
Combined Kitchens

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Consideration may be given to the option of providing a centralised kitchen to serve different messes whilst maintaining sound and visual segregation between the differing ranks.

The principal is to reduce initial capital outlay and through-life costs and allow a reduction in the total number of kitchen staff required. Several areas may still require duplication and some circulation zones may need to be increased accordingly. The KDEA should be consulted with regard to the planning and design processes.

8.2 PLANNING CONSIDERATIONS

Where messes are combined, differing ranks normally require separate serveries and dining rooms in accordance with JSP 315 Scales 29, 34, 39 and 52. These facilities shall be segregated and each have its own separate entrance.

The size of the kitchen and ancillary accommodation should be based on the total NTBF in the dependent messes. (*See JSP 315, Scale 39, Part 2*). Additional circulation space may be required for access to the separate serveries.

The distances from the kitchen to the serveries should be kept to a minimum to allow the mess to function efficiently and to maintain communication between the dining room and the kitchen.

Where possible, the design should allow for a single crockwash, sited to serve all messes and provide a logical workflow. Separate crockwashes may be required and is dependent on the individual mess requirements. Considerations for this may include siting constraints, messes operating on differing suites of crockery and cutlery etc. The KDEA should be consulted.

EQUIPMENT AND FITTINGS

See JSP 315, Scale 39, Part 4 & Scale 52; Annexes B & D.

FINISHES AND SERVICES

See Section 7.