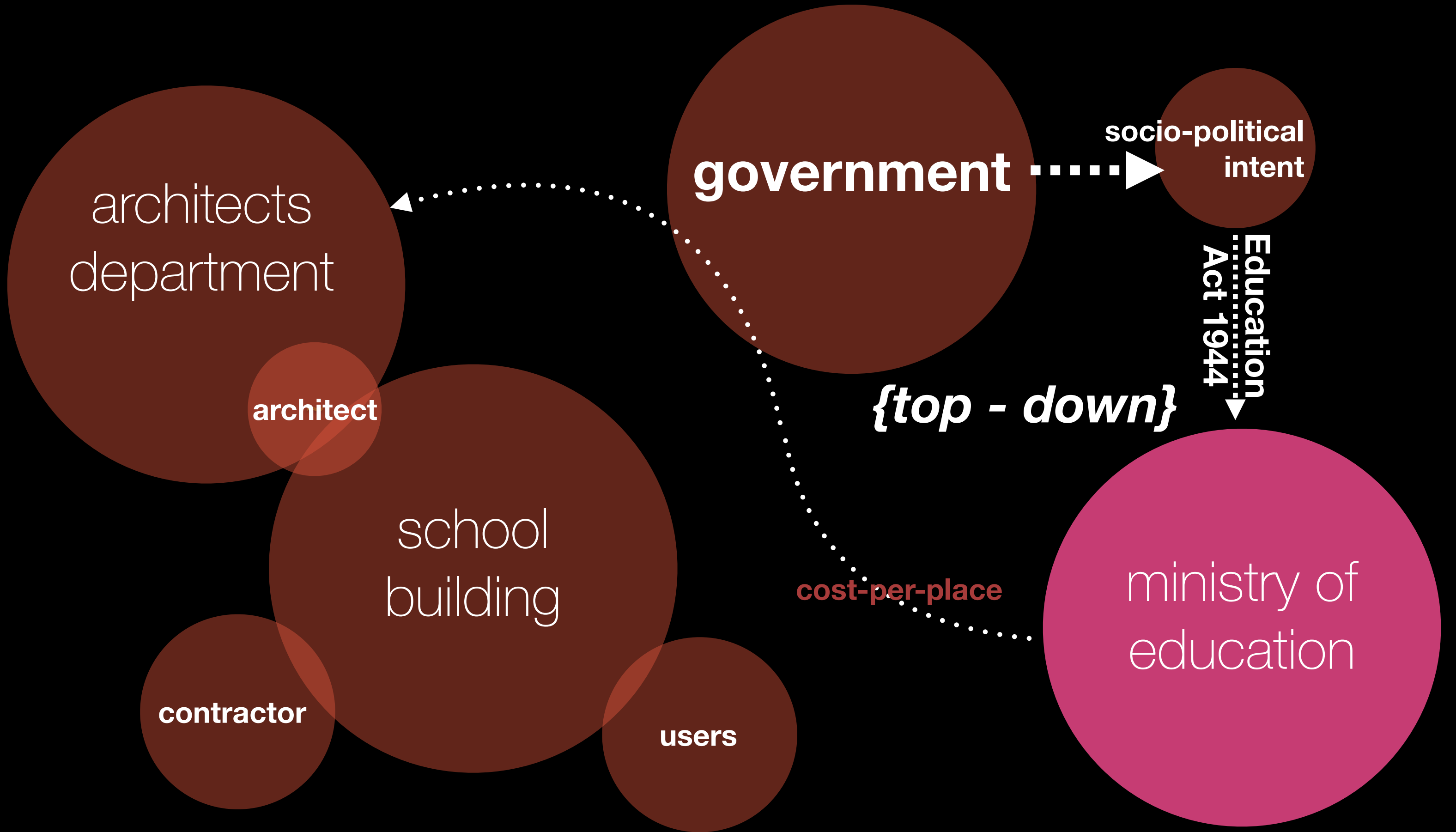
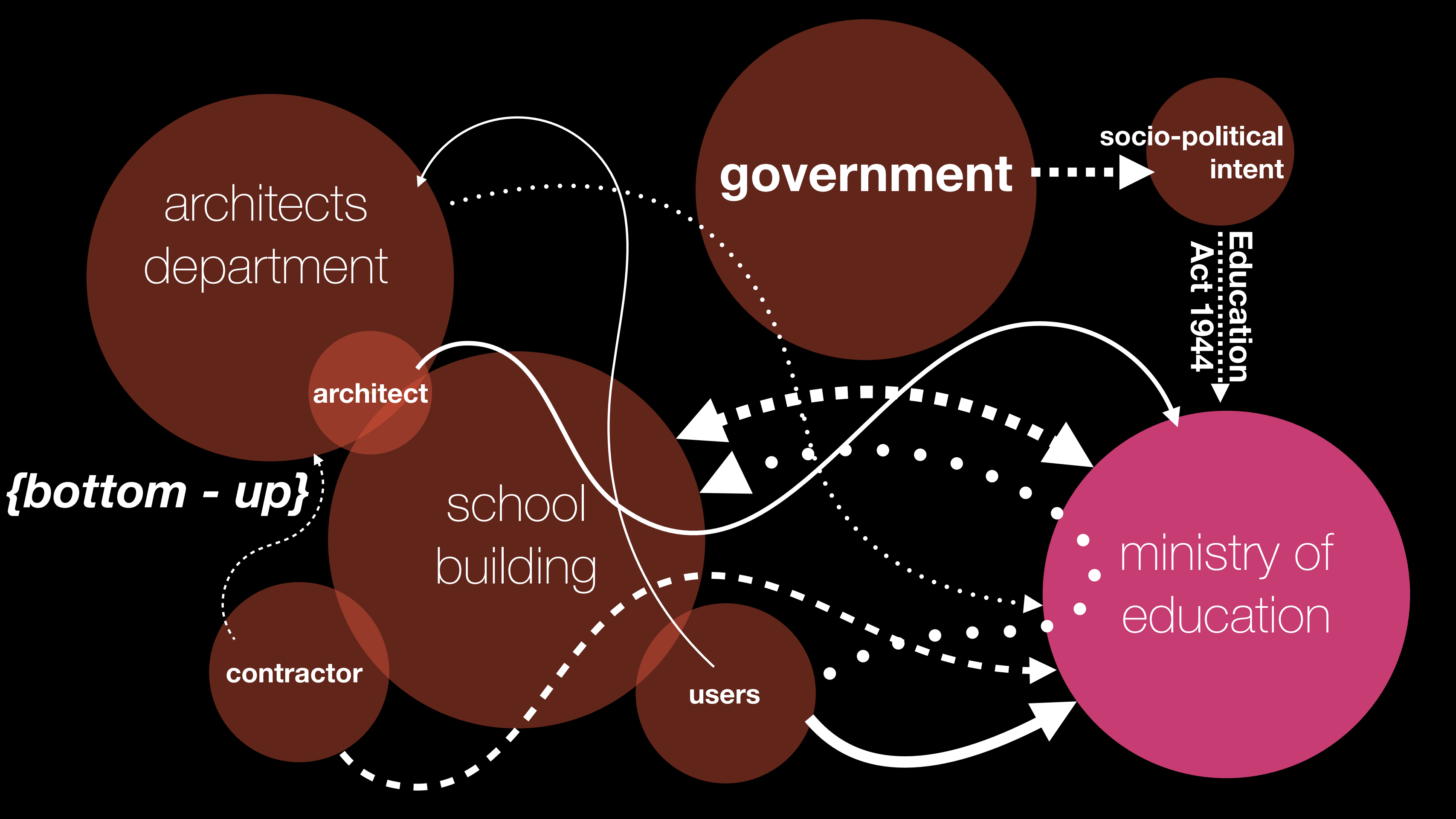


Structures of Policy: *Building Bulletin* in Postwar Britain

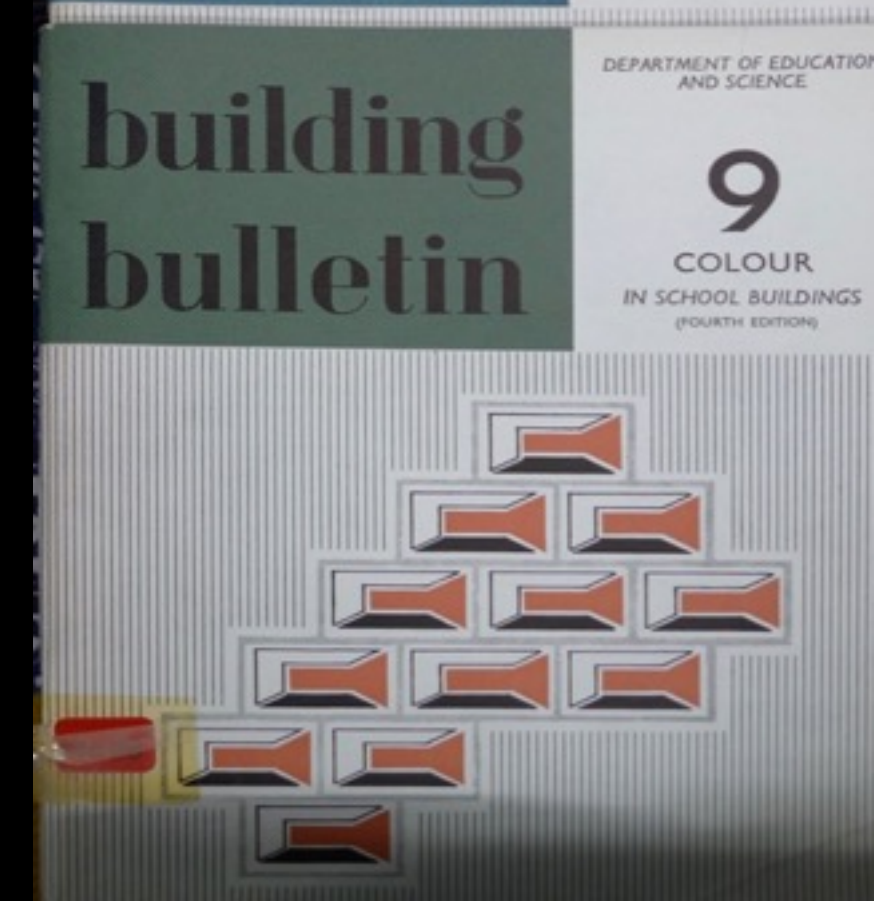
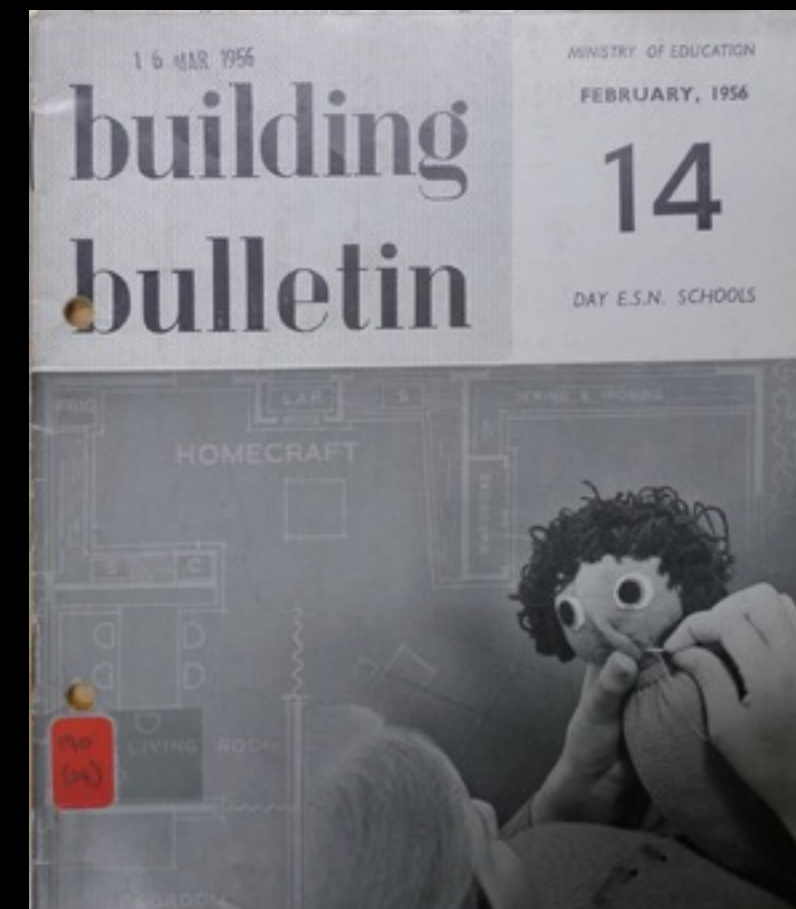
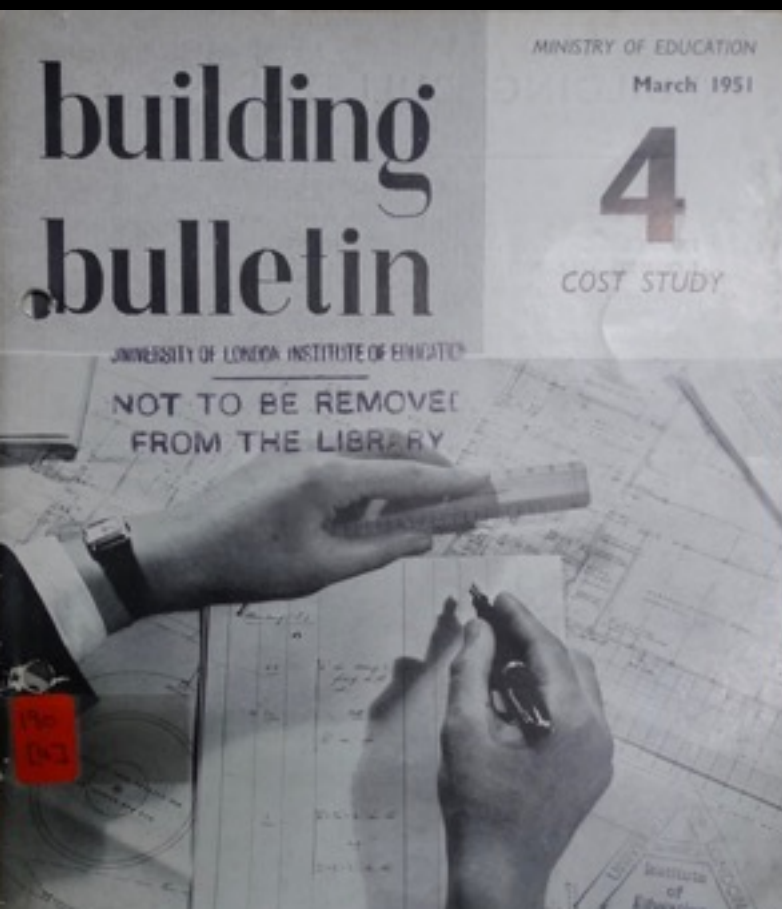
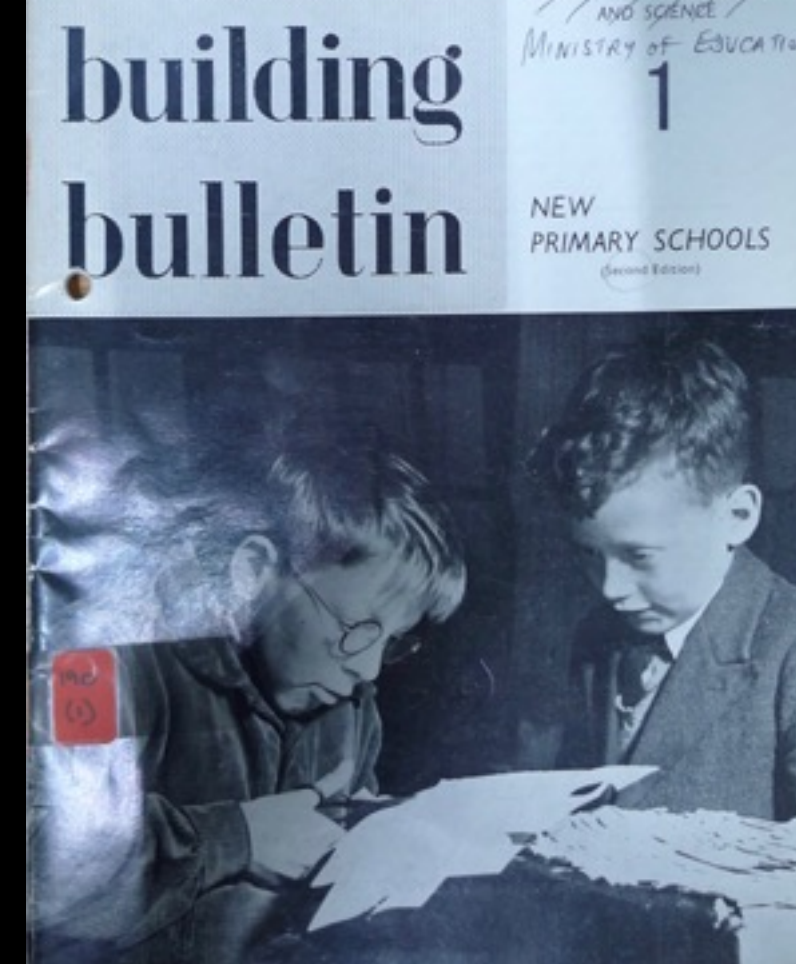
Ruth Lang, Newcastle University, UK





COVERS OF **BUILDING BULLETIN**

1949 - ongoing



MARY + DAVID MEDD



MINISTRY OF EDUCATION

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



LONDON: HIS MAJESTY'S STATIONERY OFFICE

1944

SIXPENCE NET

Kitchen.

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.

{top - down}

	CAPACITY OF KITCHEN (NUMBER OF DINNERS DAILY)									
	40	75	150	250	350	Central Kitchens				
						500	750	1,000	1,500	2,000
Overall Area of Kitchen (square feet) including ancillary rooms (and also wash-up and servery space in kitchens up to 350 meals capacity).	225-250	300-350	625-675	900-975	1,200-1,275	1,300-1,400	1,750-1,900	2,000-2,150	2,600-2,800	3,250-3,500
Area of Ancillary Rooms (square feet)										
(a) Staff Accommodation (see Note 1).	(See Note 2)	(See Note 2)	35-40	50-55	60-70	80-90	130-140	160-170	240-250	310-330
(b) Office (and office store, if any).	—	—	—	—	—	50-55	60-65	70-75	80-85	85-95
(c) Larder ...	25-30	40-45	80-90	40-45	50-60	75-80	90-100	110-120	130-140	140-160
(d) Dry Store ...				65-70	80-90	90-100	115-125	140-150	180-200	230-250
(e) China Store ...				20-25	30-35	40-45	—	—	—	—
(f) Vegetable Store	15-18	20-25	35-40	60-65	65-70	70-80	90-100	120-130	145-160	170-190
Capacity of Equipment										
Roasting and Baking (cubic feet)	6	7	12	15	20	30	35	50	80	100
Steaming (cubic feet)	Range Hot-Plate	Range Hot-Plate	4	6	10	12	18	24	30	50
Boiling (gallons) (see Note 3).			10-25	30-40	50-60	60-80	120	165	250	340
Refrigeration (cubic feet).	(See Note 2)	(See Note 2)	10	15	20	25	50	75	100	150

Note 1. Staff accommodation includes sanitary, lavatory, and cloakroom accommodation, and staff room, if any.

Note 2. As necessary, according to circumstances.

Note 3. The lower figures relate to war-time practice. It may be expected later that cabinet ovens will replace ranges in kitchens for 150 to 500 meals. A boiling table and boiling pans of the higher capacity shown would then be required to replace the loss of the range hot plate for boiling.



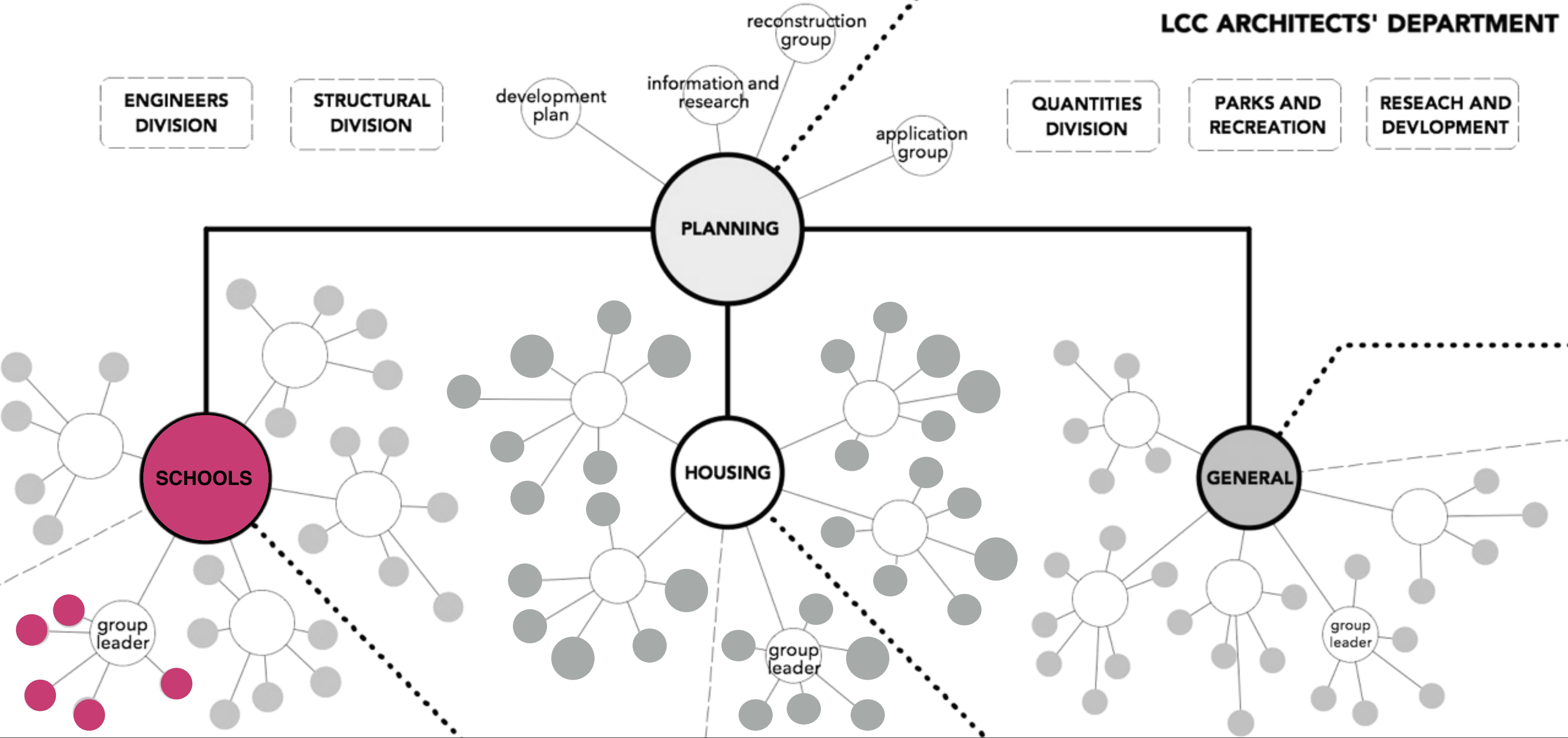
OBSERVATION

{bottom - up}



Eveline Lowe School (1967)
Architects and Buildings Branch
Marlborough Grove, London, SE1 5JT
Building Bulletin no. 36

LCC ARCHITECTS' DEPARTMENT



**DIAGRAM OF LCC
GROUP WORKING STRUCTURES**

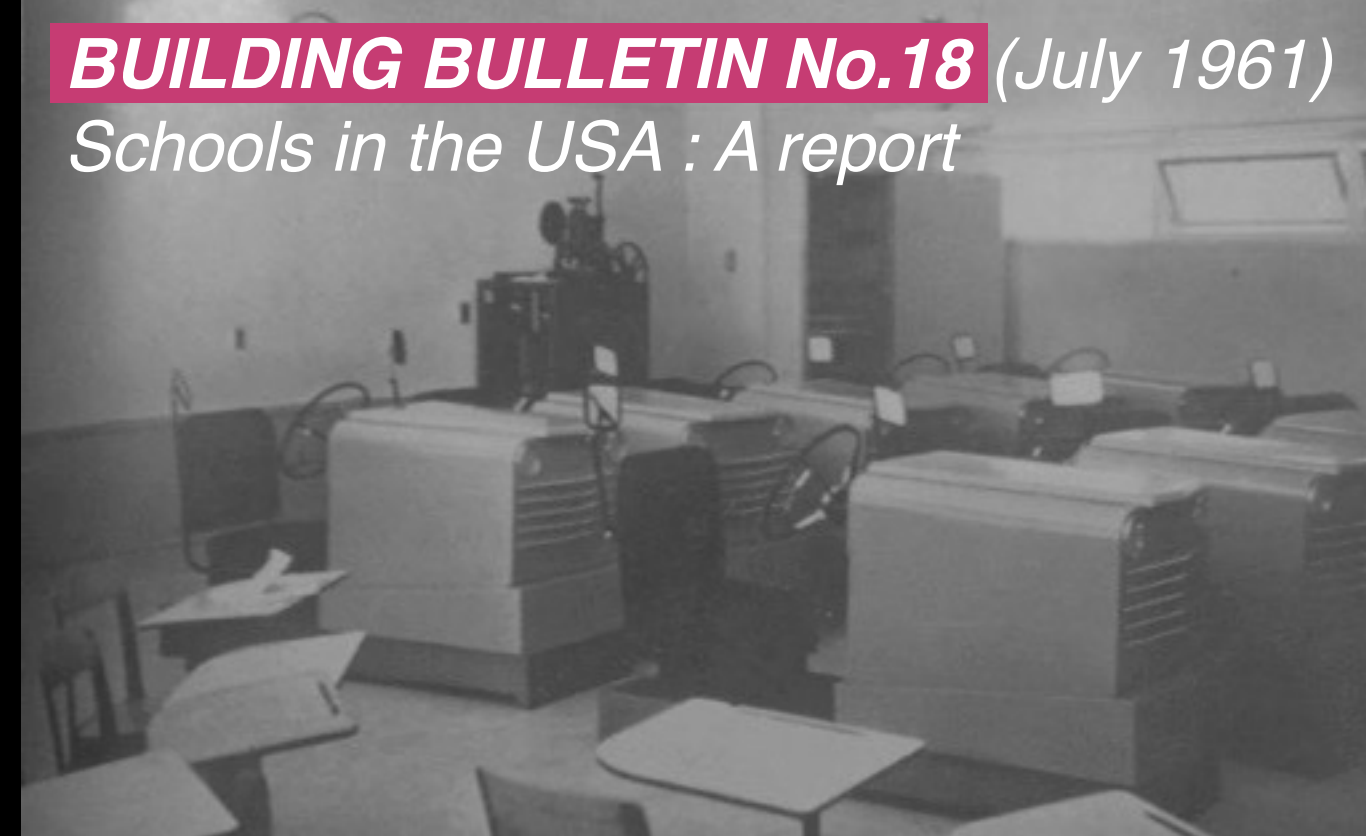
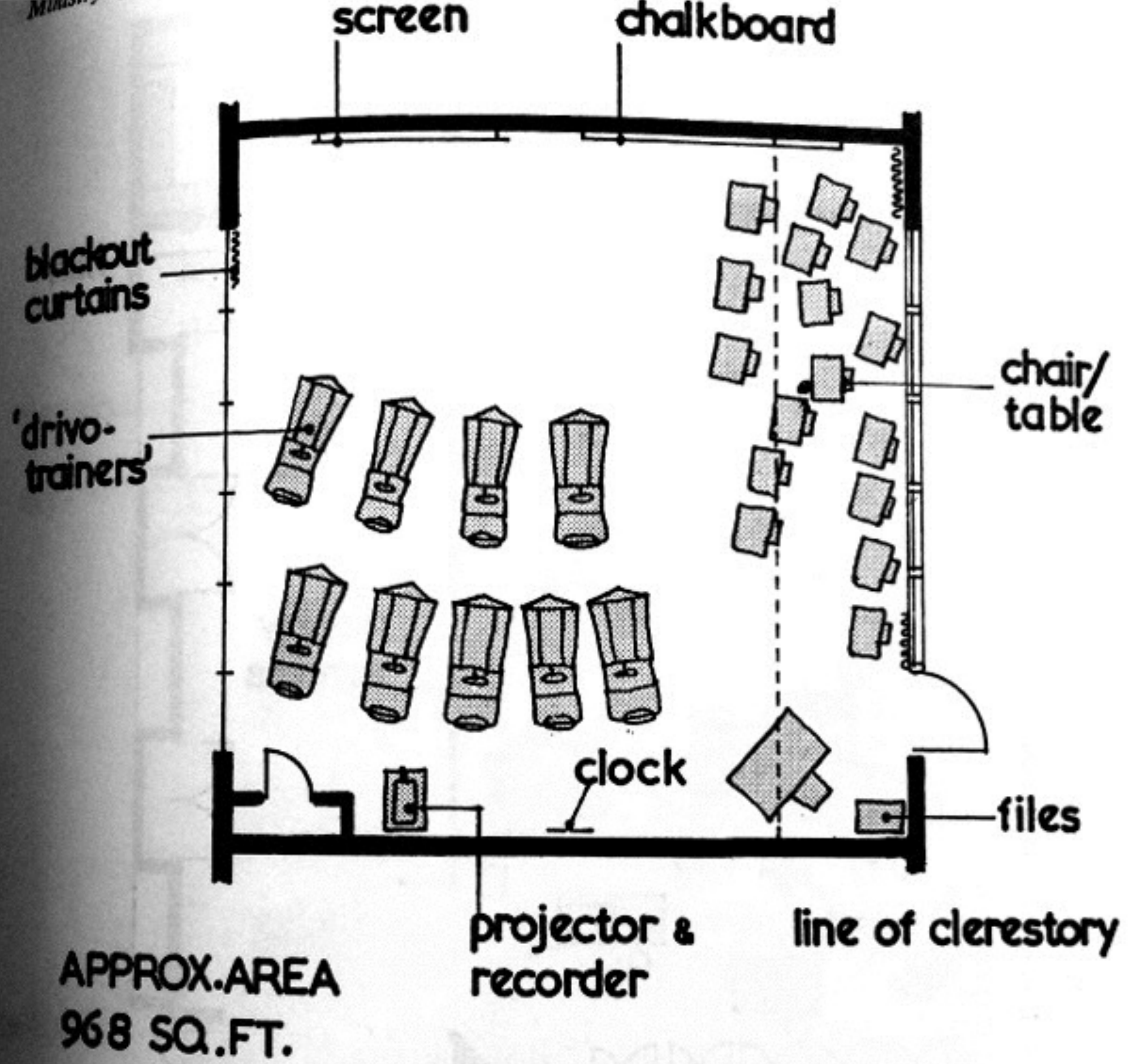


USA TRIP ROUTE MAP (1958)

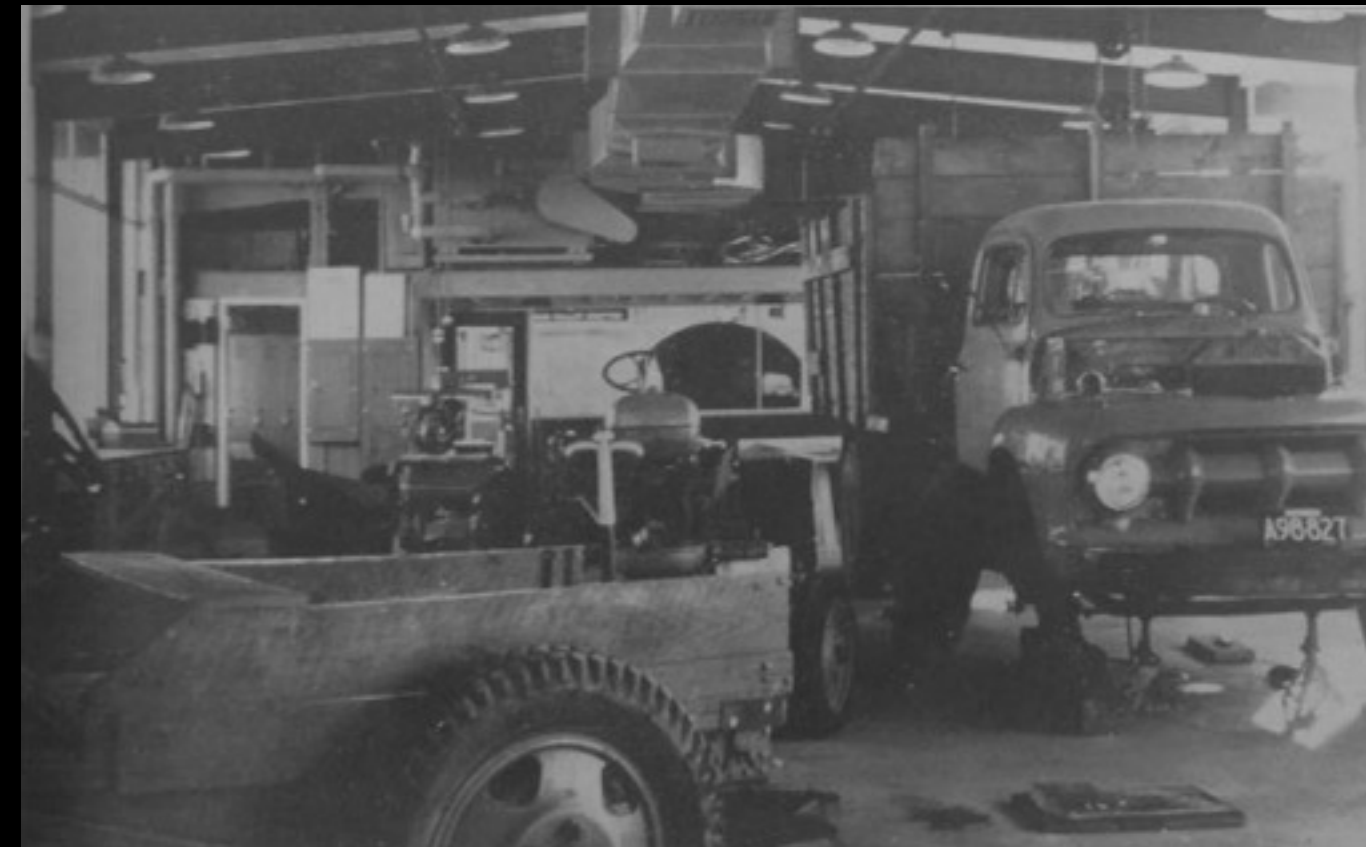
annotated by Mary + David Medd

"A First Report to the Commonwealth Fund."

Commonwealth Fund File. Institute of Education. ME/F/7



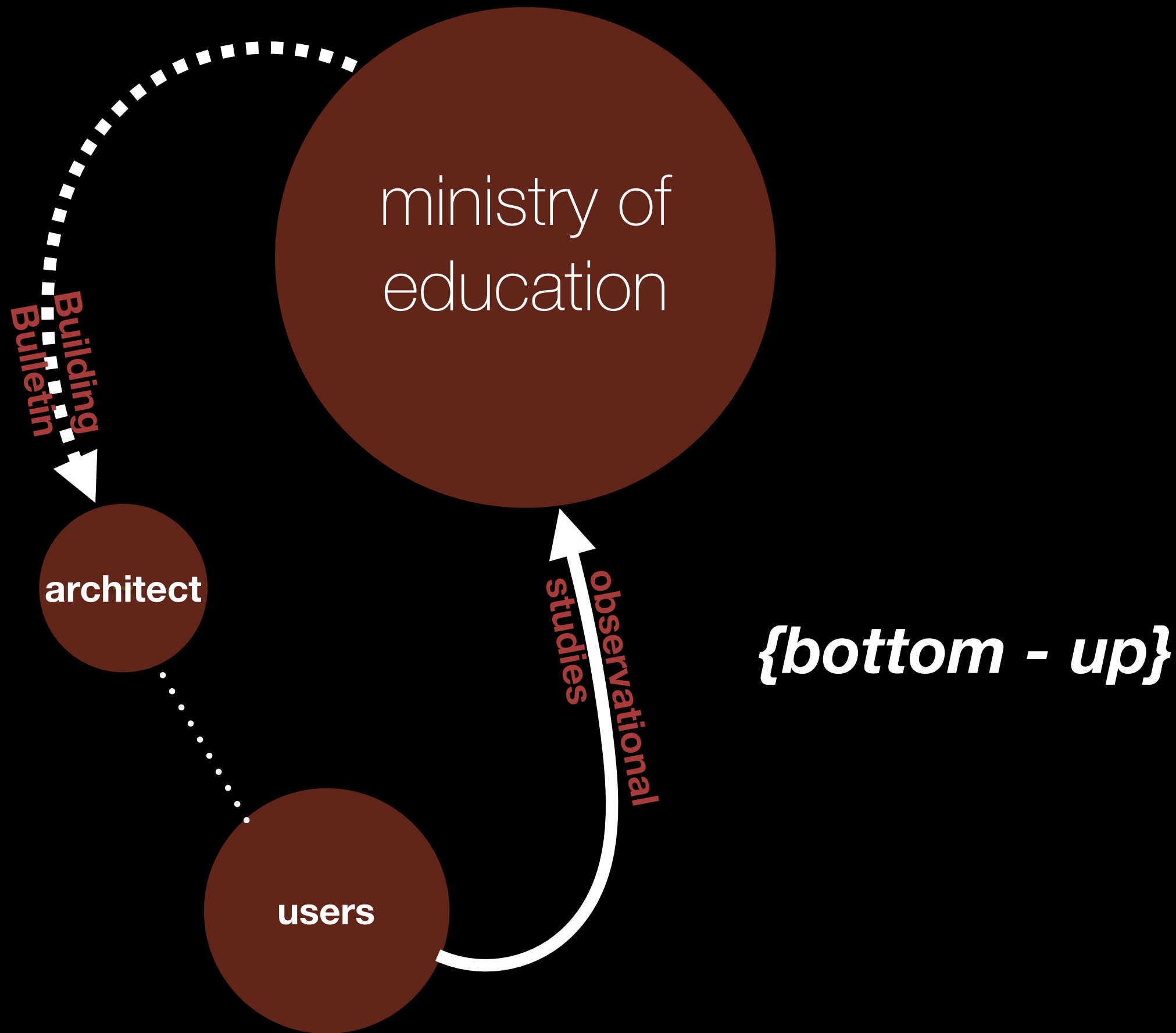
Driver Training classroom, Carmel High School, California



Agricultural Shop classroom, Pioneer Valley Regional High School, Northfields Massachusetts

FEEDBACK

“enabling the views of authors to evolve by discussion with readers and through experience ‘on the ground’”



building bulletin

MINISTRY OF EDUCATION

October 1951

2A

NEW SECONDARY
SCHOOLS: SUPPLEMENT



building bulletin

MINISTRY OF EDUCATION

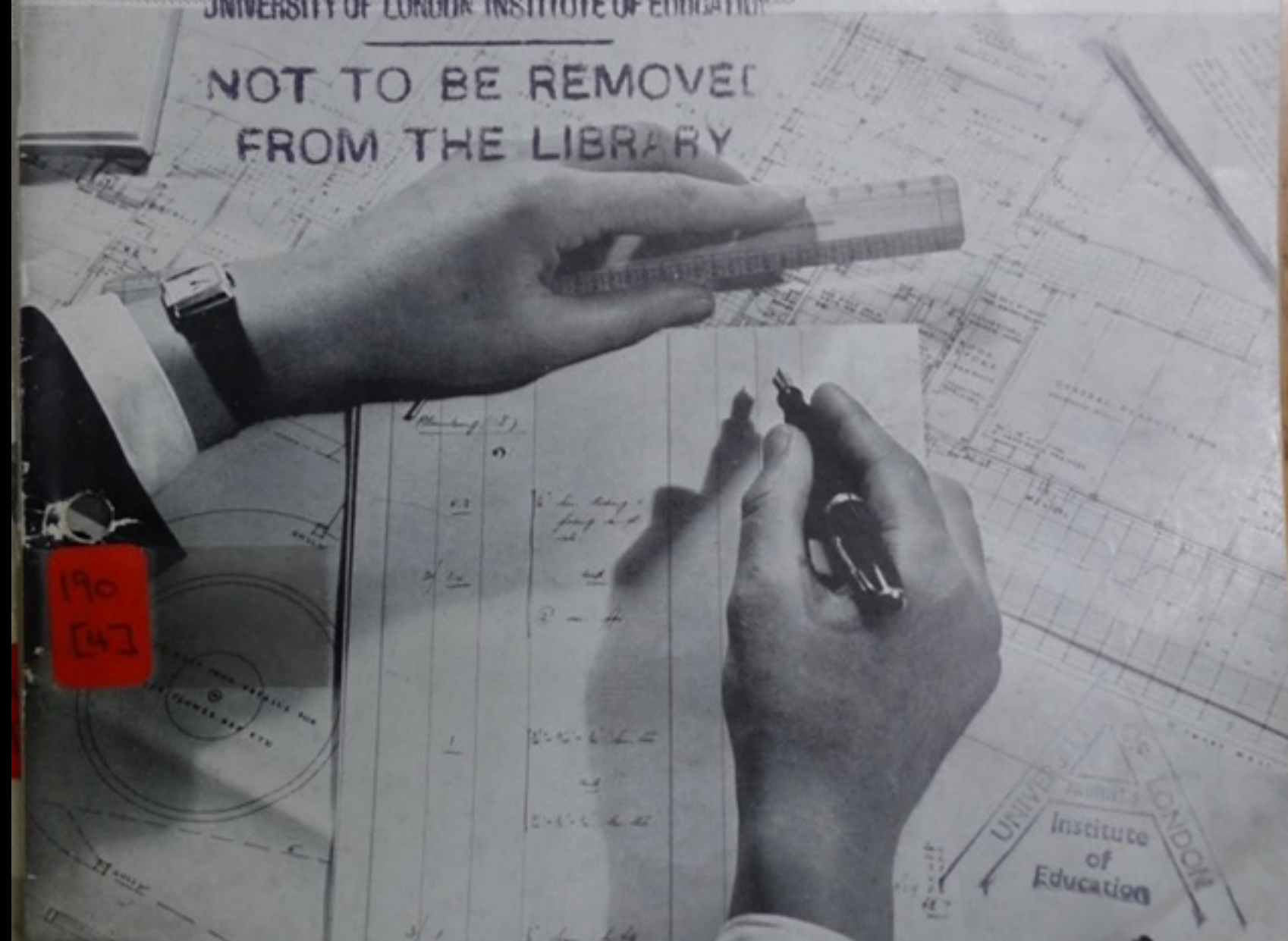
March 1951

4

COST STUDY

UNIVERSITY OF LONDON INSTITUTE OF EDUCATION

NOT TO BE REMOVED
FROM THE LIBRARY





Ministry of Works : proposed kitchen plans
P.334 Official Architect, August 1943

Diagram 4. KITCHEN LAYOUT AS DETERMINED BY WORK SEQUENCE AND MOVEMENT

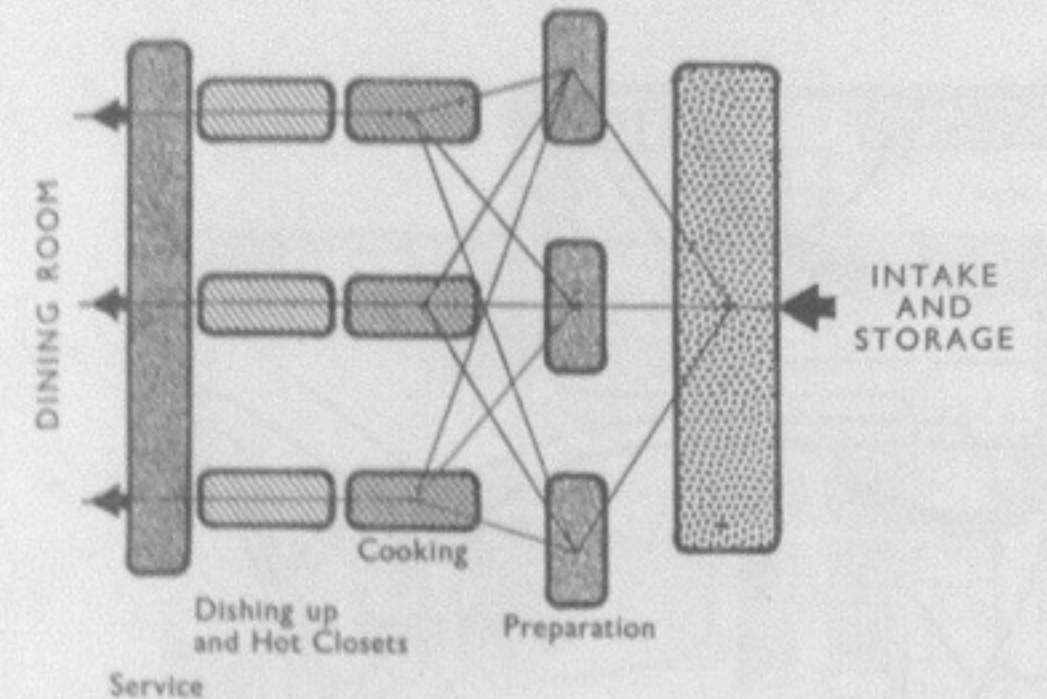
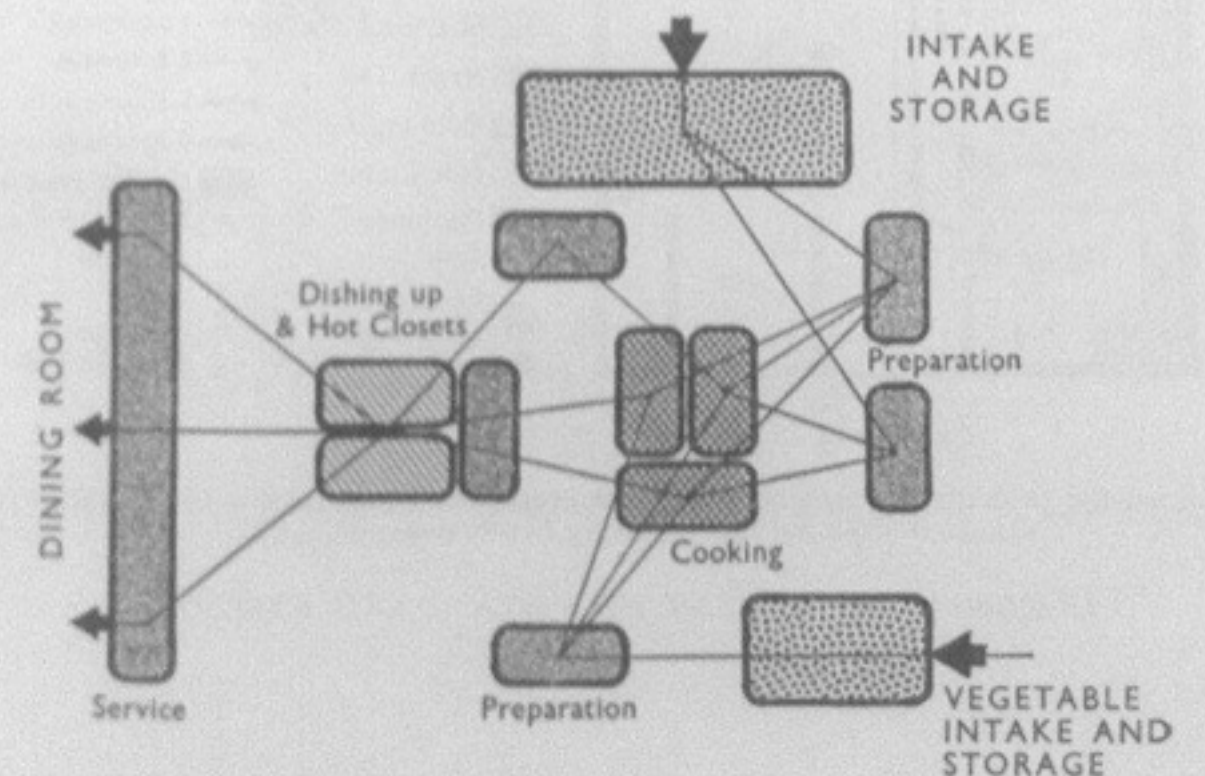
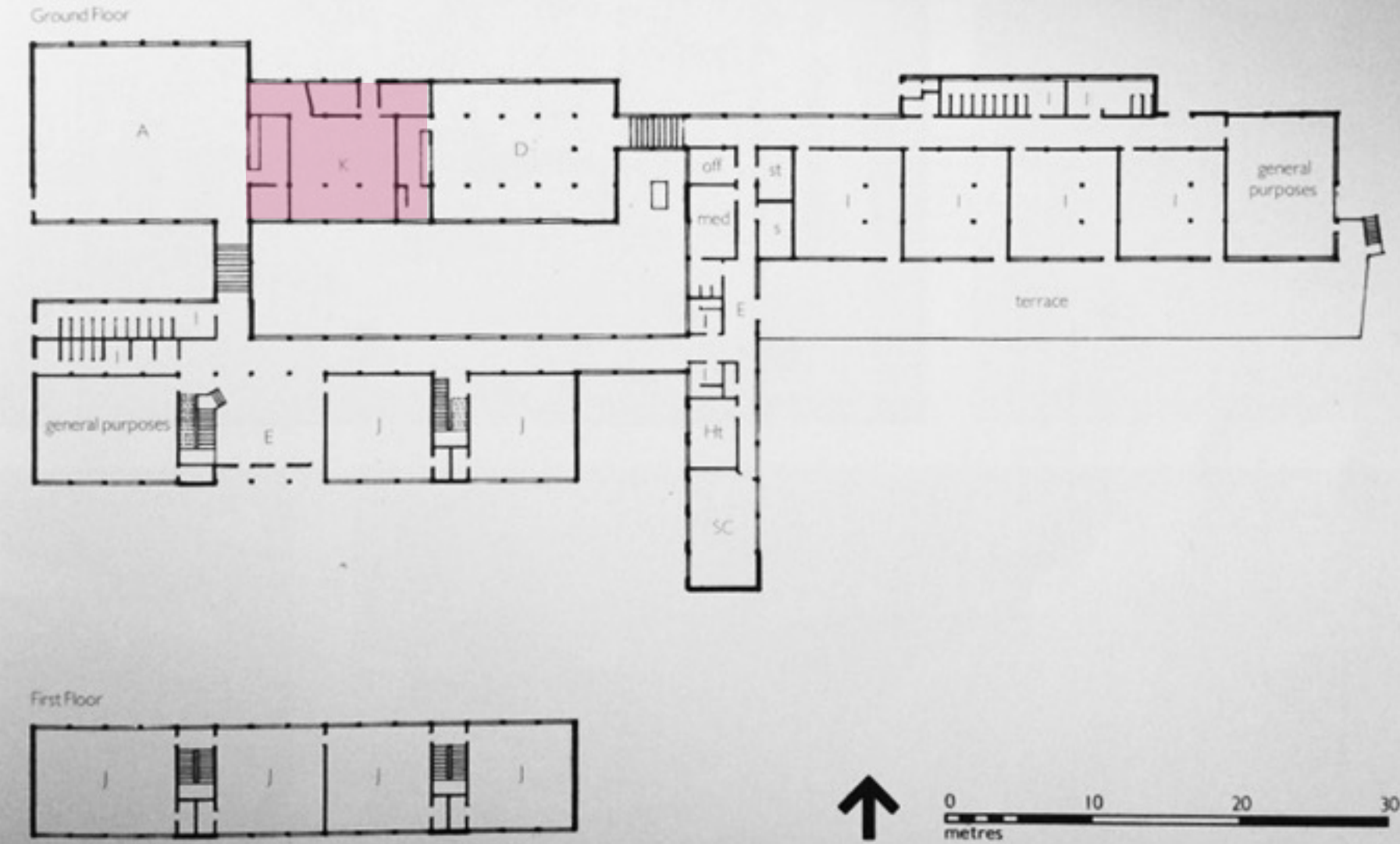


Diagram 5. SCHEMATIC LAYOUT OF A STANDARD 500-MEAL KITCHEN



Ministry of Education : kitchen programme diagrams
Building Bulletin No.11 : The Design of School Kitchens. April 1955

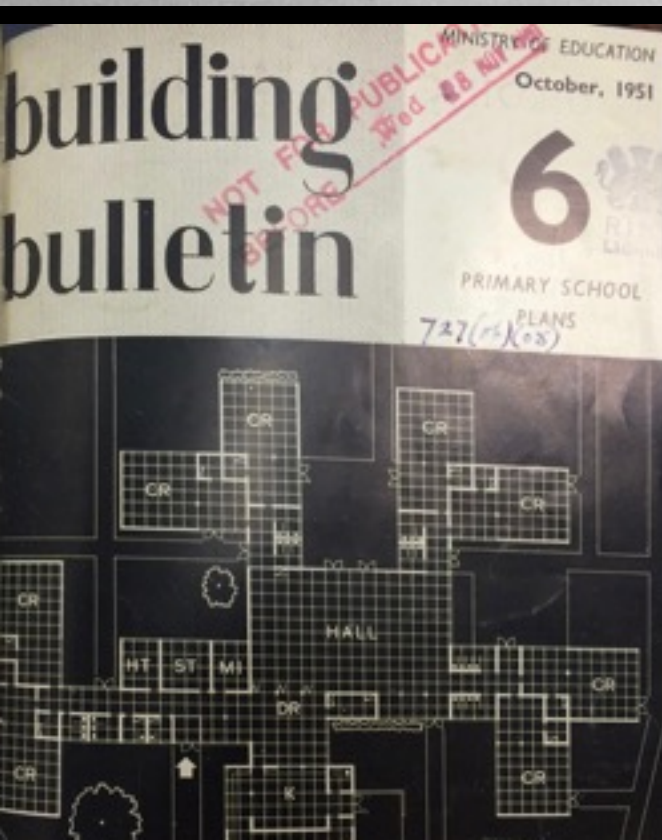


John Ball Primary School

1951-2, Blackheath, London

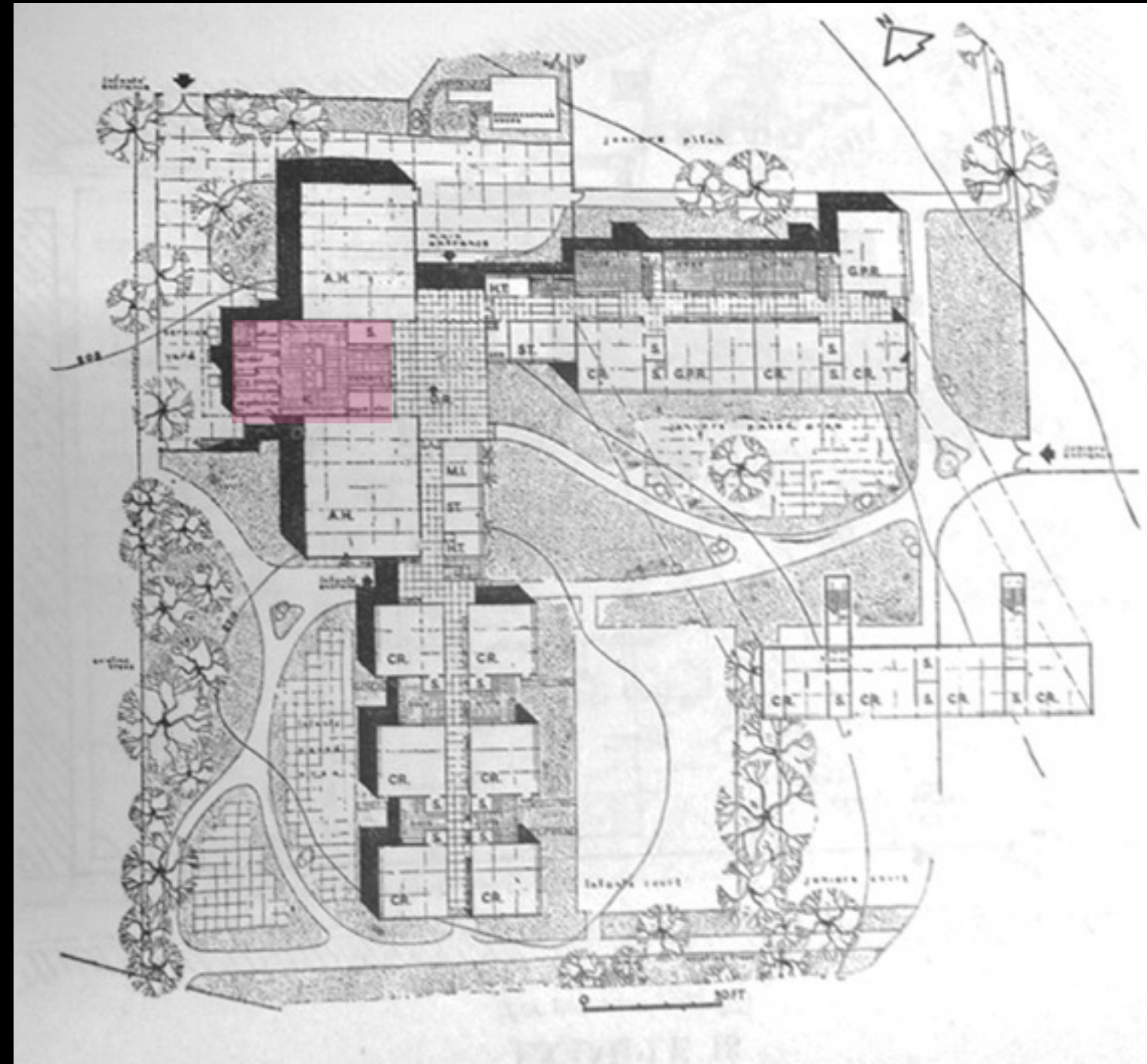
The Urban School: Buildings for Education in London 1870-1980

1983. Architectural Press.



Tulse Hill Primary School

P.31 *Building Bulletin No.6 : Primary School Plans*. October 1951. HMSO. RIBA Library.



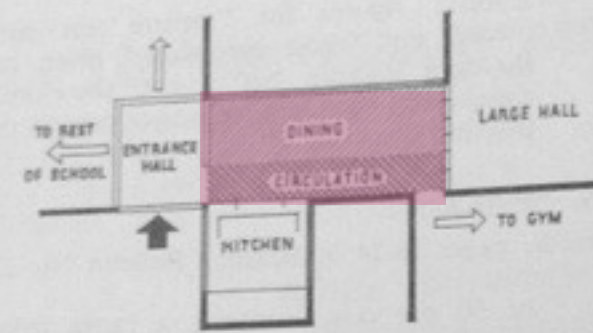
An architectural sketch of the Elfrida Rathbone School, showing a complex arrangement of rectangular building blocks, courtyards, and surrounding trees. The drawing is in a light, sketchy style with some areas shaded to indicate depth.

CASE STUDY

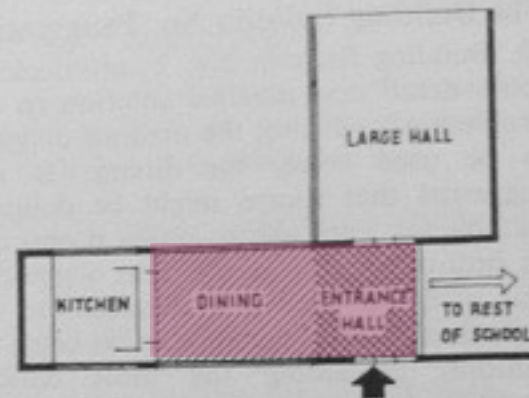
Elfrida Rathbone School

1959-60, Haymerle Road, Peckham, London, SE15 6SY

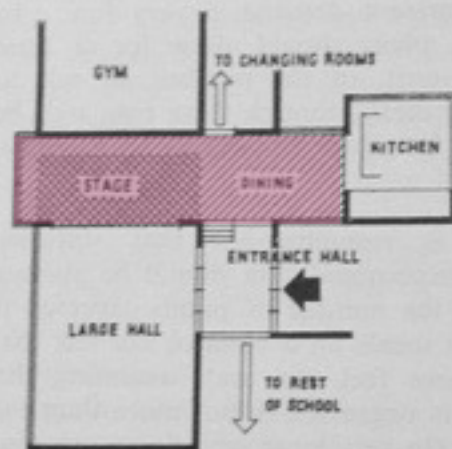
Job Architect : John Bancroft



A: DINING IN CIRCULATION SPACE



B: DINING IN ENTRANCE HALL



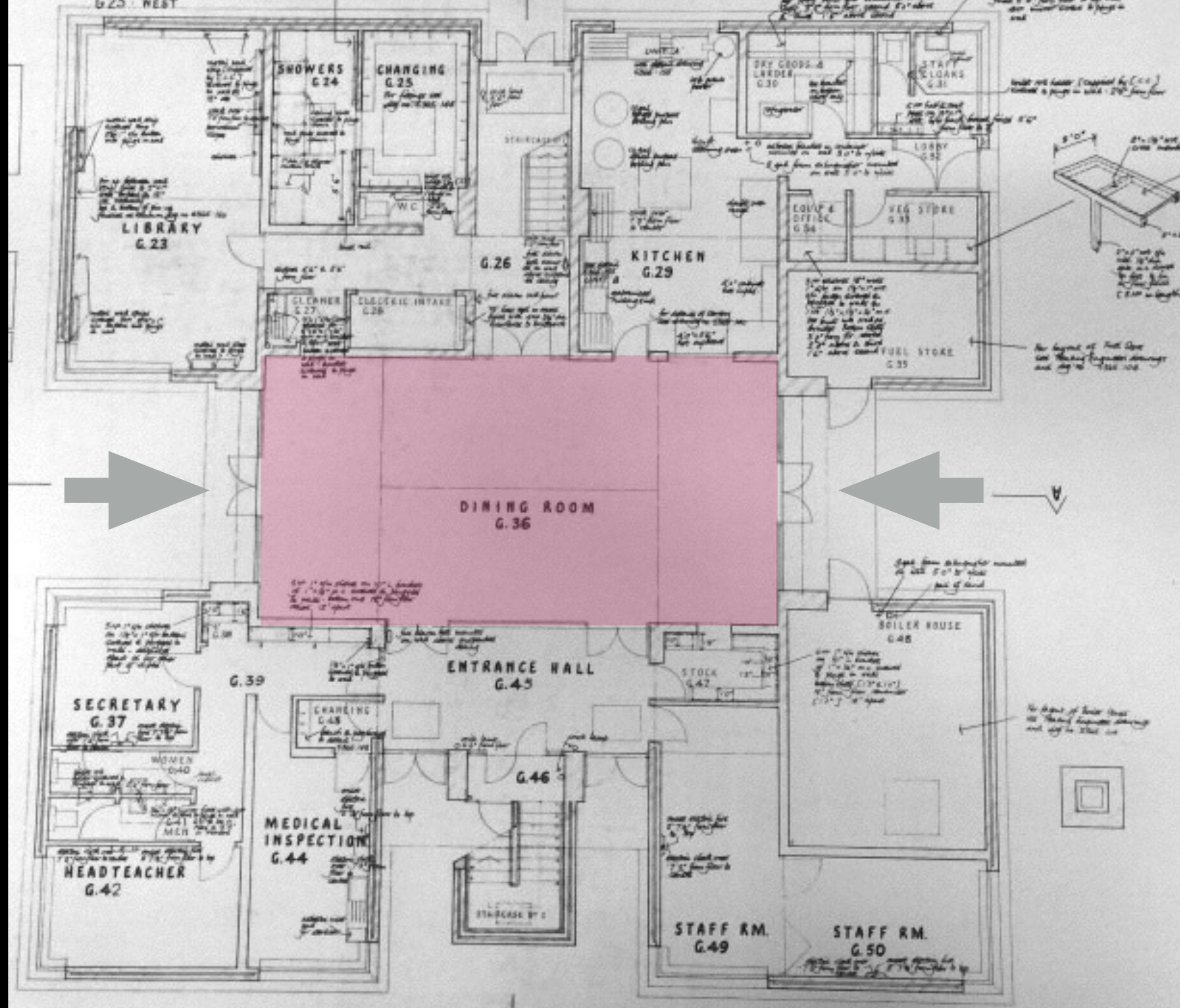
C: DINING ON STAGE



D: DINING IN SMALL HALL

THESE DRAWINGS ILLUSTRATE
DIAGRAMMATICALLY SOME
POSSIBLE ARRANGEMENTS
FOR DINING

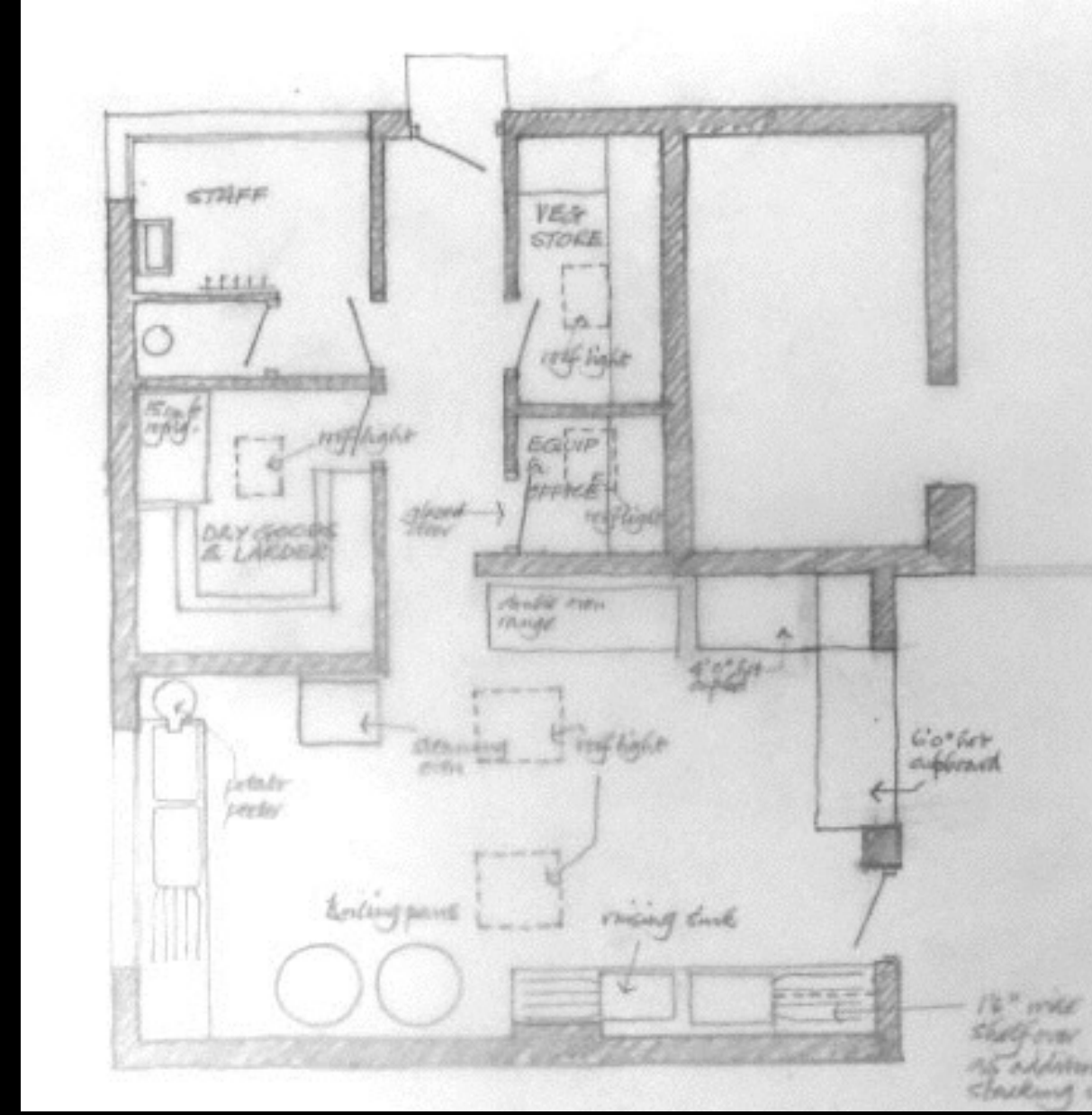
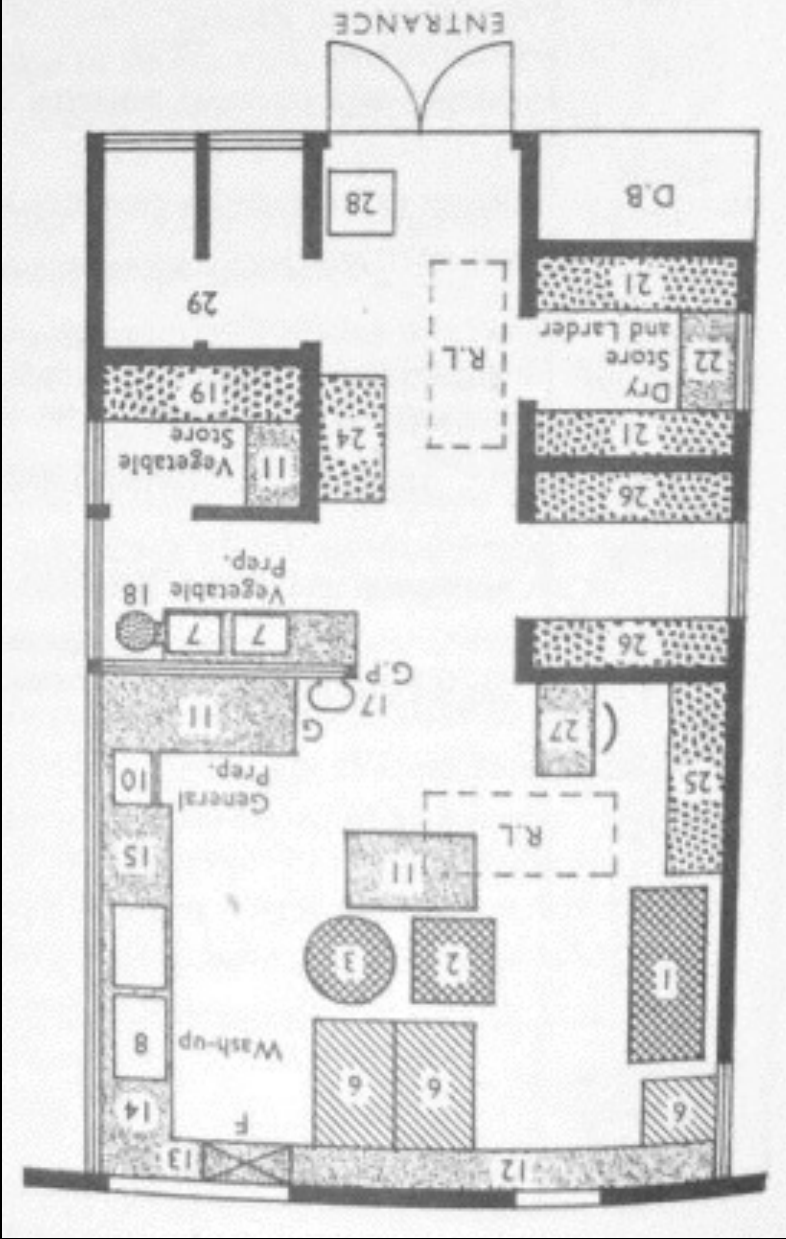
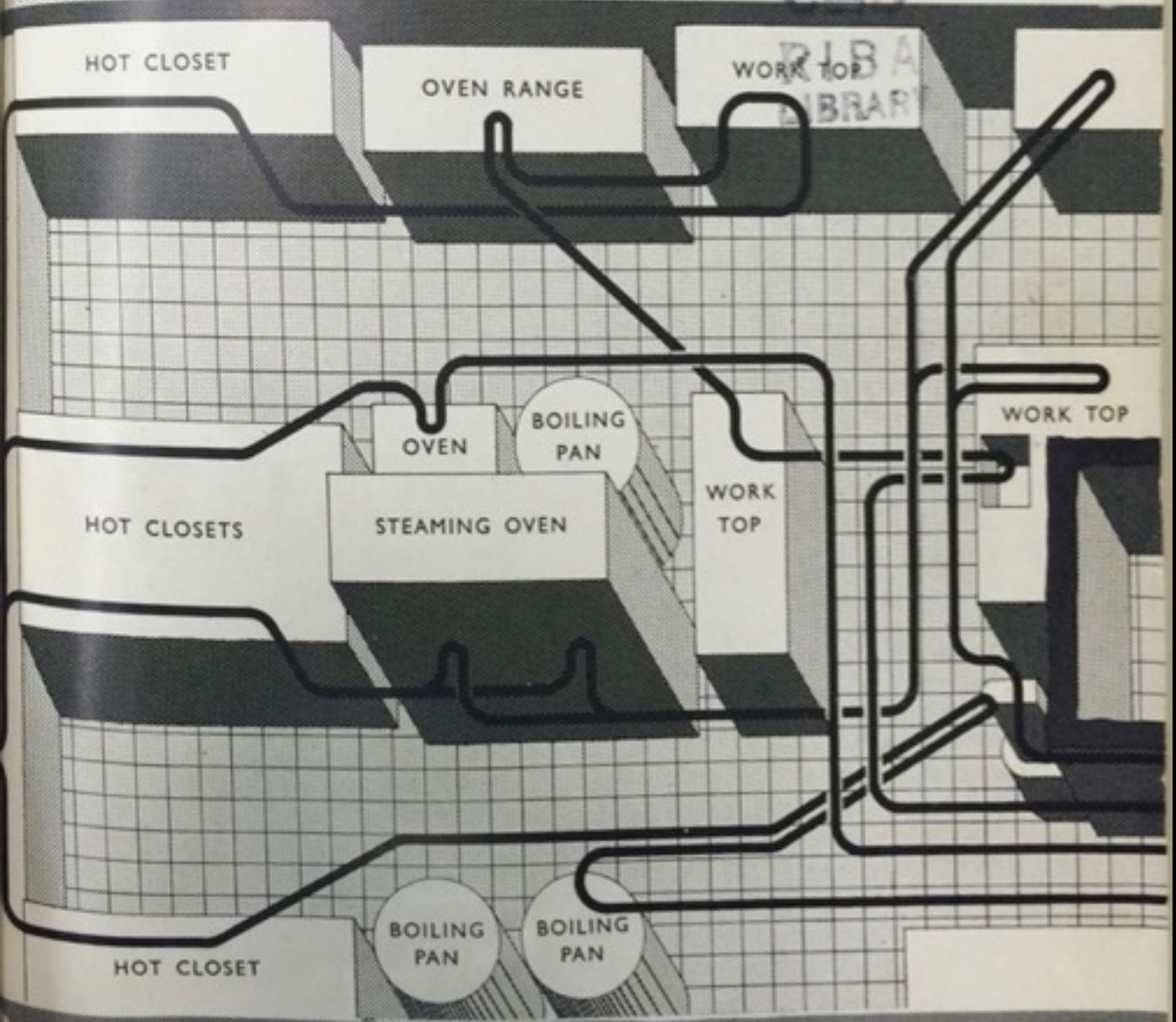
multifunction hall layouts
Building Bulletin no.2, *New Secondary Schools*,
February 1950



centralised multifunction hall
Elfrida Rathbone School
1959-60

Building Bulletin

MINISTRY OF EDUCATION
April 1955
11
10 MAY 1955
THE DESIGN OF
SCHOOL KITCHENS



Building Bulletin no.11
The Design of School Kitchens. April 1955

Elfrida Rathbone kitchen layout
Signed by John Bancroft, April 1959-60

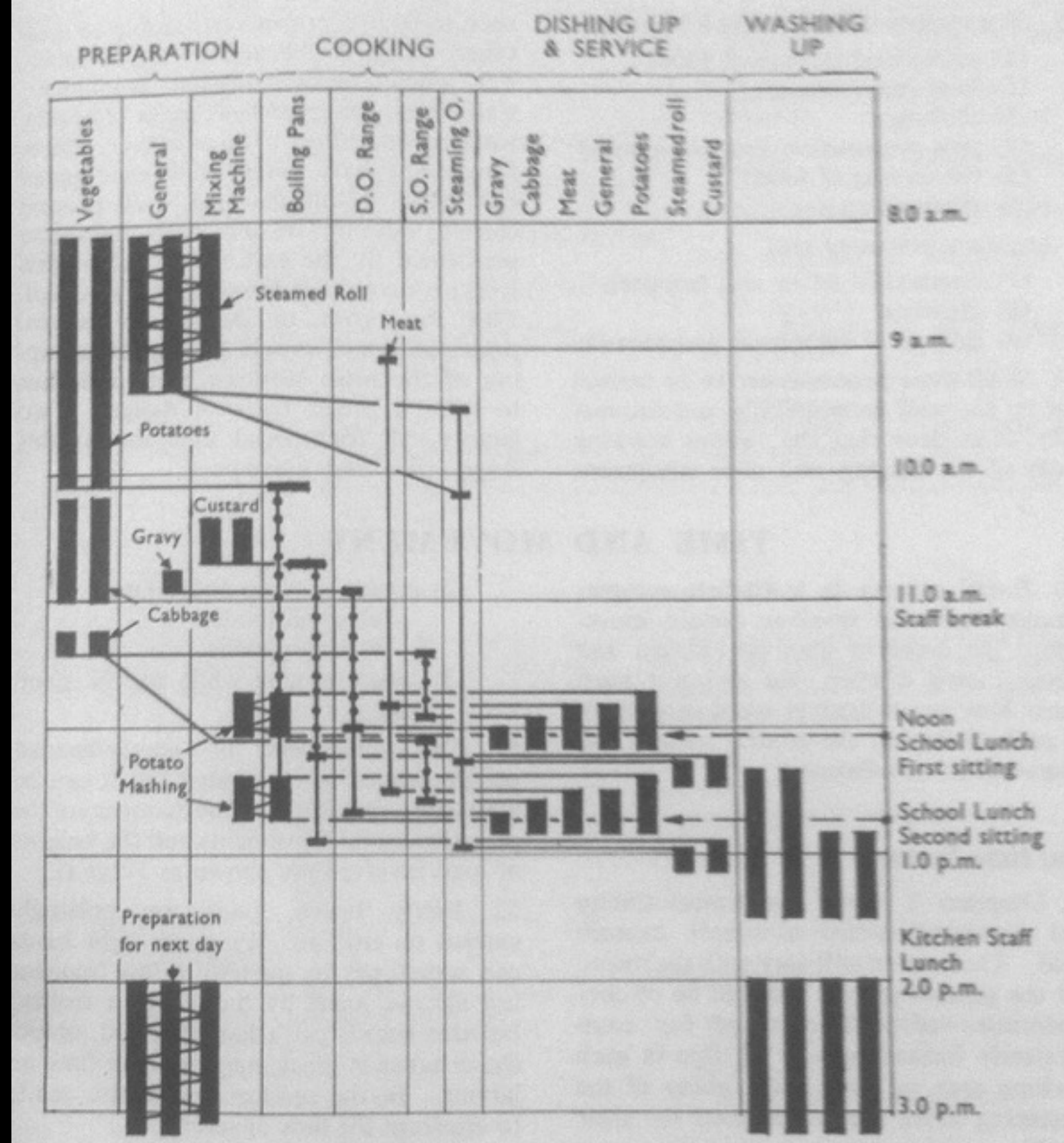
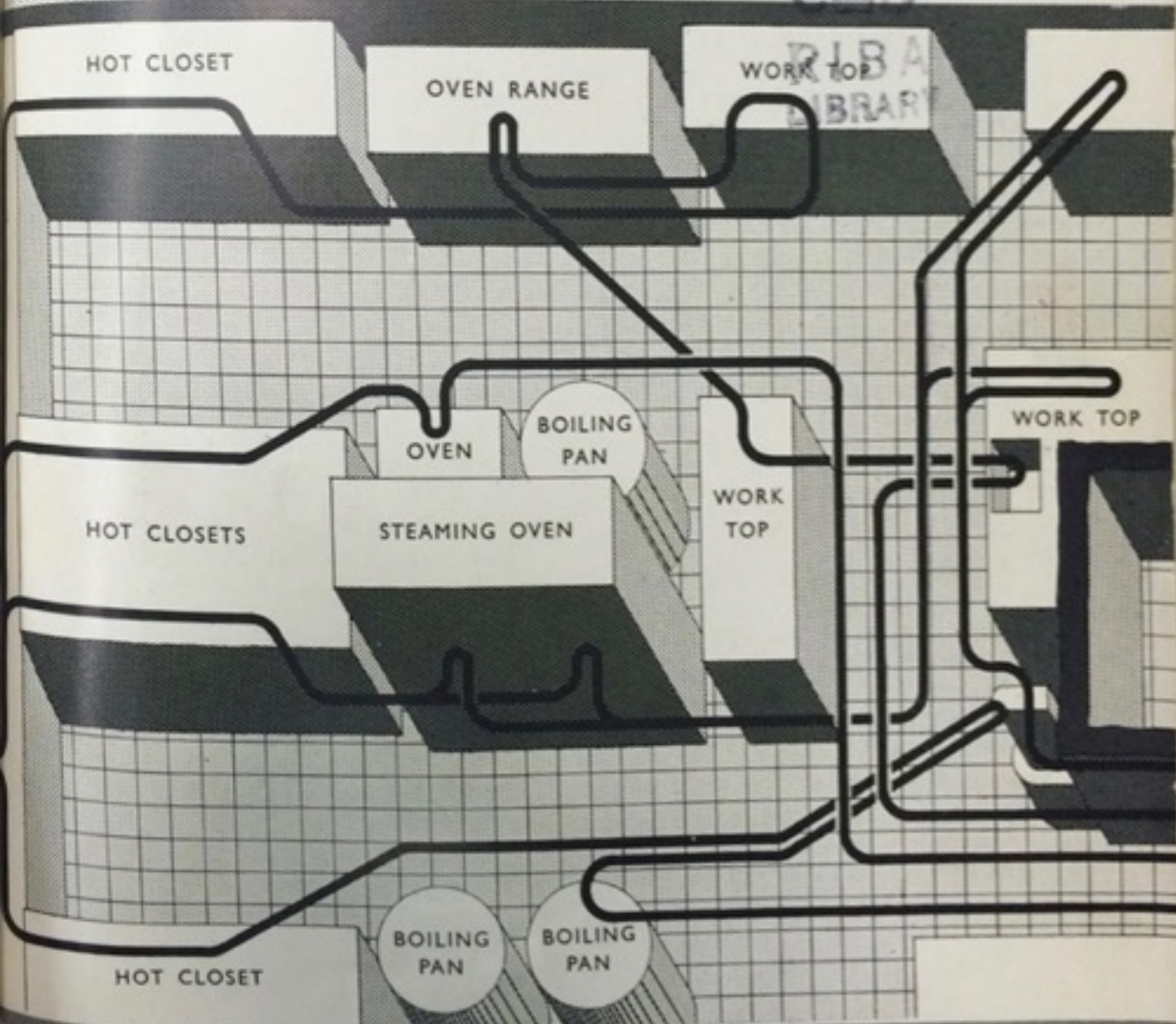
Building Bulletin

MINISTRY OF EDUCATION

April 1955

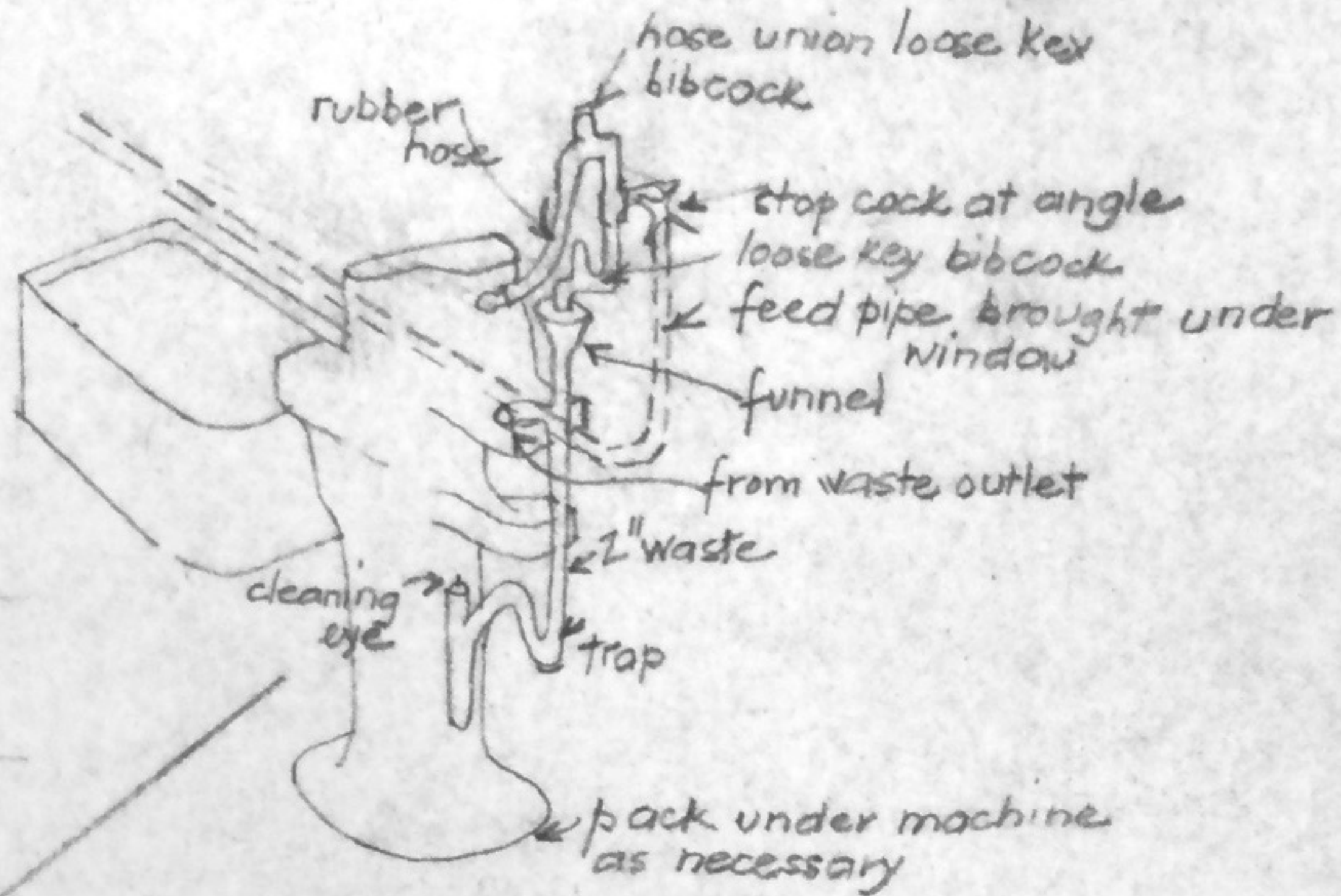


11
10 MAY 1955
THE DESIGN OF
SCHOOL KITCHENS



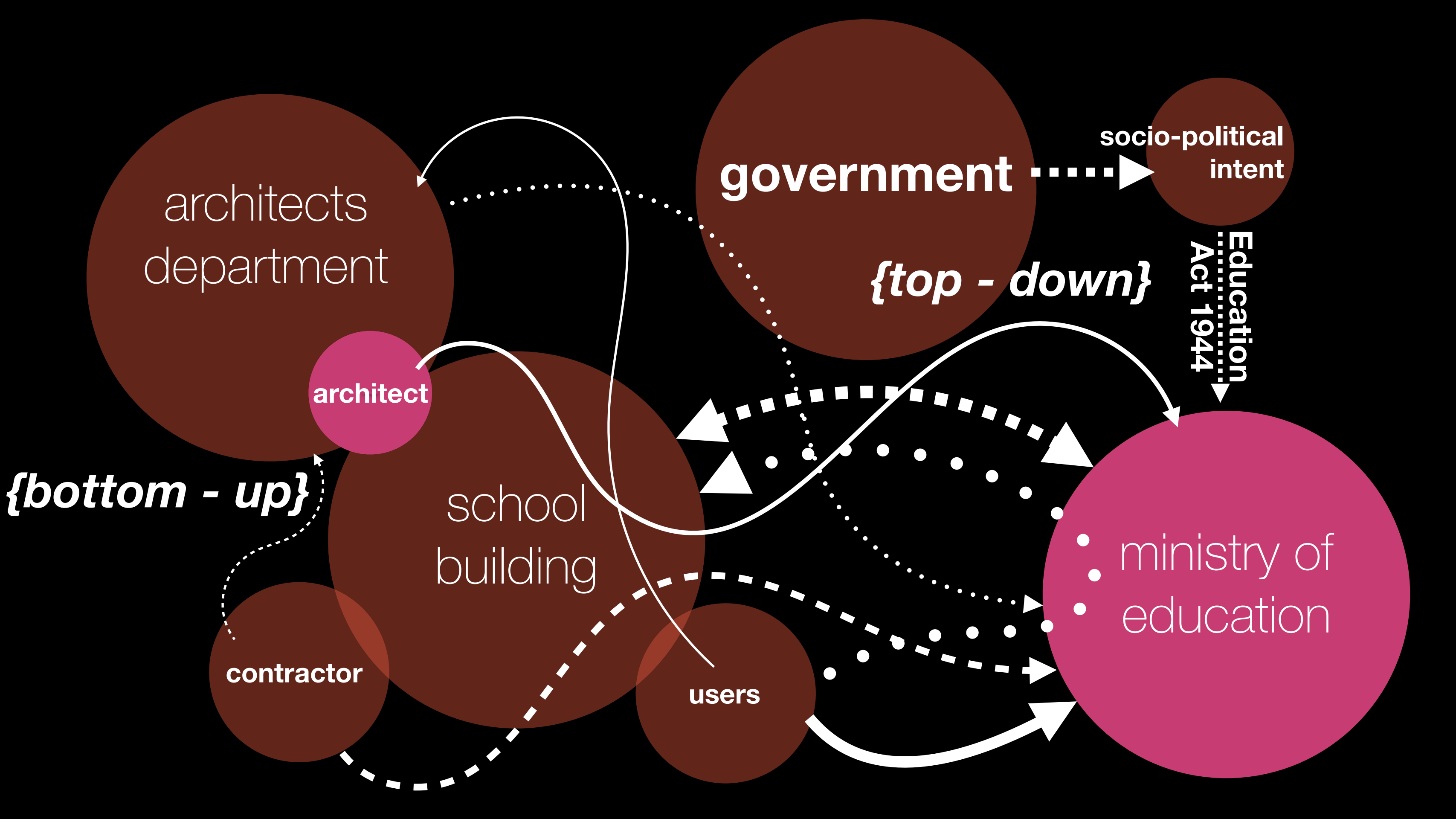
Positions of Work

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



POTATO PEELER INSTALLATION

freedom through administration



RUTH LANG Newcastle University, UK

r.lang2@newcastle.ac.uk
@LCCAD