

3 Culinary Production Systems

Aim

Explore the principles of food production and the generic drivers which influence the selection and setting up of the catering production processes.

Objectives

1. Explore the food production cycle.
2. Identify the various food production systems their application, layout and production processes.
3. Apply key managerial processes to control the food production processes.
4. Discuss the contemporary developments in cloud, dark and ghost kitchens.

3.1 Food production cycle

The food production cycle is led by the restaurant style and menu type. This is discussed in detail through Chapter 4, *Food Service Operations and Techniques*. This chapter and the following chapter complement each other, it is a symbiotic relationship and will assist in answering the questions below. It is from these answers that the design of the food production operation can be framed.

Table 3.1: Understanding food and beverage

What is Food and Beverage?	The menu mix, food and drink type and how it is presented.
Where is it delivered?	Pop up operations, static sites, on the move, field kitchens, hospital services, shopping centres, high street.
When is it delivered?	Seasonal periods of the year, week, or day.
How is it delivered?	Production and service system, bought in or made fresh, table or self-service.
Why is it delivered?	Customer requirements, wants and desires.

The answers in Table 3.1 will assist in understanding the production and service process and with it, the implementation of a professional food and beverage business. It will enable the following points to be considered.

- **Systems approach** – identifying inputs, processes and outputs enabling logical process steps which are measurable and quantifiable, to ensure the most efficient production and service is offered.
- **Sensitive to the change in business conditions** – ensuring that the systems adopted can be flexible to ensure that inputs and processes can