

DO&CO
John F. Kennedy Airport
Jamaica, NY

Food facility designed by
Clevenger Frable
LaVallee, Inc.

Cold Assembly Area



project data

Equipped Area:	21,439 sf
Foodservice Equipment Cost:	\$964,234
Foodservice Equipment Cost/sf:	\$45

situation analysis

DO&CO is a publicly held multi-national catering company headquartered in Vienna, Austria. To provide business and first class catering to top European, Asian, and new Middle Eastern airlines at JFK airport in NYC, DO&CO needed to expand and renovate their existing JFK catering facilities. The facility is also planned with capacity to provide special event catering in the northeastern US.

the challenge

Achieve aggressive timetable to accommodate new clients including Middle Eastern Airline flying the 600 passenger A380. Final construction documents were issued for bid on May 30 and both phases of construction needed to be completed by December of the same year. The new facility design and equipment needed to conform to special USDA and FDA requirements for international airline caterers.

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Project Profile DO&Co, Jamaica, NY

solution

In order to produce and ship approximately 15,000 business and first class airline meals daily, the capacity of the existing facility will be expanded as follows:

Phase I

1. Construct a new 8,000 SF production and cold kitchen on grade at the front (132nd St) of the building. This area will include two large cooking suites, walk-in refrigeration, centralized potwashing and relocated cold prep and packaging areas.
2. A new 360 SF test kitchen on the 2nd floor of the existing building.

Phase II

1. Convert existing hot & cold kitchen into an expanded pastry shop and cold packing area of 2200 SF.
2. The rear section of the former hot & cold kitchen will be walled off to accommodate a new central cart and dishwashing area of approximately 2300 SF.

results

The facility opened on time and allowed DO&CO to service their existing and new clients and meet commitments for opening new accounts. The new design and facilities also allow the facility to accommodate Halal and Asian cooking requirements for the new carriers with separate dedicated cooking lines.

*Hot Production Area
(partial)*

