



Rosemary Hare, BSc, FCSI



FOODSERVICE CONSULTANTS SOCIETY INTERNATIONAL
Professional Member:
Rosemary Hare

Rosemary is a director of Foodesco, a UK based design consultancy practise that specialises in the design of commercial kitchens and food manufacturing factories (CPU's).

Rosemary studied catering systems at Sheffield Hallam University and graduated in 1980. Having originally planned to enter the hotel industry she gained 'hands-on' experience working in hotel and hospital kitchens before deciding to take an opportunity to work as a kitchen designer. She moved into foodservice design consultancy in 1985. In this capacity she has worked on a wide range of commissions, including option appraisals, feasibility studies and complete design projects, offering independent, professional advice to help her clients make the right choices for their business. She has specific expertise in design projects for large foodservice facilities in hospitals, universities, staff restaurants (employee feeding) and restaurant/hotels as well as other specialist kitchens such as in-flight kitchens and central production units.

Her approach is to design practical kitchens that provide an efficient, safe and positive work environment.

She has a wealth of knowledge of foodservice equipment available from Europe and North America. She acts as a specialist advisor to Hammerson plc in respect to kitchen ventilation systems installed by tenants within their premises.

Over the past 12 years Rosemary has undertaken work in Kuwait and the GCC region and has been involved with the foodservice designs for numerous projects including:

- Al Maidan Maternity Hospital
- Dasman Center for Research and Treatment of Diabetes
- Royale Hayat Hospital
- Sahara Golf Course
- Shiekh Jabel Al Ahmed Al Al Jaber Saber Hospital

She is currently involved with design of the foodservice facilities within a number of colleges within the new Sabah-Al-Salem University City, Kuwait University project.

Rosemary is a professional member of the Foodservice Consultants Society International, which represents the world's leading independent foodservice kitchen design and catering management consultants.

Rosemary's presentations will cover:

1. Modern Kitchen Design and the Effect on Food Safety.
2. The Development of Foodservice Equipment and the Effect on Food Safety.

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