



HIGHLIGHTS

Top Achiever for Foodservice Design Consultants

Foodservice Equipment & Supplies Magazine April 2020

Our Principal, Scott Reitano, was named as the Top Foodservice

Management Excellence Award for Foodservice Consultants

Foodservice Equipment Reports Magazine

award voted upon by leaders within

Feature Article

Foodservice Equipment Reports Magazine

Article highlights Brownsburg High School Cafe in Brownsburg, IN

Facility Design of the Month

Foodservice Equipment Reports Magazine August 2018

Article featured New Trier High

Feature Article

Foodservice Consultant Magazine

Article highlights the The El Bistro Food Court at Read Hall on the Indiana

Facility Design of the Month

Foodservice Equipment & Supplies Magazine February 2013

Article featured Ivy Tech Culinary Indianapolis, IN.

> Honorable Mention, Facility Design of the Year

OUR LEADERSHIP

Reitano Design Group (RDG) is on a mission to serve our clients well. We intentionally lead our clients through the multifaceted transformation of their culinary spaces by practicing three techniques: active listening, empathetic reasoning, and visual discovery. This allows us to provide our clients with an engaging process that establishes confidence and transparency every step along the way.

At the beginning and end of the day, our energy is centered around the rich human experiences that culinary spaces have the potential to offer. To help us uncover this potential we look to three data validating disciplines called Benchmarking, Context, and Trends.

- Benchmarking "What does the data tell us? Let's capture key planning metrics before we being."
- Context "Tell us about your community no two projects are identical."
- Trends "What's happening around us? Trends provide a road map for us to follow."

The real question to be is answered is: What role does food play in your facility, organization, or community?

OUR DESIGN APPROACH

Our collaborative, research-driven design approach brings real value to the table. RDG focuses on a high level of client interaction to ensure that the design, layout, and functionality of the final project accurately reflect the project goals and vision established by the Client. Specific design efforts are centered on efficient kitchen operation and an effective, aesthetically-pleasing serving space. RDG also believes strongly that kitchen design can have significant impact in sustainable building design through space efficiency, reduced energy & water consumption, and appropriate waste management.

OUR TEAM

RDG Studio One is located in Indianapolis, IN with remote offices in Chicago, IL and Toledo, OH. Our eight-member team has well over 180 years of foodservice industry experience. We provide foodservice design expertise on a national level in multiple markets including Primary Education, Higher Education, Healthcare, Corporate Dining, and Hospitality.

WE BELIEVE

IN THE POWER OF FOOD





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