Supplier

Compliance

Food Safety

& Quality

Unit 303 Handout 4

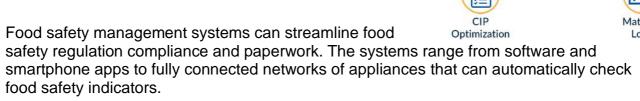
Unit 303: Contribute to business success

Handout 4: Kitchen technologies

Technologies are continually being developed to improve the workflow in a professional kitchen.

Whilst high-tech kitchen equipment is seen as being more expensive that traditional equipment, it improves efficiency by:

- improving food safety
- automating repetitive tasks
- lowering labour costs.



Benefits:

- Reduced paperwork cloud technology replaces paperwork
- Improved inspection results digital checklists
- Decreased liability meticulous record keeping provides robust reporting.

A network of physical appliances and devices using a digital connection to communicate with each other can create a remotely controlled kitchen. This could include a refrigerator that could track and reorder stock.

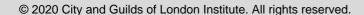
Benefits:

- Lower staff costs a smaller team can be employed
- Improved guest experience reduction in human error and increase preparation consistency
- Peace of mind remote monitoring.

Kitchen display systems replace receipt printers which improves communications between the kitchen and restaurant.

Benefits:

- No time lag orders appear immediately on a monitor/tablet
- Improved cooking time tracked timings to produce menu items.





Unit 303 Handout 4

Cook and hold ovens are one type of a smart oven, which automatically lower the temperature to a holding temperature after cooking is complete.

Benefits:

- Reduced energy costs use of radiant heating technology creates an even heat
- Optimised kitchen space ventilation or extraction hoods are not required.

Smart combi ovens are three-in-one ovens that cook using convected heat, steam or a combination of both, as well as having remote control and monitoring features.

Benefits:

- Space and money saving one oven cover most baking needs taking up less space
- Increased food safety keeps track of critical control points, providing an audit trail
- Reduced labour costs less staff required in the kitchen at certain times.