EXPERTS
IN EDUCATION
CATERING
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RDA is one of the UK’s leading catering design and installation companies. We specialise in creating innovative spaces that are practical yet beautiful for all areas of the catering, hospitality and retail sectors.

We have over a decade of transforming educational catering facilities, from independent schools to some of the UK’s most prestigious universities. We are a partner of the University Caterers Organisation, TUCO, which is the leading professional membership body for ‘in house’ caterers operating in the higher and further education sector.

We offer a full-service solution - design and consultancy, equipment, supply and installation both front and back of house. By creating a contemporary, high end café or restaurant within your school, college or university, which combines efficient and beautiful space with excellent food and service, we believe that together, we can provide a proposition that exceeds what the high street can offer and is the key to success and repeat business.

RDA was founded in 2007. We are a family run business, set up by husband and wife Roy and Judith Addyman. Although RDA has enjoyed rapid growth since its establishment, there still remains a strong family core which has influenced our professional, friendly and approachable values and company ethos.

We like to think with pride and with confidence that it is this set of values, as much as the quality and experience that exists in the RDA family, that brings us repeat business from a variety of valued clients ranging from educators, international blue chip companies, High Street Brands, NHS Trusts, contract caterers and private businesses of all sizes.

Meet our Experts

Roy Addyman
Managing Director

Alex Bradley
Commercial Director

Nick Bradley
Design Director

Neil Addyman
Operations Director

Paul Hirst
Senior Consultant

John Fitzgibbon
Senior Consultant

Catherine Briely
Business Development Manager

Louise Ward
Business Development Manager
Services Overview

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Design & Consultancy

- Space planning & customer flow
- Kitchen planning
- Food technology advice
- Operational planning
- Brand development
- Interior design
- CAD layouts
- Sketches
- 3D visualisations
- Virtual reality
Equipment Procurement & Delivery

- Preparation & cooking equipment
- Heavy catering equipment
- Cold stores
- Dishwashing
- Furniture
- Light equipment
- Crockery
- Staff uniforms
Installation & Project Management

- Shop-fitting & fabrication
- M&E
- HVAC
- Builders work, flooring, ceilings
- CDM 2015 guidance
- Principal designer & contractor
- Building regulations liaison
- BREEAM compliant projects
Aftercare

- Aftercare & Service Support
- Warranty periods
- Service agreements
- Equipment training
- Post project reviews
Case Studies

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RDA were appointed by Durham University as catering design consultants on several large-scale refurbishment projects within some of its existing grade II listed buildings.

We had to ensure the interior re-decoration schemes were sympathetic to the existing architecture and history of the buildings.

In addition, a kitchen redesign became a blueprint for a series of kitchen refurbishment projects in various other colleges belonging to the university.
RDA were appointed to design and install three key catering and retail areas into a newly built area. These included a fully licensed Costa Coffee, a large retail shop with integral servery counters, and a large food court on a different floor, which included another Costa franchise along with a range of other branded outlets.

RDA worked within a challenging programme to hand over on time and within budget.
We transformed the catering facilities at a college of one of the UK’s most prestigious Universities – Lady Margaret Hall at the University of Oxford.

Lady Margaret Hall provides a vibrant academic community transforming the lives of hundreds of students. Its students enjoy all the benefits of a traditional Oxford education within a warm, open and informal environment.

The Litmus Partnership were engaged to design and specify the new catering facilities and we secured the contract to develop the design, and supply and install the new kitchen and servery facilities for the college.

Part of a major refurbishment to modernise its catering space, the project presented a number of challenges.

We had to be sympathetic to the building’s listed status as well as working within the main contractor’s tight programme to deliver the facilities, ensuring the minimum disruption to the students’ study.

Due to constraints with gas and electricity supplies on site, the equipment specifications had to be carefully considered in collaboration with Litmus and the College before being selected and tight access routes and limited time windows meant deliveries had to be well managed.

The result is a fresh and contemporary space which includes a new self-help service counter, a flexible solution for formal dining and the introduction of a new dedicated pastry section.
RDA were appointed to re-design the university’s existing “Castle’s Restaurant”. As a result, the servery area was completely re-organised to enhance the catering offer and to improve the customer journey through various service points leading to the new seating spaces.

The interior design also included a new specification of all fixtures and furnishings throughout the overall space, including new wall and floor finishes and a new decorative lighting scheme.
RDA proved to be top of the class in educational catering, with its kitchen and servery fit-out achieving top marks with both students and teachers at the University College School, London.

RDA secured the contract to supply and install the kitchen and catering equipment specified by the Litmus Partnership, sourcing all equipment, managing delivery and installation of coldrooms, ventilation canopies, bespoke fabrication and servery counters, working in collaboration with Litmus, the main contractor and the school.

Part of a major refurbishment at University College School, RDA split the project into two phases to coincide with the main contractor’s works, to minimise disruption to students’ education.

As a listed building with no lift, the kitchen and catering site on the first floor of the school also presented its own unique challenges. RDA first surveyed the site in detail, before assisting Litmus in specifying equipment, counters and bespoke fabrication designed to suit the access restrictions, working within short timeframes.
Our team of experts were appointed to design and install a new Campus Shop for the University.

As well as new fabricated counters and retail units, our team created an attractive counter area to attract more students to a grab and go style Deli offer.