

NEWH Green Voice Design Competition provides students with the opportunity to showcase their design skills while utilizing the very best in sustainable design products and practices.

\$7,500 undergraduate scholarship award

\$7,500 graduate scholarship award

Includes: travel & lodging to awards event in May 2020 at HD Expo in Las Vegas, NV

Instructor Criteria:

- Instructors may use competition as a class project. Instructor must evaluate all projects and submit no more than the (5) top projects for consideration. Each student must include a submittal form.

Student Criteria:

- Open to Interior Design or Architecture students (only); undergraduate (in a 4-year program) or graduate students attending an accredited college.
- Up to (2) students majoring in Interior Design or Architecture (only) may work together as a team. If awarded, students would split the \$7,500 scholarship. Each student would receive paid travel and lodging to the awards event.
- Winner(s) must be able to attend the awards event in May 2020 with travel/lodging provided to Las Vegas, Nevada (HD Expo). If unable to attend the awards event, the student might be asked to select (1) college representative to attend on their behalf.
- All submitted projects must include a **Project Submittal Form**; **projects due January 3, 2020 5pm EST.**

Questions:

- newh.scholarship@newh.org or 1.800.593.6394; UK: 0800.404.7104

Judging:

- Submissions are judged on competition criteria and professional appearance by NEWH, Inc. scholarship committee.
- Selected (top 5) finalists (undergraduate and graduate) will move on to be judged by a panel of professional industry judges.
- Final winners are selected from the judges' recommendations and criteria scores.
- All applicants will receive an email stating their application status prior to March 30th, 2020
- If a graduate student is not selected, due to project criteria not being met, the graduate scholarship funds will be given to the interiors program of the winning undergraduate recipient's school, and vice versa. The interiors program may utilize the award to enhance the educational needs or materials of the design studio. A school representative must be able to attend the award presentation.

Adaptive Reuse Hotel - Project Requirements:

- Scout and use an existing building, not currently a hotel (i.e. use Google Earth). It can be abandoned or currently in use.
- Convert your building and surrounding site into a hotel (see program areas in Submission Criteria section).
- To improve building shape/size add shipping containers to the building and site. Only shipping containers may be added to enhance the building, no other building extensions should be added.
- All projects should encompass basic ecosystems of a sustainable project - Air | Water | Energy.
- No budget required, have fun!
- There is no minimum or maximum to the square footage or number of levels to the building, but all program areas must be shown in plan. See program areas in Submission Criteria section.

Adaptive Reuse Hotel - Project Requirements (continued):

- We encourage the use of rapid visualization sketches (actual/virtual) and perspectives to communicate your design story.
- Actual work may be completely created virtually or photographed for submission.
- Select **either** LEED or **WELL v2** certification to pursue for your project (*do not combine LEED & WELL v2*)
- Students are encouraged to research their selected certification system and project criteria, research building and finish materials and new advances in sustainable buildings.

Location:

- Building must be located anywhere on earth within a Secondary or Tertiary City:
<http://tinyurl.com/ybkdg1c2>
- Provide a narrative (500 words or less) on the building and city selected; describe why a developer might be interested.

Provide Design Development (DD) of 3 Highlighted Spaces within the building:

1. Main Lobby - Front of House only (back office and administration not included) maximum 1,200 SF
2. Rooftop Bar; Show entry/exit flow as well as seating, 1/3 of floor plan should be reserved for the kitchen, maximum 5,000 SF.
Rooftop restaurant/bar needs to have a minimum of 25% open air/to the elements so that the students can design shading etc. The kitchen and actual bar should be in an enclosed space so that the equipment is in a controlled environment.
3. Guest Suite - This program must be space planned into the added shipping containers*- maximum of 3 shipping containers (approx. 900 SF) for a single guest suite (more than 3 shipping containers may be used on the project).
 - *Shipping Container sizes will be standardized project wide as:
 - Exterior Dimensions: 40'L x 8'W x 8'-6"H | Interior Dimensions: 39'-5"L x 7'-8"W x 7'-9"H
 - **Shipping containers may be used throughout the design, but must be highlighted within the guest suite in some manner.

Design MUST include (*but is not limited to*):

- Building location and orientation on a site plan
- Give reasoning for selection and orientation of additional shipping containers
- Sustainable relationship to surrounding community and culture
- Select **EITHER** LEED or **WELL v2** certification to pursue for your project (*do not combine LEED & WELL v2*)
- Provide material and furniture specifications to meet the selected certification process

Select **EITHER LEED** or **WELL v2** certification to pursue for your project (*do not combine LEED & WELL v2*)

WELL v2 Touch Points Concepts – Select 4 categories to design and document to:

Utilize Q3 2017 version of WELL v2 standard and all applicable addenda

<http://standard.wellcertified.com/>

<https://www.wellcertified.com/standard> (download the standard, provide information to receive access to download all PDF documents)

Air:

- VOC Reduction
- Fundamental Material Safety
- Cleanability

Water:

- Water Quality Testing (public records, quality of municipality water, on site remediation)
- Drinking water promotion

Nutrition:

F&B Venues must adhere to the following from WELL:

- Fruits and Veggie access
- Processed Food limitation
- Food Allergen limitation
- Food contamination limitation
- Artificial ingredient limitation
- Nutritional information availability
- Food advertising policies

Light:

- Circadian Lighting Design
- Color Quality
- Right to Light

Fitness:

- Interior Fitness promotion
- Exterior Active Design
- Fitness Equipment

Comfort:

- ADA Accessibility
- Internally Generated Noise cancellation
- Thermal Comfort

Mind:

- Beauty and Design
- Biophilia Qualitative
- Material Transparency

Select **EITHER LEED** or **WELL v2** certification to pursue for your project (*do not combine LEED & WELL v2*)

LEED Touch Points Concepts - Select 4 categories to design and document to:

Utilize USGBC: LEED ID+C: Hospitality and LEED O+M: Hospitality

<https://www.usgbc.org/credits/hospitality---commercial-interiors/v4>

<https://www.usgbc.org/credits/hospitality---existing-buildings/v4>

Location & Transportation

- Bicycle facilities
- Access to quality transit

Sustainable Sites

- Light pollution reduction
- Rainwater Management

Water Efficiency

- Outdoor water use reduction
- Indoor water use reduction

Energy & Atmosphere

- Optimize energy performance
- Renewable energy production
- Green power and carbon offsets

Material & Resources

- Storage and collection of recyclables
- Construction and demolition waste management planning
- Facility maintenance and renovation policy
- Purchasing-lamps
- Interiors life-cycle impact reduction

Indoor Environmental Quality

- Minimum indoor air quality performance
- Low-emitting materials
- Thermal comfort
- Interior Lighting
- Daylight
- Acoustic performance