

Restaurant Kitchen Design

What is the most important design element when you build a new restaurant or even remodel? You may have a limited budget, limited time, and limited space. Regardless, there are a few basic building blocks you must consider.

Restaurant Kitchen Components

Grills, ranges, fryers and hoods probably come to mind. Maybe frantic employees running around to serve the food quickly. Those may be the case, but the true restaurant kitchen is much more than the equipment and its personnel. A successful kitchen includes specific



components organized in a particular pattern to optimize performance and efficiency. Those components are storage, cleaning/washing, food preparation, cooking and service.

Storage

The storage area can be separated into non-food storage, cold storage, and dry storage. The non-food storage area can be divided further into a section for disposable products, a section for cleaning supplies, and a section for the clean dishes from your cleaning/washing area. Cold storage is where you keep anything that needs to be refrigerated or frozen, while dry

storage includes all non-perishables and other consumables. This area might also contain a receiving area for inventory shipments, shortening the distance new stock has to travel through your restaurant.

Cleaning & Washing

The cleaning and washing section of a commercial kitchen includes sinks, ware washing machines, and drying racks. Three-compartment sinks are necessary for washing utensils, while ware washing machines can quickly clean plates and other serving vessels to keep the kitchen running at full speed. This section of the kitchen should be located near the kitchen entrance so servers can quickly drop off dirty dishes, and near the storage area so

chefs can quickly find clean dishes.

Food Preparation

The food preparation area has sinks for washing produce, cutting areas and mixing areas. Typically, the food preparation area is split into a section for processing raw foods (breaking down cuts of beef, for example) and a section for sorting foods into batches (chopping vegetables, mixing salad dressings, etc.). Placing this section near your storage area allows cooks to efficiently grab fresh dishes, prepare plates, and move them on to the cooking area quickly.

Meal Cooking

The meal cooking area makes the

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