

Cook chill



**ASSIGN
BUSTER**

Cook-chill and cook-freeze food productions are ways of producing foods that have been employed by many different organizations determining from the types of foods and services that the particular organization offers. These types of cooking methods work hand-in-hand with the kitchen designs.

Kitchen design refers to the layout of kitchen equipment and positions of the working sections to produce foods that meet the needs of customers and thereby reaching the goals of the establishment.

A kitchen is described as a building or a room in a building that has been specialized for cooking purposes only. Different establishments have their own types of kitchens with different designs that serve different purposes. Some kitchens are designed special for catering customers on transit such as Fast Food restaurants but some kitchens has to cater for a specific group of people using a specific type of service, thereby it has to have the right number of employees who will do the job and enough equipment to save time as well as energy.

There are different types of kitchen plans that have a specific purpose of operations. If a kitchen is designed for a particular way of production, it has also specific type of equipment available in that kitchen plan. There are different types of kitchen plan some of them are discussed below. A corridor type of kitchen, the appliances, cabinets and counter space are arranged on two facing walls. If the room is not too long, this can be an efficient kitchen. However, if both ends of the kitchen have doors, traffic through may create confusion.

This type of kitchen is usually considered to be the best type of a kitchen which has the best work triangle because of its convenient arrangement and

short walking space between appliances. It has a determined floor space and accommodates a determined number of workers. L-shaped kitchen This type of a kitchen creates an easy-to-use work triangle. If the kitchen space is large enough, an eating center can be included. This is the situation whereby customers serve themselves. Center type of kitchen This type of kitchen is the most common type of kitchens that most establishments have employed.

The cook-chilling and cook-freezing areas in the kitchen are compatible parts of the kitchen plan and design, therefore, for these areas to exist in a kitchen it has to be planned at first when building the kitchen.