Food Production Systems

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Director
Acknowledgement Statement

You understand and acknowledge that:

- The training you are about to take does not cover the entire scope of the program; and that

- You are responsible for knowing and understanding all handbooks, manuals, alerts, notices and guidance, as well as any other forms of communication that provide further guidance, clarification or instruction on operating the program.
Types of Food Production Systems

- Onsite Kitchens
- Central kitchen or Centralized Food Production Systems
- Combination of Onsite and Central Kitchens
How is food Stored & Delivered

- Hot Food Delivery
- Cook Chill System
- Cook-Freeze System
  - Refrigerated Truck
  - Heated Truck
  - Insulated Truck
  - Temperature Controlled Containers in a Basic Truck
- How Will Food be held and reheated on site
  - Convection Oven
  - Microwave
Facility Design

The Director shall assist in making decisions regarding the purchase of foodservice equipment for new construction, renovation, or replacement of outdated or non-functioning equipment.
The menu drives everything in the school nutrition operation, especially in equipment and facility design decisions.

Students’ food preferences are constantly changing and are certainly more sophisticated than ever before.
Nutrition & Wellness

- Nutrition and wellness considerations influence all menu choices.
- The menu is not just based on popular food choices for students.
Safety & Security

- **Food safety** and nutrition are equally important to the health of students.
- **Safety** of the environment for both school nutrition staff and students influences equipment choices, as well as layout and design of the kitchen and cafeteria/dining areas.
- **Security** issues have grown in importance and are vital when making decisions for equipment and facility design.
- **Emergency preparedness** means planning for how to handle the worst possible situations, even though there is hope for never needing those emergency procedures.
Budget

- **Budget/finance issues** may limit the vision for the ideal school nutrition operation.
- The goal of a *Director* would be to optimize options while still being fiscally responsible.
- **Regulations, policies, and requirements** exist at federal, state, and local levels.
- School nutrition directors must be aware of these and rigidly adhere to them when making equipment purchases and facility design decisions.
Critical Path & Planning

- **Critical path planning** and scheduling require foresight and the ability to see the “big” picture, no matter the focus of the project.
- School nutrition directors should **plan with the future in mind**. Creative thinking and decision making skills are vital to lengthening the life expectancy of the facility.
- School nutrition directors will make decisions about whether the school nutrition program’s needs are best served with a single piece of equipment, a kitchen renovation, or perhaps a completely new facility.
Equipment Purchase

- Equipment purchasing is complex and requires the expertise of the school nutrition director.
- School nutrition directors are the most knowledgeable about the student customers, their school, community, and national trends in school nutrition programs.
- As Director, we are also most familiar with the menu which is used as the basis for all equipment decisions.
Cost of Ownership

- Total Cost of Ownership
- Life cycle cost analysis or the total cost of ownership evaluates the cost of owning a particular piece of equipment over its lifetime
- School nutrition directors should consider these factors in equipment decisions, even though an actual estimation of these costs may be impossible
Traditional Equipment Purchasing

- Equipment purchasing has changed since the mid 1980s when all purchasing was done through a full-service dealer.
Equipment Industry Segments

- The majority of equipment purchasing by schools is still done with full-service dealers.
- Other equipment industry segments include broad liners, independent manufacturer’s representatives, company direct sales force, design/contract houses, bid houses, and e-dealers.
How to make a Decision of Who to Purchase From

- Alternatives to the full-service dealers provide fewer services to account for the different equipment prices.
- The decision of who to purchase equipment may be different from one school to another, but school nutrition directors understand the importance of open competition among bidders.
Concerns When Purchasing From Different Types of Dealers

- Although about one-third of restaurant managers report having purchased kitchen equipment on the internet, relatively low customer service ratings were given to internet dealers.
- Mixed results were found with customers’ perception of where to find the best prices.
- Blurring of purchasing method choices means that school nutrition directors need to consider where conflicts of interest might compromise recommendations being made.
Introduction to Equipment and Facility Design for School Nutrition Programs
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