



**Vision designed and delivered five new catering offers within the newly redeveloped East Midlands Airport; Castle Rock, Flat White, Leon, Grab and Fly and Pork and Pickle.**

The brief given was to design and deliver five new catering offers, two of which were established offers from existing franchises and the other three were unique food offers for both the client and the airport. The facilities for all five project had to be able to cope with the expected peak high volume of sales expected within a busy airport environment.

The brief was achieved through careful consideration of the design. Given the limited space available within the sites, careful consideration of both the equipment and layout was of the utmost importance. Due to the high volume of sales, it was important that the designs took into account the clients need to pre-prepare, cook and hold food in order to deliver the demand on specific menu items.

Due to the nature of the flight times within the terminal, the trading periods are very condensed. With this in mind, Vision designed the kitchen and selected the equipment carefully in order to account for such high peak demand. Further consideration was also given in terms of the high volume of drinks sales and therefore the storage of cask ales and traditional draft beers was important as well as general food storage.

Installation took place over a period of four months. Due to there being five different sites within the airport that Vision were completing, a high amount of organisation was imperative as all of the different sites had to be coordinated at the same time. This coordination was extremely important at one point during the process when three units had to be handed over, ready for trade at the same time due to them all being located on a new mezzanine floor level of the airport.

The client was extremely satisfied that all projects were completed to the same high standards and that the kitchens which Vision designed and provided would be more than sufficient to cope with the very high demand within an airport environment.



Vision designed and supplied the catering equipment within five units at East Midlands Airport. They installed exceptionally high performance equipment which was essential for the high peak volume of customers.

The units now have equipment that is both reliable and more than capable of coping with the very high demand expected. Vision managed each project simultaneously, within a tight timeframe whilst also adhering to the strict restrictions that the airport imposed.

- Phil Prosser, Client Project Manager

