

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

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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.”

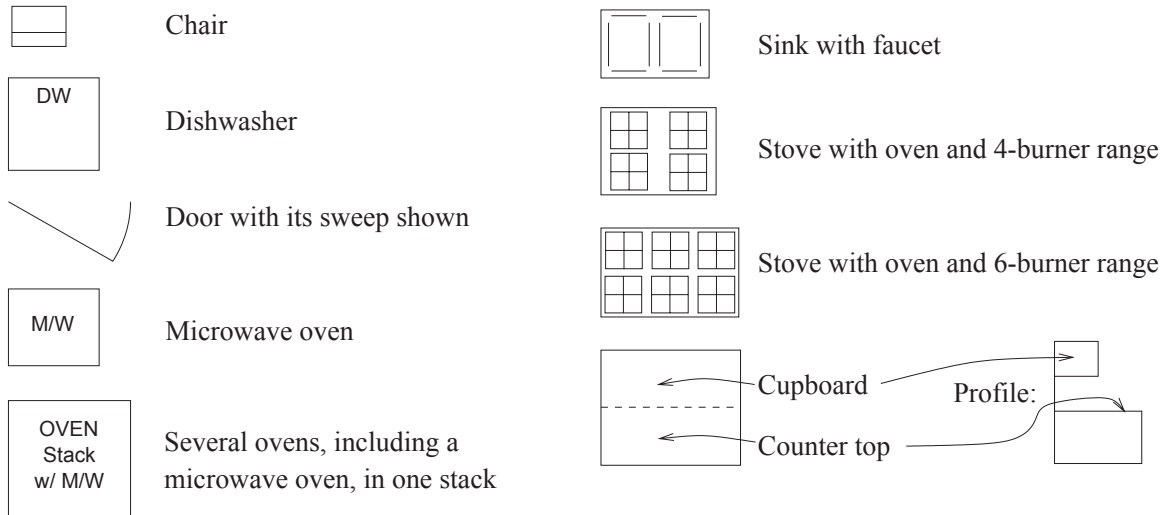
We got from many of you a nice set of requirements. Thank you!

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](mailto:cyril.mauger@tudor.lu) and [dberry@uwaterloo.ca](mailto: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

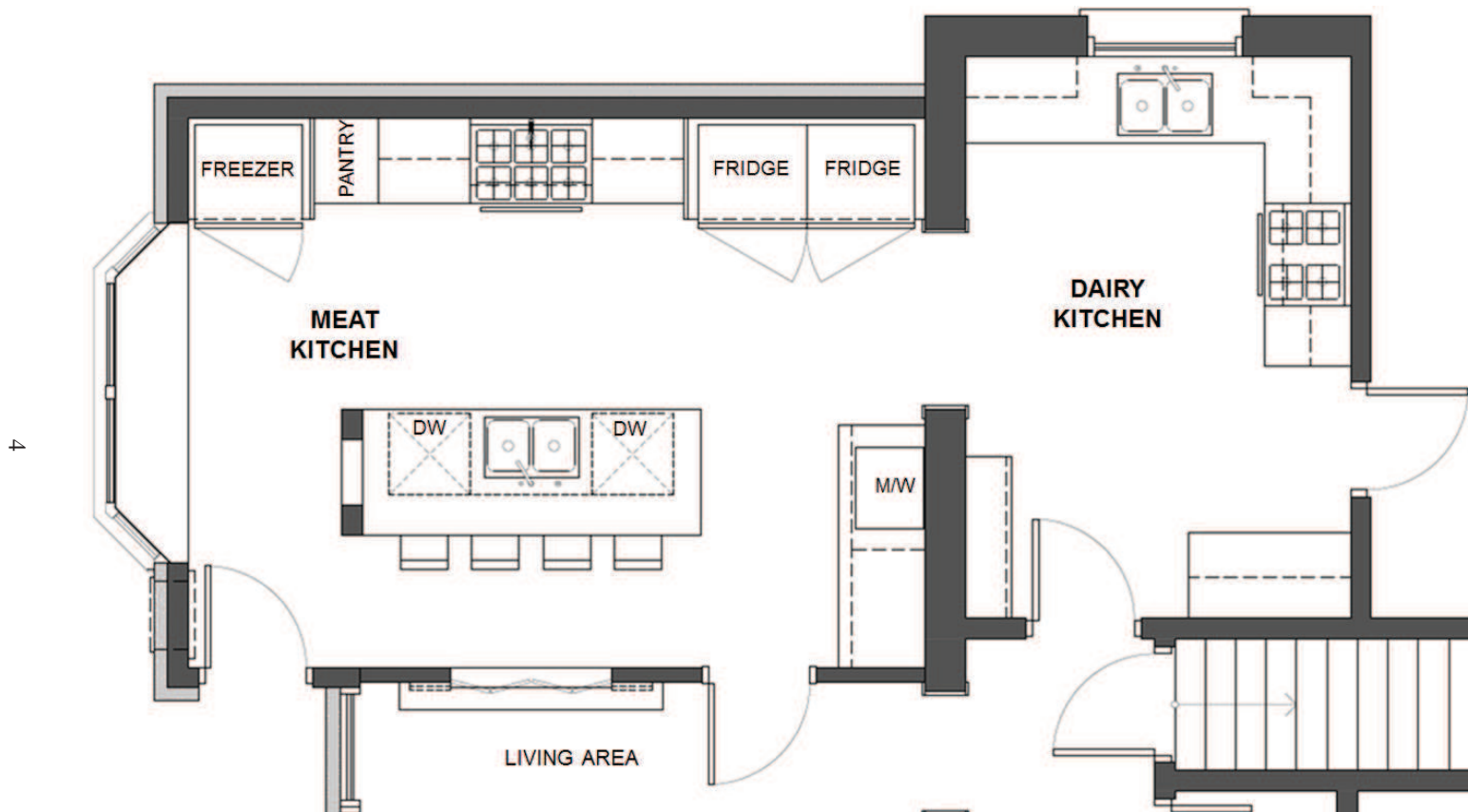


Figure 1: Plan 1

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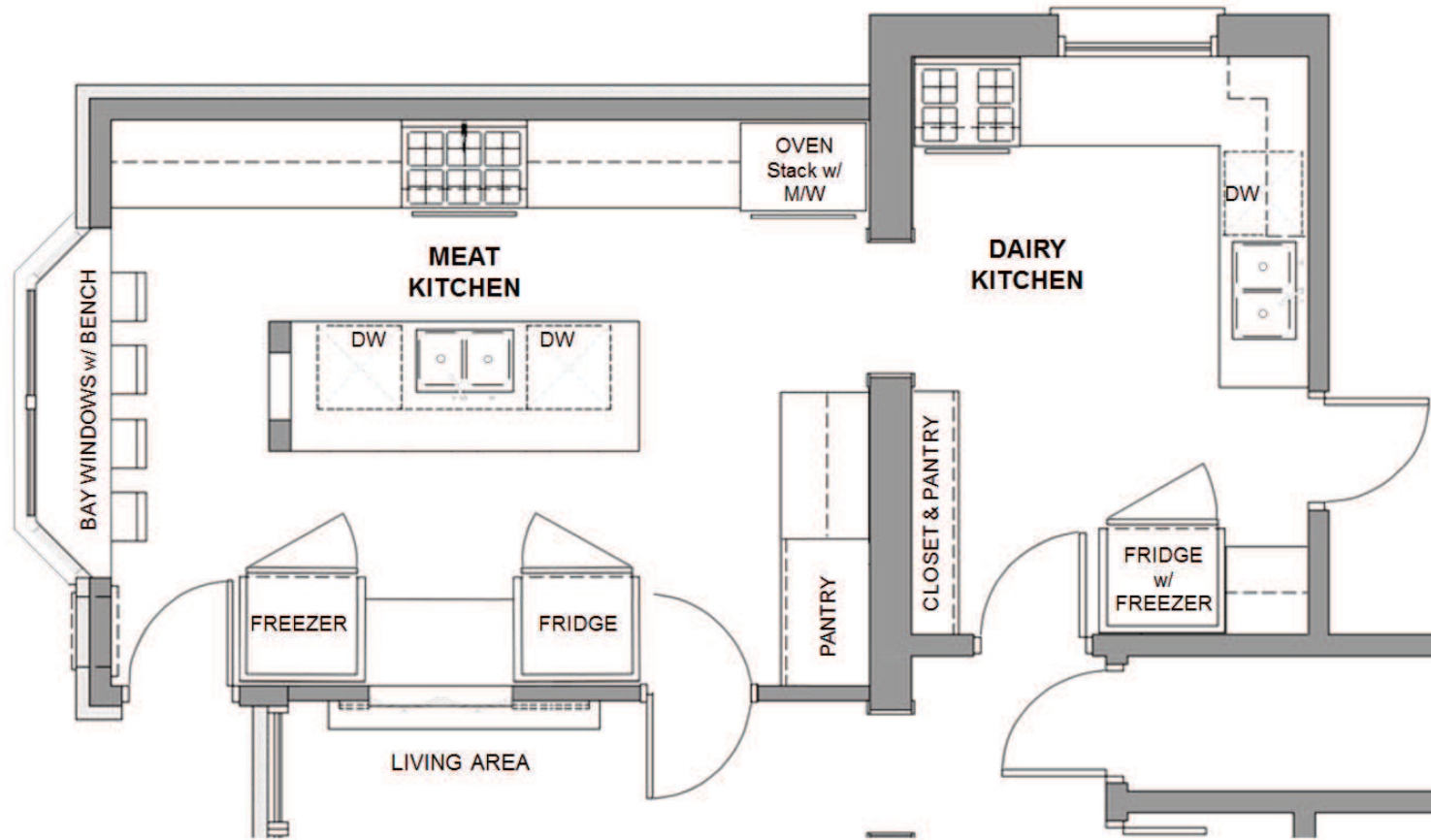


Figure 2: Plan 2

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.
R1	NA	NA	NA	NA	X		
R2		X			X		
R3		X			X		
R4				X		X	
R5		X				X	
R6				X	X		
R7		X			X		
R8			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.	
R9	The kitchen will have two separate food preparation countertops (for Kosher standards).			x			x	
R10	Separate the meat and dairy kitchens.						x	
R11	I'd make it easy to kosher (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	
R12	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		
R13	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		
R14	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		

[this correction was indicated by e-mail, one message later]

NOT

## Comments

R1: The first requirement is too high level to allow a systematic comparison. It should probably be rephrased and broken down into more specific requirements such as:

R1': The kitchen design should support make it easier to ensure that kosher standard in a public kitchen can be upheld. This includes:

R1.1': The kitchen design should support making it easier to keep meaty, diary, and parve kitchen utensiles, appliances, surfaces and foot items separate both during storage and use.

R1.2' The kitchen design should support making it easier to keep the laws of shabbat and holiday as it applies to preparation of meals. Note that sometimes parve food changes category -- as a precaution -- for example bread, that is parve, that was placed on table during a meaty meal. Any left over bread should not be eaten with diary food.

R1.3' The kitchen design should support making it easy to control inflow of food and ingredients to ensure they are kosher, according to the kosher standard of the establishment.

R1.4' The kitchen design should support making it easy and cost efficient to make kosher the kitchen and its utensils, a) in case mistakes were made b) for the purpose of the passover holiday

R2: this requirement could be decomposed into appliances for storage and cooking (one dimension) and hot and cold food (another dimension). Hot food and utensils that get in touch with hot food should be absolutely separated, when they are for meaty, diary or parve food. This includes surfaces. Food that is cold can in principle share utensils but with much caution (e.g. when its rinsed, it should be rinsed with hot water; sharp utensils and some spicy food can have it's stringencies, even when its cold. A meaty knife cutting cold onions for example could render the onions meaty) . Food can be stored in one cupboard or fridge if its clearly designated or separated within the storage area).

R5: The requirement doesn't specify that the fridges should be located in separate kitchens. So, i think its better to have two fridges in separate kitchens, even if they are physically closer by, than having both fridges in one kitchen at a large distance.

R10: this requirement seems not applicable, since it is already decided that there are two kitchens. So, its already assumed met, and doesn't apply to the comparison between the kitchens

R11: the level of detail included in the plan does not allow deriving which kitchen can be kashered (made kosher) better. This is a property of the material used both surfaces as well as utensils, so we would need to extend the notation to include this information

R12: similar to R11, the current representation is not including such information, such as clear color coding.

I think what i found in particular interesting in this exercise is that the actual layout of the kitchen does not reveal the thinking that goes into those layouts. This thinking could include a) kashrut considerations b) physical limitations of the building c) budget considerations d) convenience of use e) control of in and outflow of "things" in the kitchen, and probably many more. All this is hard to intuit from a solution diagram, pointing to the need of an intentional dimensions to linking choices made to intents in mind of the designers.