

KLICK
Education

Trusted Furniture and
Fit-Out Specialists

Food Technology Room Design

KLICK
Furniture & Fit-Out

www.klicktechnology.co.uk





It's All In The Preparation

Designing a new food technology room is a complex process. It's best to break it down into stages & plan ahead.

Initial Stages

- Discuss the project with your team including technicians, teachers & SLT
- Visit other schools to get ideas and feedback on what works
- Make a wish list of all the key factors you want to include in the new room



Get Things Started

To get things started think about the following:-

- How many pupils will be using the room
- Any layout preferences
- Would you prefer a separate practical & theory area
- Do the staff have a preference for how they like to demonstrate practical activities
- Requirements for additional store rooms or laundry facilities
- Funding - you can apply to the Savoy Educational Trust and the Wolfson Foundation for grants



Project Timescales

Design Phase

6-8 Weeks

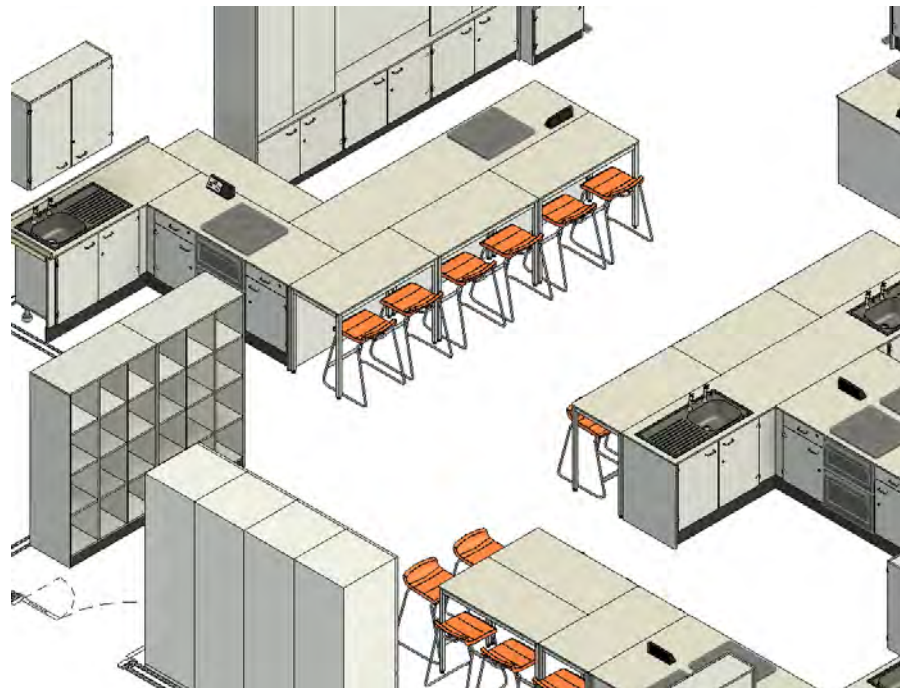
Manufacture & Installation

6-8 Weeks

Summer Projects

To ensure installation during the peak school holidays it is advisable to confirm your order by the end of March

The Design Process



- Book a consultation & site survey
- Discuss your ideas and brief the supplier
- 3D CAD drawings and a fully itemised quotation will be submitted for approval
- Review the drawings and proposal in detail with your team
- Respond to the supplier with feedback & request any amendments
- Finalise furniture, work top, accessories and any décor colours
- Once you are entirely happy with the proposal the design will be signed off

Food Technology Design Tips



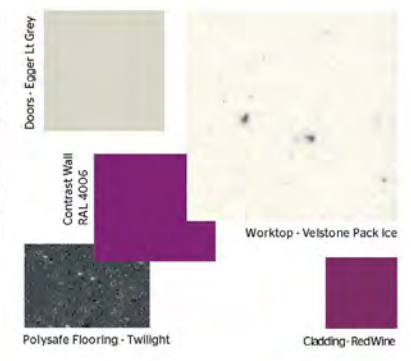
- **Provision of Ovens** - the recommended ratio is one cooker per two pupils
- **Induction hobs** - can cause problems with pacemakers & insulin pumps
- **Commercial Catering** - you may want to include a commercial catering area within a traditional room. These ovens count towards the total number of ovens needed
- **Whitegoods** – allow budget & consider supplier options
- **Air Conditioning & Heat Extraction**
Consider requirements from the start

Inspirational Facilities

Good design should inspire students, encouraging them to participate in this innovative and exciting subject.



Food Technology Design Ideas



KLICK making room for your ideas



Health & Safety



- Guidelines are available in the Building Bulletin 81 regarding the requirements for teaching food technology in schools
- Allow enough space for safe working distances around cookers and sinks and follow the DfE guidelines
- It is necessary to allow for a 'put down' space either side of a hob for the safe handling of saucepans
- There should be an allowance of 750mm above hobs for any cupboards, opened cupboard doors or shelving

Klick Example Projects

Top of the
Range
'Wow Factor'
Full
Refurbishment
for Secondary
School



St George's School Ascot

Testimonial - Philip Lewis
Operations Manager

“ The refurbishment team did a great job converting an outdated ICT room into a well-designed and contemporary food technology room. I must compliment you on your management and communication throughout this project. It went like clockwork, with every detail well planned even down to the skip collection today....

The transformation is frankly spectacular.”

Conversion of
ICT room includes
Velstone
worktops, feature
teacher's bench
& upgrade of air
conditioning

Value - £59.5K

Cost Effective
Full
Refurbishment

Regimented
Design for
Special Needs
School

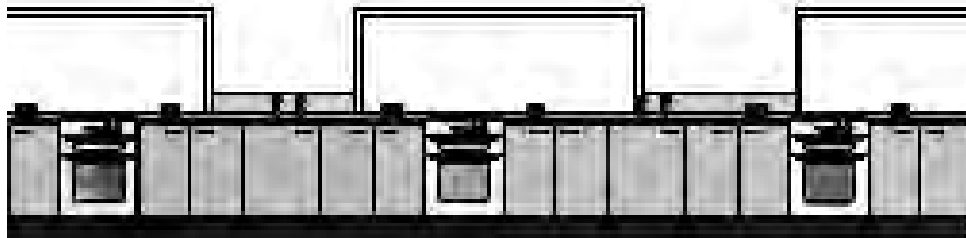
Services are
mostly on the
perimeter which
minimises costs

Trespa worktops

Value - £44K



Appliances positioned on perimeter



Regimented workspaces

New Horizons School, Hastings

Testimonial - Gillian Dearman
Head of Food Technology

“ Klick worked closely with the school to develop the layout of the room. They responded well to the designs the students had presented, providing additional visualisations so that the students could monitor agreed adaptations.

They were helpful throughout the process, fitting in well with the demands of the school against their working schedule.”

Catering Style
Food
Technology
Rooms

Stainless steel
worktops create
the appearance of
a commercial
kitchen



Kingsdale Foundation School, London

Conversion of three rooms into one large facility. New ceiling, plumbing & electrical work, lighting, decoration & furniture with Stainless Steel worktops throughout
Value - £87K



The Redhill Academy, Nottingham

Reconfiguration of room including relocation of partition walls. New ceiling, plumbing & electrical work, lighting, decoration, extraction canopy & furniture, including Stainless Steel demo area.
Value - £53K

Room Sizes



Peninsula with 'D' end



Peninsulas with integral seating x 4

Layouts

Pupils will be more easily distracted and disruptive when conditions are cramped and rooms have not been thoughtfully planned.

Typically, schools request 12 cooking stations per room to accommodate 24 students

110 sq metres is a suitable area for a food technology room with 24 workspaces

Maximising Space

Peninsulas with integral seating areas are a good use of space

Theory & practical activities can be performed in the same location

Furniture Ideas

Layouts



This double length peninsula is an efficient design for a room where there isn't space for a central walkway. The compromise is the limited number of sinks.



Large central island inspired by TV cookery shows.

This facility would have a separate theory area.

Furniture Ideas



Separate practical & theory area

Layouts

Loose tables are used for theory and writing up of notes. Tables can be re-positioned which adds flexibility, however this layout needs a larger floorspace.



Perimeter benching for computers

Designated space for computers to allow for students to research recipes and food technology theory

Furniture Ideas



Oval pods with Petrel Velstone worktops

‘Wow Factor’

Each pod has space for 8 practical stations. There are 3 pods in the room to accommodate 24 students



Demo bench with Velstone wokrtop

Large feature teacher’s bench for demonstrations



Special Needs

Students with special needs require extra consideration, particularly regarding the ergonomics of the furniture they use.

It is important to understand particular needs and to be sensitive about how to involve students in the design

Plan for any DDA provision early on in the design stage as it isn't easy to include as an after thought.



A Food Technology room which is to be used by special needs students ideally requires the following:-

- An adjustable height hob, sink and table
- An oven in a special housing with a door opening to the side above the legs of the wheelchair user.



Storage



- Plentiful storage is key
- You will need somewhere to keep the ingredients brought in by pupils
- Allow space for fridges and for dry goods/equipment
- You will also need storage areas for coats and bags away from the practical area
- It is a good idea to locate a storage area near to the room entrance so that students can drop off ingredients and collect finished items without disturbing classes in progress

Quality Worktop Materials

Maintenance of hygiene and ease of cleaning are a major consideration. Traditionally food technology rooms were fitted with laminated chipboard worktops.

These were prone to water damage and had a short lifespan.

Today most schools opt for better quality alternatives which last longer.

Trespa

- Solid grade laminate
- Durable, hard wearing & scratch resistant

Velstone

- Solid surface material for extra 'Wow' factor
- Easy to clean & resistant to bacteria growth

Stainless Steel

- Biologically neutral
- Resistant to bacteria & germs
- Used in commercial kitchens



Quality Fittings

Quality works out cheaper in the long run. Demanding environments require commercial quality fittings that are durable and designed for high-use. Most schools want durable fittings & furniture to reduce the risk of repairs.

Mixer Taps with
underslung sink



Hinges with anti
finger trapping feature



Commercial Handles
& quality draw packs



Great Features



Contrast wall



Contrast lime edging

Use of Colour:

A neutral colour palette used with splashes of bright highlights adds a contemporary twist and helps to create an inspirational environment. Schools may want to use colours from their uniform or logo.



Contrast hygienic cladding - avoid fitting next to a heat source

Great Features



Screen for video demonstrations



Pop up sockets allow extra space for theory classes

Design Details



Different floor colours denote activity zones – good for primary schools



Selecting a Supplier

- Look for a company with experience in school refurbishments rather than a generalist main contractor
- Ask for contacts from other schools
- Avoid using a domestic kitchen supplier as typically the furniture will not be robust enough
- An experienced supplier should be able to provide case studies of previous work and testimonials
- Check any potential supplier has an appropriate construction Health & Safety accreditation, for example CHAS
- Check the financial stability of suppliers & their ability to complete the job to the required timescale

Why Choose Klick

40 Years Experience- Founded in 1981 Klick are one of the UK's leading specialists in school refurbishment

Track Record – We offer you reassurance, a dedicated project manager and an experienced operations team to take the strain. Klick are **Constructionline** & **CHAS** registered and accredited to **ISO 9001:2015**

Specification – Our furniture is designed to withstand heavy use but also offers value for money

Safeguarding – All Klick employees are enhanced DBS checked to comply with regulations

Health & Safety – Full compliance with CDM Regulations 2015

One Stop Shop – We offer a complimentary project management service co-ordinating all the necessary trades for your project

Competitive – Managing all aspects of the project reduces room down time and makes our total packages excellent value for money

Thank you
