

CULINARY CENTER

APPLEBEE'S RESTAURANT SUPPORT CENTER

The world class Culinary Center within the new Support Center is essential as it supports the creative process for food innovation. The spacious atrium located at the entry of the building brings in daylight and through-building views of the surrounding landscape and lakes, but most importantly showcases the heart of Applebee's operations, Menu Development and Innovation, Quality Assurance, and Beverage operations for the creation of food and drink products.

Large sliding wood doors located on the lake level of the building open to expose a replicate of a full-functioning, restaurant kitchen test line with large walk-in refrigerators and freezers, food storage and dishwashing facility. Behind sliding glass walls are several cooking suites intended for creative development, exploration and idea research by the Chef team. The Culinary Center also features a full-sized bar for beverage testing and innovation. Quality Assurance areas include food test and storage labs for analysis, specification, and packaging and safety. Adjacent to the kitchens are specialized tasting and sensory rooms utilized for focus groups in the final development of restaurant menu items, preparation, service, and environment testing.

RELEVANT FEATURES:

- The Culinary Center encompasses 9,793 square feet, making it one of the largest centers in casual dining.
- The production facility replicates the Applebee's restaurants kitchen, dish storage room and expo line.
- The quality assurance kitchen is for food auditing, sensory research, manufactured product evaluation and testing.
- The custom-designed chef suites include equipment to hone chef skills.
- A focus-group facility is available for 12 participants.
- The sensory room accommodates 9 people for research.
- The large culinary space and replicated kitchen suite enables the staff to perform food and bar training, product auditing and menu development simultaneously. Additional space is available for new equipment, which will allow for new cooking methods to be incorporated.
- Equipment is designed to facilitate re-configurations, testing and operation of new products in the market.
- Accommodations include photography room, chef's library, and future exterior kitchen for events.

