

Saturday, March 20, 2010
9:45 am – 10:45 am

**Cooking Suites: European Learning Applied to Americas
Kitchens
(1 CEU)**

Presenters:

Russell Stilwell, Next Step Design

Joshua Smith, Next Step Design

This presentation will be focused on the different types of suites available, the pros and cons of each, and appropriate kitchen layouts to maximize each. This presentation will aid in addressing the specialized preparation, cooking and serving of foods in a controlled suite or island process. Open kitchen concepts and the correct use of cooking suites in kitchen design will be stressed. The goal of this seminar is to further develop the understanding among consultants, manufacturers and end users on the proper role of a cooking suite in modern kitchens. MAS consultants will also benefit by further understanding the layout and equipment effects on operations in this type of design.