

WHAT IS THE AIM OF A SUSTAINABLE FOODSERVICE DESIGN & HOW CAN IT BE ACHIEVED?

The Aim:

To exceed the consumers' expectations for excellence on all fronts, while providing a foodservice environment that is based on operational effectiveness with maximum efficiency, resulting in a smaller building footprint which minimises the disruption and impact on the local community. This will reduce the economic cost and the impact on the environment while providing a comfortable workspace with produces exceptional food and service in the most hygienic surroundings.

The Method:

To encompass new technology to ensure that the operational needs are seamlessly integrated with the equipment applications to optimize workflow, while providing utility, labour and consumable savings. To incorporate accelerated cooking technology to shorten the time from order to service with improved quality and freshness, which greatly reduces the over production of food when numbers are low or the trading pattern is patchy.

The Deliverable:

To analyse the operational needs then develop customised solutions with whole life cycle costings which provide the highest level of food hygiene while meeting all Health and Safety requirements. All solutions are to provide the best Economic, Environmental and Social bottom line possible.

The Criteria:

- To reduce CO₂ emissions by 32%
- To reduce the energy consumed by 30%
- To reduce the water consumed by 25%
- To reduce the waste generated by 25%
- To reduce the waste sent to landfill by 75%