

Lincolnshire school uses ESPO Commercial Catering Equipment framework (98) to successfully install new kitchen in time for school term.



Before



After



The Requirement

Bluecoat School had a requirement to convert a store cupboard to a kitchen and install a new servery area at their premises in Stamford, Lincolnshire.

The school first contacted ESPO in July to seek advice on how to contact suitable suppliers and how to conduct a further competition. Time was of the essence as the project had to be completed by the October half term holiday (22 - 26 October 2018) to make sure the new servery area was in full operation when the school re-opened on 29 October 2018.

The Solution

The school utilised ESPO's Commercial Catering Equipment framework (98) which features experienced suppliers who can deliver bespoke projects based on customer specification. The school chose a further competition exercise where ESPO were happy to assist. The school were provided a list of supplier contact details to ensure the project would be completed to a good standard and within the required timescales; finding the process easy to complete.

The Result

After a consultation with ESPO, the school invited a selection of qualified suppliers who were able to take on their project and ensure on-time completion of the works. Even though the timescales were relatively short (one week to turn the project around), the school was pleased to see suppliers responding to their tender. Following the tender evaluations the school was able to award the project to Willis Jenkins. The school were very happy with the outcome and Willis Jenkins carried out the work on time and to the specification required.

The school confirmed the procurement process was successful and the work was completed to their satisfaction in all regards, including quality, time and cost.

I thought using the framework would be a bit intimidating as I had never done anything like this before. However, the ESPO team were really helpful and let me send everything through to be approved before I sent it out to the suppliers. I don't think I could have done it without this support.

Sue Davys, The Bluecoat School

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