

# Significance of Kitchen Designing in Standalone Restaurants

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**Abstract:** *The success of any restaurant primarily depends upon the popularity of its food and the efficiency of its service. Therefore, one should not undermine the importance of role of the kitchen in the success story of any food & beverage service outlet. With the escalating cost and capital expenditure spent on frontline areas, it becomes a challenge to allocate sufficient funds to the kitchen facility and therefore efficient kitchen planning and designing lies low on the priority list. This study aimed studying the importance of kitchen designing in restaurants along with analyzing various factors that influence the designing process. In an effort to do so, a sample survey in the form of a questionnaire and interviews was conducted from restaurant owners and senior managers to understand their views on the topic. The findings of his research states that well designed kitchens helps in saving operational cost and time and is important for creating a well organized work place for commercial food production. It also enhances the work efficiency of the staff and production output. "Structural limitations" and "Availability of budget" are the influencing factors that have the maximum impact on kitchen designing.*

**Keywords:** Restaurants, Kitchen Designing, Kitchen Planning, Commercial Kitchens

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