

CATERING FOR A SUSTAINABLE FUTURE GROUP

ENERGY BENCHMARKS FOR CATERING FACILITIES

Why Benchmark Commercial Kitchen's

Regulatory Drivers:

- Kyoto Treaty – carbon reduction targets for 2010
- Energy Performance of Buildings Directive (EPBD)
- UK Government carbon reduction targets
- Energy White Paper (long term targets to reduce carbon emissions by 60% by 2050, compared to 1990 emission levels).
- Building Regulations Part L 2006

Industry Drivers

- To ensure that the catering facility is not compromised to enable the MEP engineers to obtain the necessary approvals for Part L2A 2006 or to deliver any environmental assessment that may be specified for the building.
- To allow total flexibility within the design to meet the schedule of requirement while reducing operating cost's and harmful emissions.
- To reduce the energy used and the emissions by 50% by 2050 to ensure that the catering and hospitality industry becomes sustainable.

Known Benchmarks for Catering Facilities:

	<u>Building Inc Catering</u>	<u>Catering</u>
Hospital		1.2Kw per meal
Junior Ranks Dining Centre	3.9Kw per meal	2.3Kw per meal
Officers Mess	6.9Kw per meal	4.0Kw per meal
Prison		1.2Kw per meal
Prison (High Security)		1.4Kw per meal

Calculated Benchmarks for Catering Facilities:

	<u>Building Inc Catering</u>	<u>Catering</u>
Fine Dining Restaurant	10.6Kw per meal	6.1Kw per meal
Themed Restaurant	4.2Kw per meal	2.4Kw per meal
Cafeteria Restaurant	3.2Kw per meal	1.9Kw per meal
Staff Restaurant	2.7Kw per meal	1.7Kw per meal

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