University of Worcester Kitchen refurbishment







Project name: Kitchen refurbishment

Location: University of Worcester, Worcester

Value: £800,000

Services: Building Services Consultancy



The Brief

The University of Worcester has made significant investments over the past five years in new facilities to enhance the learning experience of its students and to provide vital regeneration of the city centre areas where its campuses are based. Alongside landmark new developments, the University has also committed funds to modernise older faculty buildings, breathing new life into the main campus and ensuring that its amenities are equipped to meet the needs of the growing number of students.



Project Overview

As part of the ongoing programme of campus regeneration, the University of Worcester identified the need for improvements to the main onsite kitchen. As well as serving students with lunch and evening meals, the kitchen was also being used to service the re-heat catering facility in the new University of Worcester Arena.

The existing kitchen used 80% of its floor space for cooking equipment and food preparation, with the remaining 20% allocated to the servery. The University was keen for staff and students to see more of their food being cooked/prepared front-of-house, but as an intrinsic part of the catering facility for the Arena, any changes made could not be detrimental to the kitchen's capacity.

To facilitate these requirements a fresh approach was required, reapportioning the existing space to deliver a 60/40 split, doubling the food servery area. The building where the kitchen was located had a dated infrastructure, so any changes needed to be made without increasing the connected load. The work also needed to be sympathetic to future upgrades to the infrastructure.

As a trusted consultant to the University, One was asked to assist on the procurement of building services to make sure the work was carried out to the highest standard, while ensuring continuity of food storage and preparation throughout the duration of the project.



The Benefits

- Rationalised layout to create extra space In its specification document, One advised that the reduced back of house kitchen footprint could be made possible by rationalising the existing layout, relocating internal staff changing areas and replacing large, old catering equipment with new, efficient and compact appliances. The use of high efficiency appliances enabled more equipment to be installed without increasing the connected load.
- Long term view on short term projects Understanding the building's infrastructure would be upgraded in the near future, the electrical connections to the kitchen have been arranged so that when the remainder of the building's infrastructure is upgraded, it will be possible to transfer the kitchen equipment onto the new installation with minimum disruption.
- Involved project management to ensure on time and on budget finish Once a contractor had been selected for the work, One remained involved with the project throughout - verifying plans, ensuring temporary external kitchens in mobile units were installed to continue the canteen food service, as well as visiting the site throughout the refurbishment and witnessing the commissioning of the catering equipment. The project was finished after just five months, as planned, in plenty of time for fresher's week in September 2013.

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One demonstrated a proactive and pragmatic approach to our project, helping us to realise our objectives in the short and long term, while helping us control budgets and keep facilities operational for our students, staff and visitors.

Mark Evans, Head of Estate Services at University of Worcester





