



---

## **Facility Design and Equipment Resource List**

### **January 2007**

This publication is a compilation of resources for professionals involved in school food service. The resources are in a variety of information formats: articles, books and full-text materials on the World Wide Web. Resources chosen provide information on many aspects of school food service.

The resources included for this list contain reliable information and are available nationwide. Your local library or bookstore can help you locate these materials. Other items can be obtained from the source listed. Opinions expressed in the publications do not necessarily reflect the views of the U.S. Department of Agriculture.

Resources that are part of the National Agricultural Library (NAL) collection have an NAL Call Number listed. Lending and copy service information can be found at <http://nal.usda.gov/services/request.shtml>. URLs are included when the material is available online in full text. Materials cannot be purchased from the Library. Please contact the publisher/producer if you wish to purchase any materials on this list.

This Resource List is available from the Food and Nutrition Information Center's (FNIC) Web site at: <http://www.nal.usda.gov/fnic/service/facilitiesandequipment.pdf>.

A complete list of FNIC publications can be found at [http://www.nal.usda.gov/fnic/resource\\_lists.shtml](http://www.nal.usda.gov/fnic/resource_lists.shtml).

### **Table of Contents:**

- I. Facility Design
- II. Equipment
  - A. Books and Reports
  - B. Videos
  - C. Web sites

## I. Facility Design

### A. Books and Reports

#### **Design and Equipment for Restaurants and Foodservice: A Management View**

Costas Katsigris and Chris Thomas

Hoboken, NJ: John Wiley & Sons, Inc., 2006. 510 pp.

**NAL Call Number:** TX911.3.M27 K395 2006

**Description:** This book covers crucial topics such as: food service equipment, layout, and design, as well as purchasing, installing, operating, and maintaining food service equipment. Illustrated with 300 photographs and line drawings. Also features interviews with successful restaurateurs, chefs, equipment experts.

#### **Energy Conservation Manual for School Food Service Managers**

National Food Service Management Institute

University, MS: NFSMI, 1994.

**NAL Call Number:** TX911.3.E45M477 1994

**Description:** Resource manual on energy monitoring and conservation. Includes references, glossary/equations, sample forms, and technical information.

#### **Guide for Purchasing Foodservice Equipment**

National Food Service Management Institute

University, MS: NFSMI, 1998

**Web site:** <http://www.nfsmi.org/Information/PurchasingGuide.html>

**NAL Call Number:** TX912 .G85 1998

**Description:** Presents a decision-making process and critical pathway approach to purchasing conventional food service production equipment. Addresses issues related to new construction, renovation, and replacements.



### **Maryland State Department of Education School Food and Nutrition Service Design Manual**

Maryland State Department of Education, Division of Business Services, Nutrition and Transportation Services Branch and School Facilities Branch  
Baltimore, MD: The Department, 1996. 105 pp.

**NAL Call Number:** TX945.2.M375 1996

**Description:** This manual is intended for school food service personnel to plan food service, production, serving, and dining areas. The goal is to create a healthful eating environment for students and provide safe and nutritious foods.

### **The New Design Handbook for School Food Service**

Susan Crowl Silberberg  
National Food Service Management Institute  
University, MS: NFSMI, 1997

**Web site:** [http://www.nfsmi.org/epubs/ex11-95/pdf\\_list.htm](http://www.nfsmi.org/epubs/ex11-95/pdf_list.htm)

**NAL Call Number:** TX912 .S55 1997

**Description:** Provides information on how to get started with food service design, what questions to ask, and whom to ask. Addresses the needs of both the designers and users of food service facilities in schools.

## **II. Equipment**

### **A. Books and Reports**

#### **Available Equipment in School Food Service**

Mary Kaye Meyer  
National Food Service Management Institute  
University, MS: NFSMI, 1997. 11 pp.

**NAL Call Number:** TX912.M49 1997

**Description:** In 1994, NFSMI initiated a multi-year project to identify type, style, age and condition of available food service equipment in elementary, middle and high schools nationwide. This report focuses on the availability of equipment related to the implementation of the Dietary Guidelines for Americans.



### **Team Nutrition Presents a Guide for Purchasing Food Service Equipment**

Team Nutrition

National Food Service Management Institute

Alexandria, VA: USDA, Food and Nutrition Service, 1999.

**Web site:** <http://www.nfsmi.org/Information/PurchasingGuide.html>

**NAL Call Number:** TX912 .T43 1999

**Description:** This manual guides school food service management in purchasing conventional food service production equipment using a decision-making process and critical pathway approach.

### **Foodservice Planning: Layout, Design, and Equipment, 4<sup>th</sup> Edition**

Barbara A. Almanza, Lendal H. Kotschevar, and Margaret E. Terrell

Saddle River, NJ: Prentice Hall, 1999. 532 pp.

**ISBN:** 0130964468

**Description:** Covers the design and equipping a food service facility with focus on the role of computer in food service planning and discusses the efficiencies technology can create, as well as the need for industrial engineering technologies in planning a start-up facility and successfully choosing and arranging equipment for optimum results.

### **Guidelines for Equipment to Prepare Healthy Meals**

Mary Frances Nettles and Deborah H. Carr

National Food Service Management Institute

University, MS: NFSMI, 1996. 11 pp.

**Web site:** [http://www.nfsmi.org/epubs/r25-96/pdf\\_list.htm](http://www.nfsmi.org/epubs/r25-96/pdf_list.htm)

**NAL Call Number:** TX912.N477 1996

**Description:** Report provides guidelines to assist school food service managers in determining the preparation equipment needed to prepare meals that meet nutrition standards and are acceptable to children.



### **Issues Related to Equipment and the Dietary Guidelines for Americans**

Mary Frances Nettles

National Food Service Management Institute

University, MS: National Food Service Management Institute, 1996.

**Web site:** <http://www.nfsmi.org/Information/r24-96/r24-96.pdf>

**NAL Call Number:** TX911.3.M27N48 1996

**Description:** Report examines production equipment issues related to the implementation of the Dietary Guidelines for Americans.

### **Manual of Equipment and Design for the Foodservice Industry**

James W. Stevens and Carl R. Scriven

New York, NY: Van Nostrand Reinhold, 1989. 322 pp.

**NAL Call Number:** TX912.S74

**Description:** A hands-on guide to the state-of-the-art in food service equipment planning and design. Contains hundreds of isometric drawings and diagrams, with a minimum of text.

## **B. Videos**

### **Equipment Efficiency for Healthy School Meals**

National Food Service Management Institute

University, MS: NFSMI, 1997.

**Web Site:**

<http://www.olemiss.edu/depts/nfsmi/Education/Satellite/ss12/contents.html>

**NAL Call Number:** Videocassette no. 2860

**Description:** 60-minute satellite seminar videotape designed to help child nutrition personnel maximize the use of existing equipment, increase awareness of related research, become familiar with new equipment options, and plan for the selection and purchase of new equipment.



**First Day...Every Day: Basics for Food Service Assistants, Part I**

National Food Service Management Institute  
University, MS: NFSMI, 1997.

**Web site:** <http://www.nfsmi.org/Education/Satellite/tt1097/satinfo.html>

**NAL Call Number:** Videocassette no. 2736

**Description:** 60-minute satellite seminar videotape presents topics to help food service assistants perform their jobs safely and efficiently. Topics include personal and professional development, food safety and sanitation, HACCP process, and accident prevention.

**First Day...Every Day: Basics for Food Service Assistants, Part II**

National Food Service Management Institute  
University, MS: NFSMI, 1997.

**Web site:** <http://www.nfsmi.org/Education/Satellite/tt0498/satinfo.html>

**NAL Call Number:** Videocassette no. 2737

**Description:** 60-minute satellite seminar videotape presents topics to help food service assistants perform their jobs safely and efficiently. Topics include weights and measures, portion control, production control, production schedules, recipe adjustment, and equipment safety.

**Knife Care: Selection, Sharpening, Sanitation and Safety**

Joanne A. Meyer, Craig Laub, and Skip Thela  
Culinary Institute of America

Hyde Park, NY: The Culinary Institute of America, 1995.

**NAL Call Number:** Videocassette no. 2409

**Description:** Covers the selection, sharpening, safety, sanitation, and storage of chef knives.

**C. Web Sites**

**NFSMI Insight no. 6 – Equipping School Kitchens to Prepare Healthful Meals**

National Food Service Management Institute  
University, MS: NFSMI, 1996.

**Web Site:** <http://www.nfsmi.org/Information/Newsletters/insight6.pdf>

**Description:** Summarizes NFSMI research project to examine production equipment issues related to meeting Dietary Guidelines for Americans.



---

**This resource list was compiled by:**

Desire Stapley, M.Ed., R.D., Nutrition Information Specialist  
Christina Tighe, B.S., Dietetic Intern

**Acknowledgment is given to the following FNIC reviewers:**

Shirley King Evans, R.D., Budget Analyst/Mission Support  
Corey Scarpero, R.D., Nutrition Information Specialist  
Jamie Rasmussen, Student Nutrition Information Specialist

This publication was developed in part through a Cooperative Agreement with the Department of Nutrition and Food Science in the College of Agriculture and Natural Resources at the University of Maryland.

Locate additional FNIC publications at  
[http://www.nal.usda.gov/fnic/resource\\_lists.shtml](http://www.nal.usda.gov/fnic/resource_lists.shtml).

---

Food and Nutrition Information Center  
Agricultural Research Service, USDA  
National Agricultural Library, Room 105  
10301 Baltimore Avenue  
Beltsville, MD 20705-2351  
Phone: 301-504-5719  
Fax: 301-504-6409  
TTY: 301-504-6856

Email: <http://www.nal.usda.gov/fnic/contact.shtml>

Web site: <http://fnic.nal.usda.gov>

The National Agricultural Library (NAL) provides lending and photocopying services to USDA employees and USDA program staff. Non-USDA users can obtain materials from NAL through the interlibrary lending services of their local, corporate, or university library. For further information on NAL's document delivery services visit their Web site at <http://www.nal.usda.gov/services/request.shtml>.



For questions on document delivery services please call 301-504-5717 or email <http://request.nal.usda.gov/access/contact.htm>.

The use of trade, firm, or corporation names in this publication (or page) is for the information and convenience of the reader. Such use does not constitute an official endorsement or approval by the United States Department of Agriculture or the Agricultural Research Service of any product or service to the exclusion of others that may be suitable.

The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, age, disability, and where applicable, sex, marital status, familial status, parental status, religion, sexual orientation, genetic information, political beliefs, reprisal, or because all or a part of an individual's income is derived from any public assistance program. (Not all prohibited bases apply to all programs.)

Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202) 720-2600 (voice and TDD).

To file a complaint of discrimination write to USDA, Director, Office of Civil Rights, 1400 Independence Avenue, S.W., Washington, D.C. 20250-9410 or call (800) 795-3272 (voice) or (202) 720-6382 (TDD). USDA is an equal opportunity provider and employer.

