Puttshack - London

Full design project - RIBA 2 to RIBA 6

Puttshack - London

Full design project - RIBA 2 to RIBA 6

Puttshack is an upscale, tech-infused mini golf experience which has taken the traditional game of mini golf and fused it with space-age technology to create an experience never seen before with locations in both London and Essex.

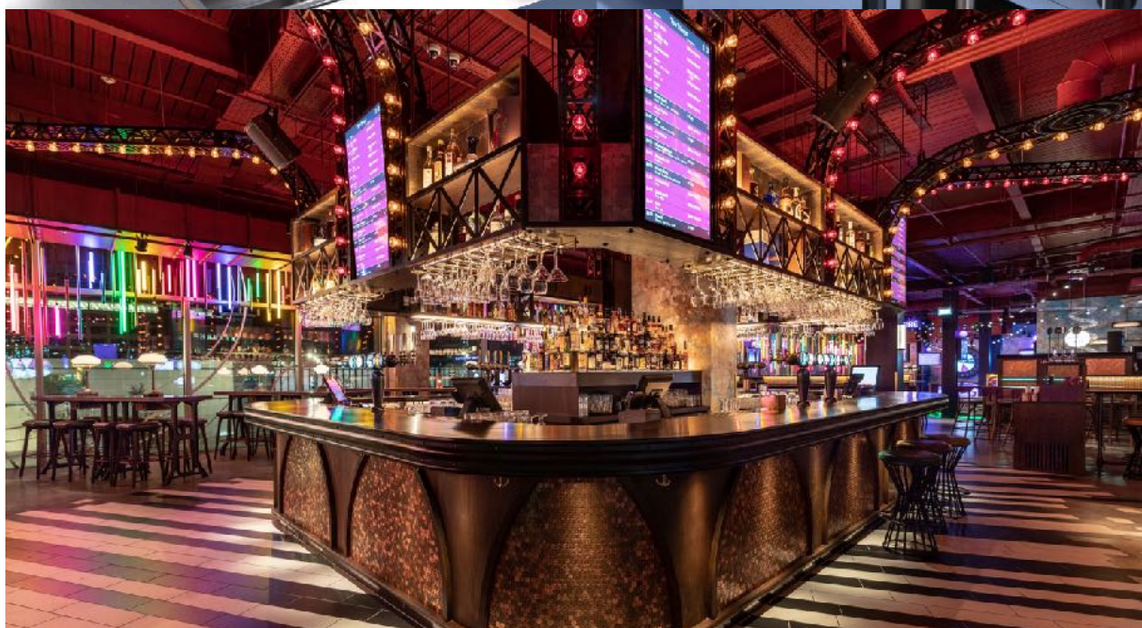
The client was looking to open a new site in Watford as an initial start to increasing its portfolio before moving on to a larger nationwide roll out and began looking to obtain a consultant to work with on the initial design concepts of the kitchens across these new sites as well as managing the procurement of an equipment distributor to project mange the install of the kitchens.

The menus were predesigned as Puttshack's menus are repeated across each site, however our client had a very clear plan they wanted to achieve from the kitchen designs and look in order to deliver the desired service and aesthetics across all sites, working with us closely to achieve this.

The consultancy led the client through an initial 2D concept equipment specification and plan, allowing for any additional input from the client before moving onto a detailed design and 3D renders for in order to fully ensure the clients visions were correctly captured and implemented.

Following the sign off of the proposed equipment and designs, the next phase saw the start of a lengthy procurement process which was run in order to find a suitable kitchen house to aid in the supply and install of the commercial kitchens, but also to ensure the best value for money to the client and all proposed equipment.

With Macintosh involved in this process, the client, including the consultancy's professional fees, has saved in excess of £100,000 per site over its current locations having moved to using the consultancy over its previous relationship operating directly with an equipment distributor.



Malvern College - Malvern

Equipment Audit, Energy Reduction,

Asset Replacement Advice

Malvern College - Malvern

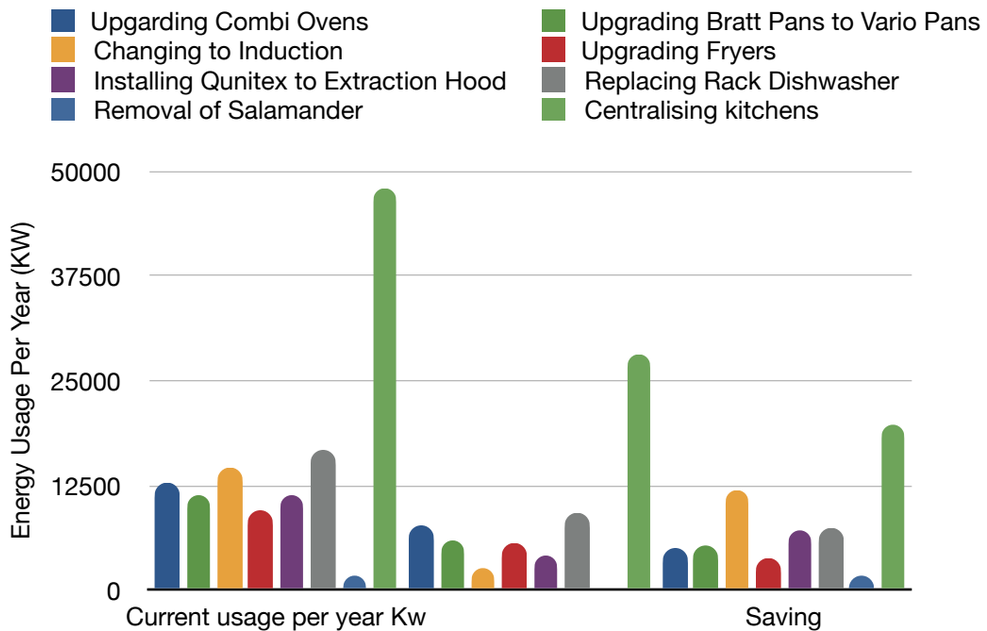
Equipment Audit, Energy Reduction, Asset Replacement Advice,

Malvern College is one of the UK's most prestigious schools founded in 1865. The report presented an assessment of the foodservice equipment at Malvern College, with a specific focus on the proposed closure of six smaller house kitchens and the implementation of a centralised dining kitchen to serve the students from their respective houses. The objective of this assessment was to evaluate the condition of the foodservice equipment, analyse energy consumption patterns, and assess benefits in terms of staffing, energy efficiency, environmental impact, and food waste reduction associated with centralising the catering for six out of the eleven student houses at Malvern College.

The proposed changes aimed to streamline the dining facilities at the college by consolidating the food preparation and service operations into a central location, closing the smaller house kitchens in the six student houses, whilst maintaining the existing kitchens and dining facilities in the remaining five houses. By centralising catering services, the college would optimise resource utilisation, enhancing operational efficiency, and improving the overall dining experience.

To evaluate the feasibility and potential advantages of this proposed transition, the report assessed the condition of the foodservice equipment in the six houses under consideration for closure. Additionally, it analysed energy consumption patterns associated with the current decentralised catering model and explored the energy savings that could be achieved through centralisation. Furthermore, the report examined the staffing requirements, environmental impact, and potential reduction in food waste that could result from the proposed changes which identified a 52% energy cost reduction across the kitchens.

The findings and recommendations presented the report provided valuable insights to the decision-makers at Malvern College, enabling them to make informed choices regarding the future of the foodservice operations and the benefits of centralising the catering for a significant portion of the student population.



Shrewsbury Independent School - Shrewsbury

Equipment Audit, Energy Reduction

Asset Replacement Advice,

Shrewsbury Independent School - Shrewsbury

Equipment Audit, Asset Replacement Advice, Energy reduction

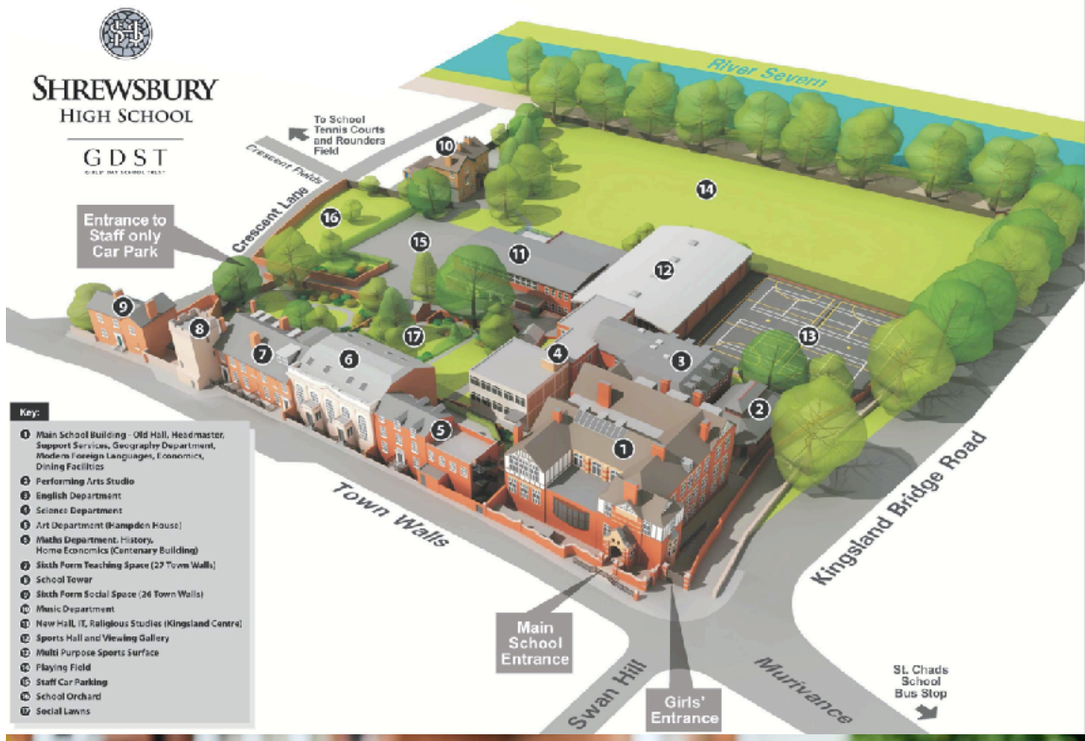
Shrewsbury Independent School was founded in 1552 by Edward VI and is an prestigious educational establishment. Macintosh Foodservice Consultants conducted an in-depth analysis and assessment of the foodservice equipment and operations at Shrewsbury School, with a specific focus on refitting the kitchens in 2025-2026 and the budget required. The objective of this assessment is to evaluate the condition of the foodservice equipment, analyse energy consumption patterns, and assess the potential benefits in terms of staffing, energy efficiency, environmental impact, electrical requirements at the school.

We defined the objectives and scope of the inspection, including the areas to be assessed and the specific components to be reviewed. We also developed a checklist of equipment, building fabric, electrical and mechanical components, extraction plant/ ducting, energy savings, ROI, and budget considerations and gathered all the relevant documentation, such as floor plans, equipment manuals, and energy consumption data.

Our consultants compiled their findings and observations from the inspection into a comprehensive report which analysed all data collected and provided recommendations for improvements prioritised on urgency, cost-effectiveness, and potential impacts. We also estimated the budget required for the redesign project, considering equipment upgrades, building repairs, energy-saving measures, and operational enhancements highlighting the key findings, proposed Solutions, ROI analysis, and budgetary considerations to the school board.

The inspection revealed that the main kitchen required a total refit, which would necessitate a substantial investment. However, the refit presented an opportunity to achieve significant CO2 and energy savings and our audit revealed that a significant portion of the heavy and fixed catering equipment needed replacement. In addition to the refit, upgrades to the electrical substation were also necessary to support the new equipment and ensure efficient operations.

Given the current state of the main kitchen and the potential for energy savings, we recommended to Shrewsbury School that while the investment may be significant, the long-term benefits of reduced CO2 emissions and energy consumption make it a worthwhile endeavour. The overall findings and recommendations presented in our report provided valuable insights to the decision-makers at the school, enabling them to make informed choices regarding the future of the foodservice operations and the potential benefits of refitting the kitchen which have since been commenced with Macintosh.



Mansfield College - Oxford

Audit, Options Appraisal

Mansfield College - Oxford

Audit, Options Appraisal

Mansfield College is one of the constituent colleges of the University of Oxford in Oxford and was founded in 1838. Mansfield is rated 5th for academic excellence of the 39 Oxford colleges and host academics and tutors who are world-leading in their fields, including a recent Nobel Prize winner.

Macintosh Foodservice Consultants was appointed by the College to undertake an assessment and review the catering facilities on site as well as all the specific components.A comprehensive report was then put together detailing the findings and observations from our on site inspections, including a review of the equipment, building fabric, electrical and mechanical components, extraction plant/ducting, energy savings, operational savings, ROI analysis, and budget considerations.

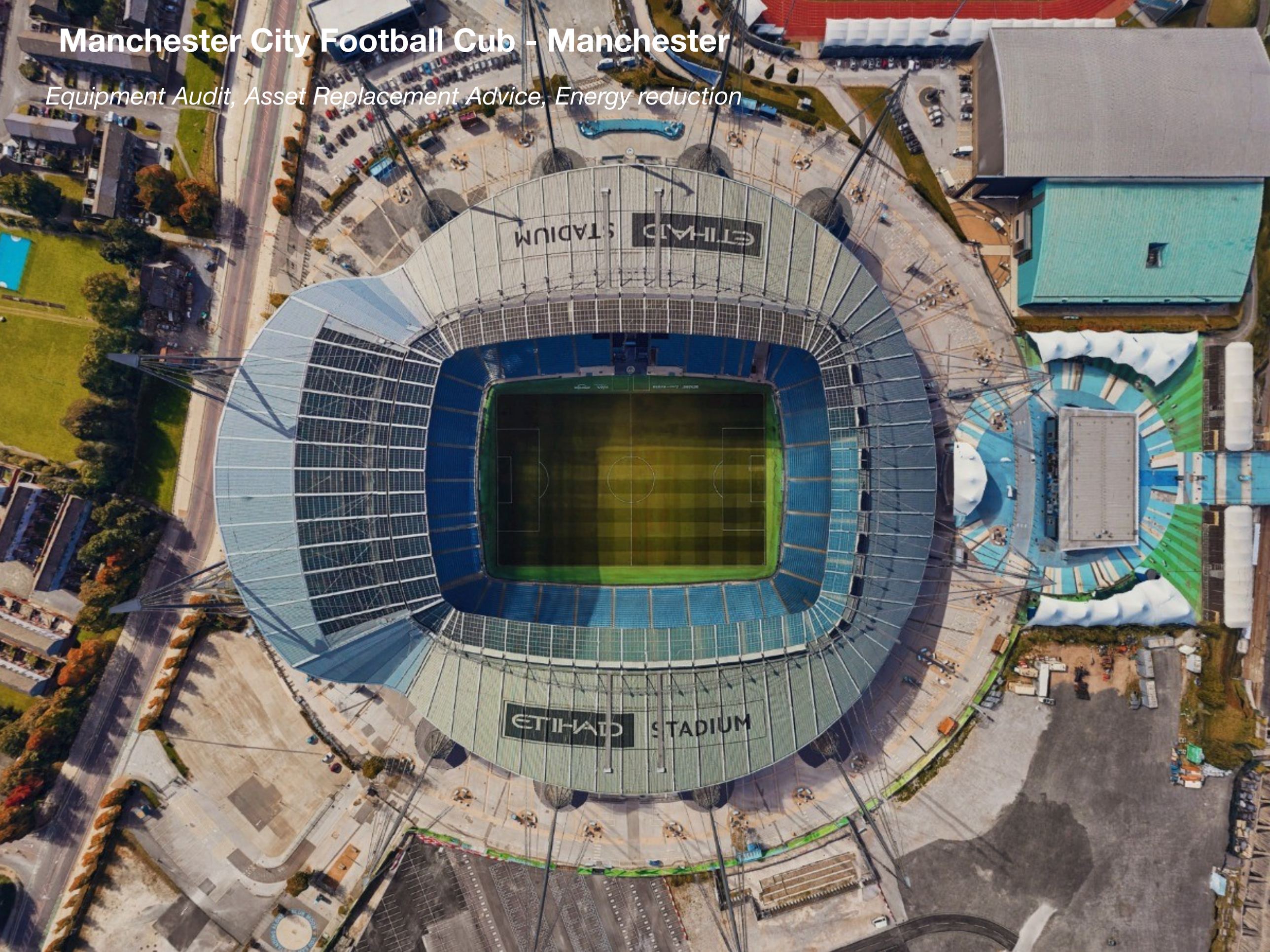
A detailed assessment of the condition and functionality of the kitchen equipment was specifically requested as well as any recommendations for repairs, replacements, or upgrades. An analysis of energy consumption patterns and identification of potential energy-saving opportunities, such as upgrading to energy-efficient appliances or implementing smart controls was also deemed a very important part of this appraisal.

Macintosh are also including an estimation of the potential return on investment (ROI) for a project refit, considering the estimated cost of the redesign, projected energy and operational savings, and any potential revenue increases. This analysis will help in decision-making and prioritising the redesign project. Macintosh are also reviewing an estimation of the budget required for the redesign project, considering equipment upgrades, building repairs, energy-saving measures, and operational enhancements which will assist in budget allocation and planning for the project.

Currently, Macintosh are in the process of carrying out all of the above as well as an assessment of all operational processes, including identifying areas where efficiency improvements can be made, such as workflow optimisation or staff training.

Manchester City Football Cub - Manchester

Equipment Audit, Asset Replacement Advice, Energy reduction



Manchester City Football Cub - Manchester

Equipment Audit, Asset Replacement Advice, Energy reduction

Manchester City Football Club is an English football club based in Manchester that competes in the Premier League, the top league of English football. Founded in 1880 as St. Mark's, it became Ardwick Association Football Club in 1887 and subsequently the team we all now know as Manchester City, in 1894.

Also known as the Etihad Stadium for sponsorship purposes, is the home of Premier League club Manchester City F.C., with a domestic football capacity of 55,017, making it the fifth-largest in the Premier League and tenth-largest in the United Kingdom. In addition to its main role as home to Manchester City Football Club, the Etihad Stadium also hosts occasional concerts, where audience capacity grows to 60,000 and other high profile, non-football events.

Macintosh Foodservice Consultants was appointed to provide the client a detailed assessment of the catering equipment across the entirety of the grounds which included, all hospitality and public areas within the Etihad stadium as well as the first team and academy catering facilities at the training complex.

The Consultancy assessed over 80 catering locations across the complex to create an up-to-date inventory of all the clients catering assets, furniture, bars and a detailed report which provided key insights into a number of aspects of their heavy catering equipment including, conditions and remaining useable life, budget and recommendations for replacement, carbon rating and conformity to current CE Regulations.

Our consultants have been working with Manchester city football club for over 12 years and this is the fourth audit we have carried out for them. Our independent report provides insight into the current value of the assets to ensure that their onsite caterer is maintaining their assets in line with the contract keeping asset replacements in mind. Overall, our work ensures the smooth running of all of the catering hospitality areas and seeks to reduce their energy requirements and CO2 output, ensuring smooth and seamless operations each and every year.

Johnson & Johnson - Belgium

Full design project - RIBA 2 to RIBA 6

Johnson & Johnson - Belgium

Full design project - RIBA 2 to RIBA 6

Macintosh Foodservice Consultants undertook a comprehensive design consulting service for J & J project in Belgium, who are large pharmaceutical production site. The project encompassed RIBA stages 2 to 6, focusing on the design development, construction documentation, and project delivery phases for new foodservice facilities.

We collaborated closely with the stakeholders to understand their unique requirements and objectives for the foodservice facilities. Leveraging our expertise in foodservice design and operations, the team at Macintosh Foodservice Consultants developed a tailored design solution that aligned with the building's architectural aesthetics and the client's vision.

During RIBA stages 2 to 6, Macintosh executed a systematic approach to design development and documentation for the foodservice facilities. This involved refining the initial concepts, preparing detailed drawings and specifications, and coordinating with architects, engineers, and contractors to ensure the seamless integration of the foodservice elements within the building, including new kitchens, refreshment points, event space and social hub.

Macintosh acted as a key collaborator throughout the project, liaising between the various stakeholders to ensure alignment on design decisions, budget considerations, and project timelines. Their proactive communication and project management skills facilitated a smooth workflow and effective implementation of the design Consultants. A strong focus was also maintained on quality assurance and compliance with relevant regulations and standards with regular inspections, quality checks, and reviews to ensure the foodservice facilities met the necessary safety, hygiene, and operational requirements.

The collaboration between Macintosh and the client team resulted in the successful enhancement of the foodservice facilities and the new building not only met the functional and aesthetic needs of the building but also elevated the overall dining experience for its workers and visitors. The project was completed within the specified RIBA stages 2 to 6, showcasing Macintosh’s commitment to delivering excellence in foodservice design.

Macintosh’s involvement in the design consulting service for Johnson & Johnson exemplifies their dedication to creating innovative and tailored Solutions for their clients, contributing to the successful install of foodservice facilities at the site. The project stands as a testament to the collaborative effort and creative vision of both parties involved.

Park Dean - UK

Audit, Options Appraisal

Park Dean - UK

Audit, Options Appraisal

Parkdean Resorts was formed in November 2015 following the merger of Parkdean Holidays and Park Resorts. Today, they own and operate 67 holiday parks across England, Scotland and Wales and are one of the UK's largest holiday park operators. As a result of Covid, Parkdean saw a massive upturn in their business with families not traveling abroad, and with this new revenue stream they wanted to make significant investment in to a number of their UK resorts, in order to compete with the likes of Centre Parks.

The Consultancy was initially appointed to carry out a detailed equipment audit of 34 resorts across the UK which had been identified as those that would receive the initial funding. The aim for the client was to take stock at these sites, identify key areas for improvement and detail how these sites faired against their flagship resorts. With the clients brief in hand, the Consultancy attend each of the 34 sites over an 8 week period and provided the client with a detailed report of each individual site, which provided insights into the catering equipment and its useable life as well as any recommendations for replacement, forming one extensive report which provided an overall assessment to these UK sites.

The Consultancy's site by site reports provided detailed asset records and further detail into the serviceable life left on each item of the catering equipment, their current carbon rating, the gas and electricity safety, health & safety regulations and also assessed if the equipment was fit for purpose against CE Regulations. Following our assessments and as a result of our time spent on site, the consultancy then provided the client with an in depth recommendation into the potential new designs/re-designs, recommendations into any new equipment, detailed specifications and recommendations regarding the best avenues to procure the commercial equipment.

The findings and recommendations presented in the report provided valuable insights to the decision-makers within the company, enabling them to make informed choices regarding the future of the foodservice operations.

Oman Oil - Muscat

Audit, Options Appraisal & Full Design Project

Oman Oil - Muscat

Audit, Options Appraisal & Full Design Project

Oman Oil Company is a national petroleum investment company that is wholly owned by the Government of Oman. Created in 1992 and established in 1996, in addition to the oil and gas exploration and production, the company also invests in power generation, energy transportation and infrastructure, oil refining, and petrochemicals manufacturing and has invested in over 50 projects across 15 countries.

Our Consultants were appointed to OOCEP to review 72 field based catering and camp service locations. Our key objective was to ensure the catering offer was sustainable, of high quality, healthy and safe for the resident and non-resident workforce, partners and visitors to OOCEP's accommodation and camps. As part of our work we developed the catering and camp Services Strategy, food safety/HACCP standards and the contractors' scope of work plan.

Our consultants visited Oman and reviewed the operations of the field based catering operation, prepared a specification for drop-in container kitchens to be rolled out across the OOCEP operations.

In addition to this, we provided a detailed catering and camp services operations manual and a cloud based training resource for the catering department contract start-up support which was required by the client.

NATO HQ - Belgium

Foodservice Audit, Asset Replacement Advice, Energy reduction

NATO HQ - Belgium

Equipment Audit, Asset Replacement Advice, Energy reduction

The North Atlantic Treaty Organisation (NATO), is an intergovernmental military alliance between 28 European and 2 North American countries. NATO constitutes a system of collective defence whereby its independent member states agree to mutual defence in response to an attack by any external party.

The Consultancy was appointed initially to carry out a detailed equipment audit of all foodservice areas throughout the NATO headquarters in Brussels. The catering operation onsite had recently been outsourced to a contract caterer who had been handed over all of the kitchen equipment and were tasked with maintaining and keeping the equipment to a high standard. The client was looking for an independent company to attend site make a judgement as to whether this was being achieved as well as forming an assessment on the equipment and its useable life, providing any recommendations for replacement. As part of this project the consultancy also asset tagged and created a record of all assets and asset numbers.

We also detailed a report for the client which provided an insight into a number of factors regarding the heavy catering equipment on site at NATO including a detailed record of the clients assets and provided details of the serviceable life left on each item of the catering equipment and current carbon rating as well as providing equipment replacement advice and a forecast cost of any item that required replacement as well as an insight as to whether we believed the equipment was being maintained and kept in a satisfactory manner by the contract caterer employed by NATO.

Whist on site our Consultants carried out a number of inspections and checks on the equipment to assess the gas and electricity safety, health & safety and also assessed if equipment was fit for purpose against CE Regulations. the Consultancy identified a number of ways the client could look to save money/energy across the catering operation. Leading on from this submission to the client, we were requested to produce designs and concepts for a number of the foodservice areas to replace some of the equipment and also to improve energy efficiency, workflows and productivity.

Our Consultants provided the client with initial 2D concept designs and plans followed by detailed 3D renders which provided a feel of how the finished article would look post install. Our Consultants worked very closely with the client and the catering team on site to create these designs to ensure the visions were captured and delivered and provide the best outcome for the service on site.

Barrick Gold Mine - Mali

Foodservice Equipment Audit, Asset Replacement, Design

Barrick Gold Mine - Mali

Foodservice Equipment Audit, Asset Replacement, Design

Macintosh Foodservice Consultants were approached to create a report by Barrick Gold, a company that has contributed almost $10 billion to the Malian economy through its operations in mining. Our consultant traveled to Mali and spent 10 days onsite and is used to working in difficult and challenging environments and have security protocols in place to ensure our staff remain safe at all times. We have carried out projects in countries, such as Iraq, Nigeria, Kenya, Uganda, Madagascar, Mali, The Gambia, Guinea Basu, as well as Australia and European countries.

This report requested would encapsulate a thorough evaluation of the kitchen operations at the following sites of Gounkoto, Loulo, Clubhouse, and two satellite kitchens. Embedded in a mining environment, these kitchens are vital in serving a diverse range of meals essential for the daily sustenance and well-being of the community and key workers they cater to. The focal point of this audit was not merely on the culinary appeal or nutritional value of the meals served but the safety and compliance adept with international food safety standards.

At the heart of this inspection was a commitment to ensuring these kitchens would not only meet but excel in global food safety protocols, notably the Hazard Analysis and Critical Control Points (HACCP). This includes a thorough assessment of the kitchens' hygiene practices, the condition of infrastructure and equipment, operational efficiency, and waste management strategies.

The scope of the audit extends to the Gounkoto and Loulo kitchens, each of which plays a significant role in meeting the substantial daily meal demands of their respective workforces. Whilst the Clubhouse kitchen, distinct in its operational model, catered primarily to dinner service with a high demand for takeaway meals. This specific operational context presented unique challenges and safety practices that were scrutinised under this audit. The inspection also encompassed two satellite kitchens, managed locally which offered a variety of local cuisines. The aim was to assess their integration into the overarching food safety framework and their compliance with the established hygiene and safety standards.

The report presented a comprehensive analysis of the current operational status of these kitchens and identified critical areas requiring improvement, it also proposed actionable recommendations, and ensured that these food service operations aligned with the highest standards of safety, hygiene, and operational excellence. The ultimate goal was to enhance the overall meal service quality, ensuring the health and safety of the community, whilst upholding the reputation of these kitchens as reliable providers of safe and nutritious food.

Ambatovy - Madagascar

Foodservice Audit, Tender Documents, Procurement

Ambatovy - Madagascar

Foodservice Audit, Tender Documents, Procurement

Ambatovy is a major industrial operation mining and refining nickel and cobalt in Madagascar, off the east coast of Africa. At a total project cost of more than 8 billion US dollars, Ambatovy is the largest-ever foreign investment in the country – and one of the biggest in sub-Saharan Africa. It ranks among the largest nickel mining entities in the world and has a yearly production capacity of 60,000 tons of nickel and 5,600 tons of cobalt, of 99.9% purity.

Our Consultancy provided independent advice and evaluated the bids from a number of leading international catering companies for the catering, housekeeping and camp Services. Given the size of both the contract and the operation at the Ambatovy Project, the client was keen to have an unbiased opinion of the responses from the catering company bidders.

The evaluation was carried out using weighted criteria and divided into three main sections: commercial evaluation, technical evaluation, and a compliance check. Each section was also broken down by further criteria i.e. price, quality, functionality and Catering. During the evaluation process, the Consultancy carried out a number of international searches and credit reports for each bidder.

Our independent approach was able to provide the client with an in-depth analysis of the options for the catering camp services within this vast mine, ensuring a reliable foodservice operation for the staff and visitors to this project. Once the evaluation had been completed, our Consultant provided the client with a detailed report of our findings, whilst a number of graphs were created showcasing the scoring criteria for each bidder and clear recommendations.