

FOODSERVICE CONSULTING SERVICES

The following services are available through Woodburn & Associates, Inc. for planning and design of foodservice facilities. These represent the expertise and experience of the principals and staff of W&A.

Concept and Feasibility

Concept & Theme Development	Market Competition Study
Feasibility Study	Financial Modeling
Critical Path for Design Development	Spatial Projections
Site Survey & Evaluation	Employee Survey

Facility Design

PRELIMINARY DESIGN

Design Programming	Schematic Plan
Through-Put Analysis	Preliminary Plan
Preliminary Equipment Budget	Equipment Brochure
Gross Utility Load Estimate	Construction Phasing Plan
Health Code Coordination	Existing Equipment Survey & Evaluation
ADA Compliance Survey	Existing Facility Survey

DESIGN DEVELOPMENT

Foodservice Equipment Plan & Legend	Special Systems Drawings:
AutoCAD Documentation	Ventilator
Dimensioned Utility Rough-in Plan & Schedule	Conveyor
Utility Spot Connection Plan & Schedule	Utility Distribution
Special Architectural Conditions Plan	Fire Suppression
Detailed Equipment Budget	Refrigeration System
Health Department Review	Seating Layout Plans

BID AND PERMIT DOCUMENTS

Detailed Elevations	Custom Fabrication Details & Elevations
Equipment Specifications	Coordination of Design Team Documents
Bid Document Assembly & Issue	Qualification of Bidders
Bid Review, Analysis & Award	Contractor Negotiation

CONSTRUCTION PHASE

Shop Drawing Review	Submittal Review
Analysis & Recommendations on Alternates	Contractor Coordination
Construction & Installation Inspection	As-built Drawings

Management Services

Pre-Opening Workplan	Food Design, Menu & Recipes
Pro Forma Development	Operations Manual
RFP Development for Operations	Bid Analysis & Recommendation
Equipment Maintenance Manual	P.O.S. System Analysis & Selection
Staffing & Scheduling Assistance	Management & Staff Training
Tabletop & Uniform Selection	Smallwares Selection

