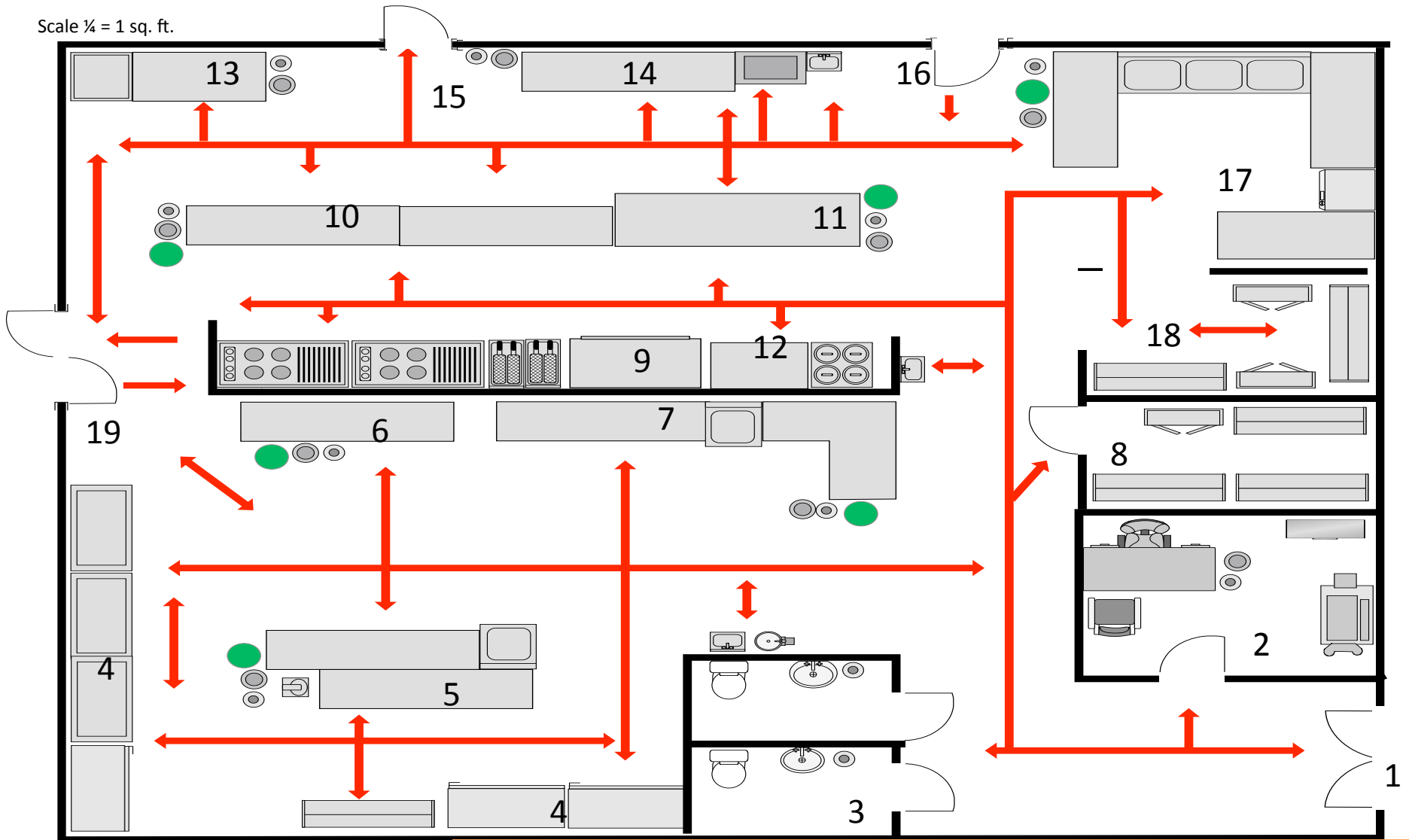


Scale ¼" = 1 sq. ft.



*Youthfulness  
Kitchen Layout  
Design*

1. Receiving/Delivery ,  
Employee Exit/Entrance  
2. Office  
3. Restrooms  
4. Refrig.& Freezers area  
5. Meat Prep Station

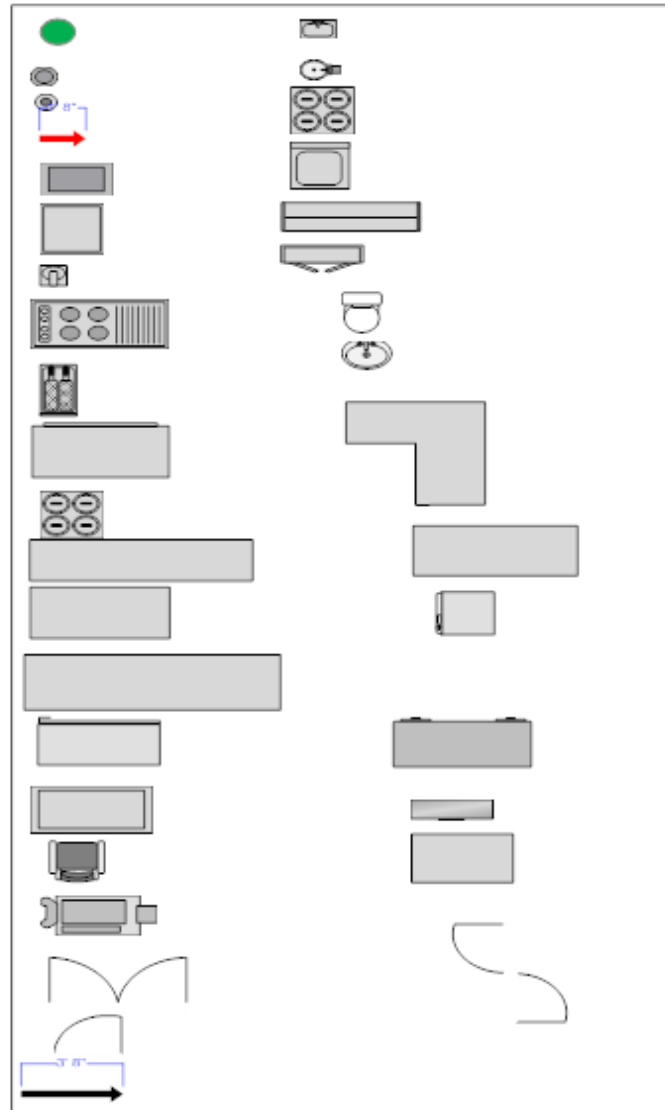
5. Meat Prep Station  
6. Dessert Prep Station  
7. Vegetables & Fruit Station  
9. Hot Cooking Station  
10. Hotline Station

11. Salad Station  
12. Soup Station  
13. Bakery Station  
14. Beverage station  
15. Server Exit  
16. Server Entrance

17. Dishwashing Area  
18. Equipment Storage  
19. Barista/Bartender  
Entrance & Exit

## Equipment Specifications

Compost Bin  
 Trash Bin  
 Recycle Bin  
 Flow arrow  
 Ice Machine  
 Proofer/Convect. Oven  
 Mixer  
 Stove, Griddle  
 Pasta steamer  
 Oven  
  
 Soup  
 Work table  
 Clean dish table  
 Salad Station table  
  
 Refrigerator  
 Freezer  
 Chair  
 Copy Machine  
 Double doors  
 Single door  
 Wall



Hand washing sink  
 Eye rinser  
  
 Single sink  
 Storage cabinet  
 Cabinet  
 Toilet  
 Bathroom sink  
  
 Work table  
  
 Soiled dish table  
 Washer machine  
  
 Desk  
  
 File cabinet  
 Work table  
  
 Two way doors  
  
 3 Compartment  
 Sink