



Design Consultancy Information Pack



PLEASE CLEAN AS YOU GO

RESTORING LIVES

STREET FOOD

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Overview

Space Group are specialists in the design of food service facilities. As your Design Consultant, we become an integral part of the client led design team in the infancy of the project. We work with the design through the various RIBA stages to produce a full design and specification tender pack for all catering areas, both front and back of house. Working as lead catering design consultants on projects of all sizes and budgets we ensure your foodservice facility is tailored to your cooking style, budget and building.



Head of Consultancy

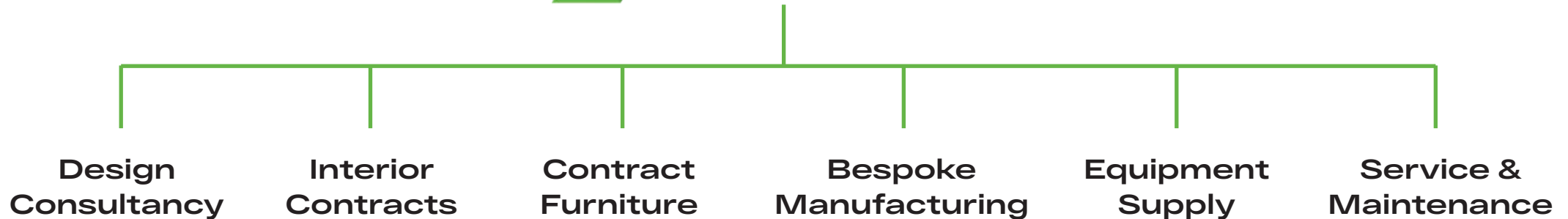
The consultancy team is led by Chris Lee, who has been with Space Group from the beginning. Chris has been instrumental in the growth of the company from only 13 people to the £25m company that it is today employing over 100 people across the group. As Head of Consultancy, Chris has at his disposal a team of in-house designers who specialise in 2D facility design, interior design and specification, 3D visualisation and VR.

Chris is very much used to working as part of a client led design team and working collaboratively with other design consultants as part of that team. With vast experience in all sectors of commercial catering including hotels, independent restaurants, staff facilities, production facilities, event catering and education means that Chris has an excellent understanding of all aspects of the hospitality industry.

With his combination of professionalism, confidence and humility means that he fits in well with any team in order to deliver his projects. He would also say that his sense of humour is a key part of his success.

Company Structure

Space Group encompasses several specialist divisions, which enables us to offer complete turnkey solutions for the foodservice industry. We can design, supply, manufacture and install anything required from front to back of house.



Vision and Core Values

Our vision is to become the UK's top design house for creating foodservice facilities with the core values below as our foundation:

Skilfulness: Keeping our teams highly trained so we can offer you the best service

Passion: Our team has a passion for great design

Attention to detail: We ensure your design is a great design compared to just an adequate design

Collaboration: Working alongside key decision makers and the client to produce the best possible design pack

Excellence: To pursue excellence in all that we do, creating designs of exceptional quality



Resource Breakdown

Chris Lee

Head of Consultancy

Lead point of contact for the project. Present at all DTMs and client meetings and responsible for the coordination of design information both in-house and externally.

Juilan Hale

Head of Interior Contracts

Responsible for the Interiors Contracts division. Acting as a second to the lead consultant to assist with coordination and presence in meetings if required.

John Goddard

Design Consultant

Working directly with the senior consultant. Present at initial meeting and subsequent meetings as required. Aiding in project coordination as well as responsible for producing 2D drawings, scheduling and presentation material.

Wayne Etheridge

Head of Design

Overall responsibility for our in-house team of Project Designers including resource schedules and working diaries. Acting as a second to the lead consultant to assist with coordination and presence in meetings if required.

Kenna-aimie Hickton

Project Designer

Assisting with technical and interior design tasks including 2D & 3D design, scheduling and detailing.

Hollie Gardner

Project Designer

Assisting with technical and interior design tasks including 2D & 3D design, scheduling and detailing.

Louisa Heywood

Project Designer

Providing support through 2D drawings, 3D visualization and interior design input.

Susie Ferguson

Junior Project Designer

Providing support through 2D drawings, 3D visualization and interior design input.

Resource Scheduling

February 2022					
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
31 Jan	1 Feb	2	3	4	5
	08:30 AG - ADM WILD UK - 2D (GEN) 08:30 NM - 08:30 NM - TIFFANY'S - 10:00 NM - 13:00 MB - KING JOHN	08:30 CL - Desouter Medical & Zetron - 08:30 CW - EURO API - 08:30 AG - ADM WILD 08:30 AG - FUJIFILM - 13:00 AG - CASTLE VIEW	08:00 WE - HOLIDAY 08:30 AG - FUJIFILM - 08:30 AG - JOLLY NICE 08:30 CW - EURO API - 08:30 JG - BANK HOUSE 08:30 NM -	08:30 AG - JOLLY NICE FARM - 2D (GEN) 08:30 CL - BATSFORD ARBORETUM - 3D 08:30 JG - BANK HOUSE 08:30 NM -	
7	8	9	10	11	12
08:00 AG - SHAPE PROJECT MANAGEMENT - 2D 08:00 DG - PROCOOK GLOUCESTER - 3D (GEN)	08:00 DG - PROCOOK GLOUCESTER - 3D 08:00 AG - BRINSWORTH 08:00 AG - NOTRE DAME SCHOOL - 2D	08:00 HOLIDAY (GEN) 08:00 AG - BRINSWORTH ACADEMY - 2D (ASP) 08:00 AG - NOTRE DAME SCHOOL - 2D	08:00 AG - FORMBY HIGH SCHOOL - 2D (CH&CO) 08:00 HOLIDAY (GEN) 08:00 AG - FUJIFILM - 3D (DINE)	08:00 HOLIDAY (GEN) 08:00 AG - FORMBY HIGH SCHOOL - 2D (CH&CO) 08:00 AG - FUJIFILM - 3D (DINE)	
14	15	16	17	18	19
08:30 HOLIDAY (GEN) 08:30 AG - THE ADAMSON, BAR - 2D (GEN)	08:30 HOLIDAY (GEN)	08:30 CPC FOODS (GEN)	08:30 NATIONAL TRUST (GEN)	08:30 NATIONAL TRUST (GEN)	
21	22	23	24	25	
	08:30 NM - DONNINGTON VALLEY GOLF CLUB - 2D (GEN)	08:30 NM - DONNINGTON VALLEY GOLF CLUB - 2D (GEN)			

We utilise Outlook calendars to assign design work to our team. The work is booked in by type and complexity so that it can be assigned to the most appropriate member of the team and ensures that we allocate the correct amount of time required for each task. This format allows us to generate Excel reports, which indicates the type of design work going through our team, which assists us with future resource requirements.

Design work is booked in using our CRM software that ensures that all allocated work is not only booked in efficiently but is logged via a project reference number so that we can accurately track hours and days spent on a project.

ID	Status	Description	Type	Estimated Close	Guttmeter	User Code	Last Updated
100000816	Booked (not booked)	Consultancy Fee - Stage 1	Space Catering	1 November 2022	Guttmeter: 10%	[User Icon]	3 months ago
100000817	Booked (not booked)	Consultancy Fee - Stage 2	Space Catering	1 March 2023	Guttmeter: 10%	[User Icon]	3 months ago
100012167	Booked	SHP South - 2.05 Servary Area	Space Catering	1 January 2024	Guttmeter: 25%	[User Icon]	2 months ago
100012169	Booked	SHP South - 803 Cuffee Bar	Space Catering	31 December 2023	Guttmeter: 25%	[User Icon]	3 September 2021
100012196	Booked (not booked)	SHP South - 1.03 Servary Area	Space Catering	1 January 2024	Guttmeter: 25%	[User Icon]	2 months ago
100012168	Booked (not booked)	SHP South - 805 Main Kitchen	Space Catering	1 January 2024	Guttmeter: 25%	[User Icon]	2 months ago
100000812	Booked	Consultancy Fee - Stage 1	Space Catering	31 May 2021	Guttmeter: 0%	[User Icon]	27 April 2021
100000813	Booked (not booked)	Consultancy Fee - Stage 2	Space Catering	17 May 2021	Guttmeter: 100%	[User Icon]	17 May 2021
100000814	Booked (not booked)	Consultancy Fee - Stage 3	Space Catering	19 August 2021	Guttmeter: 100%	[User Icon]	19 August 2021
100000815	Booked (not booked)	Consultancy Fee - Stage 4	Space Catering	3 months ago	Guttmeter: 100%	[User Icon]	3 months ago

Capability Statement

Space Group are one of the UK's leading Hospitality and Foodservice Design and Build companies who are well known in the industry for their friendly, family culture and their open and transparent approach to business. Since we first opened our doors in 2000, Space have grown from a small equipment distributor employing 13 people, to one of the industry's largest and most recognised Design and Build specialists employing over 100 people across the business.

Design is at the very core of everything we do at Space and with a dedicated in-house team of projects designers, visualizers and interior designers, we specialise in all areas of Hospitality and Foodservice Design as well as offices, staff facilities, receptions and literally anything in between.

Working harmoniously alongside our design teams are our project delivery teams. Employing over 14 dedicated project managers who cover all types of installs, whether it's a back of house kitchens, front of house restaurants or a complete multi-component fit-out, we can offer the continuity from concept to delivery.

Memberships and Accreditations

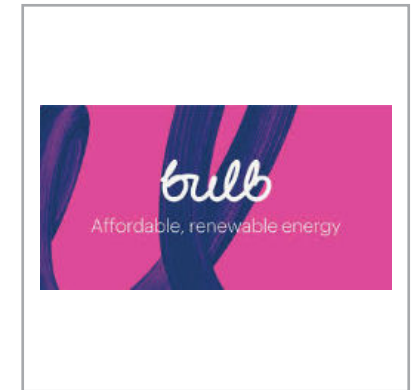


Core Capabilities

- » Specialists in the design, supply and project management of foodservice facilities
- » Excellent buying power through being part of the UK's largest catering equipment company
- » In-house manufacturing capability
- » In-house design teams
- » Fully independent consultancy division

Featured Clients

As your design consultant, we will be working as part of the client-led design team. We are used to working alongside various other companies and professionals and have worked alongside many recognised names in the industry:



Consultancy Team



Chris Lee
Head of Consultancy

I am an experienced foodservice design consultant with over 22 years of experience working within the hospitality sector. I am particularly recognised for my passion and drive in delivering client projects. My combination of professionalism, confidence and humility means that I fit in well with any team in order to collaboratively deliver construction projects of any size. I would also say that sense of humour plays a big part in my day to day ethos.

I manage a team of in-house designers who specialise in 2D facility design, Interior design and specification, 3D Visualisation and VR. I have worked at Space Group since 2001 and have been instrumental in its growth and success, moving from a regional company of 13 employees to a truly national (and occasionally International) business employing over 100 members of staff.

Skills & Attributes

- » Expert in the creation of design layouts for commercial catering facilities, Bars, Serveries and interiors.
- » Proficient in AutoCAD, Adobe Creative Suite, Lumion, Sketchup and Inventor
- » Skilled in all stages of construction design from RIBA Stage 2 - 5
- » Accomplished in designing to budgets and validating designs for manufacture and installation.
- » Experienced in producing detailed quotations of commercial catering facilities and Interior fit-out projects.
- » Experienced in the specification of interior fit-out works in relation to foodservice
- » Undertaken CDM training and effectively implement this knowledge when overseeing projects.
- » Competent in designing for DDA requirements and regulations.
- » Competent in understanding other construction disciplines such as HVAC, M&E and structural meaning that I understand the importance of working closely with 3rd party consultants
- » Have successfully completed CPD courses in Asbestos Awareness, Risk Assessment and Method Statements and Site Management Safety Training (SMSTS) issued by CITB.
- » Organised and methodical, continually achieving objectives and deadlines set out by the client.
- » Have developed a professional approach to presentations throughout my studies and professional career.
- » Optimistic, friendly and approachable, with excellent communication and interpersonal skills paramount in creating and maintaining both client and colleague relationships.



John Goddard
Design Consultant

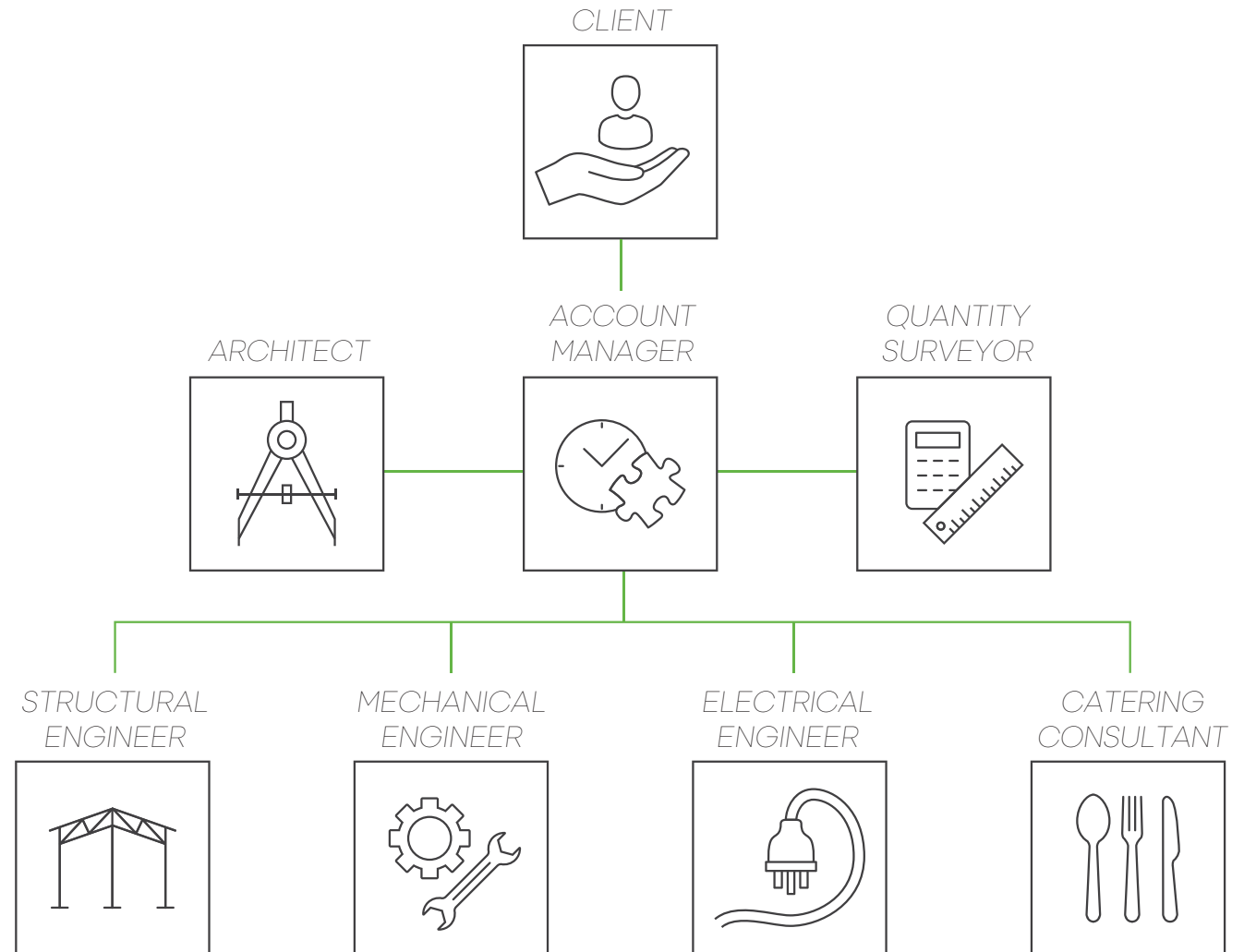
I have been in the interior architecture and design industry for over 10 years, with experience in multiple sectors. Now as a design consultant within the hospitality industry, I keenly apply my design skillset into producing successful food & beverage projects. Having designer attributes and creativity alongside ever-growing project management skills means I can integrate within a team well, working alongside clients in order to realise their goals, and help with the progress of any project of any size.

As well as liaising with the client, I can produce and manage 2D facility design, interior design and specification and 3D visualisation. Most recently, I have been involved in a tender to become a nominated foodservice design consultant for the National Trust. Now working on over 20 live National Trust projects across the country, ranging for small cafe refurbishments, large restaurant projects or multi-component projects with multiple offers across the whole site with values approaching £1m.

Skills & Attributes

- » Ability to create design layouts for commercial catering facilities, bars, serveries and interiors.
- » Proficient in AutoCAD and other software such as Adobe Creative Suite, Microsoft Office, Lumion and Sketchup
- » Skilled in all stages of construction design from RIBA Stage 2 - 5
- » Accomplished in designing to a budget and validating designs for manufacture and installation
- » Ability to produce detailed quotations of commercial catering facilities and interior fit-out projects
- » Ability to create specifications for interior fit-out works in relation to food service
- » Undertaking CDM training and effectively implement this knowledge when overseeing projects
- » Competent in designing for DDA requirements and regulations
- » Competent in understanding other construction disciplines such as HVAC, M&E and structural, meaning that I understand the importance of working closely with 3rd party consultants
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- » Optimistic, friendly and approachable, with excellent communication and interpersonal skills paramount in creating and maintaining both client and colleague relationships.

Team Dynamics



Contact

Get in touch today to talk to us about your next project.

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