

Module 5: Kitchen Setup and Operations



Step 1: Plan Your Kitchen Layout

The layout of your kitchen should be efficient, easy to clean, and allow smooth workflow. Follow these principles:

✓ Workflow Design: The kitchen should have a logical flow – Receiving → Storage → Preparation → Cooking → Plating → Serving

✓ Separate Zones for:

1. Storage Zone: Raw materials, dry ingredients, refrigerated items
2. Prep Area: Chopping, cutting, marinating
3. Cooking Area: Stoves, ovens, fryers
4. Assembly & Plating Area: Final touch before serving
5. Cleaning & Dishwashing: Sink, garbage disposal

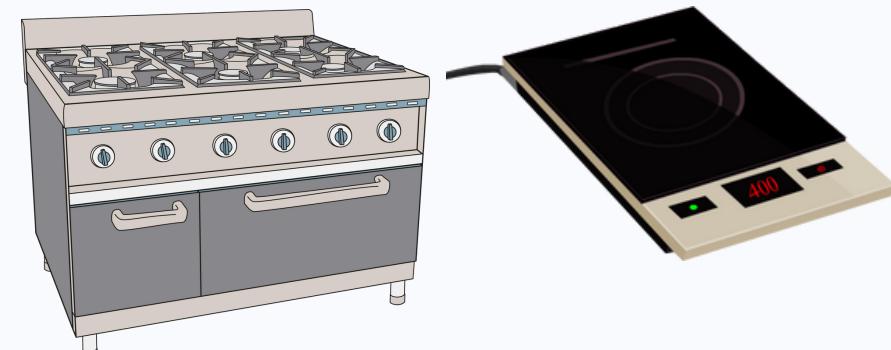
🚀 Ideal Layouts:

- Linear Layout: For small kitchens with limited space
- L-Shaped Layout: For medium-sized cafés
- Island Layout: For high-end, large cafés

Step 2: Essential Equipment for a Cafe Kitchen

Choosing the right equipment is crucial for efficiency and food quality. Below is a detailed list of essential kitchen equipment:

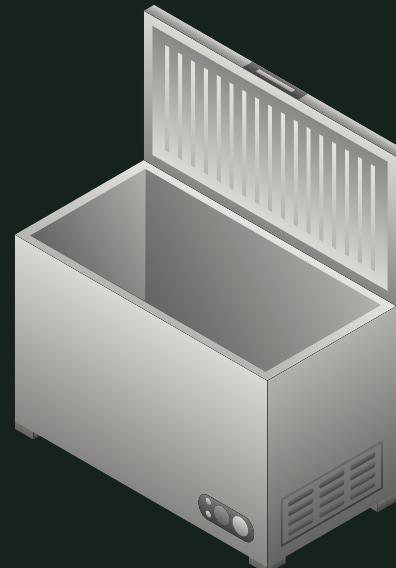
1. Cooking Equipment :



| Equipment | Purpose | Cost (₹) |
|-------------------------------|-------------------------------|-----------------|
| Commercial Gas Stove & Burner | Cooking main dishes | ₹10,000–₹50,000 |
| Induction Cooktop | Quick cooking (soups, coffee) | ₹5,000–₹20,000 |
| Oven (Convection/Microwave) | Baking, reheating | ₹15,000–₹50,000 |
| Griller/Sandwich Maker | Grilled sandwiches, paninis | ₹5,000–₹30,000 |
| Deep Fryer | Fries, nuggets, quick snacks | ₹10,000–₹40,000 |
| Coffee Machine | Espresso, cappuccino, latte | ₹30,000–₹2 lakh |
| Tea Brewer | Brewing tea efficiently | ₹5,000–₹15,000 |
| Tandoor (if needed) | Naan, kebabs | ₹20,000–₹50,000 |

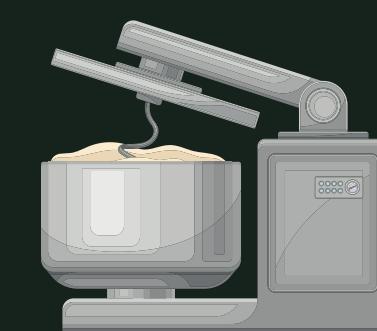
2. Refrigeration & Storage Equipment

| Equipment | Purpose | Cost (₹) |
|-------------------------|--------------------------------|-------------------|
| Deep Freezer | Storing frozen food, ice cream | ₹20,000–₹80,000 |
| Commercial Refrigerator | Storing dairy, vegetables | ₹30,000–₹1.5 lakh |
| Cold Storage Racks | Organizing perishable food | ₹5,000–₹20,000 |
| Shelving Racks | Storing dry ingredients | ₹5,000–₹15,000 |



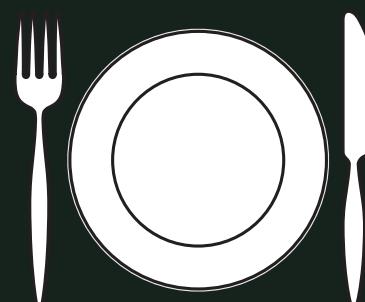
3. Food Preparation Equipment

| Equipment | Purpose | Cost (₹) |
|------------------------------|------------------------------|-----------------|
| Cutting Boards & Knives | Chopping veggies, fruits | ₹3,000–₹10,000 |
| Mixer | Chopping, grinding | ₹5,000–₹25,000 |
| Dough Kneader | For pizza, bread | ₹10,000–₹50,000 |
| Mixing Bowls, Measuring Cups | Baking & cooking preparation | ₹2,000–₹10,000 |



4. Serving & Plating Equipment

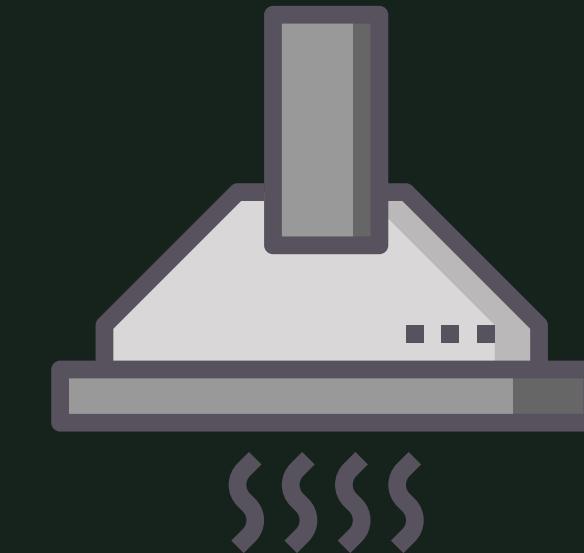
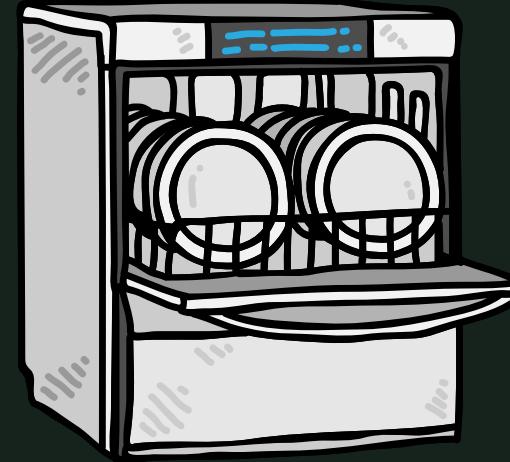
| Equipment | Purpose | Cost (₹) |
|--------------------|-------------------------|-----------------|
| Crockery & Cutlery | Plates, spoons, glasses | ₹10,000–₹50,000 |
| Takeaway Packaging | Paper cups, boxes, bags | ₹5,000–₹30,000 |
| Food Trays | Serving food | ₹2,000–₹10,000 |



5. Cleaning & Hygiene Equipment

| Equipment | Purpose | Cost (₹) |
|----------------------|-----------------------|-------------------|
| Stainless Steel Sink | Washing utensils | ₹5,000–₹20,000 |
| Dishwasher | Automatic cleaning | ₹50,000–₹1.5 lakh |
| Exhaust & Chimney | Removing smoke, odor | ₹20,000–₹80,000 |
| Fire Extinguisher | Safety in the kitchen | ₹5,000–₹15,000 |

💡 Total Estimated Equipment Cost: ₹3–10 lakh depending on cafe size



Step 3: Kitchen Staff & Operations

A well-organized team ensures fast service and high quality.

1. Hiring Kitchen Staff

| Position | Roles & Responsibilities | Salary Range (₹) |
|----------------|-------------------------------|------------------|
| Head Chef | Menu planning, food quality | ₹30,000–₹60,000 |
| Assistant Chef | Helping the main chef | ₹20,000–₹40,000 |
| Line Cook | Preparing dishes | ₹15,000–₹30,000 |
| Barista | Making coffee, tea | ₹15,000–₹25,000 |
| Kitchen Helper | Cleaning, cutting, basic work | ₹10,000–₹20,000 |
| Dishwasher | Washing utensils | ₹8,000–₹15,000 |



2. Standard Kitchen Operations & Workflow

📌 Opening Shift (8 AM – 11 AM)

- ✓ Check all kitchen equipment
- ✓ Receive raw materials from suppliers
- ✓ Prep ingredients (chopping, marinating)
- ✓ Ensure cleanliness & hygiene

📌 Lunch & Evening Shift (12 PM – 9 PM)

- ✓ Follow the First In, First Out (FIFO) method for ingredients
- ✓ Track food inventory and update stock
- ✓ Coordinate with waiters for faster service

📌 Closing Shift (9 PM – 12 AM)

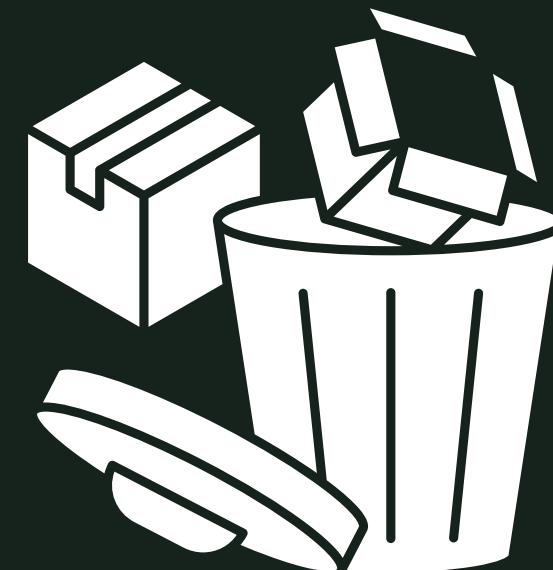
- ✓ Deep cleaning of kitchen and equipment
- ✓ Store leftover food properly
- ✓ Turn off gas, electrical appliances



Step 4: Food Waste Management & Cost Control

✓ Tips to Reduce Waste:

- ❖ Monitor portion sizes – Don't over-serve food
- ❖ Train staff to use ingredients efficiently
- ❖ Track & analyze food wastage daily
- ❖ Use surplus ingredients smartly – Example: Leftover bread for garlic toast



Step 5: Technology & POS Integration

Use technology to streamline kitchen operations:

- POS System (Billing & Order Management) – EZO, Petpooja, UrbanPiper, Posist
- Inventory Management Software – Reduces raw material waste
- Online Order Integration – Zomato, Swiggy, Magicpin
- Digital Display Screens – For kitchen order tracking

🚀 Final Summary

- ✓ Plan a functional kitchen layout for smooth workflow
- ✓ Invest ₹3–10 lakh in essential kitchen equipment
- ✓ Hire skilled kitchen staff for efficient operations
- ✓ Follow a strict workflow for quality and hygiene
- ✓ Reduce food wastage to maximize profits
- ✓ Get necessary licenses for legal operation
- ✓ Use POS & tech systems for automation

