

KEY PERSONNEL

James M. (Woody) Woodburn, FCSI - Primary Consultant & Designer

1990 - President and principal foodservice design consultant, Woodburn & Associates, Inc.
1972 - 1988 Director of design, project manager, and food facility designer for several companies

Professional affiliations: Foodservice Consultants Society International, Professional Member
AIA Northern Virginia Chapter, Affiliate Member

Mr. Woodburn has managed and designed a wide range of projects in his 40+ years of foodservice facilities consulting. His project experience spans the hospitality industry in business and industry; military, government, & public; healthcare and lifecare; schools, child care centers, colleges, and universities; chain and independent restaurants; amusement and leisure facilities; hotels, resorts, and clubs; correctional and religious facilities.

He has been Principal Foodservice Designer for over 300 projects in the last 20 years. Recent projects include new construction, full renovations, and expansion of existing facilities for increased population, updated menu or service style, and energy conservation. Many projects require construction phasing for continuous operation of critical facilities.

Mr. Woodburn's expertise is ergonomic, economical, sustainable, and hygienic foodservice facility design and quality documentation. He is attentive to detail from programming through preparation of construction documents, HACCP planning, and construction administration. Woody is personally involved in every project.

Education: Indiana University, Bloomington, IN; Technical Theater

Judith S. (Judy) Woodburn - Programming, Estimating & Quality Control

1990 - Foodservice consulting, office manager, and principal for administration, W&A, Inc.
1983 - 1989 Retail management, House of Fine Fabrics
1968 - 1983 Educational consultant and leadership development trainer, National Capital Presbytery

Professional affiliations: Foodservice Consultants Society International, Associate Member

Ms. Woodburn uses her background of working with and supervising people to manage the administration and programming of foodservice design projects. Her experience encourages the clients to participate in detailed operational programming. Analysis of programming leads to equipment budget development; specification writing; HACCP analysis and food safety procedures; and review of facility designs and contractor submittals.

Education: Westminster College, New Wilmington, PA; BA, education and psychology

Total Personnel - Annandale, VA

- 2 Foodservice Facility Designers
- 1 AutoCAD operator
- 1 IT Director
- 1 Administrative

