

Interior design of food carts according to functional and aesthetic criteria

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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

Introduction

Small and medium enterprises represent one of the economic sectors that receives great attention from all countries of the world, international and regional organizations and bodies, and researchers in light of global economic changes and transformations, due to their pivotal role in production, employment, income generation, innovation, and technological progress, in addition to their role in achieving economic and social goals. For all countries.

Small and medium enterprises today constitute the focus of industrial policies aimed at reducing unemployment rates in developing countries and industrially advanced countries, regardless of their economic philosophies and the method of managing their national economy. Small enterprises gain their importance in Arab countries from a set of considerations related to the characteristics of their economic and social structures, and the rates of availability of factors of production. The spatial distribution of population and activity.

A few years ago, mobile food trucks appeared in all countries of the world and their popularity increased day after day. Many entrepreneurs choose to start a mobile food truck project; Because buying a restaurant website is very expensive, while food trucks are affordable.

Food trucks have lower expenses than restaurants, and can be transported to any location crowded with individuals or various shops, companies and institutions. The mobile food truck has allowed entrepreneurs who work in the field of preparing food of all kinds to move to the places where the target customers are located, which contributes to... Increasing sales volume and thus achieving more profits.

However, the small space of mobile carts remains one of the most important problems facing their owners, as it is difficult for them, with the small space of the cart, to have the freedom of movement and the ease and speed of preparing meals and providing more types of food, especially with the presence of more than one service provider inside the cart.

Research Problem

The economic changes resulting from the economic recession and the high rates of unemployment for many young people, who were suddenly without work, led to the market needing the presence of many small projects such as mobile food carts, which led to the emergence of these problems.

- The small space of mobile food carts makes it difficult for the food preparer to have freedom of movement and the ease and speed of preparing meals and providing more types of food, especially with the presence of more than one service provider inside the cart.
- Lack of sufficient studies for the interior design of food trucks, in terms of distributing the necessary devices, equipment and tools.

Research Aims

- Reaching standards for the interior design of food trucks by studying appropriate solutions for interior design elements and distributing the necessary appliances, equipment and tools, and applying the results of that study in a way that allows the user to easily and quickly serve meals, which allows serving more customers in less time, which generates a lot of profit.

Research Importance

- The importance of small and medium enterprises today, as the focus of industrial policies aimed at reducing unemployment rates in developing countries.

As a result of the economic conditions the country is going through, many entrepreneurs have chosen to start a mobile food truck project. Because the cost of setting up a restaurant is very expensive, while food trucks are affordable.

Hence the role of the designer in studying the interior design standards for food trucks, and applying the results of that study through the interior design of a food truck, out of his belief, as an active member of society, in the importance of small projects and reducing unemployment rates.

Research Methodology

The research follows the descriptive analytical method by examining the problem, defining its features, formulating hypotheses and deducing their implications.

Force The Search

Study the area of the food carts, the type of food served, the amount of stock inside the cart, the number of service providers, determine the necessary devices, equipment and tools, and apply the results of that study through the interior design of a food cart that allows the user to easily and quickly serve meals.

Search Limits

The research limits are limited to the interior design of takeaway food carts on the streets of Egypt.

Research Axes

The research deals with the descriptive analytical method within a theoretical framework through the following axes:

First: What are mobile food trucks and what are the reasons for their appearance?

Second: The spread of mobile food trucks

Third: Interior design of food trucks.

Fourth: Results and recommendations

Results

Reaching the standards of the interior design of the food truck, through ergonomic studies and movement corridors to reach the best distribution of the necessary devices, equipment and tools, in a way that allows the user to easily and quickly serve meals, thus allowing more customers to be served in less time, as a reference for designers interested in this field: -

- Establish standards for designing a food truck by identifying the number of service providers within the cart and dividing work among them through the movement triangle.
- Access to the best materials to process the floors, ceilings and walls of the food truck.
- Access to the best materials for storage units and open shelves for food trucks.
- Access to the best ventilation methods for food trucks.
- Access to the best lighting for food trucks, day and night.

Recommendations

- Directing small project financing bodies to take advantage of the interior design standards for food trucks, and directing young people seeking financing to create them in accordance with those standards.
- Encouraging the state to establish cooperation between the best factories and leading companies in the fields of engines and interior design to produce food trucks fully equipped with the most efficient devices and equipment with the lowest energy consumption, as the first Egyptian producer in this field.

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