

Open kitchens: customers' influence on chefs' working practices

GRAHAM, David, ALI, Alisha <<http://orcid.org/0000-0002-7667-4293>> and TAJEDDINI, Kayhan <<http://orcid.org/0000-0002-5087-8212>>

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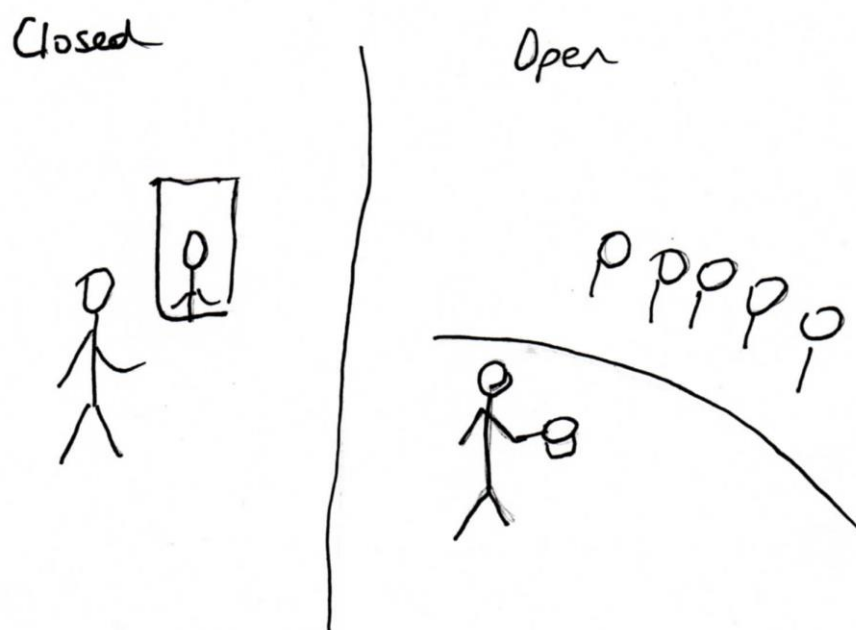
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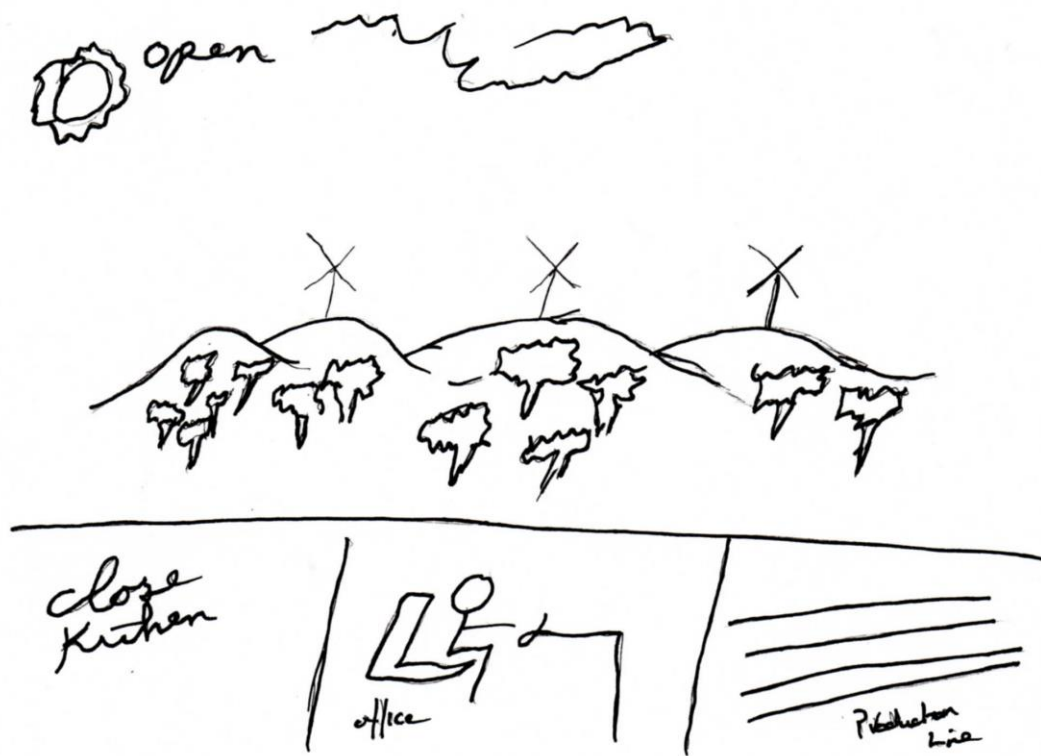
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Figure 1: Sketch of kitchen mirror



Source: Sketch by by 27m

Figure 1: Sketch of the open countryside vs the office and production line



Source: Sketch by 15m