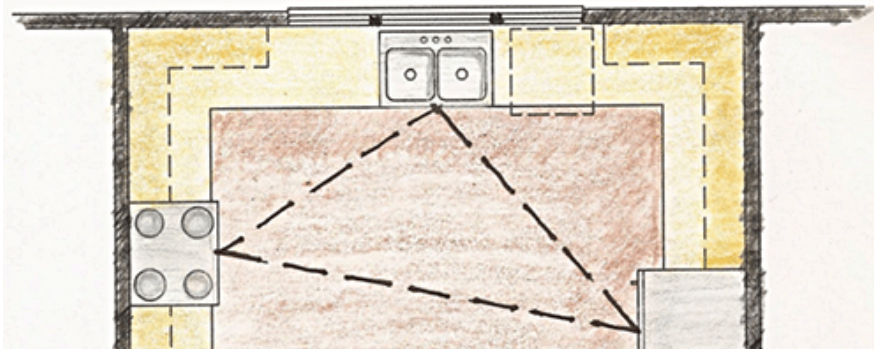


## 5. Optimise your space

Observe and evaluate the areas of inefficiency in your space to identify where you need to make changes or renovations. Even small changes in your space can lead to reduction in the number of staff members you need per shift without affecting the service speed or food quality.



Julia Gouye of [Cafelideas.com.au](http://Cafelideas.com.au) recently wrote about a concept called the *“kitchen work triangle”*. It combines design, functionality and efficiency, making it easier for restaurant owners to determine their kitchen layout.

Consider making your kitchen an ergonomic work area to reduce the distance and effort required for your staff to work effectively.

## 6. Put up a service well

This works best if you have a long bar. Having a service well on both sides will help servers get drinks easily.

## 7. Re-organise the kitchen

Make sure it's laid out so that your staff can work faster and probably even multitask like working on the fish station and the fryer at the same time.

Here's a video on [how to design your commercial kitchen](#).

