



Newnham College Kitchen & Buttery

A new £5.4m building on the site of the old kitchen and buttery, completed in 2007 provides a new living space for the college. The kitchen caters for over a hundred students and staff in café-style dining area as well as the existing formal dining hall.

The demolition of the existing building in the centre of the College required detailed surveying of the existing services and provision of a temporary kitchen.

The final design of the kitchen incorporates a capture principle induction canopy over the main cooking island with mechanical cooling to supply air systems.

On the first floor the meeting space provides accommodation for seminars and AV presentations for 100 people. It has two-stage control with natural ventilation via opening windows and vented stack ducts to roof vent louvres with stage 2 motorised dampers operating supply and extract systems to control temperature utilising CO2 sensors within the space. A dimming lighting system programmed with pre-set scenes fully integrated in the audio-visual controls.

