#### Operations and Organizational Planning

### **Equipment List**

#### **Cooking Equipment**

- Commercial ranges
- Tilt skillet
- Deck ovens
- Combi ovens
- Griddles
- Charbroilers
- Braising pans

## Food Preparation Equipment

- Mixers
- Food processors
- Proofing cabinets
- Steam tables
- Heat lamps
- Food warmers
- Stainless steel prep tables

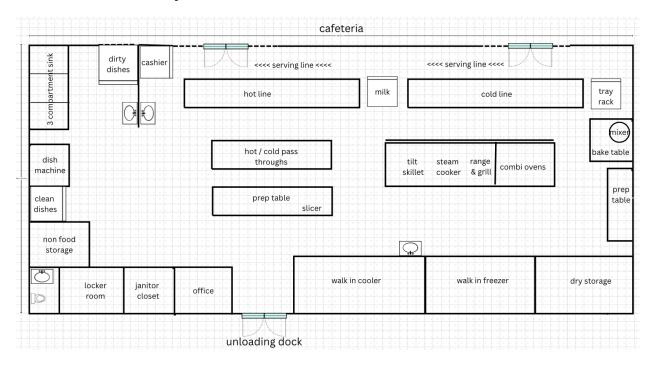
#### Storage Equipment

- Walk-in refrigerator
- Walk-in freezer
- Dry storage area
- Storage racks
- Commercial carts
- Commercial shelving
- Wall mount shelving
- Ingredient bins

#### Sanitation Equipment

- Dishwasher
- 3 compartment sink
- Exhaust hoods
- Grease interceptors

# **Schematic Kitchen Layout**



### **Organizational Chart + Job Summaries**

#### **NUTRITION ORGANIZATIONAL CHART**

