

Chapter 2

Topic : Restaurant and bar facility designing

➤ Types of restaurants

○ Commercial

- **Coffee shop** - An establishment selling coffee and sometimes other non-alcoholic beverages, simple meals or snacks, with a facility to consume them on the premises.
- **Specialty restaurant** - A specialty of a particular place is a special food or product that is always very good there. Specialty restaurant will usually have a **specialty**, which is a unique meal they're known for making.
- **Ethnic restaurant** - specialize in ethnic or national cuisines. For example, Greek restaurants specialize in Greek cuisine.
- **Fast-food joints** - Fast food restaurants emphasize speed of service. Operations range from small-scale street vendors with food carts to multibillion-dollar corporations like McDonald's and Burger King.
- **Bars and pubs** - **Bar** is an establishment licensed to serve alcohol beverages and is named after the counter or **bar** on which drinks are served. **Pub** is short for Public House licensed to serve alcoholic beverages and called so in countries or establishments with a British influence.

○ Theme based restaurant

A theme restaurant is a type of restaurant that uses theming to attract diners by creating a memorable experience. Theme restaurants have a unifying or dominant subject or concept, and utilize architecture, decor, special effects, and other techniques, often to create exotic environments. The theme may be further extended through the naming and choices of food, though food is usually secondary to entertaining guests. Example :

- Indian
- South Indian
- French
- Chinese

➤ Designing and planning of restaurant

○ Guidelines

- Maximum return on Investment
- Efficient flow of people and product

- Safe working space for employees and guest
 - Should be energy efficient
 - Equipment Plan – It helps with space allocation and relationship of one work area with another.
 - Utilities
 - Space – It should be enough for the guest to eat and the employees to work in comfortable conditions
- Ambience and Décor
 - Lighting and color scheme
 - floor finish
 - wall covering
- Checklist for effective design
 - The completed dining area should have proper appeal and ambience.
 - Minimal Investment for dining service is made
 - It should be practical layout to ensure efficient flow of guest employees , food products and equipment
 - It should simplify procedure for performing required tasks
 - It should provide safe workspace for employees and public access space for guests
 - It should have high sanitation standards
 - It should have low maintenance cost
 - It should be energy efficient
 - Design should provide “comfort zone” to the guest.
- Bar designing
 - Points to be considered while planning a bar
 - Work Efficiency
 - Bartender should be able to perform related tasks in one place
 - Sufficient lightings and counters
 - Doorways and paths through should be wide enough
 - Should accommodate employees
 - Servers should not have to transverse kitchen work areas to get drinks

- Guests should not have to through lounge to get to dining room
- Equipment and space need
 - Cost
 - Sanitation and safety
 - Design and performance
 - Operating efficiency
 - Capacity
 - Construction
- Furniture items /bar counters
- Special spaces if needed for smoking zones DJ booth
- Useful Tips for designing a bar
 - In island type bar consider the slow period when staff is less
 - In case of serpentine bar consider the construction cost and ease of service
 - Usually applying carpet to the bar floor is quite satisfactory.
 - It should be unobtrusive.