



FORWARD DINING SOLUTIONS LLC

PUSHING SUSTAINABLE KITCHEN DESIGN FORWARD

Team Qualifications Package

412-403-6103

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Forward Dining Solutions LLC

Company Overview

Example of Services

- Electrification Subject Matter Expertise General Consulting
- Culinary Efficiency & Electrification Audit
- Culinary Trainings
- Menu & Recipe Development
- Organization & Efficiency Guidance
- Culinary Talent Development
- Department of Health Coordination & Walkthrough
- Culinary "Tech" Support
- Educational Workshops
- Operational Management Services

Project Examples

Chatham University Eden Hall
Microsoft Global HQ
Google Bay View
Castilleja School

Press

Nova Documentary:
"Chasing Carbon Zero"
CNN
Time
Forbes
Fast Company
The Washington Post
The Guardian
Sierra Club
The Boston Globe
Bloomberg
CNBC
BuzzFeed News
Grist

Contact

Chef Christopher A. Galarza
412.403.6103

MISSION

Forward Dining Solutions is a pioneering consultancy dedicated to transforming the food service industry through sustainable, high-performance kitchen solutions. Our mission is to empower chefs, designers, and operators to embrace energy-efficient, decarbonized, and waste-conscious practices that enhance both environmental and operational outcomes. By integrating cutting-edge electrification technologies, strategic waste reduction, and optimized workflow design, we help our client's future-proof their kitchens while maintaining the highest standards of culinary excellence.

VISION

Our vision is to lead the global transition to fully sustainable commercial kitchens, setting a new industry standard where efficiency, health, and sustainability are seamlessly integrated into every foodservice operation. We believe that kitchens should not only serve great food but also contribute to a healthier planet. Through our work, we have demonstrated that high-performance, all-electric kitchens can meet the rigorous demands of chefs and institutions alike eliminating fossil fuels, reducing energy consumption, and creating healthier working environments.

CERTIFICATIONS

Through years of working on electrification projects and sustainable foodservice consulting, Forward Dining Solutions identified a critical gap in the industry—while green building certifications like LEED, WELL, and Passive House provided sustainability frameworks, they failed to address the unique complexities of commercial kitchens. Recognizing the need for a kitchen-focused sustainability certification, Forward Dining Solutions co-founded EcoChef, the first and only

certification dedicated to decarbonizing commercial kitchens. EcoChef now provides a comprehensive framework for electrification, operational efficiency, waste reduction, and improved working conditions, helping foodservice operators set measurable sustainability benchmarks.

PARTNERSHIPS

Forward Dining Solutions has partnered with some of the most forward-thinking organizations and institutions in the world, including Microsoft, ENERGY STAR, Google, and more. Our expertise has contributed to groundbreaking projects that showcase the future of sustainable foodservice, such as the electrification of Microsoft's Redmond campus kitchen and Chatham University's Eden Hall Campus. These projects serve as proof-of-concept for the next generation of foodservice operations, demonstrating that fully electric, high-efficiency kitchens are not just possible but preferable.

MEDIA

Our work and insights have been featured in Time, Forbes, The New York Times, NPR, Bloomberg, The Washington Post, and Fast Company, among other leading publications. As a trusted voice in the industry, we continue to educate and advocate for the adoption of decarbonized, efficient, and sustainable kitchen operations, shaping the next generation of foodservice through consulting, education, and strategic partnerships. With Forward Dining Solutions and EcoChef, we are not just redefining kitchen sustainability, we are building the future of foodservice.



FORWARD DINING
— **SOLUTIONS LLC** —

PUSHING SUSTAINABLE KITCHEN DESIGN FORWARD

EcoChef

Company Overview

Example of Services

- Kitchen Sustainability Certification
- EcoChef Readiness Assessments
- Kitchen Performance Modeling
- Kitchen Utility Analysis
- Systems Strategy Review
- Carbon Accounting
- Professional Accreditations
- Portfolio Certification Programs
- Chef & Staff Trainings
- Design Advisory Support
- Waste Reduction & Resource Management Consulting
- Health & Comfort Optimization
- Educational Workshops & Public Engagement
- Residential certification via EcoChef | Homes

Press

Grist

Modern Restaurant Management

Buildings + Beyond

Pittsburgh Post-Gazette

The Cool Down

Bloomberg NEF

Utah State University: Sustainability Extension

Club + Resort Chef

Contact

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MISSION

EcoChef is the first and only sustainability-focused certification dedicated to decarbonizing commercial kitchens. While existing green building standards like LEED, WELL, and Passive House provide strong sustainability frameworks, they often overlook the unique complexities of commercial foodservice operations. That's where EcoChef steps in by bridging the gap offering a holistic, performance-based approach to sustainable kitchen design and operation.

OUR PILLARS

EcoChef certification evaluates kitchens across four key pillars to ensure maximum sustainability, efficiency, and safety:

- Electrification & Decarbonization – Transitioning away from gas while optimizing energy use to reduce carbon emissions.
- Operational Efficiency – Designing kitchens to minimize energy waste, food waste, and resource consumption.
- Health & Comfort – Improving air quality, temperature control, and ergonomic design to enhance chef and staff well-being.
- Waste Management – Implementing best practices to reduce food waste and landfill impact

ECOCHEF ACCREDITATIONS

Beyond kitchen certification, EcoChef offers professional accreditations designed to integrate sustainability into culinary and foodservice education:

- EcoChef Associate – A foundational program for students, hospitality professionals, and designers introducing sustainability principles in foodservice.
- EcoChef Culinarian – Tailored for chefs and foodservice professionals, covering waste reduction, energy efficiency, and sustainable operations. (*Accredited by the American Culinary Federation*)

- EcoChef Practitioner (Launching Soon) – Designed for architects, engineers, and kitchen designers, ensuring expertise in high-performance, sustainable kitchen design.

OUR PARTNERS

EcoChef is proud to collaborate with leading organizations committed to sustainability and the education necessary to make it possible, including:

- American Culinary Federation (ACF) – Accreditor of the EcoChef Culinarian program.
- University of the West Indies – Integrating EcoChef into their Biodiversity and Hospitality curriculum.
- Chatham University Eden Hall – A partner in sustainability research & pilot programs, as well as a host site for EcoChef courses.
- ENERGY STAR – Collaborated on induction cooking standards and sustainable kitchen education.
- Chaine des Rôtisseurs – Académie de Brillat-Savarin
- American Academy of Hospitality Sciences
- Building Decarbonization Coalition
- International Well Building Institute

EcoChef is also endorsed by the Building Decarbonization Coalition and the Global Cook Safe Coalition, reinforcing our commitment to creating healthier, more sustainable kitchens worldwide.



Education:

Bachelor of Science,
Culinary Management,
The Art Institute of Pittsburgh

Credentials:

Certified Executive Chef
Certified Culinary Administrator
EcoChef Culinarian
EcoChef Practitioner
World Certified Executive Chef
ServSafe Certified
RAMP Certified

Co-Author: "The Design
Professionals Guide to
Decarbonization of the Built
Environment"

Author: "Understanding the
Green Industrial Revolution: An
Interdisciplinary Look at the
Hospitality Industry"

Professional Affiliation

President - American Culinary
Federation - 2024-2026

President - Pittsburgh Culinary
Initiative

Advisory Board Member -
Laurel Technical Institute

Board of Director - The
American Culinary Federation
2022

Treasurer - American Culinary
Federation 2023

Trustee - Dallas Lodge 231

Chef Rôtisseurs - La Confrérie
de la Chaîne des Rôtisseurs

Awards

Grist 50 Fixer - 2025

Amazon.com Bestselling Author

**ACF Presidential Medallion
Winner** - 2025

ACF Cutting Edge Award -
2026

**ACF Pittsburgh Chef of the
Year** - 2025

**Bar & Restaurant Chef of the
Year Finalist** - 2025

**NetZero Trailblazer Award
Finalist** 2024

**Inspirational Leader - Culinary
Agents** - Nov 2021

**LatinXs in Sustainability: LatinX
Trailblazer** 2021

**Grand Lodge of Pennsylvania -
Master Builder Award**

Marquis Who's Who - 2025
Honored Listee

Chef Christopher A. Galarza, CEC, CCA, ECC, ECP, WCEC

CHEF/ SUSTAINABILITY CONSULTANT



Chef Christopher Galarza is a trailblazer in sustainable culinary innovation, renowned for his leadership in decarbonizing commercial kitchens. As the founder of Forward Dining Solutions LLC and co-founder of EcoChef, he is at the forefront of the Green Industrial Revolution, educating and empowering

chefs, culinary professionals, and designers to adopt sustainable practices.

His career includes roles in prestigious kitchens such as The Greenbrier and Carnegie Mellon University, and he is a leading expert in electric and induction cooking.

In 2024, he made history as the first chef to attain Certified Executive Chef status using an all-electric kitchen, permanently debunking the myth that fossil fuels are necessary for high-quality cuisine.

Chef Galarza serves as President of both the ACF Pittsburgh Chapter and the Pittsburgh Culinary Initiative, championing sustainability and culinary education. He is also the bestselling author of *Understanding the Green Industrial Revolution: An Interdisciplinary Look at the Hospitality Industry*, a key resource on sustainable foodservice.

Through EcoChef, he is redefining industry standards for electrification and decarbonization, transforming commercial kitchens into healthier, more efficient, and sustainable spaces worldwide.

PROJECT EXPERIENCE EXAMPLES

Chatham University Eden Hall Campus Kitchen + Dining Hall / LEED Platinum and EcoChef Platinum
Gibsonia, PA, United States

Google Bay View
San Jose, CA

Microsoft Redmond Food Service
Redmond, WA, United States

The Ellis
Battery Park, NY, United States

Livonia C3
Brooklyn, NY, United States

Pembroke
Boston, MA, United States

PA Dept. of Environmental Protection Agency
Harrisburg, PA, United States

PSE & Stanford University
California, United States



Chef Gerard T. Kenny II, ECC, ECP

CHEF/ SUSTAINABILITY CONSULTANT

Education:

The Culinary Institute of America, Associate's degree, Culinary Arts

The Greenbrier Apprentice Graduate

Credentials:

EcoChef Culinarian
EcoChef Practitioner

Awards

The American Culinary Federation
8-time National Medal Recipient



Displaying a prominent presence early in his career, Chef Gerard found Leadership & project management as a natural role. Gerard aligns operational growth of sustainability, through organizational management and

mentorship. These attributes have been instrumental with previous involvements with establishments internationally recognized by Forbes, Relais & Châteaux and the Michelin Guide. Chef Gerard received formal training at the Culinary Institute of America in Hyde Park, NY. Receiving a High Impact Leadership Scholarship and was selected into the school's advanced curriculum (A.C.E.) in tandem with his associate's degree in culinary arts.

Following the CIA, acceptance in The Greenbrier's Culinary Apprenticeship Program was the next endeavor. This three-year program, based on international culinary show competencies, has produced numerous members of the ACF Culinary Olympic Team, Certified Master Chefs, and even Bocuse D'or participants. Since inception in 1957, this program has under 400 alumni, Chef Gerard being one of them.

PROJECT EXPERIENCE EXAMPLES

Castilleja School Grades 6-12

Palo Alto, CA, United States

Google Bay View

SAN JOSE, CALIFORNIA, United States

Environmental Charter High School

Pittsburgh, PA, United States

RECENT CULINARY EXPERIENCE

Director of Food & Beverage

LaCorsha

Austin, Texas, United States

Executive Chef

Second Bar + Kitchen

Austin, Texas, United States

Executive Sous Chef

AT&T Hotel & Conference Center

Austin, Texas, United States

Executive Chef

Le Politique

Austin, Texas, United States





Bayard FSD

Dylan Halaszynski

Founder, President

FCSI - The Americas, Associate



Bio:

Founder and President, Dylan Halaszynski, has more than 15 years of experience in construction and design – as well as a background in engineering – making him uniquely experienced to address all matters which a project encounters: financial, technical, aesthetic, culinary, and, most importantly, our dining guests. At the confluence of these aspects lies a solution which delivers the most elevated experience possible – for all those matters.

YEARS OF EXPERIENCE: **15+**

EDUCATION:

B.E., Systems Engineering / Engineering Management,
Stevens Institute of Technology, Hoboken, NJ

SELECTED PROJECTS:

Livonia C3 – Brooklyn, NY

Teamed up with FDS to craft a layout for a client who had not yet fully on-boarded an Operating Professional. Consulted the Design Team on the needs of the program to support the space, as well as potentially serving as a Commissary for other local outlets. Selected equipment with environmental efficiencies.

Victory Park Food Hall – Dallas, TX

Advocated on behalf of the Operator for the optimal layout and mechanical systems to reduce energy consumption, while maximizing ergonomic efficiency. Coordinated with various F&B stakeholders to ensure all aspects of the project would be suitable for the needs to serve in-person guests, to-go program, large buyouts and catering to the building.

Urbanspace – New York, NY; Chicago, IL; Los Angeles, CA; Philadelphia, PA

Collaborated with DxU the individual vendors, as an outside Consultant and a direct employee, to design their booths for equipment layout and flow, along with their aesthetic design. Adjusted programmatic layout for optimal guest experience, ensuring correct circulation through the space and while queueing.

Tapville – Hawthorne, CA

Suggested revised layout for Front of House to create Optimal Guest Experience. Ripple effect for better Back of House flow to serve the various dining room neighborhoods. Worked with the various stakeholders for franchisee design compliance.

Conde Nast* – New York, NY

Worked with Conde Nast, and Design Team on corporate relocation from 3TSQ to 1WTC. Implemented corporate dining, conference catering services and Show / Studio Kitchen spaces.

MSG Sphere* – Las Vegas, NV

Coordinated with MSG and Design Team to serve guests across multiple levels, addressing the mechanical needs of the various spaces compared to the physical limitations on each floor. Created equipment specs to match the needs by area.

*Work Completed with another Design Firm

Dining Commons: Net Zero Kitchen & Dining Hall

CHATHAM UNIVERSITY, EDEN HALL CAMPUS | RICHLAND TOWNSHIP, PENNSYLVANIA
ECOCHIEF PLATINUM, LEED PLATINUM + ZERO ENERGY GOALS

Services

Design Review
Commissioning
Health Department
Coordination
Staff Trainings
Kitchen Certification

Architect

Mithun

Completion

2016

Total Building Size

388 acre site, 110,000 sf

Project Cost

\$50 million

Goals

LEED Platinum
Zero Energy: Campus
Living Building Challenge:
Classroom Building
Passive House Certified: New
Lodges

Awards

EcoChef Platinum 2025

Center for Green Schools at
USGBC: Best of Green Schools
Award, 2018

AIA Committee on
Architecture for Education:
Design Excellence Award,
2018

AIA Committee on the
Environment: Top Ten Award,
2017

AIA Pittsburgh: Award of
Excellence for Engineering +
Science, October 2015

Contact

Steve Gross, PE, BEMP
Principal
Interface Engineering
720.531.0090

Chatham University's Eden Hall Campus stands as an international model for sustainable foodservice innovation, as the world's first fully self-sustained university campus Eden Hall features America's first fully electric, carbon-free commercial kitchens in an academic setting. Designed to align with Eden Hall's mission of environmental stewardship and zero-waste operations, this kitchen integrates cutting-edge technology to enhance efficiency, reduce emissions, and create a healthier, high-performance cooking environment.

In recognition of its commitment to sustainability, Eden Hall has achieved EcoChef Platinum Certification, the highest standard for environmentally responsible commercial kitchens. This certification reflects Chatham's leadership in decarbonization, energy efficiency, and responsible resource management, setting a precedent for institutions looking to advance sustainability in foodservice.

Key Features of Eden Hall's Electrified Kitchen

- **Fully Electric Cooking** – Replacing fossil fuels with high-efficiency, electric-powered appliances to eliminate direct carbon emissions.
- **Advanced Induction Technology** – Induction cooktops and induction woks allow for precision control, rapid heat response, and high-efficiency performance, all while improving indoor air quality.
- **Sustainable Food Systems Integration** – A closed-loop approach that connects the kitchen with Eden Hall's on-site farm, composting, and waste reduction programs, ensuring minimal environmental impact.

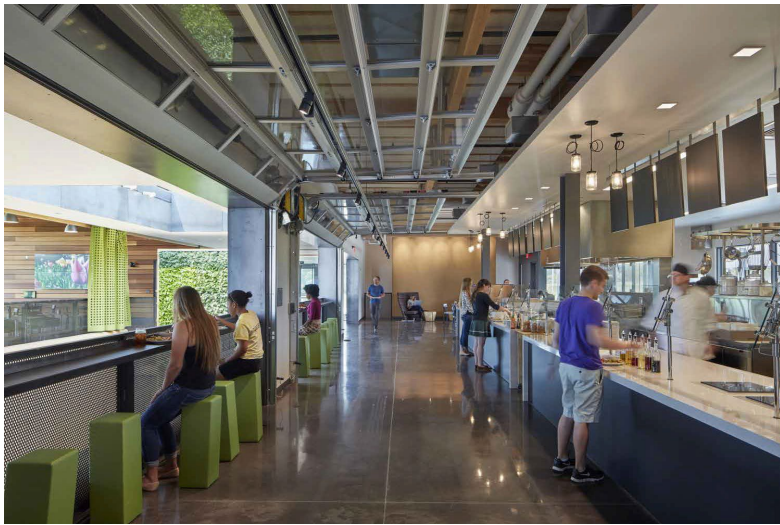
- **Energy Efficiency & Smart Resource Management** – State-of-the-art kitchen design reduces energy waste, optimizes workflow, and contributes to the university's broader climate action goals.

Achieving EcoChef Platinum Certification reinforces Chatham University's role as a leader in sustainable culinary education, proving that high-performance, energy-efficient kitchens are the future of foodservice operations. Eden Hall's electrified kitchen serves as a living laboratory for students and industry professionals, demonstrating that sustainable solutions can meet the rigorous demands of modern culinary training while supporting a carbon-free future.





Bruce Damonte



Bruce Damonte



Chatham University

Microsoft Redmond Campus Food Service Electrification

REDMOND, WASHINGTON

Services

General Consulting
Services
Design Reviews
Equipment Selection

Owner

Microsoft Corporation

Completion

2021

Contact

Pauline Souza
Partner, Director of
Sustainability, WRNS Studio
415.489.2224

As part of Microsoft's campus modernization project, Forward Dining Solutions played a pivotal role in guiding the transition to an all-electric commercial kitchen. This state-of-the-art facility now serves over 10,000 meals per day, demonstrating that high-volume foodservice can thrive without fossil fuels.

By leveraging induction-based technology, including high-performance induction woks, the project met Microsoft's throughput and food quality goals while eliminating carbon emissions.

Forward Dining Solution's expertise in kitchen electrification, equipment selection, and operational efficiency helped optimize Microsoft's foodservice strategy, ensuring seamless adoption of sustainable cooking methods.

A key innovation in this project is the integration of induction woks, which deliver greater heat & response than traditional gas woks—all without the emissions or inefficiencies. This technology ensures that Microsoft's chefs can maintain the authenticity and speed of high-heat cooking while operating in a healthier, more efficient, and decarbonized kitchen environment.

This transformation not only reduced energy consumption by over 500,000 kWh annually but also positions Microsoft as a leader in sustainable foodservice, proving that cutting-edge, high-performance cooking can be achieved in an energy-efficient, carbon-free kitchen environment.



Google Bay View Campus Sustainability Assessment

Mountain View, California

Services

Sustainability Audit
Operational Efficiency
Reporting
Design Recommendations
Equipment Assessment
Safety Assessment
SOP Recommendations

Owner

Google Corporation

Completion

2022

Campus Size

1.1 Million sf

Contact

Steve Gross, PE,
BEMP
Principal
Interface Engineering
314.623.3013

Forward Dining Solutions (FDS) played a pivotal role in the Google Bay View Campus project, serving as a consultant and subject matter expert to ensure a seamless transition to a more sustainable and environmentally friendly operating infrastructure. FDS conducted an in-depth evaluation of the campus' foodservice operations, identifying key challenges related to ventilation efficiency, equipment utilization, workflow design, and environmental impact. The assessment focused on optimizing energy use, reducing food and non-food waste, and enhancing overall kitchen performance. By leveraging industry expertise, FDS provided data-driven recommendations to improve operational efficiency while aligning with Google's broader sustainability and decarbonization objectives.

In addition to assessment and strategy development, FDS created and implemented a tailored culinary training program designed to empower Google's

foodservice teams with the skills necessary to operate an electrified kitchen efficiently. This program optimized kitchen workflows to reduce energy & water consumption as well as improve food production processes resulting in greater efficiency & environmental benefits.

Beyond initial implementation, FDS provided post-occupancy support to refine kitchen operations and maintain long-term sustainability improvements. Ongoing guidance helped Google's teams troubleshoot challenges, fine-tune equipment performance, and ensure continued compliance with resource efficiency goals. This collaboration set a new internal benchmark for high-performance, sustainable commercial kitchens



Castilleja School

New Classroom Building & Pool

PALO ALTO, CALIFORNIA | LEED CERTIFIED + ZERO ENERGY GOALS

Services

Kitchen Design
Equipment Selection
Commissioning
Staff Training
Health Department
Coordination

Architect

WRNS Studio

Completion

April 2027

Building Size

105,000 sf

Project Cost

Undisclosed

Contact

Pauline Souza
Partner, Director of
Sustainability
WRNS Studio
415.489.2224



WRNS Studio

The project will be a new classroom building (academic and student life center), dining facility, new recessed outdoor pool with bleachers, and new underground parking garage located below the athletic fields.

The all-electric building features a heat recovery heat pump system that heats the competition pool while also providing conditioning for the main building.

The new classroom will take the place of four existing buildings on site and consist of approximately 105,000 sf (85,000 sf above grade, and 20,000 sf below grade) building containing the following program:

- » Middle school hubs
- » Upper school hubs
- » Classrooms
- » Collaborative Spaces

- » College Counseling Offices
- » Study Rooms
- » Dining Hall
- » Library

Forward Dining Solutions collaborated with Interface Engineering to design an all-electric kitchen and to communicate the vast benefits to the students and staff. The kitchen is predicted to use 50% less energy and emit 90% less carbon over its lifetime, compared to their existing facility.

