

# Equipment Purchasing and Facility Design for School Nutrition Programs



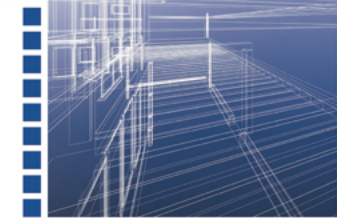
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### Web-based Resource

The Web-based resource is available at  
[http://www.nfsmi.org/documentLibraryFiles/  
PDF/20090312115009.pdf](http://www.nfsmi.org/documentLibraryFiles/PDF/20090312115009.pdf)

### PURPOSE

- Responding to the results of a gap analysis process, a resource was designed to assist school nutrition (SN) professionals with equipment purchases and facility design projects.
- The purpose of the Web-based resource is to provide useful information that gives SN professionals a competitive advantage as they approach equipment purchases and facility design projects as *Trusted Advisors*.

### METHOD

- SN directors, state agency staff, and industry representatives met to explore gaps in two reference manuals on designing, renovating, and equipping SN facilities.
- The concept, *Trusted Advisor*, was developed by meeting participants to capture the vision of the SN director as a professional administrator, savvy business person, and nutrition expert.
- Meeting participants determined that success would be achieved when SN directors are actively involved and have access to credible resources for the design and renovation of SN facilities, which would facilitate better designed and equipped SN facilities.
- The gap analysis process provided the direction for the design of a new Web-based resource.
- SN professionals participated in the review of resource chapters.

### TARGET MARKET

- SN directors and state agency staff

### APPLICATION

- SN directors are faced with unique challenges and opportunities when making equipment and facility design decisions for their SN programs, many of which focus on specific program goals and the experiences of the directors.
- SN directors operating as *Trusted Advisors* face these challenges and opportunities with a commitment to excellence.
- By operating as *Trusted Advisors*, they seek to make informed decisions by understanding their customers' expectations, production needs, and overall environmental issues facing SN programs in the 21st century.

### RESOURCE CHAPTERS

#### Section One: Introduction to Equipment and Design for SN Programs

- Understanding the Equipment and Design Industry
- Trends Associated with Foodservice Equipment in SN Programs
- The Planning Team
- Planning the Project
- Layout and Space Guidelines
- Principles of Equipment Selection
- Getting Ready to Bid
- Finishing the Equipment Purchasing Process: The Bid Process, Receiving and Installing Equipment, and Training Nutrition Assistants

#### Section Two: Making Specific Equipment Choices

- Food Preparation Equipment
- Cooking Equipment: Ovens and Ranges
- Cooking Equipment: Tilt Skillets, Broilers, and Fryers
- Cooking Equipment: Steam Equipment
- Refrigerated and Low-Temperature Storage Equipment
- Serving Equipment
- Cleaning Equipment
- Utensils, Trays and Tableware