

UNIVERSITY OF WARWICK

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"Hepburn Associates' time and understanding gave us confidence that the ideas we had could be brought together"
Clive Singleton, General Manager,
Warwick Food & Drink.

The University of Warwick boasts three purpose built, year round conference centres used annually by more than 150,000 delegates. This is the largest arts centre outside of London, as well as the largest hospitality service of any UK university.

The catering areas designed by Hepburn Associates include the redesigned Café Bar which offers a selection of sandwiches, jacket potatoes, salads and hot meals; the Rootes Building's Bar Fusion, which serves a variety of freshly prepared Asian food; and the Café Library, which prides itself on its snacks, cakes and premium fair trade beverages.

Each area was reviewed by the catering team at Warwick Food & Drink and the Hepburn Associates team. The requirements and suggestions, from simple colour scheme changes to complete structural alterations, were then discussed. As Duncan Hepburn explains: "From the initial brief we produced plans and visuals of each area, showing various views and layout options. Once approved, an outline 'scope of works' package was then passed to the Warwick Food & Drink team."

In addition to the hospitality areas the Warwick Food & Drink department provides 35,000 meals per week, caters for 20,000 students and staff and has 100 vending machines across the campus. The cuisine served in the catering departments is sourced locally where possible and is supplied by companies who offer fair trade and organic products. Kevin Tyson, the Hepburn Associates team leader, worked closely with the General Manager of Warwick Food & Drink Clive Singleton. Kevin says he and the team were going for a more neutral look in one of the outlets to create an inviting environment. "Viva Café Bar was given a high street feel using earth tones we see in nature such as browns, ambers, terracotta and brick. These colours tend to be harmonious, rich in colour and depth and impart a feeling of solidity and performance."

Meanwhile at the Café Humanities, warming red shades were chosen, which Kevin says often works best in dining outlets. "Red is a warm colour, exciting our perceptions and warming our desires. The colour is often associated with hunger, anger, passion and vitality. It is particularly well suited for environments that serve food - be it a restaurant, corporate dining facility or domestic dining room - and we believe it is well received by the students

and staff of the humanities building. "But Kevin says his favourite at the University is the concept designed Sports Café which, when built, will sit adjacent to the Sports Centre. "The concept is for a glass walled new building, giving an illusion of space, continuity and bringing the outside in. It will provide a fantastic visual impact on campus whilst providing greater exterior socialising space for students and other sports centre users."



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