



### Menu Design

- Food and drink
- Healthy eating
- Food in curriculum
- Pupils like choice
- Competition
- Maximises sales



### Kiosk Design

- Custom vinyl wraps
- RAL colours
- Art/design link
- Competition
- Pupils take ownership
- Trendy coffee shop image



### Why?

- Engage pupils with school food
- Foster enthusiasm
- Encourage creativity
- Learning opportunities



### Why?

- Increase school meal uptake
- Reduce queue times
- Increase revenues
- Stay on site
- Encourage outdoor dining
- Offer more choice
- Greater flexibility

### Shed Style Units

- Wooden construction
- Summer use only
- Cheapest option
- Low value investment
- Limited lifespan
- Lack of compliance
- Hygiene challenges
- Serve pre-packaged food



### Modular Servery

- Sturdy, all-steel construction
- Purpose built, food-safe design
- Permanent solution
- 60 year independently accredited design life
- 15 year structural warranty
- Easily relocated
- All-weather solution
- Choice of exterior finishes



### Pupil Involvement

### Escaping the School Canteen

### Alternatives

### Planning Considerations

### Case Study - Food Cube

- Pupils chose menu to be offered by the Food Cube
- Exterior designed by pupils



- Led to 48% rise in food sales
- Improved service and reduced queuing times

### Planning Regs

- All permanent buildings require planning permission
- Building Control investigate positioning and structural integrity of proposed schemes
- Important to ensure proposed options are compliant



### Regulations

- Must allow for all relevant regulations when planning
- May affect your choices

### Solutions

- Modular solutions can aid the planning process
- Semi-permanent / relocatable and comply with UK building regs
- Wide choice of external finishes enable structures to match / complement existing buildings
- High quality modular solutions offer highly compliant option



### Modular Kitchens

- Permanent modular kitchen
- Inexpensive and quick to deploy compared to traditional building works
- Built off site
- Free up space in school buildings
- Create food based learning space
- Flexible procurement



### Refurbishment

- Upgrade current kitchen facilities
- Expand kitchen
- Increase dining space
- Expand menu options

### Temporary Facilities

- Use to maintain school meal provision during refurbishment of existing facilities
- Variety of facilities and equipment to choose from
- Kitchens, dry storage, coolrooms, warewashing, dining rooms
- Reduce disruption to catering



### Temporary Servery

- Temporary version of Food Cube - try before you buy
- Shorter term solution
- Extra servery during refurbishments





Ian Selwood  
KitchenPod Manager

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AQUARIUM KIOSK

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Café Latte	€2.80
Mocha	€2.80
Hot Chocolate	€2.80
Tea	€1.80
Hot Chocolate	€1.80
Flavored Syrups	€0.40



**express**  
**Olympic Trials**  
Monday 16<sup>th</sup> July  
On your Marks.....  
Grab your Baguette  
Get Set.....  
Pick up your Drink & Cook  
Go..... For £2.10  
**express**







**menu**

**Sandwiches:**  
Choice of bread, cheese and toppings available

- Wheatless roll 2 meat 2 cheese
- Chicken 2 cheese
- Wheatless roll 2 meat 2 cheese
- Pork 2 meat 2 cheese
- Ham 2 cheese
- Turkey 2 cheese 2 meat
- 2 1/2 inch round 2 meat 2 cheese 2 meat 2 cheese

**Finger Food:**  
Please arrange and temporarily serve  
each serving

- Wheatless roll
- 2 1/2 inch round
- 2 1/2 inch round
- 2 1/2 inch round
- 2 1/2 inch round
- 2 1/2 inch round
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- 2 1/2 inch round



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