



# RESTAURANT DESIGN AND SALES

Job Title: **Senior Food Service Designer / Consultant**

Direct Report: General Manager

Hours: Monday – Friday with flexibility and some travel

Compensation: Salary (DOE) + Profit Share Structure + Benefits Package

Location: Bellevue, WA

## **Key Result Areas:**

- Produce & develop highly functional food service designs, working plans and equipment specifications. Advise clients & mentor subordinates with smartly designed food service space plans. The designs will utilize the latest technological advances in equipment and current flow and ergonomic concepts to ensure that kitchen production capabilities, labor and energy efficiency will be maximized

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## **Duties:**

- Confer with clients to determine planning factors such as, preferences, purpose, function and budget
- Work directly with clients and manage/deliver the entire design process and project scope of work. This includes client presentations, schematic concept design thru to final construction drawings, specifications & all required documentation
- Responsible for leading, managing and mentoring design department team members
- Responsible for scheduling and managing the projects, and the design process workflow in the design department
- Quality Control - Vendor Submittals & Shop Drawings
- Project Electronic File Management and Records Keeping

## **Skills & Experience:**

- 5-10 years – Commercial Food Service Kitchen Design Consulting experience
- Demonstrated history of design department leadership & management
- Demonstrated advanced written & oral communication abilities
- Possess strong analytical and project management skills
- Ability to maintain positive attitude under pressure and work effectively with diverse client types and design department team
- Expert level Auto CAD & KCL user. Revit & 3D Modeling skills proficiency would be a plus.
- Possess strong competency using Auto Quotes & all Microsoft Office Suite products (Word, Excel, Power Point, Outlook)
- Competency using Microsoft Project & Adobe Professional
- Expert knowledge of Architectural, Mechanical, Electrical & Plumbing technical requirements
- Proven experience with FF & E budgeting and cost estimating
- Deep understanding of sheet metal fabrication and millwork construction

## **Education:**

- Bachelor or higher in Business, Technical or related

## **Preferred Accreditations:**

- FCSI
- CFSP

## **About the Company:**

Restaurant Design & Sales / Galley Design & Sales (RDS/GDS) is a team of professional food and beverage consultants and recognized design build leaders for the land and marine market space, providing specialized alternative custom solutions worldwide.

Our mission is to provide a collaborative relationship in which our clients' needs are responded to with creative solutions that stand out in the industry, while respecting budget, timeline, site, cultural and environmental constraints.

Our team culture embraces the values of enthusiasm and toughness. We are prepared, reliable and conduct our business affairs honestly. Collaborative teamwork within promotes growth and is part of our core and foundation.

Learn more about our company at our websites:

[www.restaurantdesignandsales.com](http://www.restaurantdesignandsales.com)

[www.galleydesignandsales.com](http://www.galleydesignandsales.com)

**Qualified candidates please reply to: [info@restaurantdesignandsales.com](mailto:info@restaurantdesignandsales.com)**

**All candidates should include a cover letter, professional references and salary requirements.**