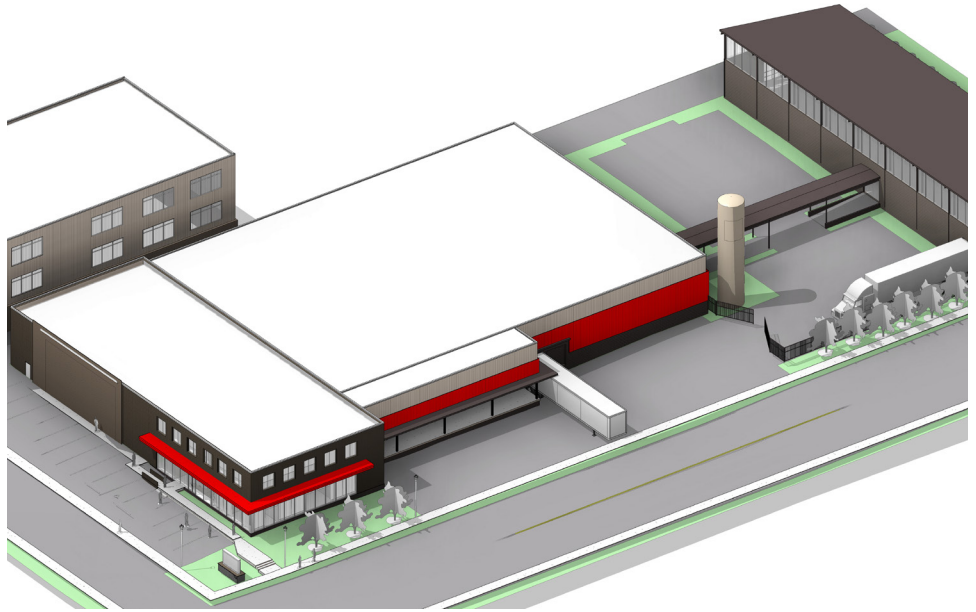




PROJECT DESCRIPTION

Gilbert McLaughlin Casella Architects was commissioned to lead the master planning process for renovations to this 30,000 GSF mid-sized bakery located in Nashville, TN. The process began with a programming exercise to identify components and needs for each of the proposed renovated areas. Determination of work implementation was driven both by the cost and the need to keep the production facility working at peak production times with minimal interruptions. Phases which have been completed are construction of a new wash room, renovation of the office areas, exterior renovations, production and packing lines. Future phases include design of new warehouse structures, implementation of new cold storage and a second production line. Gilbert McLaughlin Casella worked closely with the branding consultant selected by the company to ensure the new brand the company was implementing would be reflected in the renovations of the facility.



Exterior



Existing Conditions