

## Innovative Dining Design

The team of Innovations Services and our design professionals has over 50 years of combined senior living experience. We have been dedicated to serving the health care industry, understanding the owner's perspective and working with the owner's representatives to provide quality design and economical solutions. We understand the culture and the direction this industry is moving toward. We are able to offer our clients options and ideas that might have been overlooked in the initial planning process. The defining difference with the Innovative Dining Design Team is that your design is customized for your specific needs and goals complete with a workable design to operate from. We ascertain your goals and objectives and create a design based on those criteria.

### Contact

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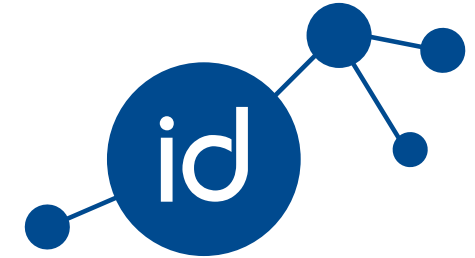
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## What Makes Innovations Design Different From Other Dining Concepts

- We do not sell equipment, but evaluate your requirements and make recommendations only.
- We understand the regulatory impact and understand how to navigate from meeting the regulatory requirements to what you CAN do within them.
- We work within your budget by presenting options and how these options impact your design.
- We are experienced in what we design. From the owner's perspective, our staff looks at all aspects from design through the long term use of the space and equipment.
- We keep current on trends in the industry and how they could benefit our clients.
- We understand the direction of the industry and how to help our clients get there.
- We create a design which will meet your current goals and consider your future needs.
- We understand the requirements from state and local health departments and home to understand what impact they have on design.



**innovative design**  
*dining concepts*

Café

Bistro

Pantries

24 hour kitchens

Wait staff stations

Decentralized dining areas

Kitchen renovations

Satellite Kitchen

Decentralized serving  
pantries

New kitchens

## Innovations Design's Team Offers:

- *Preliminary Design and Design Development:* We work with our clients to provide a concept that is economical for the client and allows high quality of life for the residents.  
-During preliminary design, our design team, when necessary, will meet with Health and Fire Departments to ensure that the design will meet all requirements.
- *Construction Documents:* Provide construction documents, showing all requirements necessary for completion of the project.
- *Construction Management Services:* Provide ongoing project management services during construction.
- *Help in procuring equipment:* Provide equipment lists, and if requested, provide quotes for equipment to help in obtaining the lowest price. Services include providing quotes or comparing quotes submitted by others for review.
- *Work with clients and authorities to acquire all necessary licenses:* I.e. building permits, occupancy permits, food licenses
- *Space management:* Help to determine the best location based on the service provided. Work within the guidelines provided to make that best fit for the concept or program.
- *Set up dining programs:* With emphasis on restaurant style dining, work with the clients

to improve quality of service and assist in the management of food costs.

- *Budget planning:* The budget you set for the construction or renovation, the budget for planning your new concept. Design to function effectively with client specified staffing level.
- *Synergy of staff patterns and job routines:* With onsite evaluations of your existing dining service we help you develop your master schedule and make recommendations to provide you with better productivity. With new technology and concepts, we can provide onsite training and system implementation so that your staff is familiar with every piece of equipment and at startup our support staff could be on site to help provide a smooth transition.
- *Assess condition and functionality.* Evaluate existing equipment and determine direction for purchases or repair by carefully reviewing the equipment, any work reports and repair orders
- *Develop small ware order and needs:* Develop a master order list of small wares, if requested.
- *Suggesting of merchandising packaging:* We offer ideas and suggestion to provide "to go" packaging, display ideas, menu boards and more.
- *Policy and procedure planning and customization:* Development of basic policies and procedures to serve as a system for provision of planned services.

- *RFP assistance for POS systems:* We assist in helping you determine what you need and also the nice to have features with a POS system while avoiding system to complex or beyond your basic needs.
- *Menu planning and suggestions:* Assist in providing technology, such as our on-line menu system that can plan and manage your menu and recipes.
- *Marketing your program:* Can offer assistance in soft opening and grand openings. Help plan and market your new concept to your customers. Our Team offers a wellness program called Recommended for your Health, complete with training and marketing.

Today, the client who contemplates construction or renovations is faced with a multitude of problems and myriad avenues of approach. Our team concentrates on the design and construction of senior living communities dining concepts.

As professionals in the senior care industry we offer assistance, guidance and insight through this complex process, with extensive knowledge and understanding into the anticipated problems and special requirements of the aging generation. We offer honest, informed and forthright opinions based upon practical experience, standards of the industry and disciplined observation.