

Interior design of food carts according to functional and aesthetic criteria

Dr. Mona Said Othman Badr

Lecturer in the Department of Interior Decoration and Architecture - Higher Institute of Applied Arts - 6th of October

PhD in Interior and Furniture Design - Faculty of Applied Arts - Helwan University

mona83art@gmail.com

Abstract:

Some entrepreneurs who aspire to start their own food preparation business may not be able to afford a restaurant, but they may be able to start a food truck business, which is a large cart that contains a kitchen specialized in preparing and serving food to customers.

The idea of creating American food carts moved from the West to the Arab countries, and it gained great popularity, especially since the Arab peoples consider food as a pleasure and treat it with special rituals.

The small space of the mobile carts is one of the most important problems facing the owners, as it is difficult for the food processor with the small space of the cart, freedom of movement, ease and speed of preparing meals.

From here came the role of the interior designer in studying the area of the cart, the type of food provided, the amount of stock, the number of service providers, determining the necessary devices, equipment and tools, The application of the results of that study through the interior design of a food cart that allows the user freedom of movement, ease and speed of preparing meals and offering more types of food, especially with the presence of more than one service provider inside the cart.

Keywords

Food carts- work triangle- appliances and equipment