



MS 5/16/19

Phase I : Kitchen Layout & Design Services

Main Kitchen Design

Dishwashing Design

Catering Dish Area Design

Catering Line Design

\$7,900

Included

Included

Included

PFFW Layout & Design Services includes the following action items and deliverables:

- Determine the proper spacing for all kitchen, dish areas and catering line. Work with Wheaton Park District Club's F&B team to coordinate the final layouts, insuring plans fulfill all requirements and are completed on a timely basis.
- A CAD layout of the kitchens, dish areas and catering line with specified pieces of equipment itemized. Specs will be placed on the drawings.
- An equipment schedule numbered for each piece of equipment for all areas.
- A detailed list of utility requirements for each piece of equipment. This will include the approximate location and height for each power outlet or connection.
- Consultations with you and your team on an on-going basis.
- A consultation with the electrician and plumber (Neil!) on the project requirements. This includes floor drains, floor sinks, and water specifications.
- Research of local health codes and adherence to these requirements to the best of our abilities.
- Architectural notes indicating flooring, floor sink locations, etc. will be included.

If you have any further questions, please don't hesitate to contact me. Thank you, Mike, we look forward to working with you and your team on this project.

Sincerely,

Mike Holtzman

Mike Holtzman
President, CEO
PFFW - Worldwide



Profitable Food Facilities Partnership Proposal

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Mike Benard
Director
Arrowhead Club
Wheaton Park District, WI

Re: Proposal- Arrowhead Club, Wheaton Park District - Kitchen Re-Design

February 2, 2019

Dear Mike,

We had a chance to observe the facility. Overall, there are a number of good things at the club in terms of design. Here is a partial list: (the kitchen report will be much more detailed)

- There is plenty of storage
- Our walk in capacity is adequate
- Our freezer capacity is adequate
- The overall kitchen space is fine
- Our overall space to execute catering is good

With the strengths, most kitchens have some weaknesses. One of the biggest weaknesses is the of the entry and exit into the kitchen. With only 4 feet clearance, this is a challenge. However, solutions for this would require opening up a bearing wall and frankly, that is not realistic. So this challenge will always be there.

There are a few other challenges that we discovered and the good news is: They are fixable. But these items solve more than "replacing" an old oven, these items will **REDUCE LABOR COSTS** increase kitchen speed and produce even better quality food. It will also and create an ROI from this investment.

The biggest challenge in the kitchen space is: **the current a la carte line**. How do we know? Because on any busy night, the food is slow...its that simple! We are talking about expansion as well and any expansion will just make things worse if we don't TRANSFORM (not replace) the current kitchen configuration. There are two other weaknesses that add significant labor cost and are a big reason why we are having trouble hiring staff. Those current weaknesses are:

- The downstairs a la carte dish line
- The upstairs a la carte dish line
- The catering line

The downstairs dish area can only clean 30 racks of dishes an hour. A new dishmachine with a small change in the dishline will be able to do up to 150 racks of dishes per hour.

If we have an upstairs event, this dish line is worse than the downstairs dishline. Again, a single rack machine an here comes a wedding: 250 plates, 250 bread plates, 250 water glasses, 250-500 drink glasses, coffee cups 250 of all 6 pieces of silverware....and on and on! And we can only do 30 racks an hour (no wonder the dishwashers get out at 2am sometimes....and no wonder we cant find any dishwashers!)

Lastly is the catering line. This equipment is still all origin. ...30 years old... cooking close to 25 million dollars worth of food. But we only need to replace 3 pieces: both double convection ovens and add a new combi oven. The combi oven will make much higher quality food (adding moisture back into the product) and can cook many items up to 40% faster.

Based upon this outline, the next pages outline a solution. A solution that gives this team the ability to keep up with the a la carte business, significantly speed up dishwashing (eliminating 2 dishwasher shifts a day = \$16/hr x 16 hours x 365 days = \$93,440 in labor savings) and produce much higher quality food in catering.

Most importantly, if we are going to remodel the club, then we want to do it right...and we want to do it once! We also can't wait...we must do this this season or bottom line numbers will be very difficult to improve. There are 3 critical phases in which PFFW's involvement has a significant impact on the success of a project of this scope. Based upon these observations, here is our outline of our proposal to solve all of these issues:

- Phase I: Kitchen Planning, Layout and Design
- Phase II: Equipment Bidding
- Phase III: Kitchen Project Management Services

Thank you again for the opportunity to present PFFW services.

Sincerely,

Mike Holtzman

Mike Holtzman, President
Profitable Food Facilities

