



elite | studioe

design | develop | deliver



✓ elite | studio e
✓ is a complete
✓ foodservice
✓ solutions firm
✓ providing services
from concept to
completion.



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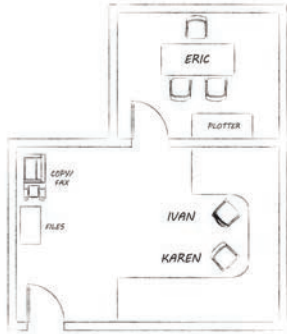


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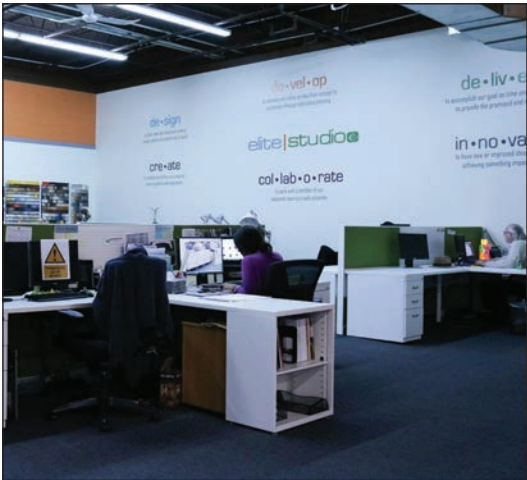


Studio e Design Group opens as a second division adding design expertise to our capabilities

2005

Add a dedicated Interior Design department in Studio e Design Group

2012



Become one of the first company's in our industry to utilize virtual reality in presentations; gain national recognition from *Forbes*

2016

Expand NY Headquarters to accommodate our growing team and Launch Team e Locations in Atlanta, GA, and Tulsa, OK

2018



2000

elite | studio e was founded as Elite Foodservice Equipment Co. specializing in refreshes and retrofits

2006

Expand our reach to Washington, D.C. and Boston, M.A.

2007

Begin managing turnkey projects and Significant growth of Studio E Design Group

2009

Establish dedicated Project Management and Project Administration teams

2013

Elite Foodservice Equipment and Studio E Design Group combine to form one unified solution, elite | studio e

2015

Expand our headquarters to build a collaborative studio and work, live, play space

2014

Create a Marketing Department with brand and graphic professionals



2017

elite | studio e publishes *A Taste of the Trend* food hall study and Unveils 360° tours to view completed project sites

2019

Open Western Regional Office in Denver, CO, and Team e Locations in Colorado Springs, CO, and Philadelphia, PA

2004

Portfolio expands from weekend refreshes to take on major projects

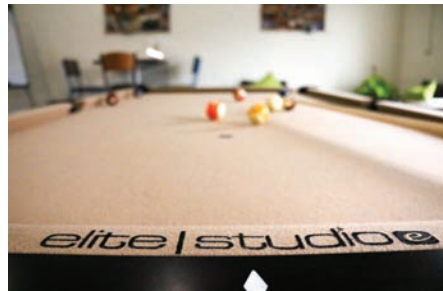
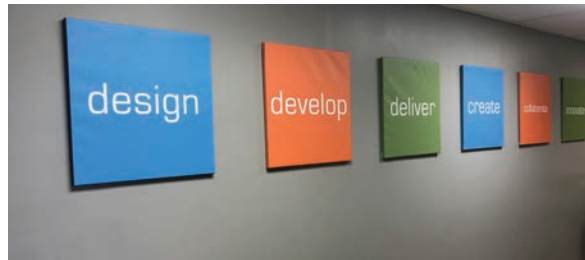


FIRM PROFILE/BACKGROUND

elite | studio e is the solution to enhancing your customer's dining experiences. A design, build and consulting firm, we pair our enthusiasm for foodservice design and project management with a wide range of technical expertise and competencies, many of which are the skills required to support a partnership with your company.

In 2000, Eric D. Weiss founded our company on the basis of six pillars — design, develop, deliver, create, collaborate and innovate. At the time, with more than 20 years in the industry, Eric believed there was a better approach to the business model. Acting on his instinct, a team of three became a foodservice design consultant, kitchen equipment contractor and project management firm under one roof. The team prided itself on communicating critical steps during the design, build and supply process.

Today, with more than 50 people in locations across the country, we still maintain those six pillars. We are proud of our communication, teamwork and love for thinking up new and improved solutions. The elite | studio e team strives to apply innovation to every single project that we craft. We'll collaborate with you to enhance the dining experience, to incorporate a wow factor for your consumers and to make sure the space is functional.



SERVICES

Market & Brand

- Concept & Brand Development
- Logo Design
- Brand Standards
- Presentations

Design & Consult

- Foodservice Design
- 3D Renderings
- Virtual Reality Experiences
- Interior Design
- Budget Management
- Construction Drawings
- Master Planning

Build & Supply

- Construction Management
- Design Team & Build Team Coordination
- Foodservice Equipment Installation & Provider
- Millwork & Custom Fabrication Installation & Provider
- Furniture Supplier & Specifier





Two years ago elite | studio e published *A Taste of the Trend*, an inside look at eight Manhattan-based food halls. Since then, we've had the opportunity to partner on many similar projects in the hospitality, business and industry, and higher education foodservice sectors. These include designing and/or building BNY Mellon in Manhattan, NY; The Beat in Boston, MA; and George Comfort & Sons in Manhattan, NY.

Food photos were taken as part of our research for *A Taste of the Trend*.



PROJECT EXPERIENCE

BUSINESS & INDUSTRY EXPERIENCE

We've collaborated with more than 25% of the companies on the 2018 Fortune 500 list.

ANN INC.

Goldman Sachs

Johnson & Johnson

LOWE'S

BNY MELLON

NIKE

aetna®

moderna™

EY Building a better working world

MetLife®

KRAMER LEVIN
KRAMER LEVIN NAFTALIS & FRANKEL LLP

Scotiabank



REGENERON

Our team was challenged with taking a traditional scatter system café and renovating the space to convey a marketplace inspired feel. Working with the operator and client, elite | studio e created renderings of the conceptual design to help illustrate the vision. As a result of our creative ideas, ability to infuse operator brands and efforts to work with some of the existing finishes and equipment, we were brought on board to specify, supply and build Regeneron's The Market.



Our team had the opportunity to build out multiple employee pantries and a bar with resimercial equipment. We coordinated with the architect to create an equipment fascia that blends in with the millwork.

MEDIA & TECHNOLOGY EXPERIENCE



Located on the 49th floor of a Manhattan skyscraper in Hudson Yards, SAP's coffee bar is one of countless city projects our team has designed and built. The view on the 49th floor is spectacular, which is why we placed the coffee bar facing the windows. Not only do the sight lines remain unobstructed, but the concept gets the natural light it deserves. elite | studio e also designed and built the back of house area for Executive Dining Room on the 52nd floor.



Bloomberg

Google

SiriusXM
SATELLITE RADIO

CBS

SONY

shutterstock

ROGERS

ebay

GANNETT

R/GA

Microsoft

SAMSUNG

Step into this space with a 360° tour, a technology used since 2017 to view built projects.
www.elitestudioe.com/360

HEALTHCARE & SENIOR LIVING

EXPERIENCE



< < < < < elite | studio e partnered with a managed foodservice provider to create a flexible and functional café concept. Our team spearheaded the idea from the brand guidelines to the implementation of several locations. The concept rotates its core offering using the operator's existing brands. In addition, the visually driven ambiance changes to compliment the menu and transform the space. The Wake Forest Baptist Medical Center is the first location to implement this concept.



MANUFACTURING PLANTS

EXPERIENCE



Relocating to a new manufacturing plant in a brand new building, the main goal of the new café was to be more about the employee — their time, their health and their palette.

To achieve this goal, several things were taken into consideration. In regard to time, a space that allows for easy flow and quick speed of service was a priority. However, there needed to be a balance between that and the menu options. Working with the operator, we specified and installed equipment that allowed for an increase in menu options, including the availability of made-to-order meals.

Although aesthetics took a back seat, the client desired a nicer space than a traditional manufacturing plant café. The elite | studio e team chose durable finishes that were aesthetically pleasing. A similar look carries into the employee pantry.



K-12 & CHARTER SCHOOLS

EXPERIENCE



For this high school in Quakertown, PA, elite | studio e was hired to create an additional dining experience outside the cafeteria. Our team envisioned a bistro featuring a coffee bar,

pre-made hot and cold sandwiches, and grab & go items. The design combined current trends and school spirit. Ultimately elite | studio e's scope of work included the conceptual design, technical design and building of this new dining experience.



Designed for Choate Rosemary Hall, a charter school in Connecticut, the client desired an esteemed university feel for the café and dining hall. Stone countertops, wood accents and a food forward atmosphere were all highlights of the design.



CHOATE
ROSEMARY HALL

HIGHER EDUCATION

EXPERIENCE



Our team conceptualized the design, created construction documents and budgets, and lead the renovation of this campus lodge including hiring the architects and engineers. The turnkey project was a rush as the university wanted it completed in the summer when fewer students were on campus. The scope was a gut renovation that would modernize a snack bar, micromarket, juice bar and introduce seating zones into the dining experience.



elite | studio e was involved with bringing a Freight Farm to Stony Brook University. The recycled shipping container can produce approximately 1,000 heads of a lettuce a week for the university salad production. SBU is the nation's first college to install a Freight Farm on campus and received news coverage across the country for it.

GOVERNMENT

EXPERIENCE



For several years, elite | studio e has been designing, building and consulting on projects at the National Institute of Health campus in Washington, D.C. The micromarket and coffee bar pictured are adjacent from each other and located in a building lobby.

The goal of the initial design was to take a dated bistro and create an experience with a marketplace feel for patients, families and staff to enjoy. elite | studio e’s scope for this project encompassed everything needed from concept to completion.



Georgia Building Authority’s Marketplace 244 Project consisted of the relocation and overhaul of the foodservice operation and customer experience. To capture an outside audience, the cafe was proposed to be moved from the 6th floor to the ground floor, comprised of 13,000 square feet of unoccupied office space. In an

effort to keep FF&E costs low due to heavy infrastructure and construction costs associated with this relocation, elite | studio e was tasked with performing a detailed survey of equipment inventories from several locations to reuse in the new design, including millwork in need of a refacing.



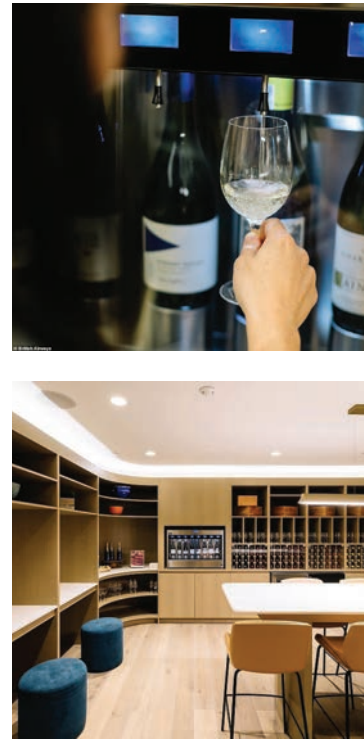
To ensure the operation was fully functioning on a rapid timeline, elite | studio e was brought on to handle this project in a turnkey fashion, providing all design, procurement, and construction services for the project.



Due to the high volume of projects in Georgia, elite | studio e opened its first **Team e Location** in this region.

LEISURE & HOSPITALITY

EXPERIENCE



British Airways is investing heavily in new lounges and passenger amenities, and Galleries First at John F. Kennedy International Airport is among the first spaces to undergo a drastic makeover. The elite | studio e team is proud to have been part of this transformation which provides a sleek and sophisticated experience for fliers. It features boutique dining, a bar, a wine tasting area and other areas suitable for business and leisure travelers. This renovation was written about in numerous travel publications and blogs, including *Travel + Leisure* and *Business Traveler*.



Smithsonian
Institution



Our scope of work at the historic Breakers in Palm Beach, Florida, included creating a conceptual design for a café, dining room and coffee bar that provides an employee dining experience worthy of The Breakers' name. As part of the presentation, our visual specialists created a virtual reality experience.



GILEAD



Competing with local companies in California's Bay Area for good talent, Gilead Sciences desired a new dining space on its campus to enhance the amenity offering. The café aimed to have an executive level feel, bring the food forward and incorporate many conveniences, including pre-order kiosks. elite | studio e has designed and built cafés in multiple buildings on this Foster City, CA, campus.

Our team's scope for this coffee bar in Alphretta, GA, included the foodservice design and turnkey construction services. elite | studio e provides concept to completion solutions for this financial services firm's offices across the country.



THE TEAM

When you work with elite | studio e, no matter what phase your solution requires, **50+** individuals with varied expertise are on your team too.



Eric D. Weiss
President & CEO

Education

Bachelor of Arts in Social Science
Stony Brook University

Professional Affiliations

AJC Food Service & Hospitality Division
Society for Hospitality and Foodservice Management

On January 1, 2000, elite | studio e opened its doors to the new millennium! Founded on the prior 20 years of client and vendor relationship development by Eric D. Weiss, elite | studio e emerged as the solution necessary to bring form and function together to the corporate and institutional dining arena. Eric's reputation as the “go to” expert in retrofitting existing dining facilities was the foundation for the start of this new enterprise.

Upon opening, the company had a 400 square foot office and a staff of three, including Eric and his nephew, Ivan. It wasn't long before their style and method of doing business caught the market by storm. Initially producing functional and budget-minded design concepts via traditional design methods, Eric had a vision to become state of the art and offer cutting edge designs utilizing the latest and greatest technology available. To achieve this, Eric believed the future lied in the hands of the next generation of talent. This combined with the market's need for a source of innovative, new millennium ideas and concepts, led Eric to form Studio e Design Group in 2005. Clients could now come to the company for traditional dealer services and full-fledged design and consulting services.

Both divisions flourished independently, but the market desired a single source solution for many project needs and the notion of design/build was beginning to arise. Eric believed the company had reached its pinnacle and full understanding of purpose to the industry. He decided to blend both divisions into a single name, elite | studio e. Regardless of what clients needed, experts on all teams — marketing, interior design, foodservice design, project management — would be available to consult and assist from start to finish on a project.

Today, the elite | studio e team calls a 6,000 square foot collaborative work/play environment its New York headquarters. In addition, the company opened an office in Denver, CO, and team e locations in key business regions in the Southeast, West and Midwest United States.

Besides running the company, Eric serves on a number of industry and civic committees, including the AJC Foodservice & Hospitality Division, which honored him in 2019. He has also written several articles for *New York Food Review* magazine. Eric takes great pride in elite | studio e's growth, accolades and press.



Ivan J. Weiss

Executive Vice President & COO

Education

Bachelor of Science, Economics
Concentration in Business Management
Stony Brook University

Certifications/Accreditations

Certified Foodservice Professional (CFSP)

Professional Affiliations

National Association of College
& University Food Services
Society for Hospitality and Foodservice Management

Relevant Experience

AllState, Chicago, IL
California Academy of Sciences, San Francisco, CA
Disney World, Orlando, FL
Google, Atlanta, GA
Mayo Clinic, Rochester, MN
Notre Dame University, Notre Dame, IN
Hudson Yards Redevelopment Projects, Manhattan, NY

A leader at elite | studio since its inception, Ivan has involvement and experience in every aspect of our company — design, project management, account executive and as a principal. Under his leadership, the company has not only grown in size, but continues to develop new expertise as elite | studio e creates solutions for foodservice providers. These include being among the first in the industry to utilize Revit for design and offer 360° tours as a means to virtually experience a built space.

Ivan is responsible for all day-to-day operations of the entire company, but his passion is rooted in project design. With more than 20 years of experience Ivan has learned to understand our industry from the foodservice management perspective, including operational knowledge, flow expertise and revenue generation for our clients. In addition, he brings expertise to the team in construction management, architectural/engineering design and the overall entire project phases. This allows Ivan to not only serve as leadership, but also continue to educate the team and be part of the solutions elite | studio e provides.

Ivan has also had projects written up in *Food Equipment Reports* and *Food Management*; he has been interviewed for business blogs. An active member of the Society for Hospitality and Foodservice Management, he has spoken at several of the organization's events, including the Critical Issues Conference; has lead peer groups at the National Conference; and written articles for some of its publications. Ivan is also on the faculty rotation for FS Boot Camp.



Joshua D. Mass

Executive Vice President

Accreditations and Certifications

Microsoft Certified Professional

Relevant Experience

Boehringer Ingelheim, Athens, GA
Gilead Sciences, Inc., Foster City, CA
Hawaii State Hospital, Honolulu, HI
Johnson & Johnson Portfolio
Julliard School, Manhattan, NY
Memorial Sloan Kettering Cancer
Center Portfolio
MetLife Portfolio
Penn Mutual, Horsham, PA
SEI Investments Company, Oaks, PA

Josh’s extensive knowledge and capabilities have contributed to his success at elite | studio e. Having been with the company nearly 20 years, Josh has risen to the role of Executive Vice President.

In this position, Josh travels coast to coast primarily managing multi-million-dollar national accounts; many of them appearing on the *Forbes* Global 2000 list of the world’s largest public companies. Most of this clientele have multiple campus locations and, as a result, Josh is involved with developing these foodservice programs to ensure that the offering is diversified, and that consumer traffic flows well through each amenity space. To be successful in this portfolio, Josh collaborates with all project stakeholders including end user, facility management groups, foodservice operators, architects, engineers and interior designers.

Josh is also familiar with a variety of compliancy programs related to project construction. He is often specifying new equipment technologies that contribute to the level achieved by a LEED certified building. In addition, Josh manages projects that require ISNetworld and Avetta safety programs.



Aaron M. Weiss

Vice President, Project Solutions

Education

Bachelor of Arts, Media & Communications
SUNY Old Westbury

Certifications/Accreditations

Certified Foodservice Professional (CFSP)

Professional Affiliations

International Facilities Management
Association, New York City Chapter
Society for Hospitality and Foodservice
Management

Relevant Experience

Department of Homeland Security
Washington, D.C.
Georgia Building Authority, Atlanta, GA
Horizon Blue Cross Blue Shield, Newark, NJ
National Foreign Affairs Training Center
Washington, D.C.
Regeneration, Tarrytown, NY
Volvo, Shippensburg, PA

Aaron, whose career evolved at elite | studio e, has carried the roles of Foodservice Designer, Estimator, Project Manager and Assistant Vice President. Now the Vice President of Project Solutions, Aaron oversees the Project Solutions teams based out of New York, Colorado and Oklahoma. With his knowledge and passion for design and construction, Aaron mentors the team to ensure all designs consider the challenges and circumstances unique to every project.

In addition to his leadership responsibilities, Aaron continues to be involved with all realms of a project from its inception to its completion. He has lead projects of all sizes. Of note is Horizon Blue Cross Blue Shield in Newark, NJ, which was published in *Total Foodservice*; several project sites at National Institute of Health in Washington, D.C.; and the Delta Headquarters in Atlanta, GA.

Involved in numerous professional organizations, Aaron has had the opportunity to speak at the Society for Hospitality and Foodservice Management Critical Issues Conference and previously served on its Membership Committee.



John T. Brooks IV

Vice President, Design & Build

Team e Location | Philadelphia, PA

John's history in the foodservice and hospitality industry dates back to his childhood. His father worked at a restaurant supply and equipment company. Always interested in what his dad was up to; John was hired in 1993 as a designer and salesperson.

Since then, John has established himself as a driven individual who puts the clients' needs first. He has designed and built projects in AutoCAD and via freehand drafting; developed project management tracking software; created branding concepts for partners; and more. From 2003 to 2016, John worked at Singer Equipment focusing on national contract design and sales while overseeing a team of 12.

John's success is measured by his relationships with his clients during his 25+ years in the industry and by the caliber of his work. Some projects of note include designing, selling, and installing the Staten Island Stadium, and creating, managing and completing the work for more than 75 Washington, D.C. public schools in one summer.

Professional Affiliations

Society for Hospitality and Foodservice Management

Volunteer Work

Big Brothers Big Sisters of America

Relevant Experience

IBM Portfolio
Ilani Casino, Washington, D.C.
Mohegan Sun Casino, Uncasville, CT
Raythenon Portfolio
Staten Island Stadium, Staten Island, NY
QVC Portfolio
Verizon Portfolio



Seth Prager

*Vice President
Project Solutions*

As Vice President of Project Solutions, Seth collaborates with clients, operators, our team and others involved with a project to identify, design, develop and implement foodservice solutions. He has worked on countless projects throughout his career, including national accounts and some of our largest projects like Bank of America Plaza.

Seth has worked at elite | studio e for more than 10 years gaining experience in all aspects of commercial foodservice project design and implementation. His responsibilities have included Design Department Manager, Project Manager and Project Estimator. In addition, Seth has also been employed by other companies in the foodservice and hospitality industries.

A member of the Society for Hospitality and Foodservice Management, Seth is a contributor to its monthly newsletter and previously chaired and served on the organization's Membership Committee.

Education

Bachelor of Arts, Political Science
University of Buffalo

Certifications/Accreditations

Certified Foodservice Professional
LEED Green Associate

Occupational Safety & Health Administration
Outreach Training Program

Professional Affiliations

International Facilities Management Association
National Association of College & University
Food Services
Society for Hospitality and Foodservice Management

Relevant Experience

Anadarko, Houston, TX
Bank of America Plaza, Atlanta, GA
Bloomberg Headquarters, Manhattan, NY
CSX, Jacksonville, FL
Disneyland, Anaheim, CA
Kramer, Levin, Naftalis, Frankel, LLP, Manhattan, NY
Novartis Portfolio
The Palms, Las Vegas, NV



Chad S. Weiss

Vice President, Project Solutions

Education

Bachelor of Arts, Communications
University of Buffalo

Certifications/Accreditations

Certified Foodservice Professional

Professional Affiliations

Society for Hospitality and
Foodservice Management

Relevant Experience

BNY Mellon, Manhattan, NY
Brown Forman, Louisville, KY
EY, Hoboken, NJ & Manhattan, NY
Horizon Blue Cross Blue Shield, Newark, NJ
R/GA, Manhattan, NY
University of Maine, Farmington, ME
University of Notre Dame, Notre Dame, IN
U.S. Army, Undisclosed National Locations

From conceptual design to finished product, Chad is experienced in all areas of foodservice. Before becoming a Vice President of Project Solutions, he managed our Studio e Division, a team of four different departments. In this role, Chad encouraged department collaboration and inspired our team with his drive to learn all areas of the industry to ensure a quality product is delivered. In previous roles, he introduced ideas to clients through visual presentations and designed diverse spaces for healthcare, educational, business and industry, and leisure clientele.

Chad has taken his experiences and knowledge of industry trends to design and build some of our company’s most notable projects. These include a food hall-inspired dining experience for BNY Mellon in Manhattan, NY; a master design plan for West Virginia University; and experiences at several Bristol Senior Living locations.

Passionate about new technologies, Chad is also responsible for spearheading our virtual reality experiences and 360° degree tours. As a result, he has been mentioned in publications such as *Forbes*, *Total Foodservice* and *Newsday*.



Erik K. Davidson

*Senior Associate
Project Solutions*

Team e Location | Tulsa, OK

Education

Bachelor of Science, Business
Oklahoma Wesleyan University

Relevant Experience

BP Helios Plaza, Houston, TX
Brittany Woods Middle School, St. Louis, MO
Downstream Casino Resort, Quapaw, OK
Fannie Mae, Washington, D.C.
International Monetary Fund, Washington, D.C.
Toyota, Blue Springs, MI
West Virginia University, Morgantown, WV

With 40 years of experience in the foodservice industry, Erik Davidson joined elite | studio e in 2018 opening the company’s first Team e Location in Tulsa, OK. During his 40-year career in the foodservice industry, Erik has managed several restaurants, owned fast-food restaurants and spent 21 years working with kitchen equipment contractors on hundreds of projects.

Most recently, Erik has been employed at Curtis Restaurant Supply as a Project Manager/Designer, as well as fulfilling the role of Foodservice Consultant for many projects. He managed all kitchen projects from the time it is awarded to its final completion. Erik’s portfolio focuses on hospitality and leisure projects, including Downstream Casino Resort, Oklahoma State University, Shagri-La Spa Resort and Oneok Field.



Ben Pollock

Senior Associate
Project Solutions

Team e Location
Colorado Springs, CO

Education

Solar Engineering and Architectural Design
Orange Coast College

Professional Affiliations

Associate Architect to Ardeshir Bahar, Architect
A.I.A
Construction Specifications Institute
Denver & Pikes Peak Chapters
U.S. Green Building Council

Relevant Experience

Boeing, Everett, WA
Boulder Reservoir Visitor Center, Boulder, CO
California State University, Sacramento, CA
Colorado College, Colorado Springs, CO
HP, Corvallis, OR
IBM, Almaden, CA
Red River Brewing Co., Red River, NM
University of Colorado, Colorado Springs, CO
University of South Dakota, Vermillion, SD

As a Senior Associate of Project Solutions, Ben Pollock is the direct liaison between the client stakeholders and the design team. With more than 30 years of experience dedicated to the foodservice industry, Ben has the in-depth knowledge and skills leadership required to coordinate projects and ensure a quality installation.

Ben supervises and conducts complete project design and manages all project planning functions relevant to the implementation of the design. Coordinating project development, design functions, utility and space requirements, Ben contributes valuable insight into the planning, engineering, foodservice equipment specifications and documentation process. With his vast experience in construction administration, Ben has valuable coordination skills and construction knowledge that is instrumental to his projects.

Before joining elite | studio e, Ben was a Project Manager at Webb Foodservice Design in Anaheim, CA. He also owned his own consulting business.



Garin Wong

Senior Associate, Project Solutions

Education

Bachelor of Science,
Hospitality Management;
Business Administration Minor
San Francisco State University

Associate of Science
Culinary Arts and Hospitality
City College of San Francisco

Award of Achievement
Restaurant Operations
City College of San Francisco

Certificate, Construction Management
University of California Berkeley Extension

Certificate, Project Management
University of California Berkley Extension

Professional Affiliations

Long Island Food Council

Relevant Experience

British Airways Lounge, Jamaica, NY
Columbia University, Manhattan, NY
Google, San Francisco, NY
Marriott Headquarters, Bethesda, MD
Moderna, Cambridge, MA
Napa State Hospital, Napa, CA
Shippan Landing, Stamford, CT
William Greenberg Desserts, Manhattan, NY

With his culinary and operations background, Garin brings firsthand knowledge working in kitchens to the spaces the elite | studio e team designs and builds. In addition, he has nearly 15 years of experience and education in construction and project management, including interiors, flooring, mechanical and foodservice. Garin's background and understanding ensures that all designs consider the challenges and circumstances unique to every project. Most recently, Garin ran the office and was a Project Manager at Cini-Little International, Inc. He has lead projects of all sizes across the country, including Google, Kirkland and Ellis, Napa State Hospital, El Al Lounge at JFK and the Museum of Modern Art.



Vijaye Yarna

Senior Associate, Project Solutions

Education

Associate's Degree, Architectural Design
Island Drafting Institute

Certifications/Accreditations

Certificate of Completion, CADD Design
New York Institute of Technology
Foodservice Factory Training Fire
Prevention and Safety Factory Training

Professional Affiliations

IFMA Long Island

Relevant Experience

Brittany Woods Middle School, St. Louis, MO
C.R. Bard, Murray Hill, NJ
Elbow Room at Barclay's Center, Brooklyn, NY
Jewel, Melville, NY
New York Eye and Ear Infirmary of
Mount Sinai, Manhattan, NY
South Middleton Schools, Boiling Springs, PA
Walker Hotel, Manhattan, NY
Yeshiva University, Manhattan, NY

Vijaye began his career at elite | studio e shortly after the company opened. A key player in its growth, he started as a Foodservice Designer and today handles a variety of project functions, including managing all planning phases with architects, engineers, installers and appropriate construction trades to meet our client's project timeline requirements.

In his role on the Project Solutions team, Vijaye develops and maintains key accounts with corporate services, healthcare and hospitality establishments. Vijaye is a key player in our work with K-12 schools and specializes in working with our high-end restaurant clientele to develop unique ideas into design concepts. Of note is our design/build collaboration on the open kitchen at Chef Marcus Samuelsson's Red Rooster Harlem.



Julie Fox

Key Accounts Liaison

Education

Associate's Degree, Merchandising and Design
Nassau Community College

Relevant Experience

Army Navy School, Carlsbad, CA
The Bristol: Senior Living, Jericho, NY
Celgene Conference Center, Summit, NJ
Cherry Valley Country Club, Skillman, NJ
CSL Behring, King of Prussia, PA
Oglethorpe Power Corporation, Tucker, GA
The Portledge School, Locust Valley, NY

From construction to operations to restaurants, Julia (Julie) has more than 30 years of foodservice industry experience. At elite | studio e, she has been instrumental in building relationships from coast to coast. Day to day, Julie communicates with clients, representatives and factories; handles receiving and project tracking; and other important details to ensure project success. Previously, she worked in corporate dining where she handled purchasing for 14 years. In addition, Julie has worked in full-service restaurants in New York City and was a partner in a catering company. Her appreciation of numerous aspects of the industry has made her a great asset at elite | studio e.



Raquel Weiss Fusco
Director, Client Relations

Education
Master of Education
Secondary Education and History
Hofstra University

Bachelor of Arts Degree
Telecommunications
Indiana University at Bloomington

Affiliations
AJC Young Professionals Division
Society for Hospitality and
Foodservice Management



Part of the Project Solutions team, Raquel is involved with nearly every project the company works on — more than 200 a year. She serves as a liaison throughout the process ensuring streamlined communication between our clients, the elite | studio e Project Solutions team, and our Design teams. In addition, Raquel collaborates with our Marketing team on client facing efforts.

Raquel previously managed the elite | studio e Estimating Team and was a Project Estimator. The role provided her with an education about foodservice equipment, FF&E, technical drawings and other solutions necessary for a successful project. Raquel is credited with forming and growing the Estimating team.

Throughout her career, Raquel has been passionate about learning industry trends and is involved with professional organizations. She has served on many committees for the Society for Hospitality and Foodservice Management, including chairing its Rising Stars Committee for two consecutive years and accepting a position on its Industry Advisory Board. In October 2018, Raquel was presented with the organization's first Rising Young Professional Award.

Raquel is also a contributing writer for *Total Foodservice Magazine*. She writes “Quel’s Corner” a quarterly column about trending industry related topics.

Relevant Experience
The Beat, Boston, MA
Bloomberg Headquarters, Manhattan, NY
CBS Studios, Manhattan, NY
Children’s Hospital of Philadelphia, Philadelphia, PA
Disney World, Orlando, FL
Gilead Sciences, Inc., Foster City, CA
Johnson & Johnson Portfolio
Lockheed Martin, Fort Worth, TX
Pfizer, Kalamazoo, MI
Rogers Communication, Toronto, Canada

Team Leads



Marcy J. Weiss
Associate Director, Marketing

Education
Bachelor of Arts, Communication
Master of Arts, Communication
University of Hartford

Profile
Marcy’s passions for branding and innovative thinking shows in every project we do. Bringing more than 15 years of experience to the table, she collaborates with our team on brand infusion, concept creation,

logo design and signage placement. For our projects, Marcy is responsible for proposals and is involved with designing and writing presentations.

In addition to her project role, Marcy oversees our Marketing Team and is responsible for our internal brand efforts. Of note is her work on *A Taste of the Trend*, our elite | studio e food hall study that helped develop ways to infuse this dining experience into other avenues. Marcy is also credited with publicizing our forward-thinking technology, which resulted in articles in *Forbes*, *Newsday* and several business blogs.



MaryEllen Mattera
Director, Design & Delivery

Education
Bachelor of Architecture, New York Institute of Technology

Profile
MaryEllen Mattera brings more than 25 years of experience in restaurant, kitchen and dining layouts and interior design to elite | studio e. While managing our Foodservice and Interior Design teams smoothly, MaryEllen ensures clarity and quality of concepts are maintained throughout projects; handles the scheduling; and assists in defining our program requirements and establishing design parameters.

Previously, she worked with leadership, marketing, operations and culinary teams to create well thought-out functional spaces and global standards for the Sbarro brand. MaryEllen was responsible for timely and cost-effective design programs for new store development as well as existing restaurant capital re-investment projects. She has worked with an extensive list of clients including Blackstone Steakhouse, Rothmann’s Steakhouse, Hofstra University, Pennsylvania State University and international airports.



Natalia Rosenthal
Associate Director, Creative Design

Education
Bachelor of Fine Arts, Interior Design
New York Institute of Technology

Profile
Natalia is responsible for leading the creative output of our interior design team by delivering strategic solutions, including conception and space planning, and influencing FF&E sourcing. Throughout her career, Natalia has proven her ability to communicate design intent in a clear and compelling way, demonstrating the incorporation of our client's requirements and goals within design solutions.

She also brings unique skills to our team with knowledge of photography and distinctive inspiration following experiences abroad with Oxford Brookes University Graduate Architecture students. Natalia's career has evolved with our company; she joined our team as an intern while attending New York Institute of Technology and upon graduation became an Interior Designer.



Frank Iadevaia
*Associate Director
Design Training
& Professional Development*

Profile
Frank has dedicated nearly 40 years to the foodservice industry working with design firms, manufacturers and other professionals. In 2004, he joined the elite | studio e team as a design specialist, but his familiarity with food facility design, equipment procurement, architectural construction, custom stainless and millwork fabrication, and ventilation and refrigeration systems ultimately landed him the role of Associate Director, Design Training & Professional Development. In this position, Frank's primary responsibility is to train and educate our team on food facility design, equipment procurement and new products. Previously, he worked for various foodservice design consultants, the City of New York Department of Corrections and Ogden Corporation.



Jordan Siegler
*Director, Project Administration
& Supply Management*

Education
Bachelor of Arts, Broadcast Journalism
Master of Business Administration
Quinnipiac University

Profile
Jordan has admirable experience in managing and supervising small and large projects across the country. Before taking on his current leadership position, Jordan was a Project Manager and Project Administrator. The experience he gained in these roles has been extremely valuable to his role as the Director of Project Administration & Supply Management. Jordan's primary focus is on managing our Project Administration team, developing tighter relationships with our suppliers and improving the efficiencies of our internal processes. Detail-oriented and a problem solver, Jordan has also worked on project estimating and coordinating with designers to prepare written specifications, cut books and other necessary documents.



Lisa Jording
Director, Project Delivery

Education
Associate's Degree
Business Administration/Marketing
Katharine Gibbs School

Profile
Lisa has more than 10 years of experience in foodservice. Climbing the ranks at elite | studio e from Project Administrator, in 2018 she was promoted to Director of Purchasing & Project Delivery. With a talented team of project administrators and construction project managers, Lisa continues to focus on delivering the best quality foodservice projects in the industry and managing our purchasing process. Previously, Lisa was the Associate Director of Project Delivery, overseeing our project administrators, reviewing orders, schedules and tracking, to ensure quality of customer service. Throughout her career, Lisa has had the opportunity to work on some of our largest projects, including Prudential Skyline, Bank of America Plaza and BNY Mellon.



Marc Magro
Director, Field Operations

Education
Bachelor of Science Hospitality Management; Minor,
Entrepreneurship *Drexel University*

Associate's Degree, Occupational Studies in Culinary Arts
Culinary Institute of America

Profile
A trained chef, Marc is able to take his love of food and experience in the kitchen and apply it to his work at elite | studio e. His background is a resource to our design team and on project sites. When Marc joined our company as Project Manager, he had the opportunity to oversee projects across the country, including two of the largest projects in the history of our company, Bank of America Plaza in Atlanta, GA, and BNY Mellon in Manhattan, NY. Now in a leadership position, he provides guidance to and manages our Project Management team.

In addition to his culinary training, Marc has experience working in restaurants and a background in general property management, project management and installation coordination for a variety of FF&E renovations and projects. He previously worked at Korman Communities on its AKA hotel residences in Manhattan and Philadelphia.



Jenna Sperl
Associate Director, Estimating

Profile
Jenna offers extensive knowledge of the hospitality industry and budgeting. In her role on the Project Estimating team, Jenna reviews drawings and MEP schedules, creates proposals and cut books; sources large equipment, small items and custom stainless and millwork; and provides assistance translating technical language. Jenna has mastered customer satisfaction and attention to detail in her previous position as a country club manager, where she handled foodservice ordering, budgeting and forecasting, and overseeing catered events. Jenna also has experience managing and opening several restaurant locations for a national chain.



LEED
Accredited
Team
Members



AIA
and
ASID

“Pleasure in the job puts
perfection in the work.” - Aristotle

3
Professionally
Trained Culinary
Artists



14
Dedicated
Designers





Collaborating with the architect, operator, interior design firm and lighting specialist, our team provided the foodservice design and turnkey construction services for Bank of America Plaza. It is the largest skyscraper in Atlanta, GA.

In the News

How Ambiance Initiates the Dining Experience
Total Foodservice
December 2018

British Airways Galleries First Lounge at JFK
Travel + Leisure
October 2018

Understanding Your Brand's Relationship with Your Dining Space Design
Total Foodservice
September 2018

Food Hall Opens in Atlanta's Tallest Skyscraper
Atlanta Business Chronicle
March 2018

Palate Pleasers: Café Changes Add Variety
Wake Forest Innovation Quarterly
December 2017

Project Coordination Software is a Tool for Success
Wake Forest Innovation Quarterly
June 2017

Opening of the Beaver Lodge
The Franklin Journal
February 2017

Investing in Virtual Reality: Small Business Tips
Forbes
May 2016

NEWS & ACCOLADES

Virtual Reality Does Marketing for Long Island Companies
Newsday
April 2016

The View Finder
Horizon Blue Cross Blue Shield
Foodservice Equipment and Reports
March 2013

Accolades

Recognized by **PSEG Long Island** for decreasing our carbon footprint.
November 2018

Raquel Weiss Fusco, Director of Client Relations, receives the Society for Hospitality and Foodservice Management's first **Rising Young Professional Award**, which was presented at its National Conference in Texas.
October 2018

elite | studio e is recognized by the Manufacturers' Agents Association for the Foodservice Industry Region 3 **Dealer of the Year Award**.
October 2017

Our LEED accredited staff guided the process for California Academy of Sciences' Academy Café, the country's first ever **LEED Double Platinum** certified museum and the largest building to ever receive this nod as well.
April 2015

Pictured below is one of our renderings of the Academy Café and the exterior of CAS.





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Philadelphia, PA
Tulsa, OK

elite | studioe
design | develop | deliver

www.elitestudioe.com



