

DESIGN AND EQUIPMENT FOR RESTAL) RANTS AND FOODS ERVICE

N A N A G E M E N T V 1 E **W**

SECOND EDITION

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CONTENTS

	PREFACE	XIII
	CHAPTER 1: ECONOMICS OF SITE SELECTION i i	
	INTRODUCTION AND LEARNING OBJECTIVES I	
1-1	CHOOSING A CONCEPT	
1-2	THEMES AND CONCEPTS Nontraditional Concepts 6 Second Tier Concepts 8 Changing Concepts 8	
1-3	STUDY YOUR MARKET Market Feasibility Study 9 Financial Feasibility Study n	
1-4	SELECTING A SITE Site Selection Research 14 Guidelines for Site Selection u	13
1-5	OWNING OR LEASING SPACE Buying Land and Building on It I8 Leasing an Existing Space 19 Specifics of Most Restaurant Leases 20 Lease-Purchase Options 22 SUMMARY 23 STUDY QUESTIONS 23 A CONVERSATION WITH LARRY FORGIONE 24	18
	CHAPTER 2: RESTAURANT ATMOSPHERE AND DESIGN i 26	
	INTRODUCTION AND LEARNING OBJECTIVES 26	
2-1	CREATING AN ATMOSPHERE Working with a Design Team 27 Creating a Comfortable Atmosphere 29 The Redesign Dilemma 30	26
2-2	TODAY'S TRENDS Design Mistakes 34	31
2-3	FOLLOW THE GUEST First Impressions 36 Entryway Etiquette 36 Dining Room Layout 37 Restroom Facilities 37	35
2-4	MOBILE FOODSERVICE OPTIONS	38

IV I CONTENTS

2-5 TO BAR OR NOT TO BAR?	40
The Perfect Bar 42 Portable Bars 44	
2-6 CHAIRS AND TABLES	44
2-7 SPECIAL BANQUET NEEDS	47
2-8 A FINAL WORD ABOUT ATMOSPHERE SUMMARY 49 STUDY QUESTIONS 50 A CONVERSATION WITH KATHLEEN SEELYE 51	49
CHAPTER 3: PRINCIPLES OF KITCHEN DESIGN i 53	
INTRODUCTION AND LEARNING OBJECTIVES 53	
3-1 TRENDS IN KITCHEN DESIGN	54
The Display Kitchen 54	
3-2 MAKING THE NUMBERS WORK	57
3-3 KITCHEN PLACEMENT	59
3-4 THE SERVICE SYSTEM	61
3-5 FLOW AND KITCHEN DESIGN	63
3-6 SPACE ANALYSIS Service Areas/Wait Stations 67 Preparation Areas 70 Production Areas 71 Bakery Area 74 Warewashing Area 76 Other Considerations 78	66
3-7 SERVICE OR BANQUET KITCHENS	79
3-8 FOOD SAFETY AND KITCHEN DESIGN SUMMARY 82 STUDY QUESTIONS 83	si
CHAPTER 4: SPACE ALLOCATION i 84	
INTRODUCTION AND LEARNING OBJECTIVES 84	
4-1 WHERE TO START?	85
4-2 PLANNING PUBLIC AREAS	86
4-3 OUTDOOR AREAS Parking Areas 87 Patio Dining Areas 89 Adjacent Public Areas 89	87
4-4 THE FRONT OF THE HOUSE Entry Areas 89 Dining Areas 90 Service Areas 93 Beverage Areas 93 Restrooms 95	89
4-5 THE BACK OF THE HOUSE Kitchen 96 Warewashing 98 Receiving Area 99 General Storage 100 Dry Storage 102 Refrigerated Storage 102 Employee Locker Rooms 103 Office Area 104	96

4-6	SPACE PLANNING AND THE AMERICANS WITH DISABILITIES ACT SUMMARY 106 STUDY QUESTIONS 107 A CONVERSATION WITH ALICE WATERS 108	105
	CHAPTER 5: ELECTRICITY AND ENERGY MANAGEMENT i no	
	INTRODUCTION AND LEARNING OBJECTIVES 110	
5-1	UNDERSTANDING ENERGY USE	no
5-2	ENERGY AUDITS	112
5-3	BECOMING ENERGY PROACTIVE	113
5-4	UNDERSTANDING AND MEASURING ELECTRICITY How Electrical Systems Work 122 Voltage Combinations and Load Factors 123 How Appliances Heat 125 The Electrical Service Entrance 126 Take an Electrical Inventory 127	119
5-5	CONSUMPTION CHARGES	12s
	Charting Annual Utility Costs 128	
5-6	ENERGY CONSERVATION	132
5-7	CONSTRUCTING AN ENERGY-EFFICIENT BUILDING Insulation and Air Quality 137 Measuring Your Progress 138	136
5-8	POWER FAILURES	138
5-9	POWER OUTLOOK FOR THE FUTURE The Impact of Deregulation uo Alternative Energy Sources 141 Cogeneration and Heat Recovery 143 SUMMARY 145 STUDY QUESTIONS 145 A CONVERSATION WITH MARK BUERSMEYER 146	140
	CHAPTER 6: GAS, STEAM, AND WATER i us	
	INTRODUCTION AND LEARNING OBJECTIVES 148	
6-1	GAS ENERGY Gas Terminology 150 The Gas Flame isi Gas Burners isi Pilot Lights and Thermostats 153 Maintaining Gas-Powered Equipment 154 Reading Gas Meters and Bills 155 Saving Energy with Gas 156 Gas Pipes 158	us
6-2	STEAM ENERGY Steam Requirements for Equipment 161 Steam Terminology 161 Common Problems and Diagnoses 163	159
6-3	YOUR WATER SUPPLY Water Quality Factors 166 Buying and Using Water 169 Reading Water Meters and Bills 171 Water Conservation 171	163
6-4	CHOOSING PLUMBING FIXTURES Sinks and Hand-Washing Systems 175 Drains and the Discharge System 177 Drainage Terminology and Maintenance 180 Drainage Problems iso	174

6-5 HOT-WATER HEATING Types of Water Heaters 182 SUMMARY 183 STUDY QUESTIONS 184	isi
CHAPTER 7: DESIGN AND ENVIRONMENT i iss	
INTRODUCTION AND LEARNING OBJECTIVES 185	
7-1 LIGHTING Measuring Light 187 Artificial Lighting 189 Controlling Light Levels 193	iss
7-2 THE USE OF COLOR	194
The Use of Artwork 194 Kitchen Lighting and Color 196	400
7-3 NOISE AND SOUND CONTROL The Nature of Noise 197 The Use of Music 199 Kitchen Noise Control m	196
7-4 HEATING AND AIR CONDITIONING How HVAC Systems Work 201 HVAC Technology Advances 203 Ventilation and Air Quality 204 The "Smoking Section" 205 HVAC System Maintenance 207 Kitchen Ventilation 209	200
7-5 AIR POLLUTION CONTROL SUMMARY 213 STUDY QUESTIONS 213	212
CHAPTER 8: SAFETY AND SANITATION i 215	
INTRODUCTION AND LEARNING OBJECTIVES 215	
8-1 FIRE PROTECTION	216
8-2 ERGONOMICS	217
8-3 EMPLOYEE COMFORT AND SAFETY Flooring and Floor Mats 220 Floor Cleaning and Maintenance 223 Cleaning Stainless Steel 225	21s
8-4 SANITATION	226
Food Safety 227 Safe Food Handling 231	
8-5 WASTE MANAGEMENT Source Reduction, Reuse, and Recycling 233 Composting 236 Combustion 236 Landfill Use 237 The "Green" Restaurant 237 SUMMARY 237 STUDY QUESTIONS 239	233
CHAPTER 9: BUYING AND INSTALLING FOODSERVICE EQUIPMENT i 240	
INTRODUCTION AND LEARNING OBJECTIVES 240	

9-1 GAS OR ELECTRIC?
Other Basic Decisions 242

24i

	CONTE	NTS
9-2	SELECTING ESSENTIAL EQUIPMENT Analyzing Equipment Purchases 245 An Introduction to Depreciation 247 Looking for Top-Quality Equipment 248	243
9-3	BUYING USED EQUIPMENT	250
	E-Commerce 251	
9-4	LEASING EQUIPMENT	253
9-5	NEW TRENDS AND TECHNOLOGY Metric Labeling 256	254
9-6	WRITING EQUIPMENT SPECIFICATIONS Standards for Specifications 258 Beginning to Write Specs 259 Certification Agencies 260 Warranty Specifics 262	257
9-7	START-UP, SERVICE, AND SAFETY Equipment Installation 265 Equipment Maintenance 267 Safety and Training 268 Getting Good Service 270 SUMMARY 272 STUDY QUESTIONS 272 A CONVERSATION WITH JOSEPH L. PHILLIPS 274	265
	CHAPTER 1 0: STORAGE EQUIPMENT: DRY AND REFRIGERATED i 276	
	INTRODUCTION AND LEARNING OBJECTIVES 276	
10-1	1 RECEIVING AND DRY STORAGE Scales 277 Pallets 279 Carts and Trucks 280 Shelves 280	276
10-2	2 REFRIGERATED STORAGE Temperature Reduction 283 The Chemistry of Refrigeration 284 Air Circulation 285 Humidity 285	282
10-3	3 SELECTING A REFRIGERATOR Reach-Ins and Roll-Ins 288	286
10-	4 WALK-IN COOLERS AND FREEZERS Refrigeration Maintenance 293	291
10-	5 SPECIALTY REFRIGERATION UNITS Draft Beer Service 295 Soft-Serve Machines 295 Ice Makers and Dispensers 297 Ice Machine Maintenance and Sanitation 300 SUMMARY 301 STUDY QUESTIONS 302	293
	CHAPTER 1 1: PREPARATION EQUIPMENT: RANGES AND OVENS i 303	
	INTRODUCTION AND LEARNING OBJECTIVES 303	
11-	1 BASIC PRINCIPLES OF HEAT	304
11-:	2 THE RANGE TOP The Medium-Duty Range 307 Types of Burners 308 The Heavy-Duty Range 309 The Specialty Range 310 Electric Range Tops 310	305

VII

V1S1 CONTENTS

1 1-3	THE RANGE OVEN	313
1 1-4	CONVECTION OVENS	314
1 1-5	OTHER OVEN TYPES Deck or Stack Ovens 315	315
11-6	MICROWAVE OVENS	324
1 1-7	OVENS FOR BAKERIES Proofers and Retarders 327	326
1 1-8	NEW OVEN TECHNOLOGY	327
1 1-9	CLEANING AND MAINTENANCE Appliance Surfaces 328 Microwave Care 329 Conveyor Oven Care 329 Deck Oven Care 329 Rotisserie Care 330 Wood-Fired Oven Care 330 SUMMARY 330 STUDY QUESTIONS 331 A CONVERSATION WITH KATHY CARPENTER 332	328
	CHAPTER 12: PREPARATION EQUIPMENT: FRYERS AND FRY STATIONS i 334	
	INTRODUCTION AND LEARNING OBJECTIVES 334	
12-1	INTRODUCTION AND LEARNING OBJECTIVES 334 DISSECTING THE FRYER	335
	DISSECTING THE FRYER HOW FRYING WORKS Gas Fryers 337 Infrared and Induction Fryers 338 Electric Fryers 338	335 336
12-2	DISSECTING THE FRYER HOW FRYING WORKS	
12-2	DISSECTING THE FRYER HOW FRYING WORKS Gas Fryers 337 Infrared and Induction Fryers 338 Electric Fryers 338 Computerized Fryers 339	336
12-2	DISSECTING THE FRYER HOW FRYING WORKS Gas Fryers 337 Infrared and Induction Fryers 338 Electric Fryers 338 Computerized Fryers 339 FRYER CAPACITY AND INSTALLATION	336
12-2 12-3 12-4	DISSECTING THE FRYER HOW FRYING WORKS Gas Fryers 337 Infrared and Induction Fryers 338 Electric Fryers 338 Computerized Fryers 339 FRYER CAPACITY AND INSTALLATION CARE AND CONSERVATION OF FRYING OIL	336
12-2 12-3 12-4 12-5	DISSECTING THE FRYER HOW FRYING WORKS Gas Fryers 337 Infrared and Induction Fryers 338 Electric Fryers 338 Computerized Fryers 339 FRYER CAPACITY AND INSTALLATION CARE AND CONSERVATION OF FRYING OIL Filtration 343 Oil Disposal 344	336 339 342
12-2 12-3 12-4 12-5 12-6	DISSECTING THE FRYER HOW FRYING WORKS Gas Fryers 337 Infrared and Induction Fryers 338 Electric Fryers 338 Computerized Fryers 339 FRYER CAPACITY AND INSTALLATION CARE AND CONSERVATION OF FRYING OIL Filtration 343 Oil Disposal 344 PRESSURE FRYERS	336 339 342 344
12-2 12-3 12-4 12-5 12-6 12-7	DISSECTING THE FRYER HOW FRYING WORKS Gas Fryers 337 Infrared and Induction Fryers 338 Electric Fryers 338 Computerized Fryers 339 FRYER CAPACITY AND INSTALLATION CARE AND CONSERVATION OF FRYING OIL Filtration 343 Oil Disposal 344 PRESSURE FRYERS THE FRY STATION	336 339 342 344 346

INTRODUCTION AND LEARNING OBJECTIVES 352

The Overhead Broiler 353 The Charbroiler 355

13-1 BROILERS

		CONTENTS
13-2	SPECIALTY BROILERS	359
13-3	BUYING AND MAINTAINING BROILERS	362
13-4	GRIDDLES	364
13-5	SPECIALTY GRIDDLES	366
13-6	BUYING AND MAINTAINING GRIDDLES	368
13-7	TILTING BRAISING PANS SUMMARY 372 STUDY QUESTIONS 372 A CONVERSATION WITH CHRISTOPHE CHATRON-MICHAUD 374	369
	CHAPTER 14: STEAM COOKING EQUIPMENT i 377	
	INTRODUCTION AND LEARNING OBJECTIVES 337	
14-1	WHY STEAM? Steam and Water Quality 380	378
14-2	THE STEAM-JACKETED KETTLE Varieties of Steam-Jacketed Kettles 382 Sizing and Selecting Kettles 383 Power Sources for Steam-Jacketed Kettles 385 Mounting Steam-Jacketed Kettles 385 Accessories and Special Uses 386 Cleaning Steam-Jacketed Kettles 386	SSO
14-3	PRESSURE STEAMERS Low-Pressure Steamers 388 High-Pressure Steamers 388	387
14-4	PRESSURELESS STEAMERS Connectionless Steamers 390 Steam and Power Requirements for Pressureless Steamers 390 Sizing and Selecting Pressureless Steamers 391	388
14-5	SPECIALTY STEAMERS	392
14-6	COMBINATION OVEN/STEAMER	393
	Water, Steam, and Power Requirements for Combis 395 Vacuum Steam Cooking 396	i
14-7	STEAM GENERATORS	396
14-8	CLEANING AND MAINTENANCE OF STEAM EQUIPMENT	397
14-9	SITE SELECTION SUMMARY 399 STUDY QUESTIONS 399	398
	CHAPTER 15: COOK-CHILL TECHNOLOGY i 401	
	INTRODUCTION AND LEARNING OBJECTIVES 401	
15-1	WHY USE COOK-CHILL?	402
15-2	HOW COOK-CHILL WORKS Prechill Preparation 405 Blast Chilling 406 Buying a Blast Chiller 407 Tumble Chilling 407 Other Chilling Options 408	403
15-3	STORAGE AND DISTRIBUTION	409

IX

I CONTENTS

15-4	RETHERMALIZATION	4io
15-5	BUYING AND USING A COOK-CHILL SYSTEM	411
15-6	CLEANING COOK-CHILL EQUIPMENT SUMMARY 414 STUDY QUESTIONS 415 A CONVERSATION WITH ALLAN P. KING, JR. 416	414
	CHAPTER 16: DISHWASHING AND WASTE DISPOSAL i 4is	
	INTRODUCTION AND LEARNING OBJECTIVES 418	
16-1	CHOOSING A DISHWASHING SYSTEM High-Temp or Low-Temp? 421 Dishwasher Sizes and Ratings 422	419
16-2	TYPES OF DISHWASHERS Undercounter Dishwashers 424 Glasswashers 425 Single-Tank, Door-Style Dishwashers 426 Moving Dishwashers 427 More Options for Conveyor Machines 429 Circular Dishwashing Systems 430 Flight-Type Conveyor Dishwashers 432	424
16-3	BOOSTER HEATERS	434
16-4	DISHWASHER MAINTENANCE	435
16-5	FOOD WASTE DISPOSERS The Prerinse Station 436 The Disposer 438 How Food Disposers Work 439 Waste Pulpers and Collectors 440	436
16-6	WASHING POTS AND PANS Mechanical Pot/Pan Washers 44i Power Sinks 442 SUMMARY 443 STUDY QUESTIONS 444 A CONVERSATION WITH JIM HUNGERFORD 445	441
	CHAPTER 17: MISCELLANEOUS KITCHEN EQUIPMENT i 447	
	INTRODUCTION AND LEARNING OBJECTIVES 447	
17-1	FOOD MIXERS How Mixers Work 449 Attachments and Accessories 450 Mixer Variations 450	447
17-2	FOOD SLICERS Slicer Safety and Maintenance 452	451
17-3	FOOD PROCESSING Processor Safety and Maintenance 454 Manual Food Processing 455 Blenders 456 Juicers 458	453
17-4	TOASTERS	458
17-5	FOOD WARMERS Steam and Hot-Food Tables 46i	460

505

	CONTE	NIS
17-6	COFFEE MAKERS Espresso Machines 465 SUMMARY 466 STUDY QUESTIONS 467	463
	CHAPTER 1 8: SMALLWARE FOR KITCHENS i 468	
	INTRODUCTION AND LEARNING OBJECTIVES 468	
18-1	HAND TOOLS Serving Spoons 469 Wire Whips 469 Food Turners and Spatulas 470 Tongs 471 Kitchen Forks 471 Strainers and Colanders 472	468
18-2	KITCHEN CUTLERY Knife Construction 473 Types of Knives 474 Cutting Boards 475 Knife Sharpening 476	472
18-3	MEASURING TOOLS Kitchen Scales 477 Volume Measures 477 Ladles 478 Scoops 478 Thermometers 478	476
18-4	POTS AND PANS Common Cookware Types 484 Oven Cookware 486 Common Ovenware Types 486 Specialty Bakeware 487 Pizza-Making Supplies 487	482
18-5	SERVING AND HOLDING CONTAINERS	488
18-6	CARING FOR SMALLWARE SUMMARY 490 STUDY QUESTIONS 490	489
	CHAPTER 1 9: TABLEWARE i 491	
	INTRODUCTION AND LEARNING OBJECTIVES 491	
19-1	DEFINITIONS OF TERMS	492
19-2	TABLETOPS AND TRENDS	492
19-3	PLATEWARE How Plateware Is Made 496 Shapes and Sizes of Plateware 497 Plateware Care and Cleaning 497 Purchasing Plateware 498	495
19-4	GLASSWARE How Glassware Is Made 500 Shapes and Sizes of Glassware 501 Glassware Care and Cleaning 502 Purchasing Glassware 504	500

19-5 FLATWARE

How Flatware Is Made 505 Flatware Care and Cleaning 506 Purchasing Flatware sos

SUMMARY 510

STUDY QUESTIONS 510

A CONVERSATION WITH . . . MIKE FLEMING 511

CHAPTER 20: LINENS AND TABLE COVERINGS i 513

INTRODUCTION AND LEARNING OBJECTIVES 513

20-1	LINENS IN THE DINING AREA	513
20-2	TEXTILE FIBERS AND CHOICES How Fabrics Are Woven 516 Functional but Fashionable 517	514
20-3	DETERMINING NAPERY NEEDS	517
	Renting Linens 519 Fun with Folds 521	
20-4	ALTERNATIVES TO FABRICS	522
20-5	CARE AND CLEANING OF NAPERY	523
20-6	AN ON-PREMISE LAUNDRY	529
	Buying and Using Laundry Equipment 531 The Art and Science of Washing 534 SUMMARY 534 STUDY QUESTIONS 535	
	GLOSSARY	536
	INDEX	554