

Project name: Refurbishment of Food Bioscience Pilot Plant

Quick facts	
Project value	£965,000
Client name	Professor Bob Rastall and Dr Colette Fagan
Work start date	Start on site 07/07/2014
Completion date	Complete on site January 2015
UoR project manager	Paul Harding ☎ Ext 7284 ✉ p.a.harding@reading.ac.uk
Wren no., Building name, building no.	1462889, Food Biosciences, W047

Project stakeholders

Client: - Professor Bob Rastall Dr Colette Fagan, School of Chemistry, Food and Pharmacy

Contractors: Feltham Construction

Consultants: - Kendall Kingscott, AECOM

For the University: - Paul Harding

Project brief: To refurbish the Pilot Plant to comply with food hygiene regulations.

Project benefits: The new area now has the capacity to recruit increased numbers of students and compete with other Universities that offer comparable facilities. It also promotes relationships based on industrial contracts and funded research into food manufacturing and consumption.

Progress/work schedule: Wokingham Borough Council (WBC) initially audited the Pilot Plant as a result of the registration of the Plant as a business. An original Wren was raised in December 2012 for a quote to have the walls painted and floor re-done. During this 'feasibility' stage, E&F Maintenance and the School agreed to split the cost of any works. However, after an assessment of works carried out by the QS, and following the audit by WBC, the project was altered to incorporate the need to improve the area to comply with food hygiene regulations.

As the Pilot Plant area occupied the complete ground floor, a decision was made to partition the space and refurbish one specific area to a very high standard, which complied with the hygiene regulations and created the new food processing plant. The remaining area was patch repaired and the floor re-painted and improved as required. Dr Colette Fagan took this opportunity to consolidate relevant materials and equipment into the main food processing area.

In liaison with the Architect and M&E consultants, the QS put together a cost estimate that allowed the School to present a Business Case and have a budget of £965,000 approved. Further work by the M&E consultant identified a large amount

of life expired pipe work and plant services that may have eventually needed replacement. In the event, some was indeed replaced, but it was decided, after looking at the requirements of the space, that to carry out all the works would not be cost effective.

Following the tender process, a contract was awarded to Feltham Construction, and work commenced in July 2014. The internal works were completed on the 10th October 2014. WBC re-visited the site early January 2015 and granted approval to the new food processing area for food manufacturing fit for human consumption. The other half of the space is able to produce food for research purposes.

Did you know: The food processing plant is one of the largest in the UK associated with an academic department. It is a facility where students can experience most of the unit operations required by the food processing industry, such as handling, preparing and packaging food and can combine that with the scientific knowledge of the chemistry and microbiology of food materials.

The new food processing area has been given approval by Wokingham Borough Council to produce food fit for human consumption. No other University has the capacity to make food that can then be fed to volunteers in clinical trials.

Impact on sustainability/carbon footprint: The new plant services and external air handling units (AHU,) along with the new water softening and chilled water services are more efficient than their predecessors.