



COMMERCIAL KITCHEN CONSTRUCTION AND RESTAURANT MAKEOVERS

Services focus
on:

Understanding
supply and
demand

Researching the
opportunities

Liaising with
economic
development
officers

Outlining options

Coordinating
professional
services

Budgeting

Building or Remodelling a Kitchen or Restaurant?

Let us help you

We customize the design and construction of commercial kitchens and restaurants on First Nations. We support your economic development team or Chief and Council to assess your opportunities for new kitchen construction as well as remodelling of dated or nonfunctional kitchens.

Whether you want to build a kitchen for shared community cooking, health education, catering, or daily meal preparation for seniors or students, we have the tools to guide you through the decision-making process. We can help. If all you need is to give your restaurant a makeover with a new menu and new look, we can do that, too!

Our approach is to investigate the issues with your existing facility through a site visit and inspection and a talk to your cooks, caterers, and other users of your kitchen. We'll ask you what your long term goals are as well as the budget and timelines you are working with. Share your business plan with us and we will supplement it with our own research.

We consider building and equipment age and condition, demand within the community for food products and services, and resources for construction, staffing, project management, building maintenance, and business management before making any plans. We focus on practical strategies to help you achieve your objectives, whether you are aiming to create employment stimulate tourism or enhance the quality of life for local residents.

Restaurant construction or remodelling will require the same process as described above. But it will also require collecting information from restaurant customers (existing or potential), management, staff, local business competitors, and legal advisors to help confirm restaurant needs and priorities.



Then when we coordinate architects, engineers, general contractors, interior designers, food and beverage manufacturers and suppliers, equipment suppliers and other required professional services, we will be equipped to ask the questions you didn't think about so that we can supply you with a project plan. After that, it's go time!



CONTACT US

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The Consultants:

Chef David Wolfman

David is a First Nations TV Chef, host and executive producer of *Cooking with the Wolfman*, aired on APTN in Canada and FNX in the US. He is also a classically trained chef with



over 30 years of industry experience and is a Culinary Arts Professor at George Brown College in Toronto, Canada. He teaches international cuisine and hospitality, cultural influences in food, and food and beverage management to students from around the world.

Marlene Finn

Marlene is a Metis educator and consults in indigenous education and business. Marlene is the former Vice President of the Canadian Council for Aboriginal Business, the former Director of the National Aboriginal Achievement Awards and a former high school teacher of Business Studies for the Toronto District School Board. She has worked in conference planning, marketing and television production but now operates her own indigenous education and research consulting business.

