



DEPARTMENT OF INTERIOR ARCHITECTURE AND ENVIRONMENTAL DESIGN

Course Code	Course Name	Year/Semester	Theory	Practice	Credits	ECTS
IAED 3160	RESTAURANT MANAGEMENT AND INDUSTRIAL KITCHEN	2023-2024 / FALL	3	0	3	3

Level of Course: Undergraduate

Course Type: Elective Course

**Language of
Instruction:** English

Course time: Monday 13:30-16:30

Course classroom: BG-04

Mode of Delivery: Class Teaching, Presentation, Assignments, Project Development

**Prerequisites and
Co-requisites:** N/A

Course Coordinator: Lec. Elif Bakkaloğlu

**Course Teaching
Assistant:**

Course Objectives: The aim of the course is to understand aspects of interior design in relation to restaurant design criteria and industrial kitchen principles in terms of function and use, environment, ergonomics and human scale, materials and techniques. Students will learn to plan and design for facility management, by choosing suitable equipment for restaurants or food production facilities, planning and drawing the interior design of production and service areas.

Course Description: The course focuses on the food culture and general design principles of dining places. In this context, students are expected to understand the conceptual, physical and psychological aspects of the space in connection with the concept and to develop strategies about the necessary spatial requirements of the space, the necessary equipment of the sub-spaces, building technology, environmental and human factors.

Learning Outcomes: Upon successful completion of the course, students will be able to:

1. The course deals with creative and investigative design practices.
2. Recognize the spatial requirements and basic methods of kitchen and restaurant design by creating appropriate functionality.
3. To research, study, understand and present the proper usage of industrial equipment in different types of kitchens.
4. Examination of current practices, details and materials according to their conceptual approach and technical knowledge of nutritional data
5. To understand the importance of appropriate design and appropriate equipment and techniques for sustainable facilities.

Language: Lectures presentation will be in English. Assignments and class practical exercises also will discuss in English. Students will be aware of the terminology of lighting design as well as their daily skills.

**Recommended Text
Books:**

For the terminology:

- 1.Successful Restaurant Design by Regina S. Baraban, Joseph F. Durocher, John Wiley & Sons, 2010.
- 2.Design and Equipment for Restaurants and Foodservice: A Management View, by Costas Katsigris, Chris Thomas, John Wiley & Sons, 2008.Environmental Psychology for Design by Dak Kopec
- 3.Dinner Time, New Restaurant Interior Design edt.by Shaoqiang W., 2019
- 4.Design and Layout of Food Service Facilities, Birchfield.J.C., 2007
- 5.Kitchen Planning, Beamish J., Parrott K., Emmel J., Peterson M., 2013
- 6.Masters Interior Design 5: Restaurant Cafe, Jtart, 2013

Reading Text books:

**Planned Learning
Activities and Teaching
Method:**

Learning/Teaching Method: This is theoretical course and students learn about culinary design principles and restaurant management in terms of design and human factor. The course is supported by lectures and verbal-visual presentations and individual desk critiques. In the first period of semester-till midterm; different scales and types of food production facilities will be examined. After midterm exam, students will support the theoretical knowledge by a project that they can design their own kitchen and dining areas with an integrity.

Assignments: Exams, assignments and term project are individual (except for the announced teamwork). Midterm exam responses will be evaluated for accuracy, thoughtfulness and clarity. Assignments will be evaluated for content, quality of ideas, in terms of restaurant design principles.

There will be a term project, which will be made in various steps. The student must complete the assignment, and upload it to web site at the designated time, with name, last name and ID number (late submissions will be evaluated %20 less).

Class Participation: Regular attendance of all enrolled classes is expected. Do not be late for the class. Attendance will be taken through your signature within the first quarter of the class; if you come later you will be considered half-attended. At the end of the Semester, your attendance will be reported on the UBS. Attendance is compulsory and in case of absenteeism of more than 25%, the system will automatically grade you "F". If you miss a class, it is your responsibility to 'make up' all work, including items discussed in class. The class contribution will be measured in terms of quality, not quantity. .If you need to leave early, you should notify your professor at the commencement of the session.

Academic integrity & plagiarism: Academic integrity is the pursuit of scholarly activity based on the values of honesty, trust, fairness, respect and responsibility. Practicing academic integrity means never plagiarizing or cheating, never misrepresenting yourself, never falsifying information, never deceiving or compromising the work of others. Basically, this means, either intentionally or unintentionally, using the words or ideas of someone else without giving credit, it's strictly forbidden.

Course Text books: There is no specific textbook for this course. Students are required to actively participate in the lectures and study the recommended reading text books and also do researches on the variety of architectural presentation techniques.

Key Works: In this course lectures and assignments mainly focuses on technical needs of industrial kitchen and food production facilities, user requirements, critical thinking, elements of design and the awareness of functions, and materials.

Specific Rules:



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1. Be punctual. Punctuality is a sign of respect toward yourself and the others.
2. Show respect for all the people and property around you.
3. Be responsible for your actions and meet all expectations.
4. Follow directions the first time they are given.
5. Students should raise their hand to signal a question or to answer a question.
6. Students should use the Internet at school for academic purposes only.
7. It is forbidden to record classes with any type of device.

Communication: If you have any question about the syllabus, your responsibilities in the course and assessment procedures please ask your instructor without any delay. Students are encouraged to visit the professor during their Office Hours. If you cannot make it to announced office hours, please make individual arrangements via e-mail. However, do not expect the professor to respond at length via e-mail to questions of content, definition of terms, grading questions etc. If you have a question that requires a substantive response, please set up an appointment to speak with your instructor.

**Course Contents*:
(Weekly Lecture Plan)**

Date	Week	Chapter Topic	Take-home exercise
02.10.23	1	*Syllabus overview *Introduction to restaurant culture, where does design begin? Factors that should be considered in kitchen design of food and beverage organizations.	
09.10.23	2	*Discussion of different types of restaurants and cafes. Design criteria and basic rules of food production facilities in terms of kitchen and customer areas. *Potential/target customers; ethnic-religious-cultural expectations; conceptual diagrams and functional flowcharts of restaurants/food production facilities design. * Examination of industrial kitchen flow charts in different sizes	Assignment 1: * Definition of restaurant types * Powerpoint presentation about characteristics of selected type in terms of technical and physical characteristics and customer profile.
16.10.23	3	*Basic rules in kitchen layout *General overview of spatial analysis-area percentages; preparation, production, washing, service, storage, administrative and staff areas related to the dining areas.	
23.10.23	4	*Kitchen organization, main and sub-functions *Service elevators *Staff areas in restaurants	



		* Kitchen staff and their responses	
30.10.23	5	Equipment selection and layout - Detailed investigation of industrial kitchen equipments.	Assignment 2: Powerpoint presentation of technical equipments in terms of selected kitchen type. Detailed approach is needed for features of all equipments .
06.11.23	6	Health and Safety Systems in the Kitchen	
13.11.23	7	* Lighting criteria and psychological approaches in customer and industrial kitchen areas in the basis of technical solutions. *Ventilation systems and equipment.	
	8	MIDTERM EXAM	
27.11.23	9	Cladding materials in food production areas.	Assignment 3: Preparation of mood board and material board for both BOH and FOH
04.12.23	10	Classwork: Introduction to plan layout-Food production and staff zone	Plan development
11.12.23	11	Classwork: Finalization of BOH and design of dining areas on plan	Plan development
18.12.23	12	Desk critiques: Industrial equipment selections and technical areas, service areas, customer areas	Plan development
25.12.23	13	Desk critiques: materials and layouts	Final preparation-Plans and research file
01.01.24	14	General review, desk critiques	Finalize of term project
		FINAL SUBMISSION	

* PLEASE NOTE: Details of the syllabus and course schedule are subject to minor changes that will be announced in class.

Grading: Midterm and final exam responses will be evaluated for accuracy, thoughtfulness and clarity. Assignments will be evaluated for content, quality of ideas and clarity of presentation (including both writing and graphics). Students' progress also will be evaluated throughout the semester based on their performance in critiques. Students with the Final Grade below D (40) are required to repeat the course.

Assessment Methods and Criteria:

METHODS	EFFECTS ON GRADING
Presentations/Assignments	20%
Midterm Exam	30%
Final Submission	50%

ECTS Workload Table :

ACTIVITIES	NUMBER	HOUR	WORKLOAD
Course Teaching Hours	13	3	39
Assignment(s)	3	4	12
Midterm	1	3	3
Practical Hours	13	1	13
Final Project Preparation	1	5	5
Final	1	3	3
Total Workload	0	0	75
Total workload/25			75/25
ECTS			3

GRADING AND EVALUATION

The students' progress will be evaluated throughout the semester.

Grade Scale:

GRADE	MARKS	VALUE
A+	-	
A	95-100	4.00
A-	85-94	3.70
B+	80-84	3.30
B	75-79	3.00
B-	65-74	2.70

GRADE	MARKS	VALUE
C+	60-64	2.40
C	55-59	2.20
C-	50-54	1.70
D+	45-49	1.30
D	40-44	1.00
F	0-39	0.00