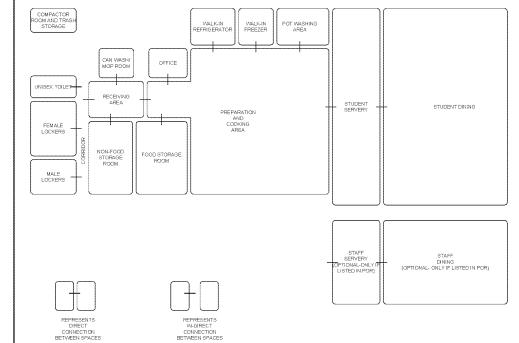
FOOD SERVICE ADJACENCY DIAGRAM



FOOD SERVICE SPACE REQUIREMENTS

	SCHOOL POPULATION						
	401-500	501-600	601-700	701-800	801-900	901-1000	1001-150
BASIC SPACE REQUIREMENTS	PS	PS	PS	PS	PS	PS	PS
RECEIVING AREA	70	70	70	70	70	70	70
CAN WASH/MOP ROOM	100	100	100	100	100	100	100
DIETICIAN'S/MANAGER'S OFFICE	105	105	105	105	105	105	105
FEMALE STAFF LOCKER ROOM	130	150	150	170	170	170	170
MALE STAFF LOCKER ROOM	75	76	75	100	100	100	100
UNISEX TOKET	70	70	70	70	70	70	70
FOOD STORAGE ROOM	100	120	140	180	190	200	220
NON-FOOD STORAGE ROOM	80	100	120	140	160	180	200
WALK-IN-REFRIGERATOR	80	104	128	152	176	200	224
WALK-M-FREEZER	80	104	126	152	176	200	224
PREPARATION AND COOKING AREA	358	486	520	574	848	702	745
POT WASHING AREA	100	100	100	100	100	100	100
STUDENT SERVERY PS/IS	240	480	480	480	480	480	720
NUMBER OF SERVERIES	1	2	2	2	2	2	3
TOTAL NET AREA (SQ. FT.) - PS/IS KITCHEN	1,568	2,044	2,186	2,373	2,535	2,677	3,048
TOTAL GROSS AREA (SQ. FT.) - PS/IS KITCHEN	1,826	2,351	2,514	2,729	2,915	3,079	3,505
ADDITIONAL S.F. FOR STUDENT SERVERY IN HS	50	100	198	108	100	100	150
TOTAL NET AREA (SQ. FT.) - HS KITCHEN	1,636	2,144	2,286	2,473	2,635	2,777	3,198
TOTAL GROSS AREA (SQ. FT.) - HS KITCHEN	1,884	2,468	2,629	2,844	3,030	3,194	3,678

** TEACHER'S SERVERY — OPTIONAL SPACE. WHEN NOT INCLUDED, A PASS—THROUGH SERVING WINDOW ADJACENT TO STUDENT SERVERY MAY BE PROVIDED.

NOTES:

AREAS LISTED FOR THE INDIVIDUAL SPACES ARE NET AREAS

TOTAL NET AREA REPRESENTS THE TOTAL OF ALL NET AREAS.

TOTAL GROSS AREA INCLUDES CIRCULATION AREA REQUIRED FOR CIRCULATION WITHIN THE KITCHEN SUITE.

TRASH STORAGE AREA AND TRASH COMPACTOR SHOULD BE ACCESSIBLE FROM THE BUILDING'S CIRCULATION AREA/CORRIDOR WITHOUT PASSING THRU THE KITCHEN AREA.

DOOR TO KITCHEN RECEIVING AREA TO BE MIN. 44" WIDE. PROVIDE SCALE AND 5" LONG UTILITY TABLE W/ DRAWER IN RECEIVING AREA.

Condensing unit for walk-in ref/freezer to be located on the roof. If a location on the roof is not feasible, the designer must cordinate with the architect/pagineer for an alternate location.

ROOM **PLANNING STANDARDS**

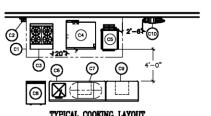


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BATE:		11/8

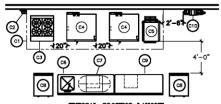
ADJACENCY DIAGRAM AND

SPACE REQUIREMENTS

K1



TYPICAL COOKING LAYOUT FOR SCHOOL POPULATION 401-500

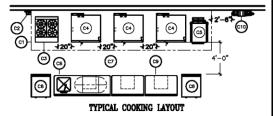


TYPICAL COOKING LAYOUT FOR SCHOOL POPULATION 501-1,000

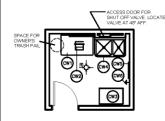
C3 FOUR-BURNER RANGE

COMBIOVENS

C5 CONVECTION STEAMER



FOR SCHOOL POPULATION 1,001-1500



TYPICAL CAN WASH/MOP ROOM



ROOM **PLANNING**

STANDARDS

Peter McCree Emily, A. Youssouf

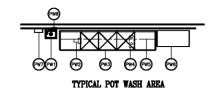


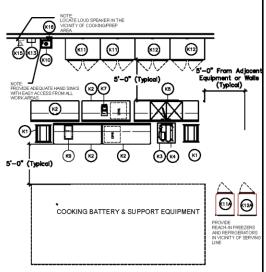
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LAYOUTS AND SCHEDULE SQ. FT. VARIES

K2

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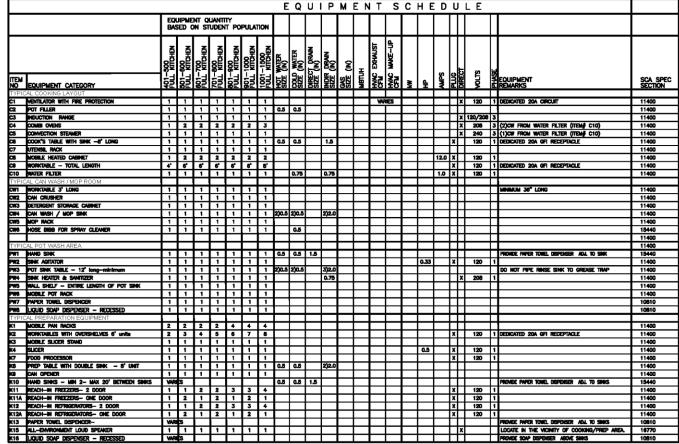




PREPARATION EQUIPMENT LAYOUT

NOTES TO DESIGNER (DELETE)

- DESIGNER MUST EDIT SCHEDULE TO BE PROJECT SPECIFIC TO INCLUDE STUDENT POPULATION AND CORRESPONDING QUANTITY OF EQUIPMENT ON THE EQUIPMENT
- FOOD SERVICE CONSULTANT AND PLUMBING ENGINEER TO LOCATE A FLOOR DRAIN FOR THE CONVECTION STEAMER (ITEM# C5).
- FOOD SERVICE CONSULTANT AND ELECTRICAL ENGINEER TO COORDINATE LOCATION OF ALL-ENVIRONMENT LOUD SPEAKER SUCH THAT IT DOES NOT CONFLICT WITH ANY FOOD SERVICE EQUIPMENT.
- FOR THOSE CIP PROJECTS THAT MUST USE GAS HEATED COOKING EQUIPMENT REPLACE EQUIPMENT SCHEDULE ITEMS C3 — INDUCTION RANGE, C4 — COMBI OVEN AND C5 — STEAMER, WITH GAS HEATED EQUIPMENT ITEMS C3 — 4 BURNER RANGE, C4 - COMBI OVEN AND C5 - STEAMER FROM THE ALTERNATE GAS HEATED FOUIPMENT / IST.



ALTERNATE GAS HEATED EQUIPMENT