

# INNOVATION STATION

An innovation station is a place where students can take their ideas and bring them to life. This place would essentially serve as a tool to foster innovation by providing the resources, and training, for creativity to flow. For UW campus residents, such a place exists – It is called Area O1.

Drew Zimmerman, Resident Education Specialist and Area O1 Manager, describes Area O1 as “an innovation space that will never be done innovating; the status quo will never be the status quo.”

Since it opened in 2015, Area O1 has been heavily influenced by students. From recent alumni leading the creation of the Dabble Lab, to current students leading the push for new technology like adding Oculus VR to the Image Lab, Drew has constantly seen that “students really drive Area O1.” As Area O1 Shop Technician Derrick Van Kirk puts it, “Learning goes both ways, as staff learn from students and vice versa.”

“Area O1 is not just a catalyst for innovating, rather that it provides the tools to be innovative,” said Karis Kim, a senior at the UW who has worked at Area O1 since it opened. Students have created everything from flyable drones to fully functioning robotic hands in Area O1.

“The ability to express my creativity through multiple platforms is awesome. I love being able to learn how to incorporate new technology like 3-D printing and laser cutting into my work.”

Sabrina B,  
Public Health Major



# THE INNOVATION MACHINE

After noticing “how hard composting was” in her residence hall, Nola Peshkin, a first-year student at the UW, applied to be the Executive Director of Students Expressing Environmental Dedication (SEED).

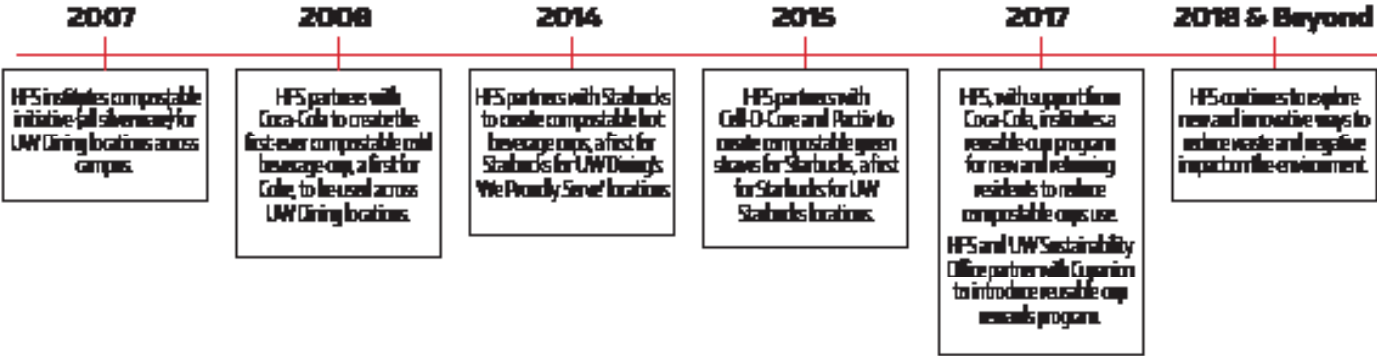
SEED, a resident-student organization that works to increase sustainability across the UW campus, was founded in 2002 by less than 10 students, in partnership with HFS. The goal was to impact change on sustainability and innovation across the UW.

Today SEED works in full partnership with HFS through their advisor and as active members of HFS’ Sustainability Committee. SEED represents the student voice and perspective on sustainability.

Together, the Sustainability Committee and SEED work together as a sustainability-focused innovation machine that is always running. “Sustainability is living,” said Clive Pursehouse, chair of the HFS Sustainability Committee, so driving innovation centered on sustainability is a constant. The committee has also partnered with student groups receiving thousands of dollars from the Campus Sustainability Fund and also played a critical supporting role in student-led projects like the installation of solar panels on top of two residence halls.

Flash-forward to 2017 where Nola, now the Executive Director of SEED, is working with the Sustainability Committee and SEED to help lead a push similar to the original SEED focus on recycling, this time centered around composting. “People live and breathe compost in Seattle,” said Nola, “If you are from here, you grow up with it.”

## HFS AND CUPS, A STORY OF INNOVATION AND SUSTAINABILITY



# GROWING INTO SUCCESS

When O’Jinae Welch moved into her residence hall freshman year, she decided to take advantage of opportunities in college to “go outside my comfort zone.” Not active in high school, she could not have predicted serving as President of the Residential Community Student Association (RCSA), one of the largest student groups on campus, or addressing the UW Board of Regents.

The business major says she developed leadership and related skills by becoming involved in residential community governing bodies where she got hands-on experience on how to orchestrate a meeting, to delegate, to see the big picture. O’Jinae remembers, “I learned it was okay to ask for help, and you don’t have to know everything.”

Friends and an advisor urged O’Jinae to serve as RCSA president, another opportunity to push the comfort zone. For her, the highlight of the year was the activation of the Student Budget Advisory Committee. The year culminated in O’Jinae and fellow student Bo Goodrich reporting to the UW Board of Regents about the committee’s progress.

This past August, the new graduate (B.A., finance and marketing) began a three year Finance Rotational Program at Nordstrom.

“With every leadership opportunity I took, I learned more about myself and also how to work with people,” said O’Jinae. “It requires a level of confidence as well, and so being comfortable in my own leadership style will make me more successful in whatever setting I am in.”



**2013** Enters College  
Director, McCarty Hall Council  
LLC: business  
Association of Black Business Students (ABBS)  
National Association of Black Accountants (NABA)

**2014—15** Sophomore Year  
Business classes  
Delta Sigma Pi,  
professional business fraternity

**2015—16** Junior Year  
Director of Outreach, Residential  
Community Student Association (RCSA)  
Secret Shopper for UW Dining  
Learning Resource Center Office Assistant

**2016—17** Senior Year  
RCSA President  
Student Budget Advisory  
Committee member

**SPRING 2017**  
Addresses UW Board of Regents  
Graduation, B.A., finance and marketing  
Summer 2017: Intern with ComMar, HFS  
Autumn: begins Finance Rotational Program  
at Nordstrom



# THE POWER OF PERSEVERANCE

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When Hope DeMint arrived from Tennessee freshman year, she didn't know anyone. "It took me a little while to get into my groove," said the senior International Studies and Political Science major. Volunteering at Rick's Café, a student-managed ice cream shop and joining Hall Council helped her meet people and begin to find herself at the large campus.

With the encouragement of her sophomore year resident adviser (RA), Hope applied to be an RA for the following year. She got wait-listed, a disappointment. But she did get offered the RA-like Community Leader position for the Early Fall Start program. Her experience there got her off the wait-list and into an RA position at Hansee Hall for the school year.

While nervous at first, Hope faced her fears and thrived in the RA role of helping students navigate the new challenges of living in the residence halls. For her senior year, Hope will assume more responsibilities as an Assistant Resident Director, where she will help RAs navigate their roles.

Through these stages, Hope says she has grown as a person: "I've learned so much about how to communicate with others, and about myself and my perspective of the world. I've become much more open-minded, and knowing better who I am will be immeasurably helpful to me as I continue through life after college."

**"I had a lot of great learning experiences that helped me to develop skills that I still use today."**

Alex King, former RA, FIG Leader and IT Helpdesk staff, graduated in 2010 with a B.S. in informatics with a concentration in human-computer interaction. At Google, Alex has been a part of many projects. Currently, he is Product Manager, working on Out-of-Box Experience and Setup for hardware products you might find in your home such as Chromecast, Google Home and Google Wi-Fi.

## DELICIOUS OUTCOME OF A RELATIONSHIP

Students living in Mercer Court Apartments have great views from their rooms, but one view, especially in the springtime, is especially striking – fellow students hoeing rows, pulling weeds and harvesting produce in the area between the apartment buildings.

The urban garden at Mercer Court is just one of the partnership ventures launched over the past five years between the UW Farm and HFS. During that time, HFS has incorporated produce grown on campus by UW Farm into dishes at its signature restaurant, Cultivate, and other dining venues.

It's a delicious outcome of a relationship built upon the three values UW Farm sees guiding their side of the collaboration: end product value, spatial relationship, and financial value.

The financial value, created through HFS purchasing produce from the UW Farm, is not inconsequential, said Professor Tom Hinckley, of the College of Urban Horticulture. The funds generated by the partnership help UW Farm with their operational costs.

The end product value is created through the relationship with HFS' chefs, said Hinckley. "Us telling the chefs we have these foods in the pipeline and them creating menus that actually use those foods," he explained.

"I'm learning a lot that I didn't learn in the classroom about how the environment and public health relates and are intertwined. It's community involvement and working with a lot of different stakeholders who care about what we eat, but getting people out into the dirt is the first step."

Anna F.  
Public Health Major



## A VIBRANT NEW PARTNERSHIP

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What do you get when you put 3-D printers and a maker-space, over 100 students interested in engineering, and five daytime hours of empty rooms, in proximity? A vibrant new partnership.

The intriguing mix of opportunity attracted the attention of the UW's College of Engineering after the Area O1 Community Center opened in Maple Hall two years ago. Brian Fabien, associate dean for the college and a mechanical engineering professor, saw the potential for a symbiotic relationship with HFS in the new space.

"We're pushing towards more experiential learning activities, and it takes space and facilities to do that," Fabien said. "HFS has the facilities and they also have the students – which is a great combination."

Hundreds of students now take engineering courses in Area O1. Many of them live just upstairs from the maker-space in Maple Hall's Engineering Living-Learning Community.

The success in Area O1 served as a catalyst for an even deeper collaboration impacting the future maker-space on North Campus, called The MILL. HFS and the college are developing the MILL design and usage together, from the beginning, to maximize the effectiveness of the partnership.

"It's taken leadership on both sides to make this happen," Fabien said. "The programs we are thinking about implementing in the future will not happen if the MILL space does not exist. We just would not be thinking about them."

## CULTIVATION TO CUPPING

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A joint venture between the university's Nutritional Science Program and HFS' Husky Grind café brought together over 200 UW students to drink coffee, talk about coffee and learn about coffee.

The class, called "Coffee: From Cultivation to Cupping" was a big success with the students because the partnership allowed for sensory experience and real-world interaction.

"It was a natural for them to reach out to me and see if doing a class was a possibility," Anne-Marie Gloster, a lecturer in the UW Nutritional Sciences Program, explained. "We totally jumped on it, and we ended up formulating the class."

"I loved that it was a hands-on class where we got to taste coffee and other foods," one student wrote in their course evaluation. "The instructor, who also runs Husky Grind, was so enthusiastic about coffee and topics, and it made me feel like he wanted the students to learn and succeed."

"Being able to partner with HFS, where you have great examples of how to do food preparation, and how to do it well, it's a win-win for both of us, and it's positive exposure and adds a different dimension for HFS," Gloster said.