

Chapter-1

Kitchen Planning

Learning Objectives :

At the end of the session the student would be able to

- (a) Explain kitchen organization listing the factors
- (b) Draw the general layout of kitchen in various organisations
- (c) Draw the layout of receiving areas
- (d) Draw the layout of service and washup area

I. Introduction :

Kitchen organization in terms of developing a new kitchen for any given outlet is a very specialized job. A well planned kitchen will always be an asset for the organization because it provides a proper and safe place for the employees and workers to perform in their best capacity. Systematically designed kitchen will not only save valuable space within the building but will also help to use the space to its maximum potential.

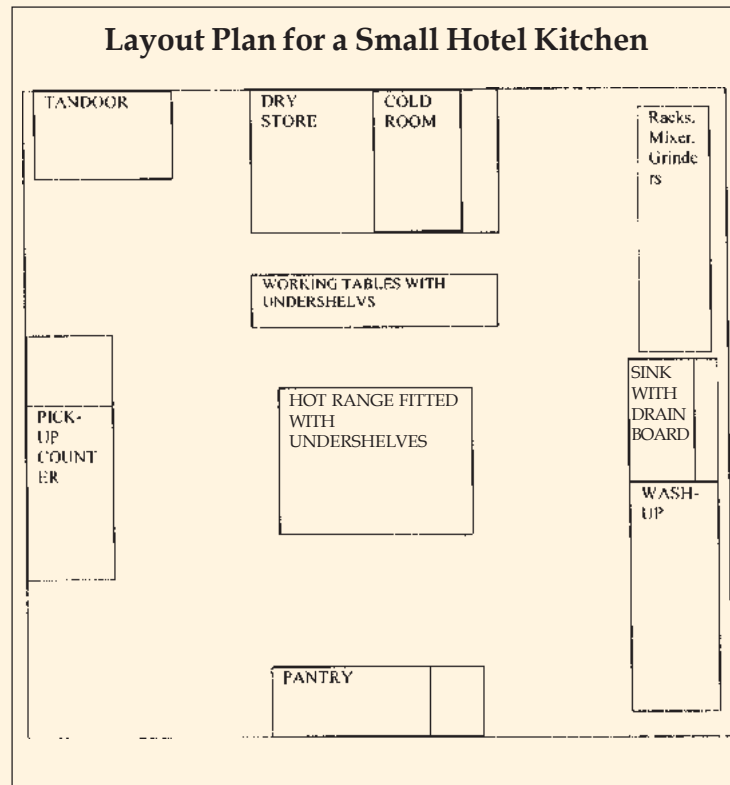


fig. (1)

There are many factors which are considered before planning a layout of a kitchen. Some of the factors are listed below. They are all considered and applied during the thought process of kitchen design. It is not mandatory to



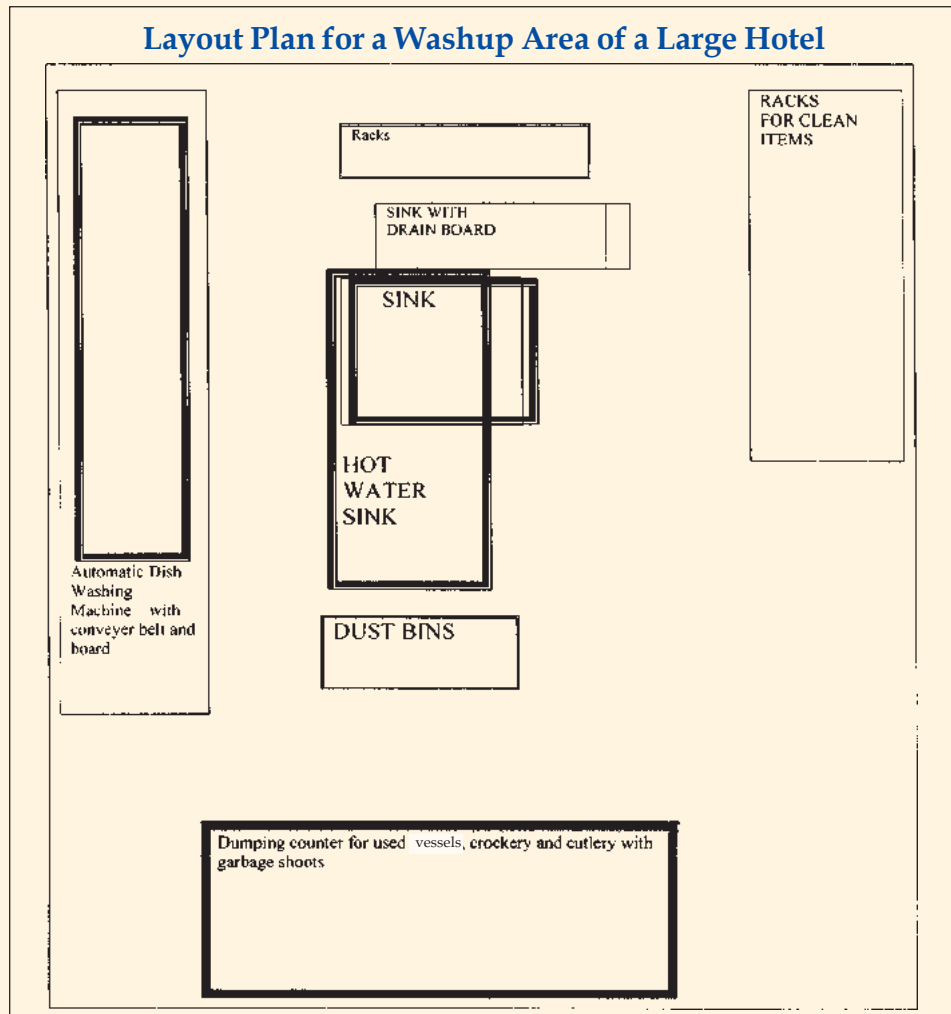


fig. (2)

go and list the requirement in a set form but they are all kept in mind simultaneously. As per the need of an organization the following list may get bigger or smaller.

II. Factors to be considered while planning a Kitchen Design or Layout:

- Space Required/Available:** There are set parameters which should be followed to determine the total space required for a particular kitchen. Working space required per person for working in the kitchen is directly proportionate to the projected quantum of meals to be prepared and served in the outlet.
- Type of Outlet:** Every type of outlet needs a different type of kitchen. A Large Hotel, Medium Sized Hotel, a Coffee Shop, A Take Away Outlet, Hospital, Hostel, Airline Catering Unit, Fast Food, Industrial Canteen, Specialty

Restaurant, Cruise Line Kitchen are all different from each other and they will need different layouts for their kitchens.

- c) **Type of Client or Guest:** The meals or food made is served to the different types of guests. The guest's preferences towards the food affect the kitchen planning indirectly. This is particularly taken into consideration when kitchens are made to show their working through the glass partitions or in fast food outlet where the kitchen is open and parted through serving counters.

- d) **Type of Meals Offered:** Menu offered for service will decide the work flow and the man power required at one point of time to prepare and serve such menu items. This helps in deciding the requirement for equipments and their placement in the kitchen for efficient working.

- e) **Time of Operation:** Most of the outlets decide their meal serving timings well in advance. A place which is serving meals only at the lunch and dinners will have a different kitchen design as compared to a 24 hours Coffee Shop.

- f) **Type of Service:** With the increasing awareness about Hospitality as a service sector, different styles of food service are practiced today. A la Carte, Table d' Hote, Buffet, Self Service, Pre Plated/Casserole Service are a few popular type of food services offered by different outlets. While designing a kitchen or serving area food service offered by an outlet is kept in consideration as it plays a major role in space allocation for the kitchen.

- g) **Number of Covers & Cover turnover:** In a restaurant number of covers actually decide the quantum of food to be prepared each day and thus should be

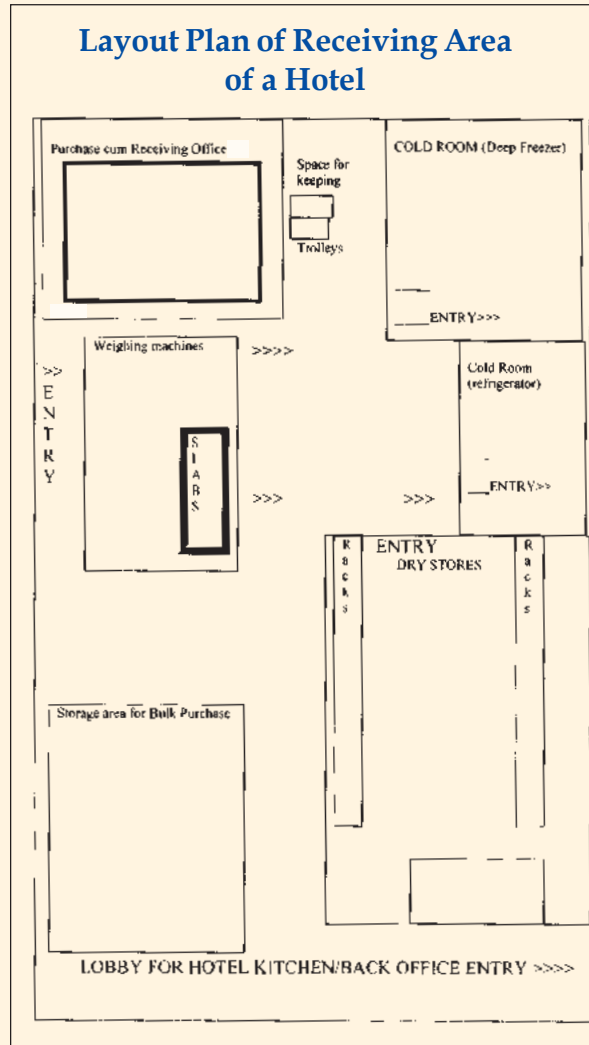


fig. (2)





considered while planning. Relaying of used covers is known as cover turnover.

- h) **Future Expansions:** Any plans for future expansion in the kitchen, should be addressed at the time of initial planning.
- i) **Equipments to be placed:** Total requirement of the equipments needed to perform the given task should be listed with their specifications. Requirement of electrical points, water inlet and outlet, size of the equipment for allocation of space and other modalities are essential component of this exercise.
- j) **Exhausting and Fresh Air Provisions:** Provisions for efficient exhausting of hot air and inlet of fresh air should be planned in advance.
- k) **Electrical Points and Lighting:** Power points for all the machines, exhausting/ fresh air system, water geyser, electrical fittings etc. need to be planned separately. Separate points for Bain-Marie, Salamander, Fryers, Hot cases etc. should be kept in mind. If possible, the kitchen should get natural sunlight. Kitchen should be well lit and only natural color of light should be used.
- l) **Water Drainage:** In order to make the kitchen a safe place to work, it is important to design the floor of a kitchen with a slant towards a corner for drain. The water drainage system should be planned carefully because the waste water from a kitchen is full of grease and small particles of food. This may block the drain if the drain outlet is small or pipes used are of a small diameter. Drain pipes made of soft plastic are not recommended as many a times hot water is drained from the kitchen.

Layout Plan of main Kitchen of a Medium Sized Hotel

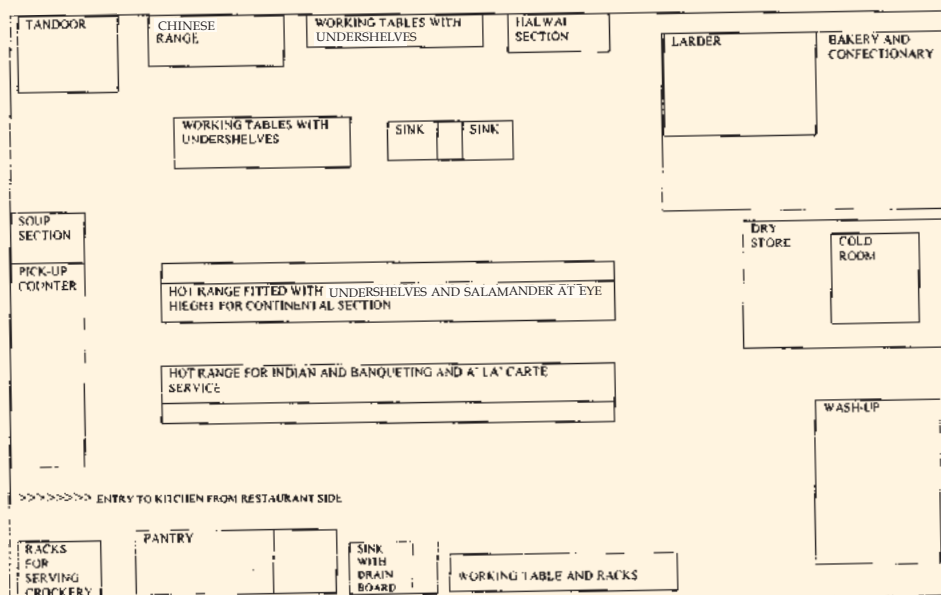


fig. (3)

Kitchen Planning in terms of developing a new kitchen is a specialised job. Systematically and intelligently designed kitchen can save both time and money.

- **Review Question :**

1. Define kitchen organisation.
2. Draw the layout of receiving area.
3. List the factors to be kept in mind while designing a kitchen.

