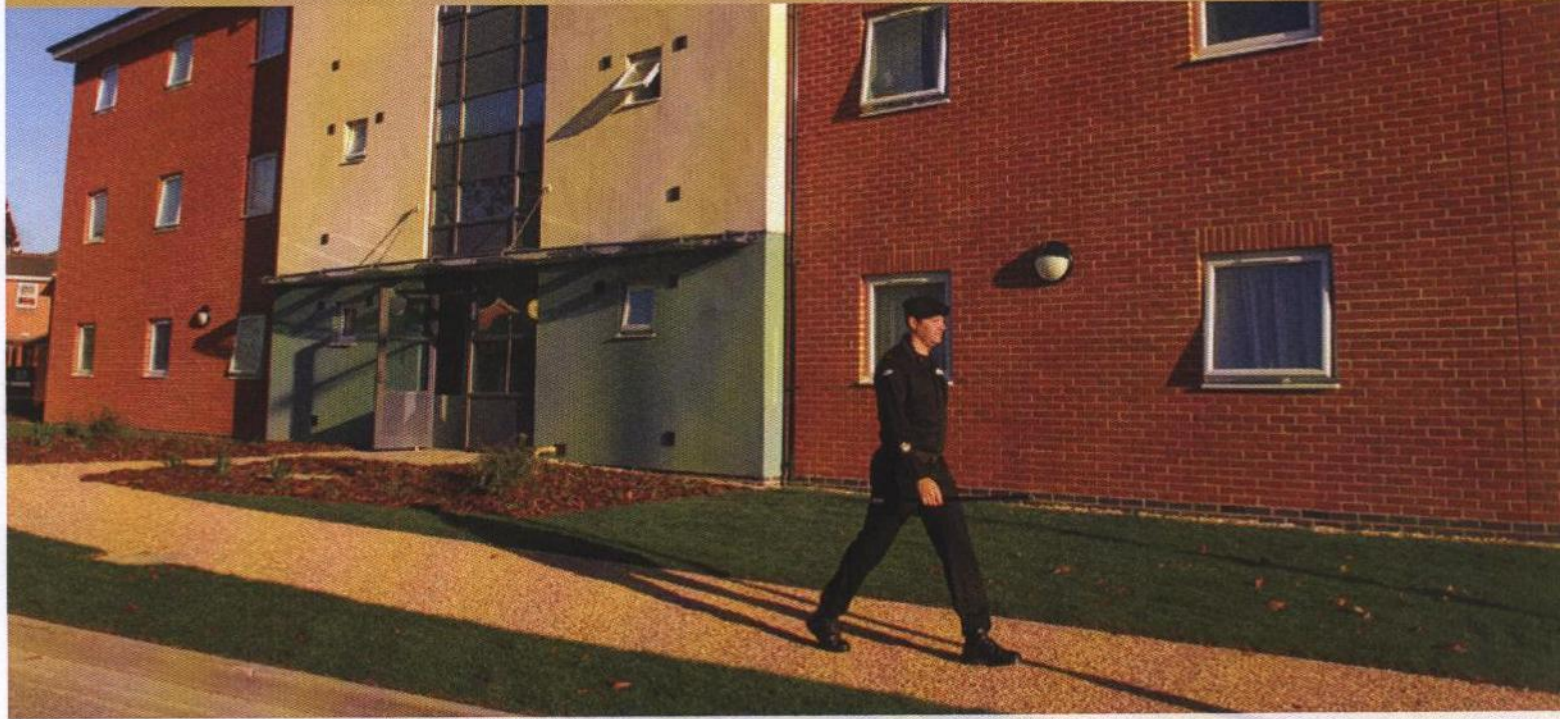


# Project Allenby/ Connaught

WHEN CREATING A TEAM FOR THE INFRASTRUCTURE PFI PROJECT LET BY THE MINISTRY OF DEFENCE – PROJECT ALLENBY/CONNAUGHT – ASPIRE DEFENCE BROUGHT TOGETHER TWO FCSI DESIGN CONSULTANCIES, CDIS-KARM AND HEPBURN ASSOCIATES.



Under Project Allenby/Connaught, the quality of life for over 18,700 soldiers, 20% of the trained British Army, is improving thanks to the provision of modern, high quality, fully serviced and purpose built living and working accommodation provided by Aspire Defence, a joint venture between support services and construction company, Carillion, and engineering, construction and services specialist, KBR.

**Dave Clarke FCSI and Kerry Burnett FCSI, CDIS-KARM**, have been involved with the project since the original bid stage in 2003 and were engaged by Aspire Defence's supply chain partner, Sodexo Defence, to assist in budget setting and equipment selection for all types of catering facilities across the estate. CDIS-KARM became an integral part of the project design team, preparing catering designs for all types of asset, with a design for each type of facility being the 'blueprint' that became the contractual design requirement for all future facilities.

Among the first 'new builds' designed with the help of CDIS-KARM were:

- A junior ranks dining centre incorporating the '3 into 1' philosophy – catering, retail and leisure under one roof.
- A paired and shared mess for officers and for senior ranks.
- A workplace diner, bringing the food offer out to the workplace.
- A pub for junior ranks.

In addition, a refurbished mess was designed and added to the contract. To assist ongoing costs in terms of equipment maintenance, repair and replacement over the life of the PFI, CDIS-KARM also prepared an equipment journal specifying the equipment to be used either for one off replacement or for future designs.

**Duncan Hepburn FCSI and Kevin Tyson FCSI, HEPBURN ASSOCIATES**, were approached by Aspire Defence Capital Works, the construction arm of the business, in 2004 to provide some initial peer review and survey reporting on existing senior ranks and officers messes which were due for refurbishment.

## Junior Ranks Dining Centre



Following these initial assessments, Hepburn Associates were then formally appointed directly by Aspire Defence to assist in surveying, planning and specifying the catering design for 43 different buildings.

This has included, to date:

- Six new build senior ranks and officers messes.
- Four new junior ranks pubs.
- The redesign and refurbishment of 27 existing officers messes, senior ranks messes and a junior ranks dining centre.

Hepburn Associates have been working on key documentation to assist other members of the design team to establish project parameters and required works.

For new buildings this has included production of proposed catering layouts, services layout plans, ventilation canopy plans, bar and cellar plans, and bar and service counter elevations. Each asset has then required the production of further reviewable design data including specific equipment specifications, fabrication standards and canopy ventilation calculations.

Says Erika Gemmell, Lead Architect, Aspire Defence Capital Works, "CDIS-KARM is very quick to respond to questions and is keen to get the best for the client. Dave Clarke is good at stepping back and looking at the longer term; the facility needs to be operational for the full 35 years of the contract with residual life after this. He also has a detailed knowledge of the defence sector and the way that it works and he understands how military manpower is used to support the catering operation.

"CDIS-KARM are also very good at keeping up with industry standards and proposing new ideas throughout the life of the project. They have the detailed

knowledge that we as architects need – kitchen regulations, environmental health, etc – and CDIS-KARM bring that experience to the table."

Dan Hope-Gill, also an architect working with Aspire Defence Capital Works, has responsibility for messes and pubs.

"As architects, using a catering design consultant like Hepburn Associates gives us invaluable experience and the confidence that the catering design is being considered to a high standard and, most importantly, to the requirements of the end user.

"Duncan Hepburn and Kevin Tyson at Hepburn Associates are quick to respond to any queries we raise, will provide the best options for the client's requirements and are always willing to discuss different options if necessary. They are very good at communicating their ideas and always have a proactive approach to whatever they do, bringing a great deal of experience along the way.

"I have found the knowledge they have passed on to me to be particularly useful, giving me greater confidence when preliminary design ideas are required. As a result of this, the early sketch design ideas can be firmed up more quickly which, in turn, gives the design team more confidence when delivering the detailed design to the end user's requirements."

#### CHALLENGE

Erika Gemmell advised that, "The biggest challenge of Project Allenby/Connaught is the sheer scale of these sites and the number of buildings, both new and refurbished, which are involved in the redevelopment. For example, at Tidworth



and Perham Down Garrisons and in part also at Bulford, we were able to demolish, to a large extent, the existing buildings through the central zone of the Garrison and start again with a new masterplan layout, primarily designing and siting a series of three-storey junior ranks single living accommodation blocks (JRSLAs). Providing en suite accommodation for thirty-six soldiers, arranged in six flats per block, the JRSLAs form a junior ranks village. The village also includes dining, retail and recreational sport facilities as well as parking.

"On other sites like Larkhill, Warminster and Aldershot the challenge has been to knit the new development into the existing underground service network and work with the retained existing buildings. Many of these buildings are of historic value and a number are listed. The refurbishment proposals bring these buildings up to modern standards, to suit the use and needs of the Army."

## DESIGN

One mess building due for completion towards the end of 2010 is the Brigade Mess at St Omer Barracks in Aldershot. Dan Hope-Gill explained that the concept is based on a 'paired' mess, for use by officers and senior ranks, each with its own entrance, dining and public rooms and ancillary accommodation. The ethos behind sharing messes is that by providing a central core of kitchens, servery and other back of house facilities, operational efficiency is maximised for both Sodexo and Aspire Defence Services Limited which undertakes the facilities management elements for the project.

"Many military personnel have 'live-in' accommodation provided nearby, and for officers and senior ranks the mess will act as their home," said Dan Hope-Gill, "therefore it is important to create a building where personnel can use the facility as such."

The mess has been designed with similar spatial requirements, with a distinction between the officers and senior ranks primarily by use of a variety of internal finishes.

As the mess is used by different regiments, it is important the relationship between the dining rooms, public rooms and bar areas can be subdivided with folding partitions. This provides maximum flexibility for use as each regiment requires. As each regiment will host a variety of events throughout the calendar year, this flexibility is paramount as a part of the original design concept. During the scheme design stage, Aspire Defence Capital Works were asked to demonstrate a number of dining layouts based around day-to-day dining, banquet and large functions. This provided the client with a number of dining layouts and demonstrates

how the flow management works from the kitchen and kitchen serveries to the dining rooms whilst dinner service is taking place.

As part of defining the seniority of ranks, the officers' dining room is designed for silver service, while the senior ranks dining room is more like a refectory, with its own servery. Each will have direct access from the main kitchen area.

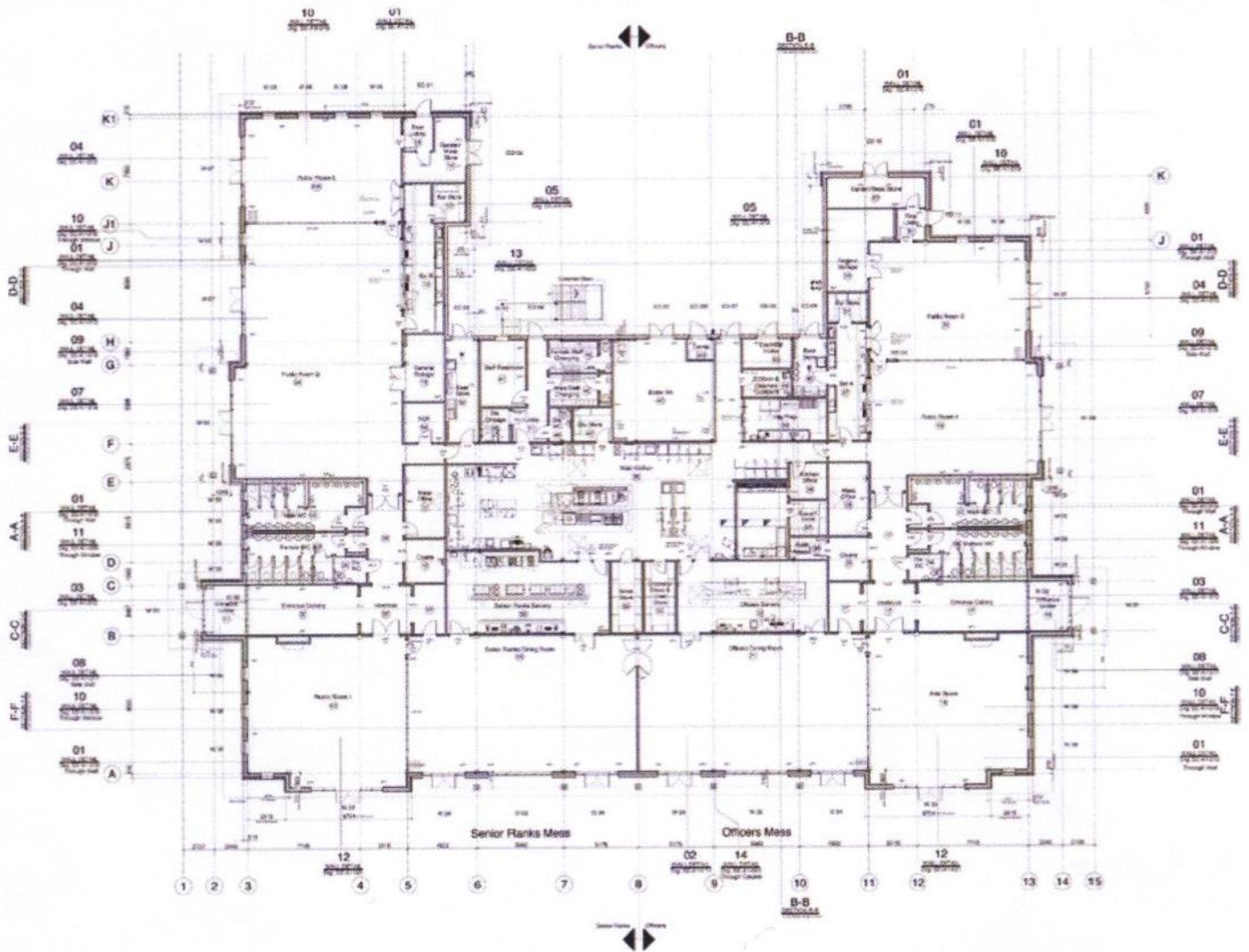
The size of each mess building is defined at contract stage based upon the mess membership which is identified during the scheme design stage. In the case of the Brigade Mess, the membership was based on approximately 100 officers and 220 senior ranks. Once the scheme design stage has started and an initial layout has been produced by the architects, Hepburn Associates will base their layouts and service requirements on this information.

A number of discussions will take place during this time between the designers, in order to produce a layout which provides the best solution, and a number of designs may well be tested during this time. Once a layout has been agreed, this information is used for the design team to coordinate and complete the overall design including ceiling layouts, drainage positions, etc.

Hepburn Associates' brief also covers supporting areas to the kitchen such as internal and external storage facilities, storage for regimental silverware, general catering accommodation and plant. The bars to the public rooms also require input, where the architects will provide the overall design in terms of layouts and finishes and Hepburn Associates will provide equipment and service requirements. This level of service also applies to bar areas within the junior ranks pubs.

Another design challenge has been the development of the junior ranks dining centres, the largest of which is located at Tidworth, capable of feeding 1,200 at





mealtimes with seating for 625 people. These assets are intensively used and the services design to support this is complicated. Working out the circulation to get people through the building and fed was achieved with input from the FCSI consultants CDIS-KARM and Sodexo Defence which manages the catering, cleaning and retail elements of the contract on behalf of Aspire Defence Services Limited.

The junior ranks dining centre features a retail shop within the main entrance which operates daily as a convenience store. The main servery has controlled access and provides a clear route for circulation and a choice of food offers. Seating is provided on two floors, with the upper floor providing the option to hold functions in the evening. The café/bar and pizzeria area operates extended opening hours and opens out onto a terrace area, providing opportunities for external dining. The building is also designed to shut down sequentially; the main servery will shut after service, but the café-pizzeria and retail area will be open to offer meals throughout the evening. The design for the junior ranks dining centres is a contemporary, two-storey structure with a low pitched roof behind a feature eaves profile. The external walls comprise a palette of materials including off-white render, feature cladding

of metal panelling, brickwork and glazed curtain-walling. A colonnade is provided to the front of the building, and a curved feature brick wall leads the soldier to the entrance to the dining centre. The internal environment is light and friendly, providing a contemporary space which can be linked to the ground floor external terraces in the summertime.

The design team have developed a variety of buildings ranging in scale down to the smallest catering unit, which is a workplace diner for 25 people. Two of these assets have been constructed within the Tidworth technical workshops area in order to provide for break time sustenance throughout the day.

Erika Gemmell concluded, "Queue and circulation flow management of the main serveries, layout of the internal kitchen and back-of-house support rooms, plus the calculation of the power requirements to supply these, are all major challenges to get right in the design of these new catering facilities within Project Allenby/Connaught, and that is where the kitchen design consultants come into their own."

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