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ENSURING SAFETY

A prominent trend is design of compact work areas to reduce the BOH footprint, thereby increasing the revenue-generating space or alternatively, reducing the cost of construction. Operational efficiency is another focus area due to rising manpower costs. Food and beverage areas in BOH need to be HACCP-compliant more than ever before due to increased awareness and the role of social media in escalation of guest complaints. Fire safety

increase yield and reduce delivery costs. Kitchens now have better lighting and better temperature control as well. There is a pressing need to reduce exhaust air quantities so as to save energy costs. Contemporary kitchens have more hand sinks and dishwashing areas are more hygienic.

SUSTAINABLE BACK-END AREAS

Energy consumption can be reduced up to 40 per cent by using induction cooking, both by



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and protection of life also get priority now more than before due to recent change in the National Building Code and the fact that most hotels are built as per NFPA guidelines to meet the design and construction norms of international hotel brands.

BASE KITCHENS

BOH areas in restaurants are reducing in size due to high rentals in mall spaces, as more and more restaurants are backed by base kitchens. The added advantage of using base kitchens is reduction in manpower requirement, besides consistency in quality of food. As restaurants are achieving higher sales, they require larger dry stores. Most restaurants invest in cold storage in order to

lower energy input and reduction in exhaust air quantities. Demand control systems for central kitchen ventilation can reduce energy by over 50 per cent. Better design can also reduce energy consumption in kitchen exhaust systems. Use of dishwashers can save water by more than 50 per cent. Water can also be saved by using better faucets which incorporate aerators. Reduction in open-flame cooking can also reduce energy consumed in cooking. Refrigerators with higher efficiency can also reduce carbon footprint. Effluent treatment plants can help in recycling of water. Kitchen waste can also be recycled by composting or conversion to packing materials. Use of ozone in laundries can also help save water and energy.