

NOTRE DAME UNIVERSITY

Kitchen Solution Keeps Campus Dining on Schedule

KITCHENS TO GO®
by mobile modular

We Keep You Cooking!™



CLIENT

University of Notre Dame

THE NEED

Temporary, state-approved kitchen with high-capacity dishwashing before school start.

THE SOLUTION

Cook and dish wash modular units with attached cold storage for cooler and freezer.

PROJECT INFORMATION

The University of Notre Dame faced a significant challenge during its dining hall renovations: continuing to serve thousands of students daily without sacrificing quality, compliance, or efficiency. With limited space and the urgent need for a fully operational, state-approved kitchen before the academic year, the university partnered with Kitchens To Go (KTG) in April 2025. In just a few months, KTG delivered a complete modular solution, featuring a cook unit, dishwashing unit, and attached cold storage, that met stringent regulations while allowing staff to maintain familiar workflows. Careful planning and coordination minimized disruptions on the active campus and ensured the project was completed on time.

When the modular complex opened, students experienced uninterrupted meal service, and staff quickly adapted to the efficient, well-equipped environment. The high-capacity dishwashing system kept pace with peak demand, while Notre Dame upheld its commitment to student experience even amid major renovations. By delivering a fast, flexible, and fully compliant dining solution, KTG demonstrated how thoughtful planning and adaptable infrastructure can sustain essential services during critical campus upgrades.

