*Restaurant Layouts*

Different types of restaurants follow different physical layouts. For example, a cafe may only include the kitchen, counter and a small seating area, whereas a fine dining restaurant may include many more elements.

In general, a restaurant in which guests are waited on should have the following elements as a part of its floor plan:

* Kitchen
* Tables & chairs
* Entrance
* Waiting area
* Bar area (if applicable)
* Restrooms
* Staff area
* Payment systems
* Windows
* Doors
* Emergency exits

Restaurants must ask themselves many questions before finalising their floor plan. The following list provides a few examples of things that may affect the layout of a restaurant:

1. How much privacy do our guests require? (Affects spacing of tables, barriers between tables and types of table layouts that could be used - e.g. booths)
2. How long are the shifts of our employees? Will they need a private area to change clothes or take a break?
3. How visible should the kitchen be to the guests? Should they be allowed to watch the chef prepare their steak?
4. Will the restaurant offer outdoor seating? Will our seating be accessible to the disabled?
5. How big should the waiting area be? Will we be busy enough to have to offer seating to guests who wait for a table?
6. How natural is the flow of our layout? Will our waiters find it easy to get to their tables from the kitchen and payment system?

References:

* <https://pos.toasttab.com/blog/on-the-line/restaurant-floor-plans>
* <https://foyr.com/learn/restaurant-floor-plan/>
* https://www.socialtables.com/blog/hospitality/restaurant-layout/