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| **Area Name** | Demonstration Kitchen |
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| **Service Goals** | To provide a professional kitchen for programs, demonstration, catering, and workforce training purposes. |
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| **Activities / Functions** | Cooking, demonstrating recipes. |
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| **Square Footage** |  |
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| **Proximities** |  |
| Close to: | Board/Conference Room; Meeting/Program Room (between the two rooms if possible); Main Entrance; Public Restrooms. |
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| Distant from: | Quiet study areas |
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| **Occupancy / Seating** |  |
| Customers: |  |
|  |  |
| Staff: |  |
|  |  |
| **Collection Capacity** | n/a |
|  |  |
| **Architectural Features** |  |
| General: |  |
|  |  |
| Lighting: |  |
|  |  |
| Acoustics: |  |
|  |  |
| Floors / Walls: |  |
|  |  |
| Storage: |  |
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| **Furniture / Equipment** |  |
| Furniture: | 6-8 stools for sitting at counter, locking cabinets for storage of equipment |
|  |  |
| Technology: | Sound system for presentations |
|  |  |
| Equipment: | Professional grade kitchen appliances – oven range, double stainless steel sink deep enough to fill large pots, refrigerator, dishwasher, countertops, mixer, food processor, etc. Cutlery, flatware, dishes, cookware, pots and pans. |
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| Shelving: | 1 3-ft. shelf for cookbooks |
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| **Additional Notes** |  |