

CHURCH OF THE REDEEMER

COMMITTEE REPORT

PROPOSAL FOR A NEW KITCHEN FOR THE CHURCH

15 March 2006

On 28 June 2005 Church of Redeemer formed a committee to consider our future facility needs for our expanding parish. A core committee was formed to provide leadership for this initiative. Under this core committee several sub- committees were formed. Our committee, the kitchen committee, was asked to explore a design for a new kitchen for the church. The existing kitchen, part of the original church building, is considered to small and outdated to serve the needs of the parish.

The following people were asked to serve on this subcommittee:

John Bagley
Colleen Coningsby
Bemi Cornelius
Allan Draper
Margaret Johnson
Steve Phillips
Norey Reger
Tad Stilwell
Bob Seifert

All of these committee members have been involved with activities at the church for a number of years. This involvement has included helping with various dinners and social events at Redeemer. Many committee members have also had significant commercial food service experience. The committee was representative of the church and knowledgeable of kitchen issues,

The committee was given two tasks; first, to submit a design for a kitchen able to serve the needs of the parish for the foreseeable future. The second task was to serve as the social committee for functions that would involve the larger building committee should this be needed. The committee went to work on the design for a new kitchen.

An important assumption for the committee was that the kitchen would serve functions with as many as 500 guests at a sit down meal. The capacity of Geneses Hall is about 500 people for such a gathering. It was assumed that for the foreseeable future Geneses hall would continue to serve as the church social hall and the primary area the kitchen would serve.

In an effort to get "smart" on the subject of kitchen design, each committee member visited at least one kitchen in the Richmond area to gather ideas. Some of the locations visited included:

St. Augustines in South Richmond
St. Anne's in Ashland
St. Paul's in Richmond
St. Michael's in Glen Allen
Cool Springs Baptist in Mechanicsville
The Salvation Army in Richmond
The Sandston Recreation Center

The committee then met to compare notes on these kitchens. A kitchen visitation form (attachment 1) was used to record information. A follow up visit was made as a group to those kitchens we felt most reflected the needs of our church. The visits occurred during the fall of 2005 and were completed by mid November. It was decided early on that a storage area to support the kitchen would be a necessary part of the overall kitchen design. On Tuesday 29 November the committee met to settle on a size,, design and equipment layout for the new kitchen. That design is attached (attachment 2). The following word picture of the kitchen will help explain the layout.

DIMENSIONS - The kitchen space should measure 25 feet by 40 feet for a total of 1,000 square feet. The storage area should measure 25 feet by 20 feet for a total of 500 square feet.

FLOOR - The floor of the kitchen should be light in color using non-slip ceramic tiles-. The floor should contain at least two drains and have a minimum slope to facilitate drainage of water.

WALLS - The walls should be either wall board or masonry block with a cleanable surface six feet up from the floor to, act as a splash guard.

CEILING - A drop ceiling should be used with cleanable plastic coated tiles.

DOORS - The room should have four doors; one six-foot double door along with one other standard size door opening to the social area. A door to the storage room and a door to the outside for deliveries/trash disposal is also necessary.

OPENINGS - Two openings to the social area are needed. One nine foot opening to be used as a serving area. The second, a four foot opening, to be used for dish return. Both openings need a closing door. A roll down metal door would provide the best closure and security.

LIGHTING - The area should be lighted with florescent lighting adequate for a kitchen.

ELECTRICAL - Power to the kitchen should be well planned with dedicated circuits to major appliances. All appliances should be electric with gas power, if available, to the stove, convection oven and perhaps the water heater. The water heater should be located near the kitchen and dedicated to the kitchen if possible.

BARRIERS - Outside the kitchen in the social area two barriers should be placed. One barrier outside the nine foot serving area should contain a beverage serving station to include ice storage. The other barrier should be outside the dish return area placed there as a noise buffer and storage area as needed.

PATIO - A large (about 40 X 40 feet) covered patio area should be placed outside the kitchen for use as an outdoor picnic area. If gas is available a gas hook up should be provided to support a gas grill.

STORAGE ROOM - The storage room could have conventional walls, floor and ceiling. Shelving for the storage area could be built in or purchased.

KITCHEN EQUIPMENT - All stainless steel

Stove - Six burner with grill and two ovens. An exhaust hood with a fire suppression system above the stove is required.

Refrigerator - Commercial reach in double door 54" wide.

Freezer - Commercial reach in double door 54" wide.

Convection Oven - Double stack.

Ice Maker - Of adequate size.

Dish Washer - Commercial with single loading rack.

Warmer - Mobile reach in with trays, door on each side.

Cooler - Mobile,, reach in with trays, door on each side.

Steam Table - Mobile with four warming positions.

Mixer - Floor model.

Mop Sink - With utility faucet.

Sinks - Three hand wash sinks as depicted on sketch. One sink with disposal prior to the dish washer for initial cleaning. Three wash/rinse sinks down stream from the dish washer. Two Food prep sinks next to the stove.

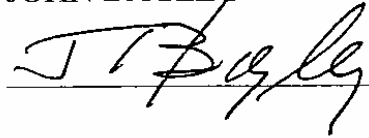
Work tables - Four tables (3X8 feet) on wheels with pan rack and bottom shelving.

Rolling Carts - Four rolling carts to be used to move food/dishes to and from the social hall.

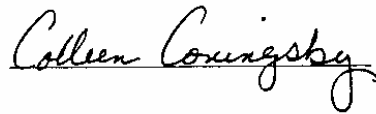
SIGNITURE PAGE

KITCHEN COMMITTEE MEMBERS

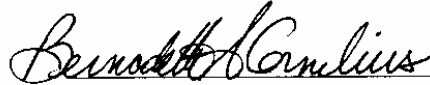
JOHN BAGLEY



COLLEEN CONINGSBY



BERNI CORNELIUS



ALLAN DRAPER



MARGARET JOHNSON



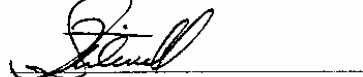
STEVE PHILLIPS




NOREY REGER



TAD STILWELL

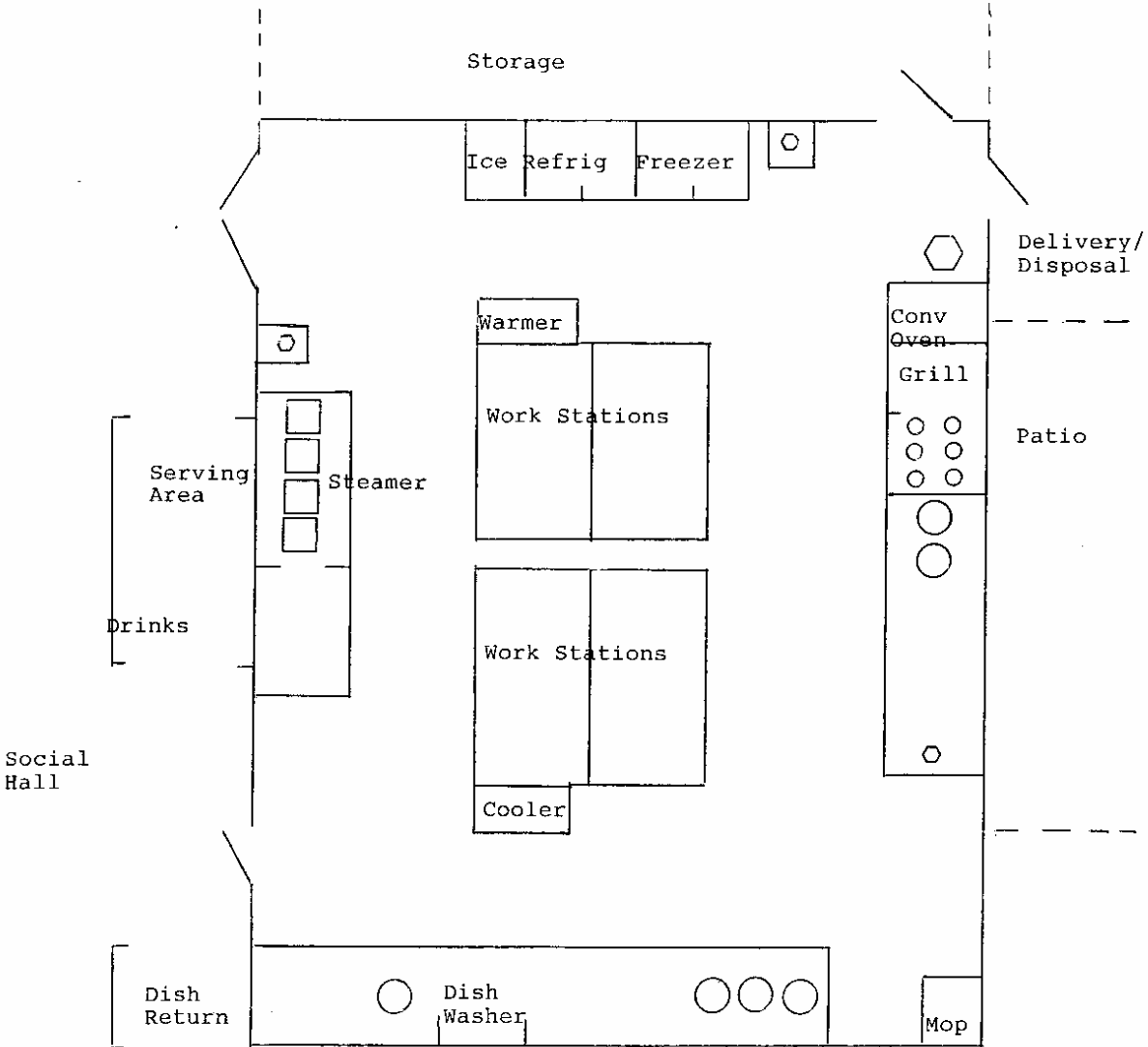


BOB SEIFERT



CHURCH OF THE REDEEMER

PROPOSED KITCHEN DESIGN



Approximate Scale

- Sinks
- ◊ Hand Sinks
- ⬡ Mixer

