



INTRODUCTION

Woodburn & Associates, Inc., incorporated in Virginia in 1990, is a small business specializing in food facilities design and operations guidance to assist in development of commercial, institutional, and private foodservice operations. After more than 40 years serving the architectural and hospitality industries, J.M. (Woody) Woodburn, FCSI and the associate staff have a wide range of design experience and expertise in: cafeterias, food courts, and commissaries; health care and institutional facilities; universities, schools, and child development centers; religious facilities and schools; embassies, chanceries, and military facilities; restaurants, clubs, museums, hotels, and resorts; and arenas and stadiums.

Our multiple workstation CAD capability interfaces with all major A/E packages, including BIM, and with most electronic communications. Our extensive and detailed custom image library, in-house plotting, and strong commitment to provide comprehensive information to the design team members produce designs with superior quality and accuracy.

Satisfied clients are our best references.

"Your professional approach to the whole process has been impressive, to say the least." Fred A. Nowak, Director of Development, Wintergreen Resort, Virginia

"This is the most complete and comprehensive set of documents I've ever seen. You've certainly made my job easier." Russell R. James, P.E., Project Director, Fairfax, VA

"I can't tell you how much of a relief it is to have you this project after the pain (and financial loss) we have endured with the previous consultant." Michael Considine, Principal, Perkins+Will

"..... your help on this project has been exceptional?! We've given you a difficult schedule and difficult client and I haven't heard you say "no" or "can't". I think you've impressed a lot of people around here." Doug West, ho+k

APPROACH

Woodburn & Associates Inc., a small business, provides each client with professional analysis, planning, design, and integration. For every team, we are -

Involved	from concept through opening
Dedicated	to identifying and satisfying the requirements of the design, and furthering the role of foodservice toward a sustainable future
Thorough	in anticipating and responding to every detail
Practical	to minimize capital outlay and maintain the efficiency of each operation, integrating 'green' policies, procedures, and systems, as possible
Integrated	with the design team to coordinate all aspects of the foodservice with Architecture, Engineering, Interior Design, LEED AP, and Operations.

WOODBURN & ASSOCIATES, INC.
FOODSERVICE DESIGN CONSULTANTS