

## **FOODSERVICE FACILITY DESIGN APPROACH**

Woodburn & Associates, Inc. starts every project with a detailed **program** to insure our client and the design team understand the intricate criteria prior to committing to a concept. We utilize **computerized modeling** for spatial allocation and throughput analyses of patrons and products. The detailed program saves hours in the design process and contributes to the preliminary understanding by the design team. At critical stages in each design, the entire staff gathers in a **design charrette** to evaluating functionality and operability. Our reputation is superior and we strive to maintain that image. To this end, Mr. Woodburn, design principal, is intimately involved in every design; and W&A remains a small business to focus our attention on details for each project, for every client.

Planning the facility requires knowledge of foodservice management, menu, population served, capabilities of a wide variety of equipment and systems, natural resource and energy conservation related to equipment operating costs, and recycling abilities for solid waste reduction. Woodburn & Associates continues to study and incorporate current concerns about the **environment** and to consider **operating costs** in all designs for new facilities, as well as renovations. Careful foodservice planning is a contributing factor toward LEED goals.

W&A has built a high quality, in-house **CAD drawing system** and **custom image library**. We offer the best in CAD graphics in AutoCAD to compliment our superb functional design. Our **computerized utility connection database** can be transmitted with CAD images to the project engineers. Use of electronic transmission of information saves the design team many hours and minimizes typographical and interpolation errors integrating food services with other disciplines. Computerization and in-house quality review of each submission helps us produce detailed documents, minimizing future changes. Our multi-station CAD and plotting capabilities allow us to customize our drawings to an architect's exact needs. Our detailed specifications can be proprietary or non-proprietary, military, or any other spec format; and can be presented in a variety of word processing programs.

**ADA** (Americans with Disabilities Act) impacts foodservice production area and server design. W&A incorporates accessibility and pursues accommodation to be built into specified products. One owner of our firm is partially disabled and has an active role in the quality review process. We incorporate the fundamentals of **HACCP** (Hazard Analysis Critical Control Points) into all of our designs. These hygienic standards are considered baseline criteria for health department reviewers and inspectors. We produce HACCP reports from our computerized database of standards. HACCP diagrams are produced in CAD, with product flow overlaid on the CAD equipment drawings for presentation.

Woodburn & Associates, Inc. has participated in a variety of **studies** for clients planning a **renovation, expansion, or upgrade** of their food facilities. Our detailed studies include existing equipment evaluation for potential re-use; existing facility evaluation for code compliance or operational efficiency; and life cycle costing of equipment. Evaluations include **client input** on current menu, preparation techniques, management and service styles, and current population. Our throughput analyses model the length of time cafeteria patrons spend in lines at points of service and in cashier lines. Similar analyses model the time required to deliver meals to patients in a healthcare facility or to provide table service.

### PAST PERFORMANCE

Our foodservice design ability and graphic output is among the finest in our industry. Quality, professional work of the highest caliber is our only goal. We invest staff hours and resources to accomplish the goals of the project, to **meet the client's schedule**. Our reward from our emphasis on service is our reputation with satisfied clients. Recent foodservice equipment **bids vary less than 5% from our estimates**, and less than 7% between all bidders. This reflects the conciseness of our drawings and specifications, and the accuracy of our estimates.

