

Planning the Kitchen for Growth

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HOW should a new club plan its kitchen to take care of present demands, and in addition provide for later growth so that a minimum of trouble and expense will be encountered? The unfortunate experience of a golf club located in one of Chicago's suburbs may better illustrate the great wisdom of correct planning. Less than a year after this club opened the rapid increase in membership with the resultant increased dining-room patronage found the kitchen facilities entirely inadequate. Since no allowance had been made for growth, the process of rebuilding the kitchen was extremely expensive, as much of the old equipment could not be used in the remodeled kitchen and extensive alterations in the building itself were found necessary. Much of this expense could have been avoided if future growth had been given more consideration in the original planning of the kitchen.

Although a substantial membership is essential before purchasing the property and commencing the construction of the links and clubhouse, there are many individuals

who prefer to remain "on the fence" until the club is in actual operation before accepting membership. The rapid lengthening of the club roster during the early months of its existence due to this conservative element must be given consideration in planning the club facilities.

Plan for Growth

In the early stages of its growth, the average golf club need not have a large completely equipped a la carte kitchen. Why should a club burden itself with the initial cost and continued upkeep of a complete dining-room service? There are several reasons, both practical and psychological, which recommend the small initial kitchen arranged to be capable of enlargement to meet possible future demands. The heavy expenses always attendant upon the construction and equipping of a golf club usually must be met in the early years of its existence, and this critical period is passed more successfully when equipment is kept to the minimum consistent with practicability. The membership usually increases rapidly following the



Olympia Fields kitchen is big affair to handle tremendous business



Cleveland Heights Country Club, Lakeland, Fla., has ideal layout

opening of the club thereby making the cost of later additions more easily absorbed, and also making possible a more intelligent estimate of actual requirements.

Light luncheons, sandwiches, ice cream, and cold drinks usually complete the menu until a large and regular patronage is developed. Casual acquaintance among members gradually develops into friendship, consequently a need arises for a quiet restful dining service where a pleasant hour may be spent in companionable surroundings. The change from the light luncheon service to the la carte service will be described in the following paragraphs, together with a brief discussion of the equipment necessary for operating both types and its arrangement.

Let us say the architect allows us a room measuring 44 feet wide by 40 feet deep for our kitchen, with the west wall separating the kitchen from the dining-room. The serving window which has proven so popular in lunch rooms and small club kitchens is well adapted to the type of service we intend to offer at first. Diners can get their sandwiches, pastry, coffee, etc., at this window and carry it to their tables, or waiters can fill their orders without going in and out of the kitchen. The serving window should measure about twelve feet long and be located in the center of the partition which separates the dining-room from the kitchen. Two doors, one on each side of the serving window should be hung in this partition. Directly behind the serving window is space for a bottled goods ice chest, ice cream cabinet, coffee urn and serving counter. The counter top provides space for pastries, etc., and the base can be furnished with cabinets and drawers for storage of dishes, bread and uncut pies. Rapid and efficient

service is made possible by this arrangement.

Kitchen Equipment

The kitchen proper would ordinarily consist of a steam table, cook's table, two sections of range, cook's sink, refrigerator, preparation table, clean and soiled dish tables and a dishwashing sink. A partition should be located 25 feet from the front or west wall and should extend from the north wall to within 9 feet of the south wall. The ranges and cook's sink may then be placed in front of this partition near the center and the refrigerator set against the partition at the north end. A door opening should be provided in the partition about eleven feet from the north wall. Next place a small steam table and cook's table directly in front of the ranges and cook's sink leaving a four foot aisle between. Then place the preparation table along the north wall and the dish tables and dishwashing sinks along the south wall. We now have located all the equipment necessary to operate the light lunch type of service, and are ready to show how this equipment may be utilized in our remodeled kitchen.

In changing to a la carte service, it is best to eliminate the serving window as there will now be no self-service, and then too, a long window opening directly into the kitchen would detract from the atmosphere of quiet and refinement which we are now striving to create. Two doors, one entrance and one exit, placed near the center of the partition is all the means of communication necessary between the dining room and kitchen. As the waiter enters the kitchen from the dining room, he turns to the right and dumps his tray of



River Oaks at Dallas has compact kitchen equipment

soiled dishes on to the dish tables which are located in this corner. The old dish tables may be used as a part of our new dish pantry layout, but the dishwashing sink is replaced by an electric dishwashing machine. Directly back of the dishwashing pantry and along the south wall will be placed the pot and vegetable sink, vegetable peeler, and vegetable preparation table. The old dishwashing sink may be used for the pot and vegetable sink, and the old cook's table becomes the vegetable preparation table.

The two sections of range included in the layout of the initial kitchen need not be moved, but we will now require one additional range and a broiler to be set one on each side of the ranges. The cook's sink remains in the same place and a meat block is placed beside it. A vegetable steamer placed beside the ranges on the side nearest the vegetable preparation completes the lineup along the rear partition. Four feet in front of the ranges will be located the cook's table, steam table, bain marie and warmer. The old steam table may be used to good advantage as part of this combination, but the cook's table should be new with the top cut out to receive the bain marie.

A tray stand, dish warmer and roll warmer should be placed seven or eight feet in front of the cook's table, and a cubed ice bin and checker's desk placed to the right of the exit door as we face the dining room. The pantry may now be arranged along the north side of the kitchen and should consist of coffee urns and stand, a long pantry counter with dish

storage shelves and a chipped ice bin on the waiter's side and on the service side fitted with the old ice cream cabinet and bottled goods ice chest. A three foot working space will be left between the pantry counter and the old serving counter, the old refrigerator, and a small sink, all of which will be placed against the north wall. A small griddle and a toaster may be placed in the pantry for light breakfast preparation.

In placing the equipment for the main part of the kitchen, we have employed the entire width of the room as far back as the partition in front of which the ranges, broiler, etc., were set. This partition was located 25 feet from the front, therefore a space of 15 feet by 44 feet is available for the bake shop, storage refrigerator and store room. In addition there is ample space here for a meat chopper, sink, block and bench, and a fish box which may be placed along the rear side of the partition. All of the equipment in our original layout with the exception of the coffee urn has been employed to good advantage in our remodeled kitchen, and we now have a complete up-to-date unit in which one order or the largest banquet can be prepared and served in a way to please the most exacting of club members.

Each golf club has its own peculiar problems and it would be impossible to cover the various conditions and circumstances applying to individual cases in one article or even a book, but the general plan outlined in this article may be made to fit each individual case by careful planning.

"Big League" Management Tip to Clubs

By L. McCONNELL

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THE organization of a country club might well be compared to a major league ball team, in this way; it is necessary to have good employees for each position or department. After you get the team or organization together all you have to do is to coach and train them to work as a unit; that's all there is to it!

Sounds easy; doesn't it?

Well, it is not, for the employees of a club are just as temperamental and erratic as any ball team. They require constant coaching and supervision, and of course the better the captain or manager the more

successful will his team or organization function.

One cannot stress too heavily the necessity of harmonious co-operation and team work to obtain the best results. In a great many clubs, however, the manager is hampered in his efforts by some star, so-called; an old employe or member's pet, usually, who plays the game solely for his own benefit, scintillating before certain officers and members who are sold on his star playing methods, and it is a manager's job to get the star to play team work in accord with the manager's own methods. Sometimes this is no easy task, but the better the team work and co-operation the more smoothly will things run.

Then again there are the officers and committees to please by your playing methods; but that's another story.