

Multi Purpose Catering Facility for the Community

BETTAquip has been successful in winning a contract to design and supply a catering facility at Swanswell Extended Learning Centre in Coventry.

Based on a brief from Coventry City Council, the catering facility was designed to operate as a training kitchen for students whilst also operating on a semi-commercial basis by producing meals and drinks for the cafeteria.

The kitchen included a range of Electrolux cooking, refrigeration and warewashing appliances in addition to stainless steel preparation and serving equipment.



The Centre was purpose built on a brown-field city centre site and supports personalised learning for young people aged between 14 and 16 years of age that are disengaged from mainstream secondary school education.

The Centre caters for up to 50 students and contains classrooms, an ICT suite, hall, recording studio, an office for support services, a cafeteria and horticultural areas.

The Centre supports the provision of flexible and personalised learning programmes designed to optimise each student's participation in further education, training or work opportunities. Students attended either on a full-time basis, or part-time alongside studies in a mainstream school. They follow a varied curriculum with opportunities for work-related learning, in addition to traditional subject choices.

To discuss how BETTAquip can improve your catering facilities call 0845 22 63635 or email info@bettaquip.com. Alternatively further information can be found at the company's website www.bettaquip.com.

