

foodservice design and consulting



St. Catherine's School, Richmond, VA

We are the voice of foodservice
throughout the design process

FoodService
Consultants
Studio

Solutions for the Culinary Arts

ABOUT US

Founded in May 2000, Foodservice Consultants Studio provides commercial and institutional foodservice professionals and architects innovative solutions to their operational and facility design challenges.

Culinary design is our specialty. Our principal designers, with nearly a century of combined foodservice experience to draw upon, are experts at creating foodservice designs that resolve operational challenges, reduce operating expenses, encourage strict sanitation practices, and optimize workflow.



Virginia Beach Middle School, Virginia Beach, VA

WHY YOU NEED US

We are your advocate throughout the design process. We value your input and work directly with you to understand your needs.

- We ask questions to understand your operations
- We communicate foodservice best practices
- We incorporate energy-saving equipment into your design
- We work to ensure that your facility suits your needs



St. Christopher's School, Richmond, VA

AWARDS

Principal Consultants Doug Huber and Amy Hegarty received the Top Achiever Award from Foodservice Equipment & Supplies magazine. The award recognizes foodservice professionals who help raise the industry's overall professionalism through their integrity, customer focus, and ability to build relationships based on honesty and trust with their supply chain partners.



St. Catherine's School—Café, Richmond, VA

EXPERIENCE

We have completed over 350 foodservice design projects for both public and private schools throughout the Eastern U.S.

WOMEN-OWNED

Foodservice Consultants Studio is a small, micro, women-owned business certified by the Virginia Department of Minority Business Enterprise, SWaM number 661777.



Alexandria City High School, Alexandria, VA

DESIGN SOFTWARE EXPERTISE

We produce designs in the latest version of AutoCAD or Revit.



Amy Hegarty

CID, ASID, CFSP, FCSI, LEED Green Associate
AHegarty@FCSassociate.net

Amy has nearly 30 years of experience designing commercial kitchens and is a certified interior designer. She is a professional member of the American Society of Interior Designers, a Certified Foodservice Professional (CFSP), a professional member of Foodservice Consultants Society International (FCSI), ServSafe Food Protection Manager certified, and a LEED Green Associate. She holds a Bachelor of Fine Arts in Interior Design from Virginia Commonwealth University.



Doug Huber

CFA, CFSP, FCSI
DHuber@FCSassociate.net

Doug has over 35 years of experience in the foodservice industry and is ServSafe Food Protection Manager certified. He holds the designations of Chartered Financial Analyst (CFA) and Certified Foodservice Professional (CFSP). He is a professional member of Foodservice Consultants Society International (FCSI) and is a member and past chairman of the Council for Professional Standards Committee. He received his BBA from James Madison University and his MBA from Rollins College.



Stephanie Gatewood

CFSP
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Stephanie has been with Foodservice Consultants Studio since 2005. She is a Certified Foodservice Professional (CFSP) and ServSafe Food Protection Manager certified. She is the author of the book, *When Peanuts are Poison*, which serves as a handbook to parents who have children newly diagnosed with a peanut allergy. Stephanie obtained her undergraduate degree from the University of Virginia and her MBA from the University of Richmond.



Stephanie Ward

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Stephanie studied architecture at the University of Notre Dame, Indiana, and took courses in Construction, Commercial Interior Design, Building Materials, and AutoCAD/Revit at Ventura Community College, California. She is ServSafe Food Protection Manager certified and is an associate member of Foodservice Consultants Society International (FCSI). Stephanie holds a BA in Liberal Arts from Thomas Aquinas College, California.

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