



## Benjamin Britten Case Study

### Background

The Benjamin Britten High School recently underwent a huge fundamental change, incorporating 700 new students following the closure of the 8 middle schools in Lowestoft.

The school has welcomed the new year 7 and 8 pupils, and made some progressive changes to the school as a result of the commitment to improvement of the Senior Leadership Team.

**eats** has been involved with the catering at Benjamin Britten, and has made changes to the service already which complement the development within the school, such as cashless service points, new counters and signage which makes the service points more engaging to pupils and staff.

### The Brief

- Following the integration of the legacy campus of Foxborough Middle School, the school was left with a small, dated kitchen area and undersized dining area which was not used by the school.
- The old kitchen area of the school became a void following the annex of the old Middle school building, creating wasted space and a cost implication.
- The new school head teacher was interested in using the space to create an innovative and engaging area for students to eat, away from the main school building.

### eats Approach

- Working the school was a key element of the design process. Our expert project team worked with the school's SLT to design a leading edge "coffee bar" unlike anything else in a UK school.
- **eats** understood the need to enable the school to develop their service, over and above the "standard" offering, and invested £40,000 in the project, to ensure the students would benefit without the need to scale-back the plans.
- Using our knowledge of local suppliers both for the design/build phase, and our menu team's bespoke offer for the coffee bar, provision at the coffee bar was designed to be independent from, but complement the main school catering.



**"The students really love it. I think the main reason is that it doesn't look like school. It looks more like somewhere they would go to meet their friends in town at the weekend."**

**Debbie Greenard**  
Business and Finance Manager

## Results

- The new coffee bar is a true reflection of the aims of the school, with a very contemporary design which is absolutely unrivalled.
- Instantly popular, the coffee bar increased revenue by £200 per day, equating to an average of £35,000 per year, just from pupil uptake. The snack-style fare ensures prompt of service, offering pupils a variation from the main school dining area.
- The coffee bar also has commercial viability, being located close to the school's drama and music centre for use during shows, or for external use by community groups, raising the local profile of the school.
- The "built-in" vending machines and high finish counter reflect the ethos of the SLT and **eats**, and all visitors to the school will be impressed by this novel use of the space.
- Key to the success of the project was the relationship between the SLT and **eats** team, from the Contract manager to the catering team. Working with Benjamin Britten's team as colleagues led to a positive approach and outcome to the project, involving the school at all stages.

The Journal online: [www.lowestoftjournal24.co.uk](http://www.lowestoftjournal24.co.uk) Friday, October 5, 2012 57

**ADVERTISERS MESSAGE**

## 'Grab and go' cafe bar a big hit with Benjamin Britten students

A stylish new 'grab and go' cafe bar at Benjamin Britten High School, Lowestoft, which opened last week has been a big hit with students.

Big queues formed at the new cafe bar which took advantage of Friday's launch to promote the World's Biggest Coffee Morning, selling cakes in aid of Macmillan Cancer Support.

The cafe bar was built over the summer to help meet demand for more catering outlets brought about by reorganisation of the school. Since September 2011, the school has expanded from 800 students to the current 1,100; it has capacity for 1,200 students in total.

This is the school's third catering outlet - students can also opt for a sit-down meal or go to an area selling pasta meals, jacket potatoes and freshly filled rolls. The sleek, contemporary-styled cafe bar in the school's annexe has no seating, but offers quick service of hot snacks, pastries, healthy snacks and hot drinks.

Business and finance manager at the school Debbie Greenard said the reaction of students to the cafe bar had been fantastic: "I think the



**SWIFT SERVICE:** The new 'grab and go' cafe bar in action at Benjamin Britten High School, Lowestoft. Pictures: NICK BUTCHER



**EATS** - which supplies the school meals service - hopes the cafe bar will prove to be a flagship for the Suffolk area.

It is only one of many changes taking place at Benjamin Britten High School which is at an exciting time in its development.

A year ago it changed from being an age 13 to 18 (years 9

move to a new approach to teaching for Year 7 students known as a Competency Based Curriculum.

While maths, science and PE are taught separately, other subjects are treated to a cross-curricula approach allowing them to be more explored more fully. This method is already used in other schools which now have a strong track

Britten has 116 support staff, including a team of 33 teaching assistants.

It also offers alternative provision for those who find school difficult in "The Link", an on-site area for those with special educational/

behavioural needs. School classrooms and facilities have expanded over the past year to meet increased demand and this will continue.

One of many plans would see the cafe bar opened up to

community use and private lettings. Its location close to the drama/dance studio would make this a real possibility.

● Benjamin Britten High School is at Blyford Road, Lowestoft, Suffolk NR32 4PZ, telephone 01502 582312.