

KITCHEN ORGANIZATION

Prerequisite: None **Credits:** 3

Overview

This course will provide the student with knowledge and skills used in designing the layout of a commercial kitchen. Emphasis will be placed on the planning and the selection of equipment.

General Objectives

This course is designed to:

- 1 develop in the student an awareness of all aspects of planning and design in the development of a new-refurbishment of a food service area, i.e. restaurant.
- 2 provide an opportunity for the student to investigate the effects of cost and associated problems, in designing and maintaining food and beverage areas.
- 3 enable the student to gain an understanding of the choices available in current industrial practices, associated with designing and maintaining food and beverage areas.
- 4 provide varied opportunities for the development of common skills through team work, research and meeting targets.
- 5 apply and evaluate energy management principles with particular reference to finance.

Learning Outcomes

Upon successful selection completion of this course, the learner will:

- 1 organize a kitchen using specific layout techniques.
- 2 plan and design the layout of a kitchen.
- 3 discuss the importance of equipment and facility maintenance.
- 4 evaluate the effects of a kitchen on the overall Food and Beverage operation.
- 5 discuss the criteria for equipment selection.

Topics

1.0 Planning, Design and Layout

Objective

Upon completion of the topic the student will be able to:

- 1.1 describe the basic factors in kitchen design and layout

Content

- Identification, assessment: equipment requirements
- Sources of supply
- Application of ergonomic principles



- Budgets available
- Costing factors: long, short term, to life costs
- Equipment Functions and adaptations
- Work-study

2.0 Budgeting Issues

Objective

Upon completion of the topic the student will be able to:

- 2.1 evaluate various budgets in relation to preparation, significance and control.

Content

- Forecasting equipment requirements
- Equipment purchase, lease, hire
- Inventories
- Maintenance agreements
- Capital budgets, capital investments:
 - Plant and light equipment
 - Depreciation
 - Renewal and Repairs
- Operational Budgets:
 - Costs, Sales
 - Labour
 - Overheads

3.0 Legislation

Objective

Upon completion of the topic the student will be able to:

- 3.1 apply up-to-date relevant legislation to the design and maintenance of food operation premises.

Content

- Contracts
- Hygiene Regulations
- Health and Safety Regulations
- Food Safety Act
- Check Lists
- Fire Safety Act

4.0 Principles of Design and Maintenance

Objective

Upon completion of the topic the student will be able to:

- 4.1 apply the principles of design and maintenance of food operations premises to variety of difference situations and evaluate the short and long term implications.

Content

- Energy usage
- Efficient use of services
- Ventilation
- Wastage and disposal

5.0 Cleaning Programmes

Objective

Upon completion of the topic the student will be able to:

- 5.1 assess, evaluate and control various cleaning programmes.

Content

- Cleaning programmes
- Staff induction
- Equipment plan and equipment maintenance and cleaning
- Retrieval, evaluation,
- Reporting procedures
- Control procedures



Instruction Format

Lecture
Field trip
Discussion
Multi-media presentations

Assessment and Evaluation

The assessment for this course takes the form of:

- Two (2) quizzes - 20%
- One group project - 20%
- A theory exam - 60%

Recommended Text

Food Service Facilities Planning, Edward a Kazarian

Theory of Catering, 9th Edition, Kinton Ceserani and Foskett; published by Hodder and Stoughton.

Resources

Food Service Facilities Planning, E a Kazarian; published by Van Nostrand Reinhold.

Attendance

Students are encouraged to attend all class sessions as all information presented may not be covered in the required text.