

Design Innovation Hub Virtual Grand Opening

After six years of planning, design and construction, the \$44.5 million renovation of the former Art Building (built in 1972) into the new Design Innovation (DI) Hub was completed fall semester 2020. The adaptive reuse of the 68,000-square-foot space included full interior and exterior renovations and was designed by Domokur Architects in partnership with Bohlin Cywinski Jackson (BCJ) and constructed by Gilbane Building Company.

Kent State University students, faculty, staff and community members celebrated the DI Hub's virtual grand opening on Nov. 12, 2020, marking a major milestone in the university's \$1 billion facilities master plan. The building serves as the central point of the Design Innovation Ecosystem, which includes "nodes" (existing makerspaces and resource laboratories) located throughout KSU's eight-campus system.

In a welcome video on the DI website—which includes remarks by President Diacon and other Kent State leaders, students and special guests—J.R. Campbell, executive director of Kent State's DI Initiative, invites visitors to take a 3D virtual tour through the DI Hub, where they can explore the makerspaces, studios, laboratories, classrooms, offices, theatre/auditorium, dining facility and other spaces envisioned to support creativity and cross-disciplinary collaboration.

As of spring 2021, DI Hub Memberships will be open to faculty, students, staff and employees for access to the labs and shops, with a charge for use of equipment. Kent State alumni, community and business memberships will be available in the future.

See www.kent.edu/designinnovation/become-member.



BOB CHRISTY, BS '95



Dish Cooking Challenge

As part of the DI Hub's grand opening, three student chefs competed to prepare fall-inspired dishes from a basket of secret ingredients at the Innovation Teaching Kitchen on Nov. 17, in the Fall Dish Cooking Challenge.

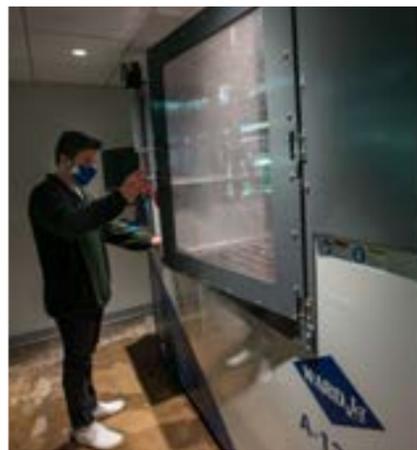
The 800-square-foot Innovation Teaching Kitchen, in the heart of the DI Hub, adds another new makerspace to the university's DI Ecosystem. "Kitchens are ultimate makerspaces," notes J.R. Campbell, executive director of the DI Initiative. It also will support culinary classes for the Hospitality Management program in the College of Education, Health and Human Services. The new kitchen will enable students to use the latest technology and food

preparation techniques to compete in culinary competitions and collaborate with their peers. (See www.kent.edu/designinnovation/innovation-teaching-kitchen.)

View the DI Hub Virtual Grand Opening at www.kent.edu/designinnovation/virtual-grand-opening.



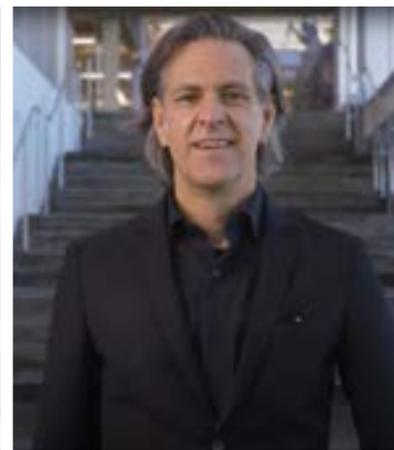
DI Fellows Program students Ray Yang and Khalil Thompson manage the 60-inch-wide vinyl cutter available in the PrintLab, one of seven DI Labs inside the DI Hub. The vinyl cutter allows users to create super-wide cut vinyl graphics that can be applied to hard and soft surfaces.



DI Crew student employee Foster Rak at the waterjet cutter in the Waterjet Shop of the DI Reactor on the lower floor of the new DI Hub. A waterjet cutter can cut through any known material—making it one of the most versatile machines available.



A view into the DI Studio Classroom—and the extended space outside it—shows how the DI Hub expanded the concept of "teaching space" to accommodate physical distancing, while also allowing students to connect via Zoom.



J.R. Campbell, executive director of the Design Innovation Initiative, stands at the lower-level stairs leading up to the DI Gallery, PrintLab, SparkLab, classrooms and DI Dining facilities. This north-to-south hallway runs the length of the DI Hub and exits onto the Esplanade.



The Innovation Teaching Kitchen, located at the center of the DI Hub on the second floor, provides a top-of-the-line facility for students in the Hospitality Management program and offers another makerspace for cross-disciplinary teams.



Gigi Quaranta, a senior majoring in hospitality management, is the winner of the 2020 Fall Dish Cooking Challenge for her recipe, "Gigi's Chicken & Waffles." Her winning recipe will be offered at the DI Dining facility during the spring 2021 semester.