

EMPA DINING HALLS

Client: LINCOLNSHIRE COUNTY COUNCIL
Sector: EDUCATION/DINING
Type: REFURBISHMENT/EXTENSION
Method: EMPA MINOR WORKS FRAMEWORK
Location: EIGHT SCHOOLS ACROSS LINCOLNSHIRE
Value: EIGHT PROJECTS RANGING FROM £60,000-£130,000



BOSTON AFTER

BETTER. FASTER. CHEAPER. LOCAL TEAM DELIVERS DINING HALLS FIT FOR CONSUMPTION

PROJECT

Objective: To refurbish eight secondary school dining halls to eradicate queues and support catering staff to produce fresh, healthy food and encourage more children to eat in schools.

Solution: Consult with Inox Equip, catering industry experts, to redesign the layout and functionality of the halls to cut waiting times and create a state of the art dining area, with mixed level seating and flat screen TVs to allow catering staff to display menus.

Phase 1: During the two week Easter holidays three dining halls were refurbished at Tattershall Gartree, Boston Grammar and Kesteven and Sleaford Girls High schools.

Phase 2: The five remaining dining hall refurbishments are taking place during the 2010 summer holidays at Boston High, Spilsby King Edward VI, Spalding Gleed Boys and Girls, Lincoln Christ's Hospital and Bourne Robert Manning schools ahead of the new autumn term.

THE SOLUTIONS

- Working in partnership with schools and catering experts helped us to install state of the art catering servery equipment, improve the dining ambience and create a better flow through the dining facility.
- Thorough planning and a strict programme schedule allowed us to successfully complete the works in time, under budget and to the client's brief.
- Sourcing local tradesmen allowed us to adapt working patterns to the tight programme of works whilst reducing CO₂ emissions and giving the client value for money.
- In depth consultation with Lincoln Christ Hospital allowed us to establish their needs and limitations to create a user-driven multi-use solution.
- A collaborative working relationship with Mouchel and Lincolnshire County Council allowed us to anticipate and adapt to delays and alterations normally expected with similar works.

THE CHALLENGE

- Redesign dining halls to eradicate queues, increase the uptake of hot meals and encourage more children to eat lunch onsite.
- Simultaneously complete works at three schools to a tight two week Easter programme, including training the catering staff to use new equipment.
- Simultaneously complete dining hall refurbishments at five schools to a tight four week summer programme, including training the catering staff to use new equipment.
- Create a multi-use dining hall at Lincoln Christ Hospital school that can be used for dining, exams, amateur dramatics, PE and that can be rented out for general functions.



TATTERSHALL AFTER

EMPA DINING HALLS

£ GOING THE EXTRA MILE TO DELIVER VALUE FOR MONEY

- We gave a presentation to children at each school to engage them in the refurbishment projects
- In addition to the refurbishment works at the schools, we also redesigned the roof of the dining hall at Spalding Gleed Boys school to improve the acoustics and reduce echoing.
- As part of Lincolnshire County Council's bid to eradicate asbestos in schools, asbestos type 3 surveys were also carried out and asbestos was removed at Sleaford Kesteven Girls High school.
- Other additional works included decorating the kitchen area and laying external paving areas to Spilsby King Edward VI school.
- The revenue from the scrappage of each school's previous servery equipment was used to purchase Italian designer art clocks to display in the dining halls alongside students' artwork.
- Furniture from the refurbished secondary schools was donated to primary schools across Lincolnshire.



✓ KEY ACHIEVEMENTS

Waiting times at all schools have been significantly reduced from over 15 minutes to a position where pupils are able to get served straight away

Reduced waiting times are allowing catering staff to serve an extra 300 meals a week

All schools have reported an increase in profits, signifying more children stay on site at lunch time, instead of seeking unhealthy alternatives outside the premises

Increased takings have ended the deficit catering budgets, turning the dining halls into profitable businesses

We sourced local materials and employed local contractors, supporting local businesses and enhancing local spend

40% of the budget was spent within a 20 mile radius of the schools and 50% was spent within a 40 mile radius of the schools

We collaborated with the schools' IT departments to install multi-use TVs

We designed and installed a multi-use dining hall at Lincoln Christ's Hospital school that meets both the school's and public's needs

We delivered the dining halls below budget and to a tight programme and the client's specifications

Savings of 11.9% at Boston Grammar school and 9% at Sleaford Girls High school were achieved

“ CLIENT FEEDBACK

“We're delighted with the style and standard of the upgraded school dining facilities, which have all surpassed our expectations. Our sincerest thanks go to Robert Woodhead for their help in turning around the deficit catering budgets and encouraging children to eat in school.”

David Saunders, Food in Schools Coordinator at Lincolnshire County Council

“I'd like to thank Robert Woodhead for their friendly, professional and flexible approach throughout the works.

The refurbishment has transformed the dining area into a modern, café style social dining environment that we are all very proud of at Gartree. Not only have we benefited from a faster service and more choices, the cashless till system that has been installed is also saving students money!”

Sandra James, Business Manager, Tattershall Gartree School



For more information and other case studies:

01623 871515

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