



Kitchen solutions: NVQ kitchen for Abbey School

Kent County Council Client Project Manager, Keith Read, has developed an NVQ kitchen for pupils aged 14-16 within a large portfolio of vocational skills projects.

Adult education and disabled use is also forecast and Read explained four catering suppliers were invited to tender for the design and equipment specification of the NVQ kitchen at Abbey School, Faversham.

"This project needed the input of Hallmark. The other suppliers basically came up with the same configuration – a central island cooking suite surrounded with preparation tabling flat against the walls.

"Kevin Jennings of Hallmark came back with a very different approach. To minimize the health and safety risks and control pupil's exposure to the hot zone he designed preparation bays separated from the main cooking suite – four pupils to each of four bays – each containing three movable

"From the Council's point of view, this is excellent value for money. Hallmark gave us a 'warts & all' proposal. When assessing bids it is important to look at like for like. Hallmark costed in that we would need shut-down valves (gas and water) external to their installation, for example, which some of the other bidders had not included."

tables (for easy cleaning) and two preparation sinks. We also have a 'hot pass' into the restaurant, which is very good for demonstrations and

displays, plus a lockable dry store and knife locker."

The suite itself contains six burner and solid top ranges, grills, microwave, toaster,

contact grill, combination oven, bratt pan and – at one end – a refrigerated counter for pastry and desserts. Above is full-length ventilation. Professional food mixers were also supplied.

"It is a very controlled environment – we can keep pupils safe but still allow sufficient space to move around easily without crowding. That layout and their competitive pricing gave Hallmark the edge.

"Had we gone for the conventional layout, we would also not be DDA friendly because of the risks," continues Read. One bay features adjustable height tabling allowing four wheelchairs to fit comfortably and at a good working height for each user.

"Their alternative view, professional edge, scale drawings, their technical back-up, all-encompassing role, deliverability, gave us options and a proposal that you could have confidence in. That comprehensive service is what you need."





The City of London Academy, Bermondsey

Widest range of services

This leaflet offers a brief overview of the Hallmark Group, but most importantly, shows what our customers say about us.

The Hallmark Group offers the widest range of specialist kitchen services to the education sector.

Turning the tables, good home-cooked food, NVQ training kitchens, old or new buildings, getting the best for your budget...

We have the resources and take great pleasure and pride in delivering a solution we can all be proud of: -

STRATEGY – Hallmark understands the needs of schools caterers and educational authorities. We have successfully designed, installed and refurbished kitchens for independent schools, small county primaries, big secondaries and City Academies.

DESIGN – We offer a full range of kitchen and 'front of house' design services based upon our years of experience and sound common sense, including feasibility studies, concept design and drawings, catering equipment specification and full project management.

FIT OUT AND BUILDING – Hallmark has the resources and experience to handle all building works including walls, roofs, floors and ceilings, ventilation, mechanical & electrical works, hygienic flooring & wall cladding and technical services support including equipment installation, servicing and breakdown support.

Hallmark won the competitive tender to provide the complete package of equipment and services required for the

installation of this kitchen servicing 1200 pupils. Every year Hallmark specifies and purchases £millions in catering equipment and this

major buying power ensures that our customers are buying at the most competitive prices. The kitchen includes a substantial 'central island' style



cooking suite with state of the art combination ovens, serviced by overhead ventilation.

According to Martyn Coles, Principal, Hallmark's contribution was a seamless

installation. "The kitchen was delivered to us before deadline," he says. "The chef was very complimentary – the kitchen and the whole building are excellent facilities."

Turning the tables

Hallmark Kitchens has worked with Kent County Council on several primary and secondary school projects including M&E services, building works (walls, floors, ceilings etc), designing, installing and refurbishing kitchens and the design and installation of new serveries.

More than 30,000 meals are served daily and over the next 10-15 years Kent's 'Building Schools for the Future' project will see the rebuilding or renewing of all secondary schools, in addition to works as required on the primary school estate.

At St Augustine's Primary, Tunbridge Wells, Hallmark: "Redesigned a large kitchen to free up space for a computer suite and library. They specified and installed more modern easy-to-clean equipment and

surfaces, designed a much better, more effective layout and improved the ventilation, providing a better environment for the staff to work in," says Janet Stein, Client Services Manager (Catering) for Kent County Council.

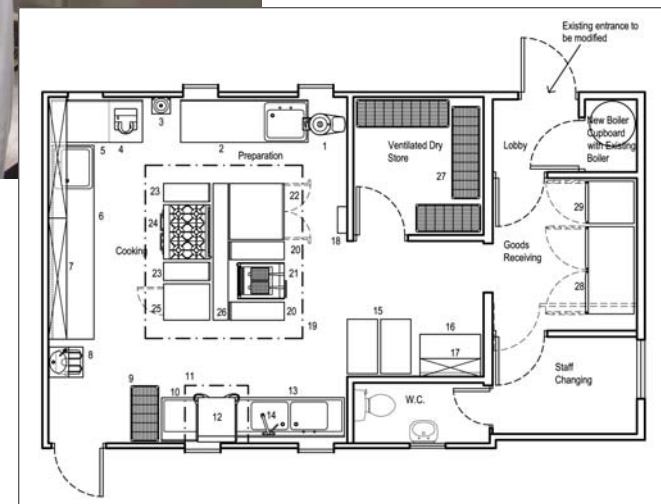
Stein advises the Property Department and the Council's architects on the type of kitchens and/or equipment required for Kent schools.

"At Dover Road Community Primary School, Gravesend, (turnkey installation of a new kitchen), Hallmark showed that if there was a hiccup half way through a project, they are very good at dealing with it," she adds. "We had (major structural) problems with the walls and the roof and Hallmark were very good at moving the project along and coping with issues as they cropped up.



"Their project manager, Barry Gardiner, kept us informed and in a position to take decisions. The good thing about Hallmark is they project manage the whole thing for you. We have also been very impressed with their staff, the Headmistress of Slade Primary in Tonbridge for example, remarking how very polite they were."

DOVER ROAD: Displaying a 'thank you' from 'Magnolia' class for Christmas lunch (474 covers) is Tina Ashby, Unit Manager Principals Catering. Left, Amanda Smith; right Catering Assistant Tamgit Upaul. The layout drawing shows how Hallmark made the most of limited space.



Mereworth primary

At Mereworth Primary School, near Tonbridge, Hallmark won the KCC tender to design and build a new kitchen, which involved demolishing and moving walls, installation of new floors, walls and ceilings, M&E services and a gas main, as well as supplying and installing the equipment and ventilation.

Completion was in summer 2005 and KCC are so proud of the project, it features on a council video programme.

Headmaster Bob Crump (now retired) commented: "Hallmark offered a turnkey solution – I did not have to deal with the main contractor and four or five other suppliers – they handled the entire project and assured me that the new facility would be ready by the end of the summer. They did everything they said they would and were very professional from beginning to end.

"We used to serve around 45 lunches via a delivered hot meals service from a nearby school," he says. "but the quality was mediocre and the presentation poor."

The school had been advised that it needed to refurbish its old kitchen but instead of spending the money just to stand still, Crump took the decision to build a new kitchen and offer a home-cooked school meals service.

The school contract is run by Initial Catering Services and Mereworth was fortunate that Janet Cuttle, its cook, is formally trained and relished the opportunity to cook fresh food every day. There are two staff in the kitchen and the menu includes fresh vegetables, salads and fruit, freshly-prepared puddings and a choice of main courses. Meal cost is £1.60 which includes two courses and a drink.

"Now we serve 110 lunches daily and 140 on a Friday," says Crump, "and the figure is still trickling upwards."

"Hallmark offered a turnkey solution – I did not have to deal with the main contractor and four or five other suppliers – they handled the entire project."

Headmaster, Bob Crump

450 pupils for Surrey School Meals

Chandlers Field Primary School, West Molesey, Surrey

Hallmark offers a range of services to Surrey School Meals, designing templates (or model kitchens) for schools with 50, 100 and 300 pupils which allows the authority to plan their budget, as well as providing the necessary detail for power, waste and space requirements.

The county prides itself on exceeding the current government guidelines.

Four school kitchens are fully refurbished each year and others upgraded as required – Chandlers Field Primary School, West Molesey, Surrey, recently receiving a full new kitchen for its 450 pupils, designed and installed by Hallmark Kitchens.

Jenny Pittam is Catering Services Manager, Four S – which works with Surrey

“Chandlers Field has been very successful. In my experience, Hallmark is the most professional company I have come across. They provide a standard of work Surrey has not seen before. If ever there is a problem they are straight onto it; they are on time, on budget and do what they say. I feel like their most important customer.”

Commercial Services to manage catering in nearly 80% of Surrey's 411 schools. She originally called upon Hallmark's kitchen design expertise to produce three standard templates for 50, 100 and 300 pupils and Chandlers Field is

the first of these to be implemented.

“Each kitchen is designed to last 20 years,” says Jenny Pittam. “Chandlers Field has been very successful and Hallmark is currently working on designing and installing three others.

FOUR S

FOUR S is unique for the school catering sector, being a joint venture company owned by Surrey CC and the VT Group (one of the largest education services organisations in the UK). Four S provides consultancy, advice, training and development, has an annual turnover of more than £17 million, over 350 staff and is the largest integrated support service in the UK.



The new kitchen at Chandler's Field Primary – Catering Supervisor Shirley Maskall is on the right, with Cook Peggy Caley.

St Paul's Catholic College,

Burgess Hill, Sussex

Hallmark made the very best use of the limited space

available to design and install a kitchen catering for 800 11-18 year old pupils.

“The dining area seats just 90 so the lunch break works on a ‘rolling’ basis over two hours to accommodate the volume of pupils,” says Mervyn Woodruff, Site Manager.

“There are six staff working in the kitchen and they are not tripping over each other. Space is at a premium and a kitchen is only as good as the designer. Hallmark chose the right amount of kit to cater for the numbers. Hallmark are very approachable, understanding and sorted out any problems right away.”



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