

Comparing Two Plans Against Requirements for a Synagogue's Kosher Kitchen

Cyril Mauger

Service Science & Innovation Department, Public Research Centre Henri Tudor
29 Ave. John F. Kennedy, Luxembourg, Luxembourg
and Laboratoire de Conception Fabrication Commande, Arts et Métiers ParisTech
4 Rue Augustin Fresnel, Metz, France cyril.mauger@tudor.lu

Daniel M. Berry

University of Waterloo
Waterloo, ON, Canada N2L 3G1
dberry@uwaterloo.ca

August 8, 2013

Dear Respondent;

Recall that before Passover, we asked you to contribute some requirements for a synagogue kitchen described:

You want to build a new kitchen in an existing synagogue. Therefore, you do not have the freedom to change the walls. The synagogue used to have just one kitchen in which one prepared both meat and dairy meals, although at different times. Now the possibility exists to take space from rooms adjacent to the current kitchen to make multiple kitchens. The kitchens should be big enough to allow cooking meals for up to 50 people for a meat meal and up to 25 people for a dairy meal. The cooks expect at least one of each of the following appliances or furniture items, whether movable or built in: dishwasher (DW), sink with cold and hot water faucets, oven, range (i.e., burners for cooking), heat resistant surface, microwave oven (M/W), food preparation countertop, refrigerator, freezer, pantry for storing dry goods, cupboard for storing dishes and cooking pans, drawer for storing eating and cooking utensils, chair for sitting on, bin for recyclable items, and bin for compostable waste.

We added that “Later, we will send you two plans and ask you evaluate these plans against a bunch of requirements that we will have gotten from you and others being asked to provide requirement. We will ask you also to triage each of the bunch of requirements as being absolutely necessary, being nice to have, or being absolutely unnecessary.”

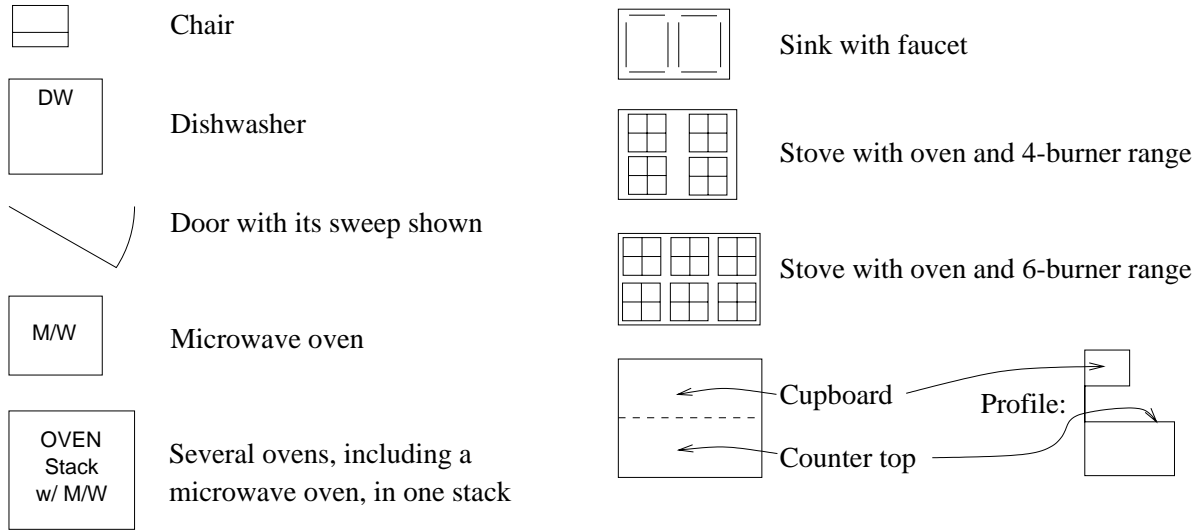
We got from many of you a nice set of requirements. Thank you!

Now, we ask you to evaluate two different floor plans, each for two kitchens, against these requirements: For each requirement, does one plan meet it better than the other? If so, which one? If not, then why not? Is the requirement irrelevant to the plan? Is the requirement invisible in the plan? Finally, how critical is the requirement? We provide in this letter a questionnaire in which to answer these questions for each requirement.

Note that there is some overlap among the requirements, because they came from different people. Please evaluate each requirement on its own, without concern for how you evaluated any partially overlapping requirement.

In this letter, which is a PDF file, we give first the two plans, Plan 1 and Plan 2. Then, we give a table (split into two) that serves as a multiple choice questionnaire evaluating the plans against the requirements and that triages the requirements. Finally, we give you space for providing any comments that you wish to, including none.

Here is a legend explaining the symbols without labels or with non-standard or abbreviated labels.



We suggest that you use the Typewriter Tool of your Acrobat Reader to answer the survey by putting “X”s in the appropriate table cells and then typing any text that you want in the comments section. We have asked our Acrobat Writer to make the file typewriteable and savable in Acrobat Reader, but the permissions do not work on some platforms. If the permission to type did work for your platform, you will see underneath the normal Acrobat toolbar a purple toolbar in which is written “This PDF can be completed using the Typewriter Tool”. This purple toolbar shows a typewriter icon with the word “Typewriter” next to it. The icon can be clicked, and if you click it, whatever you type on the keyboard shows up on the document where ever the cursor is at that time. The permissions we requested include the ability to save the PDF file with the typewritten additions. If the permissions do not work at all for you, then please print the unfilled survey, fill the survey out by hand, scan the filled-in survey, and send us the scan. If after typing on the PDF file, you cannot save the file, please print your reply, scan that printing and send us the scan. In any case, please send whatever you send to both cyril.mauger@tudor.lu and dberry@uwaterloo.ca.

A pilot study showed that understanding the plans takes about a half hour and filling out the survey takes about a half hour.

Thank you.

Cyril and Dan

4

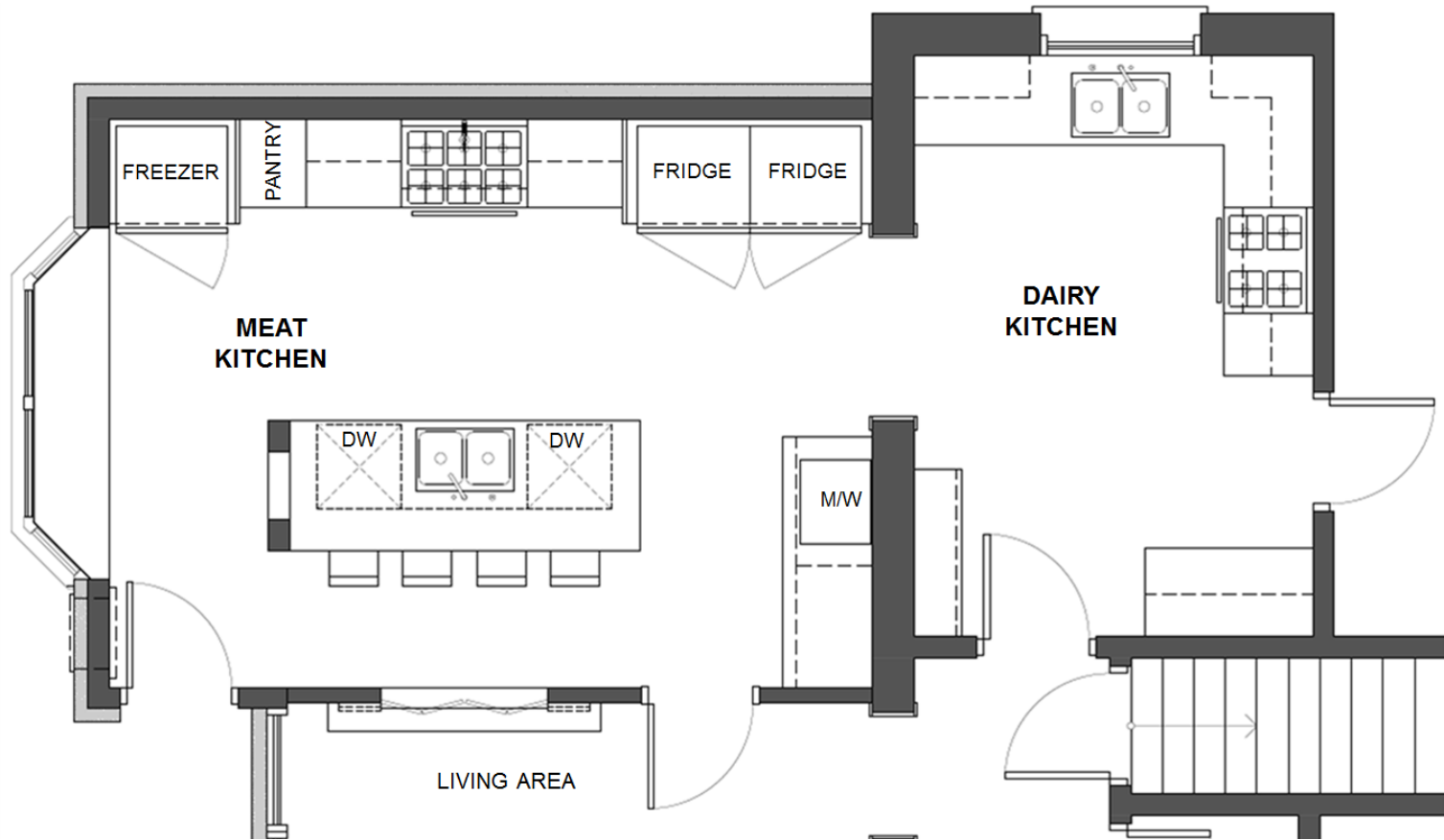


Figure 1: Plan 1

S

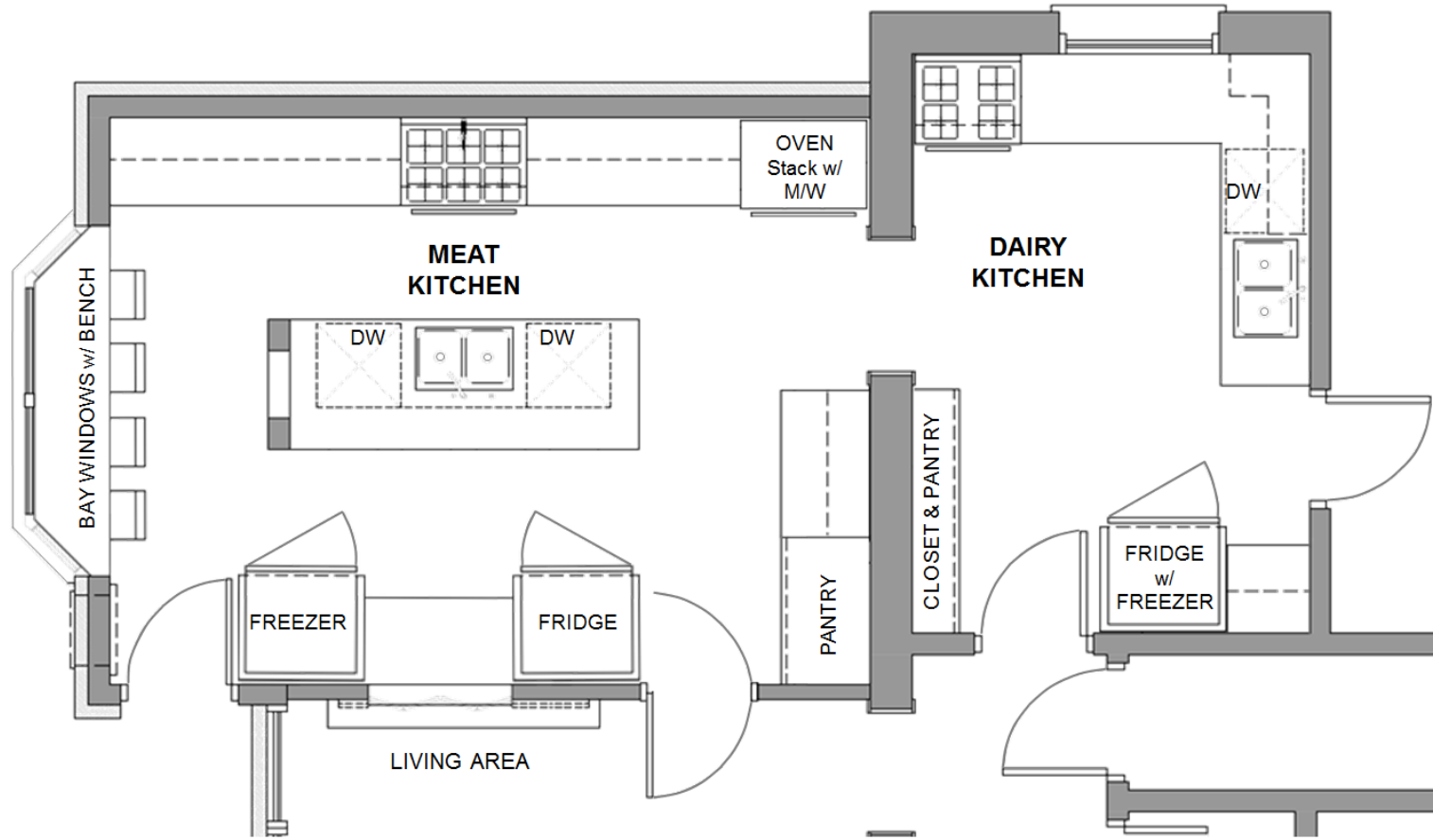


Figure 2: Plan 2

| Requirement (R) | Does one plan meet R better than the other? | | | | How important is R? | | |
|---|---|---------------------------------|----------------------------------|---|-----------------------|---------------|-------------------------|
| | Yes, because . . . | | No, because . . . | | R is . . . | | |
| | P1 meets R better than P2 does. | P2 meets R better than P1 does. | P1 and P2 meet R about the same. | R is invisible in or irrelevant to P1 and P2. | absolutely necessary. | nice to have. | absolutely unnecessary. |
| The kitchens must be capable of achieving the laws of kashrut. | | x | | | x | | |
| No appliance will be shared between both kitchens, including the fridge. Although, in general a fridge can include both meat and dairy products, for a public kitchen, it's a best practice to keep the separation absolute, and hence include two fridges, one for each kitchen. | | x | | | | x | |
| No utensils will be shared between both kitchens. | | | | x | x | | |
| The hot-water faucet should be able to be disabled. The hot water could be disabled at all times, or during holidays and shabbatot only. Usage of hot water is a problem during holidays since heating the water is forbidden. To ensure that it's not accidentally turned on, it's best to be altogether disabled. | | | | x | | | x |
| The fridge in the two kitchens should be located at maximum distance from each other, so no mistake is made in placing food from one kitchen in the fridge in the other kitchen. | | x | | | | x | |
| At least one plug in the kitchen must continue working even if the rest of the electricity is shut down – that's where the hot water urn is plugged in. The water is supposed to stay hot at all time; so it's not reheated, even automatically, on shabbat. | | | | x | x | | |
| The kitchen will contain at least two separate cupboards to separate between dairy and meat dishes and pans (for Kosher standards). | | | x | | x | | |
| The kitchen will contain at least two separate drawers to separate between dairy and meat cooking utensils (for Kosher standards). | | | | x | x | | |

| Requirement (R) | Does one plan meet R better than the other? | | | | How important is R? | | |
|--|---|---------------------------------|----------------------------------|---|-----------------------|---------------|-------------------------|
| | Yes, because . . . | | No, because . . . | | R is . . . | | |
| | P1 meets R better than P2 does. | P2 meets R better than P1 does. | P1 and P2 meet R about the same. | R is invisible in or irrelevant to P1 and P2. | absolutely necessary. | nice to have. | absolutely unnecessary. |
| The kitchen will have two separate food preparation countertops (for Kosher standards). | | | x | | | x | |
| Separate the meat and dairy kitchens. | | x | | | | x | |
| I'd make it easy to kasher (a good idea in any case). That is: self-cleaning ovens; stainless steel interiors for dishwashers; metal or stone sinks and counters, etc. | | | | x | | x | |
| Since some of the users may be unfamiliar with all of the rules of kashrut, if possible budget-wise, there should be total separation of the dairy and meat facilities, even when there could be, for example, a shared refrigerator. It's better to duplicate them in each kitchen, so inexperienced users have no chance to ruin the kashrut. | | x | | | | x | |
| Since some of the users may be unfamiliar with all of the rules of kashrut, the dishes, silverware, and utensils in each kitchen should be easily and clearly distinguishable so there is no possibility of mixing dairy and meat utensils, silverware, or dishes. | | | | x | x | | |
| Kitchenware, sponges, every type of equipment need to be drastically distinguishable between the two kitchens, the best is to have a very clear intuitive color coding (white for dairy vs coral for meat maybe?) with the color palette of the kitchen following the right color coding, so that a white knife in the coral kitchen would stand out if misplaced. | | | | x | | x | |

Comments