



Harry Schildkraut

Principal:

Project Responsibilities: Harry will be the project executive and lead designer. Harry will be involved in the project from start-to-finish, performing all the duties needed to program, design and respond during the construction of the food and beverage facilities. He will work closely with the other members of the team to coordinate all aspects of the foodservice equipment requirements.

Personal Stats

40+ years in the industry

Founding partner of S2O
established in 2008

Cornell University, Ithaca, NY 1969.
B.S. School of Hotel Administration

City of Residence: Chicago

Professional Member Food Service
Consultants Society International

Harry Schildkraut, FCSI, is one of the most highly skilled and well-respected consultants in the food service design industry with more than 40 years' experience. Throughout his successful career, Harry has received numerous awards including the Outstanding Consultant of the Year from MAFASI Region 17 in 2003, President's Citation for Distinguished Service from FCSI, Spes Hominum Award from the National Sanitation Foundation, the Young Lion of the Year from FES Magazine in 1988 and most recently induction into the Food Service Hall of Fame in 2020.

