

Food Technology case study

Ash Manor School Surrey

Contractor
Timescale
Architect

| Innova Design Solutions
| 3 weeks on site
| Innova Design Solutions



Ash Manor School, based in Surrey is an over-subscribed and thriving comprehensive school with a clear direction and a positive drive for achievement. With an aim to provide the best possible education for each student and a desire to launch their very own 'Ash Manor Bake Off' competition, the school wanted to update an existing food technology room.

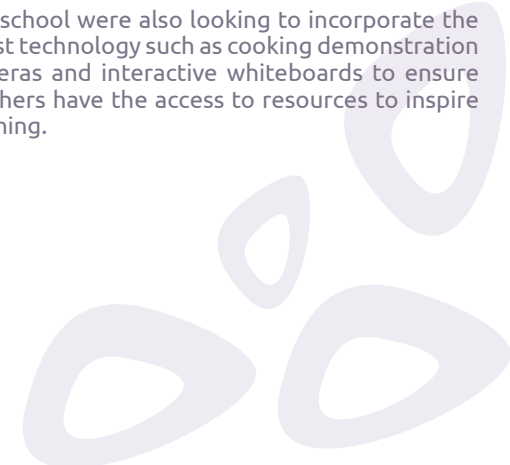


Brief

With student numbers increasing, the existing food technology room was outdated and overcrowded – Ash Manor needed a classroom space that was stimulating, modern and functional, but above all future-proof.

Ash Manor School were looking to create a multi-purpose facility designed to maximise the space to include practical cooking areas, a teacher's demonstration zone as well as areas for theory and written work.

The school were also looking to incorporate the latest technology such as cooking demonstration cameras and interactive whiteboards to ensure teachers have the access to resources to inspire learning.



Carcase		Manufactured from 18mm MF MDF	Seating		Ergonomic stools and chairs
Worktops		Trespa Toplab Base	Handles		Zinc alloy inset handles
Edging		ABS Colour matched edging	Hinge		240 ° pivot safety hinges



Solution

Innova provided a full turnkey solution including design, manufacture and installation of all furniture as well as M&E works, plumbing, flooring, decoration and minor build works. The inspirational new food technology room was designed with a peninsular layout with discreet kitchen areas to give teachers the flexibility to divide their classes into small groups for practical sessions.

Holding students' concentration can be a challenge for any teacher, and the design of a central demonstration area which offers staff and students greater visibility across the room helps to shorten lines of communication and ensure the teacher is the focus of the pupils' attention.

Cutting clutter was a key priority and building lockable storage units into the room has helped to house equipment and ingredients. Perimeter bag storage has also been installed to ensure student bags can be stored safely during practical work.

State-of-the-art cameras and interactive whiteboards allow students to watch demonstrations in real time whilst working on their own creations.

The choice of durable, easy to maintain materials such as Trespa Toplab Base provides an environment that's hygienic and ready to face the generations of young cooks to come.