



Temporary Kitchen Facilities, Utility Plan & Professional Athlete Nutrition Center

Turnkey solution for the New Orleans Pelicans & New Orleans Saints during facility renovations





1. Introduction

Amid facility renovations ahead of hosting the Superbowl, the New Orleans Pelicans and New Orleans Saints required a full-service, temporary solution to maintain their operations and athlete nutrition services. With a 6-week lead time and a 12-month operational window, our team delivered a comprehensive turnkey solution that included temporary kitchen facilities, a utility plan, and a professional athlete nutrition center.

2. Background

Both professional sports teams faced the challenge of continuing to serve thousands of meals per day while their permanent facilities underwent extensive renovations. The project demanded:



A temporary dining and nutrition center that could cater to the specialized needs of professional athletes.



Innovative conversion of an equipment storage warehouse into a functional dining facility.



Establishment of a temporary kitchen facility on a practice field, complete with commercial-grade cooking and refrigeration equipment.





3. The Challenge

Key challenges included:



Space Conversion

Retrofitting an equipment storage warehouse, including building a made-to-order action station integrated into an existing garage bay door.



Design Complexity

Creating hot and cold buffet lines, installing sneeze guards, salad bars, and smoothie stations to meet high hygiene and functionality standards.



Temporary Kitchen Setup

Designing and constructing a temporary kitchen structure on a practice field to host full commercial cooking facilities—complete with storage refrigeration, freezers, and dish machines.



Infrastructure Limitations

Developing a temporary wastewater plan due to the absence of sewers and grease traps, which included coordinated maintenance and weekly pumping.



Contingency Planning

Implementing a hurricane contingency plan to safeguard operations during severe weather events.

4. The Solution

Our turnkey solution was executed with precision:



Warehouse Conversion

The existing equipment storage warehouse was transformed into a temporary dining facility, featuring a custom-built action station and tailored buffet lines.



Utility & Wastewater Management

We developed a temporary wastewater plan, coordinating regular maintenance and pumping services, while also establishing a 24x7 oversight and utility management system.



Temporary Kitchen Installation

On one of the practice fields, we designed and constructed a temporary kitchen structure in just 14 days, ensuring full commercial cooking capabilities.



Turnkey Execution

The project was delivered on schedule with all necessary permits, plumbing, and equipment installations, ensuring seamless operations for 12 months.



5. Key Equipment Provided



- 2 – 8x20 Portable Coolers
- 1 – 8x10 Freezer
- 5 Skid Kitchens
- Complete Plumbing and Permitting Process
- 40x40 Kitchen Tent
- Full Buffet Setup with Serving Equipment
- 24x7 Oversight and Utility Management

6. Implementation



Lead Time & Construction

With a 6-week lead time, our team mobilized swiftly to design, procure, and install the temporary facilities. The kitchen structure was built over the course of 14 days.



Seamless Integration

Our project management integrated the conversion of the warehouse, the installation of temporary kitchen infrastructure on the practice field, and the development of a sustainable utility and wastewater plan.



Operational Readiness

Despite the complex logistics, our solution was fully operational within the stipulated timeline, ensuring uninterrupted meal service and athlete nutrition for both teams.

7. Results & Impact

01 High-Volume Service

The temporary facilities efficiently served several thousand meals per day, meeting the demanding needs of professional athletes.

02 Operational Continuity

The temporary facilities efficiently served several thousand meals per day, meeting the demanding needs of professional athletes.

03 Robust Utility Management

Our comprehensive utility plan, including wastewater management and hurricane contingency measures, ensured continuous, safe operations throughout the project duration.

04 Successful Transformation

The conversion of unconventional spaces into state-of-the-art temporary facilities showcased our innovative approach and strong execution capabilities.



8. Client Testimonial



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"Thank you for your dedication on making this project go well. If you need any recommendations moving forward, please let me know.

Cheers,
Chris"

Chris Wright, District Manager



9. Conclusion & Key Takeaways

The successful delivery of this temporary kitchen and utility solution underscores the importance of agility, innovation, and robust project management when addressing complex, high-stakes challenges. Key takeaways include:



Agility

Rapid mobilization and precise execution within tight timelines.



Innovation

Creative conversion of existing spaces and bespoke design solutions to meet operational demands.



Comprehensive Management

Integrated utility oversight, including a temporary wastewater plan and hurricane contingency measures, ensured uninterrupted service.



Turnkey Execution

A complete, end-to-end solution that kept operations running smoothly during critical facility renovations.



If your organization is facing operational challenges during facility renovations or requires a temporary, turnkey solution to maintain high-volume service, contact us for a customized plan tailored to your needs.