

Case Study

Charnwood Training Group



Project: Hospitality Training Facility



Project Overview

Charnwood Training specialised in training students in the Hospitality Industry, primarily as Chef's Baristas, Waiters/Waitresses, Bar Tendering and Hospitality Management.

Following successful contract renewals with a number of major Brewery chains, they were looking to expand their facilities and operational capability and needed to provide a state-of-the-art centralised training facility to run accredited training for students as well as visitor and presentation centre.

Phoenix AV were recommended for the project and given an open brief to provide a centre to not just compete with, but better any like training centre to date.



LOCATION

Kirby in Ashfield, Nottingham



DATE

August - October 2010



PHOENIX STATUS

Recommended Sub-Contractor



NET VALUE

£75,079.00



MAIN EQUIPMENT

- Hitachi Interactive Whiteboards & Ultra Short Throw Projectors
- Sahara CleverTouch LCD
- Extron Control Systems - MediaSite - Samsung Magicinfo - CCTV - FizzBook Laptops
- Digital Recorders - Audio & Microphone Systems

We may be small, but we make a big impact

The new training centre housed a working restaurant serviced by a training kitchen, bar with adjoining training cellar, class/lecture rooms and meeting areas as well as the company's Head Offices.

The vision of the company management was to have a facility that incorporated 'leading edge technology', allowing them to provide an exceptionally high level of training and support for both in-house students and remote students.

Design Solution

The solution proposed by Phoenix AV was for a totally interconnecting and flexible training allowing both instructors and students access to training facilities and information from anywhere.

The main public areas including reception and restaurant featured a digital signage system whilst all the main training areas had ceiling and wall mounted CCTV cameras, particularly the kitchen where both instructor and student positions were covered. An interactive touch LCD screen allowed the Chef to show presentations as well as menus and video to the trainee chefs and down-facing camera over his bench allowed everyone to see what he was doing during demonstrations. Furthermore, the kitchen cameras could also be patched to the signage screens to allow visitors to see the trainee chef's at work.

The two main training rooms had interactive boards and could be opened in one main presentation room with linking screens. The instructor could send a student off to a cramped area such as the cellar room and monitor their progress with the class through the CCTV on the main screen as well as converse with them. In fact, the CCTV had a dual purpose; the kitchen cameras allowed celebrity chefs to visit and their actions could be recorded and viewed on all screens, secondly all student progress was recorded and each student given their own Fizzbook Portable table system allowing them to review their progress as well as access training material.

Further innovations included the ability to communicate and work with external trainers on client sites around the country using video conferencing and interactive networking programmes as well as preparation and collation of their own training material.

Innovative Solutions

Phoenix AV used the latest in interactive technologies to create a fully immersive and cooperative solution for the training facility, including recording and streamed training and demonstrations.



Achieving Excellence

The Centre has gone on to become a great success and been instrumental in winning not only new business for the Charnwood Training Group with suppliers, but a number of national Awards, including:



BECTA Next Generation Learning
Winner: National Work Based Learning Award 2010



AV Awards
Runner Up/Highly Commended: Business Installation of the Year 2009

