

## COMMERCIAL KITCHEN

A kitchen is a part of a room or a room set aside for cooking as well as food preparation in a commercial setting. A residential kitchen is equipped with a stove or gas cooker, a sink, a refrigerator, kitchen cabinets, and counters. Some households kitchen do possess a dishwasher, microwave oven as well as other electrical appliances used in cooking or food preparation.

Commercial kitchens are cooking areas that were primarily set up to provide food for selling purposes, that is, it's set up to make money. It is more of an investment than an ordinary kitchen. Though, the name is also used to refer to various cooking areas in prisons, nursing homes, schools, etc. and they are all focused on making a profit.

Commercial kitchens are always found in cafeteria's, hotels, hospitals, restaurants, workplace and educational facilities, barracks, and other establishments that have similar characteristics. A commercial kitchen is larger and well equipped with a more high-tech gadget when compared with a residential kitchen. For instance, a hotel may have large commercial dishwasher machine and an enormous walk-in refrigerator. A commercial kitchen is subjected to public health laws. Public health officers periodically inspect the kitchens, and they can ask for it to be closed if they conclude that the kitchen does not meet the required hygienic condition mandated by the law.

Commercial kitchens have cooking stations and as well possess the appropriate facility and equipment to run the stations. When opening a commercial kitchen whether in a restaurant, hotel, cafeteria, schools or any similar settings, the physical size of the settlement is taken into consideration, and when considering the equipment and facility including high tech equipment to be used in the kitchen, the size of the kitchen must also be noted as it is imperative that the kitchen should be spacious and aid easy moving around of workers and customers.