



**TERISE URIAS**  
DESIGN CONSULTANT  
COUNIHAN & ASSOCIATES, LLC

## CONTACT INFORMATION:

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## EXPERIENCE

Terise Urias has Marketing, Business Development, Retail Sales, CAD Drafting, Management, and Personnel Training experience. As Design Consultant, she works with clients to address their operational needs, creates innovative restaurant kitchen designs, and provides key equipment solutions. As the former General Manager and Training Director of Sephora, Mervyn's and Ann Taylor, she acquired a deep knowledge and experience in strategic business planning, retail sales, client communication and project management. In addition, Ms. Urias' background in retail has enabled her to become an outstanding Personnel Trainer. Developing skilled and trained personnel for a Food Service operation is a key to the success of that operation. Her experience paired with her expertise in food service design make her a huge asset to our clients.

**City of Residence:** Kyle, TX  
**Years of Experience:** 29  
**Years at Counihan and Associates, LLC:** 4

## EDUCATION

Bachelor of Science, BA in Fashion Merchandising and Business Administration – 1995, Texas State University, San Marcos, Texas

## REGISTRATIONS/AFFILIATIONS

- Associate Member – Food Service Consultants Society International
- Texas Historically Underutilized Business (HUB)/Women-Owned Business Certification

## COMPANY AND PROJECT INFORMATION

**Counihan and Associates, LLC** is a multi-faceted consulting and design firm dedicated to the Hospitality Industry. Our Consultants and Designers are experienced professionals with the highest standards of quality, integrity and productivity. The company was established in 1984. Our Staff is committed to providing the expertise needed in a timely manner to develop, design, manage, evaluate or refine any type of Food Service Industry Operation. Our staff is fully dedicated to meeting our clients' specific needs with realistic and creative solutions.

**Project:** Belton H.S. Culinary Art – Culinary Kitchen, Lab, Café, and Classroom Design  
**Client/Contact:** Rachel Toronjo, O'Connell Robertson Architects

**Project:** University of Texas Leona Childcare Development Center – Kitchen Design  
**Client/Contact:** Ray Vela, Barnes, Gromatsky, and Kosurek Architects

**Project:** Del Valle High School #2 – Servery, Kitchen, Snack Bar, and Concessions Design  
**Client/Contact:** Jessica Molter and Heather Rule, Pfluger Architects; Steven Alves, Del Valle I.S.D.

**Project:** Cornerstone Church – Catering Kitchen, Restaurant, and Coffee Bar Design  
**Client/Contact:** David Polkinghorn, FGM Architects; Norman Trail, Cornerstone Church

**Project:** Waco High School – Servery, Kitchen, Distributed Serving Kitchens, and Coffee Bar Design  
**Client/Contact:** Jarrod Sterzinger and Casey Thompson, O'Connell Robertson Architects; Clifford Reece, Waco I.S.D.

**Project:** Texas School for the Deaf Culinary Arts – Culinary Arts Lab, Dining, and Grab-n-Go Design  
**Client/Contact:** Jamie Zavodny and Elizabeth Haley, Parkhill Architects; Claire Bugen; TSD

**Project:** Taylor I.S.D. – Taylor HS Culinary Arts and Main Street Elementary School – Kitchen Design  
**Client/Contact:** Ranae Fuhrmann, Stantec Architecture

**Project:** Golden Age Assisted Living Facility, Lockhart, TX – Kitchen, Main Dining and Memory Care Dining, Café Bistro Design  
**Client/Contact:** Robert Doan, Page Architects

Full Client and Project List available at [www.counihanassoc.com](http://www.counihanassoc.com)