



COMPANIO BAKERY

OPERATIONS STATEMENT

INTRODUCTION

Companio Ltd. trading as Companio Bakery are looking to expand their business from their current small site on Radium Street in Manchester to open a second, flagship bakery at Manchester New Square on the corner of Princess Street and Whitworth Street, Manchester. The subject commercial unit is fronted to Princess Street and directly adjacent to the Rochdale Canal.

Manchester New Square was granted planning permission for the erection of three residential buildings with ground floor commercial units subject to conditions under planning application reference 114585/FO/2016 on 9th March 2017.

This statement addresses the requirements to discharge planning condition number 12. working hours for the aforementioned commercial unit: *"Before any new use hereby approved commences, within each of the ground floor units below the residential blocks details of the proposed opening hours shall be submitted to and approved in writing by the City Council as local planning authority. The units shall be not be operated outside the hours approved in discharge of this condition"*.

COMPANIO

Companio is small artisan bakery. Everything is made by hand in traditional ways meaning the work is carried out by skilled bakers, attending to every detail of the bakery's production. This also means the production is extremely labour intensive with minimal automation. At Companio's existing site, the daily operations generally run from 03:00 to 17:00 inside the bakery doing production and Friday/Saturday 22:00 to 16:00. The site is open as a shop between 07:00 and 15:00 daily.

MANCHESTER NEW SQUARE

The proposed growth into the Manchester New Square site is a significant step up for Companio. The concept is to move all bread and pastry production into the site that will then supply Companio's other store as well as its other Manchester based business customers.

In order for the Company's move into Manchester New Square to be financially viable, Companio will increase their current production capability 3-fold and the business will grow for its current 6 full time staff to creating 10 full time and also, ultimately around 6 to 8 additional part time roles.

Companio also intends to host supper clubs as well as bakery classes. Some of these will be held to support charitable organisations .

BAKERY PROCESSES

The nature of sourdough and other long fermentation natural breads, pastries and cake production means it is slow process, a simple loaf of 'sourdough' bread essentially taking 36 – 48 hours to make from the feeding of the sourdough culture to the baked off loaf, means Companio will typically require the flexibility to access and work within the bakery 24 hours daily. This production work is predominantly done by hand, with the exception of mixing. Once dough is mixed, it is then left to ferment before each loaf, baguette or croissant being shaped by hand before being refrigerated and to cold ferment for several hours. Following this, the shaped doughs would be loaded into the ovens for baking. All of this work is quiet with no disturbance to the residents anticipated. The ovens have timer alerts, but these are low volume digital alerts. Other than that, the only anticipated sounds would be trolleys moving around and staff talking.

OPENING HOURS

Companio proposes to open the bakery to customers from 07:00 Monday to Friday and 08:00 Saturday & Sunday and to generally close at 19:00 hours Monday to Friday, 16:00 Hours on Saturday and 15:00 on Sundays.

As well as the day to day standard opening, Companio intend to hold regular events in the evenings such as bakery classes, supper clubs and other special events. These evenings will end before 23:00 hours.

DAY IN THE LIFE

01:00 – Ovens on and doughs out of refrigeration

02:00 – begin dividing and scaling baguette dough

02:30 – Pre shape baguette dough

03:00 – begin baking sourdough (overnight proof)

03:30 – shape baguette and proof (60-90 minutes)

04:00 – second load sourdough

04:30 – Pastry team start

05:00 – Bake baguette

05:00 – Egg wash pastry and bake off

05:30 – ciabatta shape and bake

06:00 – dress morning cakes

07:00 – open shop

07:00 – 10:00 bake off savoury products

10:00 – 13:00 mix doughs

15:00 – 18:00 shape sourdough

14:00 – 17:00 shape pastry

18:00 – 19:00 deep clean

19:00 Close shop.

On occasion

19:00 – 22:00 – 23:00 pizza bake or supper clubs

19:00 – 22:00 community bakery club

Also, on occasion we will operate bakery classes during the day.

CONCLUSION

With the detail set out above it is requested that the operational needs proposed on behalf of Companio are approved to allow this development to proceed. It will bring a traditional, locally owned bakery into the area and provide skilled jobs for nearly 20 people, serving the new residents to Manchester New Square as well as passing pedestrians from local workers to visiting tourists with freshly baked, natural breads and pastries as well as takeaway sandwiches at lunchtimes and organic produce and quality coffee. The site will also serve the local community with bakery classes and supper clubs, many of which will be held on a charitable basis.