

CASE STUDY

Carlton le Willows Academy:

Catering for Student Success



Understanding the Academy's Vision

Carlton le Willows Academy is a large secondary school and sixth form in Gedling, Nottinghamshire, with more than 1,800 students. Recognised for its academic achievement and strong community links, the Academy operates from a modern, purpose-built campus. To meet the needs of a growing student body and enhance the catering offer, the school recently relocated its kitchen and dining facilities to a new multi-million-pound development.

KCM was contacted by the Academy's business development manager to generate ideas and provide assistance in designing their new kitchen and catering facilities along with specifying the right equipment.

The brief required a clear understanding of the existing kitchen operations and the changes needed to meet the demands of a larger student intake.

Following a series of consultations with the head chef and catering team, a modern design was agreed.

The new layout incorporated separate areas for large counter serveries, main kitchen production, dishwashing, preparation, cold storage, and dry stores. This enabled the team to offer a wide range of daily menu choices in a facility that is efficient, hygienic, and easy to maintain.

A £300,000 Kitchen Refurbishment for High Student Throughput

KCM worked closely with the catering team to ensure continuity of operation, upgrading to new models of familiar equipment to enhance performance without disrupting established workflows. Large counters were purpose-built to handle the throughput of 1,800 students efficiently, while KCM also designed and installed all mechanical elements, including full extraction systems, Ansul fire suppression, and fire shutters, fully compliant with building regulations and Gas Safe requirements.

The complexity of the build introduced scheduling challenges, particularly around the installation of extraction systems during extensive external groundworks. KCM adapted by storing equipment at its warehouse and coordinating phased deliveries to align with the contractor's schedule. This flexible, collaborative approach ensured that installation progressed smoothly and the project was delivered on time, ready for the new school term.



Getting the Layout Right for Speed and Efficiency

The central aim of the project was to create an efficient workflow that could serve 1,800 students within a limited time each day. The final design provided clear separation of functional areas while ensuring that the whole operation worked seamlessly as one. Dedicated sections for hot food, chilled options, and freshly baked items allowed quick presentation at the counters, while strategically placed storage ensured supplies could be replenished without interrupting service.

Starting from a blank canvas, KCM developed a design that gave the Academy confidence in every aspect of its catering operation – balancing speed of service, food quality, and staff efficiency.

“ We are very pleased with the commercial kitchen install delivered by KCM in our new school building. They managed the whole process, from design through to install, with a specification that is perfect for our needs and installed to a high standard. The handover was really smooth, thanks to Geoff who has been really attentive and kept in touch with myself and the kitchen chef.

**Ben Jarvis, Finance Manager
Carlton le Willows Academy**

“ Despite the project being very demanding on numerous levels the client and main contractors team made working on the project very pleasurable and even more satisfying with the successful completion on time, ready for their new term.

Geoff Riches, Project Sales – KCM



About KCM

KCM are specialists in the design, installation and refurbishment of all types of foodservice and bar premises offering a complete set of building and shopfitting services alongside equipment to provide a true, in-house, one-stop solution.

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