

CASE STUDY

Pilgrim's Europe - Moy Park:

Investing for the Future



A New Culinary Development Kitchen

Moy Park is one of Europe's leading poultry producers, with twelve processing and manufacturing units across Northern Ireland, England, France and the Netherlands. Its product portfolio comprises fresh and added-value poultry, ready-to-eat meals, pre-cooked meals, breaded and frozen foods, beef and pork products, vegetarian foods and desserts, supplied to major restaurant chains and retailers across the United Kingdom and Continental Europe.

Moy Park completed the refurbishment of its Grantham-based culinary development facilities in the summer of 2018, following a £450k investment in the site.

The works transformed the old kitchen into a new creative space, including a state-of-the-art kitchen, BBQ area, culinary library and breakout area designed for customer engagement.

The development of the facility coincided with Moy Park launching its Culinary Academy, a training programme aimed at upskilling both its food innovation team and the wider business. Workshops include butchery techniques, developing sensory skills and combining on-trend flavour profiles, which are then brought to life through product development.

A Presentation Kitchen Designed to Inspire

KCM Catering Equipment was engaged by Moy Park to assist with the design, supply and installation of catering equipment within the development and presentation kitchens. Central to the design was providing Richard Harding, Senior Customer Development Chef, and his team with individual workstations linked to a shared island cookline, with workspace and storage considered at every stage of the project. In addition to the development kitchen, Moy Park required a comprehensively equipped customer presentation area. This was designed to provide all key elements for Richard and the team to demonstrate the preparation of their products, using not only commercial catering equipment but also domestic ovens to demonstrate results in a home kitchen environment.

KCM worked closely with Richard and Moy Park's Head of Culinary, Aaron Dixon, to ensure all requirements were met, before working alongside the Principal Contractor to deliver the project to a successful conclusion.



Locally Sourced Performance: Lincat at the Core of the Kitchen

Equipment from local supplier Lincat was at the heart of both kitchen areas, providing state-of-the-art combination and induction cooking alongside traditional oven ranges, fryers and a salamander grill. Both cooklines were supported by ventilation systems to keep Moy Park staff and guests comfortable. A comprehensive wash area serves both kitchens, utilising equipment from Meiko and GreaseShield, delivering a functional and flexible facility within the client's budget.

“ Moy Park has a dynamic and creative product development team, and, as a leading food business, we want to ensure we're fostering a culture of food innovation right across the business. We're pleased to unveil our new Food Lounge which will be the culinary centre at Grantham. We look forward to rolling out our Culinary Academy sessions across the business which will help team members not only as they interact with customers, but as they shop and cook meals in their daily lives.

Aaron Dixon, Head of Culinary – Moy Park

“ The Moy Park project was a pleasure to work on, we were able to assist right from the initial concept, advising on not just the layout but also in the selection of the right type of equipment to achieve the objectives and budget. The integration of all our elements with those of both Moy Park and Principle contractor were seamless allowing for a highly successful installation. The new facility provides Moy Park, their staff and customers with an inspiring space in which to work, evolve and learn.

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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