



GALVIN DESIGN GROUP

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Design Through Light Sound & Vision

News

The Wyndham Grand Hotel at Bonnet Creek is scheduled to open October 2011. A newer version of the European cooking island has been designed by Tom Galvin, and will be the main focus in two of Wyndham's new restaurants. This eye-catching charcoal grey cooking island is the first of its kind. Its innovative design is similar to an erector set, because the unit can be easily disassembled for service and minimizes the downtime.

Lecanto High School is scheduled to have its remodeled food court installed by the end of July 2011. The food court is being updated with a more appealing look; by adding wall murals, backlighting and mosaic tiles on the front counters. This is the first time this is being done.

Crystal River High School is also getting a new face-lift. The same colors and mosaic tiles will be incorporated in the cafeteria serving areas resembling the food court at Lecanto High School.

Coming soon...Aura Restaurant! Get ready for the hottest restaurant and bar at Thornton Park, in downtown Orlando. Aura will feature a modern fresh rotating menu and specialty drinks. To get a glimpse of what is happening at Aura, visit www.aurabar.com.

AWARDS

The Galvin Design Group is pleased to announce the following recent awards:

- **Honorable Mention for Project of the Year**, the Foodservice Equipment Supply magazine selected the Galvin Design Group, Inc. for their restaurant design of Vince Carter's restaurant located in Daytona Beach, Florida.
- **Two Outstanding Achievement Awards** were given to the Galvin Design Group, Inc. from the Themed Entertainment Association for their design on the *Wizarding World of Harry Potter* at Universal Studios, Orlando, Florida

BOSTON UNIVERSITY - Tom Galvin has been selected as an Adjunct Professor in Hospitality Administration at Boston University. Tom will begin by teaching summer classes starting in July 2011.

Are All Design Firms Equal?

Is your insurance carrier comfortable with your firm contracting with an unlicensed Foodservice Design firm?

There is a growth trend in non-qualified designers emerging. Not all design firms offer the same services and sometimes are not trained or educated to design in the commercial field. Here are some questions you should ask before selecting a facilities designer:

- Does the designer have a formal education in design?
- Who is really working on your project?
- Does the firm have liability insurance? If so, how much?
- Can references be verified?
- Has the designer ever had experience in the operations of a commercial kitchen, managing or operating a restaurant?
- Does your designer have the proper licensing?



Are all design firms equal?



AIA



FCSI

FOOD ARTS





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Tom's Thoughts

Putting In Used Equipment, Is It Smart?

When I met with an architect several weeks ago, he informed me that their client decided to provide their kitchen with used equipment, and wants to use an equipment dealer for the layout and specifications. I responded with the following questions:

- Do you know what kind of equipment will be provided?
Answer: No
- Do you know what electrical loads, water, gas, usage, and drain requirements?
Answer: No
- Does the equipment selection match the menu?
Answer: I do not know
- How do you plan to complete your drawings?
Answer: I will make provisions.
"What happens if you undersize the provisions?"
Answer: I guess it will be a change order

Needless to say, this is not the correct approach to complete a project, but it does happen more often than not. In today's economy, it is understandable that potential and / or current restaurant owners want to cut cost. However, trying to eliminate design cost does not necessarily mean that you are cutting the overall cost. For example, whether you choose to use used equipment or not there are several things to consider. If the design layout is not flexible then it could result in change orders, which sends a project into a tail spin. Ultimately, it becomes a domino affect resulting in cost overruns and delays in a project.

There are several differences on how a professional consultant approaches a restaurant layout design. The kitchen takes the most energy and a design layout is the most important part of a restaurant's success.

Until the next newsletter,
Regards,
Thomas W. Galvin, FCSI,
President
Galvin Design Group, Inc

Current Works in Progress

- Master Planning Fraiche Hospitality Concepts
- Aura Restaurant and Bar - Orlando, FL
- Event Center- Lawrenceburg, IN
- Lecanto High School - Lecanto, FL
- Lincoln Park Academy- St. Lucie, FL
- Wyndham Grand Hotel - Lake Buena Vista, FL
- Wyndham Pool Bar - Lake Buena Vista, FL
- Embassy Suites Hotel - Orlando, FL
- Bernie's Coffee & Tea Company - Winter Park, FL
- Bernie's Coffee & Tea Company - Baldwin Park, FL
- Olive Garden - Goldsboro, NC
- Olive Garden, Paramus, NJ
- Olive Garden - Grand Island, NE
- Seasons 52 - Oakbrook, IL
- Olive Garden - AK

Opening Soon

- LongHorn Steak House - Toledo, OH
- Red Lobster - Yonkers, NJ
- Olive Garden - Sierra Vista, AZ

Have you received your Architect's Checklist Booklet and Note Pad? If not, let us know!

See other Newsletter Issues at our website
www.galvindingroup.com

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The design resource for the food, hospitality and entertainment industries

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Florida Licenses

Interior Design License #ID0000408
Business Design License #IB26000856

Professional Memberships

Themed Entertainment Association
Foodservice Consultants Society International #700976 (FCSI)
AIA Allied Member #4000001

