

Youthfulness Layout Design

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April 22, 2012

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The kitchen layout of Youthfulness caters to all employees and distributors, so those workers have a manageable and less stressful flow to navigate around station to station. The equipment in the kitchen will be utilized for prepping, storing and cooking menu items. My mission statement is to provide fresh nutritious and delicious food to the population of San Jose; mainly the youth. The layout and equipment are both used to serve breakfast, lunch and dinner. The kitchen is about 2000 square footage. It consists of an office, prep stations, dishwashing area, beverage station, hotline, bakery station, storage areas, and bathrooms. The kitchen is specific to spacious allowance, where it follows all the Americans with Disabilities Act. The design supports employees with safety and satisfaction because the kitchen design has a straight lined flow that promotes flow of traffic.

The budget, business plan and menu aligned with the kitchen layout design, yet resulting in some changes or additions. The kitchen will cater to 250 guests for both the juice bar and sit-in area. I followed the budget by making the kitchen size about 2000 square footage, which is large due to the accommodation to serve 250 guests. Also being that Youthfulness will serve breakfast, lunch and dinner, the kitchen had to be spacious. The business proposal stated that there was going to be a salad bar, which was eliminated due to an overwhelming menu. The focus of the menu was getting disorganized, so I decided to only use conventional methods for cooking. This connects to my mission statement of wanting to produce fresh meals. The storage space fits the conventional style more because the layout design consist of only 3 reach in refrigerators, 3 reach in freezers and a dry storage room, where less storage room is needed. Not

only did the safety for employees and other facilitated workers helped the development of my design, the budget, business plan and menu helped also direct the layout design to follow my mission statement.

The flow of the layout is consistent and easy for servers, cooks, dishwashers, distributors, managers etc. It first starts off at the receiving and delivery doors which is also the employee exit and entrance. Then it flows directly to the office and to the restrooms, which employees can also find schedule bulletin boards and clock in/out device. For distributors or inventory workers, they have access to the refrigerator and freezers to the left and the dry storage room to the right. For the employees, they have direct flow to hand washing stations then to prep stations, hotline stations, cold and hot stations, bakery station, beverage station, dish room, the equipment and dry storage room. The servers have one way doors that lead them back to the kitchen to get beverages, put dishes in the soiled dish table, get dishes from the bakery station, hotline, cold and hot stations. They have another door that will lead them about to the restaurant. Also for the barista, there is another entrance and exit to the kitchen to pick up and deliver meals or discard dirty dishes. The dishwasher has access to the dishwashing room, which is right next to the equipment storage. This flow was made to help employees work efficiently with enough space and easy access to their specific station.

The spacing for the design layout meets space allowance guidelines. It's about 5 feet wide in between stations and has 5 feet wide walkways. The doors are about 32 inches to accommodate wheel chairs. The restrooms are wheelchair accessible. The storage shelves and cabinets aren't against the walls and are 6 inches from the floor. Each station has compost, trash and recycle bin. For sanitary practices, there are 3 hand washing stations and an eye rinse

fountain that are accessible. All these factors are important tools to enhance a safe kitchen that will help employees deliver safe delicious food.

I had a few issues with the layout design because I wasn't familiar with the design software. At first I used Adobe Indesign but switched to SmartDraw, which was a lot easier to use. I had issues rotating, moving and resizing equipment. The layout took more time than I expected but it turned out great. Since I was using the free trial software, the SmartDraw logo was present on my layout, which interfered with the bottom right of my design. So I had to figure out a way to resize the layout and add a text box to cover the logo. I resized it and did it on PowerPoint. Also I had trouble adding in-text labels on my layout design, so after I transferred it to Powerpoint, I was able to label stations. Overall, those were the issues I had with the layout design and everything else such as finding equipment was easy.

The mission to bring fresh nutritious and delicious meals to the population of San Jose will be possible because this layout is designed to execute safety and great flow for workers, safe sanitary practices for workers to prep, cook and serve food and beverages. The flow will provide quick service because of the easy flow of nearby and spacious stations. The equipment is available to accommodate breakfast, lunch and dinner. The juice bar is not included in the kitchen area because it's apart of the lounge area. Tool factors were used to oversee the development of the layout. All the focus of the menu, business plan, budget and this layout connected my mission statement to the style of cooking, service and production. Although my population is targeted to youth and young adults, Youthfulness will surely attract other diverse population. Youthfulness is more than a restaurant and juice bar lounge; it is a place to get motivated to eat healthy. Both employers and the diverse group of customers are surrounded by health wellness because of my overall business plans.

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