



Kings Place, London

GUARDIAN NEWS AND MEDIA (GNM), PUBLISHER OF THE AWARD WINNING NEWSPAPERS THE GUARDIAN AND THE OBSERVER, IS MOVING FROM FARRINGDON TO NEW STATE OF THE ART OFFICES IN KINGS CROSS. MORE THAN 1200 GNM STAFF WILL OCCUPY HALF THE OFFICE SPACE IN THIS NEW KINGS PLACE BUILDING, A UNIQUELY CREATIVE COMBINATION OF OFFICES, ART AND LEISURE FACILITIES

PHOTO CREDITS: Credit Richard Bryant - arcaid.co.uk 2008

The ground floor of Kings Place is a public area facing the waterfront. Two lower levels are devoted to the arts including, with 420 seats, the first new public concert hall to be built in central London since The Barbican in 1982. The arts facilities will include free access to galleries and unusually affordable tickets to concerts and other events.

Above are seven floors of offices totalling 26,000sq m. Designed by architects at Dixon Jones, Kings Place was planned as an environmentally sustainable development.

The key exterior feature is the west facing three layered wavy glass wall, which minimises solar gain from 600 watts per metre to 100 but allows light to penetrate throughout the building.

The floor to ceiling height is three metres, 25cm more than the London average, which allows flexibility for engineering systems to be changed in the future without disruption and facilitates a displacement air system that brings in a large volume of fresh air making the offices much more pleasant to work in and economical to cool. More information can be found at www.kingsplace.co.uk


FCSI consultant Mike Coldicott FCSI and a team from Tricon

Foodservice Consultants plc were initially involved advising on the foodservice strategy and design of the Guardian's staff restaurant area. This was supported with the letting of key soft service contracts including catering, cleaning, reception, switchboard and help desk.

Working groups were set up to canvass staff opinion on their new facilities, which saw catering as a key catalyst in realising the Guardian's objectives for the building. A key contributor was Guardian writer Felicity Lawrence, an expert on the food industry, who drew up a list of food standards for potential catering contractors that reflected the Guardian's very stringent ethos.

Says Tricon consultant John Downman: "They took the issue of sustainability further than we had seen before and with commitment. They included issues we would expect such as local sourcing, reducing packaging, food miles, energy savings etc., but also requirements such as, 'No Chorleywood baking of bread,' which rules out most of the bread consumed in this country. They are very serious about food values."

Above
The Kings Place building is a combination of offices, art and leisure facilities

Continued on page 52 



“The competitive tender process for the catering began with 24 potential suppliers,” says GNM Procurement Manager Sally Ovenden.

“18 responded and we shortlisted eight. Following site visits, five were invited to tender. From the outset the team from Tricon were very good. We started with presentations where they explained how the catering market worked, the different factors driving sales and an outline of trends.

“Ultimately the choice of contractor would be the choice of our staff. As a company we take corporate social responsibility very seriously. The entire process was consultative and collaborative and it was great to have continuity throughout the process.

“Jill Bartlett, the winning contractor, were already doing the things we were asking for, including sustainability, reducing waste packaging, use of local suppliers, reducing food miles, the London living wage, etc. They shared our values and their offer complied with and in some cases exceeded our standards.”

Ovenden expresses gratitude to the team of consultants for the project.

“Tricon helped to demystify the issues and we benefited greatly from their knowledge. We have a very good working relationship and they have helped us manage the contractor over the future by advising on the Key Performance Indicators.

“Tricon know the strengths and weaknesses of the industry. These are complicated contracts and with their expertise and guidance we were able to make a well informed decision.”

www.tricon.co.uk

FOOD STANDARDS

The Contractor shall adhere to the following standards:

1.0 GENERAL

- 1.1 Where environmental/animal welfare friendly production standards have been created and certified, products must be sourced from suppliers able to deliver these certified products (for example Red Tractor, RSPCA Freedom Foods, Soil Association, etc.)
- 1.2 Fairtrade products should be offered/used where possible. An increased range of Fairtrade products should be sourced as they reached the market
- 1.3 Cooking oils are based on unsaturated/poly-unsaturated fats only and contain no trans fats
- 1.4 No artificially hardened fats are used in cooking/food preparation unless requested by GNM
- 1.5 Ready made products are clearly labelled if they contain hardened fats, trans fats, artificial sweeteners, artificial colouring and additives etc.
- 1.6 Salt, fat and sugar content of food produced meet Food Standards Agency target guidelines
- 1.7 No product or ingredient may be irradiated
- 1.8 No GM products may be used
- 1.9 No analogue cheese may be used
- 1.10 All dishes on menu are freshly prepared without use of part prepared products
- 1.11 Packet mixes for soups, sauces, pastry, crumble, sponges etc. are not to be used
- 1.12 Where locally produced and/or British products are available these should be used. 50% of products as a minimum should be locally produced/British

2.0 BREAD AND SANDWICHES

- 2.1 All sandwiches are prepared on-site and content labelled
- 2.2 Bread should not be made with chemical improvers and should not be Chorleywood process baked
- 2.3 Wholegrain breads are consistently available in bread selections

3.0 FRUIT, VEGETABLES AND SALADS

- 3.1 Fresh in season English and/or European fruit should be available daily
- 3.2 Raw salad items as well as content labelled composite salads should be available daily
- 3.3 30% of fruit and vegetables to be organic

4.0 MEAT AND FISH PRODUCTS

- 4.1 Products should be British if available
- 4.2 Fresh meat products with added water and/or additives may not be used
- 4.3 Processed meat should not contain any polyphosphates or additives and added water should be kept to a minimum
- 4.4 Fish should be sourced from suppliers who guarantee no fish sold are on the Marine Conservation Society's 'Fish to Avoid' list
- 4.5 As a minimum, 30% of seafood products should be from organic or MCS certified suppliers. Where possible all seafood products should be sourced from MCS certified/organic suppliers

Above
Two lower levels are devoted to the arts including the first new public hall built in central London since the Barbican in 1982