

Bursting with Flavor



1. Synopsis

The Globe Café located in Seattle, Washington, has the potential of becoming the most exciting example of complete energy transformation, offering a fresh way of life for its customers, a lively meeting place, and a true home of progressive thinkers and artisans. True to its original goal, of producing quality, nutritional food guilt-free, the Globe Café instilled excitement as to how it could succeed in establishing an innovative personality.

One of the current issues in its operation is to what may have not worked in the past and what can work now. It has to face the hard competition, especially of those of the aggressive Italian restaurants in the neighborhood. So, it has to offer more so as to attract customers. Being in Seattle, the hotbed of green technologies, with a goal of achieving zero net per capita greenhouse gas emissions by 2030, the Globe has to utilize smart technologies, according to its climate. With the reputation of cloudy an average of 201 days per year, and partly cloudy of 93 days per year, the Café's orientation becomes a key issue. The use of natural light is a key issue to the attractiveness of the dining area and kitchen.

The café's windows and entrance are facing east, being adjacent to other apartments to north, west, and especially south. In this manner, the strongest source of natural light is basically the rising sun. It is assumed that the above floors are accessible and can be used to the benefit of the business. Thus, the façade is considered one of the most important elements of the business, effectively attracting customers.

Architecturally, an intervention in the general layout/ seating of the café was evaluated as necessary. In its previous arrangement, the Globe Café was using only small booths and a central table in the path of traffic leading to the counter. The proposed layout aims at creating cozy spaces with larger booths and a long seating bench against the wall. The dining area expands, taking up some space of the previous kitchen, thus creating larger seating area. The decorative counter is directly visible from the front door, and the kitchen arrangement becomes more efficient, with low-consumption energy-appliances. The transformation relies on smart interventions, utilizing existing plumbing and wire connections.

However, all the above would be useless without a proper menu, which would call for the character of the dining area, the list of appliances (the absolute necessary for an effective business), the list of food products involved. This menu would target as potential customers the immediate neighborhood. The vegan menu can be successively incorporated in the new menu, which is basically vegetarian with a combination of fish, particularly the wholesome salmon dishes. All vegetables are organic, with an effort of becoming certified organic and green. The local market will provide all fresh supplies, with emphasis on quality. With a reputation of heavy coffee consumption and artisanal cafés, Seattle simply calls for good coffee and great breakfast.

2. Architectural and Technical Drawings and Materials

The basic areas of the Globe Café, the exterior, the dining area, and the kitchen, can be easily remodeled. The interventions are as follows:

1) Exterior

The street façade creates the identity of the café/restaurant. It has to be open, sunny, inviting, and create a pleasant space for outside dining for **12 people**, weather permitting. This is why the following interventions are suggested, with basic theme wood (good quality of local origin):

- a. Replacement of the previous cover/canopy with a transparent, slightly-tinted, polycarbonate canopy/awning, of a curved profile.
- b. Replacement of the glazed façade, creating a uniform glass surface around the entrance. Use a double-glazed quality (5-15-6 mm), with good U-value, around 1.28 (thus reducing heat loss and insulating properties).
- c. Use water-based, stain-and-lacquer treated wood at the foot of windows and on the sides of the recessed entrance. Create an 8-10 wide frame with simple moulding around the entrance.
- d. Replace the door! There are thousands of beautiful wooden doors out there, stylish and safe. Choose an equally stylish handle, to welcome your customers. We have chosen one with an oval glass window. Pick a nice sign for your Globe Café Restaurant. Attract customers, and invite your regular patrons to an exciting food-loving experience.
- e. With a simple stand outside the entrance, inform about your menu, upcoming events, specials, and anything interesting that comes to your mind. People would be excited to know about anything out of the ordinary.
- f. Place two stylish exterior lights to light up your entrance (low- consumption, LED)

2) Dining area

The 14ft 6in high ceiling is lowered to create a cozier space.

- a. Two 3X3 ft skylights with splayed light wells in the shape of shallow pyramids, stretching to the width of the Café. The translucent skylight material is an environmentally friendly architectural textile, diffusing natural light from the rooftop, which reaches the ceiling, being reflected by multiple mirrors inside the light shaft. One skylight lights the dining and the other the preparation area.
The whole idea is to create a bright, inviting environment.
- b. A sitting bench 28 ft along the south wall with five 28X34 wooden fixed tables (sits **20-22 people**). Three or four bar stools can be used. Five booths with wooden tables sit **30 people**. Each booth sits 6 people.
- c. A circular counter 24in wide serves as point-of-sale and preparation area.
- d. Wooden hardwood flooring.
- e. Translucent decorative screens separating the booths.
- f. LED low-energy lighting, shelves with herbs, textured surface on the walls.
- g. *Thermal Barrier Fabric* curtains to reduce losses.

3) Kitchen area

The same plumbing and wiring is used. The basic locations of appliances are the same: ovens (S. wall), refrigeration/ freezing (W. wall), washing/ sanitizing (north wall).

- a. A list of appliances is listed below. A step-in cooling pantry for fresh produce is located in the N.W. corner. Next to it freezer/ refrigerator (energy-savers).
- b. Ovens (S. wall)
- c. 2 stainless-steel, min 9in deep, sinks and sanitizing/ dishwashing unit.
- d. 48in wide island, 8 ft. long island with 36in range/ warm-up oven.
- e. Cabinets, countertops, and open shelves for storage.

There is an extensive list of suggestions following this description. These can be built on a do-it-yourself basis with material from lumber yards such as Lowe's, Home Depot, or other local yards.

Two people can ergonomically work in this area.

Exterior

- Canopy
- Double-glazed facade
- Wooden details
- Base/ entrance frame
- Exterior door
- Lights

Dining Area

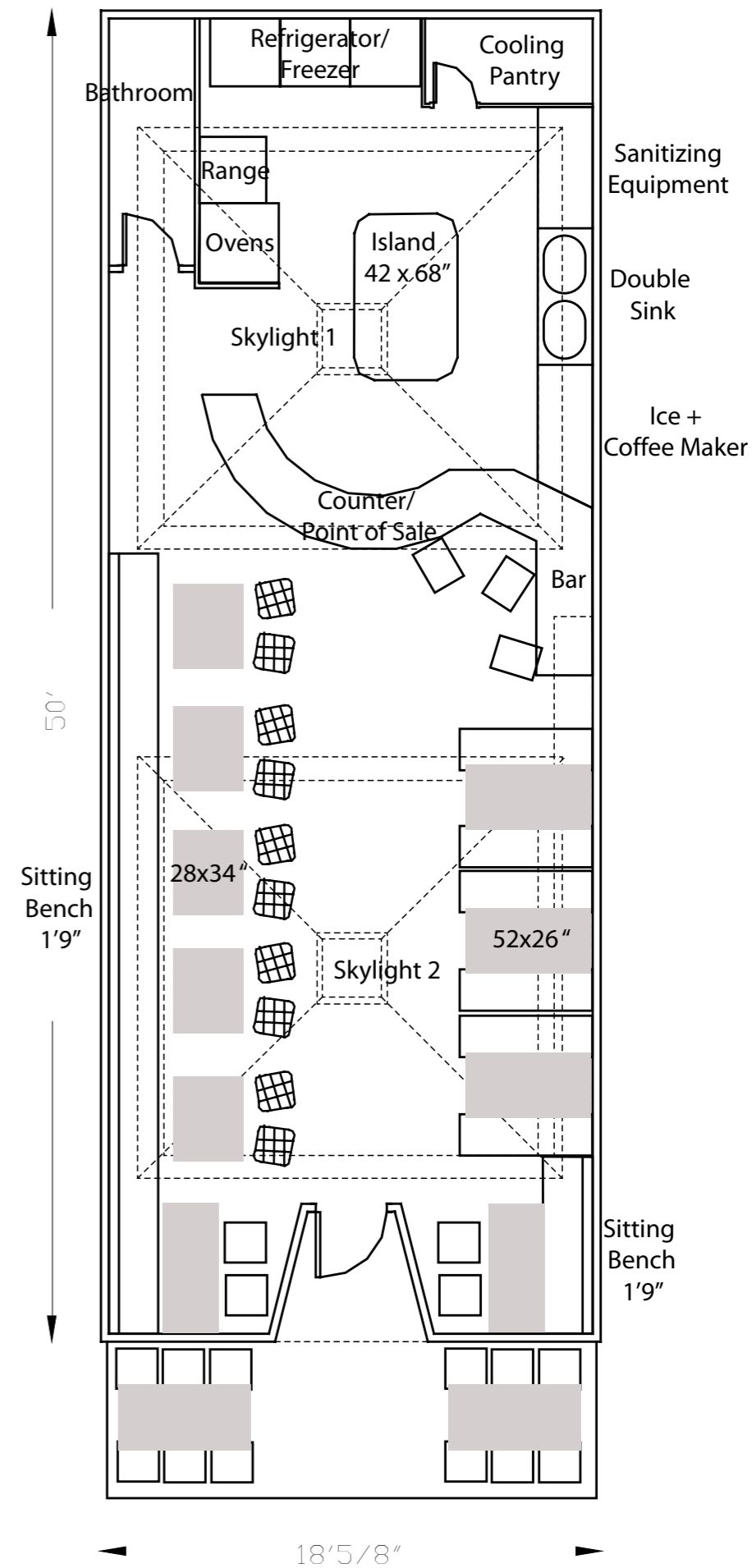
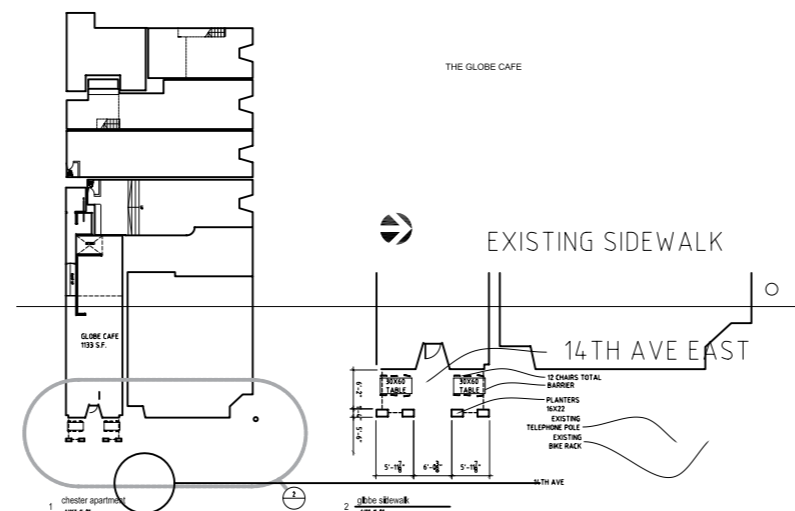
- Skylights, two
- wooden sitting bench
- 28x34 in. wooden tables, five
- 18x18 in chairs/ stools, fourteen
- bar stools, three
- circular wooden counter
- 52x26in wooden tables, five
- (hardwood flooring)
- Thermal Barrier Fabric curtains, two
- lights

Kitchen/ Appliances

- Stoves
- range/ stove
- refrigerator/ freezer
- cooling pantry (tailor-built)
- double bowl, 9 in deep, stainless steel sink
- 24 in base cabinets
- 48 in island with granite countertop
- coffee maker
- lights
- miscellaneous hand tools



East Elevation



Plan View

3. Restaurant Operations Description

The cafe's aim is to serve **45 to 50 customers at a time**. With operation hours: 6 a.m.-12 am. (Sunday through Thursday) and 7 a.m.-2 a.m. (Friday and Saturday), the Globe Café in its proposed form is capable of providing accessible and affordable high quality food for 500 patrons on a daily basis, encouraging them to return on many occasions.

The **product volume** can include 400 breakfasts with coffee/tea, targeting young professionals who will keep on coming back, because they are not frequently in the position of preparing a hearty meal. Around midday and afternoon 250 lunches can be served and 250 dinners during late hours. Preparation of meals will take place during the day, fresh pastry will come out of the oven first thing in the morning, based on dough prepared the previous day for ease of production; almost everything has to be prepared on the spot, from scratch, based on fresh, not frozen ingredients. A take-away service, even delivery may be available, which can increase the volume of meals prepared by at least a number of 100. A double shift of about 3 people at a time can prepare and serve all day long, requiring a total staff of 5-6 people.

4. Estimated financial budget/ carbon budget

It is a fact that cafés/ restaurants are some of the highest energy-consuming commercial facilities, using approximately 250,000 Btu/sq.ft. This arises from the numerous appliances needed to run such an establishment which in turn translates into expensive electricity bills. Nevertheless, one could say that the most important appliances in a restaurant are essentially the Refrigerator and the Oven, which if EnergyStar-certified, can save up to 50% of their conventional counterparts. This is interpreted into the reduction of utility costs by up to even 30% without sacrificing quality.

The selection of appliances was made based on electricity consumption (ecological), output capacity, and effectiveness. The primary appliances which were selected as possible candidates were a 3-door (72 Cu. Ft.) refrigerator and likewise a 3-door (72 Cu. Ft.) freezer; a selection of either electric-convection or gas-convection double stack ovens, along with burners, and charbroilers (electric or gas); coffee preparation appliances (a commercial espresso machine, in-house coffee grinder); and several smaller appliances, such as blenders and waffle makers. Many large appliances have been replaced by small, practical hand-held utensils. * The source for most of these appliances is *Central Restaurant* (www.centralrestaurant.com), an online, wholesale commercial appliance warehouse for restaurants, which provides great sales rebates and free shipping.




A practical idea for serving drip-brew coffee or tea is with an individual coffee brewer (for example, the IKEA KAFFE model [Ikea address: 17 mi from the Café]) which only requires filtered, boiled water and fresh ground coffee or tea. It is practical, and adds a personal touch to 'breakfast,' in a home-like environment.

Also, an undercounter ice machine (with 80 lb. ice storage capacity) is in the list. This will mostly be used during the summer months for smoothies and desserts. An ice cream maker is purposefully omitted since such machines require additives and air bubbles to make a pleasantly-looking ice cream, but not an ice cream of top quality. Such ice cream must be made with conventional utensils using a conventional freezer.




Furthermore, an undercounter dishwasher (ecologically-friendly--no use of chemicals) was also added to the list. With Energy-Star certification, it has been proven that dishwashers are more practical than washing the dishes by hand.






Appliances/ Equipment**1. Refrigerators**

Model	Description	Price
 <p>Turbo air REFRIGERATOR MANUFACTURER Model#: 894-036 Mfg Part#: TSR-72SD</p>	 <p>Reach In Refrigerator - 3 Solid Doors, 72 Cu. Ft.</p> <p>Solid door refrigerator with door alarm function + door locks. Door is self-closing up to 90°, but has a “stay open” feature past 90°—great for loading product. Bottom mounted compressor. Turbo Cool feature: With the press of a button, turn on 33°F unit cooling which runs for two hours or until operator shuts it off—great for quickly cooling a new load of product.</p> <p>Holds at +33°F to +38°F Digital thermometer.</p> <p>Exterior: 300 series stainless steel front, doors, sides; aluminum back. Interior: all stainless steel.</p> <p>Unit can hold 18"Wx26"D full-size sheet pans. 3 doors. 72 Cu. Ft. 1/2 HP. 120V. 81 7/8"Wx30 13/16"Dx82 7/8"H. 684 lbs.</p>	<p>List Price: \$9,842 Sale Price: \$3,879*</p> <p>TWO YEAR PARTS AND LABOR, FIVE YEAR LIMITED COMPRESSOR WARRANTY</p> <p>Free Shipping on this product </p>




2. Freezer

Model	Description	Price
 <p>Turbo air REFRIGERATOR MANUFACTURER Model#: 894-033 Mfg Part#: TSF-72SD</p>	 <p>Reach In Freezer - 3 Solid Doors, 72 Cu. Ft.</p> <p>Solid door refrigerator with door alarm function + door locks. Door is self-closing up to 90°, but has a “stay open” feature past 90°—great for loading product.</p> <p>Bottom mounted compressor. Turbo Cool feature: The click of a button turns on 33°F unit cooling which runs for two hours or until operator shuts it off—great for quickly cooling a new load of product. Holds at -10°F</p> <p>Exterior digital thermometer.</p> <p>Exterior: 300 series stainless steel front, doors, sides; aluminum back. Interior: all stainless steel.</p> <p>Unit can hold 18"Wx26"D full-size sheet pans. 3 doors. 72 Cu. Ft. 1 1/4 HP. 120/208/230V. 81 7/8"Wx30 13/16"Dx82 7/8"H. 759 lbs.</p>	<p>List Price: \$12,514 Sale Price: \$4,995*</p> <p>TWO YEAR PARTS AND LABOR, FIVE YEAR LIMITED COMPRESSOR WARRANTY</p> <p>Free Shipping on this product </p>

3. Ice Makers




Model	Description	Price
 <p>Manitowoc Model#: 240-055 Mfg Part#: QD-0212A</p>	 <p>Undercounter Ice Machine – Cuber, Compact 215 lb. Production, 80 lb. Storage Capacity</p> <p>Stainless exterior. Built in, patented cleaning system reduces routine maintenance. Simply flip switch, pour in cleaner or sanitizer and the machine cleans itself in just 24 minutes. Sanitizer sold separately. Black “slide up and in” door tucks under machine top cover.</p> <p>215 pound production capacity. Air cooled. 80 lb. ice storage capacity.</p> <p>26" Wide x 26-1/2" Deep x 38-1/2" High (includes 6" legs). 120 Volts. Please specify (48) 7/8"x7/8"x7/8" full dice cubes per pound or (96) 3/8"x1-1/8"x7/8" half dice cubes per pound.</p> <p>Ice production is based on 70°F air, 50°F water in 24 hours.</p>	<p>List Price: \$4,156 Sale Price: \$1,954*</p> <p>THREE YEARS PARTS/LABOR WARRANTY ON ALL COMPONENTS; FIVE YEARS PARTS WARRANTY ON COMPRESSOR.</p> <p>Ships the Same Day </p>

4. Ovens



Model	Description	Price
 <p>SOUTHBEND Model#: 692-015 Mfg Part#: SLGS-22SC</p> <p><i>Other versions available including combi ovens.</i></p>	 <p>Gas Convection Oven – Silverstar Standard Depth, Double Stack</p> <p>Stainless steel front, top, sides, and legs. Aluminized steel back. Coved corners for easy cleaning. Solid state controls. Completely front serviceable. Heavy duty 60/40 dependent stainless steel doors with windows (as pictured). Interior light. Porcelain enamel interior. 60 minute dial timer. 11 rack positions and five racks included per oven.</p> <p>29"Wx20"H interior. 38"Wx38 1/2"Dx65"H overall, including 26" legs. Legs have 6" adjustable feet for leveling. 1040 lbs. Choice of deep depth oven (39 3/4"D interior), which allows a 26"Wx18"D bun pan to be placed front to back or side to side, or standard oven (46 3/4"D interior).</p> <p>Features electronic spark ignition. 72,000 BTU. Specify Natural or LP. Two-speed 1/2 HP fan (120V).</p> <p>+140°F to +500°F range.</p>	<p>List Price: \$11,900 Sale Price: \$6,399*</p> <p>OUTSTANDING TWO YEAR PARTS, ONE YEAR LABOR WARRANTY</p> <p>Free Shipping on this product </p>



 <p>Model#: 692-016 Mfg Part#: SLES-22SC</p> <p><i>Other versions available including combi ovens.</i></p>	 <p>Electric Convection Oven – Silverstar Standard Depth, Double Stack</p> <p>Stainless steel front, top and sides. Aluminized steel back. Heavy duty stainless steel legs and door handle. Interior light. Coved corners for easy cleaning. Solid state controls. Completely front serviceable. Heavy duty 60/40 dependent stainless steel doors with windows as pictured. Porcelain enamel interior. 60 minute dial timer. Two-speed ½ HP fan. 11 rack positions and five racks included per oven.</p> <p>29"Wx20"H interior. 38"Wx38½"Dx65"H overall, including 26" legs. Legs have 6" adjustable feet for leveling. 1040 lbs.</p> <p>Choice of deep depth oven (46¾"D interior), which allows a 26"Wx18"D bun pan to be placed front to back or side to side, or standard oven (39¾"D interior). Your choice of free casters or free oven rack. Available in 208V or 240V, single or three phase phase. 11,000 watts per oven. +140°F to +500°F range.</p>	<p>List Price: \$11,900 Sale Price: \$6,399*</p> <p>OUTSTANDING TWO YEAR PARTS, ONE YEAR LABOR WARRANTY</p> <p>Free Shipping on this product </p>
 <p>Model#: 692-004 Mfg Part#: S36D</p>	<p>Commercial Gas Range – Economy 6 Burners, 1 Standard Oven</p> <p>Stainless steel front, sides and high shelf. Chrome oven handle and metal knobs.</p> <p>36"Wx34"Dx59½"H overall, including 6" stainless steel adjustable legs. Please specify Natural or LP gas.</p> <p>Standard Oven: 35,000 BTU total. +250°F to +500°F thermostat. Aluminized steel interior with porcelain enamel oven bottom and door lining. Two position nonremovable rack guides. One rack per oven included. 26"Wx26½"Dx14"H interior.</p> <p>6 Top Burners: 28,000 BTU per burner. Removable 12"Wx12"D cast iron grates with non-clog burners. Removable one piece drip tray.</p>	<p>List Price: \$2,684 Sale Price: \$1,425*</p> <p>ONE YEAR LIMITED PARTS AND LABOR WARRANTY</p> <p>Free Shipping on this product </p>



5. Charbroilers

Model	Description	Price
 <p>Model#: 200-042 Mfg Part#: GCRB24H</p>	<p>Gas Charbroiler - Lava Rock 24" W</p> <p>Reversible grates for multiple menu options, fat run-off and flare-up control.</p> <p>Features high output burners and heavy duty cast iron rock holders that will not burn out. Unique 180° valves and knobs allow for better operator control. Bullnose design helps protect controls (2 controls). Protective knob guards. Stainless steel, full depth grease collection tray for more efficient handling and disposal. 4" adjustable legs. Stainless and aluminized steel construction.</p> <p>24"Wx26⅞"Dx15⅝"H. Shipped Natural gas; field convertible to LP. 80,000 BTU. 157 lbs.</p>	<p>List Price: \$12,724 Sale Price: \$6,362*</p> <p>OUTSTANDING THREE YEAR LIMITED WARRANTY</p>
 <p>Manufacturer: Choice Model#: 348-010 Mfg Part#: PCG-10C</p>	<p>Commercial Griddle - Portable, Electric 29" Wx12-1/2" Dx5-1/2"H Overall</p> <p>21"Wx12"D cast aluminum, nonstick cooking area. Adjustable thermostat with maximum temperature of 400°F. Features removable stainless steel backsplash, cool touch handles and removable grease tray. 120 volts. 3-prong SJTO cordset included.</p>	<p>List Price: \$230 Sale Price: \$149*</p> <p>Ships the Same Day </p>





6. Coffee Machines

Model	Description	Price
  Model#: 260-068 Mfg Part#: VSE22	<p>Espresso Machine – Semi- Automatic 27-1/2”W, 2 Heads, 240V</p> <p>Makes 480 demitasse cups per hour! Manual on/off operation. Long steam wand. Hot water spigot. Cup warmer top. Pod filter adapter included. Black, chrome and faux marble finish. Cord and plug included. 21”Dx20-1/2”H, including 4”H adjustable legs. 148 lbs.</p>	<p>List Price: \$7,800 Sale Price: \$4,516*</p>

Model	Description	Price
  Model#: 845-060 Mfg Part#: 22104-0000	<p>Coffee Bean Grinder – 1 lb. Hopper Capacity</p> <p>Grinds up to one pound in less than 30 seconds.</p> <p>Heavy duty model offers a complete range of grinds. Features turbo action to draw beans through grind chamber and heavy duty flat burrs to cut beans and provide quality, finer grinds. Includes cleaning lever to ensure a clean grinding chamber and bag switch to stop motor when bag is removed.</p> <p>7⁵/₁₆”Wx15⁷/₈”Dx29¹/₂”H, with lid open. 6 ft. cord and plug included. 3/4 HP. 120V. 57 lbs.</p>	<p>Sale Price: \$775*</p> <p>TWO YEAR PARTS, ONE YEAR LABOR WARRANTY</p>




Model	Description	Price
  Model: KAFFE 861.349.85	<p>Coffee/Tea Maker (Drip Brew)</p>	<p>Price: \$12.99</p> <p>TWO YEAR PARTS, ONE YEAR LABOR WARRANTY</p>




7. Dishwasher

Model	Description	Price
  Model#: 670-024 Mfg Part#: AVENGER	 <p>Undercounter Dishwasher - High Temperature Sanitizing</p> <p>Powerful free-standing Unit Fits Conveniently Under Counters.</p> <p>24 racks per hour capacity. Two minute automatic wash and rinse cycle.</p> <p>Stainless steel construction. Rinse additive pump. Automatic detergent pump. Automatic pumped drain. Automatic water level regulation and pressure regulation. Accommodates 20” square racks. Includes one flat dish rack and one peg dish rack.</p> <p>Booster (180°F final rinse) with 70°F rise. Sani-Sure™ feature assures proper rinse water temperature.</p> <p>14¹/₂”H door opening.</p> <p>24³/₁₆”Wx23³/₄”Dx33⁵/₁₆”H. 208/240V. Single phase. 248 lbs.</p>	<p>List Price: \$7,068 Sale Price: \$4,570*</p> <p>ONE YEAR PARTS A LABOR WARRANTY</p> <p>Free Shipping on this product </p>





Small Appliances/ Equipment

1. Mixers/Blenders



Model	Description	Price
  Model#: 409-012 Mfg Part#: MINIPRO	<p>Commercial Hand Mixer, 1/4 HP</p> <p>Small Commercial Hand Mixer and only Mixer to include 4 blades</p> <p>Includes cutter, emulsifying, batter and smoothie blade. 6¹/₂” long shaft, 15¹/₂” long overall. 120V. 10 lbs.</p> <p>6 Qt. capacity Variable speed 1/4 HP 200 watts 13,000 max. RPM</p>	<p>List Price: \$310 Sale Price: \$179*</p> <p>ONE YEAR PARTS A LABOR WARRANTY</p> <p>Ships the Same Day </p>

 <p>Vitamix Model#: 965-008 Mfg Part#: 748</p>	<p>Drink Blender Heavy Duty Two-Speed, 64 oz. Container</p> <p>Designed for thick ice cream drinks and other drinks with dense ingredients, like frozen fruits. Provides advanced blending versatility. Blend as little as 4 oz. up to a full container. Virtually unbreakable polycarbonate container pulls ingredients into the blade. Lid with removable plug allows ingredients to be added while blending. Use high speed for crushing cubed ice and low speed for ice cream specialty drinks. 2 HP. 120V.</p>	<p>List Price: \$742 Sale Price: \$449*</p> <p>OUTSTANDING THREE YEAR LIMITED PARTS AND LABOR WARRANTY AGAINST DEFFECTS IN PARTS AND WORKMANSHIP</p> <p>Ships the Same Day </p>
 <p>Model#: 455-039 Mfg Part#: BLIXER3</p>	<p>Blixer, Blender and Mixer, 3 1/2 Qt., 1 1/2 HP-Single Phase</p> <p>The Blixer performs as two machines in one—food processor and blender. Prepare liquidized foods and chop, grind, puree, and emulsify. On/off buttons and pulse switch. ETL Electrical and Sanitation approve/CETL (Canada). NEMA number: 5-15P. 3450 rpm. 1 1/2 HP—single phase. 8 3/4"Wx11 13/16"Dx17 1/2"H. 30 lbs.</p> <p>Fine serrated edge stainless steel S blade assembly. Brushed stainless steel, 3 1/2 Qt. bowl capacity with handle. Completely sealed lid with bowl and lid scraper assembly.</p>	<p>List Price: \$1,840 Sale Price: \$1,564*</p>

2. Vegetable Slicer

Model	Description	Price
 <p>NEMCO FOOD EQUIPMENT Model#: 400-001 Mfg Part#: N55200AN</p>	<p>Vegetable Slicer – Easy Slicer w/ Adjustable Blade Set</p> <p>Easy to operate for big labor and time savings.</p> <p>Adjustable Slicer has twin, razor sharp, 5 1/2" curved stainless steel blades and exclusive visual thickness gauge. Slices onions, peppers, cucumbers, tomatoes and more to perfection. Adjustable from 1/16" to 1/2" thickness. Hardware included for permanent table mount. 13 lbs. 12 1/2"Wx11"Dx16 1/2"H.</p>	<p>List Price: \$498 Sale Price: \$319*</p> <p>TWO YEAR LIMITED WARRANTY AGAINST MANUFACTURER'S DEFECT</p> <p>Ships the Same Day </p>
 <p>EURODIB Model#: 411-025 Mfg Part#: 15000</p>	<p>Steel Mandoline</p> <p>Reversible Non-Skid Stand Helps Prevent Injuries.</p> <p>Mandoline includes six blades: four removable julienne blades, one waffle cut and one smooth cut. Adjustable slicing thickness. Polycarbonate safety guard. Includes carrying case for blades. Dishwasher safe. 4 1/2"Wx15 1/2"Dx1 1/2"H. 3 lbs.</p>	<p>List Price: \$303 Sale Price: \$154*</p> <p>ONE YEAR LIMITED WARRANTY</p> <p>Ships the Same Day </p>

3. Waffle Maker

Model	Description	Price
 <p>WARING Model#: 800-119 Mfg Part#: WW150</p>	<p>Belgian Waffle Baker</p> <p>Commercial Belgian waffle baker delivers (25) 7" round, 1-1/4" thick waffles per hour. Heating elements are embedded in non-stick plates, allowing for precise temperature control and easy cleanup. Audio and lighted indicators for "ready to bake" and "ready to serve". Heavy duty die-cast stainless steel housing. 120V. Includes 36" cord and plug.</p> <p>11-3/16"Wx22-1/4"Dx9-1/2"H (closed).</p>	<p>Sale Price: \$299*</p> <p>Ships the Same Day </p>

4. Salad Spinners

Any salad spinner, around \$20, is a quick and practical solution for drying salad greens. It is important for a successful salad. It can be purchased anywhere, such as a local supermarket. Easy to clean and store away.

5. Menu of food items

Seattle is the home of espresso and seafood, but the Globe Café's competition is not only the other cafés serving freshly-brewed coffee and sandwiches, but also the luxurious restaurants in the neighborhood. In the near vicinity, the Globe Cafe is rivaled by Italian restaurants serving favorites like pasta and pizza, and Seafood or Steakhouses with complicated menus, and even Vegetarian Restaurants with organic meals.

The Globe Cafe will stand out amongst its competitors as a high-quality Organic Café and Restaurant which bakes its own bread and pastries, and prepares dishes from the freshest, organic local produce. Its signature dishes will be low-fat and healthy but wholesome and delicious. It will have **seasonal dishes**, and serve **vegetarian** for those who prefer it, but it will also have a **Kid's Menu**, namely, the same dish the parents order, just as a smaller serving.

All the produce will be organic and sustainably-grown, and will be supplied by local producers/farmers, or could even be grown at the Globe Cafe, for example, fresh herbs and mustard seed on the rooftop terrace, in planters. The dairy products and the seafood (mainly salmon) will also be organic (no hormones--non-Genetically-Modified).

Below is a chart with a list of dishes that cover a wide range of nutritional value [**Main Menu/ Seasonal, Vegetarian, and Kid's Menu (half serving)**], as well as a list of some producers/ local growers/ farmers:

Main Menu/ Seasonal	Vegetarian
<p>Appetizers/ Breakfast:</p> <ul style="list-style-type: none"> Waffles, biscuits, muffins Bread (for sandwiches) <p>Main Menu:</p> <ul style="list-style-type: none"> <i>Soups:</i> salmon soup/chowder, lentils, <i>Salads:</i> salmon, Mediterranean, cheese Salmon dishes <i>Dressings:</i> traditional mayonnaise, salad dressing <i>Sandwiches:</i> salmon, <i>Eggs:</i> scrambled, omelet, with potatoes <i>Potatoes:</i> puree, with skin, oven-cooked slices <i>Pasta</i> <p>Desserts:</p> <ul style="list-style-type: none"> <i>Pastry:</i> cakes, cookies, ice cream, fudge <i>Jams, marmalades:</i> orange, strawberry, berry, etc. <i>Coffee/ chocolate</i> desserts <p>Beverages:</p> <ul style="list-style-type: none"> Coffee (espresso, drip-brew) Cocoa, hot chocolate [wine/bear—for the food] 	<ul style="list-style-type: none"> <i>Fruit:</i> apples, citrus (oranges, lemons, kumquats, tangerines), quince, banana <i>Vegetables:</i> egg plant, onions (dry/ fresh), tomatoes, carrots, sauerkraut/ caulslaw/ watercress/ cabbage, potatoes, green beans, snow peas, <i>ginger</i> Sesame, nuts <p>Main Menu:</p> <ul style="list-style-type: none"> Steamed cabbage <p>Desserts:</p> <ul style="list-style-type: none"> Pavlova Fruit salad Baked Alaska, carrot cake, lemon meringue pie, strawberry torte, apple pie, Apple sauce Meringues <p>Beverages:</p> <ul style="list-style-type: none"> Tea Fresh juice: orange juice, apple juice, smoothies, seasonal

Ingredients/ Producers	
<p>>>> No corn, soy, other GM produce <<<</p> <ul style="list-style-type: none"> Sea salt Brown sugar, molasses, honey (white/ confectioner's sugar, minimal processing) Flour, Whole wheat (not bleached) Yeast Organic coffee, certified Tea Wine, beer (for food) chocolate Seafood (mainly salmon), instead of chicken or meat Dairy products:, milk, yoghurt, butter (not margarine), eggs, cheese Olive oil (no frying) Olives Wine, vinegar Nuts: almonds, walnuts, sesame, etc. Condiments, spices: pepper, Rice, beans, lentils, Ginger Fruit: apples, citrus (oranges, lemons, kumquats, tangerines), quince, berries (strawberries, cranberries, banana Vegetables: egg plant, onions (dry/ fresh), tomatoes, carrots, sauerkraut/caulslaw/ watercress/ cabbage, potatoes, lettuce green beans, snow peas, 	<p>Fishing:</p> <ul style="list-style-type: none"> Loki Fish Company (Puget Sound to Alaska) - wild line caught salmon www.whywild.org <p>Dairy Darms (Seattle, WA):</p> <ul style="list-style-type: none"> www.smithbrothersfarms.com www.organicvalley.coop (1. Bishop Dairy, Chimacum, WA [29.6 mi from Globe]; 2. Pussy Willow Creek Farms, Enumclaw, WA [32 mi away]) <p>Fair Trade Seattle Roasters:</p> <ul style="list-style-type: none"> Theo Chocolate (Seattle, WA) - Organic Chocolates www.cloudninecoffee.com (Seattle, WA) - coffee from El Salvador certified by the Rainforest Alliance. www.speakeasy.org/kalani - organic + shade grown coffees www.seabest.com/ site <p>Seattle Producers:</p> <ul style="list-style-type: none"> Alden Farms (Monroe, WA) - potatoes Alvarez Organic Farm (Yakima, WA) - onions,leeks Foraged and Found Edibles (Pacific Northwest) - mushrooms and berries Full Circle Farms (Carnation, WA) - beets, carrots, herbs, peas & beans Stoney Plains Organic Farm (Tenino,WA) - stone fruit Tiny's Organics (East Wenatchee, WA) - tree fruit Willie Green's Organic Farm (Monroe, WA) - salad greens and veggies

Sites with a more lists of local producers:

- seattle.citysearch.com
- www.magicyellow.com

6. Sustainable practices/ Conceptual energy model

Menu Sustainability

1. **Smart cooking:** many parts of a fruit or vegetable can be used, for example: after juicing or peeling an orange, the peels can be used for marmelade.
2. **Menu with low-fat, healthy, organic, local grown produce/ dairy products/ seafood:** *support to local neighborhood/ community/ market + customers will keep coming back + fewer processed and packaged ingredients + ultimately, an ecologically-friendly solution*
3. **Reduce. Reuse. Recycle:** paper, glass, plastic, aluminum...
4. **Composting:** all kitchen waste (peels, etc, but NOT cooked oil) can be collected in a composter and sterilized (on the rooftop terrace) with the power of the sun. Thus, there is less overall refuse, and the compost can be used to enrich the soil for the cultivation of home-grown greenery (vegetables).

Technological (Appliances/Equipment) Sustainability

1. **Energy demand reduction:** During the day, the Globe Cafe is lit by **two large skylights** [lens concentrated light shafts] that span across the ceiling, sending soft, diffuse rays of sunlight across the room, both at the front of the restaurant, as well as in the kitchen. At night, the table/ booth chandeliers (with **low-energy 'green' light bulbs**) create a cozy home-like environment.
2. It would be a good idea to be careful to turn off all light fixtures and cooking appliances when they are not in use; and to install motion detectors in storeroom and bathroom.
3. All conventional appliances are replaced by **EnergyStar-certified appliances**, which, nonetheless, are used 'wisely,' e.g. the dishwasher is operated only when it is full. Furthermore, one alternative to electricity, in terms of heating/ cooking, is **natural gas**.
4. An investment could be the installation of a few photovoltaic panels/ battery, or vacuum tubes on the rooftop terrace for heating up water. This would, however, be more effective if Seattle were sunnier (radiation) for more days a year.
5. *Rain water purification on the rooftop terrace*
6. Rainwater collection for greywater (toilet flushing)
7. The Globe Cafe's heating and humidity levels could be controlled by **evaporative cooling devices** and **heat exchange engines** possibly installed in the upper levels.

Restaurant Building Renovation/ Construction Sustainability

1. **Fewer windows on facade:** controlled heat loss.
2. Installation of **energy-efficient windows**.
3. **Specialized Window treatments for the reduction of energy loss:** *Thermal Barrier Fabric*, used throughout the year both inside and out is a 75% reflective yet transparent, weaved, high-density polyethylene plastic which restricts the natural flow heat from either escaping a heated environment (winter), or entering a cooled environment (summer). Room air temperature will rise as much as 10 degrees in the winter with

the same amount of heat indoors when all the windows in a room are covered. (www.cleardomesolar.com)

4. Entrance shade cuts the glare of the sun during the summertime, and drives away water and snow (winter).
5. Layout of the cafe/ restaurant supports a cozy **family atmosphere** to which visitors would want to return to, over and over again.
6. Building Renovation with **environmentally-friendly materials**, such as wood, fabric, and paper. Easy to clean and maintain.
7. Effective air circulation during the summer achieved through the skylight shafts.
8. Train the employees on energy-saving procedures and inform the customers about the importance of energy conservation.



7. Concluding Remarks

We are a team of highly educated individuals including an architect, an environmental engineer, an interior decorator, 3D-designers, and business administrator/ marketing, with a common interest in high quality gourmet type cooking; who took interest in your plight, and decided to offer our advice for turning the situation around for your business just as we would have done it for ourselves or for a friend.

It all starts with a diagnosis of the situation that arose in the previous restaurant business: the original establishment catered to vegetarian, indeed vegan patrons; and things were limping along until a series of new restaurants popped up in the area, most of the ethnic type, Italian, Pizza places, which snuffed the patrons away from the *Globe Café*. Several conclusions derived from this diagnosis:

- The *Globe Café* should not become yet another “ethnic” restaurant.
- It should broaden its base (vegetarian or vegan may be too restrictive).
- It could use modern themes such as environmental friendliness, but by itself environmental friendliness is not edible (if the food is bad, will anyone return just because the operation saves energy?)...

So, knowing what it should *not* be is a start, but we also need to specify in the affirmative what the *Globe Café* will be, what food it will offer. And the answer is that it will be excellent quality food that will make customers want to come back: success of the business can only be based on repeat customers, on aficionados of the *Globe Café* who will spread the word and bring more people to your establishment.

Type of plates, Beverages

We can still remember the day back in the eighties, when the Seattle homegrown Starbuck's appeared on the East coast (at the Baltimore-Washington International BWI Airport), and life has never been the same ever since: gone were the days of the wandering waitress coffee-mug in hand going from table to table and offering to “warm-up” your cup of non-descript concoction. So, while The *Globe Café* should not turn into one more of those coffee-specialty shops (another one in the fad category: they come and then as easily they go!), by the same token, it should not be losing customers to coffee shops. That is, a *Globe Café* customer should never be disappointed from his/ her cup of coffee, and could even return to the store just for that. But most importantly, that successful cup of coffee will be accompanied by food which in turn will also make him/ her want to come back. A few selected types of coffee suffice, e.g. capuccino, latte, freshly brewed drip coffee, or espresso, and suggestions for the corresponding professional equipment and these are good for starters.

But, if you are really interested in our ideas and care to follow up on our proposals, we will be more than happy to give you our **secret ingredient to a successful cup of coffee...**

Likewise, the *Globe Café* should not turn into a notorious “drinking bar” but instead should offer alcoholic beverages, beer, wine of excellent quality as accompaniment to selected dishes. It is a good profit item on the list of a restaurant, but the secret is not in the quantity, but in the quality (example, St. Pauli Girls, or Dos XX beer).

And now about the food, the excellent quality, healthy food (as opposed to exclusively ethnic food) that should be the staple of the restaurant. Here we are talking about **organic not-genetically-modified food**, and that is not a fad to go away anytime soon, but is here to stay for the good health of your patrons. In this category fall: milk and dairy products, yogurt,

butter, cream, cheese; fruits and vegetables; eggs, and fish (the *Globe Café* will certainly not turn into a steak house). Suggestions of suppliers, local and national, for these types of foods is amply provided in our proposal. These are complemented by freshly made in house pasta, pastry and bread and other items.

*Composition of the dishes, Vegetarianism, Profile of the **Globe Café** customer*

Examples of dishes are also provided in our proposal. But we would like to comment here on the nature of the menu in general. The case can be clearly made that a specific dish can become the staple of the restaurant, the constant feature that one can count on finding at all times, the *raison d'être* of the restaurant. Yet, we believe that such an approach is fraught with danger, not only because you will have to find that distinguishing dish that will become your identity, but because such experiment depends largely on the demographic profile of the population that the restaurant will serve. Thus, we believe that there should be a combination of dishes, the fixed ones, that the customer can count on finding at all times; but that there should be other dishes that appear on a rotational basis, perhaps seasonally; and yet other new dishes that will make the *Globe Café* an exciting place to visit and expect surprises, including exciting Kid's Menus.

Which brings to mind the question of vegetarianism etc. We take the deliberate view that such idioms do not form social statements, but rather that they represent a state-of-mind respectable and respected for what it is. As such, we do not want to focus on groups of people with certain characteristics, but rather to focus on groups of friends that would want to come and enjoy a meal irrespective of their respective individual needs. A vegetarian among a group of friends should not be made to feel as an outcast, but instead he should enjoy his visit as much as anybody else. This can easily be achieved by incorporating *bona fide* vegetarian dishes, clearly marked but not touted as something out-of-the-ordinary. A good case is made by the following example: some populations, christian and of other religions, during special periods of the year such as *lent*, follow the tradition of *fasting*. In places where that tradition is prevalent big chains like *IKEA* offer special dishes during such occasions at their restaurants. So there is precedence for this approach. Which brings to mind the last question, that of the demographic signature of the population served. For example, apparently the Asian group has been increasing at a good pace recently in Seattle. We are firm believers that racial stereotypes should not be played up; and that all people are basically fairminded and open so long as you respect their customs and heritage. Thus, for example we do not believe that the *Globe Café* should turn into a Chinese restaurant, but on the contrary there could be dishes that are more attractive to different segments of the population.

All in all, we thought it was a challenging task to make suggestions and proposals for a fresh start of the *Globe Café*, which we undertook with enthusiasm and professionalism, all the more so since we ourselves enjoy good food, not only to eat it but also to prepare it. And while we have included in this proposal ample information, ideas, sources, etc. if selected we vow to bring additional pieces of information, know-how, tips, marketing and advice to the owner, all for the same *prize*. After all, it is not the prize that counts, but instead the ultimate success of the business and the publicity that this will engender for the owner but also for the designer.

Good Luck, and

God Bless you.

