



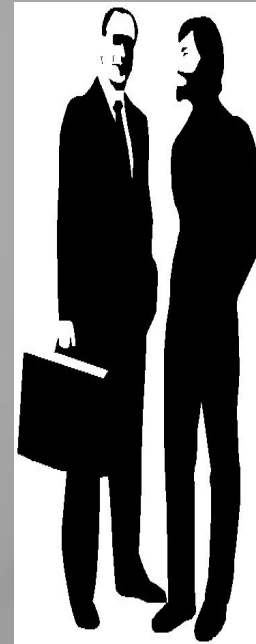
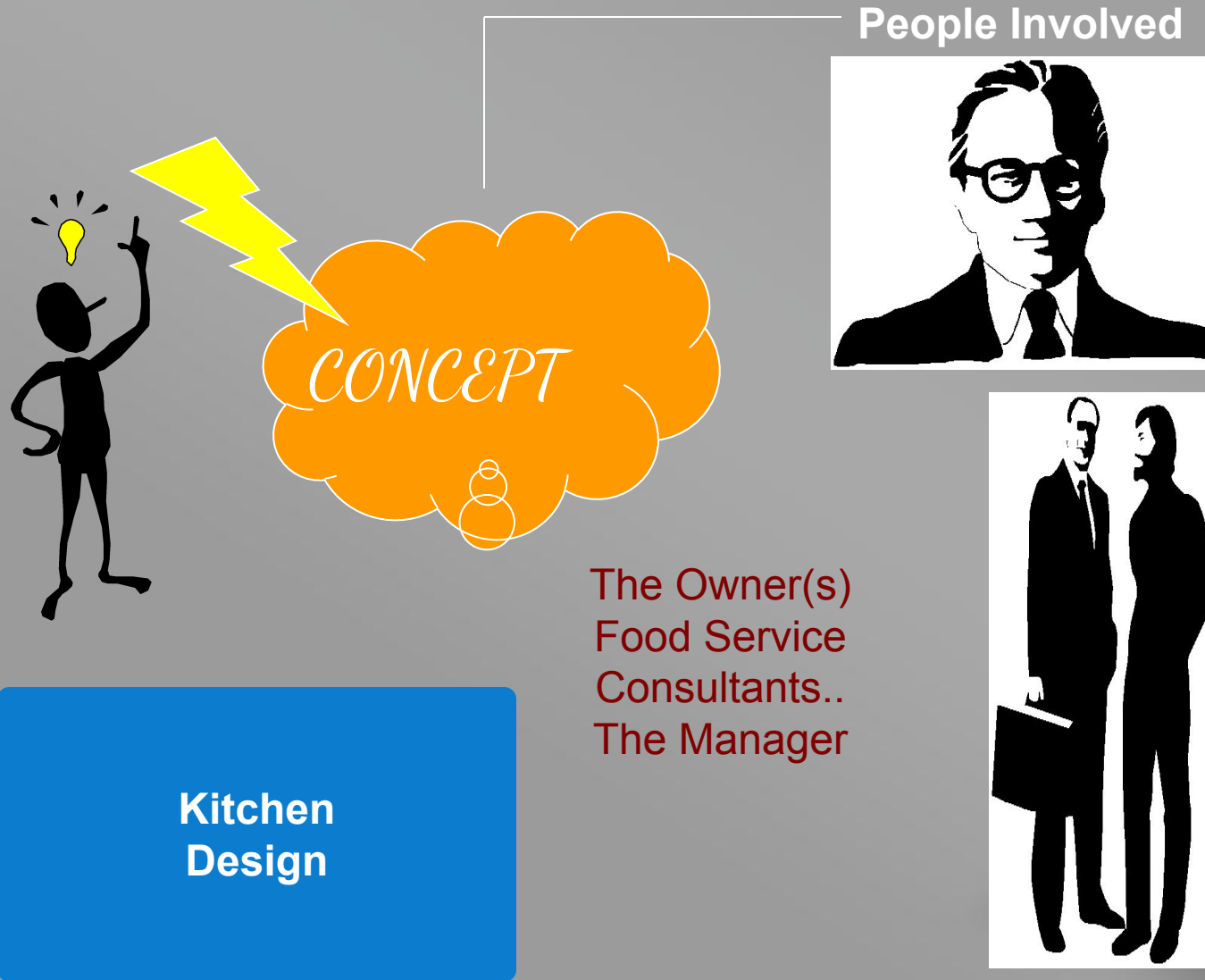
Kitchen Design

Objectives

- To list the people involved in designing a kitchen
- To understand and apply the principles of kitchen design
- To analyze a kitchen plan
- To plan a rough sketch of a kitchen
- To distinguish different kitchen types
- To recognize the work flow in a kitchen



Mind Map for Kitchen Design



Mind Map for Kitchen Design

People Involved

Type of Establishment



CONCEPT

- Food type / Menu
- Seating Capacity
- Turnover
- Opening Hours
- Type of Service

Kitchen Design

Mind Map for Kitchen Design

Concept

People Involved

The Manager

Food Service
Consultants..

F&B Manager

Executive Chef



Kitchen
Design



Mind Map for Kitchen Design

Concept

People Involved

Implications

- Budget available
- Kitchen space available
- Storage space available
- Food offer
- Access of food delivery
- Pickup of garbage



Kitchen
Design

Mind Map for Kitchen Design

**Concept
Design**

People Involved

The Manager

Food Service
Consultants..

F&B Manager

Executive Chef

Kitchen Installations

**Kitchen
Design**



Mind Map for Kitchen Design

Concept
Design

People Involved

Implications

- Available budget
- Selection of stoves, apparatus
- Machines, accessories
- Choice of supplier
- Delivery deadlines

Kitchen Installations

Kitchen
Design



Mind Map for Kitchen Design

Concept
Design
Kitchen
installation

Preopening



*Preopening
Period*

- Training of staff
- Follow delivery deadlines
- Supervise finishing of work
- Coordinate with service
- Menus setups etc.
- Organize try-runs for kitchen and service

Kitchen
Design

Mind Map for Kitchen Design

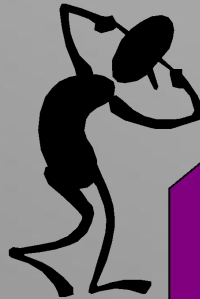
**Concept
Design
Kitchen
installation**

Preopening

Opening

Make sure that everything is running smoothly as planned and practiced

*Opening
Period*



**Kitchen
Design**

Kitchen Design Principles

1) Flexibility & Modularity

2) Simplicity

3) Flow of materials and personnel

4) Easy Supervision

5) Sanitation

6) Space Efficiency

1) Flexibility & Modularity

MODULAR RANGE SECTIONS

Boiler

Wash Sink

Tilting Pan

Baine Marie



MODULAR RANGE SECTIONS



Gas Stove Ranges

FLEXIBLE ASSEMBLY LINES



Fix equipment according to the space limit and shape



MOVABLE EQUIPMENT



MOVABLE EQUIPMENT



LITTLE OR NO CONCRETE BASES



No
Bases

Simplicity



NO
Ramps/Steps



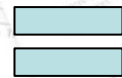
NO CONGESTION OR OBSTRUCTIONS



Only
What I
Need !!!



Properly
Stored !!!

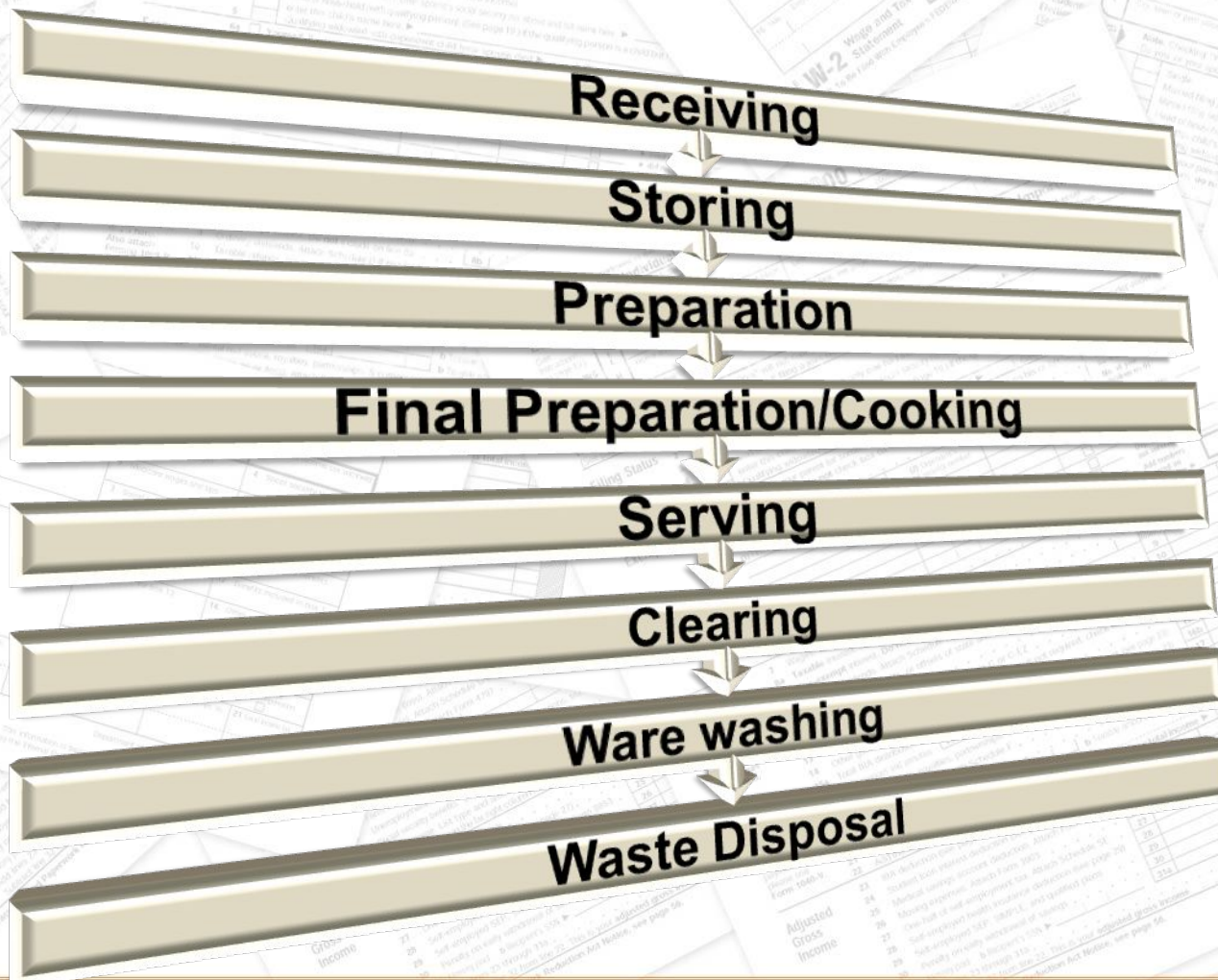


Easy
Access !!!



Flow of Food/Personnel

Your kitchen should be designed to handle events that occur as part of food preparation in **sequential order**.



Receiving



Food/Supplies received and controlled by the purchasing manager

Storing



Dry Storage

Adjacent



Cooled Storage



Preparation



Close/Adjacent



A

FLOW



B

Final Preparation/Cooking



Serving



No disruption by waiting staff i.e. easy access.

Separation should exist between chefs and waiters

Clearing/Ware Washing

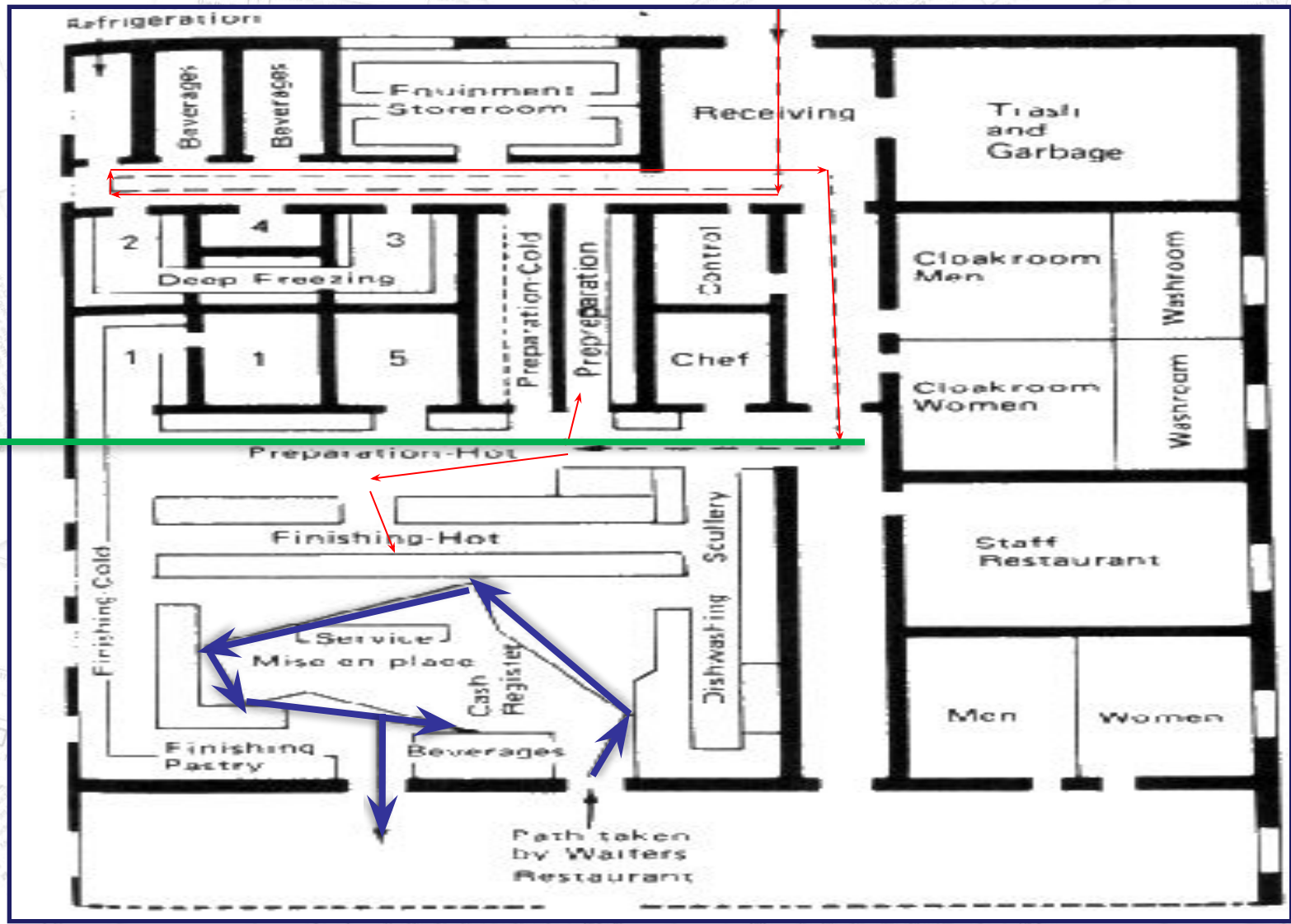


Waste disposal



Direct
access
out

Flow of Food/Personnel



Easy Supervision



Half walls/Glass windows

Chef's office with kitchen views



Sanitation

Easily washable and durable materials



Wall hung equipment



Proper drainage and washable ceilings



Space Efficiency

Isle Space

Work Surface

Sink

Storage Space

Equipment Storage

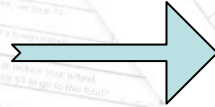


Types of Kitchens



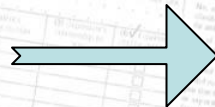
Types of Kitchens

Conventional



Includes all the sections in one room e.g. Smaller restaurants and Bistros.

Fast Food



Typical kitchen that has a Storing Room , Cooking Room and a Serving Area.

Production



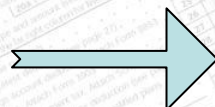
Used for banqueting and preparation phases. Large equipment for mass production.

Satellite



Auxiliary Kitchen independent from the main preparation kitchens.

Show

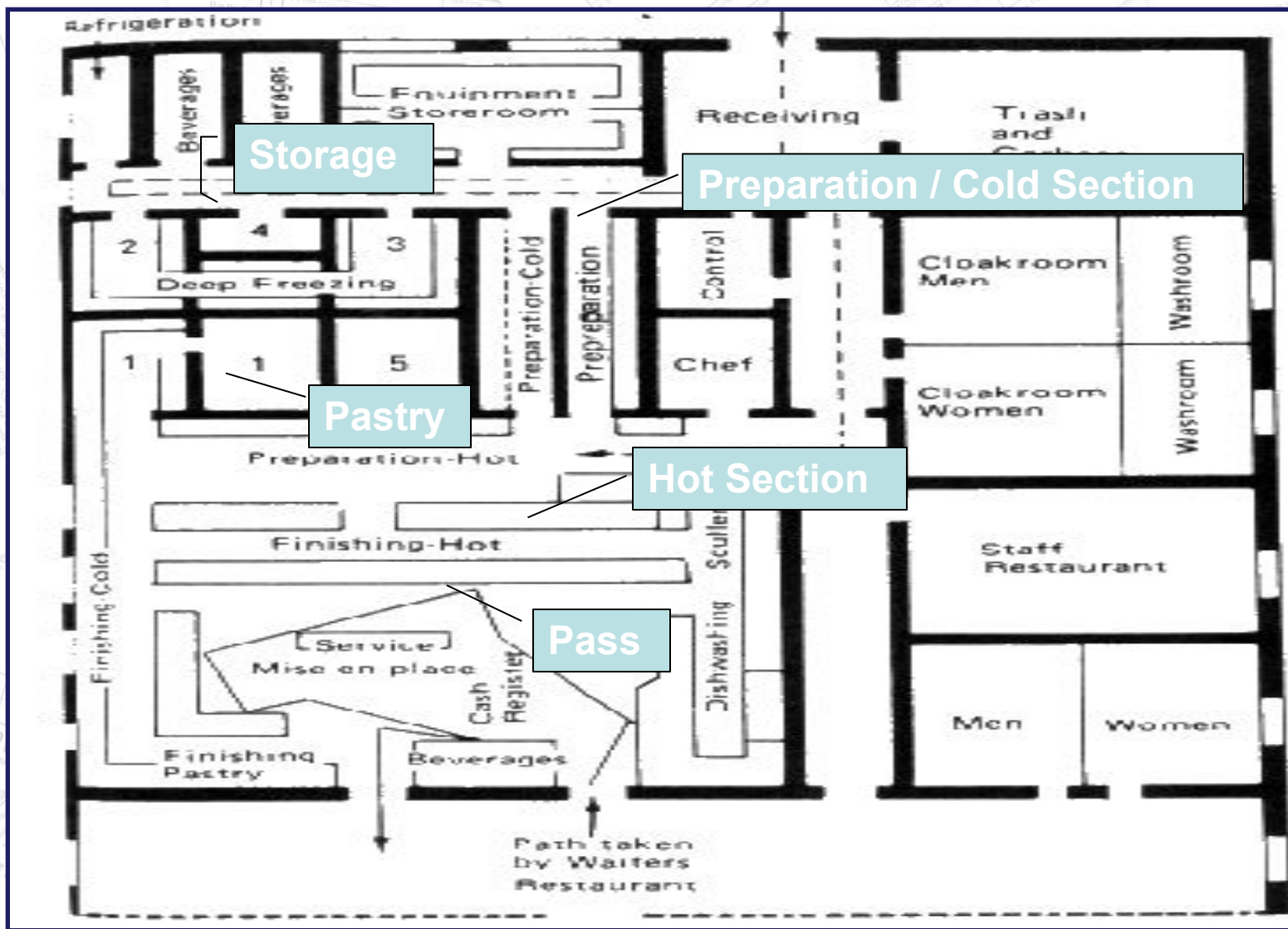


Open Kitchen dependant on the main/satellite kitchen.

Conventional Kitchen



Conventional Kitchen Plan

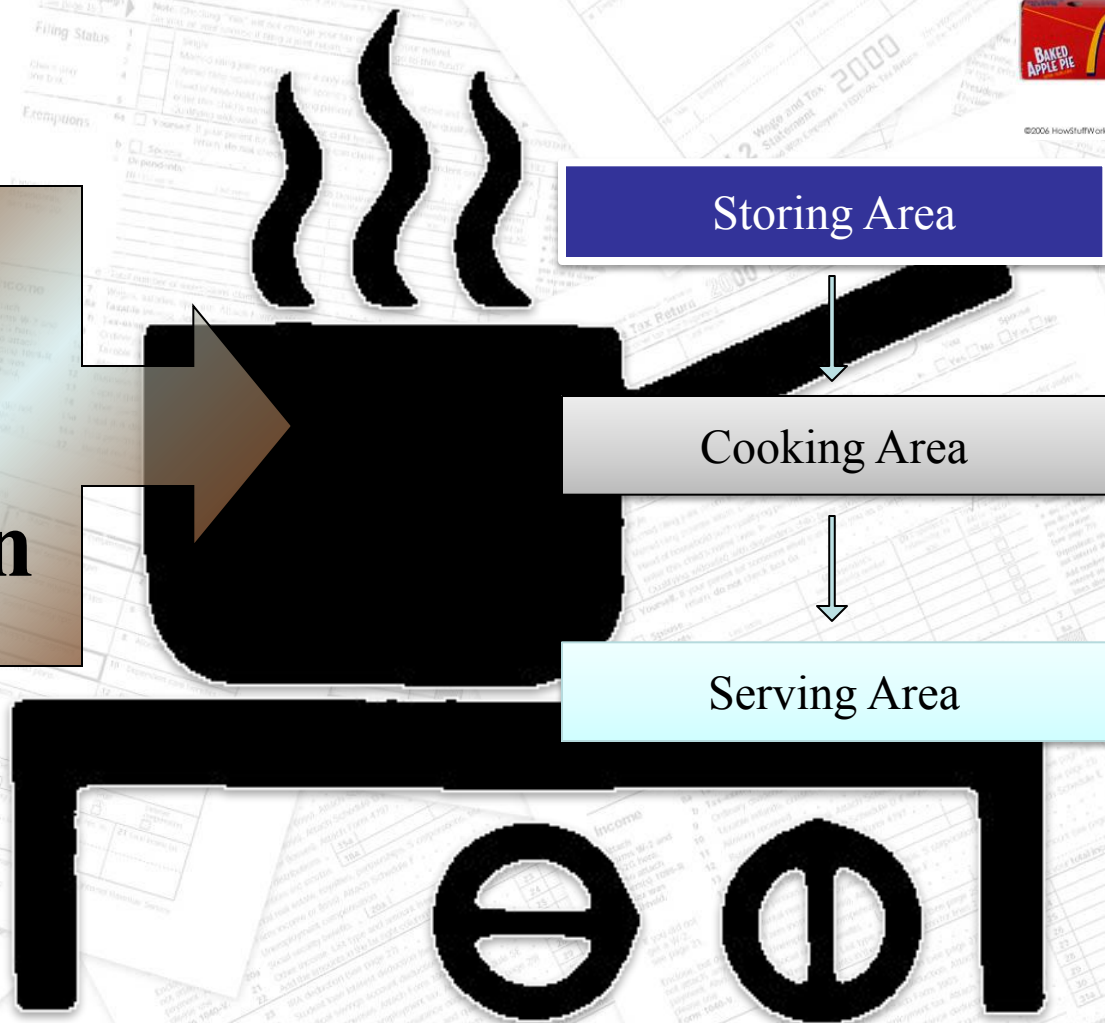


Fast Food



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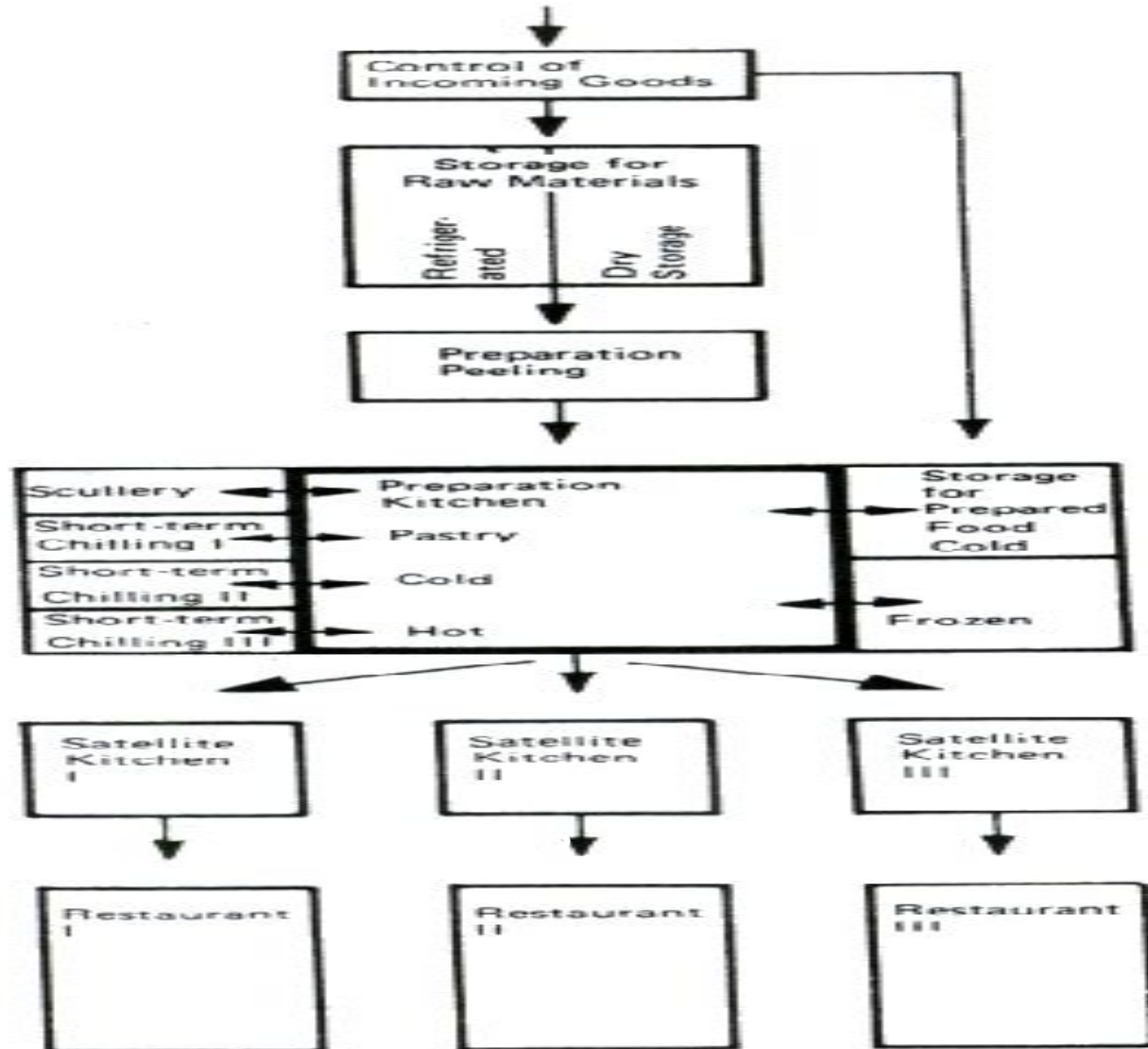
**Fast
Food
Kitchen**



Production & Satellite Kitchen



Production & Satellite Kitchen Plan



Show Kitchen



Show Kitchen

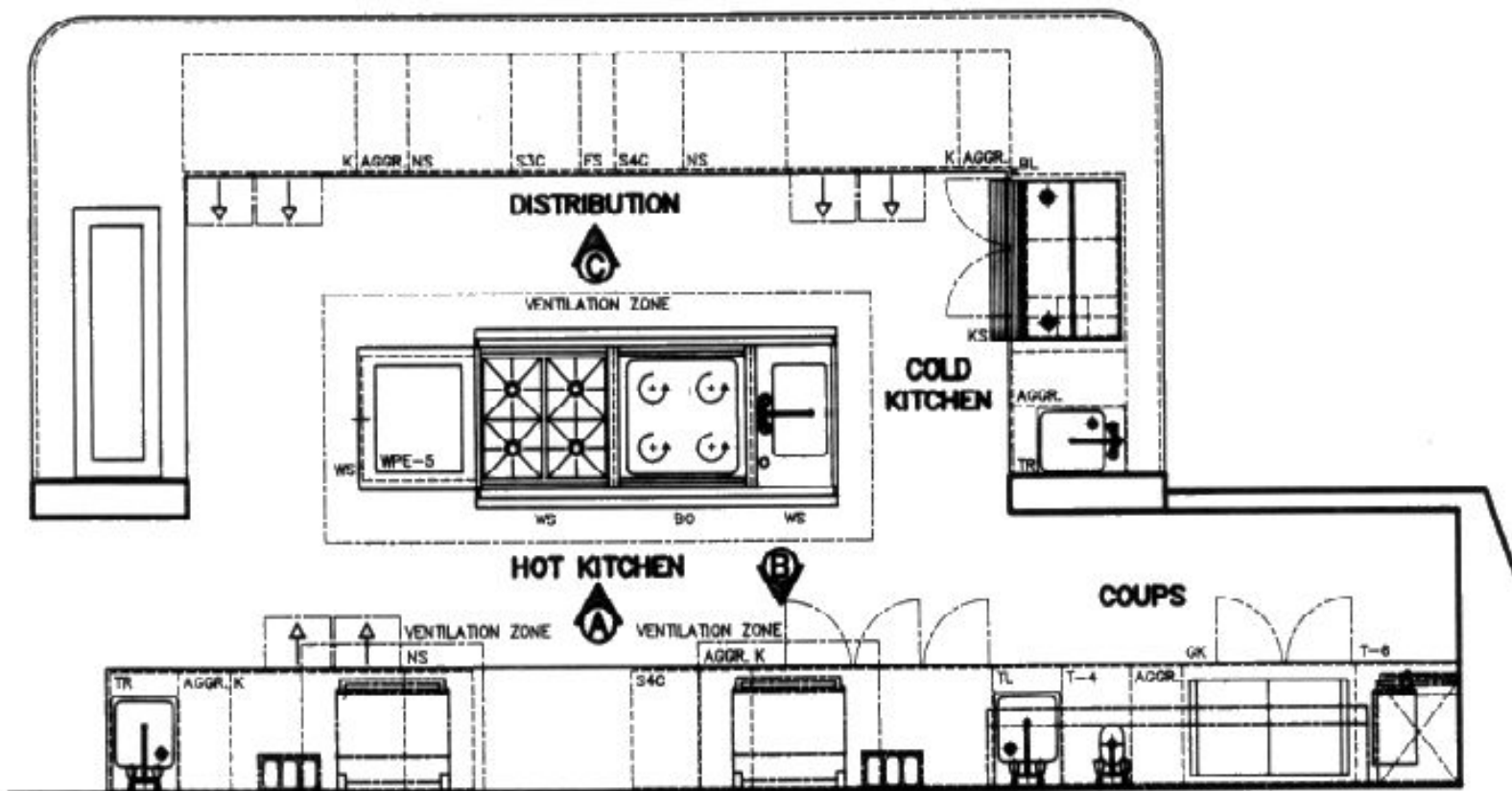


Glass walls or open to the public's view

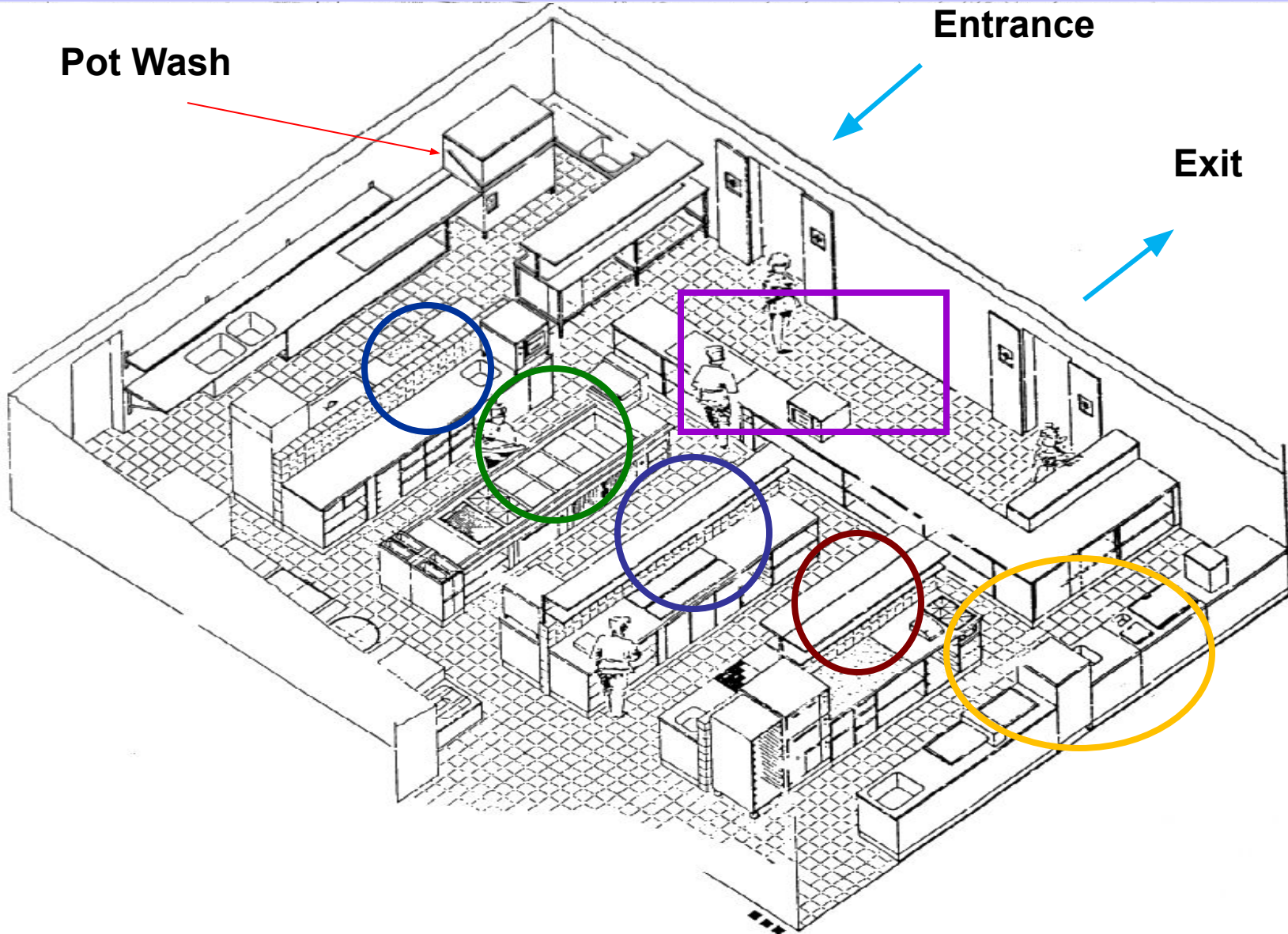
Plan of Show Kitchen

RESTAURANT WITH
SHOW KITCHEN

Glass/ Open



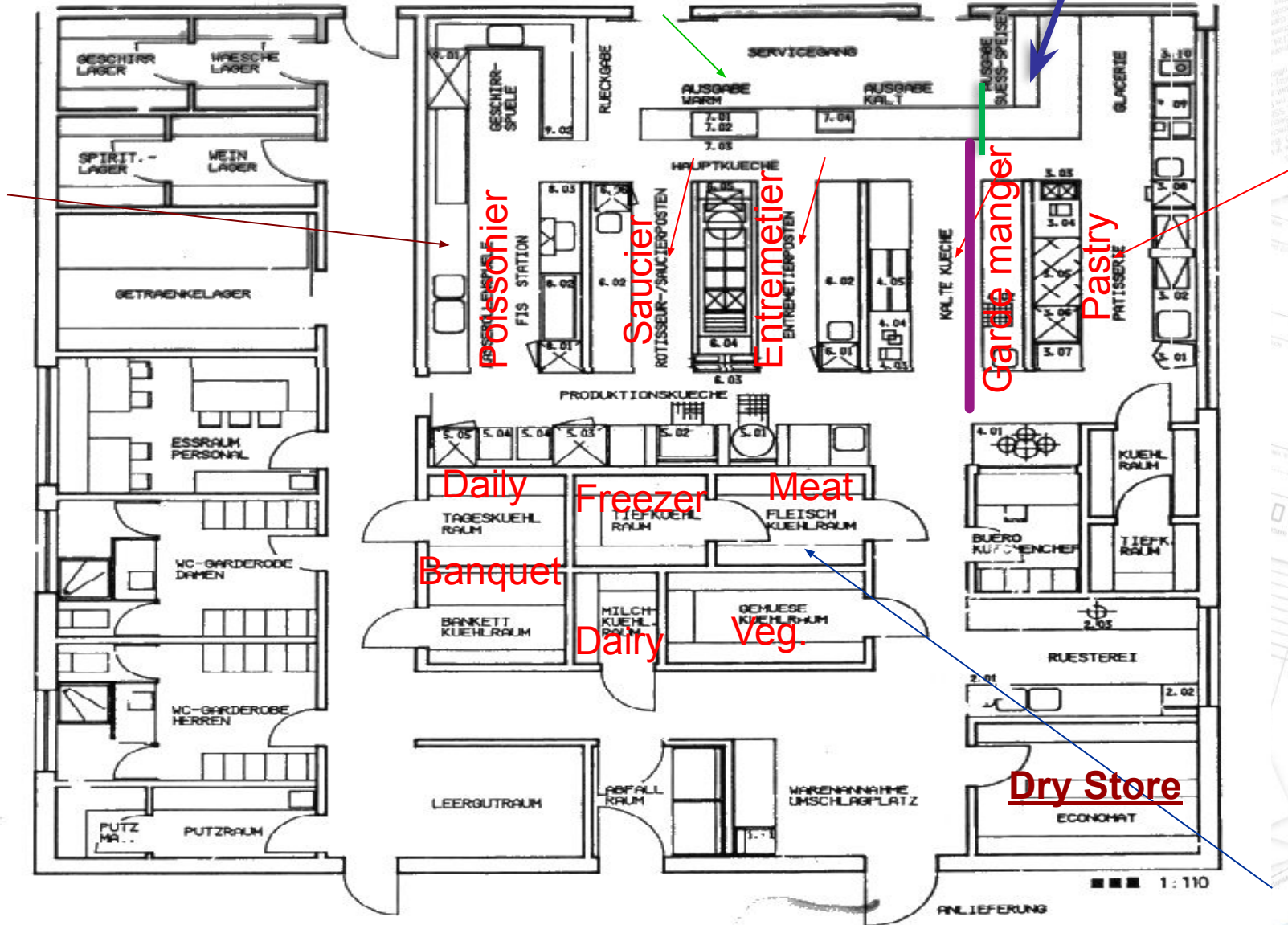
Kitchen Design in 3-D Perspective



Getting used to Plans !!

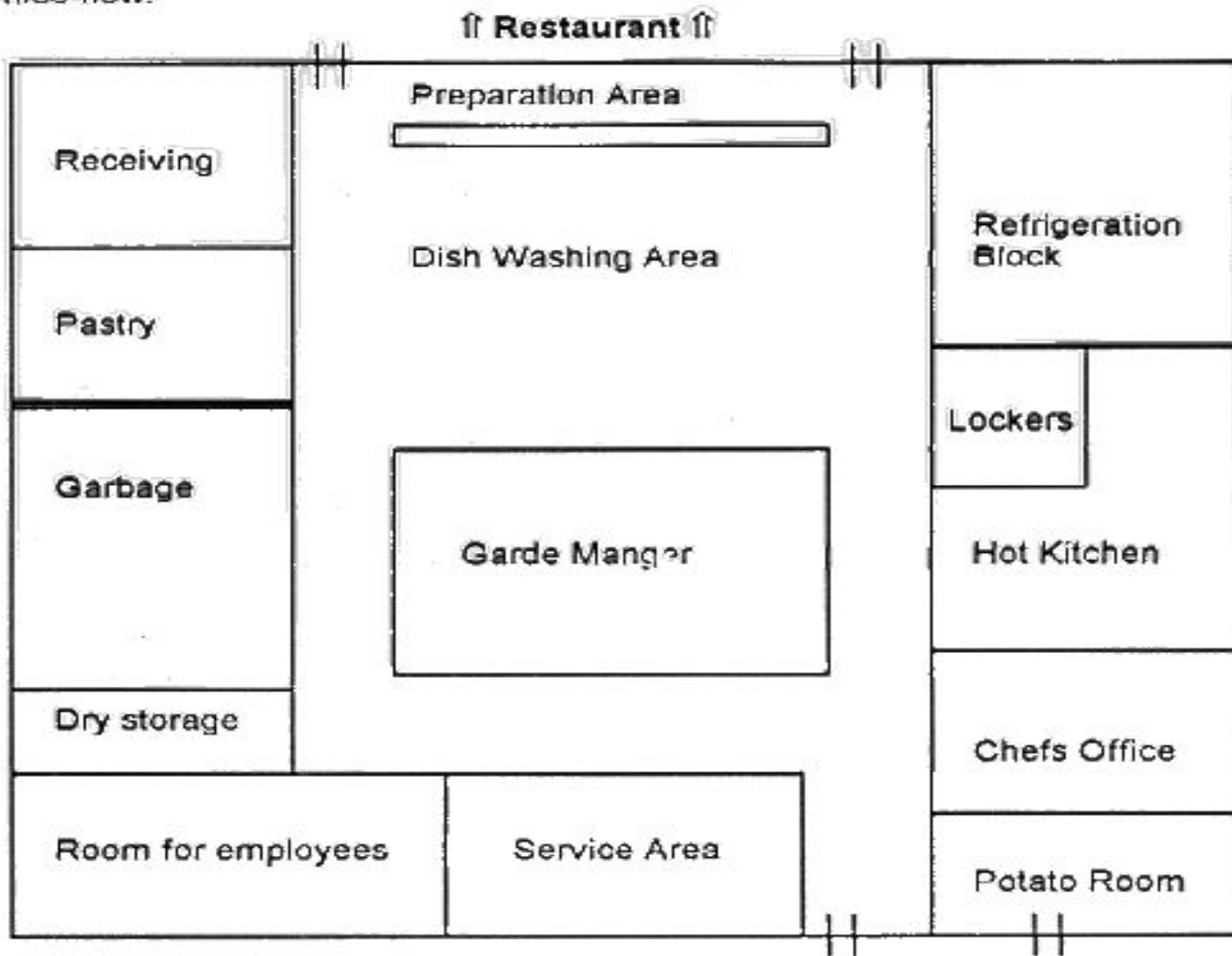
Hot Pass

Cold Pass



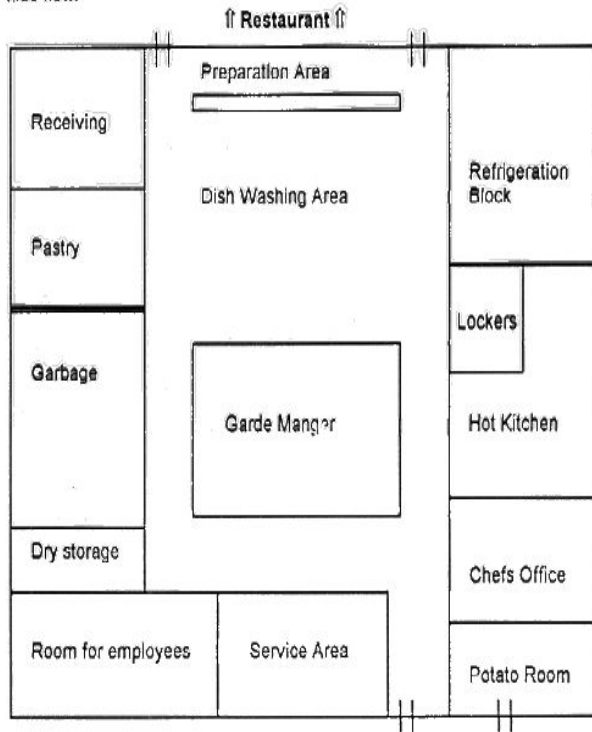
Exercise on Work Flow

40. We have a bit of a mix up on this plan. Put it in the right order so we have a nice flow.

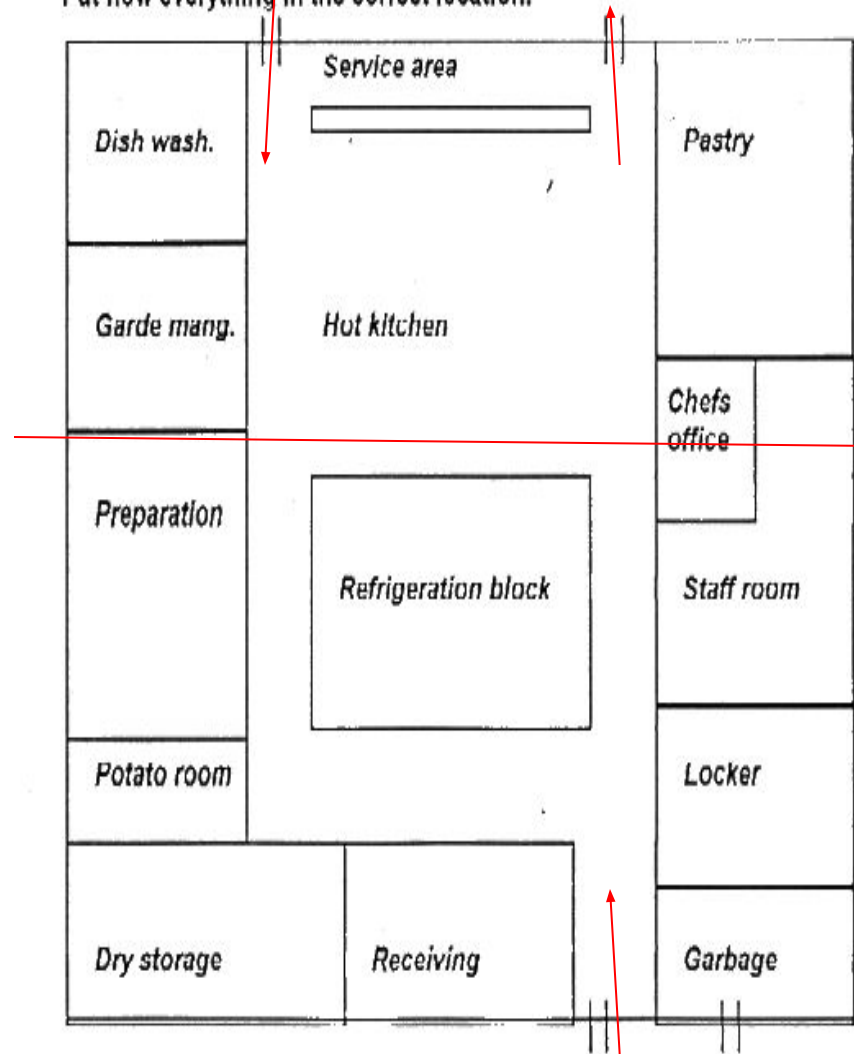


Solution

40. We have a bit of a mix up on this plan. Put it in the right order so we have a nice flow.



Put now everything in the correct location.



End

