

simplifying foodservice design

FOOD STRATEGY



hospitals

laundries

bars

foodservice

restaurants

franchises

Commercial kitchens

butcher

bakery

schools

aged care



FOODSERVICE DESIGN & CONSULTANCY

COUNCIL APPLICATIONS

SPECIFICATIONS & TENDERING

CONTRACT MANAGEMENT

INTERIOR DESIGN & CONCEPTS

COMMERCIAL KITCHEN & FOODSERVICE DESIGN SPECIALISTS
INTERNATIONALLY ACCREDITED
HACCP & HEALTH COMPLIANT
SUSTAINABLE DESIGN
REVIT & AUTOCAD 3D
OVER 7000 REVIT LIBRARY BLOCKS
CONSTRUCTION READY PLANS
AUSTRALIA NEW ZEALAND

Intelligent Design for Foodservice | Hospitality | Retail

Food Strategy Australia New Zealand.

**Do your designs communicate?
Let us simplify your project by giving you highly detailed accurate designs that communicate your vision. No guesswork. Easy.**

Foodservice design is a specialised field incorporating complex knowledge of design, construction, commercial equipment, foodservice, work flows, HACCP, building and health codes.

Meet your budget and time restraints with fully detailed and accurate designs that communicate your vision to all your stakeholders—on their level: builders, catering equipment suppliers, banks, councils, chefs, staff.

Reduce risks with designs documented to high level construction standard; incorporating operational loads and 3D visuals to ensure budget, time and operational excellence of your project. More than a concept...working for you or your architect.

Food Strategy is internationally accredited by www.fcsi.org (Foodservice Consultant's Society International), tested annually and holds memberships to key industry associations.

Compare our designs.

All comments replied to personally. Sign up!

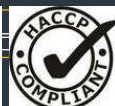
You can find everything on our website:

www.FoodStrategy.com.au

Local people—Global Vision



WWW.FOODSTRATEGY.COM.AU



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