

Food Technology case study

Altrincham College of Arts Greater Manchester

Contractor | Innova Design Group
Timescale | 4 weeks on site
Architect | Innova Design Group



As an outstanding 11-18 Academy, Altrincham College of Arts is committed to ensuring their students have access to the very best resources and facilities that impact positively on learning.



Brief

Having worked closely with Innova on a number of cutting edge, innovative, specialist rooms in the past few years including science laboratories, a modern foreign language laboratory, sixth form specialist rooms – the school invited us to revamp their food technology classrooms into modern, inspiring yet flexible spaces.

“
The school worked extremely closely with Innova’s designers and all work has been carried out smoothly, efficiently, on time and on budget.
”

Peter Brooks, Headteacher

Carcase		Manufactured from 18mm MF MDF	Seating		Ergonomic stools
Worktops		Trespa	Handles		D handles
Edging		ABS Colour matched edging	Hinge		240 ° pivot safety hinges



Solution

With careful planning and clever design, Innova delivered two state of the art food technology rooms complete with a bay design, optimising the space and room efficiency. This design allowed students to work together collaboratively on cooking projects, whilst ensuring the space was safe and easy to navigate.

Teacher's demonstration benches, with mounted cameras for cookery demos, were featured in each of the rooms so that technology could be integrated into the lesson plan.

Innova also installed safe lockable storage solutions to house books, equipment, utensils and food. Additional bag storage helped to neatly store away student attire and cooling racks were cleverly integrated into the teacher wall.

Velstone and Trespa surfaces were used throughout for ease of maintenance.

Innova also recently completed a refurbishment of their language laboratory, providing perimeter ICT desking and flexible tables, an A-Level chemistry laboratory and science prep room.