

SEPTEMBER 2007

FOOD ARTS

AT THE RESTAURANT AND HOTEL FOREFRONT



The Golden Age of
KITCHEN DESIGN:

REVISITING THE COUNTRY'S TOP TALENT

Pastry Chef Previews • Pizza Oven Picks
Mystery Basket • Beer Frontiers • Fit to be Fried



Kitchen Design: Cooking Up a GOLDEN AGE

12 designers who've taken command of the scene

EQUIPMENT IN SEPTEMBER 2001, *FOOD ARTS* PROFILED 10 OF THE INDUSTRY'S MOST INFLUENTIAL KITCHEN DESIGNERS RESPONSIBLE FOR THE GREAT STAGES WHERE CHEFS PERFORM. EXPANDING THE LIST TO A DOZEN, WE'VE NOW SENT CHEF/JOURNALIST JEFFREY SCHWARZ ON A TREND SPOTTING EXPEDITION THROUGH THE ALTERED—AND REMARKABLY GREENER—LANDSCAPE OF TODAY'S PROFESSIONAL KITCHEN. ➤



Frank H. MÜLLER

owner

Müller Design

Minden, NV

SPECIALTY

Independent restaurants, hotels, resorts, country clubs, and wineries.

BACKGROUND

Frank Müller has gained his credentials with 10

years in hotel f&b management and a degree in architecture. He has 28 years in the foodservice industry and is a professional member of Foodservice Consultants Society International.

ROSTER OF PROJECTS

Carneros Resort & Spa (Napa Valley, CA); Marin Country Club (Marin, CA); Boulettes Larder in the Ferry Building (San Francisco); Lawrence Berkeley Laboratories (Berkeley, CA); Lawrys Carvery (Los Angeles); Balboa Café (Squaw Valley, CA); Fuzio Universal Pasta (15 locations throughout the U.S.).

WORKS IN PROGRESS

The Ritz-Carlton Resort & Spa at the Northstar Ski Resort (Lake Tahoe, CA); Paul Martins

Bistro (Roseville, CA); Westin Hotel at the Mammoth Ski Resort (Mammoth, CA); Kapalua Golf Resort (Maui, HI); Oakley's Cafeteria (Foothill Ranch, CA).

ISSUE OF THE MOMENT

"One of the challenges we face today is helping our clients visually understand their space. We accomplish this by using three-dimensional modeling and three-dimensional elevations. It's a different approach right from the beginning. Once an elevation is put into three-dimension, our clients can virtually see and understand their kitchens down to the smallest detail. With our three-dimensional modeling technology, our clients can virtually walk through their kitchens before they are built."

aisle where the cooks access the food," he says. "The stand-alone refrigerators use less electricity, can maintain temperature more easily, and run no risk of cross-contamination."

While the zeitgeist for kitchen designers has been the greening of the kitchen, it isn't the only topic of the day. **Jimi Yui** of **YuiDesign** faces new issues because high-end chefs have moved in a new direction. "The world of chef-owned restaurants has become increasingly more sophisticated, with chefs performing where the market is taking them, creating venues that respond to the demand for high quality cuisine at a more affordable price point," he says. "This translates into smaller, more efficient kitchens that are less capital-intensive and require fewer and less skilled people to operate." Yui sees more brasseries opening to draw more frequent consumer visits, which means facing the challenge of designing for higher volume.

On the opposite end of the spectrum and the world, **Jim Menasco** of **Culinary Design and Fixture** has been watching the frenzied growth in Macau with amazement. "By the first of next year, gaming revenues are expected to exceed those of Las Vegas," he reports. His current project, the **Venetian Cotai**, requires kitchen design quite different from his previous work in America. From massive refrigerated rooms with live fish tanks mimicking the temperature of the ocean to individual prep rooms just for juicing fruit, the design requirements are more diverse. "Asian cuisine, with its labor rich workforce, is completely different," he says. "Unlike American food, where much of the product can be prepared ahead of time and held in refrigerators, with Asian



FRANK MÜLLER/ Boulettes Larder



TOM GALVIN/Typhoon Salt Lake