

CASE STUDY

Little Gonerby Infant School:

Better Kitchen, Better Nutrition



Delivering Quality School Meals

Little Gonerby Infant School celebrated its 150th anniversary as a Church of England School in 2013. The original school was founded in the mid-19th century, first operating from a small number of hired rooms in 1851. As pupil numbers increased, the church donated land and, in October 1863, the school began operating from a purpose-built new building. The school remained on this site until 1985, when it relocated to a refurbished building on its current site.

The school became an independent academy in 2012, with an objective to advance education by offering a broad and balanced curriculum through its strong Church of England links.

The school has continued to develop in order to provide up-to-date facilities, with a major development completed in 2015 including a new hall, kitchen, community room, entrance and toilets.

All children at Little Gonerby are eligible for a free hot school meal through the Universal Infant Free School Meal initiative. As a result, over 95% of pupils now eat healthy school lunches at Little Gonerby.

The school chef provides tasty meals from the new state-of-the-art catering kitchen with input on menu development from the children. The school also uses its own garden to grow produce for use within the meals.

Efficient Induction Oven Ranges

Little Gonerby School asked KCM Catering Equipment to design, fit out, supply and install their new catering kitchen. The site's principal contractor handed over a shell to KCM, in which the new kitchen would be fitted out. The space was transformed into a modern catering facility in just two weeks.

During the design process, KCM discussed with the school the benefits of using induction hobs instead of more traditional gas. Whilst the site did have gas present, the supply was some distance from the location of the new kitchen. Both options were proposed; however, with environmental considerations and an eye on efficiency, the school chose the easy-to-use, efficient induction route. The two Falcon Dominator induction oven ranges installed provide a safe, easy-to-clean and fast method of cooking, with heat zones operating at up to 90% energy efficiency.

Alongside the two Falcon induction oven ranges, the kitchen was fitted out with a Convotherm combination oven. The model selected provided a simple user interface that the team could easily understand and use. A Meiko pass-through dishwasher, complete with reverse osmosis water treatment and chosen for its reliability, was also installed, alongside refrigeration from Foster and food preparation equipment from Metcalfe and IMC.

A Turnkey Fit-out: Transforming a Shell

The fit-out works included joinery, plasterboard, safety flooring, and a suspended ceiling with integrated LED lighting, alongside new electrical and plumbing works and a water heater. In addition, HyRoc wall cladding was installed to provide an easy-clean, hygienic wall finish throughout the kitchen and store. A new ventilation system, incorporating both extract and supply air, was also installed to ensure a comfortable and safe working environment for Head Chef Marie Jones and her team.

The overall kitchen layout was designed to make the most of the available space, creating designated zones for each function within the kitchen. This provided Marie with an efficient, yet attractive workspace.



“ The project for Little Gonerby Infants brought together our services with those of our sister company Caterbuild UK. This provided the school with a single point of contact for the complete project along with continuity throughout the scheme. Additionally when bringing together the fit out and equipment sides this enables us to complete even complex schemes much more quickly.

The scheme at Little Gonerby was fantastic to be involved in, especially as it is one of the schools closest to our base in Grantham, it now has a great kitchen for years to come.

Alistair White, Director – 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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