



**BUILD**  
Generating sustainable  
design and relationships,  
one thoughtful step at a  
time”

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Every job and space is just as  
individual as its people

Every person and/or job has  
different needs and  
motivations

The steps to good design are very similar to the steps to a good solid organization

## DESIGN PHASES

- Programming
- Design Development
- Construction Documents
- Construction Administration



# Programming-WHY?

## DESIGN

- Define the design criteria for food facilities. Identify optimal spaces, sizes, and locations for food service.
- Who are the key stakeholders/decision makers?
- Who is the client and what is their passion?
- What will we serve, to how many and in what timeframe?
- What is the required staff size?
- What is our budget?
- What would a successful project look like?
- Lessons learned?
- What would you like me to know to help you succeed?
- Build a workplace that encourages retention

## ORGANIZATION

- Who are we and what are we trying to accomplish?
- What are goals and criteria for team members.
- Lessons learned
- What is our culture and what qualities/characteristics are necessary for long term success?
- Build a workplace that encourages retention.

## KEYS FOR SUCCESS

**Ask more questions, make less statements**

**BUILD TRUST**

# Design Development-HOW

## DESIGN

- Develop preliminary plans for the facility based on the design criteria, identify equipment and costs associated.
- Throughout this process coordinate work with the entire design team

## KEYS FOR SUCCESS

Generate and gather feedback from ALL stake holders  
Establish genuine friendships when possible and encourage interaction and innovation

## ORGANIZATION

- Establish the framework for the organization based on the identified goals
- Be intentional and encourage innovation
- Provide the framework for long term viability
- Identify Efficiencies
- Create internal engagement



# Construction Documents-REFINE

## DESIGN

- Continue coordination with the design team, further detail equipment locations, specifications and infrastructure impacts.
- Identify Obstacles and challenges to design goals and implement with design team collaboration
- Document and implement accordingly

## KEYS FOR SUCCESS

Continue to generate and gather feedback from ALL stake holders  
Take away what doesn't work

## ORGANIZATION

- Be intentional
- Identify Obstacles and challenges to goals and implement with company team and collaboration
- Document and implement accordingly

## ADAPT

# Construction Administration-ACCOUNTABILITY



## DESIGN

- Prepare a list of pre-qualified kitchen equipment contractors and assemble for bid.
- Participate in the preparation and review of RFI's, RFP's, ASI's and similar documents needed to expedite the construction process. Attend periodic construction meetings as needed.
- Review all of the submittals of food service equipment shop drawings, brochures, etc.
- Inspect the equipment and installation to make certain all is in compliance with the contract documents.
- Issue a list of discrepancies and indicate corrective actions required.

## ORGANIZATION

- Encourage staff to stretch and allow them to make mistakes
- Encourage critical thinking, problem solving and ownership in their position and company
- Encourage transparency and open communication
- Provide feedback and positive reinforcement on progress, growth and goals.

## ***KEYS FOR SUCCESS***

**Goal in Concrete, Plan in Sand  
Clear expectations, accountability,  
encouragement and path to success**

# CONCLUSION

- Experience = Expertise
- Take a risk on people and ideas
- Be a mentor- Grow a mentor
  - We get better together
  - Do It- Teach it
  - Transfer Experience and Expertise
- Passion Ignites Passion
- BE EMPOWERED TO DO THE BEST

