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School

Solutions & Strategies  
for K-12 Foodservice

# Nutrition

## Dream a Little Kitchen Dream

What comes to mind when you contemplate your professional “dream kitchen”? Foodservice operators shared their thoughts on the subject with research and consulting firm Y-Pulse, LLC, as part of the company’s periodic Dream Kitchen Survey™.

Respondents noted that, when it comes to equipment, they are looking for flexibility, including mobility to accommodate changing needs and HACCP compliance. Some noted that manufacturers have not changed their equipment specifications in decades and as a result, such equipment may not work effectively for today’s kitchen personnel. For example, foodservice workers are now more likely to be shorter females than the tall male employees that were more common in kitchens decades ago, but equipment heights don’t reflect the needs of the new user.

When it comes to the top features they would like to see in their dream kitchen equipment, respondents cited:

- walk-in refrigeration with a glass door to view stock from outside;
- practical items right-sized for today’s workforce in terms of height, weight and complexity;
- internal doors that “disappear” when opening, rather than blocking aisles;
- efficient equipment, both in functionality and energy use;
- easy-to-clean or self-cleaning items;
- mobility;
- durability; and
- contemporary decor, lighting and signage that is on trend.

Those surveyed also identified the equipment pieces and systems that are finding their way into more kitchens (“in-dicators”), along with those items that are becoming obsolete or are being phased out (“end-dicators”). “In-dicators” cited by respondents included multi-function equipment and new cooking technologies that enable healthier presentation, while identified “end-dicators” included fryers, mixers and double-stack ovens. For more information about this survey, Y-Pulse and its research, visit [www.ypulse.org](http://www.ypulse.org).