Structures of Policy: *Building Bulletin* in Postwar Britain

Ruth Lang, Newcastle University, UK
architects

department

ministry of

education

contractor

architect

school

building

users

socio-political

intent

Education

Act 1944

{top - down}

cost-per-place

ministry of

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Education Act 1944

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{bottom-up}
COVERS OF BUILDING BULLETIN
1949 - ongoing
MEMORANDUM
ON THE
DRAFT
BUILDING REGULATIONS

Being the Draft dated November 3, 1944, of the Regulations Prescribing Standards for School Premises, 1944, proposed to be made under Section 10
OF THE
EDUCATION ACT 1944

Kithcen.

22. Every Nursery School shall include sufficient, suitable and well lighted kitchen accommodation for the cooking of a midday meal for all the children attending the School.

<table>
<thead>
<tr>
<th>Area of Auxiliary Rooms (square feet)</th>
<th>Capacity of Kitchen (square feet)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Overall Area of Kitchen (square feet) including auxiliary rooms and all wash-up and storage space in kitchen up to 350 meals capacity.</td>
<td>(See Note 1)</td>
</tr>
<tr>
<td>(a) Staff Accommodation (see Note 2)</td>
<td>(See Note 2)</td>
</tr>
<tr>
<td>(b) Office (and office store, if any)</td>
<td></td>
</tr>
<tr>
<td>(c) Larder</td>
<td></td>
</tr>
<tr>
<td>(d) Dry Store</td>
<td></td>
</tr>
<tr>
<td>(e) China Store</td>
<td></td>
</tr>
<tr>
<td>(f) Vegetable Store</td>
<td></td>
</tr>
</tbody>
</table>

Capacity of Equipment Breeding and Baking (cubic feet)

<table>
<thead>
<tr>
<th>Capacity of Equipment Breeding and Baking (cubic feet)</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Steaming (cubic feet)</td>
<td>Steaming (cubic feet)</td>
</tr>
<tr>
<td>Boiling (gallons) (see Note 2)</td>
<td>Boiling (gallons) (see Note 2)</td>
</tr>
<tr>
<td>Refrigeration (cubic feet)</td>
<td>Refrigeration (cubic feet)</td>
</tr>
</tbody>
</table>

Note 1: Staff accommodation includes auxiliary, laundry, and classroom accommodation, and staff room, if any.

Note 2: As necessary, according to circumstances.

Note 3: The lower figure shown to vary, but provision. It may be expected that electric ovens will replace ranges in kitchens for 250 to 500 meals. A boiling and hot plate unit set with the higher capacity shown would then be required to replace the loss of the range hot plate for boiling.
DIAGRAM OF LCC GROUP WORKING STRUCTURES
USA TRIP ROUTE MAP (1958)
annotated by Mary + David Medd
"A First Report to the Commonwealth Fund."
Commonwealth Fund File, Institute of Education, ME/F/7
“enabling the views of authors to evolve by discussion with readers and through experience ‘on the ground’”
Ministry of Works: proposed kitchen plans
P.334 Official Architect, August 1943

Ministry of Education: kitchen programme diagrams
Building Bulletin No.11: The Design of School Kitchens, April 1955
John Ball Primary School
1951-2, Blackheath, London
The Urban School: Buildings for Education in London 1870-1980

Tulse Hill Primary School
CASE STUDY

Elfrida Rathbone School

1959-60, Haymerle Road, Peckham, London, SE15 6SY
Job Architect: John Bancroft
multifunction hall layouts
Building Bulletin no.2, New Secondary Schools, February 1950

centralised multifunction hall
Elfrida Rathbone School
1959-60
Building Bulletin no.11
The Design of School Kitchens. April 1955

Elfrida Rathbone kitchen layout
Signed by John Bancroft, April 1959-60
### Positions of Work

**Diagram 2, P.13, Building Bulletin No.11: The Design of School Kitchens, April 1955**

<table>
<thead>
<tr>
<th>Time</th>
<th>Activities</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:00 a.m.</td>
<td>Preparing and cooking</td>
</tr>
<tr>
<td>9:00 a.m.</td>
<td>Preparing and cooking</td>
</tr>
<tr>
<td>10:00 a.m.</td>
<td>Preparing and cooking</td>
</tr>
<tr>
<td>11:00 a.m.</td>
<td>Preparing and cooking</td>
</tr>
<tr>
<td>Noon</td>
<td>School Lunch First sitting</td>
</tr>
<tr>
<td>1:00 p.m.</td>
<td>School Lunch Second sitting</td>
</tr>
<tr>
<td>1:30 p.m.</td>
<td>Kitchen Staff Lunch</td>
</tr>
<tr>
<td>2:00 p.m.</td>
<td>Preparing for next day</td>
</tr>
<tr>
<td>2:30 p.m.</td>
<td>Steamed Roll</td>
</tr>
<tr>
<td>3:00 p.m.</td>
<td>Meat</td>
</tr>
<tr>
<td>3:30 p.m.</td>
<td>Preparation for next day</td>
</tr>
<tr>
<td>4:00 p.m.</td>
<td>Gravy</td>
</tr>
<tr>
<td>4:30 p.m.</td>
<td>Cabbage</td>
</tr>
<tr>
<td>5:00 p.m.</td>
<td>Cabbage</td>
</tr>
<tr>
<td>5:30 p.m.</td>
<td>Cabbage</td>
</tr>
<tr>
<td>6:00 p.m.</td>
<td>Cabbage</td>
</tr>
</tbody>
</table>

**Diagram Notes:**
- **HOT CLOSET:** Hot water closet
- **OVEN RANGE:** Oven range with multiple ovens
- **BOILING PAN:** Multiple boiling pans
- **STEAMING OVEN:** Steam oven for food preparation
- **WORK TOP:** Worktop areas for preparation

**Key Equipment:**
- **Vegetables:** Includes preparation and cooking areas
- **General:** General kitchen areas
- **Mixing Machine:** For mixing ingredients
- **Dishwashing:** Dishwashing and cleaning areas
- **D.O. Range:** Doughnut range
- **Steaming:** Steaming areas for food
Potato Peeler Installation

- Hose union loose key bibcock
- Stop cock at angle
- Loose key bibcock
- Feed pipe brought under window
- Funnel
- From waste outlet
- 2" waste
- Trap
- Pack under machine as necessary
freedom through administration
architects
department

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school
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government

{socio-political intent}

Education Act 1944

{bottom-up}

{top-down}

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