

# energy measures

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**6**

## ADDITIONAL INFORMATION: Kitchens

### Kitchens – assessing current performance

The following methodology is a simplified version of that used by the International Hotels Environment Initiatives' Environmental Management Manual for Hotels. It will help you to identify how much energy your kitchen uses to produce guest meals and how these compare to international performance benchmarks.

- To implement the methodology, you will need to know:
- The amount of energy consumed cumulatively for cooking, dishwashing and cold storage in your kitchen area. Sub meters will provide this information. All figures will need to be provided in kWh.
- The amount of energy consumed cumulatively for lighting, ventilation, heating and hot water in your kitchen area. Sub meters will provide this information. All figures will need to be provided in kWh.
- The total cost of energy use by your kitchen.
- The number of covers produced by your kitchen (including employee meals).

To benchmark the performance of your kitchen you should:

1. Take all sub meter readings for cooking, dishwashing and cold storage over a full month and calculate total energy consumption (kWh).
2. Identify the number of covers served over the same monthly period.
3. Divide the total energy consumption by the number of covers served to identify average energy consumption per cover.
4. Compare your figures to those illustrated in row 1 of the table below.
5. Take all sub-meter readings for lighting, ventilation, heating and hot water in your kitchen over a full month and calculate total energy consumption (kWh).
6. Identify the number of covers served over the same monthly period.
7. Divide the total energy consumption by the number of covers served to identify average energy consumption per cover.
8. Compare your figures to those illustrated in row 2 of the table below.

<b>Benchmarks for kitchens. (Figures are given per cover in kWh for energy and litres per cover for water.)</b>			
Energy efficiency rating	Good	Fair	Poor
ROW 1: Energy for cooking, dishwashing and cold storage (kWh)	<3	3 – 4.5	>4.5
ROW 2: Energy for lighting, ventilation, heating and air conditioning	<1	1 – 1.5	>1.5

Please note: These figures should only be used as rule of thumb calculations. For a more accurate assessment, see the detailed methodology presented in the IHEI literature or on <http://www.Benchmarkhotel.com>.

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