

SCHOOL KITCHENS DESIGN FORUM

Agenda

- 12.30 – 13.00 **Coffee and Arrival**
- 13.00 – 13.15: **Introduction to the Day**
Beverley Baker - LACA Chair
- 13.15 – 13.30: **DCSF Update on Kitchen and Dining Consultation**
Liz Randall – DCSF School Food and Healthy Schools Team

School Kitchen Delivery Panel Session

- 13.30 – 14.15 **SFT and School Kitchens**
Including the integration of good school kitchen and dining facilities, Kitchen Capacity Project and the School Lunch and Behaviour Study
Linda Smith – Delivery Manager School Food Trust
- 14.15 – 14.30 **Northamptonshire County Council Case Study**
Introduction of county wide hot meals programme
Robert Danks – Director Foodchain Solutions
- 14.30 – 14.45 **Introduction to Buying Solutions**
The benefits of framework agreements
Paul Saer – Business Development Manager Buying Solutions
- 14.45 – 15.00 **Delivering School Kitchens**
Delivering kitchen solutions to the public sector
Lee Vines – Sales Director PKL Group
- 15.00 – 15.15 **Q&A Session**
A chance to discuss the issues involved in the delivery and role out of school kitchens.
Panel made up from: *Beverley Baker (LACA), Linda Smith(SFT), Paul Saer (Buying Solutions), Lee Vines (PKL) and Robert Danks (Foodchain Solutions)*
- 15:15 – 15.30: **Break**

Table Talk

- 15.30 – 16.00 Table to table discussion regarding the challenges, difficulties and successes already encountered in the delivery within kitchen and dining facilities.
- 16.00 – 16.30 Feedback from discussions via nominated table spokesperson
- 16.30 – 16.50 **Energy Efficient Kitchens**
Case study example: How monitoring a kitchen can help an energy management programme and the importance of design in future energy efficient kitchens.
Bob Plumb – Director GWP Ltd
- 16.50 – 17.00 **Close**
- 17.00 **Hot fork buffet and Networking**

