

Kitchen Layout and Design

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Foodservice rotation
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The population specs for UCSD Medical Center – Hillcrest were used as a model. The kitchen I designed will be utilizing cook-chill. But, unlike Hillcrest, it is a new facility so I do not have to work around existing equipment.

Number of Beds:

There are 386 beds. It is estimated that about 1000 patient meals will be served each day.

Square Footage: 1200

Equipment List:

Storage Area

- Walk-in Freezer
 - shelving
- Walk-in cooler (2)
 - shelving
- Temp Box
 - shelving
- Dry storage
 - Shelving

Pre-prep area

- Work tables
- 3 Sinks
- Overhead racks with utensils
- Shrink wrap table

Production Area

- 2 blast chillers
- 3 steam-jacketed kettles
- 2 tilting skillets
- 1 steamer
- Fryer
- Hood
- Convection Oven
- Range

Tray-line Area

- Circular conveyor
- tray storage rack
- Cold food station
- 10 Retherm carts
- 10 Docking station
- 2 plate/dish dollies
- Refrigerator
- Freezer
- Ice maker

Other equipment

- Carts

Sample Equipment Specs Included:

- Retherm tray cart
- Docking station
- Blast Chiller