



Chapter 13 Outline

Concept Development
 Feasibility
 Regulations
The Project Planning Team
 Planning the Layout
Design of Function Areas
 Receiving Area
 Storage Areas
 The Kitchen
 The Dining Room
 Employee Facilities
 Office Space
Evaluation of Finished Blueprints
Conclusion

Competencies

1. Describe the concept development process for food service facilities, and identify regulations that affect the construction and operation of food service facilities. (pp. 461–465)
2. Explain the makeup and responsibilities of the project planning team, and describe food service facility layout. (pp. 465–471)
3. Summarize design issues in the receiving, storage, and kitchen areas. (pp. 471–488)
4. Summarize design issues in the dining room, employee facilities, and office space areas, and explain how finished blueprints are evaluated. (pp. 488–491)