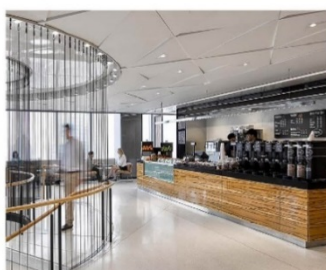
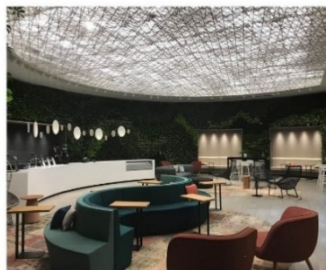


JACOBS | DOLAND | BEER

PROPOSAL FOR FOODSERVICE CONSULTING TO QUALIFICATIONS PACKAGE



COMPANY PROFILE

Jacobs | Doland | Beer is a New York City based foodservice design firm specializing in the planning and construction of commercial foodservice and hospitality venues.

The planning of projects involving commercial foodservice facilities has become increasingly complex. Energy conservation, efficient labor utilization and cost effectiveness are just a few of the areas the planner must be concerned with.

We are uniquely qualified by years of actual experience in planning and overseeing the construction of innumerable foodservice facilities to assist with the planning of this project. Among the services we offer are programming, space allocation, arrangement of kitchen equipment and dining areas, selection and specification of equipment and assistance with the securing of the competitive bids. Many additional planning and management services are available.

J|D|B is an independent management and planning consulting firm. We are not in any way associated with the manufacture, sale, or promotion of any product or system. Our only interest is to provide each client with the highest level of professional planning available.

We believe that a consulting firm can only be as effective as the personnel they employ. Therefore, every project regardless of size receives the personal attention of our Project Director who then assigns specific consulting tasks to associates. Total project responsibility always remains with the Project Director who maintains personal contact with each project and oversees its progress.

Our approach to planning has always been and continues to be close interaction with the architects, engineers, and other project team members. We communicate often and well, and strive to avoid problems by questioning, analyzing and advising wherever our input can be of value.

FIRM BACKGROUND

1. Headquarters Location:

Jacobs Doland Beer, is a NYS LLC (Formed 2008)
192 Lexington Avenue
Suite 804
New York, NY 10016

2. Form of Ownership:

The principal combined interests in the company total 100%

3. Officers:

ROBERT J. DOLAND, Principal
GARY JACOBS, Principal

4. Number of Employees:

Eighteen including, technical and administrative.

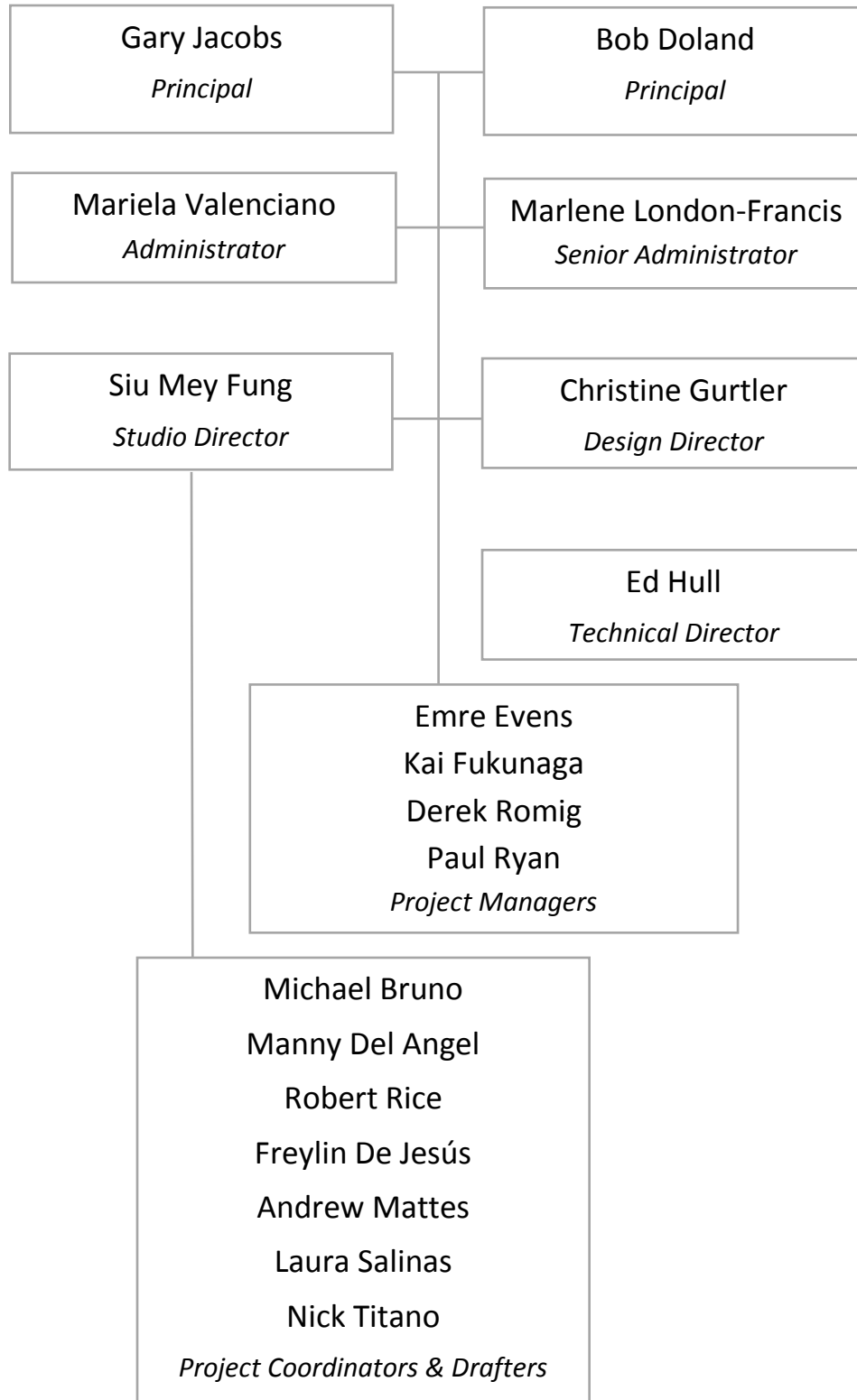
5. Technical Support Cad/System

The underlying systems are AutoCAD 2018 and Revit 2018

6. Current Workload:

We are well positioned to handle this project as all of our major projects have been planned and are in construction or out to bid at this time. Other projects are well enough advanced to avoid interference with this project. Therefore, we can give this project the full and complete attention it deserves.

Organizational Chart



TYPICAL SCOPE OF SERVICES

The following details the services included in a typical foodservice design consulting project.

Programming and Schematic Design

During programming, J|D|B will work with the entire project team to establish and define the organizational and project values, goals, and requirements related to foodservice. After exploring a range of foodservice options, J|D|B will work with the team to help select the appropriate direction.

- Meet with representatives of the project team to obtain direct input concerning the objectives for this project.
- Tour the existing facilities. Create a comprehensive equipment inventory list of any existing foodservice equipment that may be reused.
- Collect data including: user population, plans for future expansion, special needs, and other considerations. All data collected will be documented and distributed.
- Develop detailed sizing models and sizing recommendations for all foodservice spaces, including suggested seating capacity and sizing for dining.
- Develop a foodservice concept that takes into account the needs and goals of the project and includes operating method, proposed preparation methods, estimated meal counts, and estimated foodservice staff size.
- Prepare a preliminary narrative of the concept, general list of equipment, and preliminary cost estimate for approval.
- Prepare block plan layouts reflecting special and operational adjacencies, traffic flow, vertical transportation, and delivery and egress paths. Provide circulation and flow diagrams.

During schematic design, J|D|B will develop the blocking plans into plans that show more specific locations, functions, and sizing.

- From the blocking plan, develop schematic plans for the foodservice areas. Present alternate schemes as appropriate
- Provide the project team with a list of coordination items to be aware of including aisle widths, ADA concerns, ceiling heights, lighting and finishes
- Prepare estimated bulk utility loads for electrical, plumbing, gas, and exhaust.

Design Development

The approved schematic design plan will form a basis for further development of design drawings. Through coordination with the architect and the project team, J|D|B will finalize the design criteria and prepare design documents.

- Prepare a numbered equipment plan and schedule showing placement of all foodservice equipment.
- Review all foodservice plans with the project team to make certain they are supportive of the program.

- Specify and select equipment on the basis of project performance needs, budget requirements, energy savings, life expectancies, and warranty coverages.
- Advise client of potential long lead items.
- Ensure any green design goals are met in the foodservice spaces, including coordination with a LEED consultant if relevant.
- Create a corresponding schedule of connections indicating plumbing, electrical, and exhaust requirements for all foodservice equipment.
- Provide MEP and structural engineers all relevant data including technical specifications (cut sheets).
- Coordinate all utility requirements with the architect and the consulting engineers. Construction working drawings and engineering drawings for foodservice spaces will be done by the architects, the consulting engineers, and other members of the planning team as required, using our documents as a source for technical data.
- Coordinate the design of all foodservice exhaust hood and details.
- Create an itemized cost estimate based on current design and selected equipment.
- Perform an internal quality assurance review of the foodservice documents.

Construction Documents and Bid

This phase will include the finalization of foodservice documents, adding details and readying the documents for bid.

- Finalize the details for the design of the foodservice spaces. All documents will be carefully coordinated with the architect, engineers, and the project team to ensure that foodservice equipment is properly integrated into the project documents of other disciplines.
- Prepare point-of-connection plans for electrical, plumbing, exhaust, and refrigeration showing the general location of each utility connection relevant to the foodservice equipment.
- Create elevations, sections, and/or details where necessary to capture the required function and design intent. Note that foodservice equipment is not fabricated directly from our drawings, but from shop drawings prepared by the foodservice equipment contractor which we will review during the construction phase.
- Counsel regarding operational considerations related to maintaining an effective foodservice program including trash and recycling storage and removal, odor and noise control, routine transport of food through the space, ADA and Health Code requirements, and fire safety.
- Write detailed specifications describing foodservice equipment contractor responsibilities and a description of each item of equipment. Specifications will be prepared in a standard format (CSI), or as agreed. These documents will permit accurate, competitive bidding for foodservice equipment.
- Perform an internal quality assurance review of the foodservice documents.

After bid documents are finalized, J|D|B will assist with the following services during the bid and award process.

- Prepare foodservice invitations to bid, bid forms, and consolidate bid documents with the project team.
- Prepare a list of qualified foodservice equipment bidders for the Client's approval. We will assist with the issuance of bid documents as required.
- Provide document clarification and/or addenda, if required. We will provide assistance with the analysis and leveling of the bids and in the selection of a foodservice equipment bidder, including scope review meetings with each bidder if needed

Construction Administration

Once the contract for the foodservice equipment is awarded, we will assist with construction as follows.

- Review all rough-in drawings, fabricated equipment shop drawings, and specifications of standard equipment prepared by the foodservice equipment sub-contractor. Review will be in cooperation with other members of the project team, until they can be issued to all interested parties.
- Attend construction meetings as required to keep the project team informed of the status and progress of the foodservice equipment installation.
- Review and respond to all foodservice related Requests for Information (RFI's) and change orders during the construction period
- Visit the project site prior to startup of the facility, followed by an observation list report (punch list). We will confirm all equipment provided is accurate, and of the quality and correctness as stipulated in the contract documents.

We have not included in our scope: renderings or three-dimensional drawings, dimensioned rough-in drawings, on-site supervision of the equipment installation, demolition drawings, or as-built drawings.

GREAT NORTHERN FOOD HALL

Grand Central, New York, NY



Marketplace: 7,000 SF
Kitchen: 5,500 SF
Sushi & Ramen Bar
Deli & Carvery Station
Self-Checkout Kiosk



GOTHAM MARKET AT THE ASHLAND
Brooklyn, NY



Opening Kiosks:
Boqueria
Mason Jar
Flip Bird
Apizza
Crabby Shack
Bar Granger



GOTHAM WEST MARKET

New York, NY



Kiosks: ~2,000 SF
Back-of-House: ~3,000 SF

Vendors: 8

Featured Vendors:

Ivan Ramen

El Colmado

Cannibal

Blue Bottle Coffee



JACOBS | DOLAND | BEER

PENNSY New York, NY



Food hall featuring:
Pat LaFrieda
Little Beet
Lobster Press
The Cinnamon Snail
The Penny Bar



URBANSPACE - VANDERBILT MARKET

New York, NY



Vendors: 21

Featured Vendors:
Roberta's Pizza
Red Hook Lobster Pound
Suzette Crepes
Delaney Chicken



PROJECT EXPERIENCE

FOOD HALLS

GOTHAM MARKET - New York, NY
GOTHAM MARKET - Brooklyn, NY
PENNSY – New York, NY
THE GREAT NORTHERN FOOD HALL –
New York, NY
URBANSPACE VANDERBILT - New York, NY

CORPORATE FACILITIES

ALLERGAN, Madison, NJ
BANK OF NOVA SCOTIA, New York, NY
BARCLAYS CAPITAL
BMW NORTH AMERICA, Montvale, NJ
BOSTON EDISON, Westwood, Massachusetts
BROWN BROTHERS HARRIMAN, New York,
NY
CHADBOURNE & PARKE, New York, NY
CIBA-GEIGY CORPORATION, Summit, NJ
CITIBANK, New York, NY
CITIGROUP, New York, NY
CONDE NAST PUBLICATIONS
COACH, New York, NY
DAVIS POLK & WARDWELL
DRESDNER BANK, New York, NY
EATON VANCE, Boston, Massachusetts
ERNST & YOUNG New York, NY
ESTEE LAUDER, New York, NY
FEDERAL RESERVE BANK, Buffalo, NY
FIDELITY INVESTMENTS, Harborside, NJ
GENERAL ELECTRIC CAPITAL, Stamford, CT
GLEASON WORKS, Rochester, NY
GOLDMAN SACHS New York, NY
GRAHAM CAPITAL - CT
HBK CAPITAL
HEARST CORPORATION
KNIGHTS OF COLUMBUS HEADQUARTERS
LATHAM & WATKINS
LEGG MASON, Baltimore, MD
LUCENT TECHNOLOGIES (4 locations)
MAHER TERMINALS, Elizabeth, NJ
RHODE ISLAND COLLEGE, Providence, RI

MASTERCARD INTERNATIONAL
MILBANK, TWEED, HADLEY & McCLOY, NYC
MOODYS INVESTOR SERVICES, New York,
NY
MORGAN STANLEY
MUTUAL OF AMERICA, New York, NY
NATIONS BANK MONTGOMERY SECURITIES
NY LIFE ASSET MANAGEMENT, Parsippany,
NJ
PFIZER CONSUMER HEALTH CARE,
Parsippany, NJ
PFIZER PHARMACEUTICALS, Brooklyn, NY
PITNEY BOWES, Stamford, Connecticut
PRICEWATERHOUSECOOPERS, New York,
NY
PROSKAUER ROSE
REUTERS, Times Square, New York, NY
SHEARMAN & STERLING, LLP, New York, NY
STRYKER, Mahwah, NJ
T. ROWE PRICE, Baltimore, MD
THE CHASE MANHATTAN BANK,
METROTECH CENTER – New York, NY
WILMER CUTLER PICKERING, Washington, DC

RESTAURANTS / CAFES / MARKETS

BALTHAZAR RESTAURANT - New York, NY
BLUE HILL AT STONE BARNES - Tarrytown, NY
DOVETAIL RESTAURANT - New York, NY
RED ROOSTER New York, NY

COLLEGES AND UNIVERSITIES

NEW YORK UNIVERSITY, New York, NY
RUTGERS BUSINESS SCHOOL, Newark, NJ
HUNTER COLLEGE, New York, NY