

Technical Evaluation Committee (TEC) Questionnaire

Instructions

- The Technical Evaluation Committee (TEC) Questionnaire shall be used for professional services related to architecture, engineering, or survey projects.
- **The TEC Questionnaire should be completely filled out. Complete and attach ALL sections. Insert “N/A” or “None” if a section does not apply or if there is no information to provide.**
- Questionnaire must be signed by an authorized representative of the Firm. Failure to sign the questionnaire shall result in disqualification of proposer pursuant to J.P. Code of Ordinances Sec. 2-928.
- All subcontractors must be listed in the appropriate section of the Questionnaire. Each subcontractor must provide a complete copy of the TEC Questionnaire, applicable licenses, and any other information required by the advertisement. Failure to provide the subcontractors' complete questionnaire(s), applicable licenses, and any other information required by the advertisement shall result in disqualification of proposer pursuant to J.P. Code of Ordinances Sec. 2-928.
- If additional pages are needed, attach them to the questionnaire and include all applicable information that is required by the questionnaire.

TEC Professional Services Questionnaire

A. Project Name and Advertisement Resolution Number:

New Orleans Food & Beverage Incubator
RFQ Number: 24-1211

B. Firm Name & Address:

Street Collaborative, LLC
3129 Government Street
Baton Rouge, LA 70806

C. Name, title and contact information of Principal, as defined in Section 2-926 of the Jefferson Parish Code of Ordinances, who is a registered, licensed architect, professional engineer, or surveyor in the State of Louisiana:

Tara Street
Principal-In-Charge
LA State License No: 8237
225-663-2103
tara@streetcollaborative.com

D. Name and contact information of employee who is a registered and licensed architect, professional engineer, or surveyor in the State of Louisiana in the applicable discipline. A subcontractor may be substituted here only if the advertised Project requires more than one discipline.

Tara Street
LA State License No: 8237
225-663-2103
tara@streetcollaborative.com

E. Please provide the number of employees whose primary function corresponds with each category:

<u>1</u> Administrative	<u> </u> Estimators	<u> </u> Specification Writers
<u>2</u> Architects (Licensed)	<u> </u> Geologists	<u> </u> Structural Engineers
<u> </u> Chemical Engineers	<u> </u> Geotechnical Engineers	<u> </u> Graduate Engineers
<u> </u> Civil Engineers	<u> </u> Interior Designers	<u>3</u> Project Managers
<u> </u> Construction Inspectors	<u> </u> Landscape Architects	<u> </u> Clerical
<u> </u> Ecologists	<u> </u> Land Surveyor	<u> </u> Grant/Funding Specialist
<u> </u> Electrical Engineers	<u> </u> Mechanical Engineers	<u> </u> Sanitary Engineers
<u> </u> Engineer Intern	<u> </u> Environmental Engineers	
<u> </u> Professional Land Surveyors		<u>6</u> TOTAL

F. Is this submittal by a JOINT-VENTURE? Please check: YES ☐ NO ☒

If marked "No" skip to Section I. If marked "yes" complete Sections G-H.

TEC Professional Services Questionnaire

G. If submittal is by JOINT-VENTURE, list the firms participating and outline specific areas of responsibility (including administrative, technical, and financial) for each firm. Please attach additional pages if necessary.

1. N/A

2. N/A

H. Has this JOINT-VENTURE previously worked together? Please check:

YES ☐ NO ☐

I. List all subcontractors anticipated for this Project. Please note that all subcontractors must submit a fully completed copy of this questionnaire, applicable licenses, and any other information required by the advertisement. See Jefferson Parish Code of Ordinances, Sec. 2-928(a)(3). Please attach additional pages if necessary.

Name & Address:	Specialty:	Worked with Firm Before (Yes or No):
1. FOX NESBIT 909 Poydras Street Suite 1075 New Orleans, LA 70112	Structural Engineering Civil Engineering	Yes.
2. SALAS O'BRIEN 541 Julia Street Suite 200 New Orleans, LA 70130	Mechanical Engineering Electrical Engineering Plumbing Engineering Fire Protection Special Systems	Yes.
3. CARBO 6633 Government Street Baton Rouge, LA 70806	Landscape Architecture Water Management	Yes.

J. Please specify the total number of support personnel that may assist in the completion of this Project:

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TEC Professional Services Questionnaire

K. List the professional in charge, key persons, specialists, and individual consultants anticipated for this Project and provide their relevant information below. If necessary, please attach additional documentation (i.e. resume) that demonstrates the employment history and experience of the Firm's key persons that may assist in the completion of this Project. Please attach additional pages if necessary.

PROFESSIONAL IN CHARGE OF PROJECT:

Name & Title:

Tara Street, AIA, LEED-AP, FCSI Associate

Project Assignment:

Principal-In-Charge / Architect / Foodservice Designer

Name of Firm with which associated:

Street Collaborative, LLC

Years' experience with this Firm:

10 years with this Firm.

Education: Degree(s)/Year/Specialization:

Professional Degree; Louisiana State University; 2003

Active registration: Year first registered/discipline:

2015 / Registered Architect - LA 8237

Other experience and qualifications relevant to the proposed Project:

As Street Collaborative's Principal-In-Charge of Design and over 12 years working in the Foodservice sector, Tara has developed a very discerning eye for seamlessly integrating kitchen design and operational needs. We believe that this ability will be critical to the success of the New Orleans Food & Beverage Incubator. Tara established Street Collaborative in 2014 in an effort to create a firm solely focused on our growing foodservice and retail Clients.

PROJECT EXPERIENCE LIST:

The 459 Dining Hall Renovation	UNO Student Center Dining Renovation
Red Stick Spice - Teaching/Demonstration Kitchen	Virginia Mason Cafe & Kitchen Renovation
Al Copeland's Family of Restaurants - Programming and Prototype Assessment	
University of Miami Medical Center - Kitchen Replacement and Dining Renovation	

TEC Professional Services Questionnaire

KEY PERSON, SPECIALIST, OR INDIVIDUAL CONSULTANT:						
Name & Title:						
Benjamin R Bradford, AIA, LEED-AP, FCSI Associate						
Project Assignment:						
Project Manager						
Name of Firm with which associated:						
Street Collaborative, LLC						
Years' experience with this Firm:						
8 years with this Firm.						
Education: Degree(s)/Year/Specialization:						
Professional Degree; Louisiana State University; 2003						
Active registration: Year first registered/discipline:						
2015/Registered Architect - LA 8293						
Other experience and qualifications relevant to the proposed Project:						
<p>Benjamin serves a very unique roll at Street Collaborative. He is the bridge between the design and the actual construction. A very seasoned project architect, Benjamin makes sure that decisions made during the schematic design phase are realized in the final construction. Benjamin also works to ensure that value-engineering does not harm the design intent. We think this is a unique position in architecture firms, and we have noticed an improvement in the quality of our work since he has been with us.</p> <p><u>PROJECT EXPERIENCE LIST:</u></p> <table style="width: 100%;"><tr><td>Walk-On's Bistreaux and Bar</td><td>Piccadilly Cafeteria</td></tr><tr><td>Copeland's Batch 13 Restaurant</td><td>Elsie's Plate and Pie Restaurant</td></tr><tr><td>BLDG 5 Restaurant</td><td>Youth City Lab Renovation</td></tr></table>	Walk-On's Bistreaux and Bar	Piccadilly Cafeteria	Copeland's Batch 13 Restaurant	Elsie's Plate and Pie Restaurant	BLDG 5 Restaurant	Youth City Lab Renovation
Walk-On's Bistreaux and Bar	Piccadilly Cafeteria					
Copeland's Batch 13 Restaurant	Elsie's Plate and Pie Restaurant					
BLDG 5 Restaurant	Youth City Lab Renovation					

TEC Professional Services Questionnaire

KEY PERSON, SPECIALIST, OR INDIVIDUAL CONSULTANT:						
Name & Title:						
Lauren Cantu, Assoc. AIA, FCSI Associate						
Project Assignment:						
Interior Architecture						
Name of Firm with which associated:						
Street Collaborative, LLC						
Years' experience with this Firm:						
5 years with this Firm.						
Education: Degree(s)/Year/Specialization:						
Professional Degree; Louisiana State University; 2019						
Active registration: Year first registered/discipline:						
N/A						
Other experience and qualifications relevant to the proposed Project:						
<p>Over the years, Lauren has worked on many renovation and addition projects with a focus on foodservice and office spaces. She has vast experience in selection, specification, and detailing of finishes, furniture, millwork, and lighting. Especially in how these items must hold up to wear and tear, equipment heat loads, stains, and other critical issues experienced in a foodservice environment. This combination makes her a vital member of our team and she can bring the those skills to this project.</p> <p><u>PROJECT EXPERIENCE LIST:</u></p> <table style="width: 100%;"><tr><td style="width: 50%;">459 Dining Hall Renovation</td><td style="width: 50%;">Traditions Sports Lounge</td></tr><tr><td>Sushi Nori Restaurant</td><td>Virginia Mason Cafe & Kitchen Renovation</td></tr><tr><td>Food Locker Lounge & Ghost Kitchen</td><td>Youth City Lab Renovation</td></tr></table>	459 Dining Hall Renovation	Traditions Sports Lounge	Sushi Nori Restaurant	Virginia Mason Cafe & Kitchen Renovation	Food Locker Lounge & Ghost Kitchen	Youth City Lab Renovation
459 Dining Hall Renovation	Traditions Sports Lounge					
Sushi Nori Restaurant	Virginia Mason Cafe & Kitchen Renovation					
Food Locker Lounge & Ghost Kitchen	Youth City Lab Renovation					

TEC Professional Services Questionnaire

KEY PERSON, SPECIALIST, OR INDIVIDUAL CONSULTANT:
Name & Title:
Ivy McCCLure, Assoc. AIA
Project Assignment:
Production / BIM Manager
Name of Firm with which associated:
Street Collaborative, LLC
Years' experience with this Firm:
3 years with this Firm.
Education: Degree(s)/Year/Specialization:
Professional Degree; Louisiana State University; 2021
Active registration: Year first registered/discipline:
N/A
Other experience and qualifications relevant to the proposed Project:
<p>Ivy is involved in schematic design, creating construction documents, 3d modeling, rendering, BIM management, and aiding in all other processes. Ivy actively communicate with consultants and enjoys engaging with clients to ensure maximum satisfaction with the design solution.</p> <p><u>PROJECT EXPERIENCE LIST:</u> 459 Dining Hall Renovation Youth City Lab Renovation LSU Health Shreveport Dining Pavillion Kitchen LSU Eunice Cafeteria & Convenient Store Renovation John H. Stroger Jr. Hospital Virtual Kitchen Renovation</p>


TEC Professional Services Questionnaire

KEY PERSON, SPECIALIST, OR INDIVIDUAL CONSULTANT:
Name & Title:
N/A
Project Assignment:
N/A
Name of Firm with which associated:
N/A
Years' experience with this Firm:
N/A
Education: Degree(s)/Year/Specialization:
N/A
Active registration: Year first registered/discipline:
N/A
Other experience and qualifications relevant to the proposed Project:
N/A


TEC Professional Services Questionnaire

L. Work by Firm or Joint-Venture members which best illustrates current qualifications relevant to this Project. Please include any and all work performed for Jefferson Parish. Please attach additional pages if necessary.


PROJECT NO. 1


Project Name, Location and Owner's contact information:	Nature of Firm's Responsibility:	
The 459 Dining Hall Renovation LSU, Baton Rouge, LA Jeff Nice Vice President of Operations 225-937-8557	Full A/E Services + Programming Foodservice Design	
Completion Date (Actual or estimated):	Estimated Cost:	
	Entire Project:	Work for which Firm was Responsible:
August 2024 (A)	\$8,000,000	\$8,000,000

PROJECT NO. 2

Project Name, Location and Owner's contact information:	Nature of Firm's Responsibility:	
Youth City Lab Baton Rouge, LA Dustin LaFont Owner (985) 637-2907	Full A/E Services + Programming Foodservice Design	
Completion Date (Actual or estimated):	Estimated Cost:	
	Entire Project:	Work for which Firm was Responsible:
May 2025 (E)	\$1,950,000	\$1,950,000

TEC Professional Services Questionnaire

PROJECT NO. 3		
Project Name, Location and Owner's contact information:	Nature of Firm's Responsibility	
Red Stick Spice Shop & Teaching Kitchen Baton Rouge, LA Anne Milneck Owner (225) 930-9967	Full A/E Services + Foodservice Design 	
Completion Date (Actual or estimated)	Estimated Cost:	
	Entire Project:	Work for which Firm was Responsible:
September 2020 (A)	\$350,000	\$350,000

PROJECT NO. 4		
Project Name, Location and Owner's contact information:	Nature of Firm's Responsibility:	
Elsie's Plate & Pie Baton Rouge, LA Paul Dupree Owner (225) 636-5157	Full A/E Services + Programming Foodservice Design 	
Completion Date (Actual or estimated):	Estimated Cost:	
	Entire Project:	Work for which Firm was Responsible:
August 2017 (A)	\$450,000	\$450,000

TEC Professional Services Questionnaire

PROJECT NO. 5		
Project Name, Location and Owner's contact information:	Nature of Firm's Responsibility:	
BLDG 5 Baton Rouge, LA Brumby Broussard Owner (225) 256-2287	Full A/E Services + Programming Site Evaluation Foodservice Design	
	Estimated Cost:	
	Entire Project:	Work for which Firm was Responsible:
	October 2019 (A)	\$650,000
	\$650,000	



PROJECT NO. 6		
Project Name, Location and Owner's contact information:	Nature of Firm's Responsibility:	
UNO - Student Center Dining Renovation New Orleans, LA Derik Serfontein Chartwell's Representative 704-408-0535	Full A/E Services + Foodservice Design	
	Estimated Cost:	
	Entire Project:	Work for which Firm was Responsible:
	August 2020 (A)	\$2,300,000
	\$2,300,000	



TEC Professional Services Questionnaire

PROJECT NO. 7		
Project Name, Location and Owner's contact information:	Nature of Firm's Responsibility:	
Copeland's Batch 13 Baton Rouge, LA Jessica Desselles AI Copeland's Director of Design (Previously) 504-905-5578	Full A/E Services + Brand Creation Foodservice Design	
Completion Date (Actual or estimated):	Estimated Cost:	
	Entire Project:	Work for which Firm was Responsible:
May 2017 (A)	\$650,000	\$650,000




PROJECT NO. 8		
Project Name, Location and Owner's contact information:	Nature of Firm's Responsibility:	
Picadilly Prototype Denham Springs, LA Azam Malik Picadilly Holdings' CEO 213-220-6404	Prototype Design Interior Architecture Foodservice Design	
Completion Date (Actual or estimated):	Estimated Cost:	
	Entire Project:	Work for which Firm was Responsible:
December 2019 (A)	\$2,500,000	\$1,500,000



TEC Professional Services Questionnaire

PROJECT NO. 9		
Project Name, Location and Owner's contact information:	Nature of Firm's Responsibility:	
Virginia Mason Cafe & Kitchen Renovation Seattle, WA Nova Witkowski Morrison Healthcare 404-787-6623	Full A/E Services + Foodservice Design	
Completion Date (Actual or estimated):	Estimated Cost:	
	Entire Project:	Work for which Firm was Responsible:
June 2022	\$1,500,000	\$1,500,000

PROJECT NO. 10		
Project Name, Location and Owner's contact information:	Nature of Firm's Responsibility:	
Walk-On's Sports Bistreaux (23 locations including 1 prototype design) Jason Gisclair DBMC Restaurants 225-615-7191	Full A/E Services + Prototype Design Site Evaluation Foodservice Design	
Completion Date (Actual or estimated):	Estimated Cost:	
	Entire Project:	Work for which Firm was Responsible:
From 2017 to current (E)	\$2,750,000-\$4,250,000	\$2,750,000-\$4,250,000

TEC Professional Services Questionnaire

M. List all prior and/or on-going litigation between Firm and Jefferson Parish. Please attach additional pages if necessary.

Parties:		Status/Result of Case:
Plaintiff:	Defendant:	
1. N/A	N/A	N/A
2. N/A	N/A	N/A
3. N/A	N/A	N/A
4. N/A	N/A	N/A

N. Use this space to provide any additional information or description of resources supporting Firm's qualifications for the proposed project.

The following pages include the items identified in Section 8 of the RFQ.

O. To the best of my knowledge, the foregoing is an accurate statement of facts.

Signature:  Print Name: Tara Street

Title: Principal-In-Charge Date: December 10, 2024

TEC Professional Services Questionnaire

N. Use this space to provide any additional information or description of resources supporting Firm's qualifications for the proposed project.

Executive Summary

Street Collaborative is pleased to respond to this request for qualifications to provide services for the **New Orleans Food & Beverage Incubator**. On the following pages you will find evidence of our qualified team and particularly in foodservice design.

As a **100% woman-owned business**, **Street Collaborative** was established in 2014 in an effort to create a firm solely focused on growing foodservice clients. Street Collaborative has over 10 years of continuous professional practice with **more than \$50 million in foodservice projects** in the areas of restaurants, university dining, hospital dining, teaching kitchens, and refrigeration replacement. Over half of our restaurant clients are first time restaurateurs which gives us a unique insight into their needs. We have also accumulated a successful track record with restaurateurs, universities and hospitals. Repeat clients are the best compliment that a company can receive and as highlighted within this document. We have extensive repeat work in the foodservice realm for both new and renovation projects for various foodservice sectors.

While our design solutions focus around the specific needs of our clients, having worked for a variety of clients in 23 different states, allows our team to bring other experiences and viable solutions to the table.

Resources & Qualifications

Street Collaborative has served as the architect and foodservice designer for several multi-million dollar, foodservice projects, including an \$8,000,000 renovation of the 459 Dining Hall located on the Baton Rouge campus of LSU. Through our use of technology, we have **sufficient resources and staff** dedicated specifically for this project with JEDCO.

As profiled in Section K, all members of the **Street Collaborative** team have an extensive track record of successful experience with construction projects and more specifically foodservice. With a variety clients, our team has seen different solutions to fit specific challenges that can occur in the design of kitchens, walk-in refrigeration, and hoods. To further our firms experience, all employees are encouraged to be Foodservice Consultants Society International (FCSI) certified with 80% of our staff holding that certification. This experience will serve this project well.

Our largest projects are currently in construction and **our staff is able and waiting** for our next foodservice project. From a timing standpoint, we can meet immediately after selection and are eager to begin the design process with you.

Errors & Omissions

Street Collaborative will work with the Owner to resolve any errors and omissions in a fair and equitable way.

Professional References

BLDG 5
Brumby Broussard
225-256-2287

Elsie's Plate & Pie
Paul Dupre
225-636-5157

Red Stick Spice
Anne Milneck
225-930-9967

Chartwells
Jeff Nice
225-937-8557

Youth City Lab
Dustin LaFont
985-637-2907

Morrison Healthcare
Nova Witkowski
404-787-6623

TEC Professional Services Questionnaire

N. Use this space to provide any additional information or description of resources supporting Firm's qualifications for the proposed project.

Clients

We work closely with our clients to identify their needs & ideas and bring them to a reality, while priding ourselves in innovative design solutions that work within our clients' budgets and time frames. Our methodology is a hands-on educational approach that truly allows for a participatory relationship between the client and the design team. We actively participate in industry events in an effort to educate our clients through our experiences. Our services include, but are not limited to the following:

Operational Analysis
Existing Facility Analysis
Planning and Feasibility Studies
All design phases: Programming, Schematic Design, Design Development, Construction Documents, and Construction Administration
Plan Review and Coordination
Permit and Code Review
Cost estimating
Foodservice Equipment drawings and specifications
Culinary Product and Menu Development
Master Planning
Sustainable Design
Graphic Design
Branding
3D Rendering



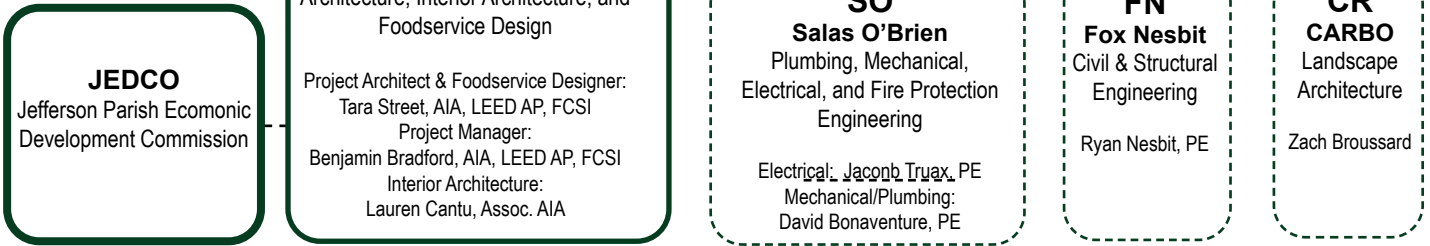
Sentara Albemarle Medical Center



TEC Professional Services Questionnaire

N. Use this space to provide any additional information or description of resources supporting Firm's qualifications for the proposed project.

Staff & Process



SC: **Concept Development** involves a variety of discussions, visioning sessions, research, and analysis to develop what will become the foundation for which the design is rooted in. This phase includes RESEARCH (Surveys, competition research, and trendspotting), ANALYTIC (location analysis, benchmarks for functional areas, and establishing key operating ratios), and BRANDING (what is your story? what is the culture?).

SC: **Pre-Design Phase.** This is our planning phase where we work diligently with our Clients to develop an organized program document that operates as our map during design. During this phase we evaluate current trends, conduct feasibility studies, and concept sketches and 3D studies. The following is addressed during the Pre-Design Phase: CULINARY PRODUCT & CONCEPT DEVELOPMENT, PROGRAMMING (process and procedure development, include kitchen work flows, student versus staff journey mapping, and functional area descriptions), DESIGN CONSIDERATIONS (establish and prioritize items such as storage, ventilation, lighting, acoustics, aroma, etc.), and CONCEPT DESIGN (space planning, concept sketches, finish and materiality reviews, and 3D studies). Engineering Consultants will conduct a site analysis and feasibility study during this phase.

SO, FN, and CR:
Principal Engineers
for site evaluation and
feasibility studies.

Design Phase. We work with our clients to ensure that their goals, project cost objectives, and programming requirements are met throughout the Design Phase as we develop plans, finalize layouts and outline equipment specifications and project components. Plans and specifications are produced with detail and specific attention is given to energy efficiency, equipment maintenance, facility maintenance, and the continuation of the educational and social environment is maintained. We work through the following phases:

SC: **Schematic Design.** We use the information from the programming phase to develop a schematic level 3D Revit model. Optional layouts can be provided for special areas of consideration. We meet with all Client representatives (representatives can be students, staff, operations, facilities, etc. as determined with Client) to review and comment on the schematic designs. Preliminary cost estimates, including foodservice equipment will be provided as well. Engineering consultants will produce narratives per discipline noting systems to be implements.

SO, FN, and CR:
Principal Engineers

Design Development. Street Collaborative will provide extensive design information for the client to review, which includes an itemized equipment plan, itemized cost estimate specific to the project, itemized preliminary MEP utility schedules, supporting LEED items if necessary, equipment cut sheets, and 3D renderings. We are available to meet with the client to review every detail to ensure their satisfaction with the design and equipment package. Foodservice equipment plans noting electrical, plumbing, mechanical, and special conditions along with schedules noting all utility connections are produced for coordination with the Engineering Consultants. We conduct various meetings where we review all components in detail to assure the Engineers understand the scope of work.

SC:
All team members

SO, FN, and CR:
All team members

Construction Documents. During this phase, we document all physical components as well as building requirements needed for the facility. All slab depressions, trench drain cutouts, beverage conduits, as well as wall blocking requirements are noted and custom equipment and millwork details are provided as required for the project. General mechanical, electrical, and plumbing coordination notes are also provided. Additionally, we assist in completing forms required for health department permit, handle submissions, and review responses.

SC:
All team members

SO, FN, and CR:
Principal Engineers

Permit. We handle all permit submissions, including assisting the operations team in completing forms required for foodservice operating permits. Our permit coordination efforts start at project conception. We believe early involvement with the Health Department is a must to achieve an informed design and develop the relationships necessary to move the documents quickly through the review process to achieve permit approval.

Construction Administration. We will review all related shop drawings, including but not limited to: review of millwork shop drawings for correct placement of equipment cutouts and sneeze guards, foodservice equipment submittal review, hood and freezer/cooler shop drawings, and sneeze guard submittals. We are accustomed to conducting these reviews live post desk review (go-to meeting) with all related disciplines to ensure proper coordination. Outside of submittals we are accustomed to responding to RFI's, attending weekly teleconferences, site visits as required, punch-list, and any other various construction related tasks.

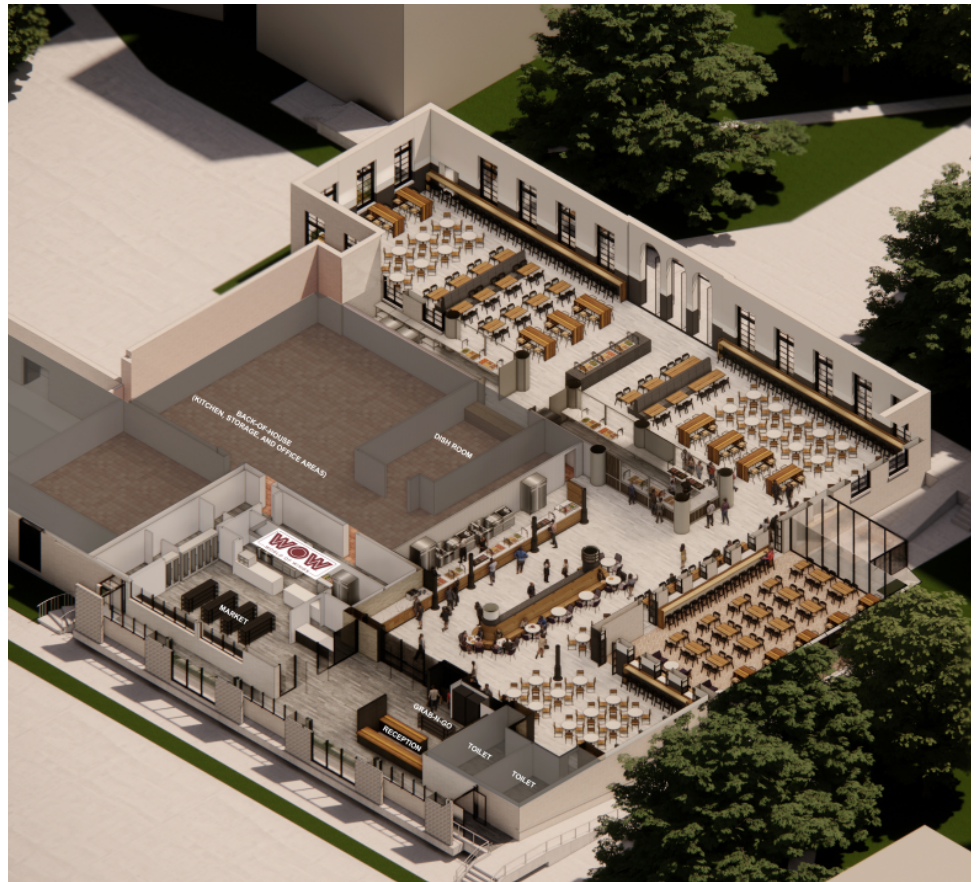
TEC Professional Services Questionnaire

N. Use this space to provide any additional information or description of resources supporting Firm's qualifications for the proposed project.

Past Performance | Project 1

The 459 Dining Hall Renovation

This project includes a complete interior rebuild within the existing 21,000 sf building. The new design includes 9 serving stations including an allergen station, 2 restaurants, a convenient store, seating for 400 students, a full HVAC replacement and a full building generator. Services included architectural, foodservice design, interiors, furnishings, & engineering services.



TEC Professional Services Questionnaire

N. Use this space to provide any additional information or description of resources supporting Firm's qualifications for the proposed project.

Past Performance | Project 2

Youth City Lab

Youth City Lab is a 10,726 sf renovation of a church building to house a new workforce focused teen center. The center will include barber, bike repair, and foodservice training for our youth. Education focused on interviewing, public speaking, and interpersonal skills will also be a priority. The construction for this project will be completed in the summer of 2025.



TEC Professional Services Questionnaire

N. Use this space to provide any additional information or description of resources supporting Firm's qualifications for the proposed project.

Past Performance | Project 3

Red Stick Spice Teaching Kitchen

This project is a tenant buildout within an existing strip center in Baton Rouge, Louisiana. This is an expansion of the spice shop that Street Collaborative also designed. The teaching kitchen includes 4 teaching zones set in a residential setting. It also includes a commercial dish area and storage.



TEC Professional Services Questionnaire

N. Use this space to provide any additional information or description of resources supporting Firm's qualifications for the proposed project.

Kitchen Past Performance | Project 1

Elsie's Plate & Pie

Elsie's is a renovation of a 4,000 square-foot, historic post office into an new restaurant. The project includes a full kitchen, dry and cold storage, a small service yard, a bar, and dining space. Street Collaborative was the Architect and Foodservice Designer for the project.



TEC Professional Services Questionnaire

N. Use this space to provide any additional information or description of resources supporting Firm's qualifications for the proposed project.

Kitchen Past Performance | Project 2

BLDG 5

BLDG 5 is a 2,300 sf kitchen, porch, private dining, and roof deck addition to a renovated residential garage into a market, restaurant, and meal delivery kitchen. Located under the Perkins Road Railroad overpass, it reacted a unique dining experience.

