

Explanation of Kitchen Changes

Cost, convenience, and safety were taken into consideration in redesigning the hospital kitchen. First, an office with many windows was placed near the loading dock to oversee procurement. This will help decrease theft and manage the input. In effort to make receiving easier, the large dry storage areas were placed within closer proximity to the loading dock and were consolidated into one room for more efficient use of space. To help with the flow of production, a few of the fridges and freezers were moved over to the east wall, from the south, for easy access by those working on salads. Other fridges and freezers were moved closer to pre-prep and bakery. The blast chiller was also moved next to a freezer for efficient energy, and it is not far from production. In the bakery, a three-compartment sink and a hand-washing station were added for cleanliness and sanitary convenience. In the baker's area, walk-in oven were added so larger batches of baked goods could be made, which in turn would increase productivity and reduce energy. Against the same wall as the walk-in ovens, the cook's ovens were placed to help save energy by minimizing piping and electrical wiring. In the main production area, the salads, stove, and pre-prep were rotated to make transitioning smooth—all worktables for pre-prep, salads, and production are now all parallel. The serving area was then placed perpendicular to and at the end of the production are. This makes for easy transfer of products from production to serving and from serving out to the patients. The carts were then moved by the wall next to the exit and by the service area. Near this area, a three-compartment sink and a hand-washing station were added to help keep the workers and the area sanitary. The snack room was also moved from the south wall to the east wall for easy access to the exit of the kitchen. Another feature of this hospital is a call-center for the room service like orders. This was placed against the wall, instead of remaining in the center, to make better use of the space

given. Lastly, the bathroom were placed near the main office for easy access by the production staff, but still keeping them away from the food.

Kitchen Equipment Schedule for Hospital

Item No.	QTY	Description of Equipment	Remarks/Notes
1	1	Large walk-in cooler	
2	1	Large walk-in freezer	
3	1	Medium walk-in cooler	
4	1	Medium walk-in freezer	
5	7	Storage room shelving units	
6	1	Blast Chiller	
7	4	Hand sinks	
8	2	30 quart mixer	
9	1	Bakery table	
10	5	Cooling racks	
11	2	3 compartment sink	
12	2	Walk in oven	
13	2	Kitchen aid	
14	1	Small walk-in cooler	
15	1	1 compartment sink	
16	1	Worktable	
17	1	Reach-in cooler	
18	3	Microwave	
19	1	Coffee pot	
20	2	Snack worktable	
21	2	Rationale oven	Double stacked
22	6	Convection Oven	Double stacked
23	6	Work table	
24	1	Exhaust hood	
25	2	Food processor	
26	1	Grill	
27	2	Electric can opener	
28	1	Stove with 8 burners	Gas
29	1	Fryer	
30	2	Blenders	
31	1	Racks for dishes	
32	1	Holding oven	Under the ovens
33	1	Ice machine	
34	1	Tilting skillet	
35	1	Steam jacketed kettle	
36	1	Combi oven/steamer	
37	1	Conveyer dishwasher	
38	2	Worktable	
39	1	Office desk	
40	10	Room service carts	

41	4	Mobile carts	
42	3	Large freezer shelves	
43	3	Large cooler shelves	
44	10	Dish storage carts	
45	2	Double-sided bakery tables	
46	3	Cleaning supply shelves	
47	1	Slicer	
48	3	Medium freezer shelves	
49	3	Medium cooler shelves	
50	3	Small cooler shelves	
51	1	Juice machine	
52	1	Ice cream machine	

42

43

50

1

45

8

Cafeteria

37

38

Dishroom

38

44 44 44 44 44 44 44 44 44 44

2

1

6

Bakery

45

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22

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25

41

Pre-Prep

29

20

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28
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36

34

35

24

Serving

23

23

40

Call Center

39

7

40

40

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40

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40

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40

40

TO Patient Rooms

51

51

23

52

Loading Dock

Dry Storage

Salad

15

16

7

11

31

5

5

5

5

5

5

5

4

48

3

49

20

Snack Room

20

46

Cleaning Supplies

46

Bathrooms

Admin office

Key: 1/4 inch = 2 feet