



Rugby High School

New School Kitchen and Servery

The Brief

Whitco was invited to design a new catering facility for the School, whom served food at breaks and lunch, so that they may improve the choice of satisfying and wholesome dishes, which change weekly and with the seasons. Healthy eating is a top priority, and the school's qualified and commercially experienced chef not only wanted to ensure that national guidelines were exceeded, but to continue pleasing the existing customers. All types of special events are catering for in-house too. The refurbishment of the canteen and kitchen had to achieve high standards, whilst guarantying a warm and welcoming social eating experience.

The current design had been in place for over 40 years, and now compromised legal compliances and health & Safety; an example, gas appliances that were being utilized without the necessary extraction canopy.

In order to substantiate a more inviting environment for students, teachers and guests, a greater variety of fresh food and wider choice of meals was necessary; therefore the kitchen required more space to accommodate larger preparation area and refrigeration equipment. The options of replacing and expanding the servery were also undertaken.



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