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Food 235

Mr. Jurasinski

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Practicum Assignment

1. Design

Facility: Oneonta High School Cafeteria

The design of the Oneonta High School Cafeteria works well for the purpose of the facility. The Oneonta High School Cafeteria not only serves food for this school, but other schools in the area. The food must get out on time (usually around 9 am), so a functional facility with good flow of materials from production to holding then service is very important for the success of the operation.

The flow of work and materials between functional areas is efficient. Production takes place in the back of the house. The back of the house consisted of the cook's area – work tables, ovens, stove, kettles, etc. , the salad prep area with work table space, a pizza prep area – work table, pizza refrigerator prep, and pizza oven, and the holding area. The salad prep area was near the coolers which was efficient and simple. This lessens the burden and fatigue of the workers since the cooler is near the work table. The holding area where the warmers are kept are next the cook's area. This makes it less burdensome for the cook to move the food directly to the warmers. The cook does not have to take food on a cart all the across another work area causing congestion. The flow is also circular from receiving to storage to production and to serving. The food is received and put in storage then production takes place. Next, the food is transported to the serving area where the students pick up their food then transport their trays to the seating area then drop off their trays at the dishroom.

The flexibility and modularity is limited. Most of the equipment such as the kettles, stove, grill, and ovens are standard sizes, but cannot be moved easily or would not be efficient elsewhere. The kettles are mounted to the floor and the ovens are placed along the wall perfectly. If the warmers were moved which align the wall close to the

cook's area and the prep area, they would be farther from the truck and loading dock. The food must go in these warmers on the truck in the morning on time, so flow from these areas are important. It is more efficient to have the warmers near the truck than farther away to save time and decrease extra steps.

The design focuses on efficient and simple traffic patterns and equipment. The equipment is easy to use. Most of the equipment is equipment which you would see in any other foodservice facility. The ovens, the gas stove, and the grill were easy to use. The ovens have a set temperature and a timer. The gas stove is just turned on by the knob as well as the grill. It does not take an expertise to turn the equipment on and off or to use them. Only safety training should be administered before use. The traffic pattern is efficient and simple. The production area is connected to the serving area and the serving area is connected to the seating area. The traffic between these areas is efficient since adequate room is available between areas.

The cafeteria mostly had adequate work space and aisle space except for the limited aisle space in the cook's area. The cook's area is between two walls. The ovens are on one side of the wall and work tables are on the other side of the wall. This space was narrow. But between functional areas, the space was adequate.

The noise level of the cafeteria in the back of the house was quiet. The only noise was from the ovens when the timers went off. But there was not a lot of noise, but most likely the serving area would be more noisier. The temperature and humidity of the cafeteria was comfortable and controlled.

## 2. Layout

Facility: Fox Hospital Cafeteria

The layout of one functional area: the cook's area/work space was efficient, yet not the best layout possible. The work area layout of the cook's area is a parallel layout. The area consisted of three tables parallel to each other. The cook worked between two prep tables and the other table was the prep table for desserts. The advantages of this layout are the ease of sanitation and ease of supervision. The work tables are easy to clean since there are not any hard to reach corners. The office is right next to the tables and the cook mostly does prep at the work table where the manager can see the worker.

Disadvantages of this work area is separation from work areas, congestion, and its not connected to other areas. The flow was circular: next to the prep table around the corner was the stove and around the other corner was the cooker and the ovens. This helps to eliminate extra steps for the cook.

The work space and aisle space and inefficient and cramped. The aisle space between the work tables were narrow. It was difficult for one person to get by if someone was working at the table. The work space was limited since the cook only had a small table and a table behind him. If the aisles were wider, it would require more steps, but would help the flow of traffic. The work space was also cramped because it was near storage/receiving. The work area was next to the coolers which eliminates steps and fatigue for the cook, but when products were received, it was congested and difficult for the cook to get the raw materials. Wider aisle space would allow the cook and the receiver to function in the same area without risk of accidents.

The cook did have access to equipment, utensils, and ware washing. Next to or nearby was the equipment – drawers (cutting gloves, gloves, thermometers, etc.), cutting boards, grill, kettle, oven, etc. The cook did not have to walk across the kitchen to get to the oven or grill. It was nearby and easy to get to.

The equipment available was appropriate for the cook's job. An oven, stove, and grill were nearby. Utensils were also close. Although, a kettle was not nearby. The work tables are stainless steel which are easy to clean and the back splash helps for ease of sanitation. The equipment mounting method for the worktable are small steel legs. These are cheap, stable, and easy for cleaning and storage. Storage was placed underneath. The table can be moved, so could be damaged, but it probably is not moved a lot. Steel legs have limited cleanibility and flexibility, but since other work tables are nearby, it does not need to be moved often. Also, if moved then the cook would be farther away from raw materials, utensils, and equipment which is needed. This layout works well for its purpose except for the limited aisle space and work space.

### 3. Equipment

Facilities: Commissary and Food lab

1. Name: The Baxter Triple-wide Standard Proofer      Model Number: PW3S

Description:

The Triple-wide standard proofer is versatile, durable, and safe. It makes proofing precise for a high quality product and is simple to use. The proofer uses a patented air flow system which prevents drying and balances humidity. It is also low maintenance and easy to clean. The nozzle which creates moisture requires no cleaning or filters to change. The proofer is also simple and easy to use. You place the bread in the proofer and set the digital control panel for the heat and humidity desired. Safety precautions should be taken when using the proofer. But the proofer is designed to be safe. It has no moving parts, fans, or hot surfaces that are exposed to the user when using. But it is always important to be aware of hot surfaces.

The proofer is an important piece of equipment for the bakery. The bakery bakes all the bread and desserts for the dining halls and Jazzman's on campus. Therefore, they have a high volume of bread and desserts made daily, so they need a high quality and reliable proofer. This proofer is advantageous for the bakery/commissary because it is a more reliable way to rise bread and the humidity and temperature can be controlled. It also can hold many breads and even can be controlled to different temperatures and humidity at a time. A disadvantage of the proofer is that it takes up space and room in the bakery.

2. Name: Robot Coup (food processor)      Model: R2N

The Robot Coup is a versatile, fast, and reliable food processor. It can mix, chop puree, blend, mix, and knead doughs. It has high quality power and is designed as a commercial food processor to save time, money, and labor. This piece of equipment is easy to use as long as you know how to use it. The robot coupe must be set up to use properly or it will not work for safety purposes. To use the robot coup, you must have all the parts and plug it in. Attach the bowl correctly, it's must click in place or it will not work. Make sure the right blade is inside the bowl or change it depending if you want to chop or knead dough. Then, place the lid on top, this also must click on

correctly. Pour the product through the top of the hole in the lid then press on for a few seconds-1 minute. When the product is chopped enough or blended enough, pour in bowl or container.

Cleaning the robot coupe can be dangerous since it involves a sharp blade. The attachments should come off the main piece to be washed and sanitized. Either hand wash or wash in dishwasher.

The robot coupe is a very safe machine since it does not work unless it is properly put together which assures safety. But still you should not put your hand in the blender when it is running. This is dangerous in since you could lose a finger or cut your hand. Also, do not put the electrical cord or the main piece near or in water. This could cause electrocution.

In the commercial kitchen, food classes make meals and students cook/bake for fundraisers and events. A robot coupe is an affective piece of equipment to save time and labor for students that have busy schedules and also when food needs to be completed at a certain time. The advantages of a food processor are that it saves time and labor. It takes a lot less time to chop or mix ingredients in a food processor than by hand using a knife. Also, it also produces a more consistent quality. Nuts will be chopped the same way if done for the same amount of time. Disadvantages of using a food processor are that it uses energy and need labor to wash it. It uses electrical energy rather than energy by a human. Also, it does not take long to wash a cutting board or a knife, but may take more labor to wash the food processor due to more parts and safety.