



Commercial Kitchen Design Course: Layout, Equipment, Ventilation and Hygiene Flow

24 – 28 May 2027

London - Central London four-star



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Ref: 1915_28670 **Date:** 24 – 28 May 2027 **Location:** London - Central London four-star **Fees:** 23000 SAR

Introduction:

Commercial kitchen design for layout, equipment, ventilation and hygiene flow is a 5-day course for teams who develop, plan and fit out hotel, hospital, catering and restaurant kitchens, and who leave with a Kitchen Design Brief and Layout Package for a case facility. Kitchens drawn without a mapped food flow, an agreed equipment schedule or early hood, grease and utility loads end in cross-contamination risks, costly redesign and late changes on site. Nominees already manage food projects or fit-outs and learn through case studies on real plans and schedules. CoreConcept Training Center delivers this commercial kitchen design course.

Course Objectives:

- Prepare an operational brief that converts menu, meal counts and production method into kitchen area and capacity requirements
- Zone a kitchen around HACCP hazard analysis and one-way flow so that raw, cooked, clean and dirty routes do not cross
- Select cooking, refrigeration and warewashing equipment and issue an equipment schedule with loads and connection points
- Specify canopy hoods, make-up air, grease ducts and grease interceptors with cleaning access designed in
- Coordinate gas, electrical, water and drainage requirements with architects and MEP engineers during fit-out
- Produce a Kitchen Design Brief and Layout Package for a case hotel, hospital or central production kitchen

Target Audience:

- Development and project teams responsible for new hotel, hospital and restaurant kitchens
 - Food and beverage project units responsible for kitchen refits and outlet openings
 - Kitchen planning and foodservice consulting teams responsible for layouts and equipment specifications
 - Fit-out and interior teams responsible for coordinating kitchen works with services trades
 - Catering contractor and central production units responsible for production kitchen capacity
 - Food safety units responsible for reviewing kitchen designs before approval
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Course Outline:

Day 1: Foodservice Facility Types, Design Brief and Capacity Baseline

- Foodservice Facility Typology From Restaurant Line to Central Production
- Operational Brief Covering Menu, Meal Counts and Service Style
- Production Method Choice Between Cook-Serve and Cook-Chill
- Space Allocation Ratios for Kitchen, Stores and Back of House
- Existing Kitchen Condition and Bottleneck Survey Checklist

Day 2: HACCP-Led Zoning and One-Way Food Flow

- HACCP Hazard Analysis Applied to Kitchen Zone Planning
- Critical Control Points Mapped to Cooking, Chilling and Holding Areas
- One-Way Flow Diagram From Receiving to Dispatch
- Raw and Cooked Segregation With Colour-Coded Preparation Zones
- GMP and ISO 22000 Prerequisite Programmes in Layout Decisions

Day 3: Equipment Selection, Schedules and Kitchen Layout Drawings

- Cooking Line Configuration in Island, Wall and Galley Arrangements
- Refrigeration Planning for Walk-In Coldrooms and Blast Chillers
- Warewashing Area Sizing With Dish and Pot Wash Flows
- Equipment Schedule With Item Numbers, Loads and Connections
- Clearance, Aisle Width and Ergonomic Work Triangle Checks

Day 4: Ventilation, Grease Management, Utilities and Fit-Out Risks

- Canopy Hood Capture and Grease Filter Selection Over Cooking Lines
- Make-Up Air Balance and Combustion Air for Fired Appliances
- Grease Duct Routing With Cleaning Access and Fire Separation
- Grease Trap and Interceptor Sizing Under ASME A112.14.3
- Gas, Electrical, Water and Floor Drainage Load Coordination

Day 5: Case Study Producing the Kitchen Design Brief and Layout Package

- Case Hospital or Hotel Kitchen Flow Diagram Review
 - Zoning and Equipment Schedule Revision for the Case Facility
 - MEP Coordination Matrix With Architect and Services Engineers
 - Fit-Out Snag and Commissioning Checklist for Kitchen Handover
 - Kitchen Design Brief and Layout Package Completion
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Skills You Will Gain:

- Foodservice Brief Writing
- HACCP-Based Zoning
- Food Flow Mapping
- Equipment Scheduling
- Kitchen Ventilation Specification
- Grease Interceptor Sizing
- MEP Services Coordination
- Layout Drawing Review

Why Attend This Course:

- Deliver a Kitchen Design Brief and Layout Package to the project director and the operator's food and beverage lead for sign-off
- Decide between cook-serve and cook-chill production and size stores, cooking and warewashing areas to match
- Avoid redesign, failed hygiene inspections and late services changes caused by kitchens drawn before flow and loads are fixed
- Share a common equipment schedule format and flow diagram with architects, engineers and kitchen suppliers

Conclusion:

Back at work, the participant hands the Kitchen Design Brief and Layout Package to the project director, the operator's food and beverage lead and the design consultants. They use it to approve the zoning plan, freeze the equipment schedule and release ventilation, grease and utility loads to the services engineers before tender drawings are issued. After the kitchen opens, the project team should check actual food flows, hood performance, interceptor pump-out intervals and staff movement against the brief and record lessons for the next facility.

Frequently Asked Questions FAQ:

What should participants know before the commercial kitchen design course?

Participants should already manage food projects, kitchen refits or fit-out works and be able to read floor plans. No drawing software skills are needed. Bringing a current kitchen plan, menu or equipment list helps them apply the case study to their own facility.

How does commercial kitchen design differ from a food and beverage management course?

Commercial kitchen design fixes the space, equipment, ventilation and services before a kitchen is built or refitted. Food and beverage management courses run an open outlet through recipe costing, stores control, menus and staffing, so they start where this course ends.

Why does commercial kitchen design start with food flow rather than equipment?

Food flow decides where each zone sits, so equipment placed first often forces raw and cooked routes to cross. Mapping receiving, storage, preparation, cooking, dispatch, warewashing and waste first lets the layout support HACCP controls and keeps redesign out of the build stage.

What do participants take back from the commercial kitchen design course?

Participants take back a Kitchen Design Brief and Layout Package with a flow diagram, zoning plan, equipment schedule, ventilation and grease specification and a services coordination matrix they can adapt to their own hotel, hospital or catering kitchen.