



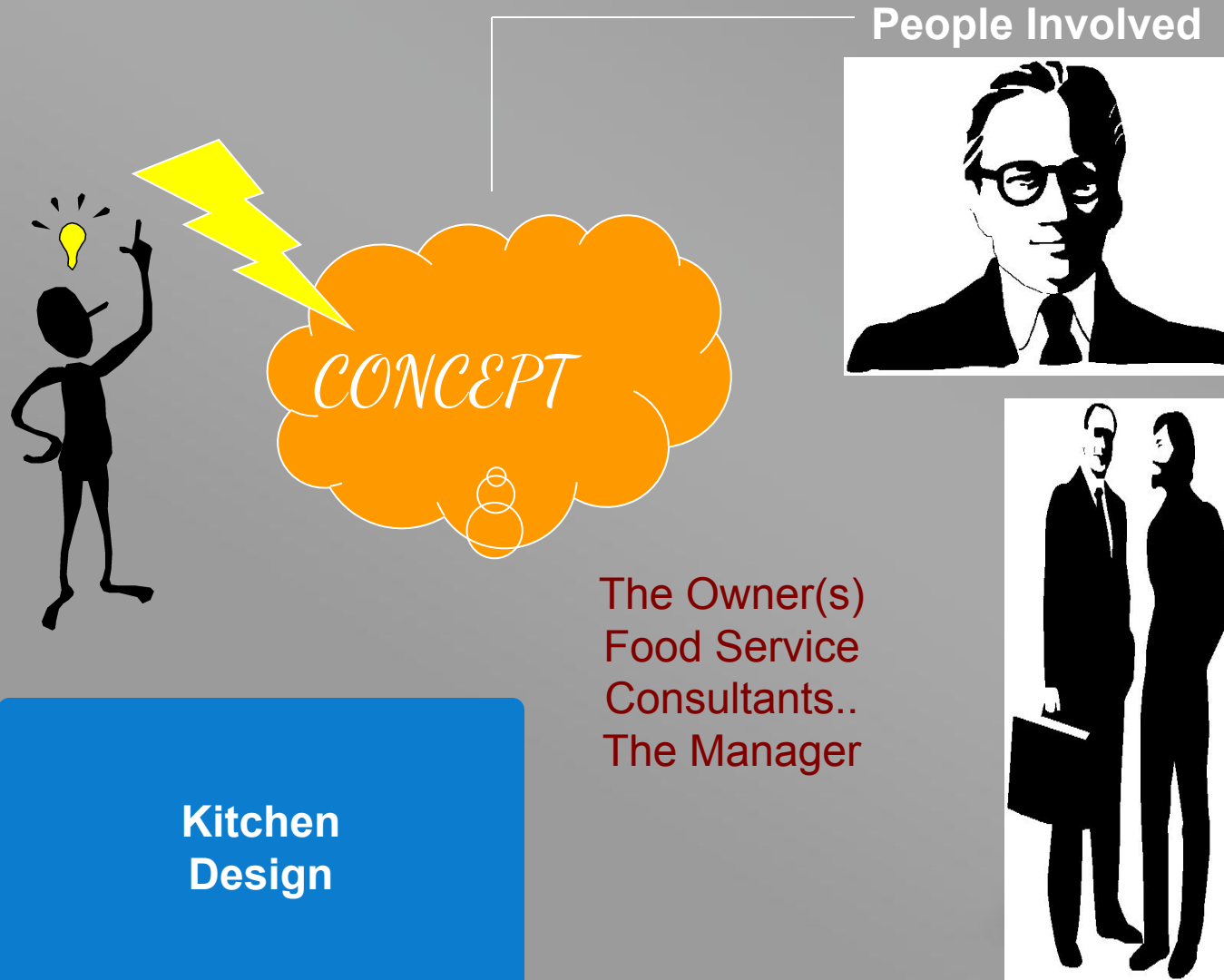
# Kitchen Design

# Objectives

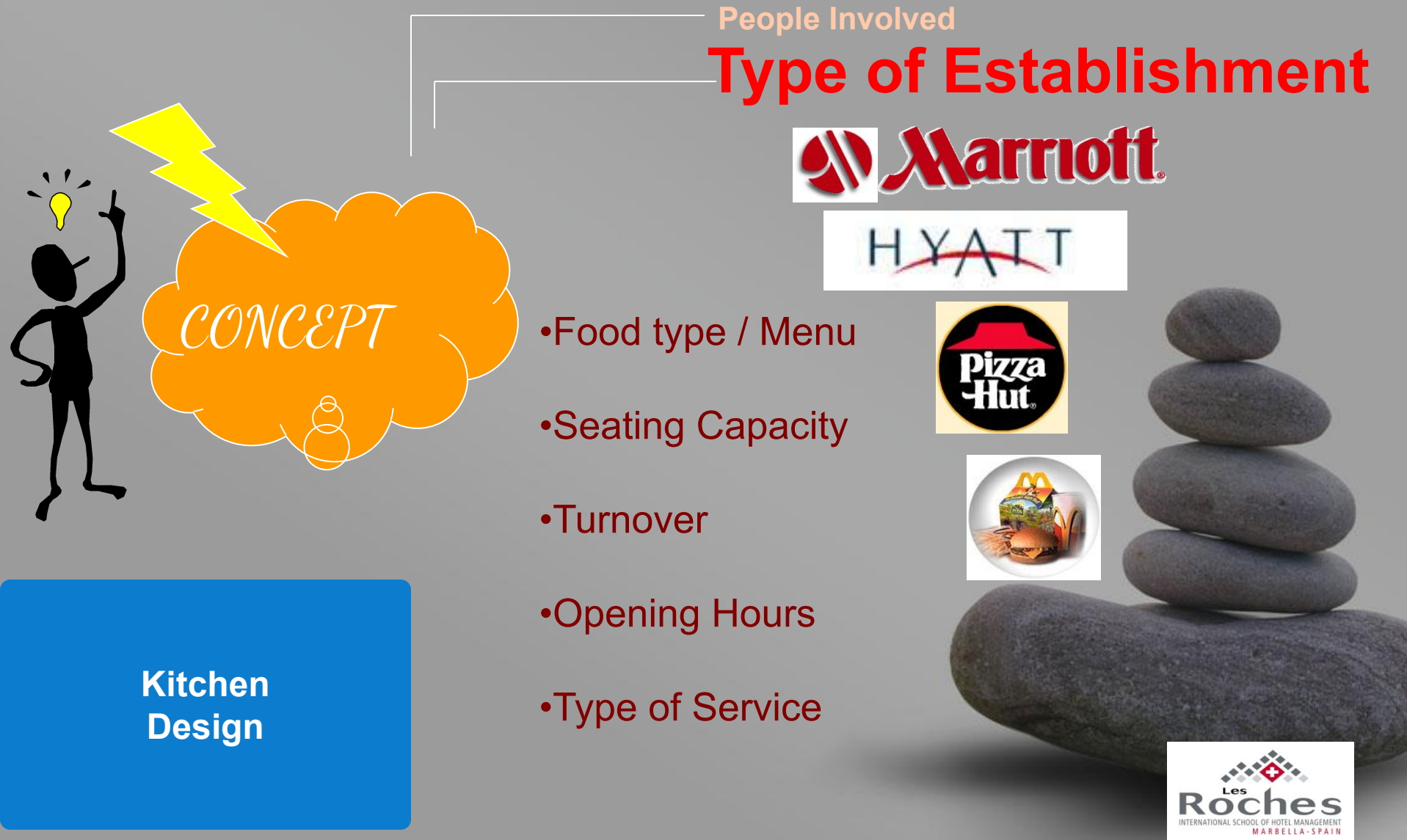
- To list the people involved in designing a kitchen
- To understand and apply the principles of kitchen design
- To analyze a kitchen plan
- To plan a rough sketch of a kitchen
- To distinguish different kitchen types
- To recognize the work flow in a kitchen



# Mind Map for Kitchen Design



# Mind Map for Kitchen Design



# 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



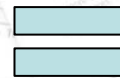
# NO CONGESTION OR OBSTRUCTIONS



Only  
What I  
Need !!!



Properly  
Stored !!!



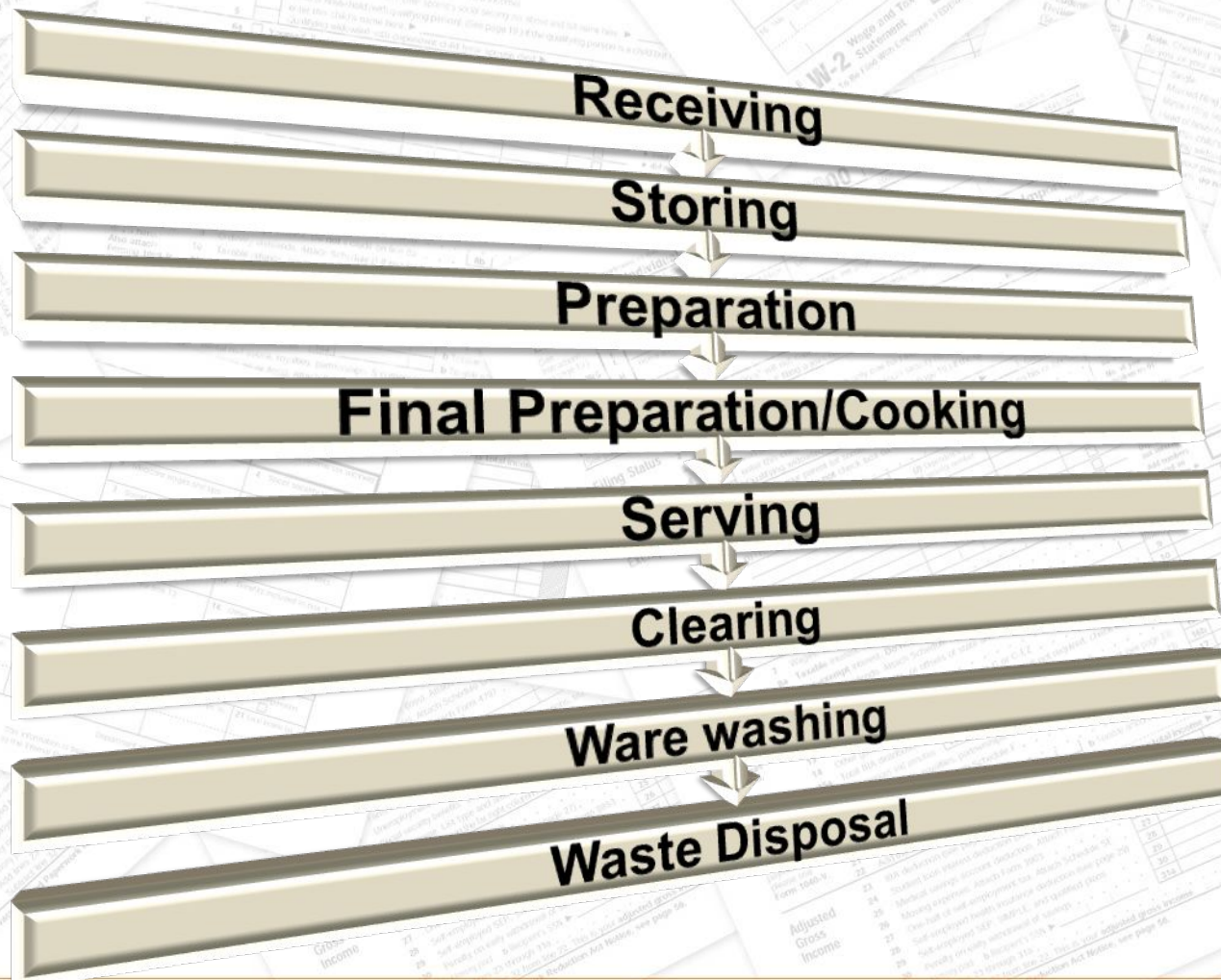
Easy  
Access !!!





# 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

Adjacent

Dry Storage

Cooled Storage





# Preparation



Close/Adjacent

FLOW

A



B



# Final Preparation/Cooking





# Serving



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

Separation should exist between chefs and waiters



# Clearing/Ware Washing



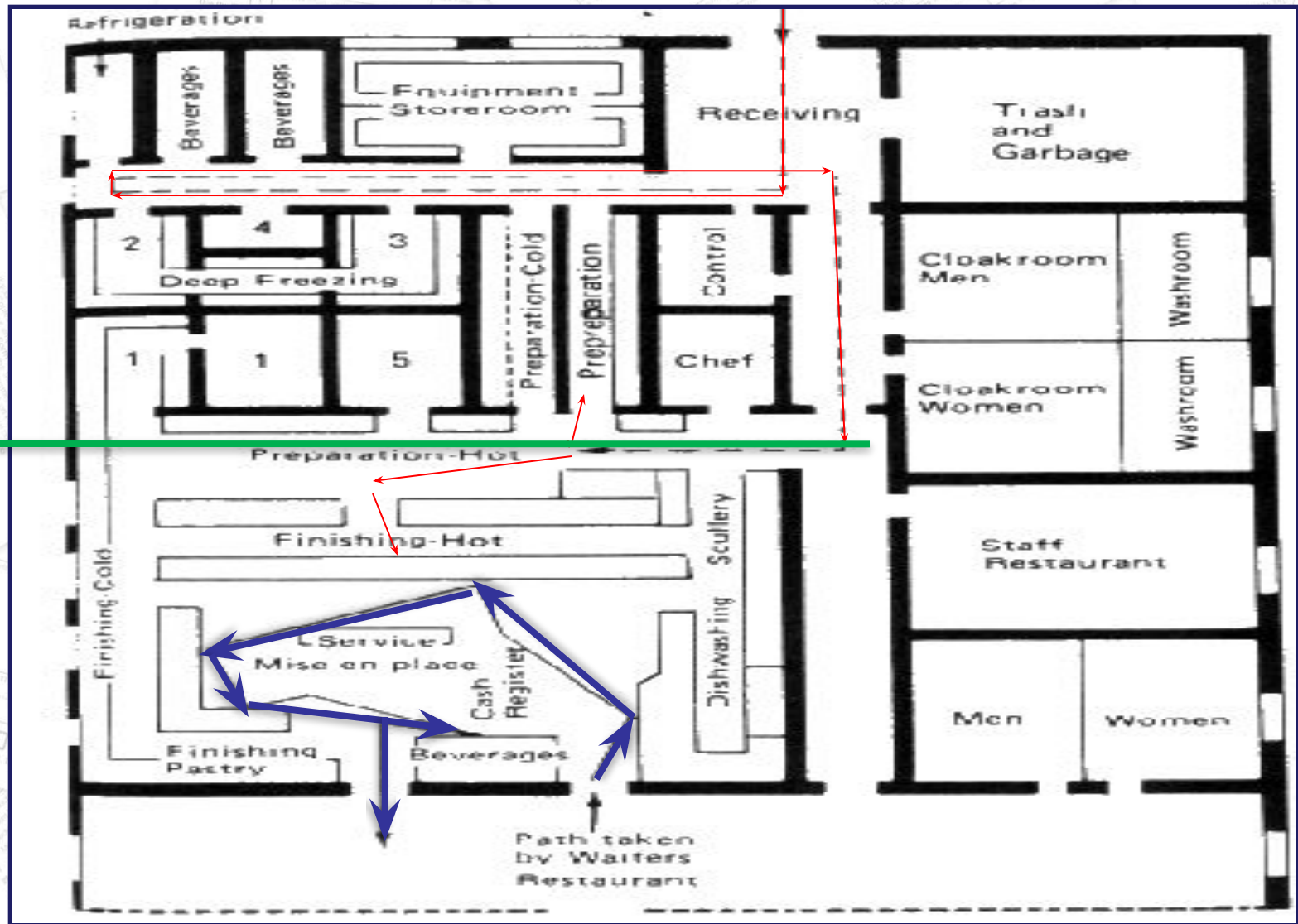


# Waste disposal



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





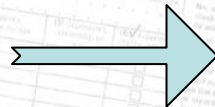
# Types of Kitchens

## 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



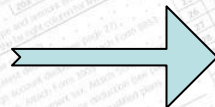
Used for banqueting and preparation phases. Large equipment for mass production.

## Satellite



Auxiliary Kitchen independent from the main preparation kitchens.

## Show



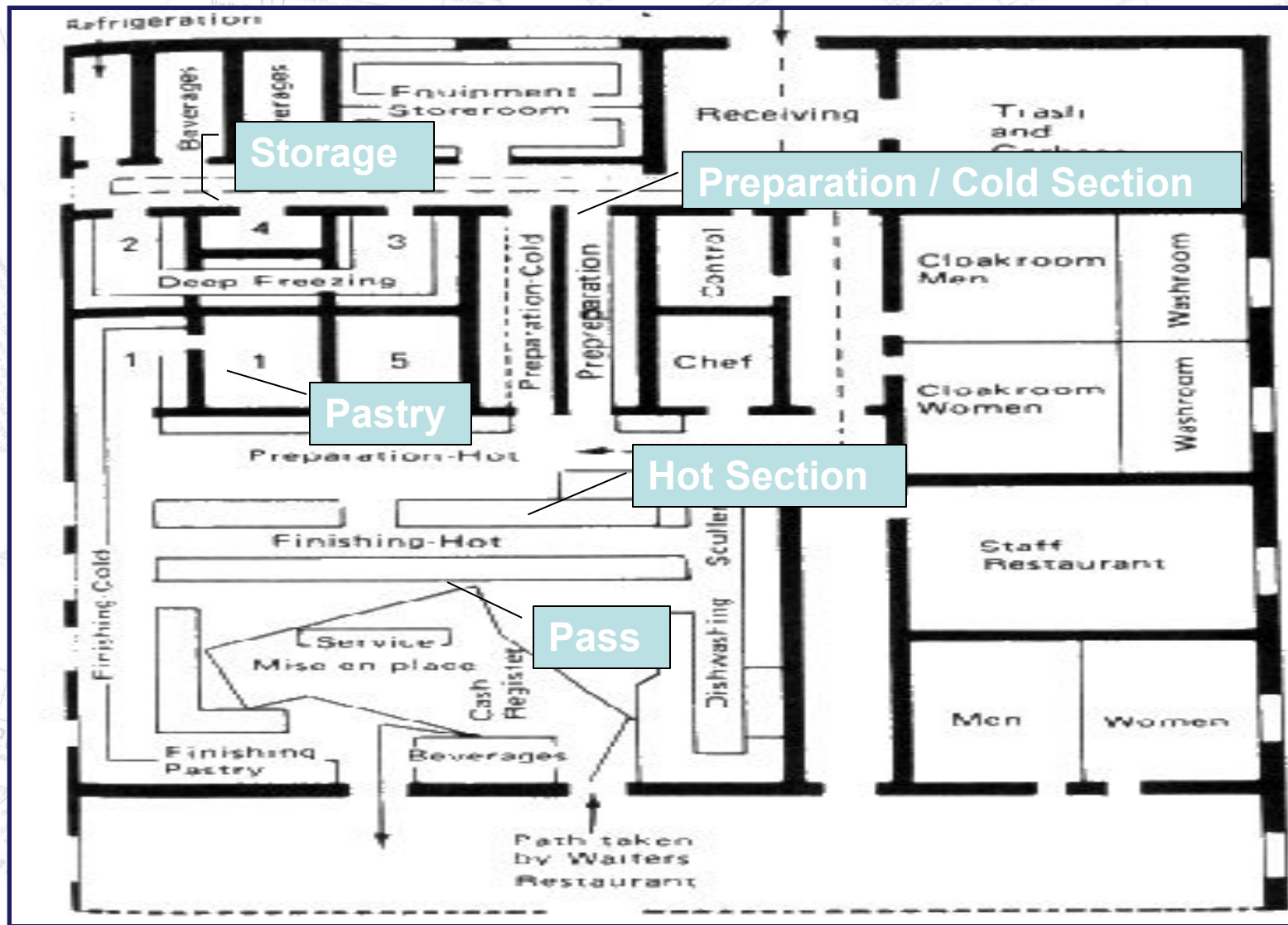
Open Kitchen dependant on the main/satellite kitchen.

# Conventional Kitchen





# Conventional Kitchen Plan



# Fast Food



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**Fast  
Food  
Kitchen**

Storing Area

Cooking Area

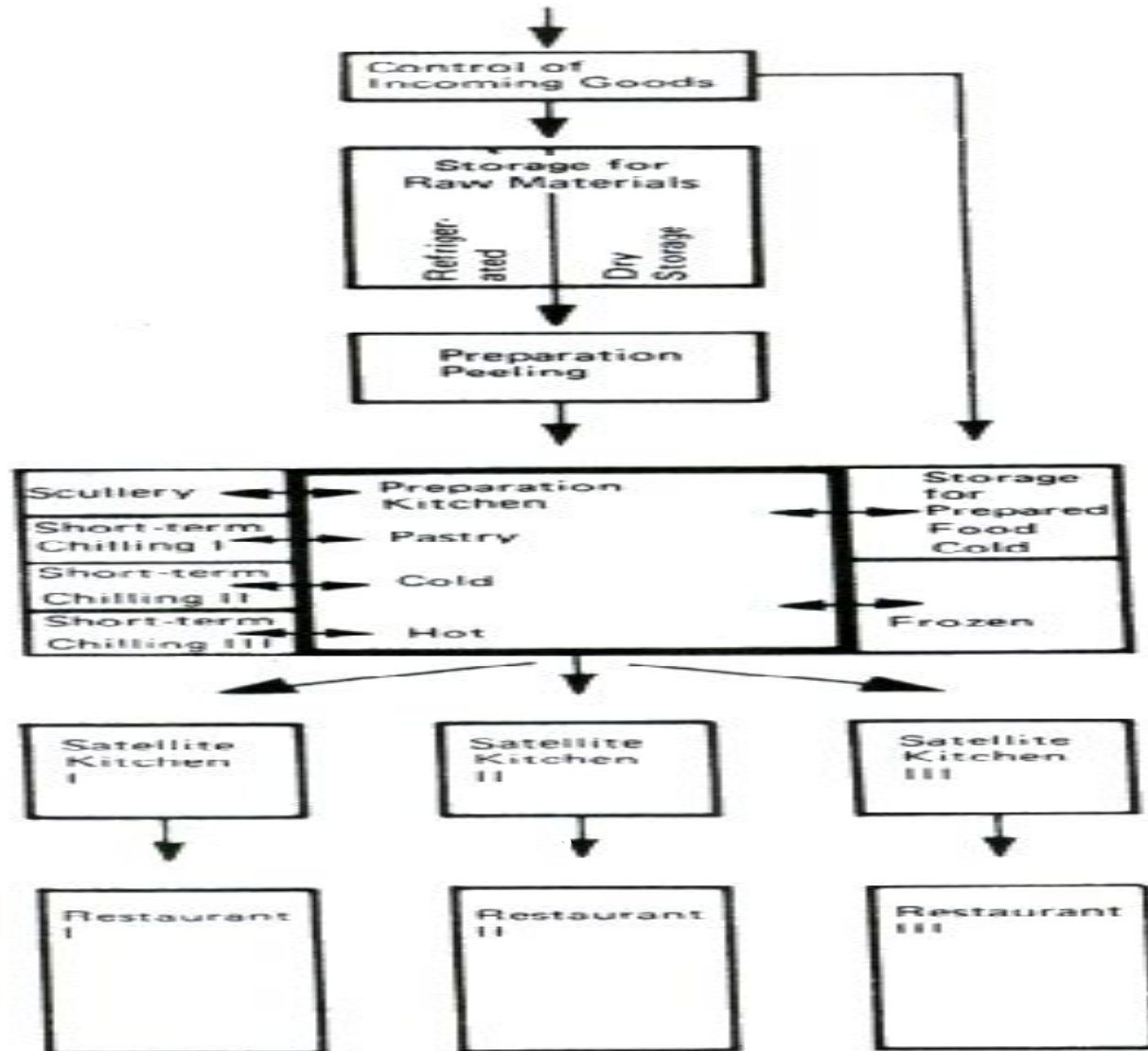
Serving Area



# Production & Satellite Kitchen



# Production & Satellite Kitchen Plan





# Show Kitchen





# Show Kitchen



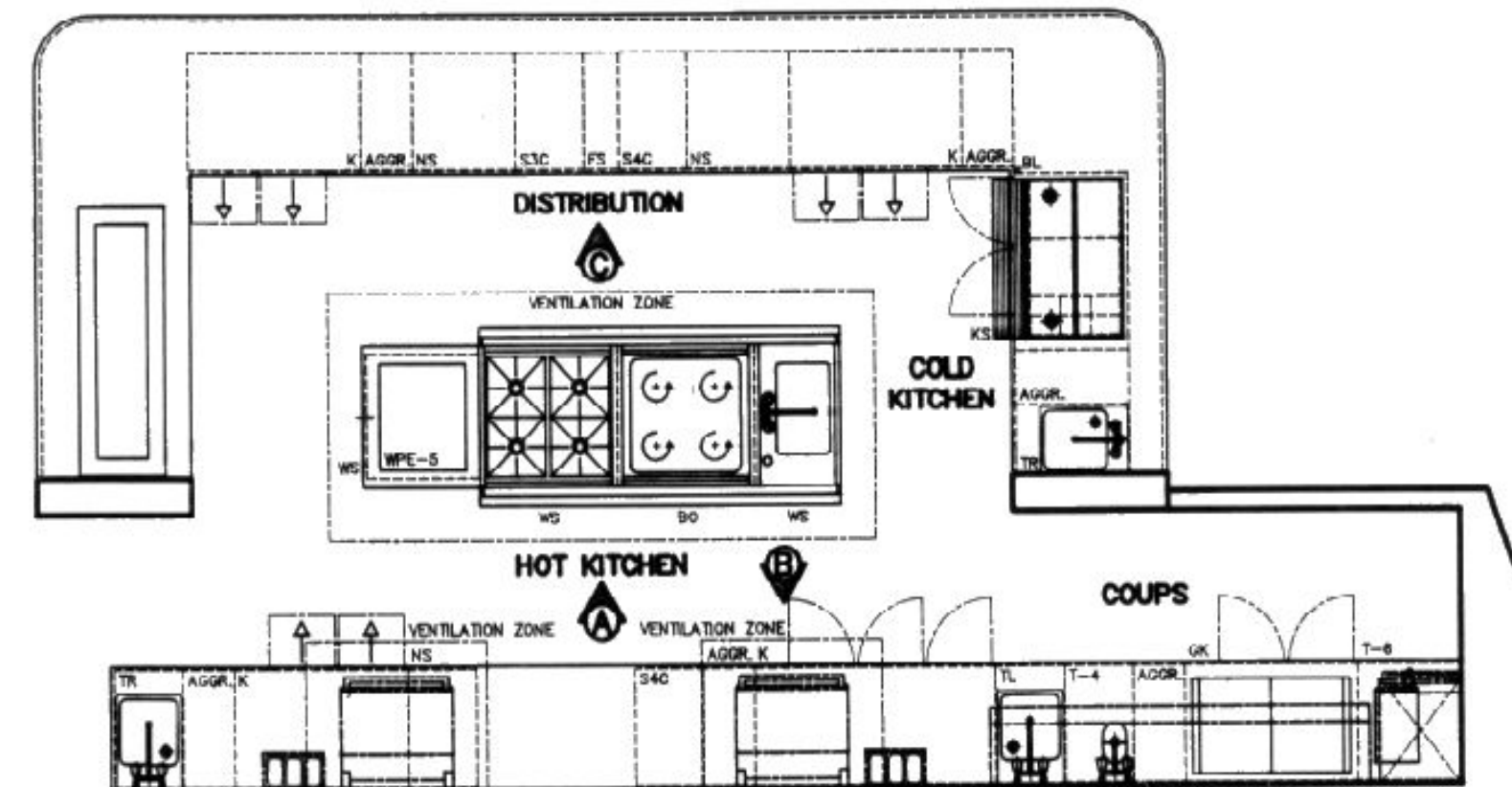
**Glass walls or open to the public's view**



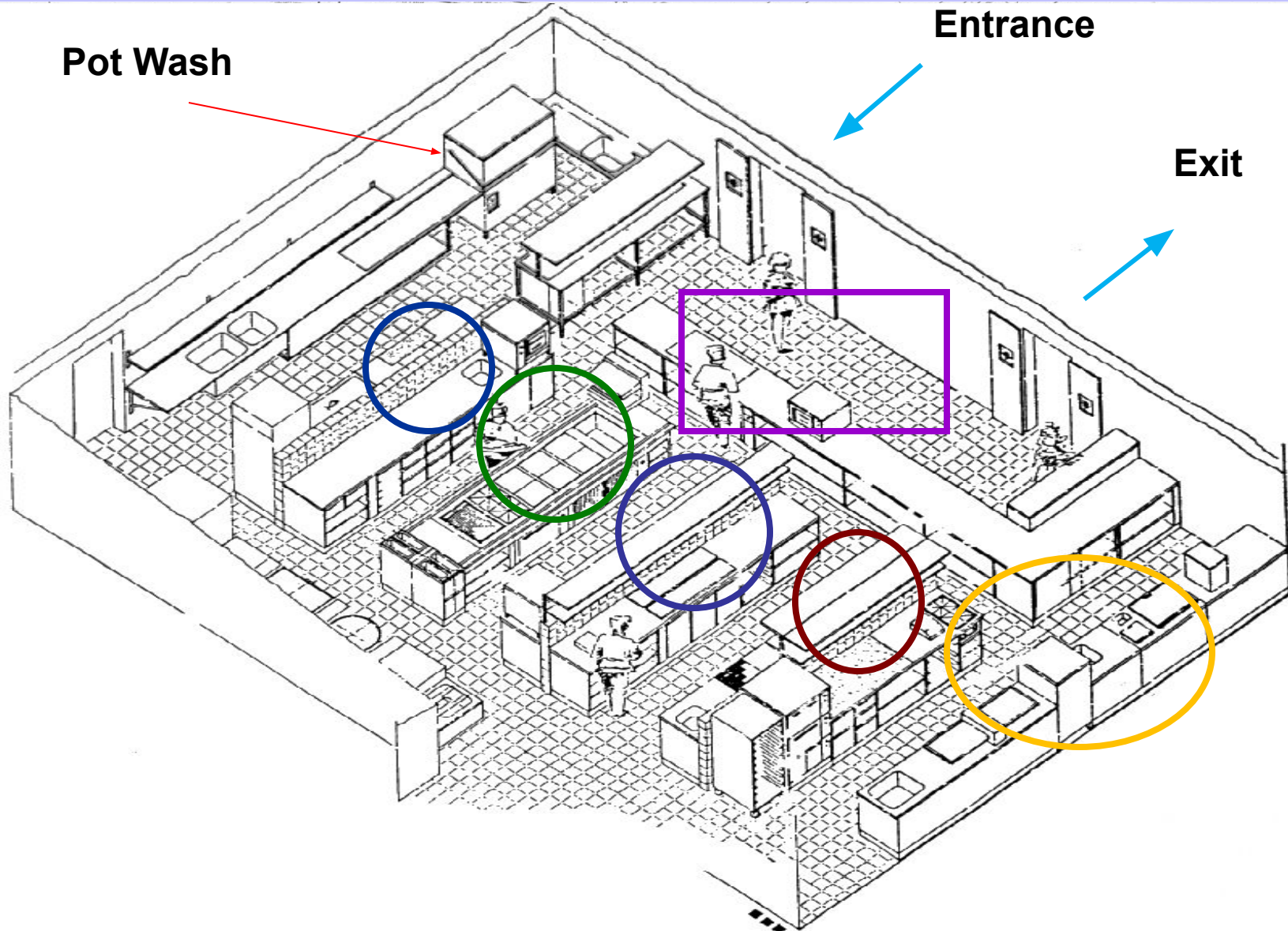
# Plan of Show Kitchen

## RESTAURANT WITH SHOW KITCHEN

Glass/ Open



# Kitchen Design in 3-D Perspective

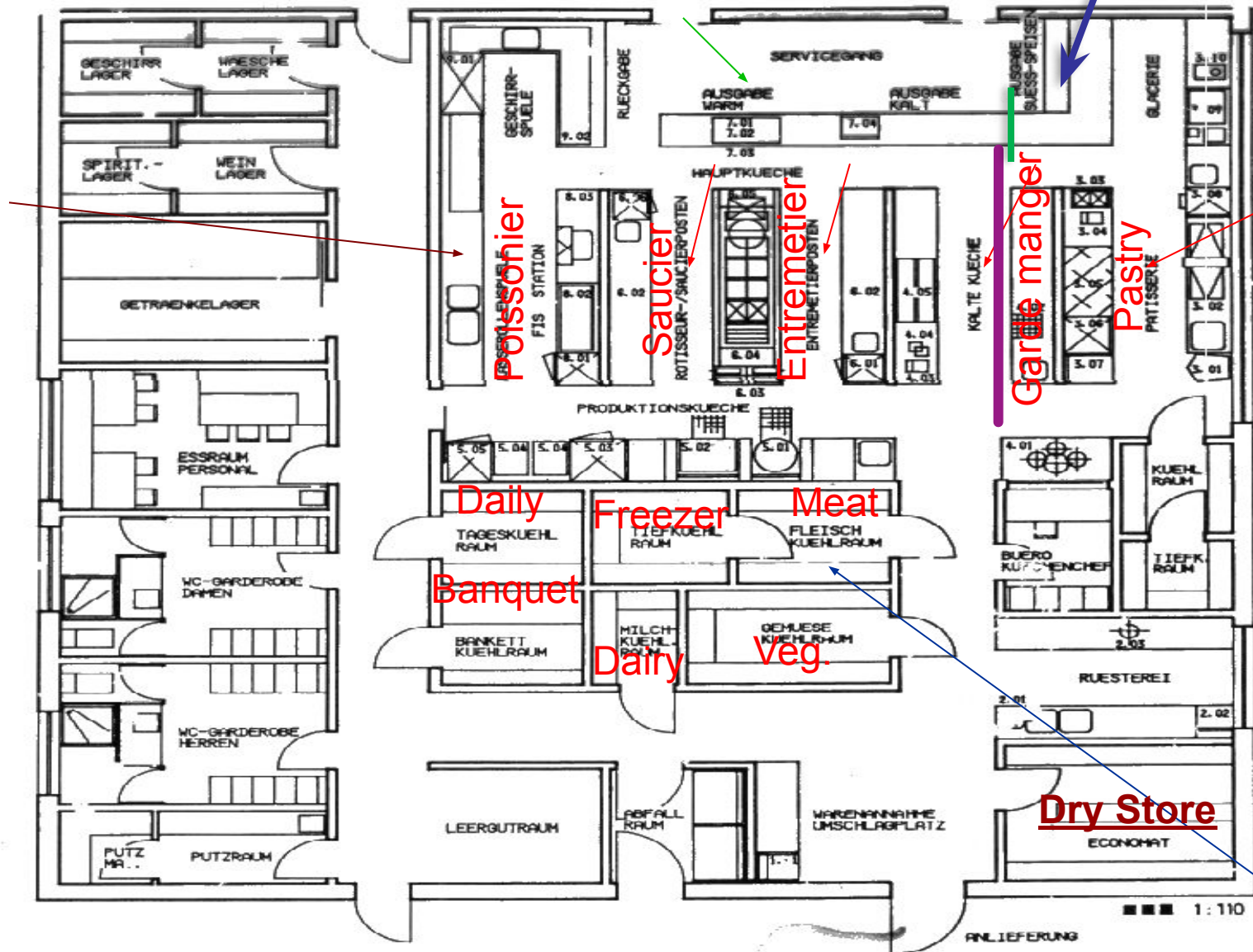




# Getting used to Plans !!

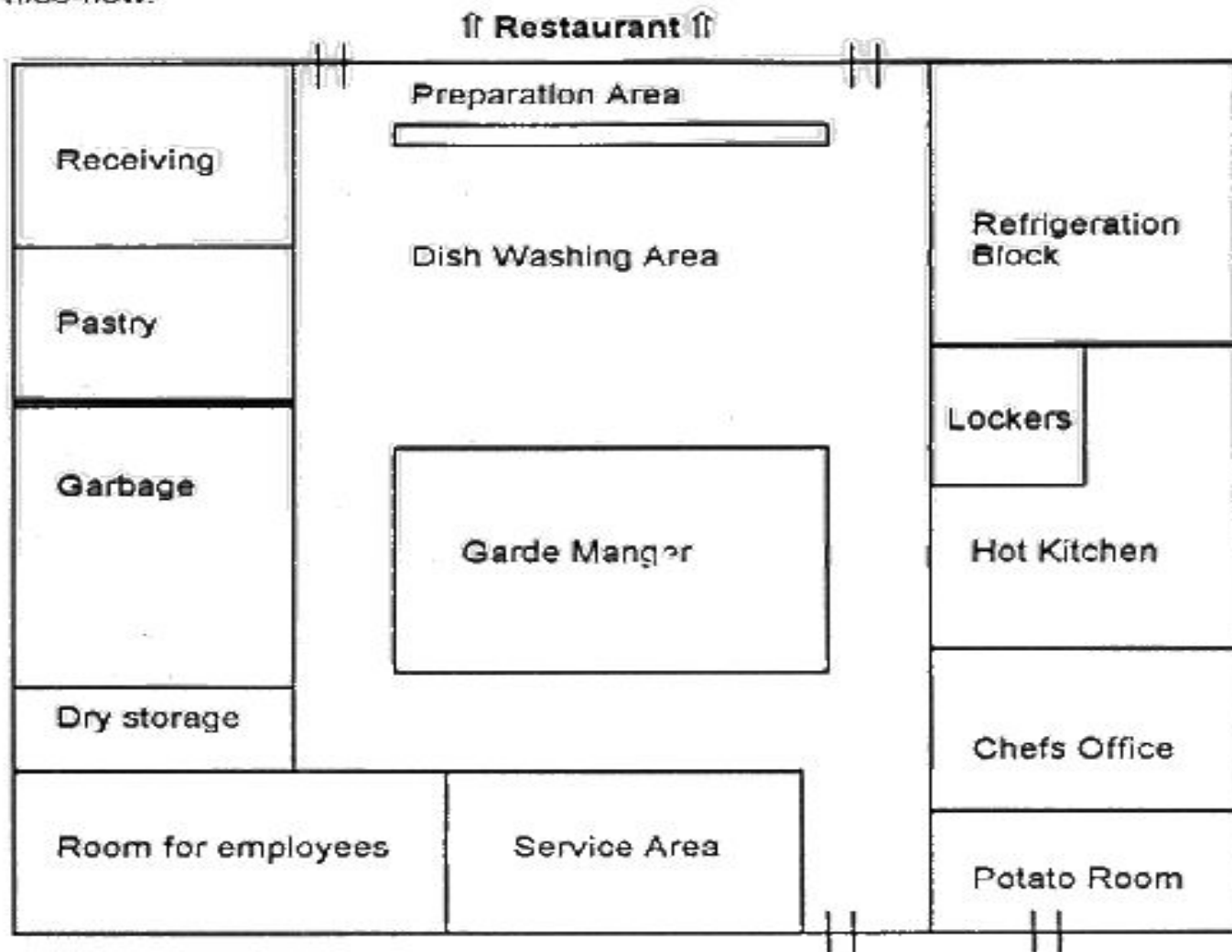
Hot Pass

Cold Pass



# Exercise on Work Flow

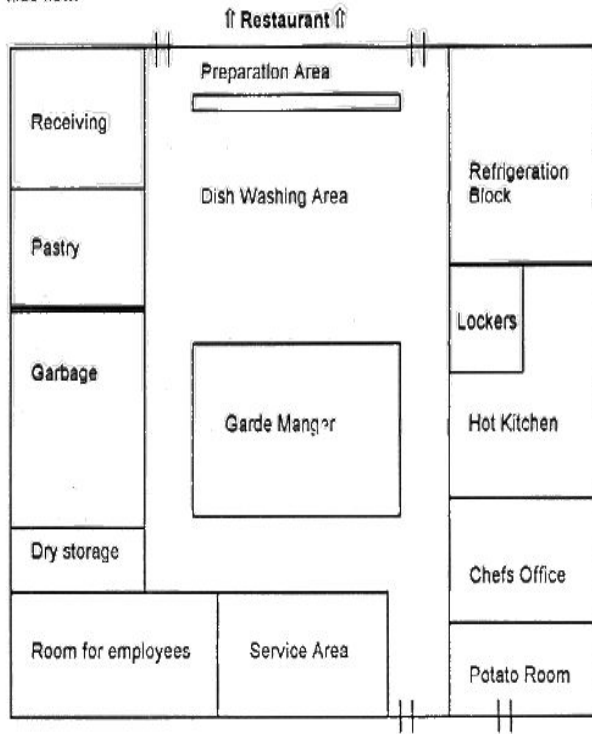
40. We have a bit of a mix up on this plan. Put it in the right order so we have a nice flow.



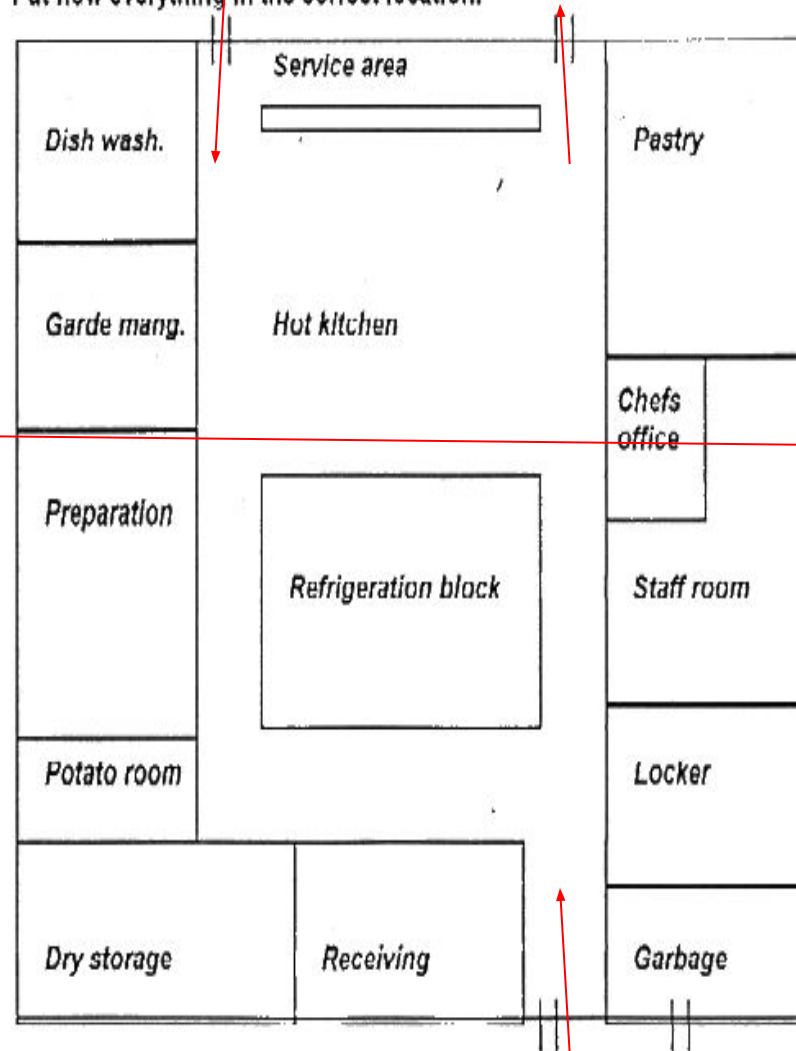


# Solution

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

