

Lesson 6: **Regional Kitchens**

Objectives

At the completion of this lesson, students will be able to:

1. Identify situations where a centralized foodservice system with regional kitchens would be most appropriate.
2. Discuss the advantages and disadvantages of using regional kitchens for food production.
3. Describe operational issues that would need to be addressed in a regional kitchen operation.

Student Reading Assignment

A Guide to Centralized Foodservice Systems, Chapter 10

Presentation Outline

Estimated time: This classroom presentation will require about 50 minutes.

- I. Definition of regional kitchen
- II. Food flow
- III. Advantages
- IV. Disadvantages
- V. Operational issues
 - A. Food safety
 - B. Service ware

Suggested Learning Activities

1. Plan a field trip to a regional kitchen. Prior to the site visit, have students develop an observation checklist so that they can make planned observations in the operation. Include some basic information about the facility including number of meals served per day, number of satellites served, transportation equipment used (hot carts, insulated containers, etc.), how many deliveries are made daily, whether all food and supplies delivered to the regional kitchen and then sent to the receiving kitchens, etc. (Estimated time: 1-2 hours for field trip, 1 hour class discussion after field trip)
2. Divide the class into work groups. Have each group develop a standard operating procedure (SOP) with appropriate documentation forms and share the procedure with the class. Areas in which SOP are needed include:
 - transporting food,
 - temperature monitoring in the regional and receiving kitchens, and
 - handling leftovers. (Estimated time: 1 hour)
3. Invite the foodservice manager of a regional kitchen (or the district director of a district with multiple regional kitchens) to speak to the class. Ask the guest speaker to provide an overview of the operation, including impetus for using regional kitchens, operation of regional kitchens, transportation issues, food safety and HACCP, etc. Or the speaker could be asked to provide a general overview of his or her operation and then have students ask questions similar to those developed for the field trip in Learning Activity 1. (Estimated time: 1 hour)

Examination Questions

Discussion

1. Describe a situation or type of foodservice operation for which a regional kitchen or multiple regional kitchens might be used as a method of centralizing food production.
 - A. Why would regional kitchens be used in this situation rather than using conventional or central kitchens?
 - B. Discuss advantages of a regional kitchen in this situation.
 - C. Discuss potential disadvantages of a regional kitchen.
2. What major operational issues would need to be addressed when regional kitchens are used?
3. Identify one standard operating procedure that would be needed for a school foodservice operation that uses regional kitchens. Develop the standard operating procedure including the policy, purpose, and procedures required.
4. What options might be used for service ware (trays, flatware) and what are the advantages and disadvantages of each option?

Answers to Examination Questions

Discussion

1. Describe a situation or type of foodservice operation for which a regional kitchen or multiple regional kitchens might be used as a method of centralizing food production.

- A. Why would regional kitchens be used in this situation rather than using conventional or central kitchens?

Regional kitchens would be used in situations where there are labor shortages and there is a need to save money. Regional kitchens are used rather than conventional when there are labor shortages, there is a need to save money, districts are growing, and space is limited at schools. Regional kitchens are used rather than central kitchens when there are not resources to build a central kitchen (central kitchens are resource intensive in terms of building, land, and equipment costs).

- B. Discuss advantages of a regional kitchen in this situation.

Advantages include potential for reducing the need for labor, cost savings for labor, better utilization of production capacity, equipment savings, and space savings at the satellite schools.

- C. Discuss potential disadvantages of a regional kitchen.

Disadvantages include difficulty with accuracy in ordering/forecasting the quantities needed for service at the satellites and transporting food hot means that timing and temperature maintenance is critical for maintaining food safety and quality.

2. What major operational issues would need to be addressed when regional kitchens are used?

Operational issues include food safety (including temperature maintenance and monitoring, HACCP programs, handling leftovers), accuracy in forecasting/ordering food for receiving kitchens (satellites), and use and cleaning of service ware.

3. Identify one standard operating procedure that would be needed for a school foodservice operation that uses regional kitchens. Develop the standard operating procedure including the policy, purpose, and procedures required.

Standard operating procedures that might be developed are in the areas of receiving, rethermalizing, serving, handling leftovers, washing dishes, personal hygiene, and facility and equipment cleaning and sanitizing.

4. What options might be used for service ware (trays, flatware) and what are the advantages and disadvantages of each option?

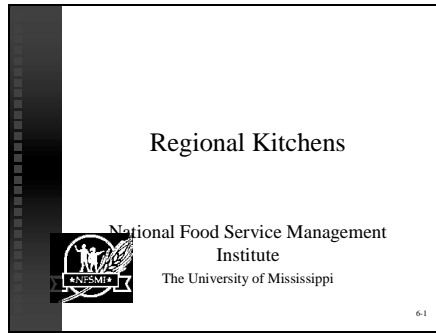
Decisions include reusable or disposable trays and flatware and where dishwashing will occur (at receiving kitchen or at regional or central kitchen). Advantages and disadvantages relate to cost of trays and flatware, cost of washing (labor, chemicals, water, heating water, etc.), waste disposal, equipment needs, customer acceptance, community values about recycling and resource use, etc.

Examination Items by Objective

- Objective 1 Discussion question 1A
- Objective 2 Discussion question 1B,C
- Objective 3 Discussion question 2, 3, 4

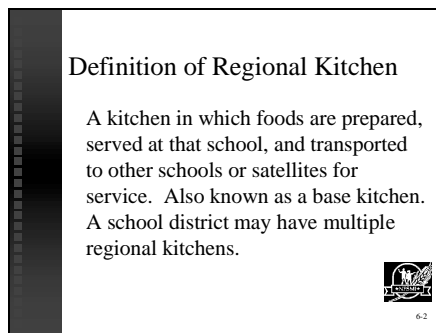
Lesson 6 Slide Notes

Slide 1



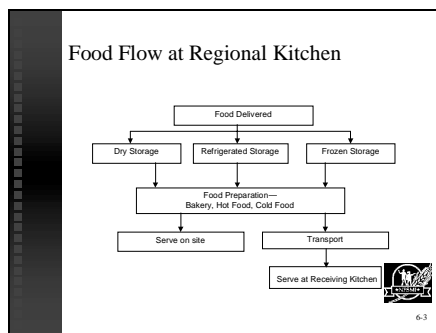
Note: These slides were developed to accompany Chapter 10, Regional Kitchens.

Slide 2



The definition of a regional kitchen is presented. Regional kitchens also may be called base kitchens. Refer to Glossary, p. 191.

Slide 3




This diagram depicts the basic food flow at a regional kitchen. Food is delivered/received and placed in storage. Food preparation takes place at that site and to be transported to receiving kitchens for service. Each of these steps in the food flow is a control point.

Slide 4

Advantages of Regional Kitchens

- Labor savings
- Cost savings
- Better utilization of production capacity
- Equipment savings
- Space savings at satellite schools




6-4

There are many advantages of regional kitchens, and there are many examples of regional kitchen use in school foodservice. Note the example in the Case in Point on p. 132. Refer to pp. 132-133.

Slide 5

Disadvantages of Regional Kitchens

- Forecasting and ordering correct quantities for satellites
- Timing is critical for transporting hot foods
- Equipment for maintaining temperatures




6-5

There are some disadvantages or challenges with regional kitchens that need to be recognized. Refer to p. 133.

Slide 6

Operational Issues

- Food safety
 - ◆ Standard operating procedures to ensure food safety
 - ◆ Prerequisite programs implemented
 - ◆ HACCP program, with documentation and corrective action
 - ◆ Policy for handling leftovers




6-6

There are several operational issues that need to be considered for regional kitchens. One of those issues is food safety. It is important that there be written standard operating procedures in place and that prerequisite programs for HACCP and a HACCP program be in place. Refer to p. 133 and Chapter 8 (pp. 83-106).

Slide 7

Operational Issues, cont.

- Service ware
 - ◆ Disposable vs. reusable trays
 - ◆ Disposable vs. reusable flatware
 - ◆ Location of dishwashing and warewashing
 - ◆ Receiving kitchen (Satellite)
 - ◆ Regional kitchen



6-7

The type of service ware used is another operational issue. Some operations use disposable trays and flatware and some use reusable trays and flatware. If reusable service ware is used, dishwashing facilities will be needed either at the receiving kitchen or at the regional kitchen (which means that service ware will need to be transported between the two facilities).

Refer to p. 134.