

## Food Technology case study

### Southlands High School Chorley, Lancashire

Contractor

Timescale

Architect

Keepmoat

3 weeks on site

Ellis Williams Architects

# INNOVA

Education

After creating an outstanding new Arts and Science block, Southlands High School has continued its re-development programme by investing in learning facilities for the future. Innova was invited to refurbish the outdated Food Technology classroom with long lasting state of the art learning spaces.



### Brief

The old food technology rooms were outdated and overcrowded due to increasing student numbers. As part of their re-development programme, the school asked Innova to create two stimulating, modern and functional food technology rooms, plus a learning resource space.

The brief was to deliver inspirational interiors with future proof facilities – longevity, quality, ease of maintenance and a WOW factor. The Room layouts needed to include practical cooking areas, a teacher's demonstration zone and space for written and theory work.

“  
**We are now inspiring  
cooks of the future**  
”  
Mark Fowle, Headteacher



## Southlands High School Chorley, Lancashire

Carcase		Manufactured from 18mm MF MDF	Seating		Ergonomic stools
Worktops		Solid surface, Velstone	Handles		Zinc alloy inset handles
Edging		ABS Colour matched edging	Hinge		240 ° pivot safety hinges

# innova

Education

“

*It's like being in  
Masterchef!*

Student

”



### Solution

After carefully considering the needs of students and teachers, Innova's team designed a peninsular arrangement, creating discrete kitchen areas and providing teachers with the flexibility to separate the class into smaller more focused groups for practical work.

Vast integrated storage spaces were built into the rooms to house equipment, ingredients and finished food. As an active, working environment, short lines of communication between the teacher and students are essential. This was achieved by creating a central demonstration area to provide visibility across the room.

High quality, durable and easy to maintain materials were specified. Seamless, non-porous Velstone was the preferred substrate for worktops, minimising the collection of dirt and bacteria due to seamless joints, hence providing a hygienic working environment with a modern look and feel.

Design Manufacture Install



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