

Chapter 8 Outline

Design

- Planning an Effective Dining Area
- Selecting a Designer
- Trends in Design
- Space Requirements
- Traffic Flow

Decor: Creating the Right Environment

Cleaning

- Exterior
- Interior
- Dining Area Cleaning Program
- Cleaning Schedule
- Cleaning Procedures

Competencies

1. Explain the process necessary to plan an effective design for a food service operation, including the role of a planning team and a market analysis; describe trends in food service design; and describe how space requirements and traffic-flow patterns affect an operation's overall layout. (pp. 303–314)
2. Describe the importance of decor—specifically, color, decorations, lighting, ventilation, sound, and furniture—for a successful food service operation. (pp. 314–317)
3. Summarize cleaning issues for food service facilities, including exterior and interior inspections, dining area cleaning programs, and cleaning schedules and procedures. (pp. 317–322)