

# **CULINARY OPERATIONS**

September 30, 2010

## **I. PROGRAM REQUIREMENTS**

Refer to the project-specific Schedule of Spaces for student stations, square footage, and for any requirements that may differ from the prototype requirements listed below:

- 1 Laboratory
- 1 Multi-Purpose Classroom
- 1 Material Storage Room

## **II. PROGRAM FURNITURE AND EQUIPMENT**

Refer to the Furniture and Equipment List for Owner-provided furniture and equipment.

## **III. SPECIAL CONSIDERATIONS**

### **1. Heating/Ventilation/Air Conditioning**

Provide a dual air forced ventilating hood with an automatic fire extinguishing system above the cooking equipment. The hood is to extend at least 4" beyond the face of the equipment.

Provide exhaust for the Owner-provided clothes dryer in the Material Storage Room.

### **2. Acoustical**

Standard, in accordance with the General Design Requirements section.

### **3. Floor**

Provide non-skid epoxy flooring in the Laboratory, sloped to floor drains.

Provide standard flooring elsewhere, in accordance with the General Design Requirements section.

### **4. Walls**

Provide glazed ceramic tile or stainless steel plates on the walls where the heated equipment is located.

### **5. Ceiling**

Provide a suspended acoustical system with a washable finish in the Laboratory.

### **6. Lighting**

Standard, in accordance with the General Design Requirements section.

### **7. Windows**

Provide an observation window, 36" wide x 48" high, from the Multi-Purpose Classroom into the Laboratory.

**8. Doors**

Provide two (2) swinging doors, one "in" door and one "out" door, between the Multi-Purpose Classroom and the Laboratory.

**9. Water**

General

Provide water supply and drainage as required for all equipment, both Owner and Contractor-provided.

Provide hot and cold water at all sinks and lavatories.

Drainage for all sinks and cooking equipment shall be through an outside grease trap.

Provide floor drains with catch baskets and stainless steel grates, and hose bibbs to facilitate general cleaning.

Locate floor drains so that traffic and/or operations are not hindered.

Laboratory

Provide water supply for owner-provided beverage station.

Provide a trough-type floor drain with grate, 18" x 24" x 8" deep, located at the braising pan.

Provide one (1) pre-rinse unit near the dishwasher, with a spray arm and garbage disposal.

Provide one (1) three-compartment stainless steel pot sink with spray arm, faucet, and garbage disposal.

Provide one (1) double stainless steel sink with a garbage disposal.

Provide three (3) wall-mounted hand wash sinks, dispersed among the work areas, in accordance with SDHC plumbing standard.

Material Storage Room

Provide an 80 gallon water heater, rapid recovery type, to serve the Culinary Arts Laboratory only.

Provide water supply and drainage for the owner-provided washing machine.

Provide one (1) mop sink.

**10. Communications**

Provide a clock, speaker and intercom handset in the Laboratory and Multi-Purpose Classroom.

Provide six (6) data outlets with adjacent power outlets in the Laboratory, in accordance with the General Design Requirements section and SDHC standards.

Provide two (2) data outlets with adjacent power outlets in the Multi-Purpose Classroom, in accordance with the General Design Requirements section and SDHC standards.

Provide a TV bracket with DVD/VCR bracket, CCTV jack, and adjacent power outlet in the Multi-Purpose Classroom, in accordance with SDHC standards.

**11. Electrical**

Laboratory

Provide two (2) duplex outlets mounted in a 4" square x 36" high stainless steel tube, located at each end of the hood for use with Owner-provided mobile equipment.

Provide a master disconnect switch for all cooking (not refrigerated) equipment, located near the main door.

Provide duplex outlets above all countertops and above worktables which are located at walls. Outlets are not to be provided in the backsplashes of the worktables.

Provide duplex outlets, turned horizontal and mounted at 4" above the floor to the top, located at each end of each freestanding worktable.

Provide power for the owner-provided clothes dryer.

**11. Electrical (continued)**

Multi-Purpose Classroom

Provide two (2) 220V outlets for future portable food serving units.

**12. Gas and Air**

Not Applicable

**13. Safety**

Provide a bracket-mounted fire extinguisher, located near the cooking equipment.

**14. Fencing**

Not applicable.

**15. Service Drives**

Not applicable

**16. Parking**

Not Applicable

**17. Contractor-Provided Equipment and Casework**

General Note

All cooking equipment is to be natural gas, if available. Electric equipment is to be used if natural gas is not available.

Laboratory

Provide one (1) stainless steel work table, to include the double sink, 3/4 hp garbage disposal with safety switch, and one (1) 3-tier drawer unit.

Provide one (1) dishwasher, commercial type, with rinse station, soiled and clean dish tables (min 36" each side), booster heater and 2 hp garbage disposal with safety switch.

Provide one (1) tilting braising pan with support stand and filler.

Provide (1) double convection oven.

Provide (1) 60" wide commercial range, with six (6) burners, two (2) ovens, grill and broiler.

Provide (1) 44" wide steam table with sneeze guard and drain, and three (3) hot food wells.

Provide (1) 58" wide cold serving unit with sneeze guard and drain.

Provide (1) 24" wide charbroiler with stand.

Provide (1) 450 lb. icemaker with bin, commercial type.

Multi-Purpose Classroom

Provide one (1) storage cabinet, 48" wide x 24" deep x 84" high, with eight (8) 6" deep drawers on the bottom and a lockable cabinet with three (3) adjustable shelves on top.

Provide two (2) general storage cabinets, in accordance with SDHC standards.

**18. Contractor-Provided Instructional Aids**

Multi-Purpose Classroom

Provide a 12' wide x 4' high markerboard with a 4' wide x 4' high tackboard on one (1) side, bottom to be mounted 36" above the floor.

Provide a wall-mounted audio-visual projection screen, approximately 70" x 70", centered over the markerboard.

**19. Other Considerations**

The Laboratory is to be located on the ground level.

Provide aisles between all equipment, minimum of 3'-6" wide, to allow for dish truck passage.

The layout of the Laboratory must provide the Instructor with a clear view of all areas.

# SPACE RELATIONSHIPS

