



Construction/Renovation of Cafeteria Kitchens

ANC, Philadelphia 2008



Presented by:
Sharon Nichols
Connie Mueller

I. Project Organization

◆ Programming

- Determine functions of space
- Determine all of its adjacent spaces
- Place footage for each space
- Move the square footage around in relation to adjacent spaces
- Identify functional space insufficiency
NOW
- ID equipment need in that space

I. Project Organization (cont.)

- ◆ Schematic – laying out space blocks
 - Work in rectangles
 - When needed, increase square footage
 - Place major equipment footprints
 - NOTE: FSDs should play important role in decisions made in Programming and Schematic

- ◆ Design Development (DD)
 - NOT the time to increase footage
 - Support mechanicals placed
- ◆ Construction documents – final bid specs
 - Equipment options defined
 - Features specified
 - Do not use “or equal”
 - Specify installation and setup

- Specify training by manuf. rep. (may specify more than 1 day)

- ◆ Construction Administration

- Consultant checks that every piece ordered is there to be installed



II. Do's & Don'ts in Kitchen Planning

◆ DO:

- Know performance standards for cashiers (customers/minute)
- Know number of customers to move through line and time allowed
- Take notes at every kitchen planning meeting and keep them.
- Get copy of architect's notes from each general meeting

Does (cont)

- Involve unit's FS staff in planning
- Ask other site managers to look at plans
- Involve building custodians and maintenance in early planning and ask for their review
- Consider green planning from day one
 - ◆ Recycling receptacles in dining and kitchen
 - ◆ Space allotted for housing recycled items

- Ask for a cutbook as quickly as possible
- Consider pros & cons of universal distribution system (UDS)
- ALWAYS add time required for cleaning new equipment (cleaning is part of the full production time)
- Write specifications – performance specs can eliminate
- For renovation, specify in construction document that contractor is responsible for final field measurements

- Ask for warranty information to be supplied as part of construction document
- Negotiate for longer warranties, not to begin until equipment used.
- Request 2 copies of equipment instruction manuals & parts lists
- Make everything mobile as possible
- Go to NAFEM conference

- Require insulation in dish machine if not located in separate room
- Make consultant work for you as your advocate
- Have Plan B for opening day
- Run test meal before full opening
- Plan for security

Don'ts in Kitchen Planning

◆ Don't:

- Trust old blueprints
- Limit involvement in planning process
- Use “or equal” in the bid
- Forget to specify dark colored grout
- Put heat detectors above dish machine
- Put sprinkler heads in freezer
- Settle for too small hood, should accommodate future changes

◆ Don't:

- EVER spec a piece of equipment and brand without observing it in action in a school kitchen
- Have all hard tiles in dining area
- Plan ONLY 1 day of training for big changes

◆ Don't:

- Use the “we have always done it this way” mentality
- Accept only stainless with NO color
- Always use school colors – look at their complimentary colors

III. Green Schools

◆ Why?

- Financial
- Environmental
- Customers' expectation

◆ What

- Energy Star Products
- Eco-friendly disposables
- Recycling

Questions

- ◆ Sharon Nichols
 - Valley View School District
 - nicholss@vvsd.org
- ◆ Lori Schroeder
 - S3 Consultants
 - lschroeder@s3consultants.net
- ◆ Connie Mueller
 - Bloomington D87 School District
 - muellerc@district87.org