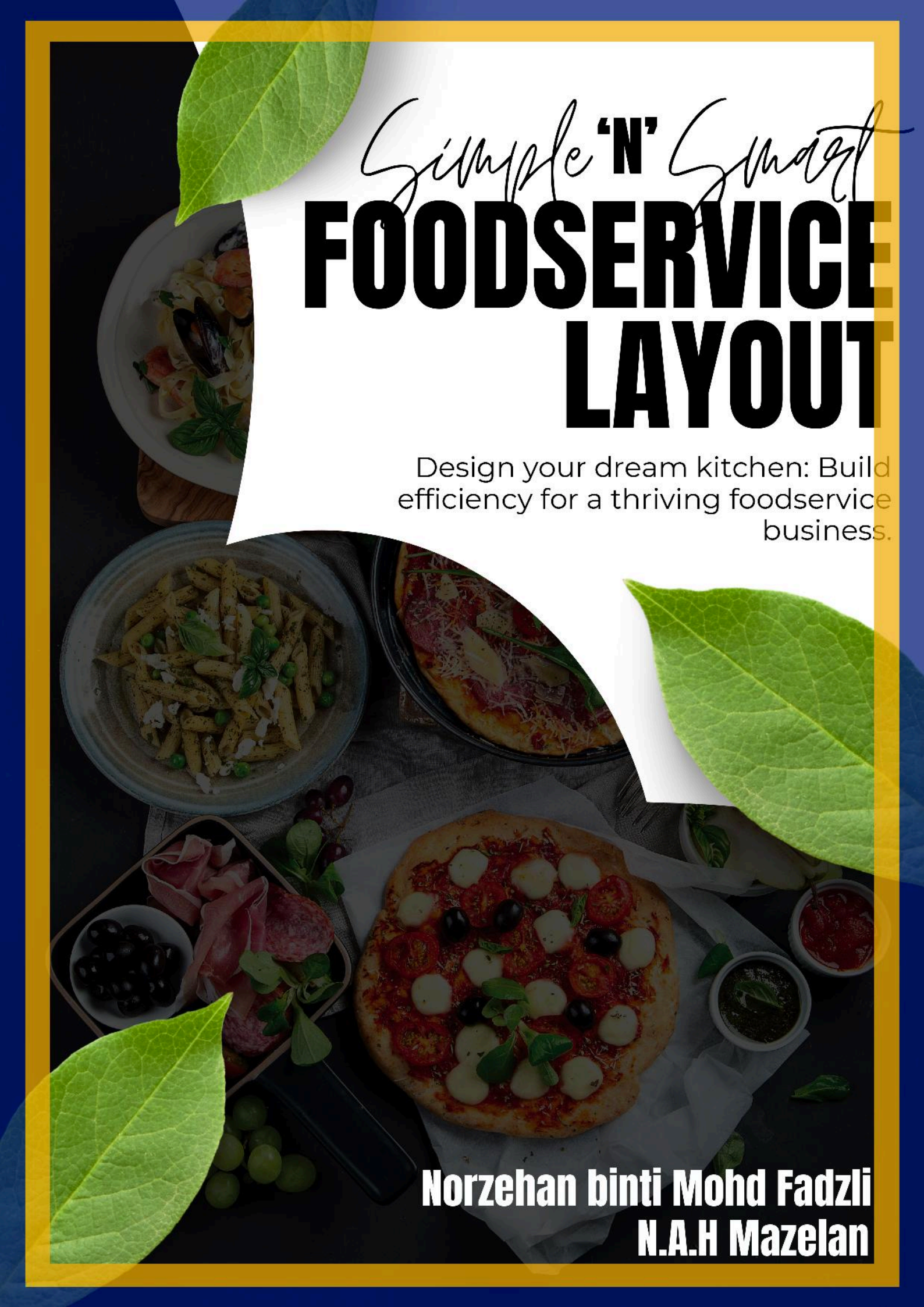




Simple 'N' Smart **FOODSERVICE LAYOUT**

Design your dream kitchen: Build efficiency for a thriving foodservice business.

**Norzehan binti Mohd Fadzli
N.A.H Mazelan**

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N. A. H Mazelan

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PREFACE

Ever dreamed of a kitchen that runs like clockwork?

This book is your guide to achieving that dream. We understand that navigating the world of foodservice design can be overwhelming. Forget complex jargon and expensive consultants. Here, we offer a simple and smart approach to laying out your kitchen for maximum efficiency and success.

Whether you're a seasoned restaurateur or just starting out, this book provides you with the essential tools to:

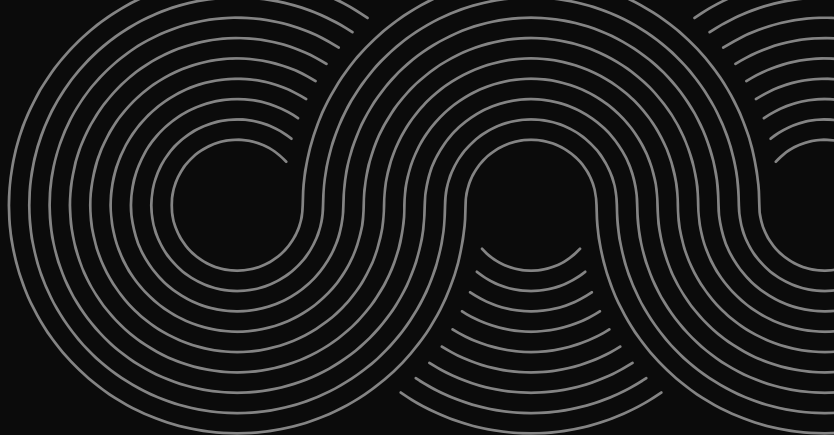
- Optimize your space for a smooth workflow.
- Design a kitchen that fosters teamwork and productivity.
- Maximize your budget with practical layout solutions.

No matter the size or type of your foodservice operation, this book empowers you to create a kitchen that works for you. With easy-to-understand explanations, insightful tips, and real-world examples, you'll be well on your way to a thriving business.

So, grab a pen, open this book, and let's design your dream kitchen!



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FLOW AND KITCHEN DESIGN



FLOW AND KITCHEN DESIGN

COMMON FLOW PATTERNS



In commercial kitchen design, several common flow patterns are utilized to optimize efficiency and productivity. These flow patterns are based on the specific needs of the kitchen and the type of foodservice operation.

The choice of flow pattern depends on factors such as the size of the kitchen, the type of foodservice operation, and the specific needs of the establishment.



DEFINITIONS: KITCHEN DESIGN

DEFINITIONS - KITCHEN DESIGN

```
graph LR; A((DEFINITIONS - KITCHEN DESIGN)) --> B(1 DESIGN); A --> C(2 LAYOUT); A --> D(3 WORK CENTER);
```

1

DESIGN

Overall space planning ; it defines the sizes, shape, size and decorations of space and equipment in the kitchen.

2

LAYOUT

The detailed arrangement of the kitchen floor and work space - where each piece of equipment will be located and where each station work station will be.

3

WORK CENTER

An area in which workers perform a specific task, such as a tossing salads or plating a meal



KITCHEN DESIGN GUIDELINE

Basic Kitchen Design Guideline



Remember:
**THE KITCHEN IS
THE HEART OF
ANY
FOODSERVICE
BUSINESS**

1

Decide on your menu before the design process begins.

2

Separate stages of food production so raw materials can be prepared well in advance.

3

Choose the most energy- efficient equipment in your price range.



4

Consider future growth that may require additional space and utilities

COST



5

Control costs in places where customers won't notice and kitchen staff won't affected.





TREND KITCHEN DESIGN

SIZE
Smaller, more efficient
kitchens more mean

DEMAND
Driven by consumer
demands, economic
factors

BUSINESS
High demand for
business space in the
market

**TREND IN
KITCHEN
DESIGN**

LABOUR
a Shortage of qualified
labour

NEW LOOKS
Increased demand for
fresh, healthy, local
food

BUDGET
Budget Constraint



SERVICE SYSTEMS AND FLOW PATTERNS

Service Systems and Flow Patterns

A large operation can have more than one service system at work simultaneously.

- ☐ Elegant tableside service
 - ☐ Room service
 - ☐ Casual bar service
- 
- HOTELS**

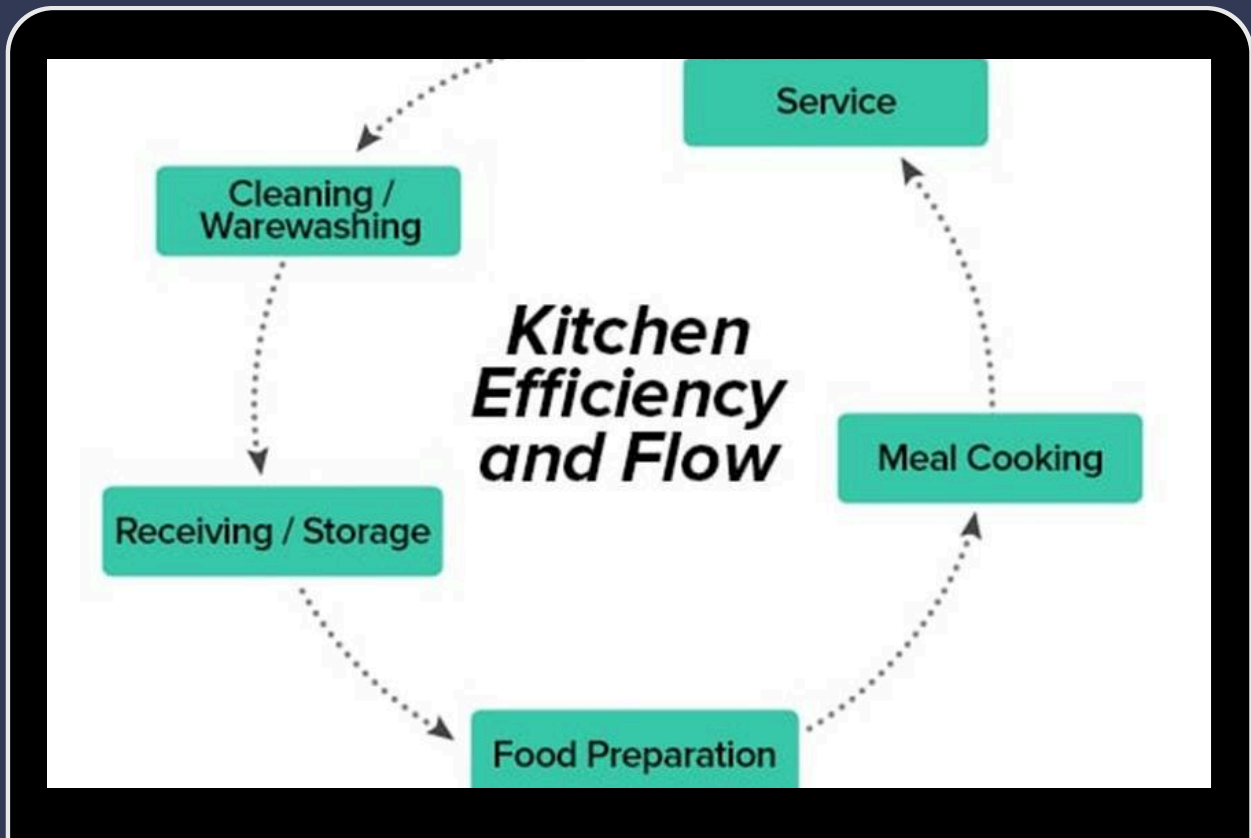
Quick-service restaurants' service systems emphasize speed and convenience

- ☐ Takeout or drive-through service
- ☐ Order and pay at counter; meal served within minutes



PRINCIPLES KITCHEN DESIGN

Principles of Commercial Kitchen Design



Six guidelines you should follow when creating a commercial kitchen design:

- 1. Flexibility and Modularity
- 2. Simplicity
- 3. Flow of Materials and Personnel
- 4. Ease of Sanitation
- 5. Ease of Supervision
- 6. Space Efficiency



SCAN
ME!



LAYOUT DESIGN BASICS



LAYOUT DESIGN BASICS

When designing a commercial kitchen, it is important to consider the workflow of the kitchen staff. The layout should facilitate movement between the various work areas in a logical manner. Additionally, there should be enough room for adequate storage, prep work, cooking and cleaning areas. The layout should also take into account any necessary safety measures such as fire suppression systems and non-slip flooring.



OPEN SPACE LAYOUT

01

One of the most popular floor plans for commercial kitchens. This type of layout features an open area with all the necessary equipment arranged in a U-shape or linear fashion. This allows for easy access to all the necessary equipment while still providing a comfortable working environment. This type of layout is ideal for restaurants that are focused on serving quick meals or buffets.

CLOSED SPACE LAYOUT

02

It is ideal for restaurants that specialize in more complex dishes or require longer preparation times. Each area of the kitchen is separated by walls or partitions. This provides more privacy and allows for better organization of the equipment and staff. This type of layout allows for better control over noise levels and more efficient use of space.

ISLAND STYLE LAYOUT

03

It is an ideal option for larger kitchens that need to accommodate multiple staff members. The equipment is arranged in an island style formation with separate cooking and prep areas. It allows for easy access to all the necessary equipment while still providing a comfortable working environment. It allows for better control over noise levels and more efficient use of space.

WORD SEARCH



SCAN ME



Foodservice Design and Layout.

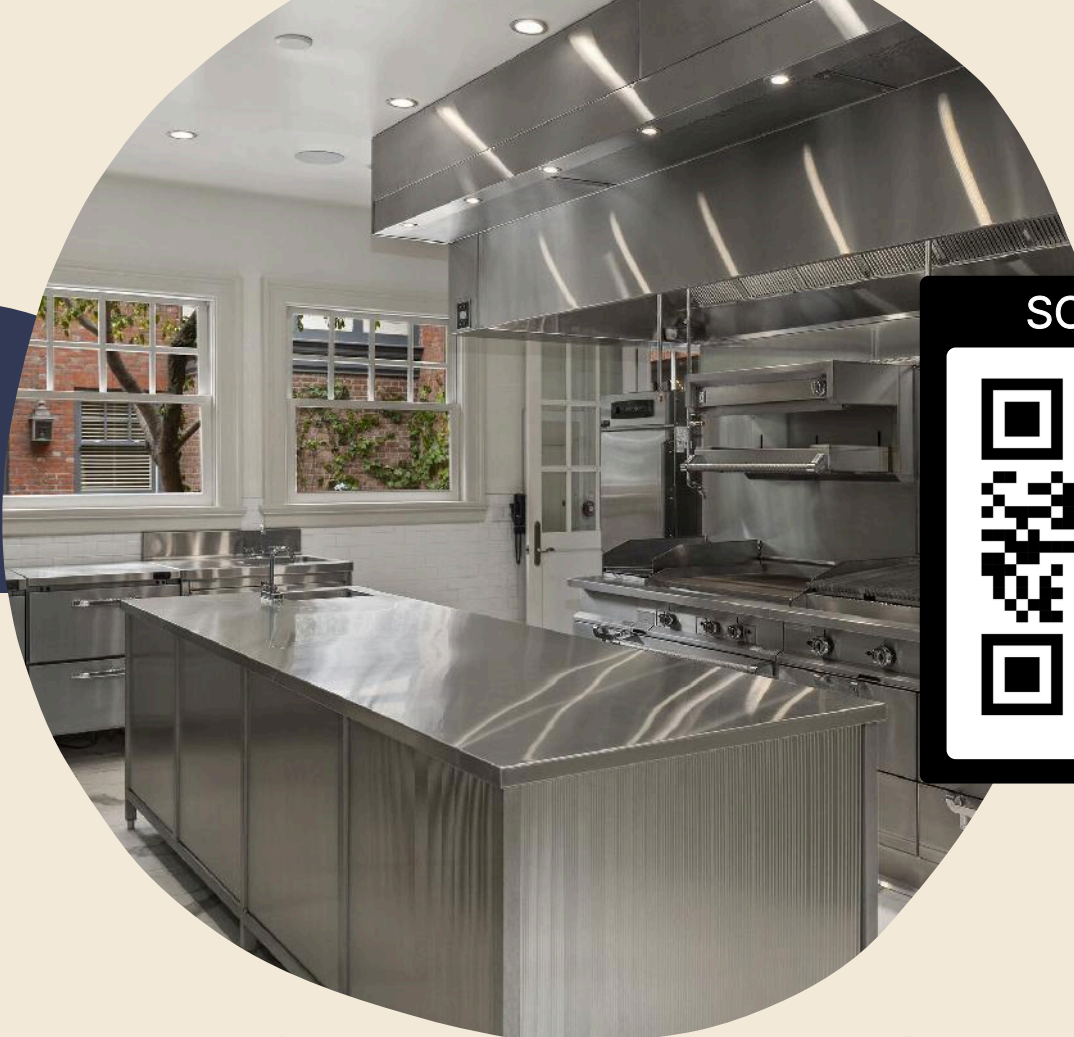
R	K	I	T	C	H	E	N	D	A	L	U	I	P
U	P	E	S	K	N	S	U	Y	E	M	R	P	L
O	E	T	T	R	O	P	N	E	G	S	L	N	C
B	A	L	N	E	I	T	F	N	K	R	I	E	K
A	T	M	D	P	T	E	O	I	I	W	E	G	N
L	T	U	O	Y	A	L	O	L	W	O	P	N	N
B	O	F	K	B	T	E	D	Y	S	R	A	G	E
S	H	S	P	G	I	P	S	L	W	K	T	G	A
I	L	I	U	F	N	A	E	B	T	C	T	S	I
T	S	N	A	S	A	H	R	M	S	E	E	H	A
D	E	R	E	O	S	S	V	E	O	N	R	A	F
M	O	H	I	A	T	U	I	S	C	T	N	P	L
T	E	G	D	U	B	D	C	S	L	E	S	E	O
R	F	N	P	T	D	U	E	A	R	R	R	O	W

LABOUR
MENU
LAYOUT
FOODSERVICE
ENERGY
U SHAPE
DESIGN
SANITATION
COST
KITCHEN
ASSEMBLY LINE
BUDGET
WORKCENTER
G SHAPE
FLOW
PATTERNS

Play this puzzle online at : <https://thewordsearch.com/puzzle/7894078/>

Foodservice Design and Layout. Word Search

All is about the terminology for design and layout foodservice facilities.



SCAN HERE



COMMON FLOW PATTERNS IN KITCHEN DESIGN

Straight Line Arrangement

Also called “assembly-line” kitchen; food and materials passed from one work center to another in a straight line

Parallel Flow Configuration

- i. G Shape
- ii. L Shape
- iii. U Shape
- iv. Zone
- v. Island
- vi. Galley
- vii. Single Wall



STRAIGHT LINE ARRANGEMENT

Straight Line Arrangement

**Also called “assembly-line”
kitchen; food and materials
passed from one work
center to another in a
straight line**

Straight Line/ Assembly Line

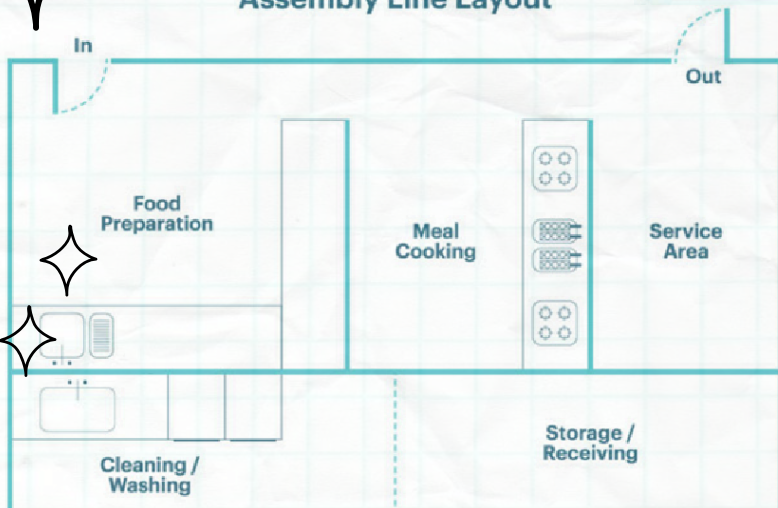
What is straight line??

Also called "assembly-line" kitchen, food and materials passed from one work center to another in a straight line

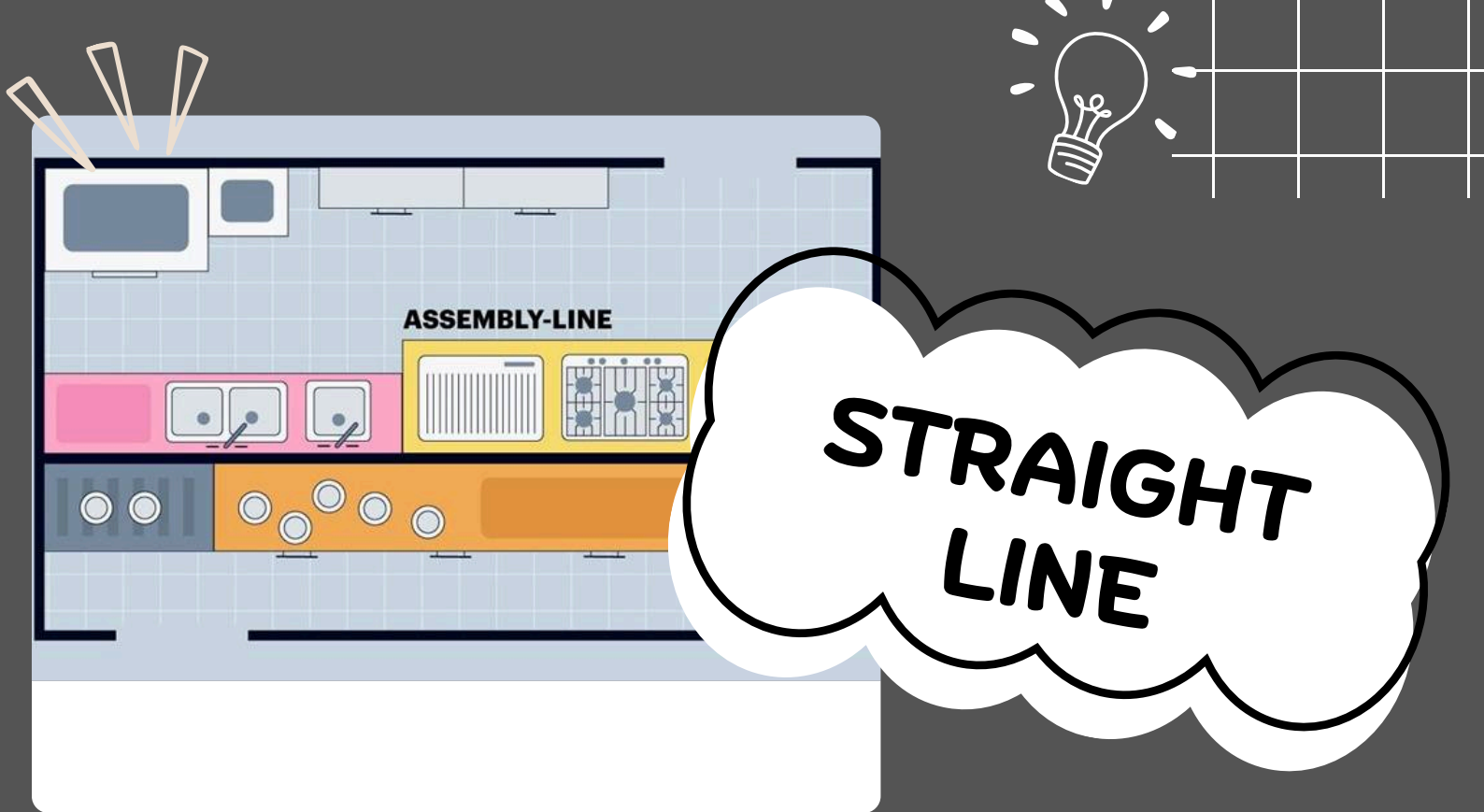
This flow pattern is commonly used in fast-food restaurants and involves assembling food items in a linear fashion.



Assembly Line Layout



For example, in a sandwich assembly line, ingredients are placed in a specific order, and each chef adds their component as the food item moves down the line.



It features three main areas of food production. Raw food runs in parallel lines and passes through each station from prep, cooking, to plating and then out the server pickup area and onto the customer's table top.

This layout keeps staff in their designated stations, meaning there isn't much movement between stations and roles; everyone has a delegated role.

kitchen equipment and workstations are arranged in a straight line. Often used in fast-food restaurants or establishments with limited space.

Food preparation progresses linearly from one station to another, starting with raw ingredients and ending at the serving counter.

Straight Line/ Assembly Line



This layout is the best design for a high-volume operation, like a large, busy restaurant. But it works just as well for smaller restaurants, especially if the menu is different variations of the same product like burgers, pizza, or sandwiches.

Straight Line/ Assembly Line Flow



☐ Clear Division of Labor

☐ Optimized Space
Utilization

☐ Reduced Cross-Traffic

☐ Efficient Workflow



☐ Limited Flexibility

☐ Potential Bottlenecks

☐ Limited interaction

☐ Space Constraints



PARALLEL FLOW CONFIGURATION

Parallel Flow Configuration

- i. G Shape
- ii. L Shape
- iii. U Shape
- iv. Zone
- v. Island
- vi. Galley
- vii. Single Wall

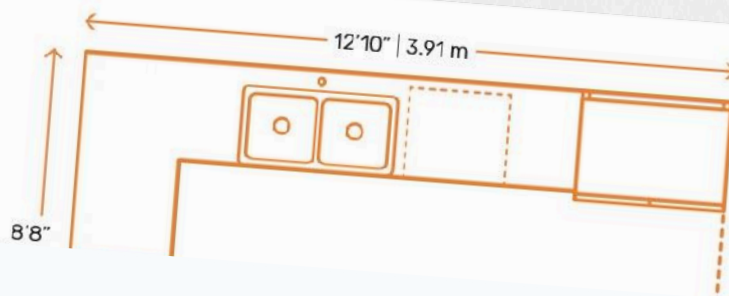
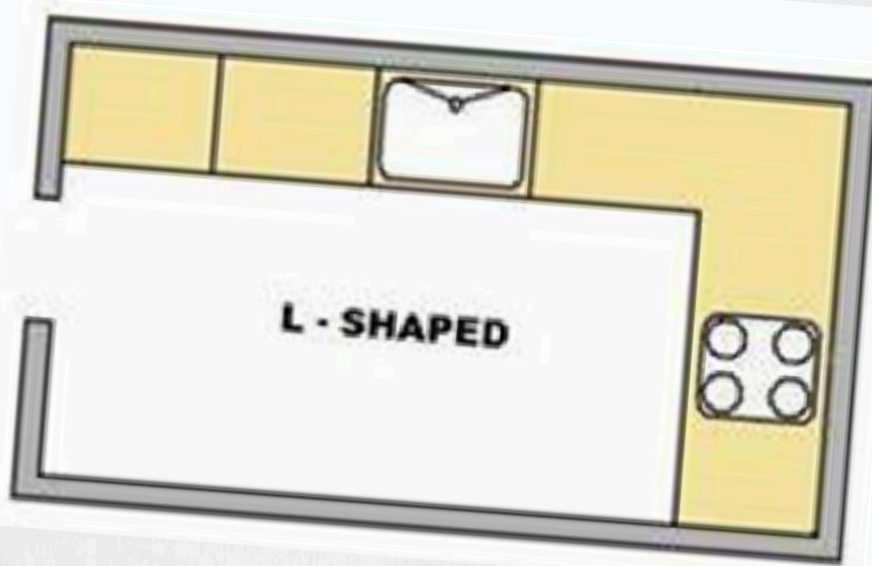
L-Shape Flow

The L-shape flow pattern involves arranging kitchen stations in an L-shaped configuration. This layout is suitable for smaller kitchens where space is limited. It allows for a continuous flow of work from one station to the next, with minimal wasted movement.



Kitchen equipment and workstations are arranged in an L shape, typically along two adjacent walls. It maximizes corner space and provides a logical workflow. Suitable for smaller foodservice establishments, such as cafes.

L-Shape Flow



L-shaped kitchens feature cabinets and countertops along two perpendicular walls, forming an "L" configuration. This design is popular for its open layout and flexibility. This layout is very rarely used, though it is ideal for a small space with one or just two employees, for example a pantry or salad preparation area. The kitchen designs are also circular and square, but their very limited flow patterns makes them not practical. Avoid wasting space if you can by making your kitchen rectangular, using his entrance in one of the longer walls to save the steps.

L-Shape Flow



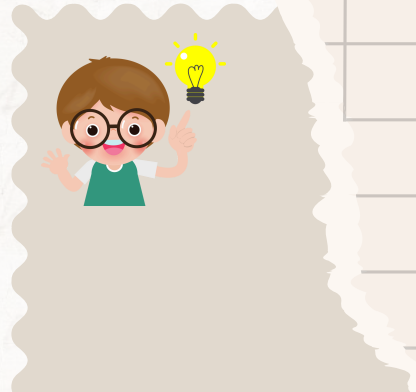
- ☐ Open Layout:
- ☐ Defined Zones
- ☐ Ample Counter Space
- ☐ Efficient Workflow / versatility



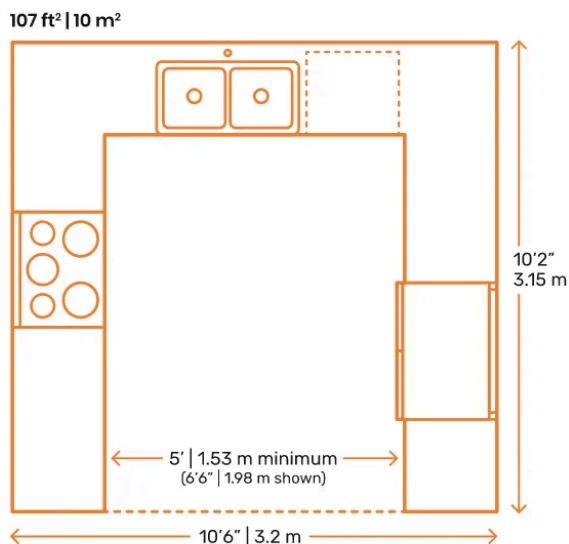
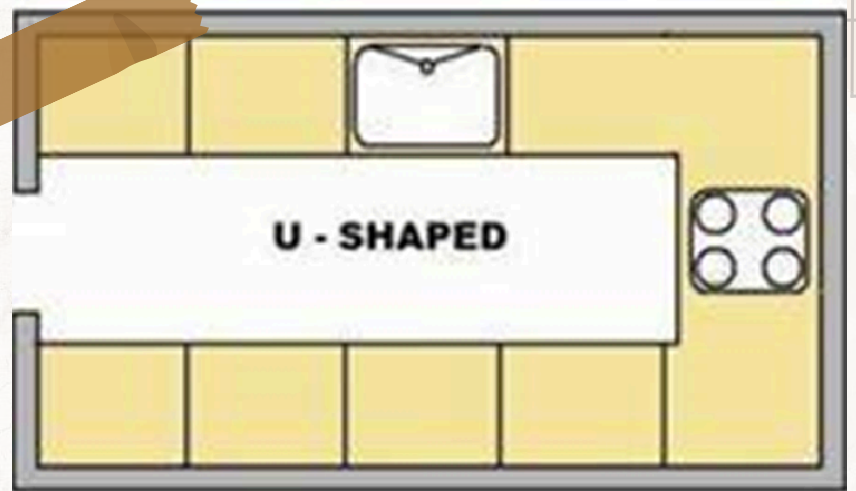
- ☐ Limited storage
- ☐ Potential Traffic Congestion
- ☐ Cleaning Challenges
- ☐ Corner Space Challenges

U-Shape Flow

This layout features a U-shaped configuration with workstations and equipment placed along the three sides of the U. It allows for efficient movement and interaction among kitchen staff. Commonly used in mid-sized restaurants and catering kitchens.



A U-shaped kitchen is a go-to solution for those who want their kitchens to be perfectly furnished. With cabinetry running on three adjacent walls, it provides ample room for storage space. The U shape allows for an uninterrupted work triangle, and cooking space for more than one person.



Although U-shaped kitchens give you ample space that allows for all the kitchen indulgence, they come with a downside: The U shape can feel a bit enclosed.

U-Shape Flow



Similar to the L-shape flow, the U-shape flow pattern involves arranging kitchen stations in a U-shaped configuration. This layout is ideal for larger kitchens with ample space. It allows for efficient movement between stations and provides ample workspace for multiple chefs to work simultaneously.

U-Shape Flow



- ☐ Maximum storage
- ☐ Defined Zones
- ☐ Enhanced Organization
- ☐ Open Layout

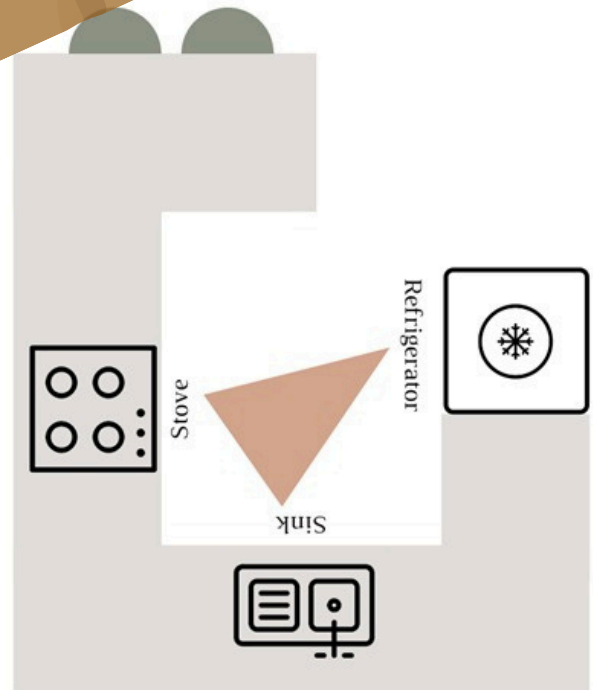


- ☐ Space Constraints
- ☐ Potential Traffic Congestion
- ☐ Cleaning Challenges
- ☐ Accessibility Concerns

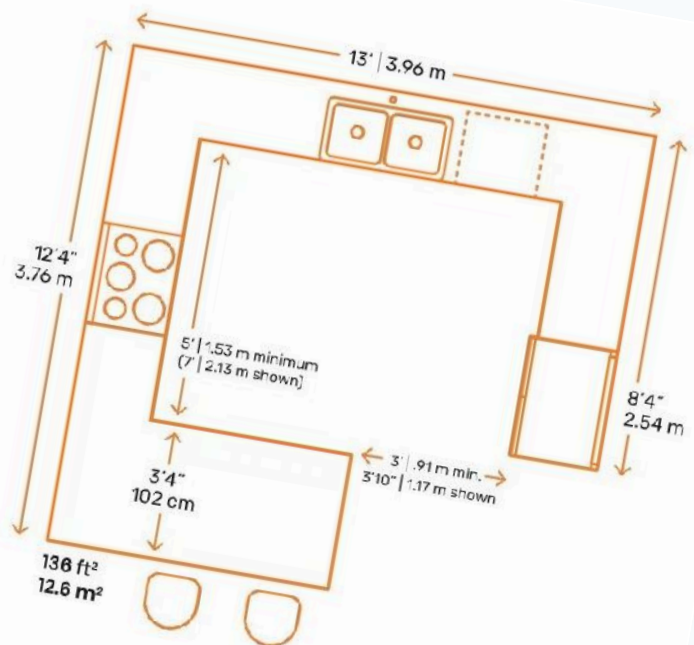
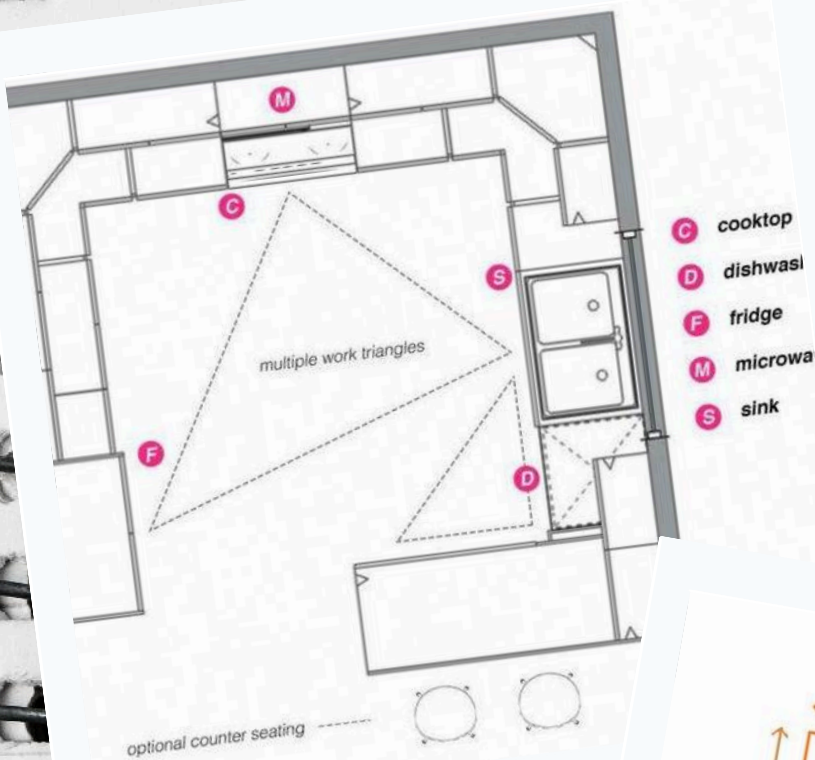
G-Shape Flow



Known as peninsula kitchen layout, it forms an extended U shape that features a peninsula at one side.



G-Shape Flow



-Two parallel lines of equipment and workstations are set up facing each other, with a central aisle in between.

-It's often used in large open kitchens with a high volume of food preparation. -Provides efficient flow and separation of tasks.

G-Shape Flow



This layout will work for you if you want your kitchen to be a multipurpose space. The design gives plenty of room for improvisation; you can use the protruding cabinetry that makes up the letter G as:

- A conventional island, serving as a place for meal preparation, entertaining, and a dining area.
- Supplementary counter space that you can use to create multiple kitchen zones in larger kitchens.

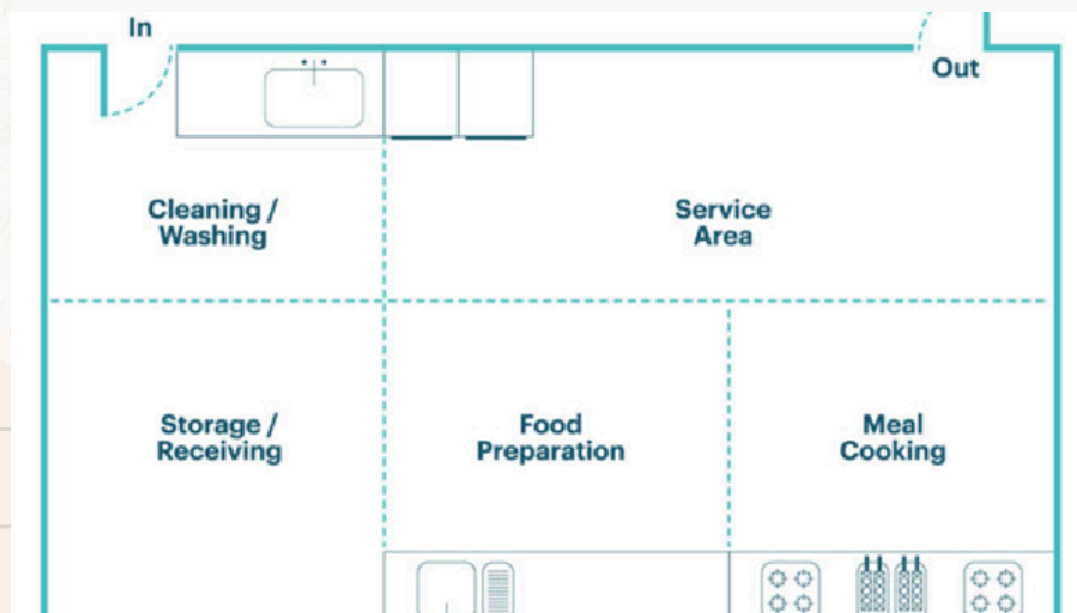
G-Shape Flow



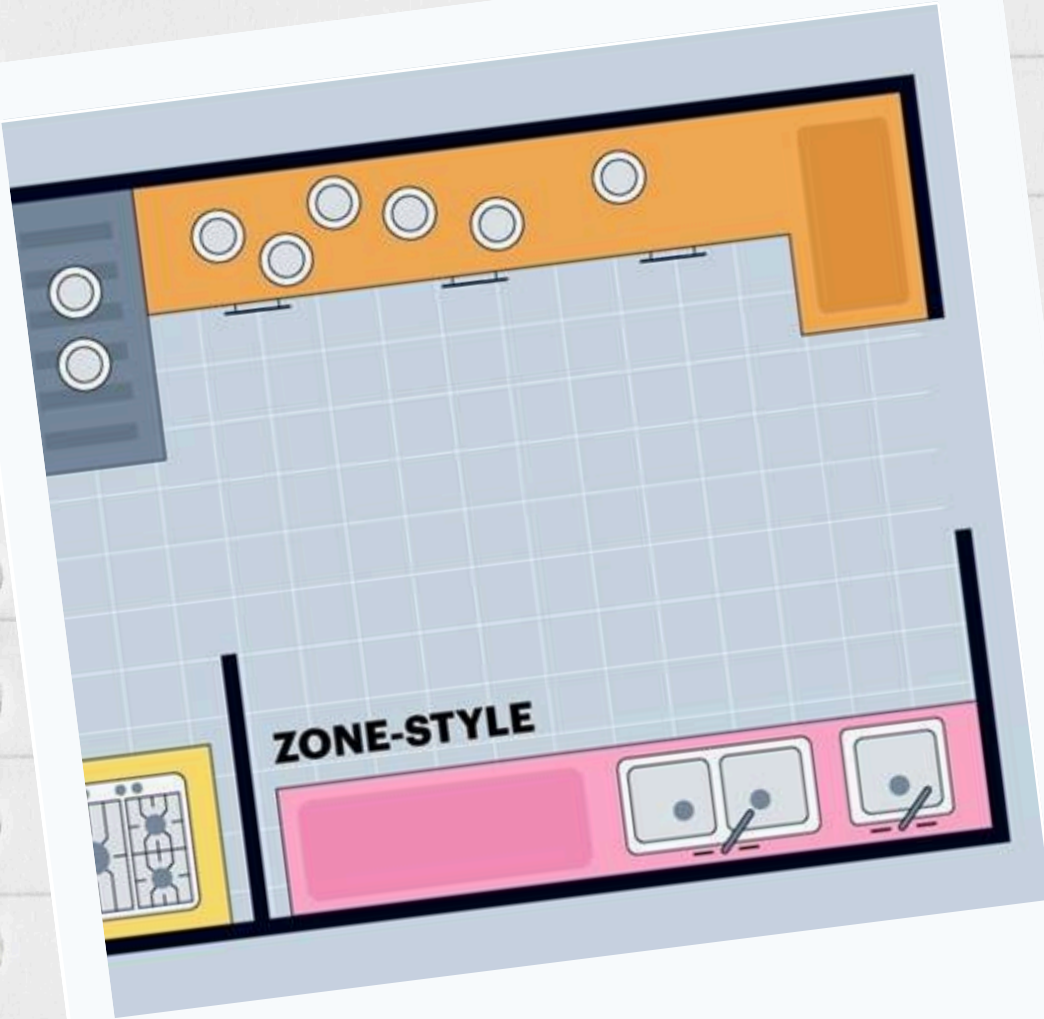
- ☐ Flexibility/efficient workflow
- ☐ Ample Counter Space
- ☐ Enhanced Organization
- ☐ Enhance the kitchen's functionality.



- ☐ Space Constraints
- ☐ Potential Obstruction
- ☐ Cleaning Challenges
- ☐ Limited Seating



Zone Flow



The Zone layout also allows for greater movement and supervision between stations compared to the Assembly Line floor plan. Each aspect of food production has its own work zone, just like the name suggests. In a zone layout, different areas of the kitchen are designated for specific tasks, such as a prep area, a cooking area, and a plating area. Each zone is equipped with the necessary tools and equipment for its designated task. Common in high-end restaurants and large catering facilities.

Zone Flow



The kitchen is divided into zones based on the different stages of food preparation. For example, there may be separate zones for receiving, storage, preparation, cooking, plating, and cleaning. This layout is commonly used in larger kitchens and allows for efficient workflow as each zone is dedicated to a specific task.

Zone Flow



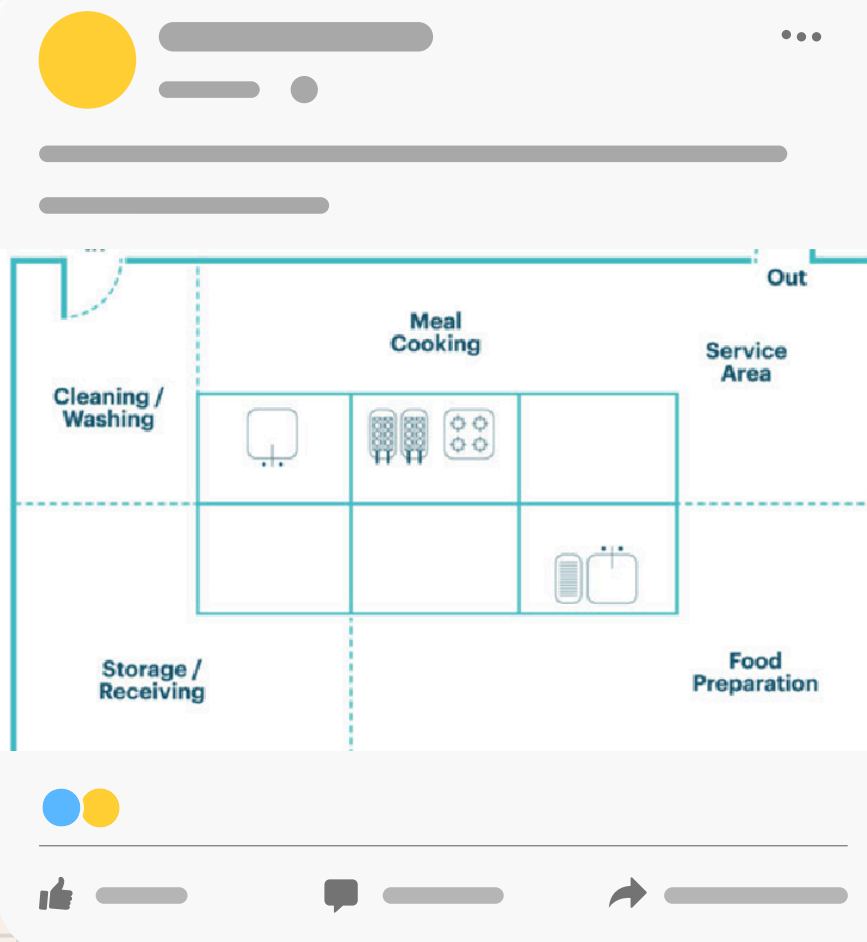
- ☐ Flexibility/optimize workflow
- ☐ Enhanced Productivity
- ☐ Specialization
- ☐ Improved Communication



- ☐ Space Requirements
- ☐ Initial Investment
- ☐ Potential Bottlenecks
- ☐ Maintenance Challenge

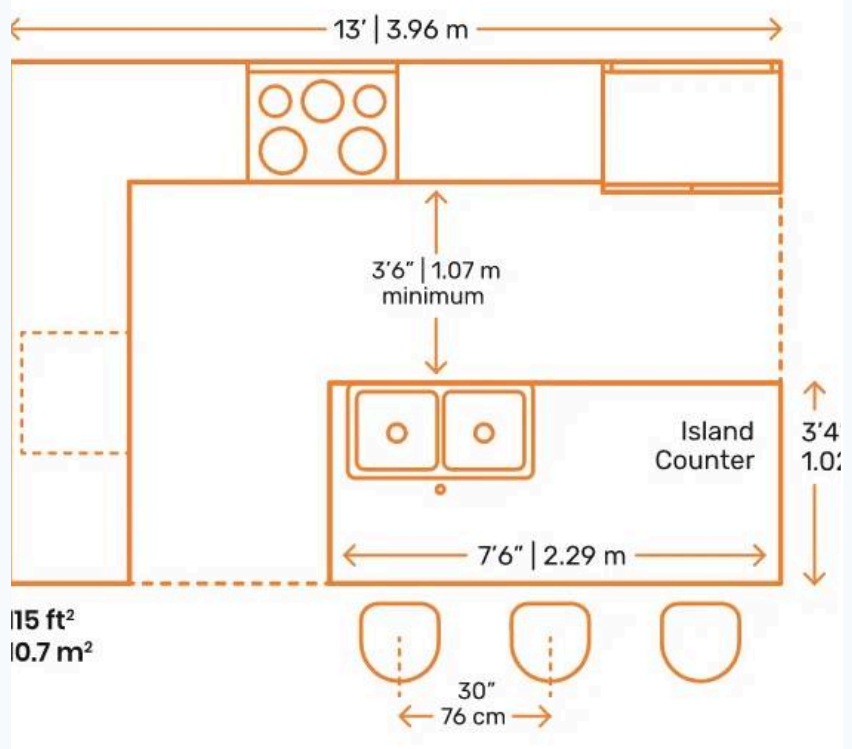
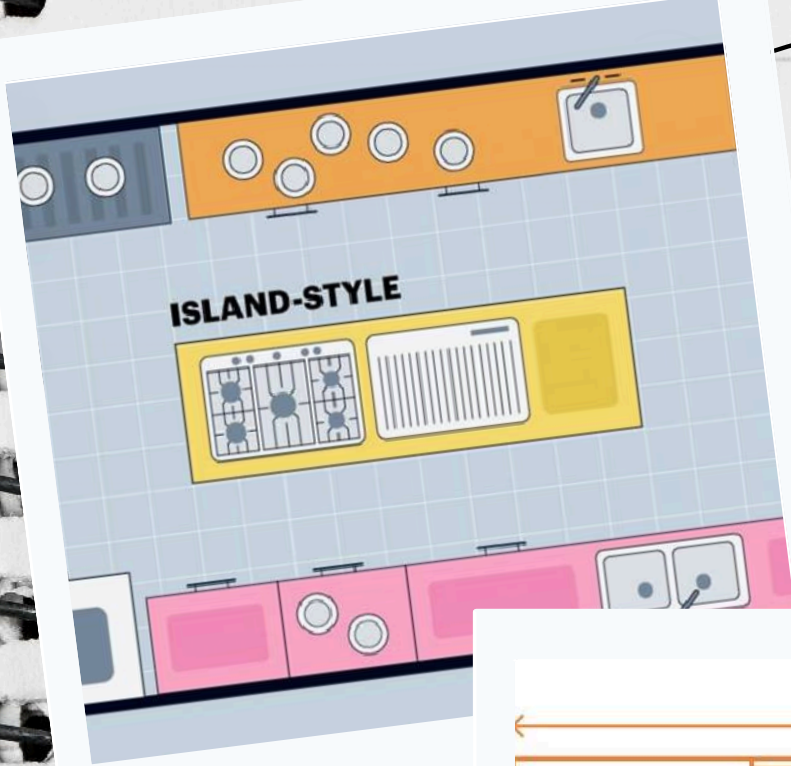
Island Flow

In this flow pattern, kitchen stations are arranged around a central island or worktable. This layout is commonly used in open kitchen designs, where customers can see the food being prepared. It allows for a circular flow of work, with chefs moving around the central island to access different stations.



An island style layout provides more privacy and allows for better organization of the equipment and staff. Additionally, this type of layout allows for better control over noise levels and more efficient use of space.

Island Flow



Having a kitchen island is now the norm for larger kitchens. However, a center island is only a viable design solution for spacious kitchens. You need at least 36" to 42" of clearance on all sides so that appliances can be safely opened and closed. The size of your kitchen island will depend on your floor plan, but the fact that it's multi-purpose gives you room for creativity. Apart from serving as a work surface, it can be used as a cooking surface, storage area, and so on.

Island Flow



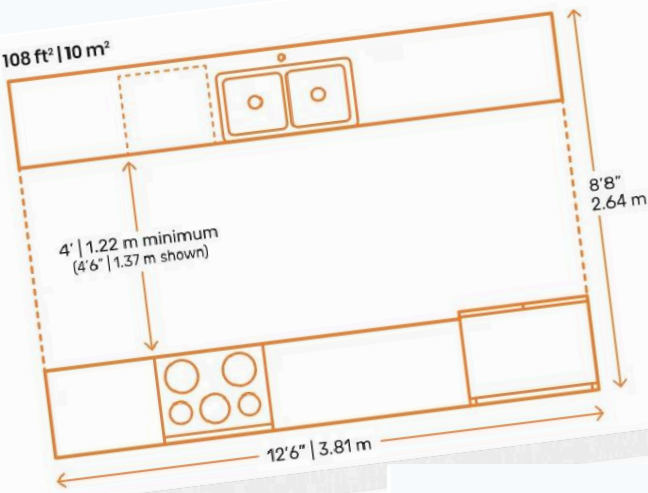
- ☐ Increased Workspace
- ☐ Improved Traffic Flow
- ☐ Versatility
- ☐ Enhanced Presentationn



- ☐ Space constraints
- ☐ Accessibility Concerns
- ☐ Potential Congestion
- ☐ Maintenance Challenges

Galley Flow

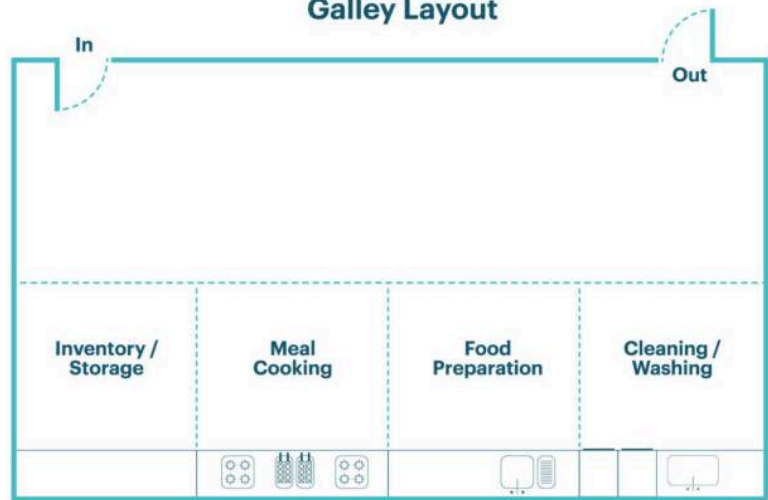
108 ft² | 10 m²



Galley Lay



Galley Layout



A galley kitchen forms two parallel rows of cabinetry and is an excellent space-saver. It eliminates any space wastage that typically comes with corner cupboards. This layout option is great for narrow spaces, as it uses the kitchen area to your maximum advantage. Galley kitchens allow for more storage and workflow flexibility.

Galley Flow

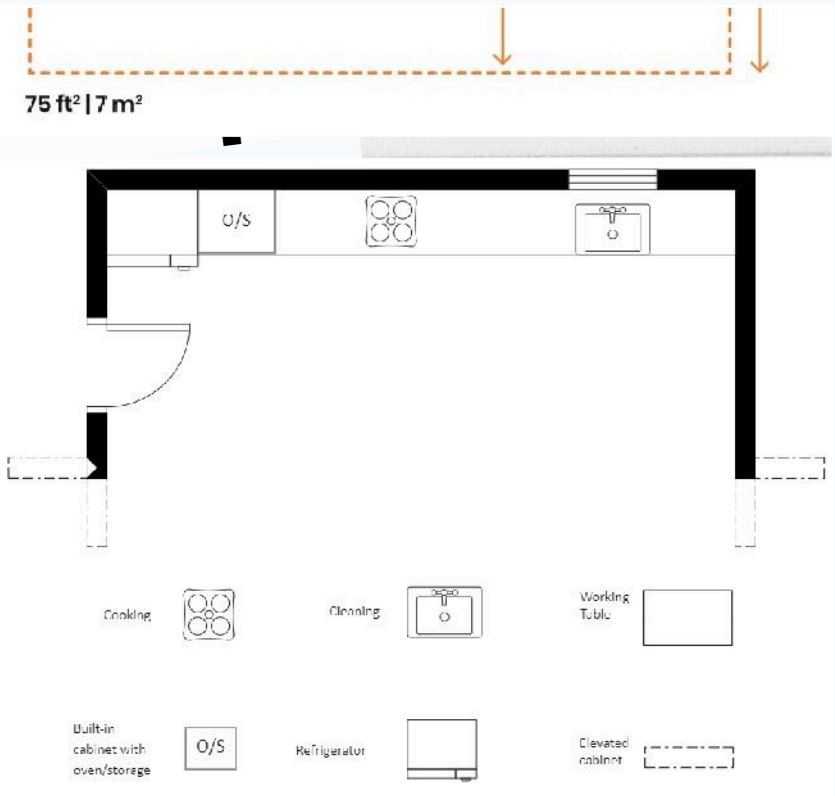
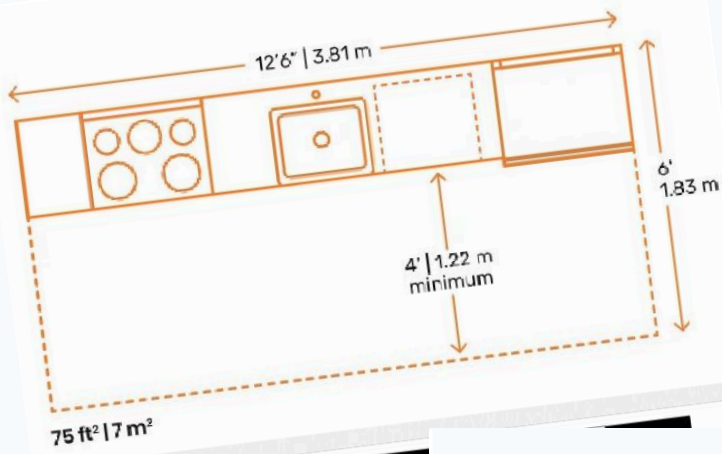


- ☐ Efficient Use of Space
- ☐ Streamlined Workflow
- ☐ Clear Separation of Zone
- ☐ Cost-Effectiveness



- ☐ Limited Space and Limited Accessibility
- ☐ Potential Clutter
- ☐ Lack of Social Interaction
- ☐ Potential Traffic Congestion

Single Wall Flow



Single-wall kitchens are absolute winners when it comes to minimum space usage. As such, they're suitable for smaller areas, such as apartments or lofts. Settling on this design can help you create a more spacious feel even in a small space. The single-wall, or I-shaped layout, places appliances, fixtures, and cabinets on a single wall. The space-saving advantage it comes with is something not many other layouts can give you.

Single Wall Flow

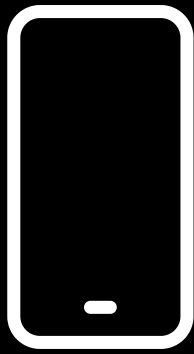


- ☐ Space Efficiency
- ☐ Streamlined Workflow
- ☐ Ease of Communication
- ☐ Cost-Effectiveness and versatility



- ☐ Limited Space
- ☐ Potential Clutter
- ☐ Limited of Social Interaction
- ☐ Potential Traffic Congestion

Mix and Match Puzzle

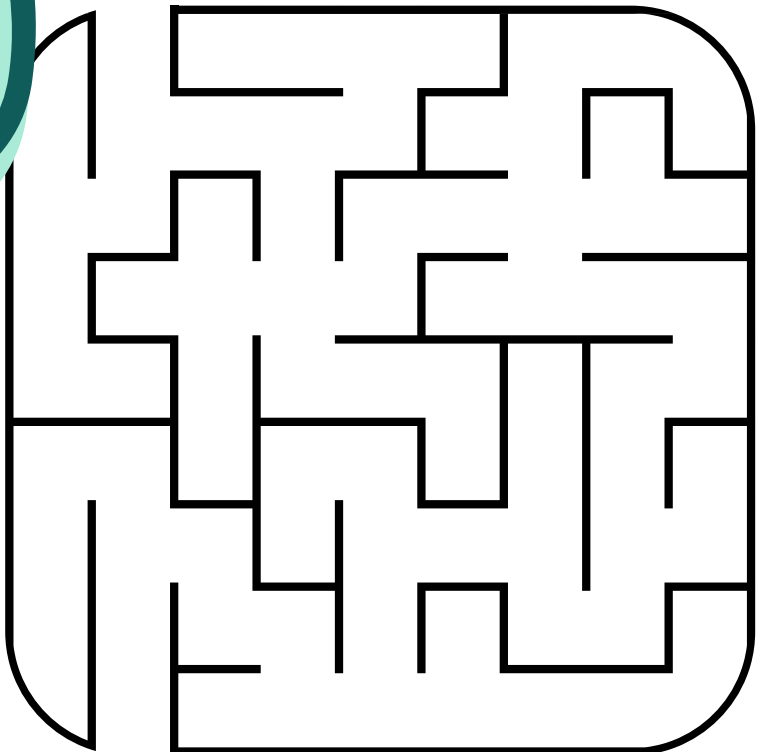


SCAN
ME!



<https://puzzel.org/en/matching-pairs/play?p=-OEnW4lww2bham6JSKqp>

Help the Penguin
find the way through
to reach its friend.





Classroom ANNOUNCEMENT



REVISION QUIZZ

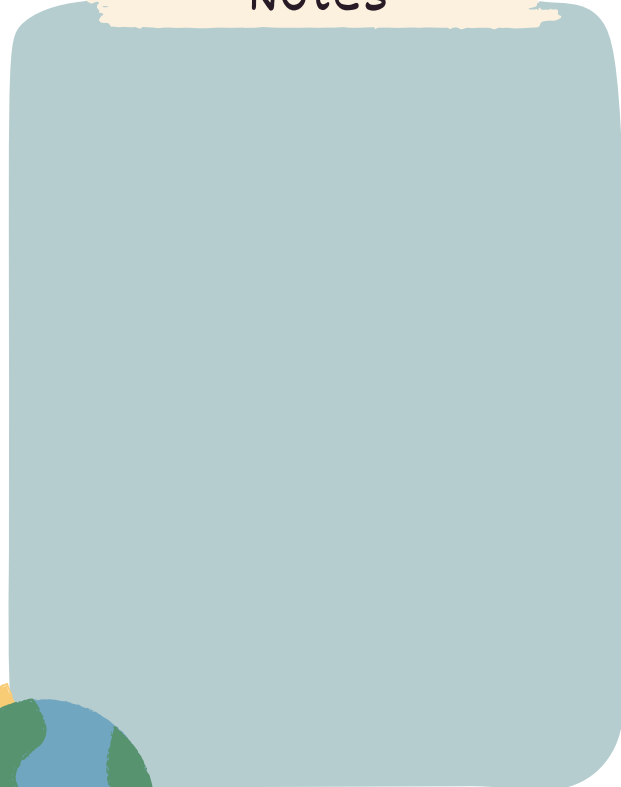
<https://quizizz.com/join?gc=291015>



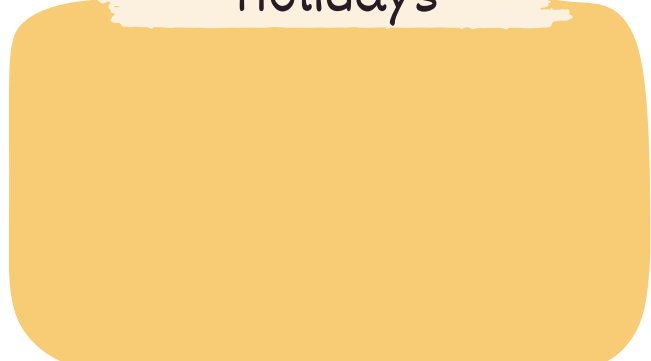
SCAN
ME!



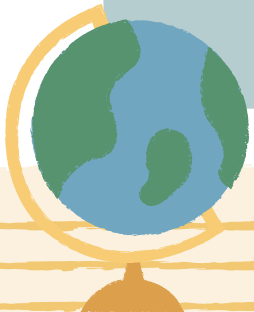
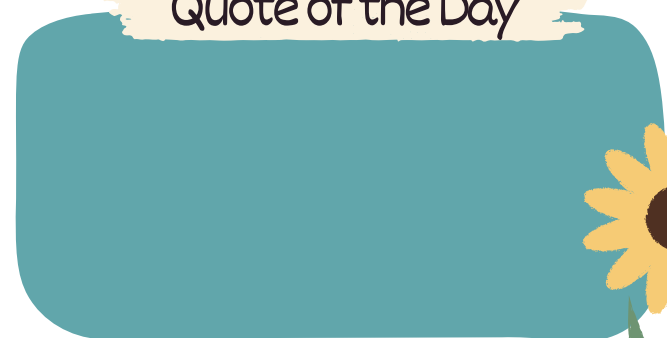
Notes



Holidays



Quote of the Day



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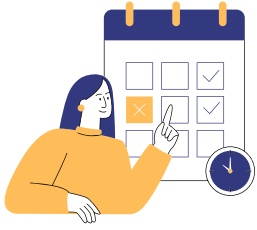
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LIFE HACK QUIZ QUESTIONS



Answer the following questions

- 1** Which of the following is NOT a key component of the work triangle in kitchen design?

 - a) Sink b) Stove
 - c) Refrigerator d) Dishwasher
- 2** In a high-efficiency commercial kitchen, which layout is often considered ideal due to its parallel workstation setup?

 - a) L-shaped b) U-shaped
 - c) Galley d) Island
- 3** Which zone in a foodservice kitchen is primarily dedicated for activities like chopping vegetables and assembling ingredients?

 - a) Cooking Zone
 - b) Cleaning Zone
 - c) Storage Zone
 - d) Preparation Zone
- 4** What is the primary purpose of maintaining separate zones for preparation, cooking, and cleaning in a commercial kitchen?

 - a) To enhance the visual appeal
 - b) To improve workflow and hygiene
 - c) To reduce energy consumption
 - d) To maximize storage space
- 5** Which kitchen layout allows for the most efficient use of space in a small foodservice facility?

 - a) Open-plan
 - b) Galley
 - c) L-shaped
 - d) U-shaped
- 6** Which principle in kitchen design is crucial for minimizing unnecessary movement and increasing efficiency?

 - a) Color coordination
 - b) Work triangle
 - c) Lighting design
 - d) Flooring choice
- 7** In a foodservice facility, what is the main purpose of creating separate zones for different activities (e.g., preparation, cooking, cleaning)?

 - a) To enhance aesthetic appeal
 - b) To improve workflow and hygiene
 - c) To reduce equipment costs
 - d) To increase dining area size
- 8** In a foodservice kitchen, where should the bulk of dry storage be ideally located?

 - a) Near the cooking area
 - b) Adjacent to the preparation zone
 - c) Close to the receiving area
 - d) Next to the dishwashing station
- 9** Which kitchen layout is commonly used in high-volume foodservice facilities due to its efficiency and space utilization?

 - a) L-shaped b) U-shaped
 - c) Galley d) Open-plan
- 10** What is the recommended range for the total distance of the work triangle in a commercial kitchen?

 - a) 10 to 20 feet b) 12 to 27 feet
 - c) 15 to 30 feet d) 18 to 35 feet

LIFE HACK 2

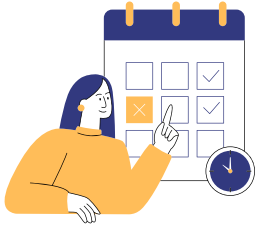
TRUE FALSE QUESTION

Are the sentences T (true) or F (false)?

1- In a commercial kitchen, the cooking zone should be directly adjacent to the cleaning zone to facilitate quick clean-up.	True	False
2- An open kitchen layout is often preferred in high-end restaurants because it allows customers to see the cooking process and enhances the dining experience.	True	False
3- The work triangle concept in kitchen design refers to the ideal placement of the sink, stove, and refrigerator.	True	False
4- An island can be a good addition to a small kitchen to enhance workflow.	True	False
5- The galley kitchen layout features two parallel countertops with a walkway in between.	True	False
6- In kitchen design, it is recommended to place the dishwasher directly next to the refrigerator for convenience.	True	False
7-The U-shaped kitchen layout is often preferred in commercial kitchens because it provides three walls of counter space and storage, maximizing efficiency.	True	False
8- A galley kitchen layout, with two parallel workspaces and a central walkway, is ideal for high-volume commercial kitchens due to its compact and efficient design.	True	False
9-A peninsula kitchen layout is similar to an island layout but has one side attached to a wall, providing additional counter space and storage.	True	False
10-An L-shaped kitchen layout provides three walls of counter space and storage, making it ideal for large-scale foodservice operations.	True	False



ANSWER SCHEME



LIFE HACK QUIZ QUESTIONS



Answer key

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LIFE HACK 2

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Simple 'N' Smart FOODSERVICE LAYOUT

Design your dream kitchen: Build efficiency for a thriving foodservice business.

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