

## FOODSERVICE DESIGN BOOT CAMP®

### Monday, October 24

#### 6:00 PM Evening Reception

Join your fellow BootCamp attendees in the hotel's rooftop venue, Bar Julian, to enjoy their great food and beverages as well as one of the best views in Savannah.

### Tuesday, October 25

#### 8:30 AM Welcome & Intro Charlene

Welcome and overview of our day.

#### 8:45 AM Why are you here? Empowerment All Faculty

A discussion about how building your knowledge and skill base can help you be a better team member. We'll talk about who the various players are, how the process works and what it takes to achieve a successful outcome.

#### 9:15 AM Visioning Karen

The importance of visioning. The process and theory.

#### 10:00 AM Concept Development Karen & Russ & Tarah

The steps in developing a concept. What elements make a successful new foodservice concept?

#### 10:30 AM Break

#### 11:00 AM Structural Concepts

An overview of decisions required for placement and maximizing effectiveness of food and beverage merchandising cases.

#### 11:30 AM Menu Karen & Russ & Laura

The role the menu plays in all concept, design, equipment selection and construction decisions.

#### 12:00 PM Montague

Montague will discuss cooking equipment and considerations when choosing equipment for a facility and menu.

#### 12:30 PM Lunch

#### 1:30 PM Visioning/Concept Exercise Karen & Russ

How do you begin the Visioning and Concept Development process? Karen and Russ will guide you through an exercise to demonstrate how it's done.

#### 2:30 PM BSI

A look at the elements that enhance presentation and food safety and how you can choose equipment to maximize these attributes.

#### 3:00 PM Labor & Technology Eric & Russ

There are major challenges with labor and solutions being developed through technology. We will take a look at what's going on in this quickly evolving area and how to weigh your options.

#### 3:45 PM Break

#### 4:00 PM Irinox

Irinox presents a session on blast chilling, its advantages as well as review this equipment's operational flexibility.

#### 4:30 PM Sustainability Tarah

An overview of sustainability in foodservice. How do you plan for your organization's sustainability goals? What decisions need to be made and at what point?

#### 5:00 PM Q&A

#### 5:30 PM Adjourn

#### 6:15 PM Bus Leaves/Tour through Historic District

#### 6:45 PM Dinner

#### 9:15 PM Bus Returns

### 8:30 AM Facility Sizing and Costing **Kip**

A look at the “Rules of Thumb” you can use to determine the right size for your facility, and how to ballpark costs for budget purposes. This session will provide you with invaluable tools for your early planning process.

### 9:00 AM **Champion**

Champion leads a discussion about choosing warewashing equipment, what considerations must be made as it pertains to volume, energy, water quality, etc.

### 9:30 AM Schematic Design Adjacency & Flow **Tarah & Eric**

What is SD? What impacts this early stage of the design process? What must you know?

### 10:00 AM Break and A Closer Look

Take this time to learn from the experts. They have a lot to share on equipment selection, what’s new and how to make good decisions about the right equipment for your operation.

### 10:30 AM Schematic Design Bubble Exercise **Tarah & Eric**

A small group exercise to gain a better understanding of adjacency and flow.

### 11:00 AM Plans & Deliverables **Kip**

After visioning, concept development, schematic design, consideration of your labor challenges, technology options, sustainability goals and schematic design and flow where are you? What plans should you have? What deliverables should you expect? What should you be asking for?

### 11:30 AM Big Systems **Eric**

Big Systems are a major consideration when looking at space and overall design. These are all the components that make your operation run and they take up a lot of space and energy. They should be carefully considered.

### 12:00 PM **Gaylord**

An expert in ventilation, Gaylord will review what you need to know when selecting hoods and systems.

### 12:30 PM Lunch

### 1:30 PM Design Development & Equipment Layout **Tarah & Laura & Russ**

What is the Design Development phase? We’ll focus on equipment selection, developing details, deliverables and guidelines for reviewing drawings at this stage.

### 2:15 PM **Scotsman**

Learn about this critical equipment choice — ice makers. What goes into choosing this equipment?

### 2:45 PM Break and A Closer Look

### 3:15 PM Design Development Exercise **Laura**

Using materials provided, you’ll determine the layout of a facility.

### 4:15 PM **Marra Forni**

Marra Forni will take you through the decisions and requirements to develop a pizza concept in your facility.

### 4:45 PM Construction Docs **Laura**

Why are Construction Docs so important to the process, particularly going forward? What guidelines should you use when reviewing documents?

### 5:15 PM **Q&A**

### 5:45 PM Adjourn

### 6:45 PM Activity & Dinner in Hotel

### **8:30 AM Specifications Eric & Kip & Karen**

Developing specifications are an extremely important component of your process. We'll do an exercise that underscores what you need to know.

### **9:00 AM Victory**

Refrigeration is a critical choice in every facility. Decisions need to be made early in the process and are associated with menu, concepts, layout and design.

### **9:30 AM Plan Review & Blueprints Kip**

What do you need to know about reading plans?  
What information should you be looking for? We'll do a blueprint exercise.

### **10:00 AM Break**

### **10:30 AM Kitchens To Go**

How do you function while under construction? KTG will outline solutions and decisions you need to make to ensure ongoing operations.

### **11:00 AM Bid/Award Panel All Faculty**

Bids, awards and value engineering are critical components of the project. We outline what you need to know about working with suppliers and getting what you want.

### **11:30 AM CA & Commissioning Tarah**

During Construction Administration, what is the process?  
What happens? Who is responsible for what elements?  
What are the roles?

### **12:00 PM Q&A**

### **12:30 PM Adjourn**