

Eat Well, Live Well:

Design for Healthy Corporate Dining Environments

TO GO FROM THIS:



TO THIS:



DO THIS:

Plan

Client, Designer, Kitchen Specialist, Food Service Vendor, MEP Engineers

Create Program

Aesthetics

Functional

Operational

Food Production

Survey Dining Preferences

Engage End Users

Refine

Define Aesthetic Concept

Create Layout

Dining Area

Food Service Storage and Production

Serving Area

Provide Images of New environment

Execute

Create Design Drawings

Create Equipment List and Layout

Plan Furniture Installation

Create Construction Drawings

Purchase Equipment

Order Furniture

Plan Menus

Construction

Opening Day

Education

Promotions

Continuous Client Commitment to Cultural Change

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