

Kitchen Layout

We are frequently asked what needs to be considered when constructing a kitchen for community use. We talked to various community kitchen facilitators about what they liked and didn't like about their kitchens and came up with the following considerations for kitchen layouts for community cooking:

Space

- Ensure that there is enough space for the **number of people** you want in the kitchen at one time (usually that is about 4-15).
- Include plenty of **storage and shelving** space.
- Include lots of **work/counter** space. It's helpful to have a central island or countertop, so that people can work on all sides.
- If you plan to make the space **wheelchair accessible**, you will need to ensure wider aisles and some lower countertops.
- Ensure there is space in or near the kitchen area for a group to **eat together**.

Layout

- **Balance** the functionality of the kitchen with a home-like comfortable setting. Stainless steel is great but it can also be 'cold' and intimidating. Wood cupboard doors can warm up a kitchen atmosphere.
- Consider whether you want the kitchen used as a **demo/teaching kitchen**; if so, consider getting a movable counter with a stovetop and demo mirror.
- Incorporate an area for **recycling, garbage and composting**.

Equipment

- Put in **deep sinks** to accommodate the large stock pots and mixing bowls.
- **Favourite appliances** for a community kitchen include:
 - Sanitizer
 - Dishwasher
 - Freezer (upright)
 - Convection oven

- 2 cooking stations if possible (e.g. 2 stoves or 1 stove with oven and 1 stovetop)
- 2 hand-washing sinks
- LARGE appliances