

FOOD TECHNOLOGY

SPACE HELPS SCHOOL MEET THE DEMANDS OF NEW CURRICULUM

OVERHAULING existing catering facilities in your school doesn't have to cost the earth, as can be seen from the recent installation of a new food tech kitchen at Winchcombe School in Gloucestershire.

Space Catering designs and installs teaching and production kitchens for a wide variety of educational establishments across the country. The company has a proven track record in creating state-of-the-art food tech teaching areas from Key Stage 3 up to the catering hospitality diploma for 14-19 year olds.

Mark Howard, account manager of Space, says of the project: "The existing facilities were dated, and



Winchcombe School's new food technology kitchen.

although the school didn't have any funding to enable them to overhaul them, the kitchen had to be updated ready for the new academic year and new syllabus. With this incentive, the school raised the funds themselves. Thanks to fundraising activities that included car washing, quizzes, and anything and everything that could be sponsored, the staff and pupils raised over £30,000 towards the

new facility."

Mark adds: "This project started a week before the school finished for the summer break. With the room stripped back to basics and having been plastered and painted, the time came for Space to complete the installation. With stainless steel worktops and units replacing the existing wooden ones, the room took on the immediate feel of a professional working kitchen. Once all the

worktops were fitted and spaces left for the appliances, twelve domestic cookers and four burner hobs were purchased and installed.

"The layout of the new facility is easily managed by the teaching staff with three island units running through the middle of the kitchen ensuring there is space along each wall for prepping."

Circle No.E27