

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
Feasibility Study
Critical Path for Design Development
Site Survey & Evaluation

Market Competition Study
Financial Modeling
Spatial Projections
Employee Survey

Facility Design

PRELIMINARY DESIGN

Design Programming
Through-Put Analysis
Preliminary Equipment Budget
Gross Utility Load Estimate
Health Code Coordination
ADA Compliance Survey

Schematic Plan
Preliminary Plan
Equipment Brochure
Construction Phasing Plan
Existing Equipment Survey & Evaluation
Existing Facility Survey

DESIGN DEVELOPMENT

Foodservice Equipment Plan & Legend
AutoCAD Documentation
Dimensioned Utility Rough-in Plan & Schedule
Utility Spot Connection Plan & Schedule
Special Architectural Conditions Plan
Detailed Equipment Budget
Health Department Review

Special Systems Drawings:
Ventilator
Conveyor
Utility Distribution
Fire Suppression
Refrigeration System
Seating Layout Plans

BID AND PERMIT DOCUMENTS

Detailed Elevations
Equipment Specifications
Bid Document Assembly & Issue
Bid Review, Analysis & Award

Custom Fabrication Details & Elevations
Coordination of Design Team Documents
Qualification of Bidders
Contractor Negotiation

CONSTRUCTION PHASE

Shop Drawing Review
Analysis & Recommendations on Alternates
Construction & Installation Inspection

Submittal Review
Contractor Coordination
As-built Drawings

Management Services

Pre-Opening Workplan
Pro Forma Development
RFP Development for Operations
Equipment Maintenance Manual
Staffing & Scheduling Assistance
Tabletop & Uniform Selection

Food Design, Menu & Recipes
Operations Manual
Bid Analysis & Recommendation
P.O.S. System Analysis & Selection
Management & Staff Training
Smallwares Selection

