

Catering Control

SECTION 6 CATERING CONTROL

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6 Catering Control

6.1 INTRODUCTION

FUNCTION

The system of the delivery of foodstuffs shall be confirmed at the inception of a project. They generally fall into 2 categories:

All goods are delivered directly to the individual messes – **Direct Delivery**.

The majority of goods are delivered to a central location in the Unit and from there, distributed to individual messes – **Central Delivery**.

DIRECT DELIVERY

This is the standard method of delivery. Where food is delivered directly to individual messes, additional storage space is to be provided in accordance with JSP 315, Scale 39, Part 2, Serial 32. (See also Section 2.11 Day Store (formally Kitchen Food Store) of this publication). In larger messes there may be a requirement for the provision of an office for accounting purposes, the relevant KDEA should be consulted.

CENTRAL DELIVERY

Where there is an operational requirement to maintain stocks of food for re-distribution to individual messes or other end users, the storage provision should be provided in accordance with JSP 315, Scale 39, Part 2, Serial 32. The relevant KDEA should be consulted with regard to the specific requirements and spatial allowances that are required for Catering Control.

Catering Control consists of the following areas:

- Raw Meat Preparation
- Bulk Grocery (Ration) Store
- Catering Control for food accounting (Offices)

These areas are described in detail at Section 2 of this document.

LAYOUT CONSIDERATIONS

Direct Delivery

The three Catering Control areas are included within the kitchen area.

The Raw Meat Prep may be included within the Kitchen area. (See Section 2.9) There must be a distinct physical separation of raw and cooked food preparation and storage processes.

Where accounting allows, the Grocery Store may be combined with the Kitchen Food Store (See Section 2.14) to form a single store within the kitchen area.

In larger units an Accounts Office may be required. The relevant KDEA should be consulted.

Central Delivery

Catering Control should ideally be located with the Junior Ranks' Mess. The size of the facility and the equipment provided should be based on the NTBF in each dependent mess or the defined operational requirement.

The facility will require direct goods in and out route from a draught free lobby. The vehicle loading and unloading area shall be adequately protected against the weather and air-borne contamination and provide ease of access for delivery vehicles. Where levels differ between the service and store area, a suitable ramp is required to allow deliveries to be 'rolled in'.

Ease of access to the waste compactor and/or refuse area is a pre-requisite; this can be shared with the catering facility. Where this is not practicable a separate area should be provided.

When the Catering Control is co-located with a kitchen, there should be direct access between the two areas for ease of supply. This access should be capable of being secured from the Catering Control facility.

6.2 RAW MEAT PREPARATION

FUNCTION

The Raw Meat Prep provides storage and preparation facilities for meat, poultry, fish and game etc, prior to delivery and cooking in dependent messes.

LAYOUT CONSIDERATIONS

See Section 2.9.

EQUIPMENT AND FITTINGS

See JSP 315, Scale 39, Part 4.

FINISHES AND SERVICES

See Section 7.

6.3 BULK GROCERY STORE

FUNCTION

The Grocery Store receives and issues the full range of food commodities when refrigerated storage cabinets are located in this area.

LAYOUT CONSIDERATIONS

See Section 2.14

EQUIPMENT AND FITTINGS

See JSP 315, Scale 39, Part 4.

FINISHES AND SERVICES

See Section 7.

6.4 CATERING CONTROL OFFICES

FUNCTION

Administration and accounting are carried out in these offices.

LAYOUT CONSIDERATIONS

The location should provide for visual and effective control of the loading/unloading areas. Normally, two offices are provided. The relevant KDEA should be consulted at the inception of the project to determine the end users' requirements.

EQUIPMENT AND FITTINGS

See JSP 315, Scale 45.

FINISHES AND SERVICES

See Section 7.