

## Foreword by FCSI Europe – Africa – Middle East

The FCSI (Foodservice Consultants Society International), although founded in the USA, now has over 1,000 members represented in 38 countries throughout the world, with ever increasing membership.

We are a global community of professionals passionate about foodservice and enjoy working together to meet the ever-changing needs of our industry.

The association is a brand-driven, member focused, professional, not for profit association 'Serving the Foodservice and Hospitality Industry'.

We Share, We Support, We Inspire.

Our Mission is to promote professionalism within the foodservice and hospitality consulting industry while returning maximum benefit to our members.

FCSI Europe – Africa – Middle East Division currently has over 440 members consisting of Professional Foodservice Design and Management Consultants together with Student members and Allied suppliers of catering equipment and foodservice. Our divisional office is located in Bonn. We are active within the foodservice industry, including restaurants, hotels, business and industry, tourism, healthcare, education, stadia and other associated industries.

The FCSI Objectives are:

- Promote client usage of services provided by our members.
- Foster growth worldwide.
- Establish and maintain communication with client-based associations.
- Encourage the free exchange of ideas between all members.
- Maintain fiscal health of the Society.
- Promote ethical industry practices.
- Disseminate information useful or interesting to members.
- Help members manage and promote their business.
- Promote industry awareness of services provided by members.
- Establish accreditation programs.
- Ensure the future supply of qualified consultants.
- Maintain a relationship with other industry groups.
- Maintain a relationship with institutions of higher learning.

- Promote social responsibility in the foodservice industry.
- Recognise members' professional achievements.

Core Values:

- Leadership
- Knowledge
- Integrity
- Worldwide Community
- Professionalism in Behaviour, Ethics, Leadership, Mentorship and Relationship.
- Professional Skills and Abilities
- Continuous Development of:  
FCSI Members  
FCSI Organisation  
The Foodservice and Hospitality Profession.

We are very proud of the FCSI involvement in the 4th edition of the book 'Professional Kitchens – Planning, Design, Equipment' and we are sure that this edition will enjoy the same highly deserved success as previous editions.

Through this FCSI English edition we are sure to inspire many of our colleagues around the world and our aim has been to compile internationally orientated work, based on fundamental theoretical insights to industry experts and for use by students, who are able to acquire the knowledge they need from the book for their future work and studies.

We wish this enterprise every success and would like to express our thanks to our consultant members Gerhard Franzen FCSI, Michael Flatow FCSI, Jackie Snaith FCSI, Tony Galvin FCSI, Steve Cole FCSI for the valuable time and experience that they have contributed to the editorial content of this book, our FCSI Allied Members who have purchased advertising space and the FCSI Education Foundation for their sponsorship.

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## Foreword

The 4th, completely revised and extended edition of the standard work 'Professional Kitchens – Planning, Design, Equipment' that has been (re-)published for decades in Germany met again with a positive response, hence, it was no wonder that the internationally renowned Foodservice Consultants Society International (FCSI) showed great interest in an international edition, not least because the 4th German edition as already very successfully employed in Germany and other EU countries for project qualifications and in elaborating practice-oriented problem solutions.

In view of progressing globalisation and worldwide entwinement of markets and societies and the entailed impacts on the scientific and technical work in our significant, continually expanding services sector it suggested itself that FCSI should contact the authors a few years ago. Shared objectives were further development and dissemination of theoretical expertise and practical findings across national and international markets. Subsequently, negotiations between FCSI and the authors were intensified and finally, in 2005, completed by a cooperation agreement with HUSS-MEDIEN GmbH to produce this book. The result in hand is this English-language edition that is oriented on the international market and matched to FCSI requirements.

Required was a revision of the original 4th German edition to include not only up-to-date facts and figures from Germany but also refer to the whole European market and effectively present international, modern projects and completed state-of-the-art facilities, especially by FCSI members.

The authors also deemed it important to show in this transnational technical publication more routes and incentive approaches in design and engineering of foodservice facilities to yield efficient, sophisticated technological and economical solutions and thus 'win-win situations' for all project parties.

Topical and trendy design solutions in the field of banqueting were additionally included.

We would like to thank explicitly Mr. Gerhard Franzen FCSI and Ms. Rosemary Osborne FCSI, Messrs. Michael Flatow FCSI, Tony Galvin FCSI, Ms. Jackie Snaith FCSI and Mr. Gerhard Kühnel FCSI for their intensive support, assistance and commitment to preparing the English edition of 'Professional Kitchens' and numerous techni-

cal discussions that have made a decisive contribution to the successful outcome of this book project.

Warm thanks also go to the co-authors and the publishing house, HUSS-MEDIEN GmbH, in particular to Ms. Christine Bernitz, Ms. Stephanie Schmook and Mr. Matthias Wessel for a pleasant and productive collaboration.

The authors

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