

# **Scope of Services**

Programming

Schematic Design

Probable Cost Budgeting

Construction Documents

**Bidding Assistance** 

Construction

Administration

Installation Observation

Installation Supervision

Start Up Coordination

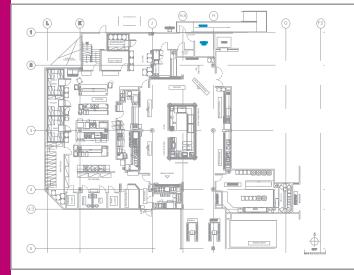
Completion Audit

At Patrick Stein &

Associates, we provide a wide range of services; from concept to design to construction management. In the past 25 years, we have completed over a million square feet of food service planning

for a diverse group of clientele, ranging from college cafeterias to them park food courts.

Quality is our highest priority. We work closely with our clients to identify their unspecified needs and to implement business specific food service plan.



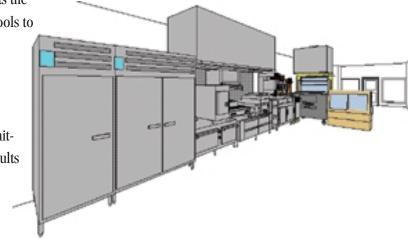
The quality-first approach to food service design has provided us with a story and continuing relationships with our clients, a means by which we measure our success.

Documents typically consist of floor plans

with itemized equipment schedules, point of connection mechanical, electrical, ventilation, special building conditions and refrigeration drawings, elevations of all of the custom fixture work, sections of the fixture work and blow ups of special fabrication details. All this with written specifications.

Whether it be the remodeling of a thousand employee cafeteria or a new design for a pizza parlor, PSA has the experience and tech-nological tools to make your needs a reality.

Creative collaboration between client and our associates is our main goal. Our continued commitment to client specific needs results in cost effective, efficient, and imaginative solutions.



# SPIRENT COMMUNICATIONS

Employee Cafe Calabasas Hills, CA Opened November, 2001

### **Design Challenge:**

Our firm was asked to provide a Servery design for a new 500 person building.

We designed a simple scramble style cafeteria with the self-serve salad and desert counters being the prominent view elements. The short order, exhibition, and deli counters were designed to be in close proximity to each other in order to



share operator labor. Queuing lines could therefore form without impeding access to adjacent counters.

# PORTOLA CAFE MONTEREY BAY AQUARIUM

Monterey, CA Re-modeld opening November, 1997

Architect of Record: Esherick Homsey Dodge and Davis San Francisco, CA

### **Design Challenge:**

We were asked to update our original 1984 design to address the café's increased volume of customers. The primary issue was to address the customer slow point at the cashier stands. The resulting queuing backed up into the

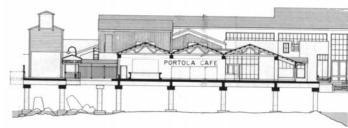


Servery, which blocked access to the counters during peak meal times.

Our solution was to cut a window into a shear wall of the Servery, which increased aisle space. This provided the opportunity to create an additional serving counter



from space that had previously been part of the dining room. Since this was a major change, Monterey Bay Aquarium decided to completely remodel the Servery, changing not only the counters but also the entire décor. Our design update has allowed for an easier and faster flow of customers through the Servery, a relaxed atmo-sphere, and has increased sales far beyond projections.



# ENTERTAINMENT INDUSTRY COMMISSARY

Remodel and Face Lift Glendale, CA Re-opening March, 2002

### **Design Challenge:**

We were asked to update our original design of this facilities commissary. The commissary had been heavily used in the past. Due to its popularity, the Servery area became very congested during the lunch hour meal.

Our solution was to expand the Servery space into the existing dining room,





changing the soup and salad counter into a self serve island, and moving the casher stations. This alteration allowed us the space to create a new specialty counter. The overall result of our new design allowed an increase in customer participation and faster customer flow.

# ABC 7 RIVERSIDE COMMISSARY

Burbank, CA Opening October, 2000

Client: Walt Disney Studio Operations

Architect of Record: HKS Architects Los Angeles, California

### **Design Challenge:**

Patrick Stein & Associates was asked to provide a design solution to address feeding an eventual population of 1,700 people that would occupy the new ABC7 ten story building as well as guests from the adjacent Walt Disney Studio Lot across the street and connected via a pedestrian bridge. The kitchen would be required to handle a large volume of catering within the building to a number of conference rooms as well as the large outdoor patio.

The solution was a scramble cafeteria of 12,000 square feet with five attended stations and six self serve stations. The attended stations were positioned so that they could share operator labor during



slow periods as well as being flexible in design so that they could be converted to self service or an entirely new format that may become popular in the future. The kitchen was designed so that one end of the kitchen contained a catering department that had not only large work tables but adjacent cold storage rooms and a self contained volume beverage station. The proximity of this department to the salad and vegetable preparation and steam cooking departments allowed it to share this equipment.

#### **VIRGIN MEGASTORE CAFE**

Grape Vine Mills, Dallas, TX Opening March, 1996

### **Design Challenge:**

We were asked to create a small snack café that would serve a single menu to patrons within the retail music and bookstore. The café could only occupy 1400ft sf and seat 35 customers. Our design met these guidelines.



#### BONFANTE GARDENS THEME PARK

Gilroy, CA Opened June, 2001

### **Design Challenge:**

The owner and his food & beverage director asked PS&A to assist in creation of food service construction documents that reflected the menus developed for each of the seven different restaurant formats planned for the new park.

We addressed this challenge by designing a central Cook & Chill Kitchen. This allowed for minimal building footprints and maximized quick service to the seven on-site restaurants. All food product receiving, initial prep, and par cooking was completed in this kitchen. The completed products were shipped to each restaurant and refrigerated until ordered. Any unused product was kept refrigerated at the unit, thus reducing waste and maintaining consistent quality.



# EMPLOYEE COMMISSARY

Southern California Opened March, 1997

#### **Design Challenge:**

DMJM asked us to design and employee cafeteria and kitchen to provide for an on-campus population of 1500 animators and administrative staff. Additionally, this facility needed to be large enough and diverse enough to handle a wide variety of catering functions.

Our answer was to design a highly accessible cafeteria located on the ground floor of a brand new centralized campus



building. The food service location occupies a total of 11,5000ft sf, of which 3,500ft sf is the scramble style cafeteria.

# SHARP ELECTRONICS CORPORATION

Huntington Beach, CA Opened October 1997

### **Design Challenge:**

We were asked to design an employee cafeteria and kitchen within a new regional warehouse facility that would provide a full menu in a very limited space. The client wanted to provide a restful change from the warehouse workplace. The total square footage of the food service area,





including seating, could not exceed 5000 sf.

Our solution was a display cooking, scramble style cafeteria with a small support pantry and dishroom occupying 2000 sf. The 120 seat dining room was designed to occupy only 1900 sf, thus making the entire cafeteria 3900 sf.

#### **PAC BELL PARK**

San Francisco, CA Opened Spring 2000

## **Design Challenge:**

We were asked to assist the food service operator for the new San Francisco Giant's PacBell Park in developing construction drawings for seven different public level food carts (beer & grill, nacho, popcorn, etc.) and four different cart styles for the Club Level, (hot deli, soft taco, fresh produce, dessert). The carts would be permanently positioned during the baseball season and for special events, moved to strategic locations in the park.



We developed the cart construction documents and design specifications. The in-service carts were constructed based on our drawings. These designs also allowed the operator to solicit competitive bids and thereby lower the final cost of the completed cart.

## **Representative Clients**

#### **VIRGIN MEGASTORE CAFES:**

Market Street, San Francisco, CA Union Square, New York, NY Times Square, New York, NY Walt Disney World, Orlando, FL Caesar's Palace, Las Vegas, NV Phoenix Mills, Phoenix, AZ

Jackson Brewery, New Orleans, LA South Miami, FL

Vancouver, BC Chicago, IL

#### **SIX FLAGS/MARINE WORLD:**

Three Restaurants, Vallejo, CA

#### **SEA LIFE PARK:**

Sea Lion Cafe, Waimanalo, Oahu, HI

#### **RAGING WATERS:**

Concession Stand, San Jose, CA

#### **BANK OF AMERICA CAFETERIAS:**

San Francisco Data Center,

Livermore, CA

Phoenix Data Center

Glendale Data Center

Los Angeles Data Center, Rancho Cordova, CA

Pasadena Data Center

#### WALT DISNEY COMPANY:

Studio Commissary, Burbank, CA

Feature Animation Southside, Burbank, CA

Feature Animation Northside,

Burbank, CA

The Big D Commissary, Glendale, CA

Figment Commissary, Glendale, CA

Riverside Commissary, Burbank, CA

# BONFANTE GARDENS THEME

**PARK:** 

Seven Restaurants & Commissary,

Gilroy, CA

#### **MONTEREY BAY AQUARIUM:**

Portola Cafe, Monterey, CA

#### **AQUARIUM OF THE PACIFIC:**

Scuba Cafe, Long Beach, CA

#### **ABC 7:**

Catering Pantry, Glendale, CA

#### **FRESNO ARENA:**

Concession Stands, Fresno, CA

#### **BLUE SHIELD:**

Cafeteria, San Francisco, CA

# DILLINGHAM CONSTRUCTION CO.:

Cafeteria, Hayward, CA

#### MOSCONE CONVENTION CENTER:

Kitchen, Concession Stands, and Portable Concession Carts San Francosco, CA

#### **BROOKS HALL:**

Kitchen, San Francisco, CA

#### LONG BEACH CONVENTION CENTER:

Kitchen & Concession Stands, Long Beach, CA

#### **APPLE COMPUTER CAFETERIA'S:**

Cupertino, CA Campbell, CA

#### **CALIFORNIA STATE PRISONS:**

Central Cook Chill Kitchen, Cafeterias Imperial, CA Lancaster, CA

#### **SHARP:**

Cafeteria, Huntington Beach, CA

#### **MEDIA STUDIOS:**

Commissary, Burbank, CA

#### **NETWORK CAFE:**

Commissary, Santa Monica, CA

#### **HEMISPHERE CAFE:**

Restaurant, Carmel, CA

#### **FORT ORD:**

Enlisted Dining Facility, Monterey, CA Enlisted Dining Facility, Pacific Grove, CA

