

THE KITCHEN ORGANIZATION (ОРГАНІЗАЦІЯ КУХНІ)

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У дослідженні йдеться про організаційні особливості роботи кухні, її основні цілі та завдання, а також необхідне устаткування кухні та прилади. Загальна мета кухні полягає в тому, щоб приготувати більше страв та витратити на це якнайменше коштів.

A kitchen is, first of all, a production unit; it must produce the best food at the lowest possible price. Food cost and quality are therefore the chefs main concerns, so he should be endowed with the right amount of space, appliances and staff in order to come up to the management's expectations.

The kitchen is as near perfection and possible, and it's layout has been particularly well planned. The cooks can work in the commodious, well-lit cooking area, and there is no interference at all with the commis waiters coming from the restaurant. As the commis enter the kitchen, they find the table for «dirties» on their left. Having deposited the used plates and dishes, the pass round the service area to collect the next course. This area is fitted with an electric griller and a carving table, as well as a hot plate and hot cupboards.

The equipment of the cooking area proper is outstanding. Besides the usual coal-range, one finds electric, and gas, and oil cookers. On the racks and shelves of the area you have all the necessary utensils, a regular assortment of saucepans, frying pans, casseroles, boilers, tins and trays of every description, supplemented by the usual time-saving gadgets: mincers, slicers. Peelers, chippers, mashers and mixers to name just a few.

This is indeed a functional, labour-saving kitchen, which is a necessity, considering that it has to handle hundreds of meals a day, besides providing snacks for the coffee-shop or the licensed bar, and catering for the social functions and conferences held in the hotel. The days are gone when cheap labour was easily available; economic changes and a shortage of trained kitchen help have brought a complete revolution in the kitchen. Automation and mechanization tend to be the rule nowadays. The common aim of all these efforts: to produce more and better food at a price acceptable by the client and yielding profit to the establishment.