BIG FLOOR PLANS · COLLEGE & TRADES TRACK · 50 MINUTES

Walk the Kitchen Line: teacher script

Culinary and hospitality students tape two cook-line layouts at full size, walk a real ticket on each, count the feet, and check the aisles before the equipment is set.

Prep: Tape Layout A: five stations in a straight line at 0, 6, 14, 20 and 26 ft. Tape Layout B: a U-shape with the stations at the scenario coordinates. Print one route sheet per team.

Min	Step and what to do	Ask	Listen for
0-5	**Hook** "A cook walks miles a night. Where do those steps come from?"	What decides how far the cook walks?	Where the stations are.
5-20	**Walk Layout A** The cook walks the ticket: walk-in, prep, grill, pass, fryer, pass. The counter measures each leg.	Feet for one ticket?	38 ft.
20-32	**Walk Layout B** Same ticket on the U-shape; legs run along the line, not diagonally.	Feet for one ticket?	26 ft.
32-40	**The rush** Multiply by a 120-ticket rush.	How many feet saved?	1,440 ft, about 0.3 miles.
40-46	**Aisles** Measure the three aisles in Layout B against the stated widths.	Which fails?	The fryer-to-dish aisle where two cooks pass.
46-50	**Exit ticket** Individual exit ticket.		

Common misconceptions

- **Learners may think:** A bigger kitchen is always better. **Address it:** More space between stations means more walking per ticket.
- **Learners may think:** Aisle width only matters for the health inspector. **Address it:** It decides whether two cooks can pass safely at the rush.

Supports

- Pre-label the station signs with pictures.
- Multilingual learners: label station, aisle, pass and ticket on the floor with pictures.
- Mobility: the counter role measures from a seat; a wheeled cart can walk the route.

References

- **Perkins V (CTE)**: postsecondary and secondary CTE program context

Scenario sheet

Five stations: walk-in, prep, grill, fryer and pass. Layout A: a straight line, stations at Walk-in 0 ft, Prep 6 ft, Grill 14 ft, Fryer 20 ft, Pass 26 ft. Layout B: a U-shape, coordinates in feet: Walk-in (0, 0), Prep (4, 0), Grill (8, 0), Fryer (8, 6), Pass (4, 6). Walk along the line (no diagonals through equipment).

One ticket: Walk-in → Prep → Grill → Pass → Fryer → Pass. Dinner rush: 120 tickets. Scenario aisle rules: 42 in for one cook working, 48 in where two cooks pass.

Aisle	Measured (in)	Needs (in)
Grill to back counter	44	42
Fryer to dish return (two cooks pass)	40	48
Pass to expo	50	48

LEARNER SHEET · WALK THE KITCHEN LINE

Name _____ Date _____

Leg	Layout A (ft)	Layout B (ft)
Walk-in → Prep		
Prep → Grill		
Grill → Pass		
Pass → Fryer		
Fryer → Pass		
Total per ticket		
x 120 tickets		

Aisle	Pass / fail	Fix

Exit ticket

1. A ticket walks 12, 8 and 10 ft. Total?

2. 30 ft per ticket over 100 tickets?

3. An aisle measures 40 in and needs 48. Short by?

Answer key

Result	Layout A	Layout B
Feet per ticket	38	26
Feet per 120-ticket rush	4,560	3,120

Layout B saves 1,440 ft per rush (about 0.27 miles).

Aisle	Result
Grill to back counter	passes
Fryer to dish return (two cooks pass)	fails by 8 in
Pass to expo	passes

Exit ticket

1. A ticket walks 12, 8 and 10 ft. Total?
   Answer: 30 ft.
2. 30 ft per ticket over 100 tickets?
   Answer: 3,000 ft.
3. An aisle measures 40 in and needs 48. Short by?
   Answer: 8 in.

Scoring: 1 point each, plus 1 for a recommendation with numbers. 3 or more = secure.

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