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The Design Team

Owner
Chef
Manager
Foodservice Consultant
Interior Designer
Architect
General Contractor
Engineers
Lighting Designers
Acoustic Engineers and Acoustic Consultants
Other Specialty Designers and Consultants
Graphics, Art, and Menu Designers
Technology Consultants
Tabletop Consultants
Color Consultants
Financial Consultants
Green Design Specialists
The Final Team

Space Planning: Value Engineering

Flow
Distance
Volume of Business
Speed of Service
Direction
The Americans with Disabilities Act
Moving through the Spaces

Exterior
Entry Area
Dining Area
Beverage Area
Restrooms
Kitchen
Support Areas
Quick Service
Quick-Service Entry Areas
Quick-Service Beverages Areas
Quick-Service Dining Areas
Quick-Service Restrooms
Quick-Service Kitchens
Quick-Service Support Areas
Full Service
Full-Service Exteriors
Full-Service Entry Areas
Full-Service Dining Areas
Full-Service Restrooms
Full-Service Kitchens
Full-Service Support Areas
Cafeteria
Cafeteria Exteriors
Cafeteria Entry Areas and Serveries
Cafeteria Beverage Areas
Cafeteria Dining Areas
Cafeteria Restrooms
Cafeteria Kitchens
Cafeteria Support Areas
Banquet
Banquet Exteriors
Banquet Entry Areas
Banquet Dining Areas
Banquet Beverage Areas
Banquet Restrooms
Banquet Kitchens
Banquet Support Areas
Takeout
Takeout Exteriors
Takeout Entry Areas
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Takeout Beverage Areas
Takeout Restrooms
Takeout Kitchens
Takeout Support Areas

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