Food Service

School Type: 6 4 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.

### Planning Requirements

<table>
<thead>
<tr>
<th>Area Description</th>
<th>SF</th>
<th>M²</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Serving Line/Food Prep - Full Service</td>
<td>varies</td>
<td>varies</td>
<td>Enrollment x 3, min 1,600 SF</td>
</tr>
<tr>
<td>Serving Line/Food Prep - Satellite</td>
<td>varies</td>
<td>varies</td>
<td>Enrollment x 1.5, min 1,000 SF</td>
</tr>
<tr>
<td>Dishwashing</td>
<td>300</td>
<td>28</td>
<td></td>
</tr>
<tr>
<td>Dry Storage</td>
<td>varies</td>
<td>varies</td>
<td>Enrollment x .4, min 100 SF</td>
</tr>
<tr>
<td>Refrigeration/Freezer Storage (1/3 freezer)</td>
<td>varies</td>
<td>varies</td>
<td>Enrollment x .4, min 100 SF</td>
</tr>
<tr>
<td>Food Service Office</td>
<td>100</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>Restroom (Handicap)</td>
<td>60</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>Staff Lockers - 1 Unisex area</td>
<td>80</td>
<td>7</td>
<td></td>
</tr>
<tr>
<td>Janitor</td>
<td>20</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Receiving Area</td>
<td>100</td>
<td>9</td>
<td></td>
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</tbody>
</table>
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 a locker area for staff to 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.

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.