

John DePaola, Principal, is an engineer by training and has been involved in food service design, operations and consulting since 1978. After graduating with a B.S. in Civil Engineering with an emphasis in Construction Management, he pursued a post-graduate MBA and a technical education in the Culinary Arts. He owned and operated his own successful mid-scale restaurant and club, and after a successful six-year run, the business was sold for a substantial profit and John relocated to Texas.

There he worked as a project manager for a food service development and operations firm, supervising assignments in Houston, Dallas, San Antonio and Austin. Projects included clubs, hotels, restaurants for Wolfgang Puck and ZZ Top and corporate dining facilities. Before establishing Foodservice Resources, he was project director for an international food service consulting organization with offices in Washington and London, where he managed a staff of designers and management consultants.

Since founding Foodservice Resources in 1989, he has worked on approximately 140 different consulting assignments of all descriptions, encompassing the areas of project management, programming, food service facility design, market and feasibility studies, and food service operations. Clients have included municipal governments, private restaurants, fast food operators, hotels, clubs, the military, healthcare facilities, developers and investment groups, correctional facilities, schools, colleges and universities, and private corporations. His design for the retail foodservices at the Washington Convention Center was voted one of the top foodservice design projects of 2004 by Foodservice Equipment and Supplies Magazine, and Chain Store Age Magazine recognized his prototype design for Sheetz in 2005 as a First Place award winner. He was a presenter at the 2009 Foodservice at Retail Expo (FARE) on the subject of New Directions in Foodservice Equipment.

He is also a founding member of the Board of the Directors of the GLMD Foundation, a non-profit foundation that operates the Positive Vibe Café in Richmond, VA, a coffee shop and café where disabled young adults are trained for jobs in foodservice.

While his technical background facilitates clear communication among the foodservice design team, his operational expertise, food sense and related skills add a hands-on understanding of all types of foodservice production and distribution systems and provides an invaluable link with chefs and other culinary professionals.