

KITCHEN DESIGNING & CONSULTANCY:

1. Pre- Designing –

- Taking a detailed brief from the company representative identified by you on food and beverage functioning.
- Final brief in draft format
- Complete analysis of site for the existing conditions and related aspects that would need to be planned for designing & tendering.

2. Designing –

- Development of detailed design, layouts and make zoning of different areas covering the following physical areas –
 - Storage facilities for dry and cold storage
 - Receiving and Packing area
 - Pre-preparation area- vegetables, meats, sauces, other;
 - Pantry area, Wash up area;
 - Hot Kitchen
 - Cold Kitchen
 - Butchery
 - Staff change room
 - Pot-wash system
 - All F & B area
 - Any such other area as required
- Location and design details of other supporting fixtures in the kitchen.
- Designing all areas in auto cad 'to scale' layouts.
- Prepare plan drawings for the kitchen, indicating equipment locations, equipment schedule.
- Plan revision as many times as necessary based on several discussions and approvals and being not limited to any particular numbers.
- Provide Final equipment list, all equipment drawing/layout, equipment material specification with equipment schedule.
- Provide Plumbing inlet/outlet point indication drawing/layout.
- Provide Electrical point indication drawings/layout.
- Provide Gas point indication drawings/layout.
- Provide Hot Zone drawings with CFM requirement for the hoods and general ventilation grills.
- Provide exhaust and ventilation system point indication drawing/layouts with specification of material
- Provide individual standard imported/domestic equipment BOQ and tender drawing.

3. Post Designing –

- Co- ordinate with company representative/PMC/architect time to time, as required for best result of work

- Rendering technical advice if any site related problem by visiting the site as and when required for co-ordination meetings with client/PMC & other agencies at site. Also to be available for inspection of various capital equipment's at manufacturer's place.
- Shall attend weekly site meeting with projects during construction phase and update TFS management on the progress.
- Schedule site meetings, audit progress, etc; Prepare Snag list.
- Provide supplier and equipment information and details.
- Provide and assist in selection, identification, negotiation of supplier and equipments.
- Checks and ensures supply of equipments, custom built equipments; as per specification through factory drawing and inspection of materials.
- Inspect and ensure successful commissioning of equipment done by vendor under Kitchen consultant supervision and their certification.
- Post successful handover, submit 3 sets of documents file with each & every details of built drawing with all guarantee/warranty certificates, manuals, do's and don'ts document with AutoCAD drawings.

Execution and issue management

- Undertake preparatory activities at site such as co-ordination with architect, vendors, fabricators, contractors, necessary inspection and site visits; share/discuss drawings and layouts etc., amongst others, as required for commencement of Works.
- Ensure materials used are identical in terms of quantity and quality as mentioned in the Bill of Quantity or Approved by Architect/COMPANY.
- Escalate issues / bottlenecks and concerns to **Authorized Representative/PMC** on the same day and provide support in expediting the same. Any delay in raising issues / bottlenecks and concerns on part of the CONSULTANT shall not be considered as part of agreed time schedule.
- Escalate site requirements to **Authorized Representative/PMC**.

Commissioning and support during commissioning

- Test, prove performance and commission developed Works.
- Support COMPANY in commissioning of the entire scope of work in this contract for Project.