





# The restaurant can be identified.

- •Production facilities
  - Hot shop
  - •Cold shop
  - Pantry
  - •sink
- •Commercial space
  - Dining room
  - •lobby
- •Residential and office
  - Laundry
  - •checkroom



#### Introduction



- Catering business, including restaurants and a complex type, combining the functions of production and service enterprise. Therefore, in its functional planning structure (in domestic units) traditionally are two main categories of rooms: rooms for visitors (lobbies, dining rooms, lounges, etc.), the presence of which is due to servicing a large contingent of visitors; premises directly related to food preparation: production halls and rooms, storage, administrative and technical household.
- In this regard, these fundamentally different in function space groups are presented in designing and equipping them accordingly fundamentally different requirements.

## Hot shop

An exception may be billet shops: vegetable, meat, fish, and sweet ptitsegolevoy working on the basis of raw materials that can be placed in an isolated functional area, also does not allow crossing ludo and cargo. Location of production plants, usually provided in separate rooms. In enterprises over 50 seats when placed in the same room with various shops temperature regime applied technological equipment ( with local exhausts, cooling surfaces, etc.),

Accommodation facilities in the building structure must provide the processing sequence of products and manufacturing of products with a minimum length of functional relations and absence of intersection of technology and traffic.

providing a field of processing and

preparation of food given

temperature.



This place dishes that not independent thermal processing. For example: cold snacks, lettuces, fruits, ice-cream, dessert.





# **Pantry**

Furnace stoves for coal, peat or wood are located in a separate room, which has a separate entrance.

Device chimney stoves must be performed in accordance with the fire protection requirements for chimneys stoves.

Cylinders with flammable gases (used for singeing birds) have indoor buildings are not allowed.

Reception facilities (bootable) and food storage (storage cooled and uncooled) must be designed to function as a single block area, having direct contact with freight elevators and communicate with other production facilities through the corridors.





### Sink

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Washing dining, kitchen utensils (including functional capacity), semi-finished container supposed to be placed in the same room, in this case washing separated by barriers with a minimum height of 1.6 m





**Dining room** 

Dining rooms are usually recommended to have at one level with a core group of production facilities: hot and cold shops, washing dishes, cupboards and handouts

Group production facilities tend to be placed in planirovochnaja single functional area, in order to maintain continuity of production processes.

When placing production facilities in two or three storey food service principle of functional groups per floor zoning industrial premises must be maintained.









This premise that washing uniforms for personals, table-cloth and napkin paper.





#### Interior

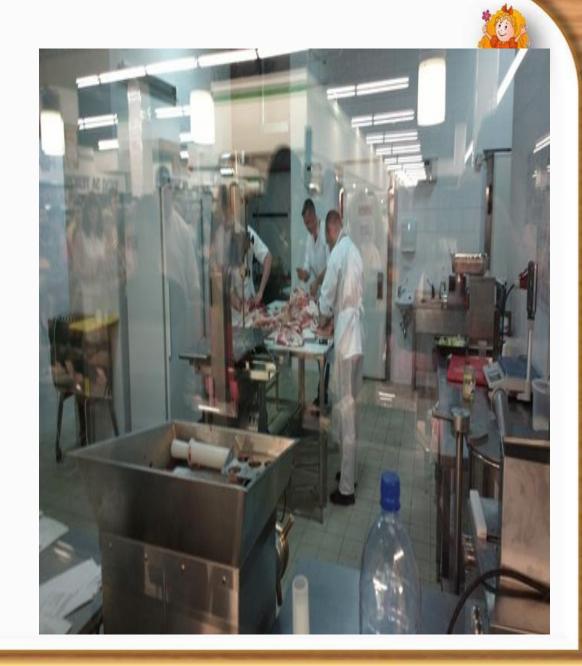
The elements that form the internal environment include walling (floor, walls, ceiling), as well as other structural elements (columns, pilasters, etc.) equipment, including furniture, hardscape, lighting systems and fixtures; devices visual communications and advertising, engineering equipment (furnaces, air conditioners, etc.), as well as elements of arts and crafts, decorative fabrics, decorative plants, etc.).

In addition to these elements of harmony and comfort of the internal environment to a large extent determine the finishing materials, tsvetokoloristicheskie and acoustic characteristics of objects and environment as a whole, the corresponding indoor climate.



#### **Meat shop**

This premise processing meat and boning from fat, fibre..





# **Confectionery shop**



This premise that baking sweet, biscuit, roll bun, pastry cookie.





## Uniform









#### Restaurant on tree in Thailand







#### Restaurant of national style













#### Thank's for attention!

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