

Facilities Layout and Design (RSTO 1306)

Credit: 3 semester credit hours (3 hours lecture, 0 hours lab)

Prerequisite/Co-requisite: None



Course Description

Overview of the planning, development and feasibility aspects of building or renovating a food service facility. Application of principles of work and flow analysis, spatial relationships, and equipment selection as they relate to overall layout and design

Required Textbook and Materials

Design and Layout of Foodservice Facilities, 3rd Edition

John C. Birchfield, Annapolis, Maryland

ISBN 978-0-471-69963-7

Course Objectives (with applicable SCANS skills after each)

Upon completion of this course, the student will be able to:

- Explain the elements of design and layout in the hospitality industry (SCANS: C5.4, C7.4, F6.4)
- Discuss the proper placement of equipment, and the type of equipment needed. (SCANS: F6.4, F12.4)
- Discuss the role of all of the parties in the building of a restaurant. (SCANS: C5.4, C7.4, F6.4)

SCANS Skills and Competencies

Beginning in the late 1980's, the U.S. Department of Labor Secretary's Commission on Achieving Necessary Skills (SCANS) conducted extensive research and interviews with business owners, union leaders, supervisors, and laborers in a wide variety of work settings to determine what knowledge workers needed in order to perform well on a job. In 1991 the Commission announced its findings in *What Work Requires in Schools*. In its research, the Commission determined that "workplace know-how" consists of two elements: foundation skills and workplace competencies. The three-part foundation skills and five-part workplace competencies are further defined in the SCANS attachment.

Course Outline:

- A. Preliminary Planning
 - 1. Scope of a project
 - 2. Concept Development.
 - 3. Site Selection.
- B. Foodservice Design
 - 1. Project Team
- C. Principles of Design
 - 1. Impact of Design on Efficiency and Safety.
 - 2. Human Engineering
- D. Space Analysis
- E. Equipment Layout
 - 1. Effective Layout
 - 2. Hot Food Prep
- F. Foodservice Equipment
 - 1. Receiving and Storage.
 - 2. Equipment Construction Material
- G. Engineering and Architecture

Grade Scale

90 – 100	A
80 – 89	B
70 – 79	C
60 – 69	D
0 – 59	F

Final grades will be calculated according to the following criteria:

- | | |
|----------------------|-----|
| 1. (3) Unit Tests | 30% |
| 2. Final Exam | 20% |
| 3. Special Functions | 25% |
| 4. Course Projects | 25% |

Course Requirements

- 1. Be able to discuss the foundations of layout and design of the Hospitality industry.

2. Be able discuss the dimensions and types of equipment for the food and beverage services.
3. Be able to discuss the planning, executing, and final phases in the construction of a restaurant.

Course Policies

1. No food, drinks, or use of tobacco products in class.
2. Beepers, telephones, headphones, and any other electronic devices must be turned off while in class.
3. Do not bring children to class.
4. No late assignments will be accepted.
5. Tests. Students that miss a test are not allowed to make up the test. Students that miss a test will receive a grade of '0'.
6. Attendance Policy. Two absences are allowed. If a student is tardy to class or departs early three (3) times, it will be equal to one (1) absence. Each absence beyond two absences will result in a 5 point deduction from your final grade.
7. If you wish to drop a course, the student is responsible for initiating and completing the drop process. If you stop coming to class and fail to drop the course, you will earn an 'F' in the course.
8. As instructor I maintain the right to maintain and govern my class
9. A student should not miss **the lab classes, they are mandatory so no absences will be tolerated unless prior notice is approved and an alternate lab is arranged.**
10. If you are more than 45 minutes late for a 2 ½ hour class period you will be counted absent.
11. Class participation is encouraged, but disruptive talking is not. You will be warned once and if you persist you will be asked to leave for the remainder of the class. If you continue to disrupt the class in following classes you will be expelled from class and not allowed to return.
12. Office hours are posted on my office door or by Appointment.
13. Assignments are due on the date specified. If they are not turned in on time I reserve the right not to grade or remove 10 points per class day.
14. The instructor has the right to assign seats or change seats at any time during the semester. The instructor also has the right to add other policies that may be appropriate as needed.
15. Other assignments may be added to your assignments as they come up.

Disabilities Statement

The Americans with Disabilities Act of 1992 and Section 504 of the Rehabilitation Act of 1973 are federal anti-discrimination statutes that provide comprehensive civil rights for persons with disabilities. Among other things, these statutes require that all students with documented disabilities be guaranteed a learning environment that provides for reasonable accommodations for their disabilities. If you believe you have a disability requiring an accommodation, please contact the Special Populations Coordinator at (409) 880-1737 or visit the office in Student Services, Cecil Beeson Building.

Course Schedule

Week		Reference	Topic(s)
1			Introduction and Course Overview
2		pp. 1-27	Preliminary Planning
			Concept Development; Market and Financial Feasibility
3		pp. 29-60	The Project Team, Foodservice Design, The Design sequence.
			Test: Chapters 1 and 2
4		pp. 61-81	Principles of Design
5		pp. 83-117	Space Analysis I: Receiving, Storage, Offices, Pre-Preparation
			Space Analysis II: Final Preparation, Bakery, Service
			Space Analysis III: Dining, Bar, Ware Washing
			Test: Chapters 3 and 4
6		pp. 119-146	Equipment Layout : Access, Sanitation, Physical Characteristics, Mounting Equipment
7		pp. 147-160	Foodservice Equipment, Part 1: Functional Areas, Construction Material, Specifications.
8		pp. 161-251	Equipment Selection, Project Budgeting, Production/Cooking
			Fabricated Equipment, Specifications
			Test: Chapters 5 and 6
9			Manufactured Equipment: Receiving, Storage, & Pre-Preparation

Facility Layout and Design
Course Syllabi
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10			Manufactured Equipment: Final Preparation, Service, and Ware Washing
11			Foodservice Engineering: Water, Steam, Electricity, Ventilation; Systems
12		pp. 253-286	Foodservice Architecture
13			Student Project Presentations
14			Student Project Presentations
15			Final Examination

Contact Information:

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