**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:** No less than 4 feet, and no more than 9 feet apart.

**Kitchen Layouts**

**One-Walled Type**

* Arranged in one wall.
* Appriopriate for small kitchens.
* For small homes and apartments.

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

* Arranged in two walls.

**L-Type**

* Arranged in 2 walls, arranged in a "L" shape.
* Most flexible layout.

**U-Type**

* Arranged in 3 walls
* 1 workstation per wall

**Peninsula/Island Type**

* Arranged in 2 walls, with 1 independent island in the middle.

**Designing Kitchen Layout**

* Provide a continuous flow of materials.
* Minimize the distance between the cooking area and point of service.
* Arrange compact work centers in the preparation and cooking center.
* 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 Carbin 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 on kitchen orientation.