**Brigham Young University** 

## Kitchen Layout

After visiting a local assisted living center, The Courtyard at Jamestown, our assignment was to redesign their kitchen to make it more effective. As a group we discussed the elements of the current kitchen that hindered the flow and production. Then we discussed what optimal flow through production would be and brainstormed on ways to create a kitchen within the existing space that met those requirements and created a list of changes as well as a floor plan depicting those changes.

## Changes and Benefits:

- An automatic door which has a vacuum seal has been added to the refrigerator. This saves power for refrigeration and makes storing and removing items a faster process.
- The exit door now swings the other direction to make it easier to deliver goods to storage.
- A second door has been added to the dining room for staff to carry prepared food through and thereby fit better in the flow model.
- All the walls which constituted the fridge and freezer have been knocked down to clear
  a large space which will now be used as dry storage. This new dry storage makes
  accessing and dropping off inventory much easier for both the cooks and receiver.
- The freezer and fridge are now where the dry, office, and equipment storage used to be, with the diagonal wall in the office storage being knocked down to make more room.
   This made better use of the space in the kitchen and allowed easier access to the dock.
- A new dishwasher now sits directly in the corner of the washing area to take up less space.
- Carts are now stored next to the walk-in where they are more easily accessed for prepped foods.

## Equipment List:

- The items which will be discarded are the old prep tables, walk-in doors, shelving, and dishwasher. The reason for discarding these is because they either do not fit into the new layout or they impede kitchen flow.
- The items we will acquire are a bun pan rack, a sliding vacuum seal door to the fridge, shelving which fits together, a three-well steam table, two prep tables, a corner dishwasher, and a door to the dining room.

