

# School's commercial hospitality kitchens

The following are examples of **excellent** commercial kitchens in schools illustrating different configurations.



These kitchens provide Level 3 Hospitality Cookery students the NZQF Level 3 environment required:

- ▶ there is a high degree of realism intended to simulate a commercial workplace
- ▶ the candidate must be under realistic time pressures
- ▶ relevant commercial equipment to perform training and assessment is used
- ▶ realistic customer/staff ratios.

For assessment purposes guests are not required to be paying guests, however, in all assessments the 'guests' must be treated as paying guests.

Every school's hospitality training kitchen will be unique.

Designs will depend on:

- ▶ size of space
- ▶ student numbers – our guide:
  - ▶ 4 students max per oven/cooktop at L1
  - ▶ 3 students max per oven/cooktop at L2
  - ▶ 2 students max per oven/cooktop at L3
- ▶ timetabling (2-hour lessons for L3 Cookery practical classes)
- ▶ standards being offered (relates to teacher's skills and student career pathways)
- ▶ equipment installed
- ▶ budget.

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## School kitchen layout

### Kitchen hub



- ▶ Blue Seal 6 burner gas cook top and oven
- ▶ 2 x Turbofan Moffat convection ovens
- ▶ Blue Seal grill top
- ▶ Commercial grade SS bowls, pots, steamer



- ▶ Starline pass-through dishwasher
- ▶ Commercial dishwasher
- ▶ Serveware, frypans, oven trays
- ▶ KitchenAid Stand Cake Mixer

*Images kindly supplied by Nayland College, Nelson*

# Kitchen layouts

## Kitchen stations



- ▶ Work in pairs assigned a station
- ▶ Gas burner, cook tops and ovens
- ▶ Ducting over each (back to back) pair of cook top/ovens
- ▶ Each station contains:
  - ▶ large sink
  - ▶ colour-coded chopping boards
  - ▶ stainless steel pots, pans and bowls
  - ▶ measuring jugs, cups and spoons, sieves, graters, masher, scissors, wooden spoon, whisk, brushes.



*Images kindly supplied by Orewa College, Auckland*

## Kitchen stations



*Images kindly supplied by Rolleston College, Christchurch*

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## Centralised kitchen layout



*Image kindly supplied by Rutherford College*

- ▶ Cooktops and ovens in center
- ▶ One extraction system
- ▶ Sinks around outside of room
- ▶ Need uniform spaces for similar items to find them easier - utensils, serve ware, chopping boards, bowls, graters, measuring jugs ...