

# Kitchen Consultants Brochure

## Introduction

This "*Handbook*" has been prepared in order to provide you with the information necessary to assist you in planning the construction or renovation of a commercial kitchen.

Essential to your understanding is recognizing the difference between what we term a "*Commercial Kitchen*" and a "*Restaurant Kitchen*". In general terms, we refer to a kitchen that serves all its meals in one to three seatings as a "*Commercial Kitchen*". A "*Restaurant Kitchen*" is designed to turn out a constant flow of meals, in smaller volume, over a longer period of time.

It is a common misconception that these two types of kitchens have similar requirements. In fact, they happen to vary greatly in their requirements for design, space and equipment. It is most important that you recognize these differences, and select a professional to assist you who is knowledgeable in your field. It is unusual to find a firm that has the necessary expertise in both areas. It is, for this reason, that **KITCHEN CONSULTANTS, INC.** has confined their work to the commercial field for the past 37 years.

The areas that we specialize in are:

- ? Summer Camps
- ? Conference Centers
- ? Schools
- ? Hospitals & Nursing Homes
- ? Shelters
- ? Day Care Centers
- ? Senior Citizen Centers
- ? Head Start Programs
- ? Specialty Food Stores

The most accurate guide you can use for determining who you should select to assist you in designing your kitchen is a firm's reputation in their field, and "*word of mouth*" recommendations from associates in your field who have worked with the selected firm in the past. Once you have verified the credentials of the firm you have chosen to work with, it is important to ascertain the range of services they are capable of supplying and the cost of these services. Typically, you should work with one person in the firm

throughout the entire project. This person should be knowledgeable in all phases of planning and design so as to assure continuity.

## **Renovations**

In discussing a renovation with a client, we believe it is very important to visit the site. It has been our experience that a floor plan of the kitchen is seldom available; therefore, our first order of business is to measure the kitchen and produce a scale drawing. We then evaluate the existing equipment on hand as to manufacturer, description, size and physical condition. With this information before us, we will then discuss what you hope to accomplish by this renovation. As we have had a very wide range of experience in the fields previously mentioned, we believe it is part of our function to make you aware of new equipment and design concepts that are being used today. Some of them will not suit your particular needs. However, until you are exposed to the broadest range of options available, you cannot make an educated evaluation of the direction you should follow.

Of no less importance is the ability of the designer to take an abstract concept and turn it into a functional design. The designer has the unique position of not being a "yes man" to everything his client suggests and, at the same time, he cannot predetermine what will work best for that particular client. The kitchen should be designed for the operation, and not for the operator. Each cook and/or food service operator will have to adapt as necessary. This does not preclude the fact that a chef, kitchen staff person, or anyone else associated with the project might have some very positive input that would improve the design.

After a careful evaluation of the factors just discussed, we will draw a floor plan locating all the equipment. We will justify our reasoning for the location of each item, show designated workstations, traffic flow, and indicate the number of staff necessary to operate the facility properly. At this point refinements and adjustments are made to produce a final first stage drawing. From this drawing we can do two very important things. The first is to establish a priority order of replacement if this project is to be phased over a period of time. Secondly, we can establish a budget for each phase. This marks the completion of our initial visit to the site. We will then return to our offices and produce blueprints of the design, which we will submit to you along with a comprehensive written report covering what we have outlined.

The second stage of development begins when you indicate that you wish to proceed further with the project. At this point you know the approximate cost of the equipment, but still do not have any idea what it will cost to do the plumbing and electrical work necessary to connect the equipment. We can produce a mechanical rough-in drawing from our final layout. This drawing will show every pipe, size and location, and all necessary electrical requirements (amps, voltage, watts), and their location. From this

drawing you can get an accurate cost estimate from a plumbing and electrical contractor. In this way, you will be able to establish a complete budget for this project.

The third and final stage of development is to have the kitchen designer draw up a complete set of specifications. This consists of General Specifications that outlines the scope of work the Kitchen Equipment Contractor will perform, and the types and gauges of materials to be used. Of equal importance is the definition of areas of work not encompassed by the Kitchen Equipment Contractor. It is our job to make sure that these areas are assigned to the proper trades. (Plumber, Electrician, Sheet Metal, Etc.)

This is to assure you that every phase of this project is accounted for by a trade, so as to avoid unnecessary cost overruns.

This is followed by Itemized Specifications on every piece of equipment to be purchased. We name the item, its manufacturer, model number, finish, optional equipment required, and mechanical requirements. If the item is fabricated (sinks, tables, rang hood, etc.), we will specify the type of metal, gauge, size, and construction details.

To complete this document, we supply instructions to the bidders, and a page listing the equipment to be priced. All the client has to do is add a covering letter indicating when the project is to begin, when you expect it to finish, and when you require the bids to be returned to your office.

## **New Construction**

New construction is generally undertaken in conjunction with an architect. It is very important that you select a Kitchen Consultant/Designer very early in the project so that the Consultant can translate your food service requirements into square feet to be allotted by the architect. The consultant can then assist the architect in door and window location size & height. He can also be of value in the proper location of lighting, and can assist in keeping plumbing and electric costs down by efficient location of equipment.

It has been our experience that an architect welcomes the expertise of a competent Consultant. This results in a team effort, which can be most beneficial to the client.

The Kitchen Consultant should be well versed in the technical requirements of his equipment in order to assist the electrical, mechanical, and HVAC (heating, ventilating, and air-conditioning) engineers that might be working in conjunction with the architect.

A preliminary site visit would not be required unless a reasonable amount of existing equipment is to be re-used, and an evaluation is necessary.

## **Fee Structure**

Our fee is based upon our estimate of the cost of equipment to be purchased. It is generally 5% of this estimate to a maximum figure, which is indicated in the contract. A sample of this contract is available in the brochure section of the website.

In hiring a Consultant, knowledge and experience are far more important than proximity of the Consultant to the job site. When selecting a Kitchen Equipment Contractor the same holds true. Past performance and integrity should also be considered as part of the selection process. Other factors to be considered are coordinated delivery - installation, and managerial supervision of the installation crew. These factors should not be overlooked when selecting the "*Successful Bidder*".

We hope that this "Guide" has given you the information you require, and will assist you in choosing a Designer/Consultant for your next project.

Our firm has been actively involved in the Commercial Kitchen field for over 37 years. We have completed projects from New York to Hawaii and from Maine to Florida. We look forward to working with you.