

SPACE CREATES COLLEGE'S NEW TRAINING KITCHEN – 'THE ENVY OF MANY TOP RESTAURANTS'

HOPING TO inspire yet more young talent into the hospitality industry, North Devon College employed the skills of Space Catering Equipment to help them create and deliver a new training kitchen that would give both the college and the students a platform to showcase their talents.

The new training resource, based at Petroc's Barnstaple campus, was unveiled in October and has some of the best pieces of equipment many top restaurants would like to see in their own kitchens.

Julian Hale, project manager for Space Catering Equipment comments on the project: "This was a great project from start to finish. Working closely with Tom Lewis, catering lecturer at the college, we were tasked with

a complete refit of the current ageing 30-year-old kitchen to bring it up to date to a modern, state-of-the-art facility. Both the college and ourselves had a clear vision – to provide the very best training and educational facility, whilst remaining practical and within budget."

A key part of the re-design was to create a workspace that would allow better flow and communication between lecturing staff and students. The old cooking stations located around the outside of the room were replaced by a new central island allowing everyone greater integration and contact.

The college chose to install a Charvet range, widely acknowledged in the industry as one of the best, most robust solutions. Julian continues: "The



calibre of equipment the college put into their training kitchen is testament both to the commitment they have to their students, ensuring they have the

very best to train on, and also to the passion of Tom Lewis and his team, working to bring out their best in their students."

Tom Lewis from North Devon College comments: "We want to ensure our students have the best start to their careers and truly believe that providing a new state-of-the-art kitchen will help them achieve their dream. Not only have we created, with Space's help, a truly inspired workspace with the latest technology and cooking equipment, we're also truly making the most of it – our new visualiser camera installed on the kitchen ceiling above the preparation area means we can record and capture demonstrations and techniques on a big screen."

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