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Kilmarnock College
Training Kitchen

The Brief

A generously-proportioned lecture room within the College was given over to the **INSTOCK** team, and the brief was to provide a state-of-the-art facility, to include a centrally positioned prep table / workstation, where the students could work, opposite one another, and where the lecturer could interact with them, either by going from one workstation to the other, and yet lecture to the students from a position close to them.



The Project



Training Kitchen

Part of the Kilmarnock College curriculum is to provide students with practical and theory-based training in the skills required for the hospitality trade, and, in particular, cooking skills. To this end **INSTOCK** was commissioned to design and build a training workstation facility, to enhance the facilities already on offer to the students and staff.

It was decided that a 'question-mark' shaped table, accommodating up to ten students and a lecturer, be designed. This concept was compact enough to allow visual connection by the students to the lecturer, and vice versa. The lecture could be conducted by means of an overhead screen, so that the students would have an 'aerial' view of the task being performed by the lecturer.



Induction hobs were installed at each workstation, and there is sufficient room for students to store utensils on or under their workstations. Power was allocated to each workstation, to facilitate the use of stick blenders, food processors, and so on.

Additional catering facilities were provided on the perimeter of the room and cooking equipment, including a combination steam oven, fryers and griddle; dishwash area, sinks and prep areas, refrigeration and storage and the facility was finished off with a bespoke-designed extraction and air-handling system. All services were provided by **INSTOCK** from first and second fix electrics and water.