has an open stairwell on the south side that links all floors A single corridor runs along the building's eastside on

the second and third floor The basement of the building serves as mechanical space

The proposed addition will be made to the rear of the building on the space now occupied by the basketball court and will add 600 square feet to the building footprint at the first floor and cellar levels The addition will extend at the same density, respectively, to the second and third floors of the existing building With the addition, the footprint of the building will increase from 1210 square feet to 1810 square feet, increasing the lot occupancy from 50% to 75% in accord with the regulations

No increase is proposed to the existing 38 feet of building height The regulations do not require a side yard and none will be provided The regulations do require a rear yard at a minimum depth of 15 feet Thirty feet of rear yard depth will be provided The rear yard area will be paved and used for loading purposes However, the regulations do not require a loading berth or service delivery area Off street parking will be provided according to the approved Campus Plan

With the addition, the floor area ratio of the building will be 2 25 which, if approved, will adjust the campus-wide FAR to 2 89 (of a permissible 3 5), as is reflected in the attached University Certification Thus, this additional FAR is within the FAR that is approved in the University's Campus Plan

C Building Design

The existing building was opened in 1912 as "Quigleys Pharmacy" and was patronized by and provided a meeting place for GWU Students from the very

beginning Site elements such as the clock and the phone booth donated by students are testaments to their affinity towards this building and will be retained as a part of the landscape improvements

The red brick building is in keeping with many of the older residential scale buildings and reflects the changing style tastes of the time by merging onto a stripped-down Colonial Revival building Victorian elements such as the polygonal bays at the corner and on 21st street and Classical elements like the linear stone still strip at the 3rd floor Double hung and casement window openings along with blind panels are used to articulate the façade and also reflect the stylistic liberties taken – the six over two windows are neither truly Colonial nor Victorian

Generally, the 1980's conversion to faculty offices preserved the façade elements with minor alterations to a few of the ground floor windows and the replacement of the two entry doors to stock aluminum storefront doors with single-lite glass panels

Conversion of the structure back to commercial use will focus on restoring existing elements to the extent possible and include plans for an addition that would extend the façade approximately 30 feet South on 21st Street Limited work on the existing exterior will include cleaning and re-pointing of existing brick walls, removal of the metal fire escape, and the resizing of two of the windows at the ground floor

The addition is scaled in keeping with the building and therefore the neighborhood It will also use brick, stone and metal in the manner of the original structure and establish a new pedestrian entry for building users of the 3rd floor

The landscape plans include new hardscape elements and use of the parking strip for outdoor seating A low brick garden wall that extends from the building will act as a screen element to the rear service entry and trash receptacles that face the public alley

D The Evolution of the University's Food Service Program

Until recently GWU's food service (dining) program for its students has been similar to those at most colleges and universities with a large resident student population in that it basically required students to purchase a meal plan for each term This plan required that the students consume a fixed number of meals at locations provided by the University's institutional food service provider

However, unlike the methodology used by some universities where each residence hall has its own dining facility, GWU's primary dining facility was a food court with eating areas located in the heart of campus in the University's student center (Marvin Center) This facility was supplemented by traditional cafeterias located in Thurston Hall and the Hall on Virginia Avenue (HOVA), both of which are freshman residence halls, and a small sandwich/pizza venue in Mitchell Hall, a mixed-class residence hall

In addition to their required meal plans that had to be spent only at these on-campus dining locations, students could also deposit funds into a "debit dollar" (declining balance) account that could be used to purchase meals at participating retail food providers located near the campus (known as "off-campus partners")

As the new century approached, it became evident that the preponderance of student meals were being consumed at the Marvin Center

location leaving the residence hall cafeterias to experience an ever-declining patronage This student preference for dining in the Marvin Center placed a stress on the service and seating capacities of the Marvin Center dining facility

Realizing that the traditional dining plan approach was not effectively serving the student population, and thus the on-campus dining facilities were not being effectively utilized, the University undertook an extensive study to revise its dining services program beginning in the spring of 2002 This project involved the engagement of consultants expert in college dining programs to advise the University on future direction for the program, visits to other urban campuses to review their approach to dining, surveys and focus groups conducted with the GWU student population, and meetings with the Dining Services Commission, a student organization responsible for providing student input into the GWU dining program

The end result of these studies and discussions was the conclusion that the student population that GWU attracts requires new and innovative approaches to the way in which "quality of life" services and amenities such as dining are provided

Specifically, students have fully scheduled lives – participating in classes, internships, and a variety of stimulating extracurricular activities as well as managing homework, fitness goals, and friendships Overwhelmingly, students agree that they want to eat according to their schedules, needs, preferences, interests, and social groups Freshmen, specifically, want to eat with upperclassmen, teammates, sorority and fraternity members, professors and

faculty advisors – they do not want to be restricted to eating in dining halls catering primarily to freshmen Finally, many students also want the ability to prepare at least some of their meals in their residence hall apartments

As a result of the above findings, GWU began implementing its new vision for its dining services program in the summer of 2003 This vision is designed to serve GWU's particular student population and its attendant "quality of life" needs The objectives of this new approach to dining services include

1 Strengthening the sense of campus community by increasing the number of public spaces, particularly in the heart of the campus, that facilitate the exchange of ideas by providing students and faculty the opportunity to freely and easily interact while they share a meal

2 Enhancing the University's "sense of place" while, where practicable, serving the broader Foggy Bottom community as well as students

3 Providing opportunities for fresh and healthy dining choices at breakfast, lunch, and dinner so that students never have to worry about missing a meal when they are on-the-go between classes, social activities, work study jobs, workouts, or internships

4 Replacing the conventional school cafeteria model with a variety of dining choices both on and off campus ranging from café', market, grab-n-go, restaurant, gourmet prepared food, coffee and retail venues that are open throughout the day (and some into the late night) both on and off campus

5 Offering the convenience of late-night or early-morning options ranging from favorite midnight snack items to the essential full breakfast

6 Providing access to fresh produce, meats, dairy products, etc , as well as package foods and specialized fare such as vegetarian, vegan and Kosher foods that can be prepared and consumed in the student quarters

7 Placing the institutional food services provider in a more competitive position with the other food service providers as a way to encourage dining options that are highly responsive to student preferences

8 Eliminating the "paying for missed meals" factor in traditional dining plans that require that students buy a set number of meals per term in dormitory cafeterias or student union food courts at fixed times of the day and to lose them if they are not used

The implementation of this re-visioned program has resulted in the replacement of the traditional meal plan with "Colonial Cash", a plan that allows students to eat at a greater variety of venues and locations Further, the University is strategically placing the on-campus dining venues where they are most convenient to the students, i e , some in the heart of the campus where they spend much of their academic day and others on the periphery where their residences are located Specifically

1 The central or core dining venue continues to be the food court in the Marvin Center The food court has recently undergone a $5 million renovation designed to improve its attractiveness and to provide both casual dining and grab and go opportunities The food court has been augmented by a new market that offers an abundance of fresh produce, meats, dairy products,

packaged foods and specialized fare that the students can prepare in their rooms as well as day to day sundries and grab and go options

2 Nearby, also in the heart of the campus, located in the Gelman Library is a new Starbucks coffee shop that not only supports the heavy foot traffic in the area during the day but also provides an opportunity to snack and study or just "hang out" late in the night at the library

3 Also nearby and still in the heart of the campus is the Quigley's venue This is envisioned as a focal point of University life in that it is convenient both to academic facilities and to many of the student residences See Exhibit B It will help to meet the community's need for dining venues while also encouraging the sort of casual intellectual and social interaction among students, faculty and the community at large that is so essential to a rich academic experience

4 On the east end of the campus, serving the large residential populations in that area, are the Subway, Starbucks and convenience store/newsstand venues located at 1957 E Street, the 7- Eleven (open 24 hours a day) located in Mitchell Hall and a venue to be located in the new residential hall being constructed at 2025 F Street

5 Rounding out the dining choices on the west side of the campus is the new and already very popular food court at the Ivory Tower residential hall at 23rd and G Streets which offers a wide range of choices ranging from a convenience/prepared food venue through a hot and cold food bar and grill, a

sandwich shop, an ice cream/donut store and a middle eastern café' This is also proving to be a popular late night venue

This new plan has met with the general acclaim of the student population and has significantly enhanced the student "quality of life" by providing greater choice, better hours of service and an overall improvement in the quality of both the food and service

E Leasing Controls Are in Place on University Food Service Vendors

The terms of the University's on-campus leases provide assurance that the operators of the venues are responsive to University desires in terms of its primary market focus (the campus community), the selection of food offered and hours of operation Where appropriate, they address the need for the behavior of patrons both within and adjacent to the premises to be appropriate For example, one of the leases specifically requires the tenant to "not install or permit any coin operated vending machines or pinball machines, electronic games or similar games, machines or devices" and "use its reasonable efforts not to permit or suffer customers to (a) loiter or congregate on the sidewalk adjacent to the Leased Space (b) engage in drunken or disorderly behavior, fighting, other inappropriate behavior " The operators are also expected to participate in the University's Colonial Cash program (and, indeed, they benefit greatly from it), providing further assurance that the focus will be on appropriately serving the campus community

F The Evolution of University Retail Facilities Used by the Public Is not Exclusive to GWU

Institutions of higher education throughout the nation are permitted in their respective jurisdictions to use campus property located in residential zone districts for retail related uses that primarily serve the university but are also made available to the public, including food venues Presented as Exhibit "E" is evidence that universities located in the States of California, Florida, Georgia, Louisiana, Maryland, Illinois, New Jersey, New York, Ohio and Tennessee all regularly offer food services, bookstores, card shops and parking facilities – created primarily for the University population – to all of those who are on the campus and choose to use them

The D C Hospital Association has submitted evidence in another recent case that demonstrates that this use practice and policy is approved and common among hospitals that are located in residential zones See Exhibit "F"

III. Zoning Standards Are Met

A Applicant is Entitled to Special Exception Relief Under Section 210 of the Zoning Regulations

A special exception use is deemed compatible with other uses permitted in the particular zoning category provided that certain requirements are met If the applicant meets the burden, the Zoning Authority ordinarily must grant the application First Baptist Church of Washington v District of Columbia Board of Zoning Adjustment, 432 A 2d 965 (1981) The applicant meets the strict requirements for special exception approval for further processing of an approved campus plan to construct and use a new food service venue on its campus

1 Subsection 210 1 The food service venue proposed to be located on the campus of The George Washington University is permitted in an R-5-D District if approved by the Commission in accordance with the conditions specified in § 3104 of the Regulations, subject to the provisions of Section 210 Compliance with the provisions of Section 210 are specifically described below

2 Subsection 210 2 The new venue shall be located so that it is not likely to become objectionable to neighboring property because of noise, traffic, number of students, or other objectionable conditions

a Noise – The new venue is not a noise intensive use and will not create objectionable noise conditions The noise levels expected inside the building will be that of normal conversations and normal movement of students, visitors, employees and equipment Very little sound from the activities of the venue is expected to emanate from the building during inclement weather A reasonable but unobtrusive level of noise is projected to occur during times when alfresco dining is attractive

The Site is located within the University campus and is surrounded on all sides by buildings that are owned and used by the university The sounds of the restaurant should not exceed the sounds of the normal foot traffic in the area

The public streets and other space that separate the site from adjacent properties will provide additional protection from any occasional sounds There will be no objectionable impact on the nearby properties because of noise

b Traffic – The University's traffic expert has concluded that there will be no objectionable or adverse traffic impacts to adjourning or

nearby properties as a result of the development of the food venue (See Exhibit F, Traffic Report)

c Number of students – The food venue will not have an adverse impact on neighboring properties because of the number of students The new food venue will not appreciably increase the number of University students in the area It will simply provide existing and future students with another strategically located campus food service

3 Subsection 210 3 The maximum bulk requirements normally applicable in R-5-D district

This provision is called the "aggregation rule" and allows the University flexibility with regard to specific buildings and structures so long as the aggregate gross floor area of all buildings and structures does not exceed a certain prescribed level This provision is intended to prevent unreasonable campus expansion into improved low-density residential districts The venue site is in a highly urban area that is zoned R-5-D (medium-high density) and designated for Institutional Uses by the Comprehensive Plan The gross floor area of all buildings and structures on the campus, including the gross floor area of the renovated venue, will not exceed the allowed gross floor area for the entire campus

The new food venue is consistent with the policy of avoiding "unreasonable campus expansion" into improved low-density districts The traffic consultant has determined that existing levels of traffic will not change substantially as a result of the new food service (See Exhibit G, Traffic Report),

the location is convenient to university buildings, including the new student dormitory that was recently approved by the Commission on Square 103

4 Subsection 210 4 This provision requires the Applicant to submit a plan for developing the campus as a whole This further processing application was filed pursuant to the Campus Plan approved by the Board of Zoning Adjustment in Application No 16553-E

5 Subsection 210 5 This provision allows the Commission to permit the interim use of land or improved property within a reasonable distance of the college or university This subsection does not apply to this application

6 Subsection 210 6 This provision relates to a major building moving off-campus and is not applicable to this application

7 Subsection 210 7 This provision requires the Commission to consider the policies of the District Elements of the Comprehensive Plan, to the extent they are relevant The new food service is consistent with the policies of the District of Elements of the Comprehensive Plan as discussed earlier in this statement

8 Subsection 210 8 This provision requires that the University certify and document that the proposed building is within the floor area ratio limit for the campus as a whole, based upon the computations included in the most recently approved campus plan and the FARs of any other buildings constructed or demolished since the campus plan was adopted

The new food venue is within the floor area ratio limit for the campus as a whole The University's certification and computations of that fact is in the record

B Compliance with Subsection 3104 1 of the Zoning Regulations

1 The Special Exception Can Be Granted Without Substantial Detriment to the Public Good The requested special exception for renovation and use of an existing building into a food service venue can be granted without substantial detriment to the public good The state-of-the-art facility will be an asset to the University, the surrounding community and the District of Columbia As noted above, the food venue will not become objectionable to adjoining or neighboring properties due to noise, traffic, number of students, or any other objectionable conditions

2 The Food Service will not impair the intent, purpose or integrity of the Zone Plan A university food service is a permitted accessory use in the R-5-D District with Commission approval The dormitory is proposed to renovate an aging building with a food service that fits squarely within the University's evolving dining policy that is described above The site is designated for institutional use by the Comprehensive Plan but is not yet designated for a specific university use in the approved Campus Plan The University has demonstrated in this statement that the proposed new food venue complies with all of the applicable special exception criteria specified under Section 210, and that the use will not impair the intent, purpose and integrity of the Zoning Regulations and Map

3 Benefits of the New Facility The University food venue will further the goals of the Campus Plan by providing an attractive dining experience which will serve the University population, particularly the students for whom on campus housing is provided The food venue will also attract local residents and serve an important role as a PUD amenity Moreover, additional D C tax dollars will be generated from the construction and operation of the facility

IV. PUBLIC HEARING PRESENTERS

Charles K Barber

-- Connection of Project to Square 103 as PUD amenity and to goals of the Campus Plan

-- Existing Uses of the space and where current activities will be relocated

-- Compliance with the approved Campus Plan

Eve Dubrow

-- University Food Service Programs

Andrew Singletary

-- Architecture

Nicole White

-- Vehicular and Pedestrian Access

Respectfully submitted,

Jerry A Moore III
Counsel to the Applicant
Venable LLP
575 7th Street, NW
Washington, DC 20004
(202) 344-4763
jamoore@venable com

Dated April 29, 2005

cc D C Office of Planning
ANC 2A