



Michael Jones is Chef and Commercial kitchen designer and food service consultant, operating from Queensland Sunshine Coast with his business Commercial Kitchen Design, combining in over 30 years of industry experience.

Michael's cooking career has been varied studying very much under the traditional European chefs, Queensland and Melbourne, working Hotels, Restaurants, Catering, Tropical islands and Remote Western Australian mining camps.

During any random time of the year where I have time I will 'get back on the tools' with some casual cooking work in the industry this not only helps me keep my hand in, but keeps me in touch with the issues faced in the industry, today with todays staff and in todays real workplaces, to my knowledge I'm the only Commercial Kitchen Design in Australia that still spends some time in the industry, getting their hands dirty so to speak!

A successful career in food service equipment sales followed in both retail and manufacturing/importing with Australian and International manufacturers helped to build up an in-depth library of information, specifications and experience to draw upon for successful specification in design.

A natural ability for comprehending architectural drawings and building fundamentals combined with a passion for detail in design that ensures the best possible outcome of the space available, not only for the end consumer but most importantly the operator has led to many successful designs for projects ranging from the smallest café, to large club bistros and even some of Australia's largest mining camp kitchens.

***'I design kitchens I'd love to work in',** that is always my aim when taking on a project. Obviously, space limitations on each project will challenge that, but we aim to make our designs 'functional and practical' as well as engaging the consumer with better aesthetical appearance and a greater interaction between the food and the customer. Technology and the environment a strong consideration on our designs now also.*

Design Philosophy:

'If I don't think I could work in a design, it won't have my logo on the plan'

*On average a kitchen will probably be here for the next 25 years, so let's do it right, cutting corners and specifications is a short-term mentality that will cost more in the long run. **A good design will reduce labour and increase efficiency and profitability, a great kitchen will also help attract and retain staff**, no chef wants to work in a bad kitchen.*

I'm always looking for a better way to do something, a better tool, a piece of equipment that will add massive value or save costs to an operation.

Commercial kitchens and the food service industry is one of the largest energy consumers and environmental abusers out there. Massive refrigeration costs, huge amounts of grease/fat and chemicals used/wasted and in some cases really poorly built cheap equipment that only lasts for months instead of years, most of which is not recyclable and probably should never have been allowed to be imported into the country is filling up our land fill and damaging our environment.

All equipment specified is by the industry's best and leading long standing manufactures, designing and building quality equipment built to last and with service and spare parts available here in Australia.

Energy saving, labour saving technology and the environment is taken into consideration. Solutions such as IOT sensors, environmentally friendly refrigeration, organic waste management are taken into consideration.

Modular design is our reference, standardised modular equipment that can be relocated, replaced easily, moved for cleaning. Custom building is used only when something standard doesn't exist or there are specific requirements that call for the need to do this, using standard modular equipment lowers the costs and adds flexibility to the design and future menu /business changes, it also allows for much easier access to finance.

I see lots of kitchens and food service areas designed that just are simply wrong, on so many levels. Many not even meeting the Australian standards for food service design. When I ask about who was the designer 99% of the time it WAS NOT a Commercial Kitchen Designer or Food Service Consultant behind the design.

If you want an excellent professional kitchen, bar or food service area, speak to an expert in the field, even if that is not me. Ask them, what is their hands on industry experience, not what degrees they may have, where have they worked, for how long in what role, within the industry, what designs have they done that are still up and running successfully now, the list should be long, not just one or two places.

I see many people 'have a go' at designing commercial kitchens, bars and food service areas that just don't have the experience or knowledge behind them.

If you haven't worked in and on lots of different kitchens of varied food service styles and types for all sorts of varied numbers in the many different locations, I'm not sure how you can build up an internal library of experience on what works and what doesn't. If you haven't fed 500 miners in the middle of the out back how are you supposed to know where to start? If you haven't served a fine dining 5 course dinner that has taken days to prepare you really don't know what is required for preparation and storage.

Conversely if you have not sold, designed installed millions of dollars of food service equipment of all sorts, types, locations, styles and brands, you are not going to have a dossier of information and experience to draw upon either.

There is no university degree in Australia for food service/commercial kitchen design (there should be!) industry experience, from working in and on projects over many years is the really the only way. And its always changing new products, new trends, new rules it's a job keeping up with it all, beware anyone that says they know it all and nothing is new in the industry!

In a food service and hospitality project there are typically many professions that should be involved during design, each has their own speciality. Architect, Food Service/Kitchen Consultant, Interior Design, Hydraulics Engineer, Mechanical Ventilation, Electrical and lighting, Builder, Engineer, Chef, F&B Manger and owner just to to name a few! The most successful projects I see are when each profession is engaged for their core competencies.

In projects where existing long term skilled and experienced key staff are in place we extract as much information as possible from them and seek feedback during the design.

There is no such thing as perfect design, especially if the space provided is simply too small, but there is perfect as possible and that's what we aim for.

*Particularly for established business such as Clubs where the opportunity to have a new kitchen/bar/foodservice design only comes around about every 20-30years it's super important to have a long term view. We aim for solutions now and into the future knowing that it is unlikely that the project will have another opportunity to be done properly. That being said the project is better to be delayed that done 'half scale' it will be more costly to go back and improve it again in the future. **If its worth doing, do it properly.***

Some Notable designs are listed below:

Tweed Heads Bowls Bistro 16 Nth NSW, Renovation refurbishment design project management

Coolum Surf Club Bistro QLD, Renovation refurbishment design

Noosa Yacht and Rowing Club Bistro QLD, Renovation refurbishment project management

Cupit's Winery Restaurant and Bar Sth NSW, Renovation refurbishment doc's

Itchities LNG Village, Mining resource Kitchen/Catering/Tavern Darwin NT, New Build Design consult

Palm Beach SLC QLD, Bistro, Kitchen Renovation/Upgrade

Surat Basin Gas mining resource projects QLD, New build design mobile camp kitchens project management

Murwillumbah Golf Club Nth NSW, Bistro, Renovation refurbishment design doc's

Cannon Hill Anglican College QLD, Cafeteria, New Design Consulting

303 Wickham Tce Brisbane QLD, Restaurant, Bar, Café New build design Consulting

Mining Resource Kitchen Designs, over 10 different project designs throughout QLD including

Miles, Roma, Base camp, Fair view, Burnt Gully, Carmichael, Nigella, Condabri, Ruby Joe, Adani first camp, Wondoan, Lady Loretta, Groslover, Siesta, Campac Designs, Ausco Designs, FKG Designs, McMahn designs, Oil Search PNG

MV Catalina Noosa QLD, Bars, service kitchen, Refurbishment design

Food Trucks, Trailers, (large) Mobile Kiosks, over 30 projects Nationally

Myer cafes, Little legends child care , Seavine Restaurant Bar , Natures Edge kitchen and bar, Top Dog kiosk, Coffee Anda café , Coolum Ski resort cafe, BP Australia convenience food, St Baker Developments, Southern Cross Motels, Avalon Café, Rumba Ice Cream, Mefill Restaurant, Lowood RSL kitchen, Putia Restaurant, Scanvogan mobile camp,

I've had involvement in these projects over the years also; Peregian beach hotel, Rainbow Beach Hotel, Sails Restaurant, Spice Bar Restaurant Spec/Supply, Brookfield Gardens Café, Australian Hotel, Star Hotel Group, Verve Cafe Maroochydore, Catch Restaurant Coolum, Jonothan M Patisserie Coolum, Holy Mackerel Seafood Takeaway , Noosaville Chickens & Takeaway, Pitchfork Restaurant, Peregian, ADF, Tin Can Bay, Greenbank, Boardwalk Cafe Brisbane equipment supply, Treefellas Eumundi, The Caf Coolum, Rainbow Beach Chinese, Lauxes Restaurant Bar Gold Coast, Novotel Twin waters buffet, Night Owl Food Franchise Stores, Nutworks Yandina , Pioneer Café , Noosa River Deli Café, Royal Pines resort , Rydges Gladstone,

The Hotel Cairns Buffet, Holiday Inn Surfers paradise, CBD Italian Brisbane , B Fresh Cafe Warrana , Verridale private commercial kitchen , Accor Hotels Sydney buffet designs, Rene's Snack Bar Noosaville, Gull Fuel Brisbane, Freedom Fuels ,

Ipswich gardens café, Pitchfork Peregian, Hilton Cairns

Too many other small to medium business to list all that I have been involved with over the years

