

KITCHEN TASK FORCE REPORT

The kitchen task force members visited some or all of the following kitchens: Presbyterian Church, Episcopal Church, Rosewind, and Gray Wolf Ranch. We were mostly interested in “institutional” kitchens, where a meal and or coffee might be prepared and served to a large number of people all at the same time. All of these kitchens had combined commercial equipment with home-like cabinetry, countertops, flooring. All of these kitchens had sinks that were too small for the pots and pans cleanup. The Rosewind kitchen was an especially warm and pleasant room. We also met in 3 of our own owner designed kitchens.

QUUF COFFEE CENTER

At all the kitchens we visited, coffee preparation was given a distinct and separate location, either inside or outside the kitchen. It is the most often used facility.

We unanimously recommend a coffee alcove, or nook, outside and adjacent to the kitchen, with a pass through closeable window to the kitchen if needed. This alcove would be approximately 8 feet long, 25-30” deep, and have the following:

Plumbed in with electric service (220V, 20A) coffee system that can make large quantities of coffee at once directly into the server (Bunn is one mfr.) This has a hot water spigot for making tea, cocoa etc.

Water for the system would pass through a chlorine removal filtration system, accessible from the kitchen side. Water lines and drains would be located near the dish washing machine in the kitchen.

Built in countertop with easy clean, stain resistant surface.

Drawer for spoons

Small sink

Shelving or cabinet to hold sugar, tea, etc.

Undercounter refrigerator for coffee, cream etc.

Small undercounter icemaker

Rolling cart that tucks under countertop and holds clean cups in dishwasher racks.

Concealed trash basket

We feel it is imperative to build and have an operational coffee center in the first phase of building. The kitchen itself should also be fully designed, and highest priority in the first phase is to have the commercial dishwasher and the triple sink installed. The rest of the kitchen could be furnished as we have the funds; however all electrical and gas services, water lines, drains, grease traps and openings for vent hood, exhaust fans, etc. must be in place for appliance installation and the finish plumbing during the first phase. The present kitchen can still be used, as needed until the new kitchen is complete.

QUUF KITCHEN

THE KITCHEN should be a room designed for smooth flow of people, food and dishes during preparation, serving, clean up; storage of food and equipment and removal of waste and recycled items. Some kitchen uses would be for church dinners, potlucks, community events, cooking for shelter, RE kids baking projects, etc.

It should be a pleasant room, with high ceilings (~10 feet), with at least one outside wall: well lit, with openable windows and window sills or shelves for growing herbs. The kitchen needs bright sufficient ceiling and task lighting. The walls and ceiling should provide sound absorption and soundproofing. Kitchen equipment should be selected that is not noisy...

The kitchen layout should be easy for many people to use, including all ages (children under supervision) and people with disabilities.

The kitchen must meet all health department standards and requirements and codes.

The kitchen requires approximately 400 square feet. . It needs plenty of work space so that numerous people can work in it at once. It should be located so there is easy access to the foyer, the present sanctuary and the new one both through entrance doors and pass-throughs.

The kitchen should be equipped with the following:

All plumbing and drains including grease traps according to code requirements. Point source water heaters where possible. All electric according to code. A floor drain in a corner would be a valuable asset.

A commercial table height pass through dishwasher delivering hot (165F) water, with dirty wash table and spray hose on the entry side and clean wash table on the other side. (One brand uses just 0.95 gallons of water per wash, and takes just a few minutes per cycle.)

A stand alone stainless steel triple sink with drain boards at each end, with 3 large (18" x 24" or 24" x 24") sinks no deeper than 12", One or two faucet units on the vertical back of the sink. Faucets should have some method of shutting off if left running. (Also a wall mount flexible H.W. spray hose handle on the pot rinse side.)

A sink for specifically for preparing fruits and vegetables, preferably on an island.

A hand washing sink (required) with auto shutoff faucet. This would help minimize the loss of water that is running unnecessarily.

A commercial 36" 6 burner high BTU output gas cook top, (commercial units are called hot plates) fitted for propane.

Appropriate hood and exhaust system –must be quiet. (Vent a Hood has external motors and sound baffles to reduce noise. Must have backdraft valve.

Separate electric double oven, with standard and convection capabilities.

A good, simple to use commercial microwave.

Single door commercial refrigerator (approx 23 cu ft, 27”x 84” high) that can cool food quickly, has adjustable shelves with extra shelves available, and a quiet (!) top mounted compressor.

A small freezer, possibly a chest type. , with open shelving above.

Storage cabinets, of durable materials, with full extension drawers in base units, shelves in tall and wall units.

Countertops could be stainless steel, laminate, and tile depending on use and location, and codes.

The kitchen should include two “islands,” a stationary island with veggie prep sink at one end, standard (36” height), with drawer storage underneath, possibly stool seating on one side. A second table height (~30 “) island, perhaps butcher block, that can be seated at and used by wheel chair users, children, bread makers... These two islands can be side by side, with aisle space around them to allow wheelchair access and freedom of movement for people to pass each other.

A movable “island”, or rolling cart that can be used to transport food, dishes, etc. to and from the kitchen to eating area.

Walls painted in warm colors and a floor of marmoleum or tile would be practical and attractive in both the kitchen and bathrooms.

There should be a pantry off the kitchen, with an outside entrance. There could be a place for coats and personal belongings. Open wire shelving can be used for short term food storage, long term dry goods and canned items ec. It would be a space for putting food to be catered, pot luck items, things that need temporary storage. The freezer and a stack front loading washer drier could be located in the pantry. We need a washer drier.

We need a recycle center, outside and sheltered (as the landscaping group suggested), and recycling bins in the kitchen or pantry. A composting facility should be outside.

We will need a “janitor’s” closet with a mop sink, cleaning equipment and supplies, and storage shelves. This should open onto a hallway, not accessed directly from the kitchen.

A convenient drinking water fountain, in a hallway.

Point source water heaters should be used in bathrooms and wherever possible in the kitchen.

Bathrooms should be designed bearing in mind that sanctuary use (unlike RE and meeting areas) is like a theatre, a lot of people use the facilities at once. We need maximum number of stalls for women. Location is important, women should not have to pass men in a narrow hall to get there.

We need one or two separate unisex ADA fully handicapped bathrooms with changing tables. One of these bathrooms could also include a shower, which we recommend if the building is to be ever used as an emergency shelter.

Bathrooms need to have easy clean surfaces, minimum water usage flush toilets, and (push faucets vary flow over time, and the time setting is arbitrary and almost never exactly what is needed) electric water faucets that automatically turn off.

Should we build in phases, we recommend that all rooms requiring plumbing be built in the first phase of construction. If no second phase rooms have any requirement for plumbing or water, that would eliminate a large additional expense at a later date.

If a future addition is planned for in the original design, then all the structural and electrical connections can be determined in advance as well.

At one meeting we discussed the kitchens we had seen, the good and bad points, and using graph paper and scale cutouts of appliances, countertops, etc., we worked on possible layouts and determined roughly how large the kitchen needs to be. This plan is meant to be a visual guide to what is possible.