



KEN RELETHFORD, LEED AP

VICE PRESIDENT / SENIOR FOODSERVICE DESIGN CONSULTANT

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Principal in charge, team leader works directly with the client, their representatives and the design team throughout all phases of the project. Extensive experience with foodservice programming and commercial kitchen design with particular emphasis on Hospitality, University and business & industry. Comprehensive experience in constructability, green building and retrofit that brings added value to any project. Well versed in the regulatory requirements of County and State Health departments, DSA, OSHPD and building departments. Special emphasis on incorporating energy efficient, sustainable equipment into projects and utilizes efficient technologies in the design of refrigeration and exhaust systems.

KNOWN FOR....

Providing exceptional design and contracting services to the architectural, foodservice, and construction industry.

FOOD SERVICE DESIGN AND FABRICATION EXPERIENCE:

- 27 years

YEARS WITH ORNESS DESIGN GROUP:

- 8 years

PROFESSIONAL DATA:

- Associate Degree – Business Administration
- LEED AP

LICENSES:

- CA Specialty Contractors License #864518, 2005 – Present
- Captains License – USCG Merchant Mariner, 2012

AFFILIATION:

- AIA Corporate Allied member
- USGBC (US Green Building Council) member
- NACUFS (The National Association of College & University Food Services) member

REPRESENTATIVE FOODSERVICE DESIGN PROJECTS:

MARRIOTT MARQUIS AND MARINA

San Diego, CA

- Renovation and modernization of 1000 room premier waterfront hotel with multiple foodservice areas. Programming, design and build out for new tequila bar and cantina kitchen at the pool area. Complete renovation and remodel to the banquet kitchen capable of serving 5,000 meals a day. New “Marina Kitchen” 300 seat restaurant, bar and buffet, the “market” coffee bar and grab and go.

UCSD THORNTON HOSPITAL CAFETERIA

San Diego, CA

- Expanding UCSD Thornton hospital foodservice capabilities for a growing campus. Program and design for new servery to meet OSHPD requirements to feed the patients, employees and guests. Worked closely with architectural team and foodservice operations to provide patrons an exceptional eatery.

CLUB CORP PROPERTIES

Washington, California, Texas, Florida

- Foodservice programming and design for multiple projects across the nation, including large country clubs and high rise buildings. Incorporated standards of design for bar, kitchen and banquet service for multiple styles of construction and design.

SAN DIEGO UNIFIED SCHOOL DISTRICT

San Diego, CA

- Foodservice programming and design for K-12 renovation projects for student nutrition. Bond S award winning design for culinary teaching kitchens at Morse, San Diego and Garfield High Schools. 250,000 sq. ft. central freezer at Cardinal Lane earning savings by design utility rebates.