

THE SOLUTION

A key factor to producing an environmentally conscious kitchen was to eliminate the element of gas further negating the need for complicated extraction systems with tortuous routes to atmosphere. A UV air filtration system was introduced with ductwork terminating at ground level allowing for a cleaner, quieter environment. Consideration was given to the menu offering with the specification of efficient prime production equipment consisting of space saving electric combination ovens and halogen salamander grills alongside an induction suite. Workflows were proactively designed with one outcome being the specification of an innovative food mobilisation system replacing traditional transport trollies, not only enabling optimal operational efficiencies but maintaining the quality of the food from kitchen to point of service. The dining experiences are akin to a five star hotel with bespoke counters for the foodservice environments allowing for at-site production of snacks and beverages.

RESULT

The importance of collaborative working was evidenced by the operational teams' involvement in every feature from encounter to closure. Client concerns were discussed and resolved at the design stage uniting ideas with the architectural package with shared innovative solutions, ultimately

providing New Care with a facility they refer to as 'Next Generation Care'.

"I have worked with HK for many years now across different sectors and they don't just install a kitchen, which is what makes them very different to many suppliers out there. They take the time to build relationships with their clients and have contributed to the success of the homes by helping us to provide good quality food, presentation and service that are key to the well-being and social activities of our residents, we look forward to working on our next project together."

PARTNERSHIP VALUE

"Our kitchens actually start being designed well in advance of builders going on site. HK, working with architects, project managers through to site managers, ensure we get kitchens and food service areas that are bespoke to the individual home and the well-being of our residents. The knowledge we gain from HK helps us to make the right decisions in terms of kit that is not only fit for purpose but in line with legislation, energy saving and above all the environment. Quality is never compromised when working within our set budgets, rather creative thinking to negotiate what works for us as a company."

Kay Johnson - Hospitality and Client Experience Manager



foodservice
architecture

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The
Grand





THE BRIEF

To design, specify and procure foodservice provision for a modern £7million, four floor, 82 bed residential care facility. Located in West Bridgford, Nottingham, the focus was to provide residents with a high quality experience within a contemporary environment. To provide a luxury experience whilst meeting social responsibility, energy and environmental concerns. The foodservice package would consist of an advanced production kitchen, training kitchen, three food service lounges and coffee shop.

BACKGROUND

The Grand Care Centre was an initiative by New Care Projects; a collaboration between a care home operator and developer. The concept was to provide prospective clients, visitors and staff with a care facility that had a modern, innovative approach suiting the targeted demographic.

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