

25th ANNIVERSARY



Dining Room Makeover

Jan Crain and Amy Warden



Imagine a Dining Atmosphere...

Unlike the old-fashioned cafeteria-style spaces of most hospitals and Senior Living facilities



At Last, Change has Arrived



Tray service is out...

Fine dining is in!



Enhancing the Dining Experience

- Choice
- Accessibility
- Individualization
- Liberalized diets
- Food first
- Quality service



Where Do We Begin?

Serving Kitchens Defined:

Some Dos, Don'ts and Maybes...

- Yes

- Holding
- Finishing
- Rethermalizing
- Serving
- Warewashing



- Maybe

- Cooking – with hood/fire suppression
- Baking – limited for activities

Neighborhood Dining Models

- Buffet tables
- Portable serving options
- Country kitchen
- Pantry kitchen
- Display kitchen
- Retail model



Buffet

A flexible serving counter for continental breakfast, snack and beverage service

- 8' to 10' table or counter
- Table top equipment



Portable Serving Stations

Portable serving equipment is set up in the dining room during mealtimes

- 8' to 10' table or counter
- Portable hot/cold wells
- Serving cart



Country Kitchen

Hot and cold menu options with limited made to order items served in a "residential style" kitchen.

- Residential style casework
- Beverage station
- Commercial refrigeration
- Hot/cold wells
- Breath guards
- Microwave
- Countertop cooking equipment
- Sink(s)



Pantry Kitchen

The serving kitchen is secured behind doors with or without a pass-through service window to the dining room

- Stainless steel work tables
- Beverage station
- Commercial refrigeration
- Hot/cold wells
- Breath guards
- Microwave
- Countertop cooking equipment
- Sink(s)



Display Kitchen

Cooking equipment is visible from the dining room for an interactive dining experience

- Stainless steel work tables
- Beverage station
- Commercial refrigeration
- Hot/cold wells
- Breath guards
- Microwave
- Countertop cooking equipment
- Sink(s)
- Commercial exhaust hood



Retail Model

Diner/Grill/Deli-style/Grab-and-Go menu items for purchase by staff, guests and residents

- Stainless steel work tables
- Beverage station
- Commercial refrigeration
- Hot/cold wells
- Breath guards
- Microwave
- Countertop cooking equipment
- Merchandizing equipment
- Commercial exhaust hood
- Retail-style casework



How Trendy Are You?



Design Makeover

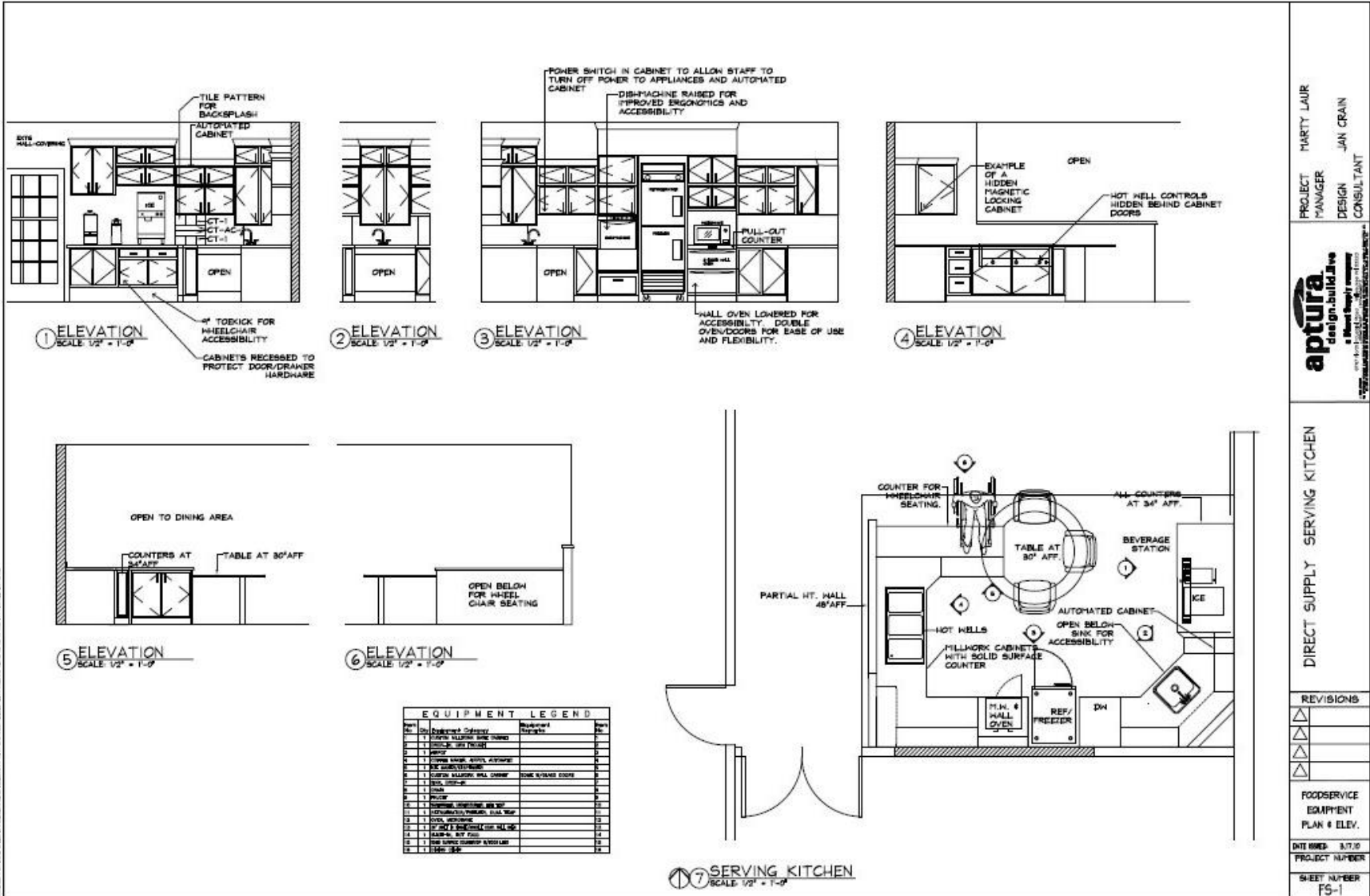


Step 1: Programming Process

- Establish key stakeholders
- Discuss goals
- Points to consider
- Site visit



Step 2: Equipment Specification and Layout



PROJECT MANAGER
DESIGN CONSULTANT

MARTY LAUR
JAN CRAIN

aptura
design-build
a Merit Group company

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DIRECT SUPPLY SERVING KITCHEN

REVISIONS

FOODSERVICE EQUIPMENT PLAN & ELEV.

DATE REVISION: 3/17/20

PROJECT NUMBER

SHEET NUMBER FS-1

Step 3: Design Development

Architectural:

1. Beverage station
2. Sink and dishmachine
3. Wall oven and microwave area
4. Hot wells
5. Round table area

Finishes and FF&E:

1. Lighting
2. Cabinetry
3. Counter tops
4. Flooring
5. Walls
6. Furnishings

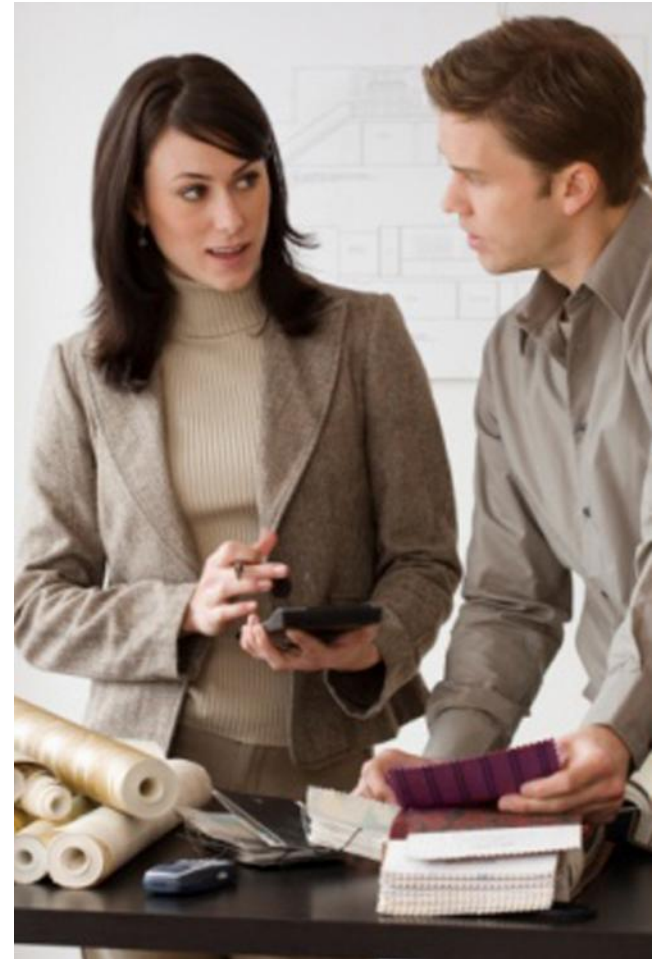
The Final Concept Kitchen

Architectural, Finishes and FF&E



Step 4: Construction Documents Completed

- Materials legend
- Equipment legend
- Room finish schedule
- Mechanical, electrical and plumbing schedule
- Installation drawings
- Plumbing and electrical rough-in drawings



Final Steps

- Step 5: Contractors receive document package
- Step 6: The work begins



Imagine a Dining Atmosphere...

There are many ways in which a community can enhance the dining experience for their residents



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Questions/Discussion

