



HOWARD 'KAMAU' STANFORD
KAMAU SAGE & ASSOCIATES, INC
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EXPERIENCE

2002 to Present

Kamau Sage & Associates, Inc. (KSA)
Foodservice Design & Management Consultants
www.kamaus-sage.com
Indianapolis, Indiana

Principal/Design Consultant: Founded February 2002. 2006 KSA created the Design/Consulting Group (DCG), consisting of 65 industry professionals including professional foodservice consultants, designers, management and operational experts, a registered dietician, a certified public accountant and trained technical support staff.

DCG Lead Partners:

Kamau Sage & Associates, Inc.
Food Service Consultants
Indianapolis, Indiana

Schwartz Schwartz & Associates, Inc.
Food Service Consultants
Tampa, Florida

Kitchens By Design
Fine Design & Custom Cabinetry
Indianapolis, Indiana

Space By Spielman
Food Service Consultants
Philadelphia, Pennsylvania

1996 to 2002

Sherman Robinson, Inc.
Food Facilities Designer / Consultants
Indianapolis, Indiana

Senior Project Designer/Associate: Contract and construction documents, preliminary design thru final on-site project inspections/supervision and reports, coordination meetings with Owner/Client and all contractors as required. Redesigned, updated and implemented revised office AutoCad standards, layer system, details, elevations, libraries, general specifications and firm contracts and documents.

1994 to 1996

Anthony J. Gaeta, Inc.
International Food Service Consultants
Bayshore, New York

Senior Project Designer/Associate: Contract documents, point-of-connection and dimensioned rough-in drawings (standard and metric), specifications and construction fabrication drawing reviews. Created and designed AutoCad standards for firm, including details, elevations, layering systems and equipment libraries. Responsible for on-site inspections, supervision and reports.



1993 to 1994

Cini-Little International, Inc.
Business and Design Consultants
Rockville, Maryland

Assistant Designer/Associate: Drawing preparation and assembly of equipment brochure/utility loads for implementation by AutoCad Department; contract documents, revisions and specification coordination for bid process.

1993 to 1996

Contract Drafting Services
Hempstead, New York

Contractor: Full service foodservice design and bid document preparation. Transferred hand drawn schematic layouts to AutoCad and prepared complete contract documents including brochures, equipment plan, schedule, rough-in plan, details, sections, elevations, special conditions plan, manufacturer's drawings, budgets and specifications, ready for bid. Review and approval of foodservice equipment construction fabrication shop drawing submittals for clients and consultants. Responsible for on-site inspections/supervision and reports as required.

Contracted to:

ARAMARK
Interactive Design Group
Philadelphia, Pennsylvania

J. Nolan
Food Service Consultants
Bayshore, New York

1992 to 1993

Clevenger Frable Associates
White Plains, New York

Senior Project Manager: AutoCad kitchen/servery design, full contract drawings, details, construction fabrication/shop drawing reviews and project inspections. Responsible for designs of hospitals, corporate facilities, correctional facilities, military institutions, colleges, universities, hotels, restaurants and country clubs.

1981 to 1992

Romano / Gatland
Food Service Consultants
Lindenhurst, New York

Senior Project Coordinator/Cad Department Manager/Designer: Coordinator of four (4) design teams (12 employees) and firm projects reviewer. In addition, designed projects, prepared equipment budgets and complete construction documents through construction, specifications, details and shop drawings reviews; attended contractor/client coordination meetings; performed on-site project inspections; supervised construction/installations and responsible for project reports.

TECHNICAL SKILLS

Evaluation of kitchen/servery design layouts; design and drafting of fabricated details, sections, elevations and equipment libraries. Gained additional operations and design experience via



voluntary time with custom fabricators, facility operators and kitchen equipment/mechanical/electrical/general contractors.

HARDWARE SKILLS

AutoCad Releases 9 thru 14, AutoCad 2000-2010, Microsoft Office, Hewlett Packard printers and plotters; Microsoft Windows programs

EDUCATION

Howard University – Washington, DC
Architecture / Engineering
American Institute of Architects Scholarship

AFFILIATIONS

NOMA (National Organization of Minority Architects) – Professional Member
The BCA (Founded as The Black Culinarian Alliance) – Professional Member
FIA (Foodservice Institute of America) – Professional Member
IMSDC (Indiana Minority Supplier Development Council) MBE Certified Since 2005
Indianapolis Chamber of Commerce
Martin Luther King Jr. National Memorial Founder Sponsor
Southern Poverty Law Center, Alabama – Supporting Member
Arthritis Foundation Volunteer

AWARDS AND CREDITS

FCSI (Foodservice Consultants Society International) – Past Professional Member (1986-2006)
FCSI Conference Planning Committee Staff – 2000 & 2001
FCSI North America Division Board Trustee – 2001 thru 2004
FCSI North America Division Board Chair Elect – 2004/2005
FCSI North America Division Board Chair – 2005/2006
FCSI North America Division Board Past Chair – 2006/2007
FCSI Worldwide Board Trustee – 2004 thru 2007
CFESA Services Standards Committee Member – 2005
AIA Cornerstone Member Representative – 2005/2006
BCA Board of Directors – 2006/2010
BCA Board Chair – 2007 thru 2010
NAFEM Doctorate of Foodservice (DOC) Award - 2008

J. Nolan Design –DesignPartner:

California Grill at Walt Disney World's Contemporary Hotel
“The 17th Annual Awards Issue, Best Restaurant”, Interior Magazine,
January 1996

“Full Honors”, Restaurant & Institutions / Foodservice Equipment & Supplies
Specialists, 1996 Food Facilities Design Award

Restaurant Forum Magazine of Greater Orlando

O'hana – August 1995 California Grill – September 1995

Monorail Café ‘Chef Mickeys’ – March 1996

Kamau Sage & Associates – Principal / Consultant Designer:

Carmel Clay Central Park – Carmel, Indiana

“Award of Merit – Public Works”, McGraw-Hill Construction and Midwest
Construction Best of 2007 Awards

National Society of Minorities in Hospitality Conference 1996 – Guest Speaker



The National Restaurant Association, 2005 NRA Show 'Ask The Design Experts' – Presenter
The 2005 NAFEM Show 'From Purchase to Start-Up: Five Easy Steps to a Successful Kitchen – Panel Member
The 2006 MAFSI Annual Conference 'A Start-Up and Demo In Today's Market: A New Approach' – Panel Member
The 2006 MAFSI Annual Conference 'Food Equipment Specifications: An All Industry Guide & Recommended Best Practices' – Panel Member
The National Restaurant Association, 2006 NRA Show 'Ask The Design Experts' – Presenter
The 2006 MAFSI Sales Leadership Conference - Presenter

Article: 'Evolution of Foodservice Drafting' / Foodservice Equipment & Supplies February 2002
Article: '2005 Facilities Design Project of the Year – Ah Sin' Judges Panel / Foodservice Equipment & Supplies May 2006
Article: 'Consultant's Viewpoint – The Preferred Route' / Foodservice Equipment & Supplies August 2005
Article: 'United Front – It's All About Relationships' / MAFSI OutFront Magazine Fall 2005
Article: 'The Board of Directors – FCSI 50th Anniversary Issue' / Nations Restaurant News September 2005
Mention: 'Foodservice Consultants Society International, 50 Years of Service' 1955-2005 / Historical Hard Cover Publication 2005
Article: 'Time Is Money' / Chef Magazine January 2006
Article: 'The Tools That Complete The Job' / MAFSI OutFront Magazine Spring/Summer 2006
Article: 'Building Winning Project Teams' / Foodservice Equipment & Supplies, The Specifier October 2006
Article: 'Is Value Engineering A Dirty Word' / Foodservice Equipment & Supplies, The Specifier April 2007
Article: '2006 Facilities Design Project of the Year – Misitam Native Foods Cafe' Judges Panel / Foodservice Equipment & Supplies May 2007
Article: 'Parting Shot - Mentoring Matters' / Foodservice Equipment & Supplies March 2008
Article: '2007 Facilities Design Project of the Year – Council Oak Restaurant at Seminole Hard Rock Hotel and Casino' Judges Panel / Foodservice Equipment & Supplies May 2008
Article: 'Cult of Taste – Walter Whitewater' / Edible Santa Fe Summer 2008 - Mention
Article: 'Five on Five – Trends and Movements' / Foodservice Equipment & Supplies July 2008