

ciently and for this the key lies in planning well in advance of the service opening time.



"We all know that we need great staff, solid equipment and a chef who knows what they are doing, but a vital part of operation is the design of commercial kitchen. Both food and non-food commodities need to be kept in a place that is free from contamination and in the right temperature, depending upon the product. Likewise, whether you are processing a fillet of fish or you are chopping tomatoes, it is vital to segregate different types of food during prep and as well as storing," said Habt.

The front of the house staff should have rapid and safe access to the pass (pick up counter) without disrupting the kitchen flow. Another aspect to consider are after-service and continuous rolling of crockery, cutlery and glasses, which will help in rapid service in the restaurant.

Emanuela Tavolin, director of sales,



© Hiran Kumar, executive chef of Radisson Blu, Paschim Vihar.



© Gopal Jha, executive chef, Grand Mercure Bangalore.

Europe, Graff explained that her company develops kitchen products to satisfy any request coming from the hospitality sector. "The Sospiro collection for the kitchen, for example, is offered as a single hole and as a bridge option to suit a contemporary style as well as a more transitional style. Furthermore, it is available in a smaller version to suit the bar area."

NOW TRENDING

The smart kitchen may not be a new concept in the food industry because a lot of food companies are now using equipment, which are all functioning with the latest technologies. Hoteliers are now looking at smart appliances from ware washers and ventilation systems to oven and refrigerators that do self-diagnostics and track performance.

"In 2018, some of the latest trends which will gain popularity will be sous vide and quick chilling ice cream units as well as evaporators. Equipment related to molecular gastronomy is also gaining momentum," opined Mishra.

Ovens with self-cleaning system are also expected to be common. "Business owners are realising that multi-utility machines are revolutionising the kitchen experience and changing the way commercial kitchens should function. However, as the machines come at a onetime heavy cost, thus the hotel management needs

to analyse and justify its long-term utility and return on investment," said Datta.

WiFi and internet-enabled kitchen equipment are trending. Some companies also have kitchen equipment apps where you can file complaints, look for recipes and other functions. Smart kitchens, colour-coded cabinet, streamlined designs, effective storage solutions, modern appliances and single-level multipurpose kitchen islands are other key trends.

"Now that the open kitchen concept and front-of-house prep have become commonplace, you will see a lot of visually appealing equipment showing up. This includes ovens and fryers in bright colours as well as sleek touchscreens replacing knobs and buttons. In terms of size, you do not have to go for traditional sizing any longer. It seems like the sky is the limit with variety," said Jha.

In fact, he predicts that this year larger kitchen islands will come to the forefront. These will have storage solution cabinets and be fitted with various under-counter appliances while also providing seating-serving as a casual dining and/or drinking bar. To accommodate the increased size, we are seeing a tendency for the kitchen island to extend into living room spaces in homes with open plan designs. This ensures the kitchen island can be multi-functional without cluttering up space in the kitchen.



© A good kitchen design needs to be energy efficient to help reduce the cooking, heating and cooling costs.