



**HOPKINS**  
**FOODSERVICE**  
**SPECIALISTS, INC.**

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## The HOPKINS Team



**Evangeline "Lynn" Hopkins,**  
**Associate AIA**  
**President, Hopkins Foodservice**  
**Specialists, Inc.**  
**Principal Oversight**

As president of HFS, Lynn Hopkins will oversee your project to be sure that your expectations are met or exceeded in each phase leading to a smooth start-up and opening. She will attend special presentations of the project before the client as requested.

Lynn Hopkins entered the field of foodservice consulting in 1976. With over 25 years in foodservice operations management and planning, she has keen insights into issues which drive the popularity and profitability of foodservice operations in public settings. She is concerned with the progressive nature of concept development. She understands the necessity for popular and profitable operations to keep stride with the constantly evolving link between what patrons eat and their identities, their health and their productivity. Adapting concepts to the spectrum of cultures is vital to bringing the benefits foodservice offers.

*B.A. Design, 1974, Maryland Institute College of Art*



**Richard Hopkins, FCSI, CFSP**  
**Vice President, Hopkins FS, Inc.**  
**Team Leader & Project Manager**

Richard Hopkins will serve as team leader and project manager. As the team leader and primary point of contact, he will be responsible for all aspects of the project. As project manager, he will assure effective and clear communication among all design team members. He will contribute his culinary expertise in programming and concept planning. He will oversee the design team's quality insurance plan. He is committed to seeing to it that your project has a thriving foodservice component.

Richard Hopkins is a highly qualified foodservice specialist. He is one of a handful of consultants to have the highest level of certification for the Certified Food Service Professional (CFSP) designation. This national designation is achieved after a rigorous examination devised by Purdue University and is maintained by demonstrating continuous learning, achievements and professional contributions to the food service industry. Richard Hopkins was recently elected to the Board of Governors of