

coffee urns, milk urns, ice cream cabinets, heretofore referred to are placed behind the cafeteria rail. In addition to this, provision must be made for steam tables and cold pans for salads, etc. The smaller the relative capacity, of course, the oftener supplies must be replenished.

The floor plan of the kitchen for the U.S.S. Intrepid is divided into several functional zones:

- Top Section:** Includes a **LOW TEMPERATURE REFRIG** area, a **MEAT REFRIG**, a **VEGETABLE REFRIG**, and a **DRY REFRIG**. To the right is a large **STORE ROOM** with multiple **TABLES - 3 SHELVES OPEN**.
- Left Side:** Features a **WATER SINK**, a **TABLE**, a **BRAKE OVEN**, a **PLATE CASE**, and a **GRABBY** area with a **COFFEE MACHINE** and **COFFEE CUP**. Below these are **DRINKING WATER TAP**, **ICE CUP**, and **COFFEE CUP** stations.
- Center:** Contains a **VEGETABLE PREPARATION** area with a **TABLE**, a **POT WASH**, and a **POT WASHING** area. There are also several **TABLES** and **SEVERED OPEN** areas.
- Right Side:** Includes a **FISH PREPARATION** area with a **TABLE**, a **POT WASH**, and a **POT WASHING** area. There are also several **TABLES** and **SEVERED OPEN** areas.
- Bottom Section:** Features a **DIET KITCHEN** with a **TABLE**, a **DIETITIAN'S OFFICE**, and a **DISH WASHING** area. There are also several **TABLES** and **SEVERED OPEN** areas.

FIG. 3. KITCHEN FOR 500 BED HOSPITAL (FLOOR AREA 5727 SQ.FT.)

The requirements for steam tables are given hereinbefore under *Steam Tables*. Cold pans are about 24 in. wide and various lengths, and are refrigerated by ice or coils. Probably 4 ft. long would be the minimum length cold pan that should be installed.

A small sink should be provided behind the cafeteria rail and convenient to it.

Fig. 3 shows a kitchen for a 500 bed hospital.

Fig. 4 shows a kitchen for a 500 room hotel.

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CAFETERIA RESTAURANT SERVICE

Cafeteria restaurant service, by which persons serve themselves, is frequently provided in institutions and elsewhere. In such cases the

If gas is not available it may be advisable to use electric baking and pastry ovens. Ovens fired by coal or wood are often used but are not satisfactory. In general electric cooking is expensive, but of all cooking equipment the bake oven and pastry ovens are the pieces which are best adapted to electric heating.

In addition to the ovens, a properly equipped bakery should contain the following:

One bakery combination consisting of flour hopper, sifter, elevator, tempering tank and dough and cake mixer; having a capacity of $\frac{1}{2}$ bbl. per 100 persons; one steam or gas heated proofing box having a capacity of 12 sq. ft. of shelf per 100 persons; a dough trough from 4 ft. to 10 ft. long with table over; a pair of 400 lb. platform scales; a baker's stove, baker's table, pan racks, bread storage cabinet and a baker's sink.