
Design Philosophy

Clevenger Frable LaVallee, Inc. designs dining facilities that enable our clients to achieve their desired financial results.

This success normally requires satisfying the facility's patrons as well. After all, dining will remain a touchstone event in people's lives. The quality of each dining experience is impacted by how we design facilities to achieve desired food and service quality levels, food temperature, presentation and timely delivery. The design must also reflect the many comfort factors that contribute to a safe, functional environment for your facility's staff.

With these integrated goals in mind, we have shaped our Design Philosophy.

Financial Aspects

We evaluate facilities and systems alternatives from a capital budgeting viewpoint. Alternative solutions are cost justified, enabling the Owner to weigh both initial capital costs and recurring operational overhead.

Every dollar budgeted for foodservice equipment requires the expenditure of two dollars to house and support utility requirements for that equipment. For this

reason, our projects are neither over-designed or over-equipped. We are committed to assisting our clients with the development of building and utility systems that minimize capital/operational costs.

Design Considerations

Clevenger Frable LaVallee integrates foodservice-area planning and design with the building's architecture and engineering. As form follows function, our designs reflect a thorough understanding of foodservice areas as a functioning part of the overall building envelope. We understand and respect structural requirements and building utility systems.

While multiple approaches may be taken in response to a design problem, usually only one solution can satisfy all criteria. We are committed to developing multiple conceptual solutions to assure we recommend the best, most cost-effective design approach.

We abide by all Health Department code requirements governing food safety and sanitation. Compliance with requirements established by the Americans with Disabilities Act is also assured.

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Research and Development

Foodservice planning and design will continue to be impacted by new systems and technologies. Our clients benefit from our continuous research into these technologies as well as their implementation.

Our firm will continue developing resources that enable us to deliver the best ideas and solutions available in the

marketplace. This includes the maintenance of exceptional internal informational resources and regular attendance at trade shows and conventions throughout the US and Europe.

We will continue to place high priority on all these aspects of our work.