Food Service

School Type: E M H K 1 2 3 4 5 6 7 8 9 10 11 12

Functional Area Descriptions

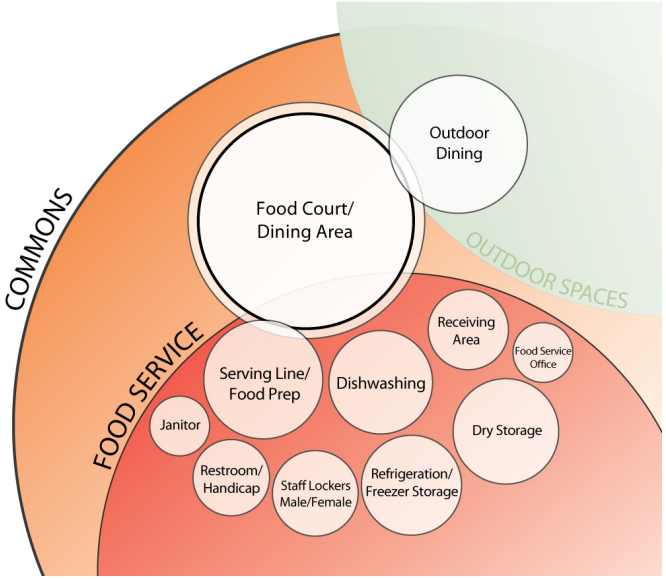
The school food service program provides space for delivery, storage, preparation and serving of student lunches, as well as dining space. Programs are run by Army and Air Force Exchange Service (AAFES), the Navy Exchange (NEX), a Navy galley, or a contractor.

The kitchen could provide a full service or support a satellite operation. A full service kitchen includes a full complement of spaces to allow for the storage and preparation of the food served. A satellite kitchen serves food prepared elsewhere but may heat up prepared items and do other finishing work on meals.

A food service equipment professional with specialized expertise typically prepares the food service equipment floor plans and specifications. The space for the kitchen is generally allocated in the planning stage by the number of meals served (or total student capacity) and refined by the size and requirements of the actual food service equipment.

Locate the cafeteria convenient to toilet facilities for student use. Buffer the noise of the kitchen and dining area from the quiet areas of the school. Locate the kitchen near the building service entrance.

Adjacency Diagram



Planning Requirements (varies - see Planning Requirements, Detailed at end of this Ed Spec)

	Area Description	SF	M^2	Notes
Food Service - Full Service				
	Food Court/Dining Area			See Commons for Food Court/Dining Area
1	Serving Line/Food Prep	varies	varies	
Food Service - Satellite				
	Food Court/Dining Area			
1	Serving Line/Food Prep	varies	varies	See Commons for Food Court/Dining Area
Food Service - All Schools				
	Food Court/Dining Area			See Commons for Food Court/Dining Area
2	Dishwashing	300	28	
3	Dry Storage	varies	varies	
4	Refrigeration/Freezer Storage	varies	varies	
5	Food Service Office	100	9	
6	Restroom (Handicap)	60	6	
7	Staff Lockers (Male/Female)	varies	varies	
8	Janitor	20	2	
9	Receiving Area	100	9	

1 Food Court/Dining Area
Refer to the commons ed spec for requirements and how it is integrated with the common shared space.

2 Serving Line/Food Preparation
Serving Line
Multiple factors determine the number of serving lines: the number of students per serving period, the variety of foods offered, the length of the lunch period, and the method of payment for meals. Assume that students require half of the lunch period to eat. A serving line can process about 5 students per minute. Paying at the cashier limits the speed of the line. If utilizing a card system, the speed can increase to 6 students per minute. In general, a line can serve approximately 100 students per period. Utilize mobile serving line equipment for ease of cleaning. At the middle and high school level, scatter or "Food Court" arrangements can work more effectively than traditional serving lines. Planning Requirements shown here are based on traditional serving lines.

Food Preparation
Layout of this space should allow for efficient preparation of food. In a satellite kitchen this might include only reheating. In a full service kitchen this will involve large scale equipment for baking, steaming and cooking of foods. Equipment selection is greatly affected by menu variety and types of foods served. Include hand washing sinks for staff in this area.

3 Dishwashing
The size of this area will vary depending on the type of dishware used. This space should share wall space with the dining area for dish drop-off.

4 Dry Storage
Provide space for dry storage. Size may increase if the facility buys in bulk.

5 Refrigerator/Freezer
Walk-in refrigerator/freezer storage shall be provided except in very small kitchens, where upright units shall be provided. Size may increase if the facility buys in bulk.

6 Office
The office should be positioned where the food service director can see both the receiving and food preparation areas. Provide view windows in walls or doors as needed.

7 Restroom
Provide a single ADA compliant restroom near the locker area.

8 Lockers
Provide male and female locker areas for staff to change clothes and store personal belongings.

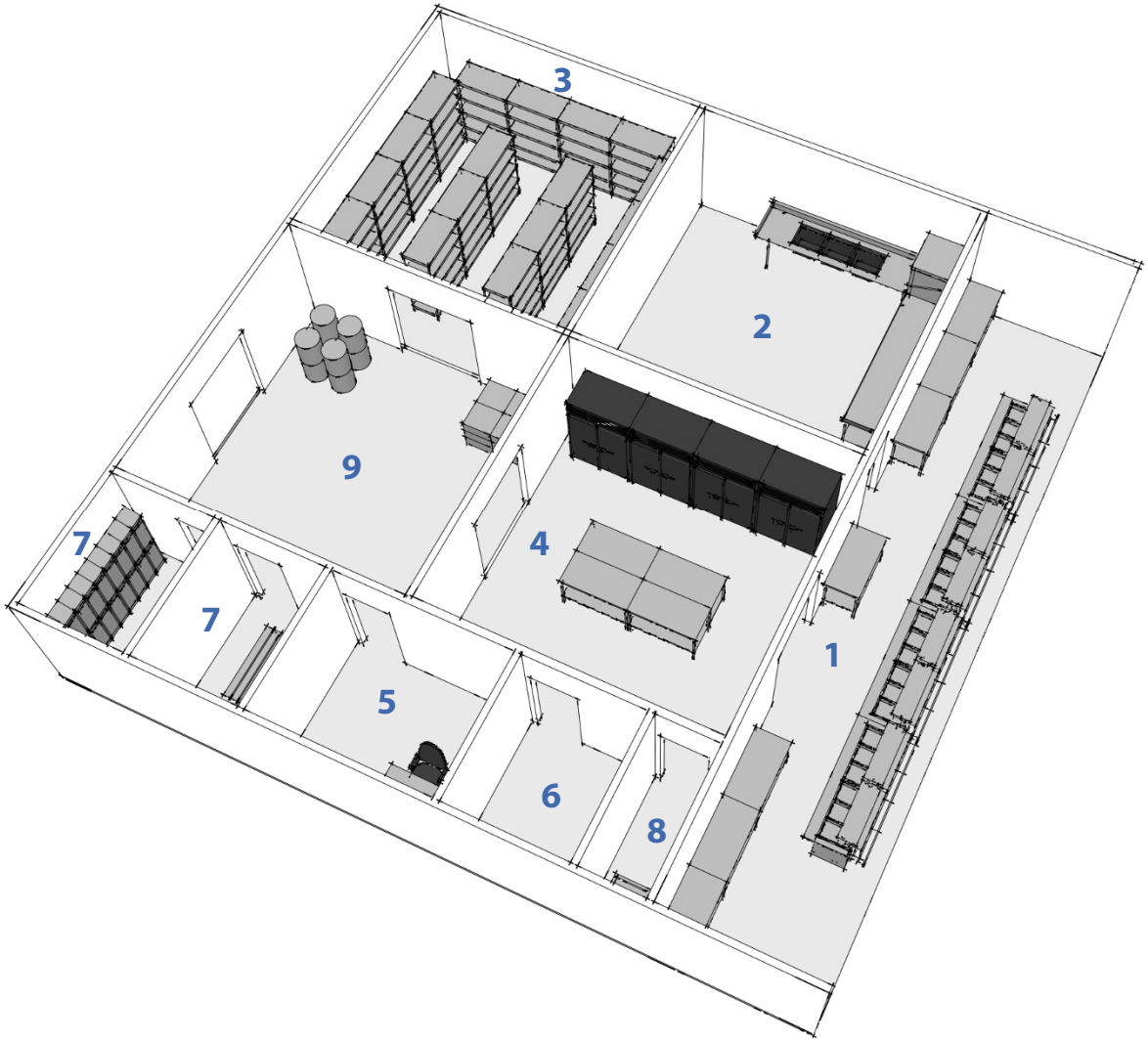
9 Janitor's Closet
Provide a janitor's closet specifically for the kitchen only.

10 Receiving Area
The receiving area shall be easily accessible from the service drive. Provide an oversize door to accommodate deliveries.

Food Prep: Columbus Public Schools, Columbus, OH

Dining: Morton High School, Fanning/Howey Architects, Hammond, IN

NOTE: Images shown are intended to provide real-world examples and spark design creativity.



Food Service Concept Perspective

NOTE: 3D illustrations are shown for informational purposes and are not intended to limit design options.

Planning Requirements, Detailed

	Food Service - Satellite	0-99	100-199	200-299	300-399	400-499	500-599	600-699	700-799	800-899	900-999	1000+
1	Serving Line/Food Preparation	1000	1000	1000	1000	1000	1200	1400	1600	1800	2000	2200
	Food Service - All Schools	**0-99**	**100-199**	**200-299**	**300-399**	**400-499**	**500-599**	**600-699**	**700-799**	**800-899**	**900-999**	**1000+**
2	Dishwasher	300	300	300	300	300	300	300	300	300	300	300
3	Dry Storage	100	100	150	200	250	300	350	400	450	500	550
4	Refrigerator/Freezer Storage *	100	100	150	200	250	300	350	400	450	500	550
5	Food Service Office	100	100	100	100	100	100	100	100	100	100	100
6	Restroom (HC)	60	60	60	60	60	60	60	60	60	60	60
7	Staff Lockers (M/F)	2@50	2@50	2@50	2@50	2@50	2@50	2@80	2@80	2@80	2@80	2@80
8	Janitor	20	20	20	20	20	20	20	20	20	20	20
9	Receiving Area	100	100	100	100	100	100	100	100	100	100	100
Notes:												
** When Refrigerator/Freezer requirement is less than 125sf (12 m2), use upright units.*												
	Total Net Area	**0-99**	**100-199**	**200-299**	**300-399**	**400-499**	**500-599**	**600-699**	**700-799**	**800-899**	**900-999**	**1000+**
	Total Net Area - Full Service	2480	2480	2580	2680	3180	3680	4180	4680	5180	5680	6180
	Total Net Area - Satellite	1880	1880	1980	2080	2180	2480	2840	3140	3440	3740	4040

Metric Units

	Food Service - Full Service	0-99	100-199	200-299	300-399	400-499	500-599	600-699	700-799	800-899	900-999	1000+
1	Serving Line/Food Preparation	149	149	149	149	186	223	260	297	334	372	409
	Food Service - Satellite	**0-99**	**100-199**	**200-299**	**300-399**	**400-499**	**500-599**	**600-699**	**700-799**	**800-899**	**900-999**	**1000+**
1	Serving Line/Food Preparation	93	93	93	93	93	111	130	149	167	186	204
	Food Service - All Schools	**0-99**	**100-199**	**200-299**	**300-399**	**400-499**	**500-599**	**600-699**	**700-799**	**800-899**	**900-999**	**1000+**
3	Dry Storage	9	9	14	19	23	28	33	37	42	46	51
4	Refrigerator/Freezer Storage *	9	9	14	19	23	28	33	37	42	46	51
5	Food Service Office	9	9	9	9	9	9	9	9	9	9	9
6	Restroom (HC)	6	6	6	6	6	6	6	6	6	6	6
7	Staff Lockers (M/F)	2@5	2@5	2@5	2@5	2@5	2@5	2@7	2@7	2@7	2@7	2@7
8	Janitor	2	2	2	2	2	2	2	2	2	2	2
9	Receiving Area	9	9	9	9	9	9	9	9	9	9	9
Notes:												
** When Refrigerator/Freezer requirement is less than 125sf (12 m2), use upright units.*												
	Total Net Area	**0-99**	**100-199**	**200-299**	**300-399**	**400-499**	**500-599**	**600-699**	**700-799**	**800-899**	**900-999**	**1000+**
	Total Net Area - Full Service	230	230	241	251	295	343	388	436	480	527	573
	Total Net Area - Satellite	175	175	185	195	203	230	264	293	319	345	374