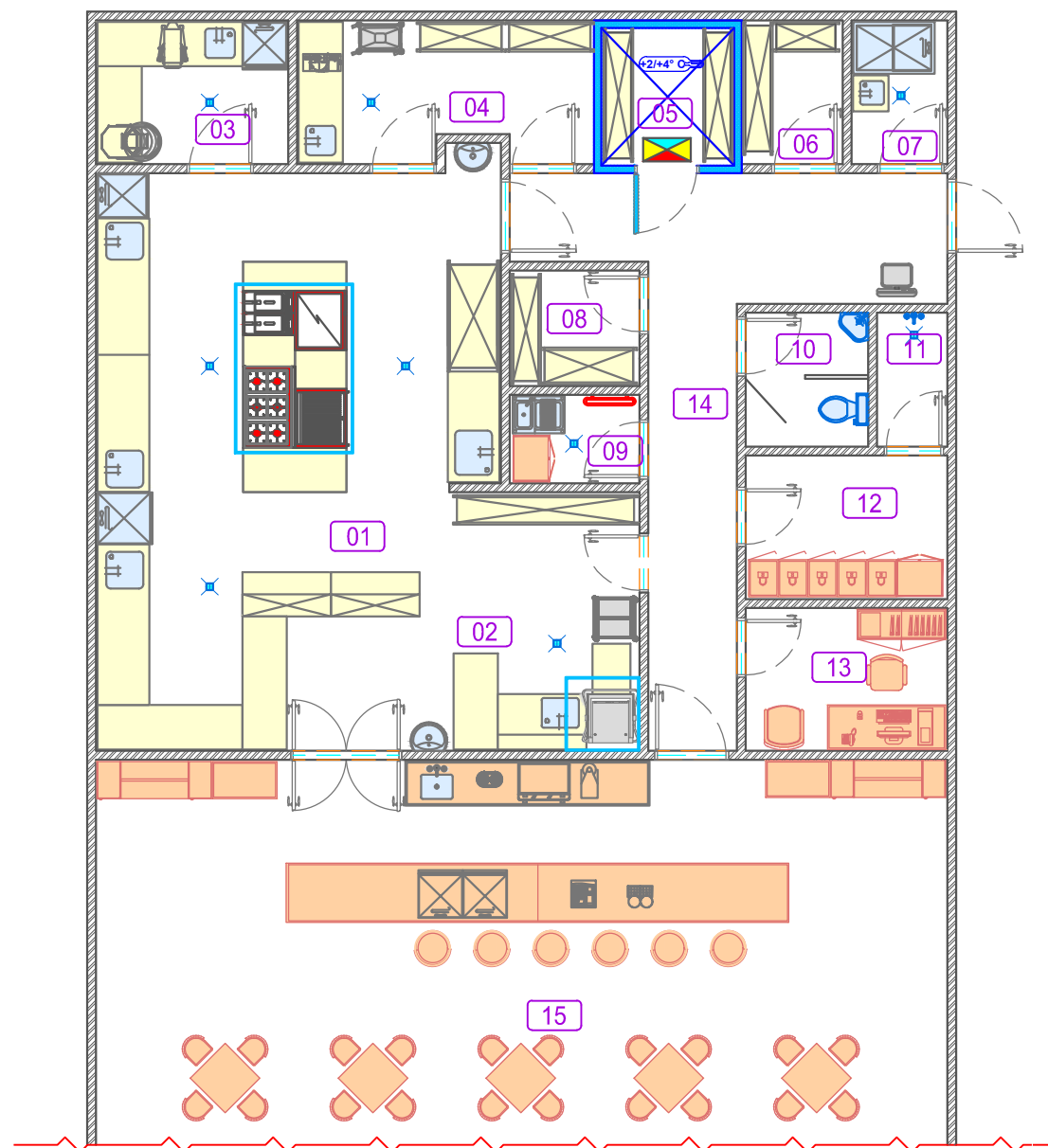




TECHNOLOGICAL LAYOUT WITH EXPLICATION

Explication		
No.	Name	Area sq. m
01	Kitchen	39,40
02	Dishwashing area	10,20
03	Sweets preparation room	5,06
04	Vegetable pre-treatment room	7,41
05	Cold room	3,35
06	Dry products storage	2,66
07	Waste storage	2,52
08	Raw materials storage	2,74
09	Cleaning facilities and inventory storage	2,10
10	Staff toilet	3,00
11	Staff shower	1,72
12	Staff changing room	5,30
13	Manager cabinet	5,18
14	Technological corridor / Receiving area	16,67
15	Visitors hall	150,00
	All area	257.31