

Foodservice Design Consultants

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Lloyds of London Case Study



CDIS-KARM were approached by Hayden Groves, Executive Chef for Avenance at Lloyds of London, to provide independent advice with regard to the layout, equipment and energy usage of the existing catering facility and that of a proposed new cooking suite, with the aim of using this report to support the case for the capital expenditure for the new equipment.

In order to prepare the report CDIS-KARM were given access to the catering areas to survey the equipment, layout and infrastructure of the existing facility and the design information for the proposed new cooking suite.

The equipment was surveyed with regard to Health & Safety issues, Hygiene and general work flows and work patterns, with equipment details being taken to be able to establish the energy usage from manufacturers data, the ventilation system extract and supply air rates were measured and light level readings taken in all work areas.

It could be seen that the operational team were doing a good job in their food production and service and the level of cleaning was very high, however this was proving to be a costly and time consuming activity due to the equipment and layout.



The kitchen had been ahead of its time when originally installed but with the passage of time equipment had been replaced and altered either due to breakdown or to keep up with a changing operational brief, this had left numerous difficulties to be overcome in the operation and cleaning regimes along with some Health & Safety and Hygiene issues.

Whilst running a tight ship with a high standard of food preparation and service it was clear that Hayden had to spend excessive amounts of time managing out risk within the facility and thus far with that management and a good brigade there had been no incidences.

The report that CDIS-KARM delivered was therefore divided into the various problematic areas in the kitchen, highlighting some of the potential risks that were evident. The report identified risks to the operating staff due to poor ergonomics, inappropriate or wrongly placed equipment and ineffectual systems; risks to the customer due to potential contamination or other adverse effects of food products due to ergonomics or environmental defects; risk to cleaning and maintenance staff due to defective equipment and make shift repairs; safety risk in the building in terms of fire suppression, ventilation, lighting and pest infestation.

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The report also provided calculations in terms of the energy usage for the existing facility and the calculated expected energy usage for the new cooking suite with the cost savings and saving in CO₂ emissions.

The report concluded with a summary of the findings and recommendations of actions to take to overcome the reported issues and the expected cost and CO₂ savings with expected cost savings in the order of £1.57/day and CO₂ saving of 10.27kg/day. (Based purely on the change from existing to new equipment, additional savings would be achieved in terms of ventilation recalibration, reduction in cleaning time etc.)



The report was instrumental in gaining the client's commitment to commence alterations and changes within the kitchen area, the first of which being the installation of the new cooking suite.

A follow on report was produced providing initial design solutions to a number of the work areas identified as needing improvement, again the first of these being the creation of a dedicated temperature controlled environment for the sandwich preparation.

Hayden is very pleased with the end result and is already seeing real benefits with cost savings in excess of those predicted, in addition the improvement in the working environment and time spent on cleaning is a bonus to the whole brigade. The Health & Safety and Hygiene issues raised about the main cooking area have been eradicated as a result of these works; they have even had to ask the maintenance department to regulate the temperature of the supply air as the kitchen was getting too cold on occasions.



Hayden said that being able to provide the client with an independent professional report outlining the various issues and concerns was a bonus as the client could see that this wasn't a case of the chef's wish list, with the various issues covered from Health & Safety, Hygiene and the added environmental and energy information the client could see a way of solving many problems as well as saving money in the long run.