

Content

1	Nutrition, mass catering and professional kitchens	9	6	Planning of social and sanitary areas	189
1.1	Nutrition and mass catering	9	6.1	ASR 34/1-5 Changing rooms	189
1.2	Professional kitchens in mass catering	15	6.2	ASR 35/1-4 Washing rooms	189
1.3	Professional kitchen configuration and food production structuring	18	6.3	ASR 37/1 Toilet rooms	189
1.4	Technology trends in professional kitchens	21	6.4	ASR 29/1-4 Break rooms	191
2	Technical progress in mass catering	21	7	Interior finishing	193
2.1	Normalisation and standardisation	21	7.1	Floors	193
2.2	Technisation of equipment and processes	28	7.2	Equipment instalation	196
2.3	Technological processes	32	7.3	Flooring	199
2.4	Use of IS/IT systems in planning, control and inventory control	35	7.4	Floor drainage	201
2.5	Different energies and their efficient use in professional kitchens	43	7.5	Walls	204
2.6	Workplace and working environment in professional kitchens	47	7.6	Ceillings	208
3	Basic planning references for professional kitchens	51	7.7	Doors	210
3.1	Basic issues of foodservice facility planning	51	7.8	Windows	212
3.2	Ratios for facility and project planning	58	8	Building services and utilities	215
3.3	Catering task, range of services and production program	62	8.1	Ventilation and venting	215
3.4	Processing degree of goods – kitchen types	64	8.2	Sanitary and gas installation	227
3.5	Hygienic requirements of food production, serving and service	73	8.3	Electrical and lighting installation	236
3.6	Nutritional science requirements to food production and serving	77	8.4	Refrigeration systems	244
4	Functional and technological design of professional kitchens	81	8.5	Fire protection systems	252
4.1	Overall facility design	81	9	Project examples	255
4.2	Delivery and redelivery, waste disposal and transport	85	9.1	Hospitality industry	255
4.3	Storage	99	9.2	Staff catering	301
4.4	Preparation	106	9.3	Patient catering	319
4.5	Processing	117	9.4	Catering for old and handicapped people in homes	335
4.6	Post-processing and serving	154	9.5	Student catering	351
4.7	Washing and cleaning	168	9.6	School student catering	369
5	CAD systems for professional kitchens	185	9.7	Military catering	375
5.1	Introduction	185	9.8	Other forms of catering	383
5.2	CAD systems	185	10	Appendix	391
5.3	Provision of information	187	10.1	Publications	391
5.4	Internet use	188	10.2	Standards	393
5.5	Data exchange/transfer	188	10.3	Abbreviations	396
5.6	Outlook	188	10.4	Alphabetical index	398
			10.5	Pictures sources	404