

Kitchen Layout and Design Project

Provo Rehabilitation & Nursing Facility

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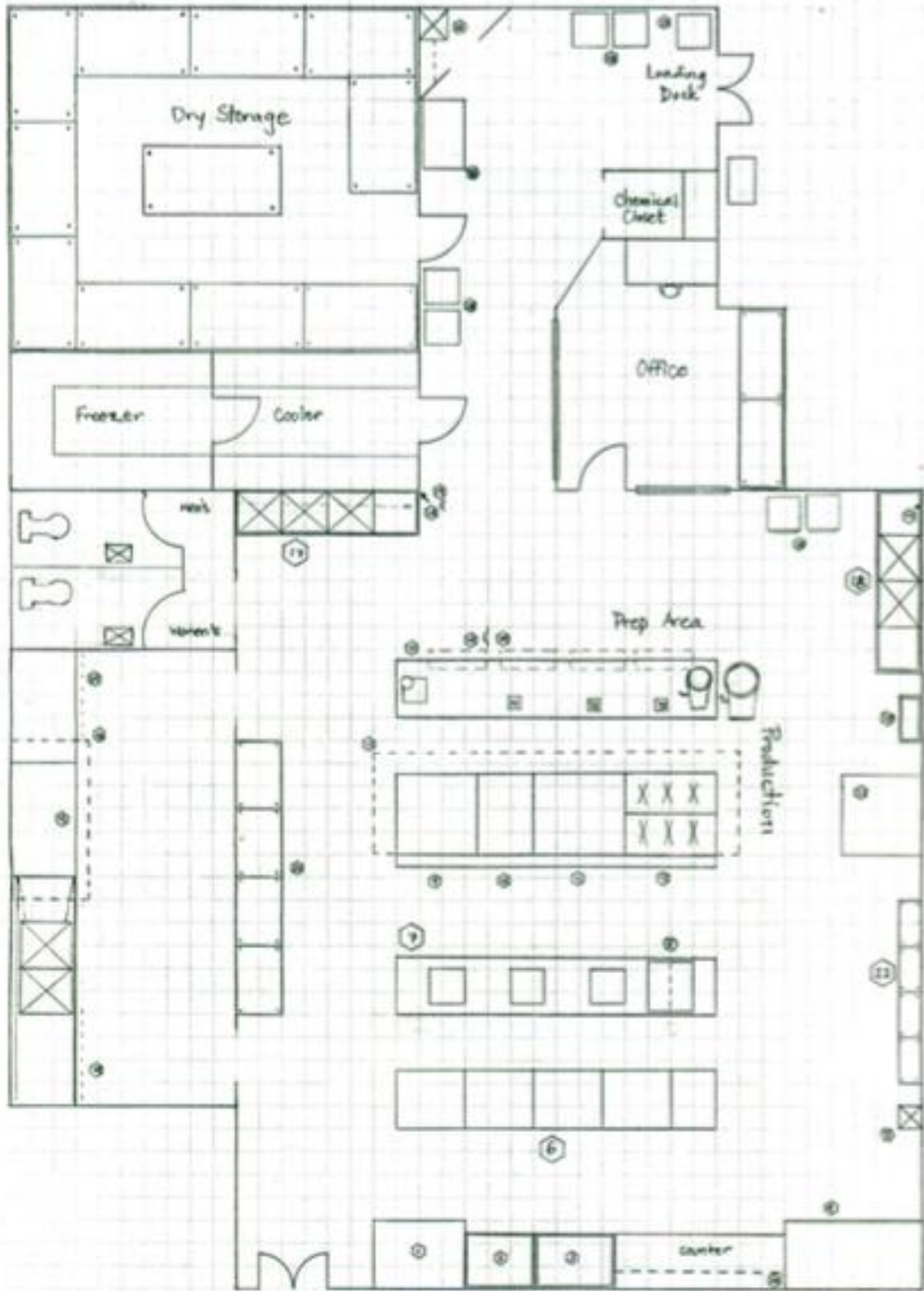
Changes and Benefits to Changes

- Moved pot and pan storage rack to wall near dish room
 - Shorter distance from washing dishes to pot and pan storage
- Moved spice rack to far wall away from dish room
 - Spices closer to preparation area and more sanitary because they are far from dish room
- Switched the sanitation sink with the preparation sink
 - Allows sanitation sink to be closer to the dish room and pan storage
 - Allows preparation sink to be closer to the salad prep area
- Added a hand-wash sink by the prep/serving area
 - Easier for employees to wash hands and encourages sanitary practices before serving food
- Added a larger hood above the stove
 - So that equipment fits easily under it
- Added a larger condensation hood in dish room
 - To help out with excess condensation and humidity
- Added a Rationale oven
 - To make it easier for cooks to prepare food in large quantities
 - Improve quality of baked goods
- Expanded the office and added more windows
 - To make more room for employees to take breaks in office (desired by employees and approved by dietitian)
 - Windows allow manager to see more of what is going on in the kitchen
- Added a men and women's bathroom next to the hall access
 - Makes it easier for employees to use the restroom
 - Having closer bathroom access is more time efficient

Equipment Schedule

1. Ice machine
2. Coffee maker
3. Drink fountain
4. Milk fridge
5. Hand-washing sink*
6. Insulated carts
7. Steam table
8. Induction plate warmers
9. Stacked convection ovens
10. Steamer
11. Tilting skillet
12. Range
13. Range hood*
14. Overhead rack
15. Dishwasher
16. Condensation hood*
17. Sanitation sink
18. Prep sink
19. Overhead shelving
20. Microwave
21. Rationale oven*
22. Spice rack
23. Pan storage
24. Under counter storage
25. Proofing racks
26. Mop well
27. Floor scale
28. Cart(s)
29. Hobart floor mixer
30. Regular mixer
31. Slicer
32. Table scale

*new equipment



Dining Room

