



Design and Layout of Foodservice Facilities

By John C. Birchfield

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A complete guide for the entire facility design process?--revised and updated

In today's fast-moving business climate, the foodservice professional will likely be involved in several facility design projects over his or her career. *Design and Layout of Foodservice Facilities*, Third Edition provides a comprehensive reference for every step of the process, from getting the initial concept right to the planning, analysis, design, permitting, and construction--in short, everything needed to get to opening day of the new establishment! Packed with valuable drawings, photographs, and charts, this essential guide covers the nuts-and-bolts decisions that make the difference in an effective, efficient foodservice operation, including equipment selection, workflows, and legal compliance.

This Third Edition features:

- Expanded focus on the front of the house/dining room area
- Updated and revised equipment chapter with new images of the latest equipment
- New pedagogical features incorporated throughout the text, including key terms, review questions, and questions for discussion
- Additional blueprints highlighting design trends
- Revised appendices that include Web references for additional information
- Expanded and updated glossary

Design and Layout of Foodservice Facilities, Third Edition is an invaluable resource for students of foodservice management as well as professionals involved in foodservice design projects.

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Editorial Review

From the Back Cover

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About the Author

John C. Birchfield, FFCSI, is founder of Birchfield Foodsystems (now Birchfield Jacobs Foodsystems Inc.), a foodservice and consulting design firm. He was an associate professor of hotel, restaurant, and institutional management at Michigan State University and is past president of the National Association of College and University Food Services (NACUFS) and Foodservice Consultants Society International. Mr. Birchfield has authored numerous articles and two other books on foodservice management, and has been a guest columnist for *Food Management* magazine.

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