DESCRIPTION

*Design and Layout of Foodservice Facilities, Third Edition* offers an extensive reference manual for the entire foodservice development process—from the initial food concept through the steps of planning, financing, design, and construction, and on to the final inspection that occurs just prior to the opening of the establishment. Packed with valuable drawings, photographs, and charts, this essential nuts-and-bolts guide deals with feasibility, space analysis and programming, layout, equipment selections, and architecture and engineering.

ABOUT THE AUTHOR

John C. Birchfield, FFCSI, is founder of Birchfield Foodsystems (now Birchfield Jacobs Foodsystems Inc.), a foodservice and consulting design firm. He was an associate professor of hotel, restaurant, and institutional management at Michigan State University and is past president of the National Association of College and University Food Services (NACUFS) and Foodservice Consultants Society International. Mr. Birchfield has authored numerous articles and two other books on foodservice management, and has been a guest columnist for Food Management magazine.
NEW TO EDITION

• Updated and reorganized Foodservice Equipment chapter featuring new sections on cook-serve, cook-hold-serve, and cook/chill production methods; new equipment such as speed ovens, water filtration, and conveyors; and induction cooking and cook/chill technology

• New blueprints of foodservice facilities to illustrate concepts in the book have been added

• Revised appendices that include web references for additional information

• Expanded and updated glossary

• New pedagogical features incorporated throughout the text, including key terms, review questions, and questions for discussion

FEATURES

• Thoroughly covers planning, feasibility, and concept development - steps that are a prelude to a successful design project
• Provides a focused presentation of the roles and responsibilities of each member of the project team, designed to assist hospitality professionals in becoming effective participants

• Features discussion of the steps in the design sequence so that hospitality professionals know what to expect, and when, from their architects, engineers, and consultants

• Emphasizes programming and space analysis for each of the functional areas of a foodservice facility, from receiving through preparation to service and ware-washing

• Provides the latest information on designs as they relate to popular restaurant themes and facilities

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