

HOLY CROSS KITCHEN REQUIREMENTS

July 9, 2008

KITCHEN PLANNING TEAM:

Debbie Hiatt debbieh@bcsrinc.com

Melinda Holmes holmesb@msn.com

Tina Paul wkpaul@comcast.net

Pam Stanton-Wyman pamstwy@juno.com

PURPOSE:

As part of the Holy Cross remodel, create a multi-purpose food preparation area to support and enhance Holy Cross fellowship, education, including Best Beginnings, and ministry functions. The Holy Cross Needs Assessment survey showed that an improved kitchen was one of the most popular priorities for the majority of the respondents.

For this phase, the Kitchen committee was given the area encompassing the current kitchen and restrooms, approximately 11' x 27'. The Kitchen Committee has determined that the best use of this size will allow for increased counter space/preparation surfaces, rapid dishwashing, (re)heating of food, and onsite preparation of simply prepared foods such as salads, spaghetti, cookies, pancakes. To easily comply with Health Department requirements, the committee assumed that there would be no onsite cooking of potentially dangerous foods such as raw chicken. The kitchen should easily accommodate catered and pre-prepared foods.

The kitchen should also be convenient and support daily use for Best Beginnings, church staff, and small groups. This will be accomplished with a simple coffee making station (probably the same system we have now), microwave oven and refrigeration. Since many different groups will use the kitchen, we have decided that easy-to-use appliances and open and/or labeled storage will best serve us. We are recommending residential appliances (with a couple of exceptions) as they are easy-to-use, are cost-effective, use less energy and less extensive venting requirements.

REQUIREMENTS

ASSUMPTIONS

The kitchen should accommodate 10-12 people, rotating in and out for various preparation, serving, and clean-up duties. The largest events (such as Mardi Gras, Seder, Junior Youth Conference (JYC)) would serve 150-175 people depending on seating space available.

In order to facilitate movement within the kitchen, we are proposing that the width of the kitchen be increased from 11' to 13' or more to accommodate a 24" wide movable island.

We have made these other assumptions in our planning:

<i>ITEM</i>	
Dimensions:	13' x 27' (approx)
Ceiling height:	min 9'
Natural Gas	Available
Electrical	Adequate for proposed appliances
Plumbing	Adequate for proposed kitchen

SCENARIOS:

The following are the types of functions that a kitchen would support:

- Coffee Hour: (up to 300)
- Ice Cream social: (150)
- Mardi Gras (4 large pots for spaghetti, 150)
- Seder Dinner (125)
- Dinner Auction (125)
- Wedding, funeral receptions, etc. (50 - 200)
- Community outreach/blood drive (10 - 15 at a time plus Holy Cross volunteers)

STORAGE (INSIDE)

We have identified the following items and storage areas in the kitchen. We believe a combination of drawers, cupboards and open shelving will maximize storage space, encourage organization, and keep costs in line.

<i>ITEM</i>	<i>LOCATION</i>
Plates, bowls, glasses, coffee cups	▪ (west wall, heavy duty pull-outs)
Flatware	▪ (west wall, drawers)
Coffee carafe storage	▪
Knife storage	▪
Large bowl, pots, baskets	▪ (open shelving)
Portable appliances	▪ (Appliance garage, SE corner)
Standup storage, cutting boards, trays	▪ (TBD)
Dedicated cupboard for Best Beginnings	▪ (TBD, lockable)
Undercounter space for garbage cans	▪ (dishwasher area and coffee area)

STORAGE (OUTSIDE OF KITCHEN)

Some items will need to be stored in an areas outside of the kitchen:

- Tables & chairs on rolling carts.
- To provide easily accessible space, locate bottom corner cupboard doors from outside.
- Table cloths (near tables), hanging on a rolling rack
- Serving cart(s)

PLUMBING

- Floor drain in dish area
- Water spigot behind cooktop (cold only ok) 24" from counter
- Plumb water to refrigerators for ice makers

GENERAL

- Sound proof walls so services will not be interrupted
- Flooring: functional: waterproof, skid resistant, non porous, easy to clean (TBD: Tile, vinyl, linoleum)
- At least one 36" door for handicap access
- Cupboard for daily workers
- Step stool: toe space or folding
- Drawers: need to be heavy-duty for plates and dishware
- Pull down or roll-down for pass-through (camouflaged from outside)

- Walls: at least 2 walls to be waterproof (tile, stainless, etc.)

ELECTRICAL

- Lots of electrical outlets!!! Lots of griddles
- Lighting: tbd (track vs. canned vs. fluorescent) should be energy efficient and will depend on ceiling height

APPLIANCES

We propose using residential refrigerators, cooktop, vent hoods and microwave. We feel that commercial dishwasher, oven and stainless steel islands/tables would give the best value and usability.

- 2 residential refrigerators (power reqs)
- Triple sanitary sinks (to accommodate large pots)
- Microwave
- 36 to 48" Residential cooktop (5-6) and hood
- 2 Convection (commercial oven) (power reqs 220) + venting
- Commercial dishwasher (90 second cycle)
- Small appliances:
- Cuisinart
- Mixer
- Industrial strength blender
- Roll carts

ATTACHMENTS

- Floor plan
- Elevations showing appliances & storage designations