



Improve safety & marketability with revamped foodservice spaces

From front-of-house foodservice amenity spaces to back-of-house kitchen spaces, our Senior Living foodservice design consultants will help you create efficiencies and build dining experiences that support your infection prevention protocols.

Whether you need to repurpose unused spaces into additional dining venues or create an engaging display cooking experience to improve marketability, rely on Direct Supply for the operational horsepower behind your design, procurement and installation needs.

What can you expect from Direct Supply?

STEP 1: Kickoff & Scoping

Meet your Direct Supply project team and discuss the scope and budget for your foodservice amenity space or main kitchen renovation project.

- › Align on desired program output:
 - Services needed
(*design, equipment specification, installation*)
 - Equipment to be included
 - Budget
- › Meet with foodservice senior program manager

STEP 2: Design Proposal

Your design consultant develops and provides you with the vision and inspiration for your project.

- › Design agreement outlining process and deliverables

STEP 3: Site Visit, If Applicable

- › A field technician walks your building, takes dimensions, and verifies plumbing and electrical utilities

STEP 4: Design Presentation

Visualize and review your final foodservice design plan before implementation.

- › Scope of work
- › AutoCAD drawings, including mechanical, electrical and plumbing
- › Specified foodservice equipment, finishes and materials
- › Ability to revise the design, if needed

STEP 5: Delivery & Installation

Depending on services needed, licensed professionals will ensure proper installation of your project.

- › Final drawings
- › Equipment warranty package

CALL 1-800-634-7328 TO GET STARTED TODAY!

Which solution is right for your project?

With our range of services, it's easy to find the best fit for the unique needs of your project.

PROJECT MILESTONES	Free Equipment Selection	Foodservice Design Lite (Renovation/Replacement)	Foodservice Design Standard (New Construction)
Equipment Consulting and Product Selection	X	X	X
Preliminary Project Site Visit	As needed	X	As needed
Preliminary Equipment/Project Budget	X	X	X
Foodservice Project Narrative		X	X
Equipment Plan/Legend		X	X
Schematic Design Budget			X
Annotation Plan, BOH Elevations, Building Works Plan, Exhaust Hood Drawings/ Specifications, Walk-In Cooler/Freezer Drawings and Specifications			X
MEP Schedule and Plumbing/Electrical Rough-In Plans		X	X
Design Development Budget			X
Coordination with Project Design Consultants (Architect, Structural Engineer, MEP Engineers, Etc.)		X	X
11400 Written Specifications		X	X
Construction Administration			X
Equipment Quote/Install	X	X	X
Project Management		X	X
Punch List Visit			X
Coordination with Contractors During Procurement		X	X
Equipment Start-Up, Training and Demonstrations		X	X



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