



FOODSERVICE CONSULTANTS SOCIETY INTERNATIONAL

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FCSI President 2000-2001 Scott D. Legge, FCSI

Scott D. Legge, FCSI is Principal of Legge and Associates Foodservice & Hospitality Consulting, based in Rockwood, Ontario, Canada. He earned a Bachelor of Commerce degree, at the University of Guelph, specializing in Hotel & Food Administration, and held several operational management positions prior to entering the consulting arena. Consulting efforts are focused primarily in the design of institutional and commercial foodservice facilities, in Healthcare, Corporate Dining and Hotel/Casino sectors of the industry.

A member of FCSI since 1988, Scott began his involvement as Treasurer of the Canadian Chapter before being elected to the worldwide Board in 1995. Scott was instrumental in the development of the FCSI Web site, He has served a chair and/or board liaison to several committees and task forces including Information Technology, Conference Planning, Code of Ethics review, North American Division TF and Finance Committee. Scott is currently serving as President of FCSI.



President-Elect Albert DaCosta, FCSI

During his 35-plus years in the foodservice industry, Albert DaCosta, FCSI, has held executive positions with three multi-unit chains and spent six years in Switzerland with the Movenpick Organization. Fluent in five languages and with advanced degrees in accounting and economics, Albert has maintained a professional consulting practice for over 15 years. He sits on the board of directors for FCSI, its Educational Foundation Board and is currently a member of the Society's Accreditation Board of Examiners. He currently is an instructor at the University of California at Los Angeles (UCLA) and holds an advanced degree in organization and systems development (OSD) from the prestigious Gestalt Institute in Cleveland.

Secretary/Treasurer

**Kenneth W. Winch, FCSI**

Design director of Winch & Associates, Ken Winch, FCSI, has over 30 years of experience, with the past 26 years as an independent consultant covering every aspect of foodservice. Acknowledged as an innovative designer, Ken has been engaged by manufacturers and operators to develop new thinking. He has received a design award from Restaurants & Institutions Magazine's Award Program, as well as honors from FCSI Europe. Ken was the first UK member of FCSI, a founding member of the European Chapter and is currently a director on the FCSI Worldwide Board of Directors.

**Immediate Past President****Michael L. Pantano**

Michael Pantano, FCSI, is principal and co-founder of Culinary Advisors, a foodservice facilities design and planning firm. Michael became a full-time consultant in 1980 after 10 years in operations. His operations background includes, in addition to a corporate staff support role, institutional management in the healthcare and B & I segments, commercial restaurants and inflight catering. As a design consultant, he has served a variety of clients in virtually all segments of the foodservice industry. He holds a professional degree from The Culinary Institute of America and a degree in hotel and restaurant management from Widener University.

**Douglas P. Fisher, FCSI**

Doug Fisher, FCSI, is president of FHG International inc., a foodservice and franchise consulting firm with offices in Toronto, Ontario, and Park City, Utah. He is Chair of both the Code of Conduct Task Force and the Market Awareness Task Force on the FCSI Board of Directors. Doug has a Master of Science degree in hotel and foodservice management and is a Certified Management Consultant (CMC) and a Certified Foodservice Executive (CFE). He received FCSI's Award for Excellence in Management Advisory Services (1997) and two Best Article Awards (1996, 1997) for articles published in *The Consultant*. Doug has also written three successful books.



Thomas W. Galvin, FCSI

Tom Galvin, FCSI, Galvin Design Group, has over 17 years of experience in design. Previously with Hard Rock Cafe International and Darden Restaurants, Tom contends his success is linked to his architectural background and operational training by professional chefs. He holds an undergraduate degree in architectural interiors from Bowling Green State University. He also attended Kent State University for Architecture. Tom also serves on the advisory committee at Kent State's School of Hotel and Hospitality Management.



Marious (Pepe) Griffo, CFSP

Pepe has, during his career, been employed in various positions within the foodservice industry. His career began with a fabricator, Tyson Metal Products; foodservice consultant, Fred Schmid Assoc. and currently with reach-in refrigerator manufacturer Traulsen & Co. Pepe has received CFSP Level 1 Certification as well as the HACCP Food Safety "Serve Safe" course certificate. He has also served on NAFEM committees, NAFEM/MAFSI and NAFEM/FCSI. Currently, as senior vice president of consultant services for Stanley Knight, Traulsen and Vulcan-Hart, Pepe is responsible for improving the communication link, developing new products and services to better serve the consultant/specifier client.



Jean-Pierre Grossi, FCSI

Jean-Pierre Grossi, FCSI, BEC, BSEC, has been a member of the European Board since June 1998. Since 1993, he has been managing the consultancy company HORES-CONSEIL, which concentrates on four fields of activities: management advisory services, food facilities planning, staff training and education. Jean-Pierre's study specializes in the operating and organization of catering establishments. He was previously with the Groupe Casino for 10 years, where he developed cafeterias, take away and patisserie. In 1981, he became a consultant specializing in the hospitality and catering industry.



Yasuo Inoue, FCSI

Yasuo Inoue, FCSI, was born in 1925 in Kagoshima, Japan, and graduated from



Etashima Naval Academy in 1945. Yasuo joined Murako Corporation, where he was appointed to the director in charge of U.S. Armed Forces projects and hotel projects in Japan, Korea and Southeast Asian countries in 1952. When Sanyo Murako International Co., Ltd. (SMI), a joint corporation between Sanyo Electric Co. and Murako International was established in 1976, he was appointed CEO and executive vice president. Yasuo resigned as chairman in 1990 after serving for 15 years and controlling the headquarters in Japan and branches in Hong Kong, Singapore and other cities in Asia. He then established his own consulting firm, Y. Inoue Office, Ltd., in Tokyo. With over 49 years in the industry, Yasuo has designed or installed 125 hotel projects, 15 air catering plants and several large central commissaries for restaurant chains in addition to his U.S. Armed Forces projects. He has been responsible for numerous other projects but is noted for introducing and pioneering North American-style foodservice technology concepts and equipment to the market of Japan and East Asia as early as the 1950s.



Gerhard Kuehnel, FCSI

Gerhard Kuehnel, FCSI, has been a member of FCSI since 1986. He became a member of the board of trustees in 1996 and chairman-elect in 1997. Gerhard has over 20 years of experience in the hotel and catering industry, with the past 15 years as an independent MAS consultant. Senior partner of Luxenburger and Partner-Unternehmensberatung, Wermelskirchen, as well as the managing director of GBS-Gastgewerbe Beratungs-Service GmbH, Duesseldorf, Gerhard's field of work involves every aspect of developing and managing a business in the foodservice industry, from the development of a concept to market research, pre-feasibility studies, design, financial analysis and management.



Rondi J. Lavery, FCSI

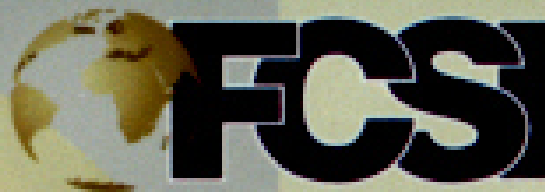
Rondi is the director of design for Culinary Design Service, which recently merged with Morrison Healthcare. The Pennsylvania office has redefined the client base to specialize in the design of healthcare facilities, nursing homes and lifecare retirement communities. She has over 21 years of experience in



She has over 21 years of experience in food facilities design which began right after graduation from Pennsylvania State University where she earned a BS degree. Over the years, Rondi has worked for various size design firms, from a large center city corporation to a two-person office. She handles sales, client relations, project management, design, systems planning and operational analysis.

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For Dedicated Leadership
Presented to

THOMAS W. GALVIN, FCSI

Member, Board of Directors

1998-2001

In recognition of his commitment to the ideals of
the Foodservice Consultants Society International,
and for his contributions
to its continuing growth and development

Given by the Board of Directors
September 7, 2001
Orlando, Florida