

The Boheme at the Westin Grand Bohemian Hotel

Within this exclusive Orlando hotel distinguished by Bohemian decor, a tight, yet fully equipped main kitchen produces meals for an upscale restaurant, room service and banquets. A kitchen upstairs also supports banquet service.

By Donna Boss, Contributing Editor

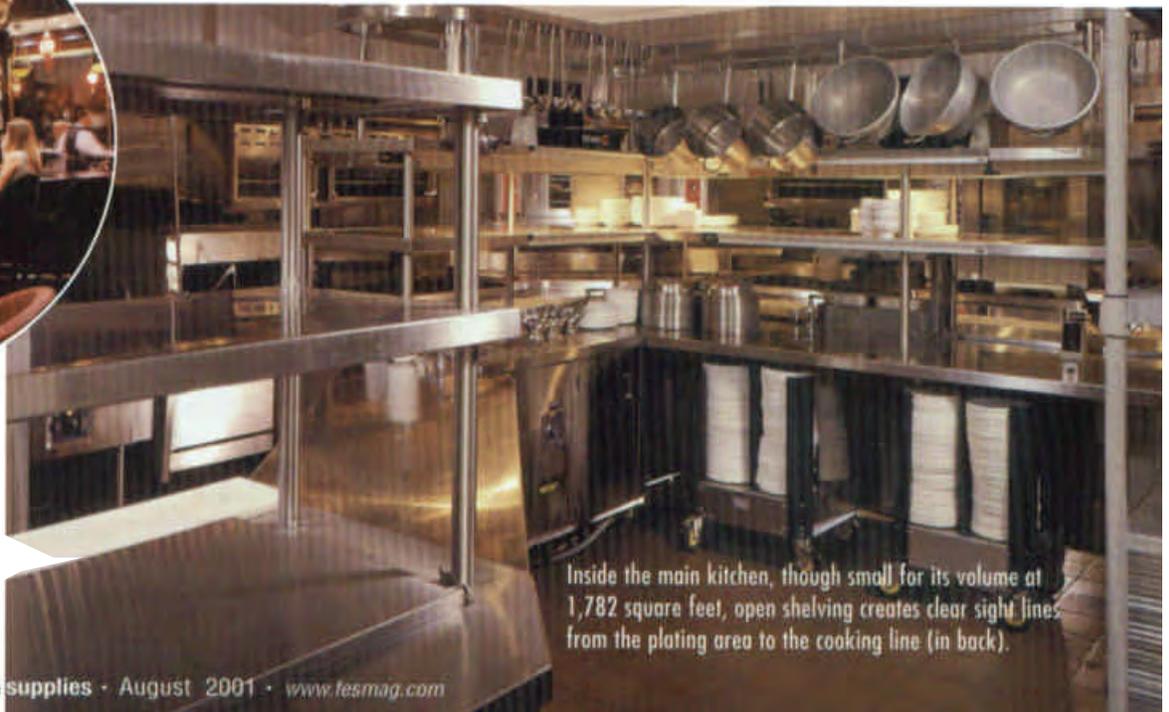
Positioned as “an experience in art and music,” the 250-room Westin Grand Bohemian Hotel opened in April 2001 in downtown Orlando, Fla., and is distinctive in the Southeast. More than 100 works, created by artists including Gustav Klimt, Egon Shiele, Lorenzo Ghiglieri, Jiang Tiefeng and Dale Chihuly, and selected by the hotel’s owner, Richard Kessler, are displayed throughout the 1920s Austria-themed, four-star property. A rare Imperial Grand Bosendorfer piano, one of only two in the world, is situated in the

Klimt rotunda, adjacent to the lobby. Adding to the European/Bohemian ambiance is the sound of classical and contemporary music that can be heard in all parts of the hotel. Designed to attract sophisticated travelers on vacation and business, the hotel is lavishly designed in rich Bohemian hues, gold leaf and red velvet fabrics. It features the full-service, 120-seat, upscale Boheme Restaurant, an adjacent Bosendorfer Lounge, extensive catering for meetings, banquets and special events, and 24-hour room service. Supporting the foodservice are a 1,782-square-foot main kitchen, a 210-square-foot concierge beverage/kitchen, and a 1,105-square-foot banquet kitchen located on the fifth floor.

The foodservice, which is managed by Executive Chef Robert Mason, is currently preparing all products except breads and ice cream for the upscale menus, which include Angus Beef steaks; a seafood selection of Chilean sea bass, Dover sole, lobster tail and shrimp scampi; veal chops, Australian rack of lamb, venison, duck, pheasant and chicken. Until this past July, soups, sauces and dressings were purchased from a supplier, a practice that eased production given the volume of meals produced in such small spaces. “When I was brought in,” recalled foodservice consultant Thomas Galvin, Galvin Design Group in Orlando, “a layout for the main kitchen had already been done. I looked at it and said, ‘This is okay for producing a cafe’ menu, but



The Bosendorfer Lounge (above, inset) features rich Bohemian decor, including a round bar decorated in black marble, red stones and mirror pieces. Among the art displayed is a mannequin perched above the bar counter.



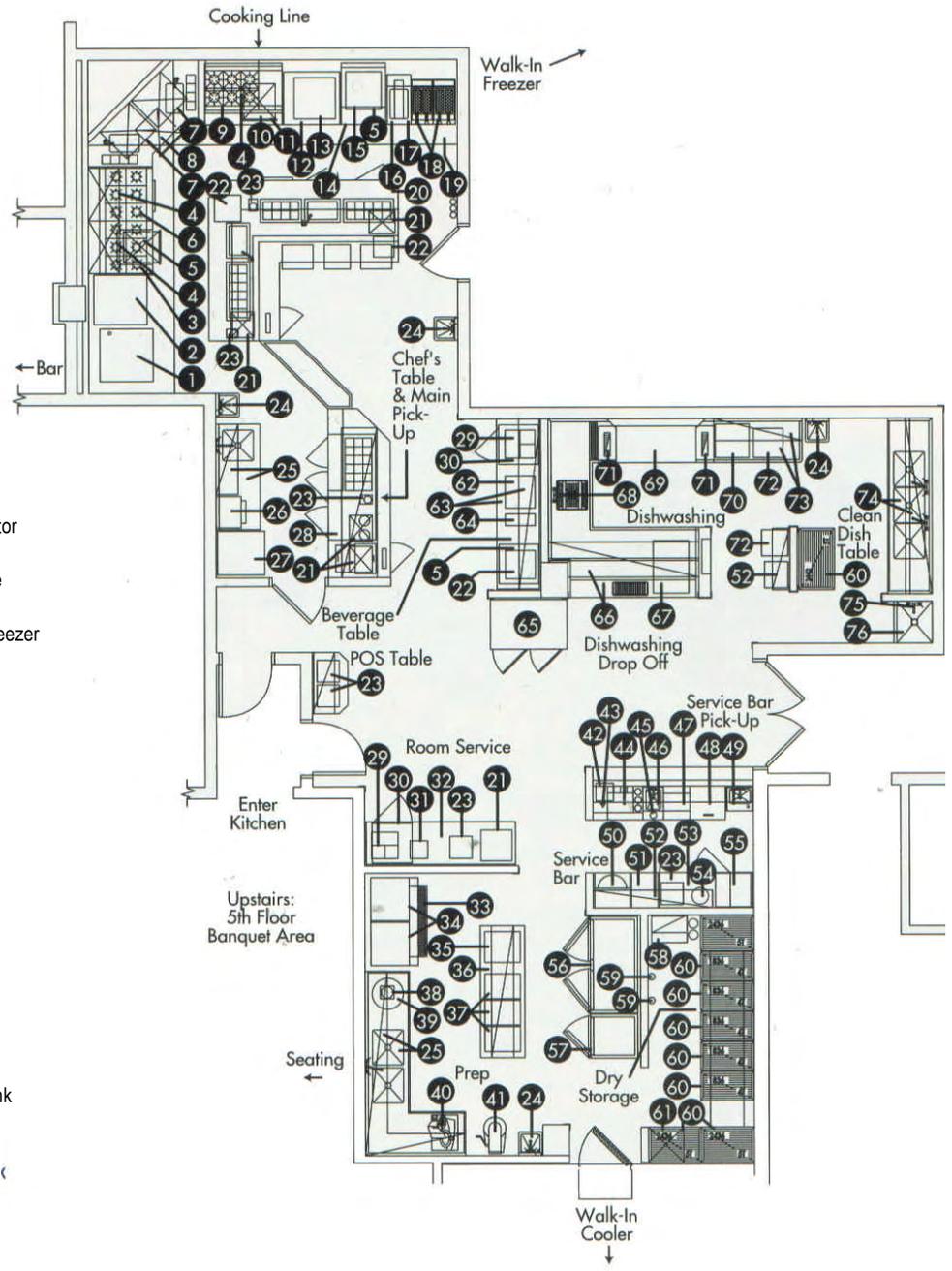
Inside the main kitchen, though small for its volume at 1,782 square feet, open shelving creates clear sight lines from the plating area to the cooking line (in back).



Restaurant & Room Service & Catering Kitchen At The Westin Grand Bohemian Hotel

Key Equipment List

- | | |
|-------------------------------------|-------------------------------|
| 1. 30-gal. tilting skillet | 40. Slicer |
| 2. Gas broiler/ convection oven | 41. 40-qt. mixer |
| 3. 6-burner range | 42. Drain board |
| 4. Cheese melter | 43. Soda gun |
| 5. Bread warmer | 44. Ice chest |
| 6. 6-burner range with oven | 45. Blender |
| 7. Convection ovens | 46. Blender station |
| 8. Cookline refrigerator / hot well | 47. Liquor display |
| 9. 6-burner range and griddle | 48. Glass froster |
| 10. Griddle | 49. Hand sink |
| 11. Griddle-top refrigerator | 50. Glass washer |
| 12. Convection oven | 51. Drain board |
| 13. Combi oven | 52. Shelf |
| 14. Equipment stand | 53. Back-bar refrigerator |
| 15. Gas Broiler | 54. Juicer |
| 16. Fry Dump | 55. Espresso machine |
| 17. Stand | 56. Roll-in refrigerator |
| 18. Fryer | 57. Fish refrigerator/freezer |
| 19. Hood, fan and duct | 58. Soda system |
| 20. Chef's table | 59. Water filters |
| 21. Microwave oven | 60. Shelving |
| 22. Conveyor toaster | 61. Condenser unit |
| 23. POS / Cash system | 62. Soda tower |
| 24. Hand sinks | 63. Side station |
| 25. Prep table with sink | 64. Iced-tea maker |
| 26. Lettuce dispenser | 65. Refrigerator |
| 27. Reach-in refrigerator | 66. Soiled dish table |
| 28. Salad/dessert table | 67. Silver soak tank |
| 29. Coffee brewer | 68. Pre-rinse faucet |
| 30. Under-counter refrigerator | 69. Dishwasher |
| 31. Toaster | 70. Booster heater |
| 32. Room service table | 71. Dishwasher vents |
| 33. Ice bin | 72. Transport dollies |
| 34. Ice maker | 73. Clean dish table |
| 35. Mobile prep table | 74. 3-compartment sink |
| 36. Prep table/overshelf | 75. Hose bibb |
| 37. Ingredient bin | 76. Can wash |
| 38. Salad dryers | |
| 39. Food processor | |



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The Boheme



In the fifth floor banquet kitchen (left), bulk food is placed in wells and plated. A trolley holding these plates is rolled into a cooler. Warming in a combi oven takes place just before service. The main restaurant, The Boheme (above), is on the first floor and displays many works of art.

there is no way to produce a four-star menu here with just 13 lineal feet of cooking space.’ There wasn’t a chef’s table or any provisions for banquets.” For the main kitchen, Galvin subsequently proposed an L-shaped space that includes the 13-foot cooking line, which was also expanded to include more preparation space, a chef’s table and minimal cold storage.

“The duct work was already in place for the hood, so the cooking line had to be designed around the engineering of the 13-foot line.” Galvin explained. Currently on the cooking line, where the majority of meat, fish and poultry menu items are prepared, are fryers and fry dumps; a radiant gas broiler with a top griddle and convection ovens beneath for such items as sirloin burgers, grilled spicy ginger shrimp; a combi oven; a griddle top refrigerator; and several salamander broilers.

At the inside corner where the good ends, a table situated at a 45-degree angle was installed for production and plating. All the gas lines are dropped down in the space behind this equipment. On either side of the center are ranges with convection ovens for sautéing. This configuration allows chefs to move from left to right while cooking, which these staff prefer to a pivoting system that would require them to turn around to get integral ingredients from across an aisle. In the center are units that have self-contained refrigeration for pan chillers and heated sections for hot wells. On one side is a landing area for extra plates and above are two electric ovens.

“We had to put 15 pounds of potatoes into a five-pound sack,” admitted Galvin. “I approached this project by examining the menu and assigning every

possible piece of equipment needed to execute it. I was trained to cook by four executive chefs, so I understand how to produce a menu efficiently.” For example, in the process of deciding which equipment to include, Galvin realized that one six-burner range wouldn’t be sufficient to produce the volume required. Another six-burner range was added so meats could be done in one area and pasta dishes in another. A radiant broiler with a fry top was installed for steaks. Another key piece of equipment is the chef’s table, which is designed so all the electric and water lines can be hooked up at one common location. It also has self-contained refrigeration. “The benefit of having a central load center is if one piece of equipment malfunctions, the chefs can isolate the problem, shut the equipment down and repair it,” Galvin explained. The table also has sunken cold rails to keep the proper temperatures according to current health codes and stan-

dards, and back-up faucets for the hot wells. There’s a lot of back-up so if something goes down, the place will be able to operate,” Galvin noted.

Complicating the kitchen re-design was a ramp that was in place due to a parking garage above. “This cut down our ceiling height,” said Galvin, “but we had to live with it.”

Also requiring compromise was cold storage space, which wasn’t in the original design. “We gutted everything and rerouted drains to create some storage space,” said Galvin. But the cold and dry storage space is so minimal that the facility must rely upon daily food deliveries.

In another corner of the space is the prep area for breakfast, banquets and room service. Food for banquets is prepared in bulk in the main kitchen, chilled and transported up to the 1,105-square-foot fifth floor banquet kitchen. Here, the food is plated and placed into a trolley that is rolled into a cooler until needed for banquet service. Several minutes before serving time, the trolley is taken out of cold storage and placed into a combi oven to reheat plated meals.

Though the space allocated in the back of the house is tight for food production and plating areas, the foodservices at the Westin Grand Bohemian Hotel are clearly in keeping with the turn-of-the-century European/Bohemian tradition of upscale, lavish services and ambiance. It’s fitting that in this setting, where masterpieces of creative artists are on display, creative solutions also had to be applied to kitchen design, including the use of equipment and supplies.

Design Capsule

The Boheme, located in the 250-room Westin Grand Bohemian Hotel, Orlando, Fla. 120-seat dining room; 224-square-foot Bosendorfer Lounge; 1,782-square-foot main kitchen; 1,1105 square-foot banquet kitchen; 210-square-foot concierge beverage/kitchen

(www.grandbohemianhotel.com).

Owner and Manager: Richard Kessler, president and CEO; The Kessler Enterprise, Inc. & Grand Theme Hotels, Orlando

(www.grandthemehotels.com)

Project Manager: Cliff Dobson, vice president of design & construction, Grand Theme Hotels, Orlando

Architect: Keith Vanderbilt, Smallwood Reynolds Stewart & Stewart, Atlanta

Interior Design: Julie Wilde and Deborah Golding, The Kessler Enterprise Inc.; Gaye Ferrara, Ferrara Designs, Orlando; Lew Oliver, ARC Designs, Orlando

Culinary & Design Consultants: Culinary Concepts, Orlando

Foodservice Consultant: Thomas Galvin, Galvin Design Group Inc., Orlando

(www.galvindesigngroup.com)

Equipment Contractor: Beltram Food Service Group, Tampa, Fla. (www.beltram.com)

Executive Chef: Robert Mason