

Food Technology

Furniture for Schools



As part of the Government's initiative to improve children's understanding of food and diet it will be compulsory for all UK state secondary schools to provide Food Technology teaching facilities by 2011.

New guidelines have been issued in the revised Building Bulletin 81 regarding the requirements for teaching Food Technology in schools.

As a company with 29 years experience in this field, we can help in applying the advice to your specific requirements and tackle any technical issues you may come up against. Our expertise in planning rooms means we can incorporate the relevant DCSF recommendations and at the same time make the most of your available space. We can even build a new room from scratch.

Food Technology facilities need to allow students the flexibility to analyse, prepare and cook food as well as study theoretical topics such as diet, nutrition and the role of the food industry. Our experienced design team can advise on layouts to accommodate both these practical and theory based lessons. We offer a free service providing 3D CAD layouts for all quotations which aids visualisation of the room before making a final decision.

We can offer standard food technology rooms or stainless steel commercial catering facilities. We can also advise on air conditioning and heat extraction requirements. Whatever your needs we can help you deliver the ideal facility for your school.

We pride ourselves on our service and have received many glowing testimonials. On the back page you will find feedback from a selection of recent Food Technology projects.



Food Technology Top Tips

Provision of Ovens - the recommended ratio is one cooker per two pupils.

Commercial Catering - you may want to include a commercial catering area within a traditional room in which case these ovens can count towards the total number of ovens needed.

Health and Safety - allow enough space for safe working distances around cookers and sinks.

Design - students will benefit from a well ordered environment with their learning needs in mind. Use modern surfaces such as Corian, Velstone, Trespa or Stainless Steel, which are more resistant to water penetration and are easier to maintain and keep clean.

Room Layout - pupils will be more easily distracted and disturb each other when conditions are cramped and rooms have not been thoughtfully planned.

Special Needs - the needs of pupils with disabilities must also be taken into account. At least one adjustable height unit should be provided.

Storage - 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.



Visit our updated website featuring new case studies for further details of our services - www.klicktechnology.co.uk/food

Design Focus

When designing a new room there is an opportunity to provide a facility which inspires students and shows them that Food Technology is an innovative and exciting subject.

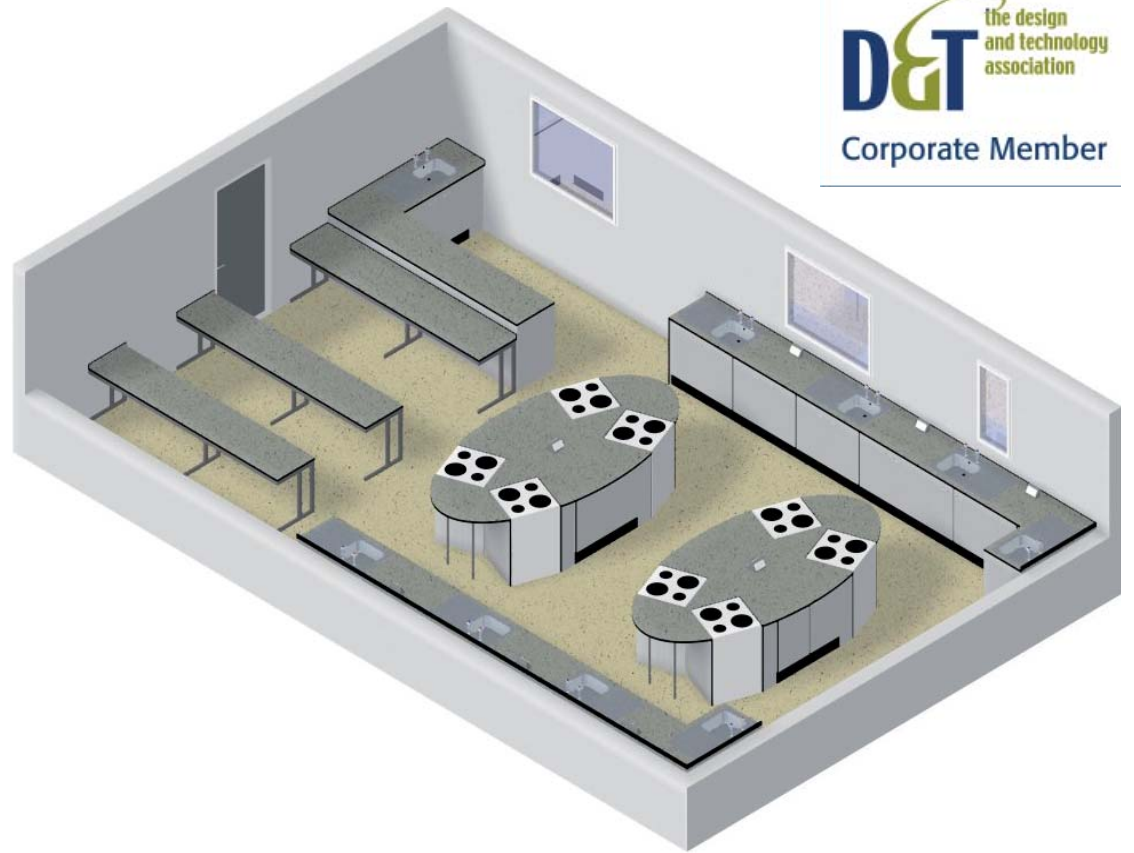
KlickTechnology provides a free design service which starts with an initial site survey at which our designer discusses the practical and aesthetic requirements of the teaching staff. We take into account teaching style, number of students, practical service limitations and any budget constraints.

Drawing upon 29 years of experience and working to safety guidelines and DCSF recommendations, we provide a fully itemised quotation including 2D plan drawings and 3D visualisations.

The layouts detailed on this page illustrate some of the current designs we are developing.

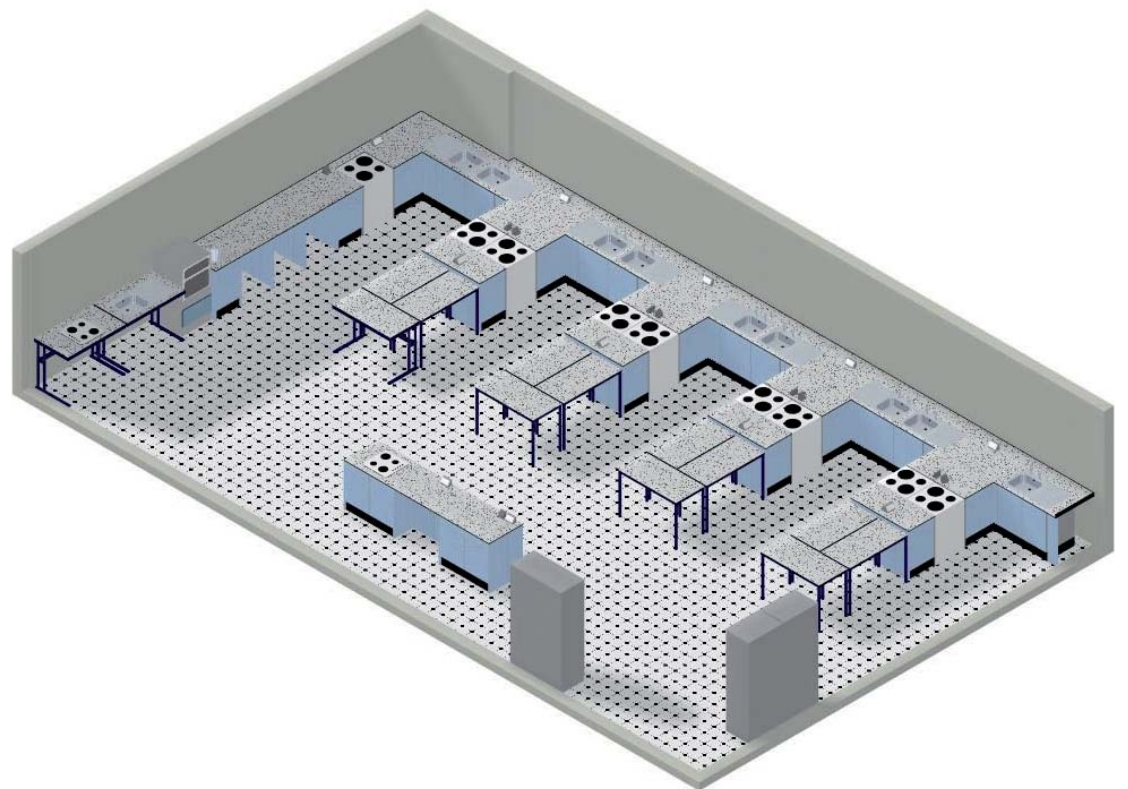
PropellerLayout - (featured below) this design offers an inspiring environment whilst providing practical facilities for up to six students per bench.

Special Needs - One arm of the unit can be height adjustable to provide wheelchair access.



Elliptical Design - (featured above) This design features a separate area to the left for demonstrations and theory work. Practical work is focused around two elliptical shapes where the cookers are located. The perimeter benching provides space for sinks and food preparation.

Recycling - Schools should consider built-in recycling storage points to promote recycling of packaging and composting of food waste.



Peninsular Layout - (featured above) This room has been designed with the work tables positioned adjacent to the peninsulas for the practical lessons but they can be reconfigured for theory lessons. This gives maximum flexibility, allowing the free space in the centre to be used as a general classroom during theory based lessons.

Special Needs - are catered for on the left hand side of the room with the inclusion of an oven in a special housing and an adjustable height hob, sink and table.

Flexibility - Spaces need to provide flexibility and allow teaching staff variety in how classes are structured.

Learn More - The recent publication 'Food Technology Spaces in Secondary Schools - Exemplar Designs (reference DCSF-00135-2010) is available to download from the Online Publications for schools service at www.teachernet.gov.uk



'Seed to Spoon' - Access to outdoor space should be optimised. The experience of growing their own produce can provide students with an understanding of the whole production process of food.

Food Technology for Special Needs

Students with special needs require extra consideration in all aspects of their environment not least in the ergonomics of the furniture they use.

Klick have a smooth, simple system for adjusting furniture leg length which allows worktops to be raised or lowered quickly and easily. The Klick system provides a very stable platform, critically important in a special needs environment, and virtually any type of worktop can be put on the unit to make furniture suit a huge variety of purposes.

Units can be controlled manually or by means of an electric motor. They can either be free-standing or incorporated into a run of benching.



A Food Technology room which is to be used by students with special needs ideally requires an adjustable height hob, a sink and table and an oven in a special housing with a door opening to the side above the legs of the wheelchair user.



Complete Turnkey Project Management

We can build you a new room from scratch or convert any kind of existing room or rooms into a Food Technology room. We can carry out a feasibility study to assess the most cost effective room to convert, bearing in mind the availability of existing services and structural considerations.

With 29 years experience of working with schools we have the expertise to design the room, install the furniture and coordinate all the trades to provide everything from lighting to flooring. The last thing you want is the inconvenience of your rooms not being ready when promised.

Minimise disruption and let our highly experienced contracts management team take the strain.

Visit our updated website featuring new case studies for further details of our services - www.klicktechnology.co.uk/school-refurbishment

Our services include:

- > Structural alterations
- > Building works
- > Mechanical and Electrical provision
- > Network cabling and data services
- > Air conditioning
- > Interactive services
- > Ceilings/Flooring
- > Lighting
- > Windows/Doors/Partitioning
- > Decorating

Before



After



Klick Technology Projects.



William Hulme's Grammar School, Manchester

Refurbishment work and furniture for Velstone Food Technology room

"Their friendly approach and professionalism from the start of the project until handover has been well received by all at the school and it has been a painless experience throughout. We are delighted with the results and would have no hesitation appointing Klick to work with us on any future projects of this nature."

Elizabeth Fritchley - Bursar



Darrick Wood Senior School, Orpington, Kent

Refurbishment work and furniture for Stainless Steel GCSE catering facility

"We are very pleased with our new stainless steel GCSE catering facility. Klick Technology were resourceful in finding solutions to the various design and site issues that arose. Their service was extremely good and I am looking forward to working with them on a second room to be installed next year."

Jill Thomas - Head of Food Technology



Torc Campus, Tamworth, Staffs

Installation of furniture inc. Food Technology room, Science Lab, Art, Design, Music and general Classrooms for special needs school

"It was quite some achievement to co-ordinate the installation of furniture into 68 different areas within the school. However, Klick managed it and we are all very pleased with the end result. The children are thrilled to have a proper school at last!"

Vicky Vernon - Head Teacher



Bexley Grammar School, Kent

Conversion of Art room into a Food Technology room with ICT area including installation of furniture and all refurbishment work

"I would and have recommended Klick to carry out works. I know I can completely rely on Klick from start to finish of the work."

Ann Gibbs - Finance Officer

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