

## CULINARY ARTS SUITE

### SPACE DESCRIPTION

The Culinary Arts Suite is a group of labs designed for teaching a wide variety of courses in hospitality and commercial kitchen operations and production. Instructional formats include lecture, skills training, and hands-on, real-life interactions with the public in preparation for jobs in the hospitality sector. Every Culinary Arts program has fundamental space requirements including a **Culinary Lab, Baking Lab, support spaces, and Receiving** with exterior access. Additional spaces may include a **Teaching Café** and a **Culinary Classroom**. Depending on campus programming, additional space and outdoor facilities may be included. Utilities are critical. Supplemental service for electrical, gas, plumbing, HVAC and other utilities are required based on the program needs.

The layout shown is illustrative of basic concepts and spatial planning for multiple cohorts of 16 students. The layout outlines general needs and should be adjusted according to each campus' specific requirements. Program use, desired equipment, and infrastructure must be reviewed in detail at the beginning of the project. A kitchen consultant may be included on the design team to assist in planning new construction and large renovation projects. As equipment quickly evolves and advances with technology, so too, must the space it occupies. The Labs and utilities shall be planned with flexibility in mind.

Culinary Arts Labs must follow the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC) to comply with accreditation standards. Careful planning of these spaces must also follow ADA, the Indiana Health Code, the Indiana Fire Code, and all other applicable codes.

Some campuses need a liquor license for procurement of program-required ingredients. When alcohol is used in a program, consult local jurisdiction for requirements and regulations. Any alcohol must be secured within a double-locked system.

### SUCCESS FACTORS

**Food Safety:** Food safety and sanitation are fundamental to the Culinary program. Every reasonable effort and code requirement must be met in order to make this a safe and sanitary space. This shall include space planning to separate clean and used equipment to eliminate cross-contamination. Other efforts include meeting code requirements for the number and distribution of handwash sinks, as well as providing stainless steel and other easily sanitized finishes, materials, and equipment.

**Safety:** Due to the potential hazards of this work, Culinary Labs must be designed with safety as a top priority. The Labs must be outfitted with fire protection systems and safety equipment, such as fire extinguishers, and must comply with all relevant safety regulations, standards, and codes. Walkways through the space should be clearly delineated, and equipment should be properly located to prevent harm.

**Storage:** Ample storage is required for ingredients, supplies, and equipment. A combination of dedicated storage rooms, walk-in coolers and freezers, and integrated storage solutions shall be provided.

**HVAC:** Due to activities in the space, Culinary Arts labs naturally produce heavy HVAC loads. Supplemental service is required including kitchen exhaust hoods with makeup air and adequate independent ventilation and cooling.

**Experiential:** Students in the Culinary Arts program are engaged in hands-on learning to acquire needed skills for a career in hospitality and food service and production. They require all the necessary resources, appliances, and equipment that would be found in real-life situations.

## GENERAL

All perimeter walls shall extend full height to deck.

## ADJACENCIES

Space is required for the following: **Culinary Lab, Baking Lab, Candies Lab, (2) Dish Wash rooms, Receiving,** various storage rooms, **Restrooms,** and **Lockers.** If needed by the program, additional space may be included for a **Culinary Classroom,** and **Teaching Café** with dedicated **Kitchen** and **storage.**

Culinary Arts Labs shall be located within close proximity to faculty offices.

## ACOUSTIC

Culinary Arts Labs are naturally very loud spaces due to the activities in the space. Where Culinary labs border acoustically sensitive spaces, perimeter walls should have a minimum STC rating of 50.

Follow the recommended methodologies and best practices for mechanical system noise control in ANSI Standard S12.60; the 2015 ASHRAE Handbook-- HVAC Applications, Chapter 48, Noise and Vibration Control (with errata); and AHRI Standard 885–2008.

## MECHANICAL

HVAC system to be coordinated with kitchen exhaust systems and the equipment in the specific lab. Provide adequate ventilation and coordinate with the exhaust system.

Verify specifications and requirements with the program. Provide all utilities as required for equipment and for future flexibility.

Provide the following:

- Natural gas service with emergency shut off
- Independent heating and cooling for adequate service. Provide temperature and humidity controls.
- Kitchen exhaust hoods with makeup air.
- Janitor closet enclosures with water supply, floor drain and exhaust.
- Handwash sinks, 3-compartment sinks, and utility sinks.
- Floor drains per equipment and local code.
- Grease trap per local code.
- Undercounter and freestanding dishwashers
- Walk-in Cooler and Freezer
- Restrooms with ADA-compliant plumbing fixtures

## ELECTRICAL & DATA

High voltage service is required. Provide flexibility for 120/208V 3-Phase and 480/277V 3-Phase, standard. Emergency shut off switches are required.

Verify required voltages with planned and future equipment. Some equipment may be replaced in the future and switch from gas to electric or electric to gas. Consult the program for the requirements of planned future flexibility.

In the Culinary Classroom, provide:

- Place wall outlets at no more than 6' intervals or as necessary to allow for 30% coverage. When laptops are a requirement for learning, special consideration is necessary. Coordinate with data requirements.
- Provide power and data for standard Learn Anywhere technology package:
  - o 2 (+/-) 75" touchscreen TVs on the front teaching wall
  - o 1 (+/-) 75" smart TV and camera on the rear wall for virtual classes
  - o Instructor station with PC
  - o Audio/ sound system to include instructor microphone, soundbars and wireless connection to student headsets as needed.
- ALTERNATE: Provide power and data in ceiling for 2 projectors at the front wall, in lieu of touchscreen TVs.

In Culinary and Baking Labs, provide:

- Power and data for TV screens or ceiling-mounted projectors with retractable screens
- Power and data for Instructor's station/ technology cart on casters
- Power and data for IT-enabled kitchen equipment
- Audio/ sound system to include cameras, instructor microphone, soundbars and wireless connection to student headsets as needed.

Provide power and data at 6' intervals along perimeter walls at locations which may be used for desktop computer workstations and/or lab equipment.

## LIGHTING

Verify requirements with the program.

- In the Classrooms:
  - o Provide LED lighting system with appreciable indirect component and good diffusion for maximum visibility from all directions.
  - o Provide controls for zoning and dimming. Front row shall be switched separately with three preset dimmable levels: low, medium, high. Provide a dimmer switch at the Instructors Station.
  - o Provide low-brightness luminaires with high visual comfort probability (VCP) in all viewing directions. Average 40fc at 30" A.F.F. Min CRI 80.
- In the Lab Kitchen spaces:
  - o Provide sealed LED lighting fixtures that are in compliance with sanitation and safety regulations.
- Lighting watts per square foot and controls shall meet the latest requirements of ASHRE 90.1
- Provide task lighting as needed.

## TECHNOLOGY

Verify equipment specifications and requirements with the program.

- Provide Wireless capability throughout the suite.
- Coordinate equipment for Learn Anywhere technology package, per Ivy Tech specification.
- Provide data outlets at same interval as power.
- Provide A/V system per program specification.
- PSEP cameras are required at high security locations.
- Provide card reader/ key fob at entry doors.
- Provide telephone service.

## ACCESSORIES, EQUIPMENT AND FURNITURE

Verify requirements with the program.

See equipment and small wares lists for sample requirements. A kitchen consultant may be commissioned to assist in planning.

Provide Student Lockers for (2) cohorts of (16) students. Double-tier, extra wide lockers are preferred with electronic locks. Lockers shall be located near the Restrooms.

## FINISHES

### Ceilings:

Recommended Height for Labs and Kitchens: 10', minimum.

Recommended Height for Classroom space: 9' to 10', with special consideration to acoustics when greater than 10'.

Provide washable Acoustic Tile Ceiling. Ceilings shall have an NRC of .70 to .85.

In renovations, classrooms without full height perimeter walls shall have ceilings with high CAC (Ceiling Attenuation Class) values.

### Floors:

Hard flooring is preferred throughout the suite; however, carpet tile may be preferred at the classroom for acoustic properties.

In Labs and Kitchens, hard flooring is required with integral base preferred. Consider polished or sealed concrete slab with slip-resistant finish.

### Walls:

Epoxy paint typical throughout.

### Countertops:

Stainless steel countertops throughout Kitchens and Labs.

## DOORS AND WINDOWS

Classroom doors shall be minimum STC 30 with 6" x 30" Window Lite preferred for most offices, classrooms and labs.

Provide locked entry doors. Key fob access preferred.

Provide half-lite swinging doors for access to Labs and Kitchens. Consider interior glazing for views into labs and kitchens.

## CULINARY LAB

### SPACE DESCRIPTION

The Culinary Lab is a multipurpose kitchen designed to mimic a commercial kitchen, where a cohort of 16 students learns basic cooking skills and competencies. This space is arranged in 2 large pods, each with (4) Cooking Stations and creating separate lines for cooking. Each pod shall be equipped with a large exhaust hood. Basic cooking equipment shall include ranges with stove over oven, undercounter refrigerators, and sinks. Opposite the Cooking Stations, stainless steel Prep Stations provide counter space and storage for supplies.

Because equipment requirements vary, utilities must be planned for flexibility. For easiest future modifications, a utility stub wall shall be provided at each pod between back-to-back stations and shall distribute all necessary utilities including gas, water, high voltage power, and data.

An instructor's station shall be located at one end of the center Prep Stations. Teaching displays shall be in the ceiling, either mounted TV screens or projectors with retractable screens. Additional sinks, equipment, appliances, and storage line the perimeter walls. Moveable equipment and carts on rollers are standard.

Adjacent spaces include a **Dish Wash** room, **Receiving**, and storage.

### ACCESSORIES, EQUIPMENT AND FURNITURE

Verify equipment needs with the program before starting design. See equipment and small wares lists for sample requirements.

## BAKING LAB

### SPACE DESCRIPTION

The Baking Lab is designed to mimic a commercial baking kitchen, where a cohort of 16 students learns basic skills and competencies. This space is arranged in 4 pods, each with (2) Baking Stations. Each Baking Station shall be equipped with an oven, cooktop, floor and countertop mixers, and under-counter storage. Because equipment requirements vary, utilities must be planned for flexibility.

An instructor's station shall be located at one end of the Baking Lab. Teaching displays shall be in the ceiling, either mounted TV screens or projectors with retractable screens. Additional sinks, equipment, appliances, and storage line the perimeter walls. Moveable equipment and carts on rollers are standard.

Adjacent spaces include a **Candies Lab**, a **Dish Wash** room, **Receiving**, and **Storage**.

### ACCESSORIES, EQUIPMENT AND FURNITURE

Verify equipment needs with the program before starting design. See equipment and small wares lists for sample requirements.

## CANDIES LAB

### SPACE DESCRIPTION

The Candies Lab is a small lab adjoining the Baking Lab, where focused groups of students train in pastry decoration and candy making. Due to the high sensitivity of these products, temperature and humidity control are crucial. Provide independent HVAC with humidity controls.

Provide stainless steel countertops, storage, and double sink. Provide overhead exhaust.

## DISH WASH

### SPACE DESCRIPTION

Adjoining a Culinary Arts Lab, a Dish Wash room provides a dedicated place for cleaning soiled equipment and supplies. Provide a handwash sink and a 3-compartment dishwashing sink with stainless steel counters. Provide a janitor sink enclosure with floor sink and overhead exhaust. Provide floor drains as required by equipment. Provide tall cabinets for storage.

## RECEIVING

### SPACE DESCRIPTION

The Receiving room is a required space where supplies are brought in, stored, and distributed to the Labs. A Dry Storage room and walk-in Coolers and Freezers are also required. Verify size and storage requirements with the program.

Provide a small Laundry room with cabinets and shelving for storing linens and a dedicated room for Cleaning Supplies Storage.

Exterior access is required. A loading dock with overhead door is preferred.

Doors shall have key fob access control, typical.

At the exterior door/ loading dock, provide intercom or doorbell for deliveries.

Provide PSEP cameras throughout the space.

### ACCESSORIES, EQUIPMENT AND FURNITURE

Verify with the program. Provide lockable cabinets for sensitive materials. Provide stainless steel carts on rollers.

## TEACHING CAFE

### SPACE DESCRIPTION

The Teaching Café is a full-service teaching and learning Kitchen and Café for public dining, operated by students and under direction of a faculty member. Here, students practice preparation, cooking, and hospitality skills in supervised sessions throughout the day.

Teaching Cafés are most successful when located near a main entrance or in a high visibility location for the public engagement. As a public space, the Teaching Café must be fully accessible per ADA.

A Storage room shall provide a secure place for linens, uniforms, and other supplies. Provide lockset door hardware and/or lockable cabinets in the room.

Provide power and data for Point-of-Sale system.

## ACCESSORIES, EQUIPMENT AND FURNITURE

Verify equipment needs with the program before starting design. See equipment and small wares lists for sample requirements.

Teaching Cafés require a Point-of-Sale system.

Provide trash and recycling center.

An Outdoor dining area may be included per program. Provide ADA access to Outdoor areas.

## OUTDOOR FACILITIES

### SPACE DESCRIPTION

Some programs may provide Outdoor Facilities for gardening, training, and/or food truck sales. These spaces shall be planned on a project by project basis.

Provide PSEP cameras for complete coverage of outdoor area and entry doors.

Provide fencing for gardens and other features as required by program.

ADA access to Outdoor Facilities is required.