

MAY 2015

# Foodservice

## equipment & supplies

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labor and could even result in lower operating costs. That's because this design allows one person to perform multiple functions. This becomes exciting to them once you explain it to them. When they look at stainless steel or a flat piece of paper, they don't understand. Once Tim took the design to BIM [building information modeling], though, they began to understand it better.

**RS:** The use of BIM — one of Tim's competencies — helped them better understand what we were trying to accomplish because they could see the design in 3D. Between the Revit and the visit to Reading, they finally understood what we were trying to accomplish.

**FE&S:** What other challenges were you able to solve by working collaboratively that might have been more difficult if you were flying solo?

**RS:** Bouncing design ideas off the other consultants is a very healthy thing. We went through a number of conversations about various aspects of this project. We came up with a "best of both worlds" approach to things like waste management and the dish room. Sure, Tim and I each could have designed the kitchen on our own but the final product was stronger this way. HVAC is another area where working collaboratively really benefitted the project. This project has a basement location with a ceiling lined with pipes, electric and more that support the existing four-story building above. We needed to determine how to reduce the overall duct work and still operate a kitchen with five or six hoods without having a negative impact on the environment.

**FE&S:** What made the project so successful?

**TS:** We used the three different skill sets to develop a good design. It took three sets of brains and three sets of experience to accomplish this. Sometimes we each heard things differently and had to educate each other to keep pushing the project forward without too many bumps in the road. Given the scope of the project, and specifically the type of change to the room service operation, it was a challenge for the client to understand what we were saying at first. So with three of us involved, we were always able to get our points across. I enjoy collaborating with other consultants because of the ability to bounce ideas off one another. Three people with different perspectives and experiences are better than one.

**FE&S:** What are some lessons you learned from this process?

**CN:** The MAS consultant needs to be there through the entire project in some way. You need to take care of the client from concept through completion and this helps facilitate that outcome. You present yourself as a team so we should be together through the end of the project.

**TS:** You need to check your ego at the door. The people who are going to collaborate need to learn that you will have to develop a hybrid approach to working with these people. Things may not be done the way you are used to doing them. In this instance, we had to talk about ways to make it work for all of us. We sold ourselves as a three-legged stool. Without one of the legs we were not as stable. We made sure the owner knew we were communicating with each other and if they needed to, they could pick up the phone and call us. But then you have to make sure to follow through. Even if it is the most mundane thing, they still need to know.

**RS:** Trusting in the integrity of those you are collaborating with can pay big dividends. Sharing your skill sets with others and receiving the benefit of their knowledge in return raises all boats.

Many challenging issues were resolved through our team efforts in a very short period of time. I believe the client received an excellent product and am personally proud of the outcome. Our "stool" was actually stronger having been built with our combined years of experience and diversified backgrounds. **FE&S**



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