



Gaston Country Club

Gastonia, NC

Overview

Located in Gastonia, NC, Gaston Country Club is an elegant country club known for hosting stylish weddings, formal dinner parties, holiday parties, golf outings, and special events, both large and small. They called on TriMark Foodcraft to design, layout, remodel, and install equipment for the entire kitchen.

“The kitchen was redesigned so that staff didn’t have to walk around the line anymore. It saved a lot of unnecessary work,” said Dale R. Schmitt, CCM, Assistant General Manager of Gaston Country Club.

Challenges

- Design kitchen for maximum efficiency
- Procure equipment to meet needs and budget
- Outdated dishwasher led to overheating and backlog of dishes
- Install all equipment on a very tight deadline

Solution

The TriMark Foodcraft team met with the country club management to determine their needs, closely examine their menus and identify what their club members expected. “The country club wanted everything, from soup to nuts. We examined their needs and designed their kitchen so that they could better cater to things like banquets and special events,” said Rodger Dzoba, Project Manager Contract Sales for TriMark Foodcraft.

Designated Areas of Kitchen

The TriMark Foodcraft team began by designating separate areas for different functions in the back of the house. “The old kitchen wasn’t as organized as it could be. We laid it out in a more systematic fashion,” said Dzoba.

The new kitchen design was broken down by the prep area, main line, banquet area, plating area, and dish room. New Randell equipment stands, chef’s counters and prep tables were added so that staff could mass produce meals for large crowds.





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“We sat down with the country club management to talk about quality brands and was able to hit their price level. We also communicated and coordinated with manufacturer’s representatives to ensure the project progressed smoothly and that deadlines were met,” said Dzoba.

Renovate Dish Room

Meanwhile, the old dish room was not able to efficiently handle the flow of dishes during rush periods and special events. “The dishwasher was always running, so we had to put in two new dishwashers,” said Dzoba.

In addition, the outdated exhaust system in the dish room meant very high temperatures and constant high levels of steam. “We could almost make it rain in the dish area. There was so much of humidity in there,” said Schmitt.

The solution was to get new vents and hoods in the dish room. “We needed to not only expedite the flow of dishes, but we needed to deliver an improved exhaust system,” said Dzoba.

Another problem was keeping the glassware clean and sparkling. It wasn’t uncommon for glasses to come back to the dish room with lipstick stains or smudges. “It was a huge labor problem in the back of the house. So we added a special dishwasher for glassware only,” said Dzoba.

“The biggest improvement was how TriMark Foodcraft changed the whole dish area. They raised the ceiling, added a new exhaust system and put in an additional glass washer. The glasswasher was a great idea. The glasses always come out perfectly for us,” said Schmitt.

Installation Solution

The team from TriMark Foodcraft installed chef stands, prep tables, customized stainless steel, and refrigeration. “We thought the country club would have to be shut down, but we did it all in less than a month. Our installation team is the best. It was very impressive,” said Dzoba.

Results

- New kitchen design and equipment helped streamline operations
- New glasswasher, dishwasher and exhaust system improved production, glassware quality and temperature in dish area
- Project was successfully installed and completed on deadline

“The TriMark Foodcraft team was great to work with. It was a great experience for all of us,” said Schmitt.

