

Dining Room

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4 Dining – Junior Ranks

4.1 DINING AREA

FUNCTION

The locations in which Junior Ranks' meals are taken.

Note: This section and JSP315, Scale 39, Part 3a and Scale 52 applies only to Junior Ranks.

LAYOUT CONSIDERATIONS

The Dining Room should be sited to create a pleasant ambience. All meals are self-service therefore the layout will need to consider the flow of customers through the entrance and queuing space to the servery, the collection of incidentals on route to their seats and the clearing system on completion of the meal. Cross flows should be avoided.

The final layout will be influenced by decisions taken on other aspects within the planning of the facility including:

- The location of the Entrance.

- The positioning and practical use of the Queuing Space.

- Whether the area is for trained or trainee units or a combination of both.

- The relationship with other areas of retail activity provided under Scale 52.

- The provision of Toilets and Cloaks space.

- The location of the crockwash and the type of clearance. (*See Section 2.5*)

Every effort shall be made to reduce noise and glare by use of appropriate finishes and decor to create an ambience where meals may be taken.

The number of seats and the area required for the Dining Room shall be calculated in accordance with JSP 315, Scale 39, Part 3a. and Scale 52. Large dining rooms should be sub-divided using screens or planters to create a more comfortable and discreet dining environment. These areas will relate to the servery capacities, service density within the meal period and PAYD implications.

SPATIAL ALLOCATION

The designer should allow for the planning of primary and secondary circulation routes and also allow flexibility of plan form. Spaced zones should allow for adequate circulation space around the positioning of structural components, furniture and the provision of screens and planters. The spatial allocation may be increased if there are obstructions such as lifts or service ducts; the relevant KDEA should be consulted.

EQUIPMENT AND FITTINGS

See JSP 315, Scale 39, Part 3a. and Scale 52, Part 3, Serial 43a & Part 4, Serial 55a.

FINISHES AND SERVICES

See Section 7.

4.2 PANTRY

A dedicated Pantry is only to be provided to Training Units where the Sideboards are located within the dining room, forward of the servery.

Where PAYD systems operate the area formerly allocated to the Pantry within the JSP scales is incorporated into the Servery area to provide the beverage counter facility.

4.3 SIDEBOARD

A dedicated Sideboard is only to be provided to Training Units where there is a requirement for beverages and ancillary items to be located within the dining room, forward of the servery. Where PAYD systems operate the area formerly allocated to the Pantry, which included the provision of the sideboard, within the JSP scales is incorporated into the Servery area to provide the beverage and ancillary products counter facilities.

LAYOUT CONSIDERATIONS

For Training Units the sideboards are located in the Dining Room and sited appropriately to allow diners the minimum travel distance to obtain ancillary items to their meal. Additionally they are sited to create a flow pattern so as to avoid a cross flow of foot traffic with the servery and where appropriate, the clearing area to the crockwash.

Each sideboard will house the facilities to provide the ancillary items of food necessary to a meal and may include hot and cold beverages, bread and toast etc. This will require the provision of essential items of equipment to provide a self-service operation including hot beverage machine, conveyor toaster, cup and glass storage, squash unit, milk dispenser and storage under.

Adequate ventilation shall be provided. Where equipment is installed that will generate heat, fumes or steam, a dedicated ventilation system shall be installed with the mechanical extraction within a canopy sited immediately above the relevant items of equipment.

Each sideboard will require the appropriate services to provide an adequate power supply, potable water supply and drainage. The detail of the design and specification is as described in Specification 42 – Catering Equipment Specification, Serial 36.

Services to sideboards shall be provided and designed so that all connections are concealed from view when the sideboards are removed.

EQUIPMENT AND FITTINGS

See JSP 315, Scales 39, Parts 4a and 4b.

FINISHES AND SERVICES

See Section 7.

4.4 CROCKERY, GLASS AND LINEN STORE

FUNCTION

The Crockery, Glass and Linen Store (CGL) provides storage facilities for spare crockery, glass and linen. It is not intended for the storage of items in daily use.

LAYOUT CONSIDERATIONS

The CGL should be sited adjacent to the Dining Room, the Servery and the Crockwash, with easy access from all areas where practicable.

For Junior Ranks, the CGL may be combined with the Kitchen Equipment Store where the NTBF does not exceed 300.

EQUIPMENT AND FITTINGS

See JSP 315, Scales 39, Parts 4a and 4b.

FINISHES AND SERVICES

See Section 7

4.5 CLEANERS ROOM

FUNCTION

The Cleaners Storeroom is used for the storage of the day-to-day cleaning materials and equipment such as brooms buckets, mops, floor cleaning machine, power washer etc.

LAYOUT CONSIDERATIONS

Provision is to be made for the filling and emptying of buckets, the washing and rinsing of mops etc, remote from food preparation and dining areas.

A rack is to be supplied on which to hang mops and brushes subsequent to washing. Wall protection is required to prevent damage to the wall in the local area.

To comply with 'Control of Substances Hazardous to Health' (COSHH) provision should be made for the bulk storage of chemicals for dishwashers, cleaning materials etc, where not provided elsewhere in the building. These materials should be kept secure from the day-to-day requirements. (See JSP 315, Scale 39, Part 2.)

Where the Cleaners Room is remote and not adjacent to a wash hand basin, a wash hand basin shall be provided as defined in JSP 315, Scale 1, Annex B, Serial 2; this may be integral with the bucket sink.

EQUIPMENT AND FITTINGS

See JSP 315, Scales 39, Part 4.

FINISHES AND SERVICES

See Section 7