

ADOLESCENT TREATMENT CENTER

LOADING DOCK

DRY STORAGE

FRIDGE

FREEZER

OFFICE DESK

PRE-PREP

PRODUCTION

PRE-PREP

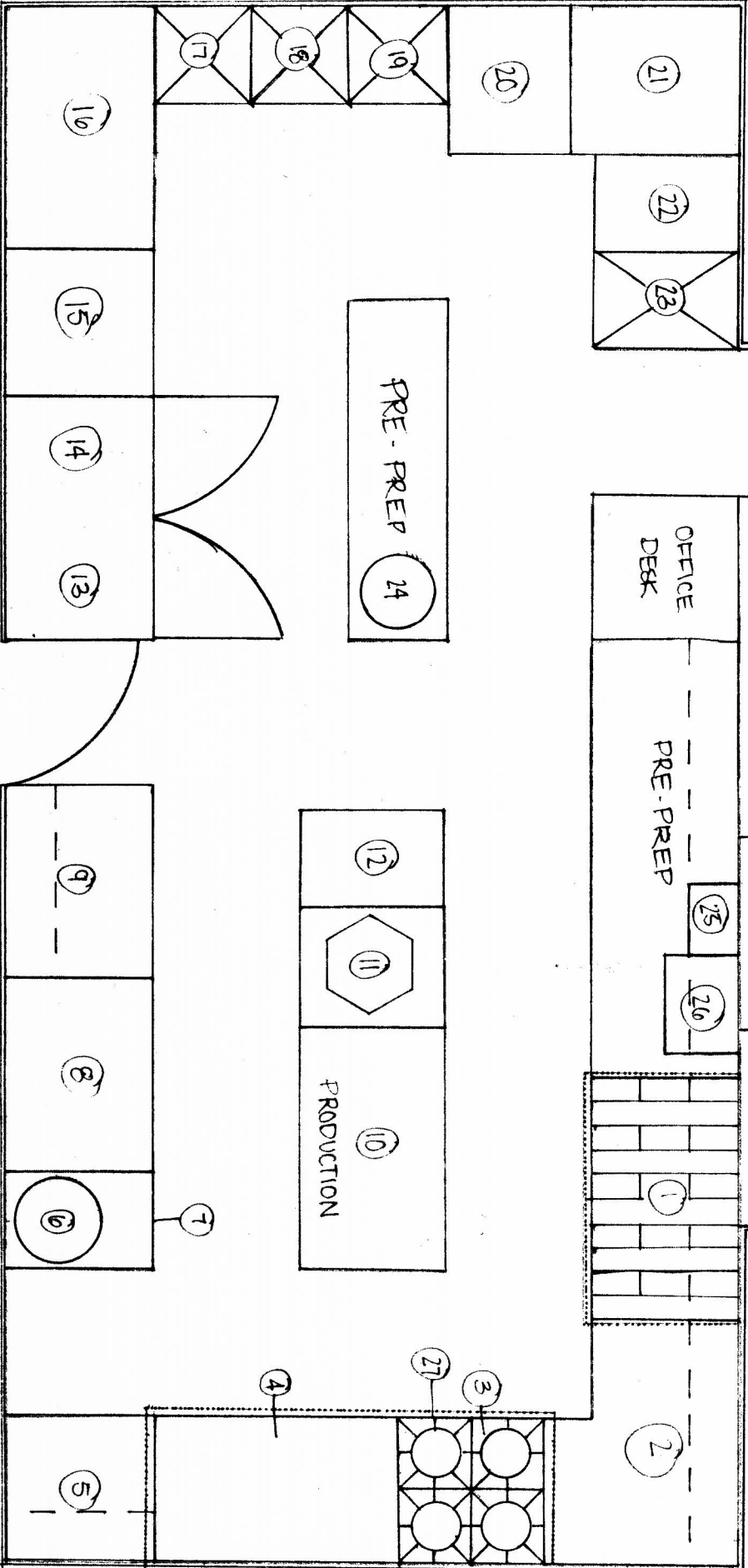
DINING ROOM

SERVING LINE

— = 1 FOOT

..... = HOOD

- - - = SHELF



## Kitchen Equipment Schedule

1. Grill
2. Work Table
3. Stove Top
4. Tilting Skillet
5. Work Table
6. Steam Jacketed Kettle
7. Steamer
8. Conventional Oven
9. Work table
10. Work Table
11. Hobart Machine
12. Carts
13. Fridge
14. Freezer
15. Ice Machine
16. Work Table
17. Disposal Sink
18. Pots and Pan Sink
19. Sanitizing Sink
20. Work Table
21. Dishwasher
22. Work Table
23. Hand Washing Sink
24. Deli Slicer
25. Toaster
26. Microwave
27. Warming Oven

## Adolescent Treatment Center

The kitchen was rearranged to increase flow and productivity. This was done by creating a relatively straight line from loading to serving. The equipment is more organized and localized, which leaves a greater area for tables and counters. The pots, pans, and cutting boards are now localized under the center pre-production table and center production table. Extra storage space was placed under the preparation desk alongside the storage wall. The office desk was moved next to the loading dock instead of a corner at the opposite end of the kitchen through rearranging the equipment based on its function, the cooking area is more efficient. The fryer, which was infrequently used, was discarded in order to promote healthy eating. It was replaced by a steam jacketed kettle and a microwave. A dishwasher was added to alleviate manual labor. The table sizes were adjusted to appropriately utilize the kitchen space. Through these changes, there is an increased kitchen flow and efficiency.