**T.L.E Reviewer**

**Kitchen Arrangement and Layout**

**Kitchen**:

* Heart of food service in a restaurant.
* The size of the kitchen in an establishment is determined by the type of operation offered by the establishment.

**Kitchen Layout:**

* Arrangement or design in a kitchen identifying work areas.
* An efficient kitchen layout making meal preparation easier and faster.
* Simplifying work and saves energy.

**Work Center:**

* Assigned areas in the kitchen for a specific task.
* Path connecting the three areas in a kitchen
* **Washing and the Pre-Preparation Area**
* **Storage and Preserving Area**
* **The Cooking and Serving Area**

**Work Triangle:**

* Path connecting the three work areas in a kitchen.
* No less than 4 feet, and no more than 9 feet apart.

**Kitchen Layouts:**

**One-Walled Type**

* The three major work centers are arranged along one wall.
* Appropriate for small kitchens.

**Two-Walled Type (Corridor/Gallery Kitchen)**

* Two work centers are located on one side and the other is located on the other side.
* Appropriate for long, narrow kitchens.

**L-Type**

The two work centers are situated on a longer wall, while the other is on the shorter wall.

* Appropriate for longer kitchens.
* Most flexible layout.

**U-Type**

* The three work centers are found each on every wall.
* Appropriate for a very spacious kitchen.

**Peninsula/Island Type**

* One or two of the work centers are positioned at the center and one center is positioned along the wall
* Appropriate for kitchens with no continuous wall spaces.

**Designing Kitchen Layout**

* Provide a continuous flow of materials.
* Kitchen tasks and activities must be done in the same floor for ease cand speed in operations.
* Minimize the distance between the cooking area and the point of service.
* Arrange compact work centers in the preparation and cooking centers.
* Design for an efficient traffic flow, delivery, and pickup.
* Provide a working condition that encourages productivity.
* Design the kitchen for sanitation and safety.

**Occupational Health and Safety**

**Occupational Health and Safety (OHS):**

* Cross-disciplinary area, concerned with protecting the safety, health, and welfare or employees.
* Occupational safety deals with all aspects of physical, mental, and social.

**Hazards and Risks in the Kitchen:**

* Accidents, severe injuries, and loss of life.
* **Hazard** - Anything that can cause potential harm.
* **Risk -** Adverse effect caused by the hazard.

**Hazards and Risks:**

* **Electrical Hazard** - Exposes workers to burns, electrocution, shocks, fire, or explosions.
* **Liquid Petroleum Gas (LPG) -** Can explode for not sealing the LPG/propane tank properly.
* **Accumulation of Grease and Oil -** Caused by accumulation of grease and oil damaging equipment.
* **Emission of Carbon Monoxide in Stoves During Combustion** - Done by gas fired combustion when there is not enough oxygen.

**Controlling Kitchen Hazards and Risks:**

* Every worker should have full orientation and training on various kitchen operations.
* Outlets and switches should be located the appliances and equipment.
* Fire extinguishers should be made available during emergencies.
* Each worker should wear personal protective attire when in the workplace.
* Maintain and cleaning of tools and equipment should be done regularly to prevent damage and keep them efficient.
* Keep sanitation high in the work place.
* A first aid kit should be readily available.

**Calculating the Cost of Production**

* Refers to money spent to produce a product.
* **Product Cost** – Cost of item.
* **Selling Price** – Amount a buyer pays for a product.
* **Markup** – Amount added to the original cost.

**Formulas:**

**Peso Markup:**

**Markup Percentage:**