



Pupils in the new catering training facility.



A close up of the kitchen.

How a school transformed an existing textiles classroom into a modern catering training facility

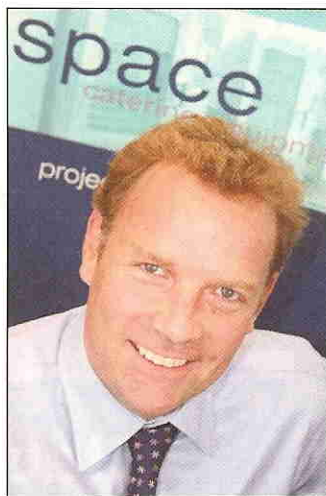
SPACE CATERING has helped a school in Stonehouse, Gloucestershire, transform an existing textiles classroom into a modern catering training facility with industry-standard equipment capable of giving pupils a foundation in hospitality and catering.

The new training resource in Maidenhill School has some of the latest food preparation and cooking equipment and is designed to help students gain catering qualifications as well as experience life in a professional kitchen. It doubles the amount of teaching time available to the school and means Maidenhill can offer GCSE level catering classes for the first time.

The school called in the team from Space Catering Equipment to create a brand new catering training room for the growing numbers of pupils wanting to study the subject; increased demand for food-based courses and limited space for teaching had meant that many pupils previously had to be turned away.

Space came up with a design replicating a professional kitchen with industry-grade equipment for up to eighteen students to train at any one time. The layout of the

room provides enough space for pupils to work alongside each other preparing, cooking and serving food, with flexibility to alter the set-up in line with the skills being taught in each class.



Mike Mellor.

There are gas and electric cooking facilities, spacious stainless steel work surfaces and even drawers underneath to store equipment, just like in a professional kitchen.

"This is a fabulous new training facility and one we're absolutely delighted with," says Kath Fry, head of design and

technology, Maidenhill School. "Space has taken an under-utilised room in the school and turned it into a state-of-the-art training facility where pupils can learn many of the skills needed for a career in catering and practise on professional-standard equipment. Now, for the first time in the school's history, we can offer courses like GCSE hospitality and catering for our Year 10 and 11 students, as well as teach even more students from Maidenhill and other schools in the area."

"This was a great scheme to have worked on and very rewarding in terms of what's been achieved," adds Mike Mellor, managing director of Space. "As well as coming up with a really hard-working design that would give the school the space and flexibility they needed, we also had to work under very tight budget constraints; much of the finance for the project had been raised by the school's fundraising programme and through donations from large catering organisations, so every penny really counted. We're pleased to have made it a success and are thrilled with the school's reaction on officially opening their new facilities."

As a result of the new facility,

Maidenhill has been able to extend the range of courses it can offer pupils. From September, there will be three GCSE catering classes in Year 11 and four in Year 10, plus a GCSE hospitality and catering class in Year 10. Additionally, within the Stroud Consortium, the school is submitting a gateway application to deliver the hospitality and catering diploma. The new facility will support this application and take hospitality and catering at Maidenhill to another level within the wider school and community.

FOOTNOTE:

Space Catering is one of the UK's leading specialists in catering solutions. Since the company was formed in 2000, it has built up an impressive track record in the conceptual design, project management and installation of world class catering environments.

Space uses intelligent design and exceptional technical capabilities to deliver outstanding turnkey catering developments for a broad spectrum of clients from all walks of private and public sector life.

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