

UFSM: Getting the right kitchen

Ideas and advice compiled from the universal free school meal (UFSM) pilots and other local authorities, which have already implemented UFSM.

Establishing a new school kitchen is a specialist job.

Some issues to consider if converting an existing space or expanding an existing kitchen:

- Is this area big enough to be converted into a kitchen, at least 6m x 3m?
- Are the floors non-slip kitchen standard?
- Are the walls food-safe and able to be wiped clean?
- Could an extraction canopy be fitted and adequate ventilation ensured?
- Does this area link easily to the school dining room?
- Is there adequate mechanical and electrical services capacity for the new kitchen?

A kitchen audit is a specialist job.

Your local authority, caterers, or catering equipment supplier should be able to put you in contact with someone who can help. Five areas to consider as part of an equipment and kitchen audit:

1. Kitchen refurbishments and extensions or developments- changes to cooking, serving, storage space
2. Large kitchen equipment - to cover storage (fridges) and improved cooking efficiency (combi-ovens), dishwashers, prep' machines etc.
3. Additional serving trolleys and serveries – hot and cold cabinets, hot plates etc.
4. Small kitchen items including light equipment, cutlery, plates, bowls etc.
5. Safety and regulation – any need to up-grade electric circuit boards or increase ventilation

Further information

- Your local authority may have a framework contract in place for kitchen equipment, so would be a good first point of call.
- Contact the government-funded UFSM implementation support service by email at info@childrensfoodtrust.org.uk ; by phone at 0800 680 0080 ; or online at www.childrensfoodtrust.org.uk/schoolfoodplan
- PKL Group (UK), who are members of the School Food Plan Small Schools Taskforce, have a useful website on kitchen design: <http://www.schoolkitchens.com>
 - Model [Primary Kitchen for 210 Pupils](#)
 - Model [Primary Kitchen for 420 Pupils](#)
 - Model [Primary Kitchen for 600 Pupils](#)
- Schools could also contact members of the Catering Equipment Distribution Association (<http://ceda.co.uk>)

