HOSPITALITY DESIGN CAPABILITY STATEMENT

Hospitality Design

Saves your time!

Hospitality Design specialise in affordable practical designs wherever commercial foodservice is needed.

Our in house design and construct service offers a complete commercial kitchen and bar fitout service.

Hospitality Design

Suite 6 / 74 Keys Rd
Cheltenham
Victoria 3192
Phone: 03 9555 0076
cad@hospitalitydesign.com.au

1. Company Details

Company Name:	Catering Equipment Solutions Pty Ltd
Business Name:	trading as Hospitality Design
Established:	1999
ACN:	097 289 391
ABN:	99 097 289 391
Address:	Suite 6 / 74 Keys Rd Cheltenham Victoria 3192 Phone: 03 9555 0076 sales@hospitalitydesign.com.au
Web Site:	www.hospitality design.com.au

Insurance:

Type of Cover : Public Liability	$20,000,000.00
Products liability	$20,000,000.00
Professional Indemnity	$ 2,000,000.00
WorkCover Policy No:	10533020
NCOP:	Compliant
Working with Children CK	Peter Ambler
CFSP	Peter Ambler

2. Introduction

Commercial kitchens are complicated and expensive areas of construction, mistakes and delays made because of lack of planning or lack or knowledge of regulations can lead to large unexpected cost blowouts.

A free design from a kitchen equipment importer or an expensive design from a kitchen consultant may get you a cheap design ***or*** an expensive room full of equipment but may not get you a practical workable kitchen that is easy to remodel for future expansion, fast to install or a cost effective solution.

In 1999 after being a chef for many years both in Australia and around the world Peter Ambler decided it was time to introduce changes to how kitchens are designed and installed in Australia.

Quoting many projects designed by other designers, and upgrading sites, Hospitality Design saw providing practical designs, contractor reliability at a competitive price is what our customers want.

Our highly experienced in house design team will nurture your new project from the day we meet to discuss the design to the day we hand over the manuals and train the kitchen staff.

We work closely with your builder to provide the most seamless kitchen and bar fitout, using custom ***or*** modular stainless steel and refrigeration.

We are based in Melbourne and travel to all states of Australia to supply and install.

Our on-going mutual relationship between architect and client is important to us, and happy to supply and install single appliances as well as the entire kitchen.

3. Our Services

A typical overview of services:

Phase 1 : Design And Development

- Provide a return brief
- Meeting with client and architect
- Preliminary schematic layout
- Itemised kitchen layout in plan view provided as a PDF
- Assistance with product selection
- Consultant meeting

Exclusions:

- Mechanical and hydraulic consultancy
- Front of house architectural finishes

Phase 2 : Contract Documentation

- Upon approval of preliminary layout, provide an itemised CAD plan view of kitchen, and stores area.
- Provide service drawings of the kitchen drawn in conjunction with the above works. Service drawings to show the connection points of all appliances and schedule of equipment with ratings
- Provide noggin and coolroom setdown drawings of the kitchen drawn in conjunction with the above works.
- Provide a full kitchen specification of all items to be supplied by kitchen equipment contractor.

Phase 3 : Fitout:

- Supply and installation of the commercial kitchen equipment refrigeration and benching
- Service Connections to all appliances – provided by others
- Commissioning of all electrical equipment supplied by Hospitality Design
- Hand over of your commercial kitchen
- Initial training of staff

Optional services:

- Optional preventative maintenance contract

Sample drawings:

Itemised Kitchen Layout

Services Layout

Noggin Setout Plan

Sample Workshop Drawing

4. Benefits of Hospitality Design

- Hands on experience, always keeping up to date with new regulations and methods
- A trusted company since 1999
- Accredited Certified Food Service Professional (CFSP)
- All designs following ANSVA guidelines, Australian Standards AS1668 parts 1& 2 and AS4675
- Fully flexible kitchens with scope for future expansion or changes
- Insured for professional indemnity
- We sell all leading brands
- we provide high quality shop drawings and service drawings
- In-house design team - Fast turnaround of drawings and documentation
- A full service company we design and fitout
- Large sales volume providing competitive kitchen prices
- Fully detailed services drawings, & operation manuals
- Practical designs for Cost effective fitouts
- We build what we design so we are responsible for keeping the fit out cost competitive
- Offering standard layouts to choose from saving set up and drawing costs
- Custom designs to suit specific site requirements

5.Current and Recent Projects

- Luna Park Melbourne kitchen fitout
- Templestowe College
- Velocity Melbourne
- Cardno Melbourne Office Function Kitchen
- Boca Del Sur Restaurant
- Flying Brick Restaurant – Wallington
- Olivigna Restaurant Warrandyte South
- Clifton Hill Hotel
- Rumbarala Aged Care
- Mossgreen Tea Rooms
- Baptcare Aged Care Faciltiy – Templestowe & Lalor
- Chinese Aged Care – Cairnlea

For a full list of projects please follow this link

6.Resources

- ✓ **David Gorman**

  23 years kitchen drafting, project management and design experience

  Role: drafting, project management

- ✓ **Peter Keays**

  30 years commercial kitchen sales, design and project management

  Role: Product liaison & selection, handover, training

- ✓ **Peter Ambler**

  25 years commercial kitchen sales, design, project management, chef

  Role: design input, Project management, handover, training

- ✓ **Helen Ambler**

  25 years marketing, finance, contract administration

  Role: contract administration, finance.