

# Kitchen

## General principles

The kitchen will serve food and beverages for funeral dinners, receptions, and private parties from 20 to 200 people. The kitchen will contain a variety of appliances and equipment that enable food preparation, storage, cleaning, and service that meet the local codes to perform these activities.

## Activities that will take place in the kitchen

- Cooking and preparing food for funeral dinners, receptions, KC breakfasts, and other fundraisers.
- Dropping off food by caterers and parishioners for dinners, bazaars, and funerals.
- Serving food and beverages to people attending events in the parish hall.
- Cleaning up kitchen dishes and utensils.
- Storing food and staples; storing kitchen supplies, dishes, utensils, and related items.
- Recycling and disposing of waste in an area outside of the kitchen.

## Space requirements to support activities

- A large center island one side with drawers for storage and the other side space for storage carts for table service. The center of the counter will have an outlet line.
- A food prep sink area that is separate from the dish clean up area; the sink area will have a shallow sink and tall pot filler faucet.
- Serving space with a 18-20" deep serving counter, storage below, and a window accessible to the parish hall with an electric window.
- A partial wall to separate the kitchen and serving area (to control noise).
- A window for dish return during events.
- Separate serving islands (with cupboard storage below) that are movable and connectable.
- Stainless steel sinks; counters with long-wearing material.
- Large pantry inside the kitchen with larger, solid, deep shelves (metal free standing shelving not as desirable though easier clean).
- Many high voltage outlets on different circuits.
- A separate sink and small service counter and beverage preparation area outside the kitchen for meetings that don't require kitchen service.
- Lockable doors that are 36" or wider whenever possible.
- An outside catering door for arrival of food, loading, and unloading; this door will also be used by parishioners dropping off food for funeral dinners and other events.
- External garage space (with a drive-up door near the catering door) for garbage, recycling, grills, ladders, tools, and service equipment.