



In 2006 the **Design/Consulting Group** was created to provide our clients with a network of unparalleled expertise to develop, coordinate, design, manage and complete projects both nationally and abroad. We currently maintain offices in Indianapolis, Fort Lauderdale, Tampa Bay, Memphis, Atlanta, Camden, Seattle, Fairfax, Europe and Asia. We have incorporated the experience and talents of more than sixty-five of the industries top professionals to strengthen and expand the knowledge base of **DCG**. Commissioning **KSA** will avail your project, client and team to all the resources of our entire consulting group. All projects, commercial and residential, are handled by the assigned design/consultant whether we are hired as an individual firm or as a team effort to insure each client is given one point of contact. In all cases, our group takes a team approach to every project thereby providing our clients with the combined expertise of the top foodservice consultants and designers in our industry.



Professional Member and Supporter of



We have dedicated over 28 years to our profession and our clients and built a reputation of integrity and attention to detail - both in the scope of our work and our ability to coordinate with project teams.

When your next project requires a professional foodservice consultant consider

Kamau Sage & Associates, Inc.

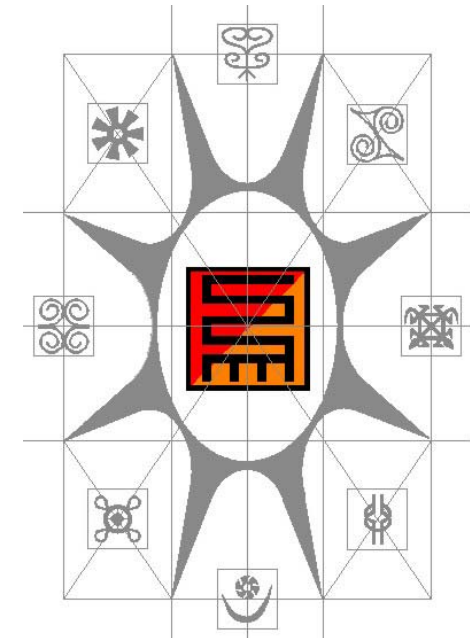
... there really is a difference.



Kamau Sage & Associates, Inc.

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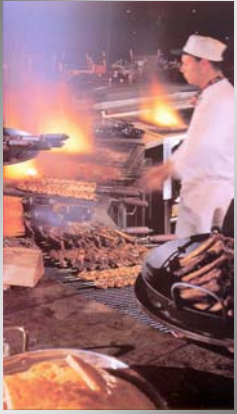


A Minority Business Enterprise



'Professionalism Is In The Details'

IMSDC/MBE CERTIFIED



Our Mission

Provide professional, specifically tailored consulting and design services while creating innovative efficient solutions for our clients.

We establish a climate in which the rapport between our firm and our client is a positive, enjoyable and profitable experience.

Our Philosophy

Starting a project with a comfortable state of mind fosters creativity, respect and open communication - a great environment for a working relationship. Everyone we work with is treated with respect - the same way we expect to be treated. Thus, our long-term relationships have been built on the loyalty, honesty and respect that our clients and we share for each other. We naturally go beyond our client's expectations to ensure all involved understand what is expected and required of them to assist in providing a finished product we can all be proud of. The bottom line, our reputation proceeds us and we like to keep it that way.

Our passion, integrity, and business ethics speak for themselves. Our experience, responsiveness, our attention to detail and the finished product do the rest.

Why hire **KSA**, a professional foodservice consultant? We protect the interest of our clients and make sure they receive value for every dollar they spend.

Our Services

Whether you are an Architect/Client in search of a professional foodservice consultant designer, a fellow consultant seeking drafting support or a joint venture alliance, **KSA** has the experience you're looking for. We tailor our services to ensure our clients utilize those best suited for their project.

Project Design

- Programming, Conceptual Development & Planning
- Project Design Documents

Project Bid Administration

- Procurement Administration
- Contract Management

Construction Administration

- Construction Administration Services

Management Consulting Services

- Financial/Technology Services & Planning
- Nutrition & Training Programs

LEED Standard Designs

Foodservice Design/Build Bridging Services

For additional information regarding our firm, services and projects please contact us or visit our website at:

www.kamau-sage.com



The Principal

Howard 'Kamau' Stanford is the founder of **KSA**. He began his career in foodservice consulting/design with Romano Gatland and expanded his knowledge with a number of other top firms in the country such as Cini-Little International, Clevenger Frable, J. Nolan, ARA Interactive Design and Sherman Robinson Inc. Howard has created high end domestic and commercial kitchens, nationally and internationally. He has designed and contributed to numerous high profile projects including corporate headquarters, hotels, healthcare facilities, correctional facilities, central kitchens, military and government facilities, K-12, colleges/universities, places of worship, convention centers, country clubs, stadiums, arenas and restaurants utilizing conventional and/or cook chill preparation. Howard maintains a professional membership with NOMA (National Organization of Minority Architects), The BCA (founded as The Black Culinarian Alliance) and FIA (Foodservice Institute of America).

